

RED BEAN WAFFLES & ROMA

🕒 20 min 🍳 Medium

MATERIALS

A Bowl
A Mould

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

4 X Three 30g Ice Cubes
4 Capsules Of Roma (4 X 40 ml)
4 X 90 ml Cold Water.
200 G Flour
1 Pinch Salt
7 G Baking Soda
10 G Granulated Sugar
100 G Milk
160 G Water
400 G Canned Red Beans,
Slightly Drained.

INSPIRATIONS



HOW TO MAKE !

- In a bowl, mix the flour, salt, baking soda and sugar. Add the milk and water and mix.
- Heat the mould over medium heat (we are using fish-shaped bungeoppangs).
- Oil all surfaces inside the mould and fill it one-third with batter. Place 1 tbsp. of red beans in the centre, then completely cover with batter to finish filling mould. Close the mould and cook about 3 minutes over heat. Turn the mould over, cook another 3 minutes. Turn one last time, open, cook for 30 seconds.
- Remove the waffles from the iron, enjoy hot.
- Serve with an iced coffee made with a Roma Espresso (40 ml): place 90 g of ice cubes in the glass, pour the hot coffee directly on top, then add 90 ml cold water.