



**Waffle makers,  
waffle mixes  
& more**

# ABOUT US

V&H Corporation was formed in 2009 by **Hans Hoogerwerf and Marc Verlinden**. After 10 years, they were ready for a new challenge. The current Managing Directors **Geert & Stef De Backer** want to continue the success story of this company with passion.

We currently export products to **more than 100 countries**.

With the **family character** as an extra asset, the future looks promising.





# WAFFLE

We are a company based in **Belgium**, that offers everything you need to make your own authentic Belgian waffles.

From dough mixes to **professional waffle irons** in lots of shapes, we have it all!

To guarantee the **authenticity**, we offer dough mixes made from scratch in Belgium. There are several sorts of waffles like the classics: Brussels, Liege; but also new shapes like **bubble waffles or waffles on a stick** and more.

We offer “**starter packs**” to launch your business.



**Liege waffle maker**  
€705,00 – €887,00 exc. taxes



**Liege waffle maker (semi-digital)**  
€705,00 – €887,00 exc. taxes

# MAKERS





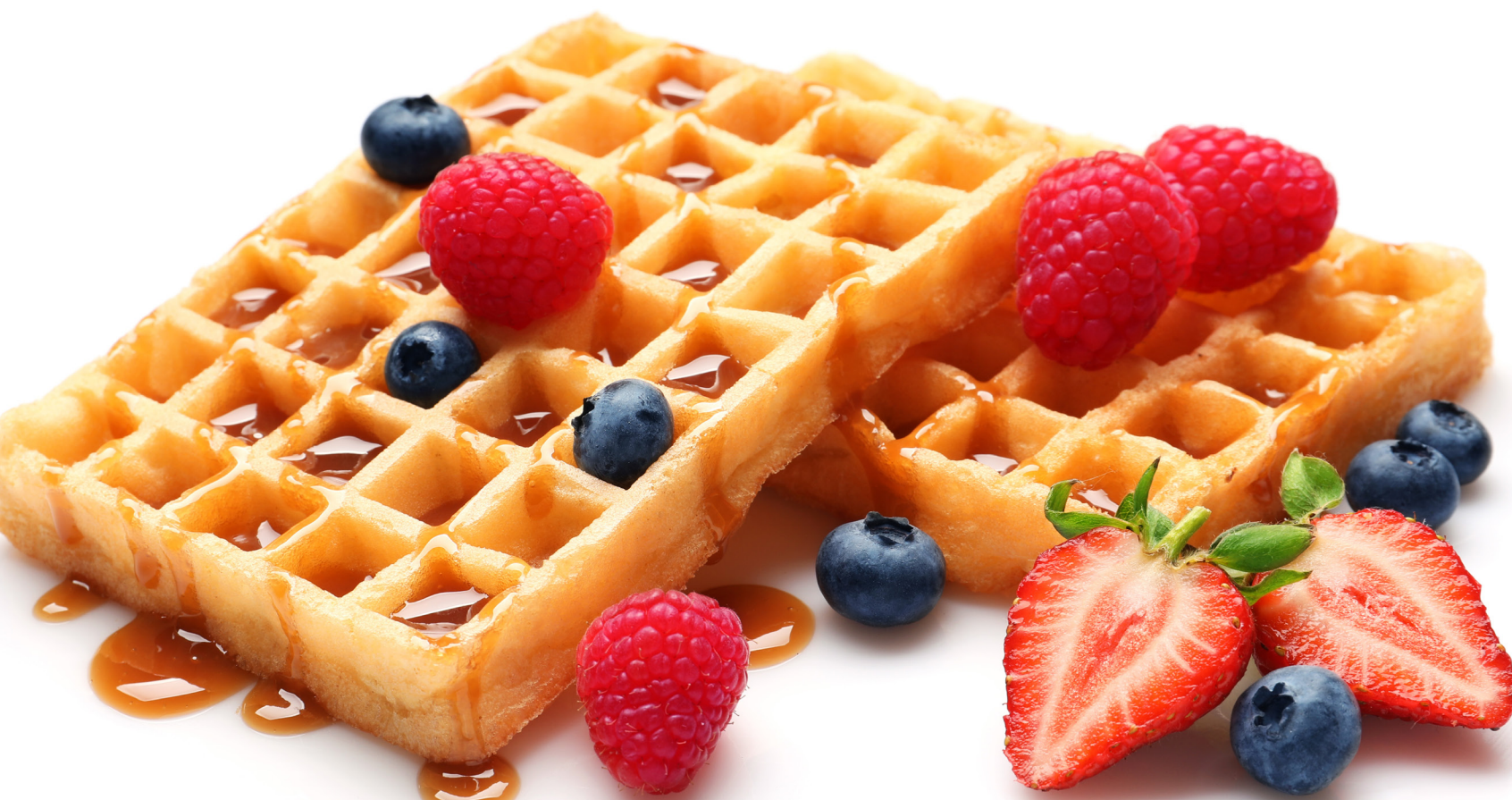
Brussels waffle maker



Brussels waffle maker (semi-digital)



