

ALICE WATERS BUTTERMILK WAFFLES

The Recipe

<https://www.cuisinedaubery.com/recipe/buttermilk-waffles/>

Delicious buttermilk waffles, a recipe from restaurant genius Alice Waters, founder of Chez Panisse

Preparation Time: 15 Minutes

Yield: 9/10 gaufres

Skill: Easy Level

Cuisine: French Cuisine

Courses: Crepe And Waffle, Dessert, Waffle, Brunch & Goûter,

Ingredients

For 9/10 Waffles

*Powders

2 Cups Flour (290 grams)

2 teaspoons of Baking Powder

1/2 teaspoon of Baking Soda

1 teaspoon of Salt

2 tablespoons of Sugar

*Liquids

2 Eggs 1/4 Cup or 100 grams

2 Cups Buttermilk (500 grams)

1/2 teaspoon of Vanilla Extract

1/2 Cup Butter (113 grams)

Half quantities : 4/5 Waffles

*Powders

1 Cup Flour (145 grams)

1 teaspoon of Baking Powder

1/4 teaspoon of Baking Soda

1/2 teaspoon of Salt

1 tablespoon of Sugar

*Liquids

1 Egg 2 Tablespoons or 50 grams

1 Cup Buttermilk (250 grams)

1/4 teaspoon of Vanilla Extract

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4 Tablespoons Butter (56.5 grams)

Double quantities : 18/20 Waffles

*Powders

4 Cups Flour (580 grams)

4 teaspoons of Baking Powder

1 teaspoon of Baking Soda

2 teaspoons of Salt

4 tablespoons of Sugar

*Liquids

4 Eggs 1/2 Cup or 200 grams

3 3/4 Cups Buttermilk (1 kilogram)

1 teaspoon of Vanilla Extract

1 Cup Butter (226 grams)

Steps

1rst mixing bowl

1. Sift over a mixing bowl: the Flour (2 Cups or 290 g), the Baking Powder (2 teaspoons), the Baking Soda (1/2 teaspoon), the Salt (1 teaspoon) and the Sugar (2 tablespoons)
2. Set aside these powders

Le Bicarbonate

Aligro

Rue François-Dussaud 15

1227 Genève

Suisse

2nd mixing bowl

3. Whisk with a wire whip: the Eggs (2), the Buttermilk (2 Cups or 500 g) and the Vanilla Extract (1/2 teaspoon)

Le Buttermilk

Par quoi remplacer?

4. The Butter must be soft but not melted
5. The Butter must not be totally liquid as it would be too hot. And its high temperature would then activate the Baking Powder before baking !
6. In another mixing bowl, add in the Butter (1/2 Cup or 113 g)
7. You are left with two bowls : The powders and the liquids
8. Pour the liquids onto the powders bowl
9. Do not overwhisk !

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10. To make great pancakes, as well as these waffles, a good trick is to leave lumps, that's why you don't want to whisk for too long!
11. As a result, your batter should be full of lumps

The waffle iron

12. I start warming up my waffle iron for 10 minutes
13. I am also using an oil spray (a neutral vegetable oil such as Canola oil), that I am using for the first batch of waffles
14. I pour a ladle of batter
15. Spread and just before bringing the top lid down, wait 10 seconds for the batter to bubble
16. The batter starts to puff quick fast
17. Bring the top lid down
18. Most waffle irons have a light indicating when your waffle is ready. If not, check the waffle by slightly opening the lid to see if it has browned
19. You want to get a nice golden color
20. Let your waffles cool down on a rack to avoid them to become soggy while they are drying
21. You can use scissors to separate them