

CASO®

DESIGN

INNOVATIVE KITCHEN TECHNOLOGY



BAKING BOOK

Sweet and savory waffles
Waffle Maker WaffleUp

NEW TAKES ON A CLASSIC

Most of us know and love the sweet waffle with cherries and whipped cream or vanilla ice cream. But have you ever tried something different, like cheese cake style or savoury variations as a side or full meal? No? Then expand your horizons by trying our wonderful new recipes.

We have come up with new takes on the waffle! Our WaffleUp delivers flat, extra thick waffles. All the more reason to explore just what your waffle maker can do.

The non-stick coating means that your waffles can also be lower in fat, while the vertical, non-drip design makes the whole process hassle free.

We hope that you have a great time making your waffles and enjoy the results!

Enjoy life with
CASO Design



DEVICE OVERVIEW



Holder with ladle

Handle

Baking lights

Rotary control



Filling opening for the dough with a drip container attached to the rear

Non-stick coated baking plates



Lock

ON/OFF switch

Base

SWEET WAFFLES



BASIC RECIPE FOR SWEET WAFFLES

for approx. 6 waffles

Ingredients:

- 250 g butter
- 150 g sugar
- 2 packs of vanilla sugar
- 1 pinch of salt
- 5 eggs, separated
- 500 g flour
- ½ tsp baking powder
- 350 ml milk
- 200 ml mineral water

For a festive touch, why not add spices such as cinnamon, allspice or mace and top with warm plums?



Preparation:

- Beat the butter, sugar, vanilla sugar and salt until creamy.
- Add the egg yolks and beat until frothy and all the ingredients are evenly mixed.
- Add the flour and baking powder and mix.
- Following this, add the milk and mineral water and beat again.
- Whisk the egg whites until stiff, then gently fold into the batter.

The waffles can be served with your favourite topping, such as hot cherries, whipped cream, vanilla ice cream, fresh raspberries, chocolate sauce, nuts, etc.



CHOCOLATE WAFFLES

Ingredients:

- 250 g butter
- 60 g maple syrup
- Vanilla bean
- 1 pinch of salt
- 5 eggs, separated
- 500 g flour
- ½ tsp baking powder
- 3 tbsp cocoa powder
- Ground cloves to taste
- Cinnamon to taste
- 500 ml milk
- 250 ml mineral water
- A shot of coffee

Preparation:

- Beat the butter, maple syrup, seeds of a vanilla pod, salt and egg yolk until frothy.
- Mix the flour with the baking powder, cocoa powder and spices and then gradually mix into the batter.
- Add the milk, mineral water and coffee.
- Whisk the egg whites until stiff, then gently fold into the batter.

We suggest serving with fruit and ice cream or sliced banana and whipped cream.



HEALTHY OATMEAL WAFFLES

Ingredients:

- 2 ripe bananas
- 440 g oat flakes
- 1 pack of baking powder
- 2 - 4 tbsp honey
- 4 eggs
- 440 ml milk
- Pinch of salt

Ingredients:

- 2 ripe bananas
- 440 g oat flakes
- 1 pack of baking powder
- 2 - 4 tbsp maple syrup
- 10 - 12 tbsp applesauce
- 440 ml oat / soy milk
- Pinch of salt

Vegan variant

Preparation:

- Blitz the oat flakes and bananas, for example using the Chop & Go (see below).
- Add the remaining ingredients and mix well until combined.

Serve the waffles with quark / a vegan alternative and your favourite fruit.



Cordless multi chopper:
Chop & Go, item 1747



CHEESECAKE WAFFLES

for approx. 4 waffles

Ingredients:

- 450 g cream cheese
- 4 eggs
- 1 tbsp lemon juice / lemon zest
- 1 tsp vanilla extract
- 100 g sugar
- 50 - 150 g flour
- 1 tsp baking powder
- 1 pinch of salt

Preparation:

- Place all the ingredients in a mixing bowl and mix until they form a smooth mixture.

The finished waffles can be topped with berries, icing sugar and whatever else you love.



SWEET PUMPKIN WAFFLES WITH CINNAMON ICE CREAM

for approx. 4 waffles

Ingredients:

- 300 g flour
- 1 ½ tbsp baking powder
- 1 pinch of salt
- 1 tsp cinnamon
- 1 tsp pumpkin spice
- 50 g sugar / maple syrup
- 100 g very soft butter
- 4 eggs (size M)
- 1 vanilla bean
- 250 ml milk
- 250 g pumpkin puree

Ingredients:

- 300 g flour
- 1 ½ tbsp baking powder
- 1 pinch of salt
- 1 tsp cinnamon
- 1 tsp pumpkin spice
- 50 g sugar / maple syrup
- 100 g very soft vegan margarine
- 10 - 12 tbsp applesauce
- 1 vanilla bean
- 250 ml oat / soy milk
- 250 g pumpkin puree

Vegan variant

Preparation:

- Mix flour, baking powder, salt and spices.
- Mix butter (vegan margarine), sugar, eggs (applesauce) and vanilla pod until foamy and add to the flour mixture.
- Then add milk (vegan alternative) and pumpkin puree alternately.

