

Breville

Waffle Creations

Instructions for use

Includes recipes



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Congratulations

on the purchase of your new Breville Waffle Creations

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

Read all instructions before operating and save for future reference

- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use outdoors.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not touch hot surfaces. Use handle.
- Always use the Waffle Creations on a dry level surface.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- When using this appliance, provide adequate air space above and on all sides for circulation.
- On surfaces where heat may cause a problem, an insulating mat is recommended.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not immerse cord, plug or appliance in water or any other liquid.
- Always turn the power off at the power outlet and then remove the plug before attempting to move the appliance, when the appliance is not in use, before cleaning and when storing.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville service centre for examination, replacement or repair.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

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



Before use

Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth.

1. Insert the plug into a 230/240v power outlet and turn the power 'On'. The red power 'On' light will illuminate.
2. Allow the Waffle Creations to preheat on 'Dark' (maximum) until the 'green' 'Ready to Cook' light switches on in approximately 5 minutes. The upper lid must be closed.
3. Turn the temperature control dial anti clockwise to the desired setting. When making your first waffle we suggest you use a middle setting.
 - For a dark, crisp waffle turn dial clockwise, and select a setting near 'Dark'.
 - For a lighter, softer waffle turn the dial anti-clockwise, and select a setting near 'Light'.

At all times the lid must be closed when cooking.

Note

4. Open the lid and place approximately half a cup of batter onto the middle of the lower waffle plate and spread batter evenly over the plate with a spatula. Be careful not to overfill as this will cause the mixture to overflow over the sides of the unit.

5. Lower the lid and hold the two handles. Allow the waffle to cook for 2½ to 3 minutes (depending on desired brownness).
6. Remove the waffle with a plastic spatula. Do not use metal utensils as this may damage the non-stick coating.
7. Before making the next waffle ensure that the green 'Ready to Cook' light has switched on. This means that the unit has now reached the correct temperature and is ready to use.

When using the Breville Waffle Creations for the first time you may notice a fine smoke haze. This is caused by the initial heating of some of the components. There is no need for concern.

Note

- 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.

Care and cleaning

- Before cleaning, turn the power off at the power outlet and then remove the plug. Allow your Waffle Creations to cool slightly. The unit is easier to clean when slightly warm.
- Always clean your Waffle Creations after each use to prevent a build up of baked-on batter.
- Wipe cooking plates with a soft cloth. If cooked on batter is not removed by this method, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth.
- The body of the Waffle Creations can be wiped over with a soft damp cloth.

The cooking plates are coated with a non-stick surface, do not use abrasives.

Note

Breville Customer Service Centre

Australian Customers

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AUSTRALIA

☎ Customer Service: 1300 139 798

Fax (02) 9384 9601

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✉ Breville Customer Service Centre
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Email Customer Service: askus@breville.com.au

www.breville.com.au

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DO NOT IMMERSE ANY PART OF THE BREVILLE WAFFLE MAKER IN WATER OR ANY LIQUID.



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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



Breville

Recipes

Delicious recipes

Includes instructions for use

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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.

Golden waffles



- 1½ cups self raising flour (225g)
- 2 tablespoons sugar
- ½ teaspoon salt
- 2 x 60g eggs, separated
- 1½ cups cream

1. Sift flour, sugar and salt into a bowl.
2. Beat egg yolks until thick, add cream and mix lightly.
3. Combine the egg yolk mixture and dry ingredients, stir until smooth.
4. Mix in melted butter. Beat egg whites until stiff and fold into the batter.
5. Use ½ cup of batter for each waffle.

Butter waffles



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

1. Sift flour, baking powder and salt into a bowl.
2. Beat egg yolks until thick, add buttermilk, honey and melted butter.
3. Gradually add dry ingredients, beat until smooth.
4. Beat egg whites until stiff, fold into the batter.
5. Use ½ cup of batter for each waffle.

Crispy chocolate waffles



- 1½ cups self raising flour (225g)
- 2 tablespoons cocoa
- 3 tablespoons sugar
- ½ teaspoon salt
- 2 x 60g eggs, separated
- 1½ cups cream
- 1½ tablespoons melted butter

1. Sift flour, cocoa, sugar and salt into a bowl.
2. Beat egg yolks until thick, add cream and mix lightly.
3. Combine the egg yolk mixture and dry ingredients, stir until smooth.
4. Mix in the melted butter.
5. Beat egg whites until stiff and fold into the batter.
6. Use ½ cup of batter for each waffle.

