

# GAUFRES AU CARMEL AUX NOISETTES

## WAFFLES WITH NUTS CARMEL

Preparation time : 55 minutes

Cooking time : 20 minutes

Ingredients (for 18 waffles) : for classic dough :

- 250 g of sifted flour
- 15 g of baking powder
- 4 eggs
- 1 pinch of salt
- 125 g of butter
- 50 cl of tepid milk
- 20 g caster sugar

for the caramel sauce :

- 500 g of caster sugar
- 50 cl of fresh cream
- 100 g of chopped nuts

Preparation of the recipe:

In a saucepan with low heat, add the quarter of the sugar.

Shake with a wooden spoon. When the sugar is liquid, add the remaining sugar with shaking so that there are no lumps. The cooking takes about 5 min.

Remove from the oven. Let it cool down and gradually add the fresh cream or just some boiled water.

During cooling, the cream thickens.

Add milk or water to obtain a highly liquid consistency.

Finally add the chopped hazelnuts.

Place the flour, the baking powder and the caster sugar in a bowl.

Heat the milk and the salt, add the butter. Boil it.

Immediately remove from heat and add the milk to the flour well mixed with yeast and sugar. Mix with a spatula.

Add eggs, working with a whisk to obtain a paste without lumps.

Cook the waffles and then cover them with caramel sauce.