Why not take your waffles to the next level with cinnamon ice cream and a pumpkin spice latte macchiato?

PUMPKIN SPICE LATTE

Ingredients:

- 150 - 200 ml milk (or a vegan alternative to foaming)
- 1 tsp pumpkin puree
- 1 tsp pumpkin spice
- 1 espresso

Preparation:

- Froth milk, pumpkin puree and pumpkin spice in the milk frother.
- Add a freshly brewed espresso.



Perfect for creamy milk foam:
Crema & Choco Inox, item 1666



SAVORY WAFFLES



ZUCCHINI WAFFLES

for approx. 10 waffles

Ingredients:

- 900 g zucchini
- 8 eggs
- 3 stalks of spring onions
- 260 ml milk
- 3 cloves of garlic, minced
- 3 tbsp vegetable oil
- 500 g flour
- 200 g feta
- 2 packs of baking powder
- 70 g grated cheese
- Salt, pepper

Preparation:

- Use a multi-chopper to finely chop the courgettes.
- Following this, chop the spring onions, garlic and feta cheese.
- Place all the ingredients in a large mixing bowl and mix until they form a batter.
- Season with salt and pepper to taste.
- Depending on the consistency of the batter, stir in a little milk.

Top the waffles with fresh lettuce, tomatoes and cucumber and a savoury dressing.
Alternatively, you can serve them with the toppings of your choice.



MARCO'S POTATO WAFFLES

for approx. 10 waffles

Ingredients:

- 800 g raw potatoes + 200 g onions / alternatively 1 kg of potato pancake mixture
- 5 eggs
- 700 g wheat flour
- 800 ml milk
- 150 g cooking oil
- 3 packs of baking powder
- Nutmeg, salt, pepper

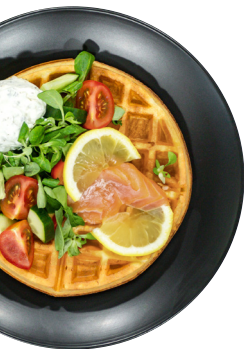
For savoury pumpkin waffles, simply replace the grated potato mixture with mashed pumpkin.



Preparation:

- Mix all the ingredients together until they form a smooth mixture.
- Following this, use a food processor to purée the mixture until it forms a batter which runs easily off the back of a spoon.

Lamb's lettuce or rocket, tomatoes, sour cream or bacon, blue cheese, a burger patty and other savoury toppings are the perfect accompaniments to these waffles.



If you like fish, then you can also serve the potato waffles with slices of smoked salmon.



ITALIA WAFFLES

for approx. 5 waffles

Ingredients:

- 300 ml milk
- 350 g flour
- 150 g soft butter
- 5 eggs
- 1 pack of baking powder
- 150 g grated Mozzarella
- 50 g grated Parmesan
- Italian herbs
- 4 tbsp olive oil
- 1 pinch of sugar

To make
colourful beetroot
waffles, juice a beetroot in
our Slow Juicer and then add
2 tbsp of juice and 1 tbsp of
the pulp to the batter.



Preparation:

- Mix all the ingredients together until they form a smooth mixture.
- Following this, use a food processor to purée the mixture until it forms a batter which runs easily off the back of a spoon.

These waffles taste great with tomatoes, rocket, ham, mozzarella and balsamic dressing.



ONION WAFFLES

for approx. 4 waffles

Ingredients:

- 150 g soft butter
- 4 eggs
- 250 g flour
- 2 pinches of baking powder
- Salt, pepper
- 1 tsp dried oregano
- 400 g buttermilk
- 100 g fried onions
- 40 g bacon cubes

Preparation:

- Mix the butter until it is frothy, then add the eggs one at a time.
- Add half the flour and mix until you have a smooth batter.
- Following this, mix the rest of the flour with the baking powder, a pinch of salt, pepper and oregano and add to the batter, alternating with the buttermilk.
- Add the crispy fried onions and diced bacon.
- Pour the mixture into the food processor.
- Use the WaffleUp to make waffles with the batter.
- Serve the waffles with the savoury garnishes of your choice, such as rocket and bacon.



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