Double gas operated waffle maker



Single gas operated waffle maker



Rotating waffle maker

**“WAFFLES  
MADE ME  
DO IT”**





Fruit waffle maker



Fruit waffle maker (semi-digital)



Filled savory waffle maker (round grid)



Filled savory waffle maker  
(round grid, semi-digital)

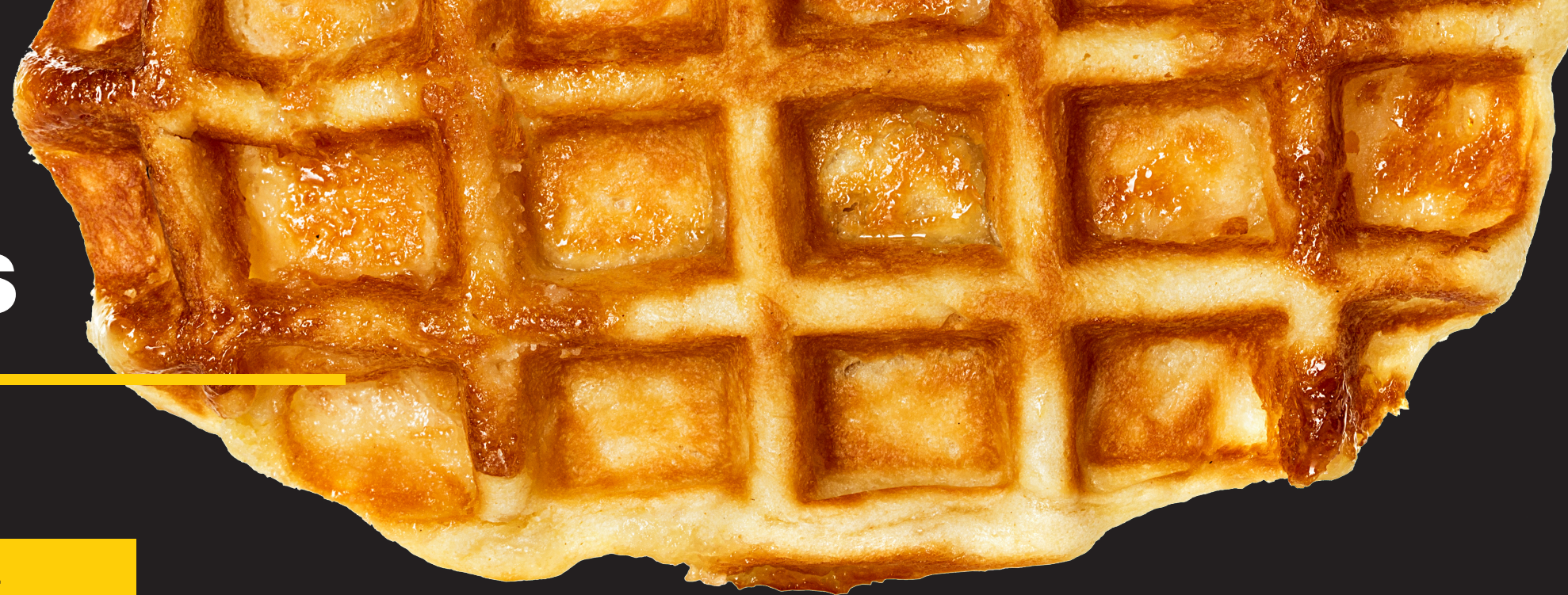
# BELGIAN WAFFLES





# RECIPE

## liège waffles



### INGREDIENTS 15 waffles

- › 500 gr. (17.6 oz) regular pastry flour
- › 12 gr. (0.42 oz) baking powder **(optional)**
- › 14 gr. (0.50 oz) dried yeast or 12 gr. (0.42 oz) if baking powder is used as well
- › 30 gr. (1.05 oz) vanilla sugar
- › 50 gr. (1.76 oz) brown “cassonade” sugar
- › 2 eggs
- › 1,2 dl (0.50 cups) warm milk
- › 1,2 dl (0.50 cups) warm water
- › 1 soup spoon of liquid honey
- › 250 gr. (8.80 oz) butter (not salted and at room temperature)
- › 1 teaspoon salt
- › 200 gr. (7.05 oz) pearl sugar
- › pinch of cinnamon

**1** Mix 350 gr. (12.35 oz) of the flour, the dried yeast, (the baking powder if used) the salt and the brown sugar in a big bowl. Whilst stirring, add the milk and the water. Add the eggs and mix until you get a “creamy” batter. Cover the bowl with a kitchen towel and leave to rest for 15 min. away from draft.

