



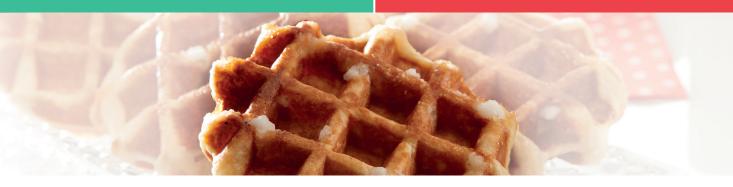
# ORGANIC SPECIALTIES

WILL MAKE ALL THE DIFFERENCE!





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# COUPLET LIÈGE WAFFLE MIX BIO

### **TECHNICAL ADVANTAGES**

With Couplet waffle mix, you can easily make **Belgian waffles** with an **authentic taste**. It is **easy to use** and ensures **consistent quality** all year long.

### RANGE



Couplet Liège waffle mix bio/vegan

Bag 25kg

# ADVICE FOR USE

### COUPLET LIÈGE WAFFLE MIX BIO/VEGAN

#### INGREDIENTS

1kg Couplet mix Bio Vegan/ 300g water / 70g fresh yeast / 2,3g vanillin / 400g vegetable fat / 400g pearl sugar (B40).

### **INSTRUCTIONS**

- ${\bf 1}$  Mix all the ingredients except the pearl sugar  $\,$  (3 min. slow and +/- 6 min. fast).
- 2 Add the pearl sugar and mix (1 min. slow). Dough's temperature should be 27°C.
- 3 Form round dough pieces 70g and leave them for final fermentation for +/- 75~min at 29°C 85~% RH.
- **4** Bake in Liège Waffle iron +/- 180°C for +/- 2 min.

# ORGANIC PEARL SUGAR



### FEATURES & BENEFITS

- **Optimal dissolving time and hardness:** the pearls do not melt entirely and hence bring a sweet and delicious crispy texture to the waffles, brioches, buns and sugar breads.
- A perfectly white aspect obtained from high quality white sugar crystals.
- Absence of sugar dust in the bags.
- Available in a large range.

### APPLICATION

- Sprinkle on your croissants and other pastries.
- Chouquette (French sugar Puffs)
- Danish pastries
- Muffin

## ORGANIC CANE SUGAR SPECIALITIES

CANE MOLASSE MUSCOVADO DARK & LIGHT SOFT BROWN

### RANGE



Cane molasse Bag 25kg IBC 1000kg (smaller packaging on demand)



Bio brown sugar Brown colour and 100% organic product Bags 10kg - 25kg

### FEATURES & BENEFITS

- Give your end-product a natural color.
- Customize your recipes thanks to an unique and exotic taste.
- Add texture to your sauces and sweetness to your pastries.
- Uniform color and controlled moisture content.

### APPLICATION

#### cane molasse

- Ketchup sauce, balsamic
- Binder for sauce
- Topping

- Gingerbread
- Speculos
- Cookies
- Almond bread