Italian style waffles (Egg free)



- 2½ cups milk
- 1 teaspoon dry yeast
- 2 cups wholemeal self raising flour (300g)
- 1 cup shredded parmesan cheese
- 2 tablespoons fresh basil, chopped
- 3 tablespoons sun dried tomatoes, drained and chopped
- ½ teaspoon cayenne pepper

1. Warm the milk until tepid, add the yeast and allow to stand for 10 minutes or until yeast starts to froth.
2. Place remaining ingredients in a bowl and add milk mixture, mix until smooth.
3. Use ½ cup of batter for each waffle.

Spicy wholemeal waffles



- 2 cups wholemeal self raising flour (300g)
- 1 cup rolled oats
- 2 cups milk
- ¾ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon ginger
- ¼ 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

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.

Variations for sweet waffles

Waffles are delicious served the traditional way, with ice cream and maple syrup. However, there are many variations both sweet and savoury that may be served.

Add any of the following to the plain waffle batter, before folding in the egg whites.

Coconut and golden syrup

Add $\frac{3}{4}$ cup of desiccated coconut and replace 3 tablespoons sugar with 3 tablespoons golden syrup in the plain waffle batter.

Apple and spice

Add $\frac{1}{4}$ cups finely grated apple and $\frac{1}{2}$ teaspoon cinnamon to the plain waffle batter.

Banana

Add 1 finely sliced banana and $\frac{1}{2}$ teaspoon nutmeg to the plain waffle batter.

Chocolate

Add 60g melted chocolate to the plain waffle batter.

Tangy lemon

Add 1 tablespoon of grated lemon rind and $\frac{1}{2}$ tablespoon lemon juice to the plain waffle batter.

Sweet orange

Add $1\frac{1}{2}$ tablespoons of grated orange rind and 2 tablespoons of Grand Marnier Liqueur to the plain waffle batter.

Pear and ginger

Add 1 cup well drained, finely chopped canned pears or 1 cup finely chopped fresh pears and 1 tablespoon finely chopped crystallised ginger to the plain waffle batter.

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, $\frac{1}{2}$ 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 $\frac{1}{2}$ 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 $\frac{1}{2}$ cup milk in the plain waffle batter.

Bacon and shallot

Remove rind from 6 bacon rashers, chop finely and saute, add $\frac{1}{4}$ cup chopped shallots and sauteed bacon to the plain waffle batter.

Sun dried tomatoes

Add $\frac{1}{2}$ 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

Butter scotch crunch

- 1 cup brown sugar
- 3 tablespoons butter
- 2 tablespoons golden syrup
- 1 tablespoon cornflour
- 1 tablespoon water
- 1/2 cup slivered almonds
- 1/4 cup cream

1. Combine sugar, butter and golden syrup in a saucepan and stir over a low heat until sugar has dissolved.
2. Bring to the boil.
3. Simmer for 2 minutes.
4. Remove from the heat.
5. Combine cornflour and water, add to butter mixture and stir over high heat until mixture boils and thickens.
6. Remove from heat, stir in almonds and cream.
7. Serve hot with ice cream.

Creamy syrup topping

- 1 cup golden syrup
- 2 tablespoons cream

1. Combine golden syrup and cream.
2. Pour over hot waffles and serve with ice cream.

Mango sauce

- 2 cups mango, diced
- 1/4 cup icing sugar

1. Place ingredients in a food processor or blender, process until smooth.
2. Pour sauce over waffles and serve with cream or ice cream.

Brandy sauce

- 1 tablespoon margarine
- 1 tablespoon cornflour
- 3 tablespoons icing sugar
- 1 1/2 cups skim or reduced fat milk
- 1 tablespoon Brandy

1. Place margarine, cornflour, icing sugar and milk in a saucepan, cook over low heat stirring constantly.
2. Bring to the boil and simmer for 2 minutes.
3. Remove from heat, stir in Brandy.
4. Pour sauce over waffles, serve hot or cold with ice cream or cream.



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