



POFFERTJES

Recipe

Rietmann Mix Poffertjes	1.000 kg
Liquid whole eggs	0.300 kg
Vegetable oil	0.095 kg
Water	approx. 0.410 kg
Total	1.805 kg

Processing

Mixing	3 - 4 min. 1st speed (slow), paddle mixer or whisk
Soaking time	10 min.
Baking	approx. 160 °C / 320 °F, Poffertjes-plate
Baking time	approx. 2:15 min.