

PUREED BELGIUM WAFFLE		PORTION SIZE: 1 - #6 scoop ($\frac{2}{3}$ cup)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	5	10	20	
Prepared Belgian Waffle, about 7" diameter	1 each	5 each	10 each	20 each	
Milk	$\frac{1}{2}$ cup	2 $\frac{1}{2}$ cups	1 $\frac{1}{4}$ qt	2 $\frac{1}{2}$ qt	
RESOURCE® ThickenUp®	1 Tbsp	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup	1 $\frac{1}{4}$ cup	

HOW TO PREPARE:

1. Prepare a slurry by slowly adding **RESOURCE® ThickenUp®** to milk while stirring briskly. Stir until dissolved.
2. Pour $\frac{1}{2}$ the slurry mixture into steam table or sheet pan sprayed with non-stick cooking spray.
3. Prick both sides of prepared Belgian waffles with a fork. Place in a single layer on top of slurry mixture.
4. Pour remaining slurry over top and allow at least 30 minutes for food to become saturated with slurry.
5. Place saturated waffles and excess slurry in a blender or food processor and puree until smooth in texture
6. Pour into a steam table pan coated with non-stick cooking spray.
7. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
8. Portion one #6 scoop ($\frac{2}{3}$ cup) per serving. Top with warm maple syrup, if desired.