



Congratulations

on the purchase of your new Breville Waffle Creations

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Know your Breville Waffle Creations

Durable non-stick cookplates
for wipe clean convenience

Cooking plates are precision engineered
to cook waffles that are light textured on
the inside and crisp on the outside

Stylish chrome design

Heat proof plastic handles

1000 watts of power
cooks waffles in under 3 minutes

Non skid rubber feet for stability

Temperature control dial
for light and soft waffles or
dark and crisp waffles

Red power 'On' light
indicates that the Waffle Creations is on

Green 'Ready to Cook' light
indicates that the Waffle Creations
has reached cooking temperature

Cord wrap around base
for easy storage





Handy hints for best results

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- Set the temperature control dial to the required browning colour by turning the dial clockwise for darker, crisper waffles. Turn the dial anti clockwise for lighter, softer waffles. We suggest that you make your first waffle with the dial set to the middle.
- Light patches in the waffles indicate that melted butter has not been evenly mixed into the waffle batter, or the whipped egg whites are not mixed properly.
- Do not stack the cooked waffles on top of one another as they can become soggy. Allow waffles to cool on a wire cake rack.

Freezing

Cook and allow waffles to cool as directed. After cooking, pack 4-6 waffles in an air tight container or pack into freezer bags then place into the freezer.

Re-heating

Place frozen waffles under a pre-heated grill and toast. Turn once during toasting.

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Note



Breville Customer Service Centre

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Waffle Creations is a trademark of Breville Pty. Ltd.
Due to continual improvements in design or otherwise, the product you purchase may differ slightly from the one illustrated in this booklet.

Model WM800B Issue 1/04

Recipes

Plain waffle batter



- 2¼ cups plain flour (340g)
- 2½ teaspoons baking powder
- ¼ teaspoon salt
- 3 tablespoons sugar
- 3 x 60g eggs, separated
- 1½ cups milk
- 125g butter or margarine melted

1. Sift flour, baking powder and salt into a large bowl.
2. Stir in sugar. Make a well in the centre and add egg yolks, milk and butter, gradually stir into the flour mixture.
3. Beat mixture into a smooth batter.
4. Whisk egg whites until stiff and fold into the batter.
5. Use ½ cup of batter for each waffle.

Crispy waffle batter



- 2 x 60g eggs, separated
- 2 teaspoons sugar
- ¾ cup milk
- ½ cup water
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 2 cups self raising flour (300g)
- 2 tablespoons cornflour
- 80g butter or margarine melted

1. Beat egg yolks and sugar together, add milk, water and vanilla, mix well.
2. Sift dry ingredients into a bowl, add the egg mixture and melted butter.
3. Beat mixture well into a smooth batter.
4. Beat egg whites until stiff, fold into the batter.
5. Allow to stand for 10 minutes before use.
6. Use ½ cup of batter for each waffle.

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MAKES
6 SERVES

Spicy wholemeal waffles

- 2 cups wholemeal self raising flour (300g)
- 1 cup rolled oats
- 2 cups milk
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon ginger
- ½ teaspoon cardamom
- 2 60g eggs, separated

1. Combine all ingredients except egg whites, mix until smooth.
2. Beat egg whites until stiff peaks form, then fold into waffle mixture.
3. Use ½ cup of batter for each waffle.

Wholemeal waffles will take a little longer to cook due to their heavier texture.

Note

MAKES
6 SERVES

Gluten free waffles

- 2 cups gluten free bread mix
- ½ cup milk
- 1 teaspoon sugar
- 2 eggs

1. Beat all ingredients to a smooth batter.
2. Use ½ cup of batter for each waffle.

MAKES
4 SERVES



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Variations for savoury waffles

Use the plain waffle batter and omit the sugar. Add any of the following to the basic waffle batter, before folding in the egg whites.

Cheese

Add 1 cup of grated tasty cheese to the plain waffle batter.

Savoury cheese

Add 1 cup grated tasty cheese, ½ teaspoon paprika and 1 tablespoon chopped parsley to the plain waffle batter.

Ham

Add 1 cup finely chopped ham to the plain waffle batter.

Ham and pineapple

Add 1 cup well drained pineapple and ½ cup finely chopped ham to the plain waffle batter.

Onion

Add 1 cup finely minced onion to the plain waffle batter.

Corn

Substitute 1 cup creamed corn for ½ cup milk in the plain waffle batter.

Bacon and shallot

Remove rind from 6 bacon rashers, chop finely and saute, add ¼ cup chopped shallots and sauteed bacon to the plain waffle batter.

Sun dried tomatoes

Add ½ cup drained, chopped sun dried tomatoes to the plain waffle batter.

Herb

Add 4 tablespoons finely chopped fresh of 2 teaspoons dried mixed herbs to the plain waffle batter.

Garlic

Add 2 cloves garlic, crushed and mixed into the plain waffle batter.

Mustard

Stir in 2 tablespoons seeded mustard to the plain waffle batter





Notes

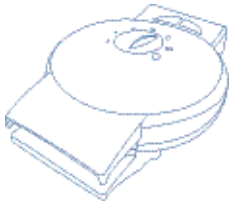
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r or blender,

with cream or

jar and milk in
ing constantly.
minutes.

or cold with





Notes

Lined area for notes with horizontal ruling lines.