**2** Add the rest of the flour, the honey, the butter, the pearl sugar, the vanilla sugar and the pinch of cinnamon to the batter. Give it a good stir and knead it using your clean hands into a big ball. Cover again and leave to rest for 10 min.

**3** Divide the dough into smaller balls of around 100 gr. and bake in a hot waffle iron with big grid. (the grid spacing needs to be big enough for sugar waffle dough)





**Waffles on a stick maker**



**Heart shaped waffle maker**



**Heart shaped waffle maker  
(semi-digital)**



**Waffle on a stick maker (semi-digital)**



**Bubble waffle maker**



**Bubble waffle maker  
(semi-digital)**







Churros stick waffle maker



Churros stick waffle maker (semi-digital)

**“LIFE IS TOO SHORT  
TO WONDER WHERE  
YOU HID THE WAFFLE  
MAKER”**







# WAFFLE MIXES



Liège waffle mix



Brussels waffle mix



Waffle on a stick mix



Bubble waffle mix

> Discount from 4 pieces



> Discount from  
4 pieces



Churros for oil mix



Berliners



Chi-Chi churros waffle



Oliebollen



*Ok, but first churros*



AVAILABLE IN  
LACTOSE FREE



**Savory waffle mix**



**Waffle balls mix**



**Cake doughnuts**



**Pancake mix**

> Discount from  
4 pieces



**Taiyaki mix**



**American Pancake**





A close-up photograph showing a pair of hands working with pale yellow waffle dough on a grey, floured surface. The hands are in the process of shaping a piece of dough. Several other small, irregular pieces of dough are scattered around. In the upper right corner, a wooden rolling pin and a metal tool are partially visible.

**BRCS**

Food Safety

CERTIFICATED

### **Authentic frozen Liège waffle dough**

Our authentic Belgian frozen waffle dough works with ALL Liège waffle makers and is made with authentic Belgian Pearl sugar.

Keep things cool and have your pre-made frozen Liège waffle dough readily available. Immediately frozen after production, shipped internationally.



# RECIPE

## Chocolate waffles on a stick

### INGREDIENTS

- › 150g plain flour
- › 25g cornflour
- › 150g sugar
- › 50g cocoa powder
- › 1 tbsp baking powder
- › 70g mini chocolate chips
- › 70 g unsalted butter, melted
- › 2 large eggs
- › 280 ml buttermilk
- › ½ tsp pure vanilla extract
- › 1 tablespoon golden syrup
- › Small amount of vegetable oil for greasing



**1** In a medium-sized bowl, combine the flour, cornflour, sugar, cocoa, baking powder and the chocolate chips and whisk to combine, whisking distributes the ingredients evenly.

**2** In a separate bowl combine the melted butter, eggs, buttermilk, vanilla and golden syrup and whisk these together until thoroughly combined.

**3** Pour the liquid ingredients into the dry ingredients and fold the mixture together, do not over mix. Just combine until all the dry ingredients have been incorporated.

**4** Brush the plates of the Waffle-on-a-Stick maker with vegetable oil (or equivalent) and heat. Pour batter over the plates from one side to the other and using a knife very carefully spread the batter over the plates making sure the batter fills all the molds, try not to overfill or the batter will spill.

**5** Bake the waffle sticks for 2 - 3 minutes, the waffles should be well risen. Remove the waffles from the machine and place them on a wire rack or to keep them crispy in a low oven directly on the oven shelf. Repeat the process above for the remaining batter mix. Great served with melted chocolate for dipping

To melt the chocolate, break a bar of your favorite chocolate into pieces into a microwave safe bowl and heat on 50%, stirring occasionally until melted.



Ready to **ORDER** or do  
you want a **PRICE QUOTE**  
or just some additional  
information ?

Not sure how to continue  
or what to choose ?  
Setup a **FREE CALL BACK**  
from our sales team or  
**CONTACT OUR OFFICE.**

**Belgian Waffle Iron Store**  
**VH Corporation bvba**

**Brusselbaan 327A**  
**1790 Affligem**

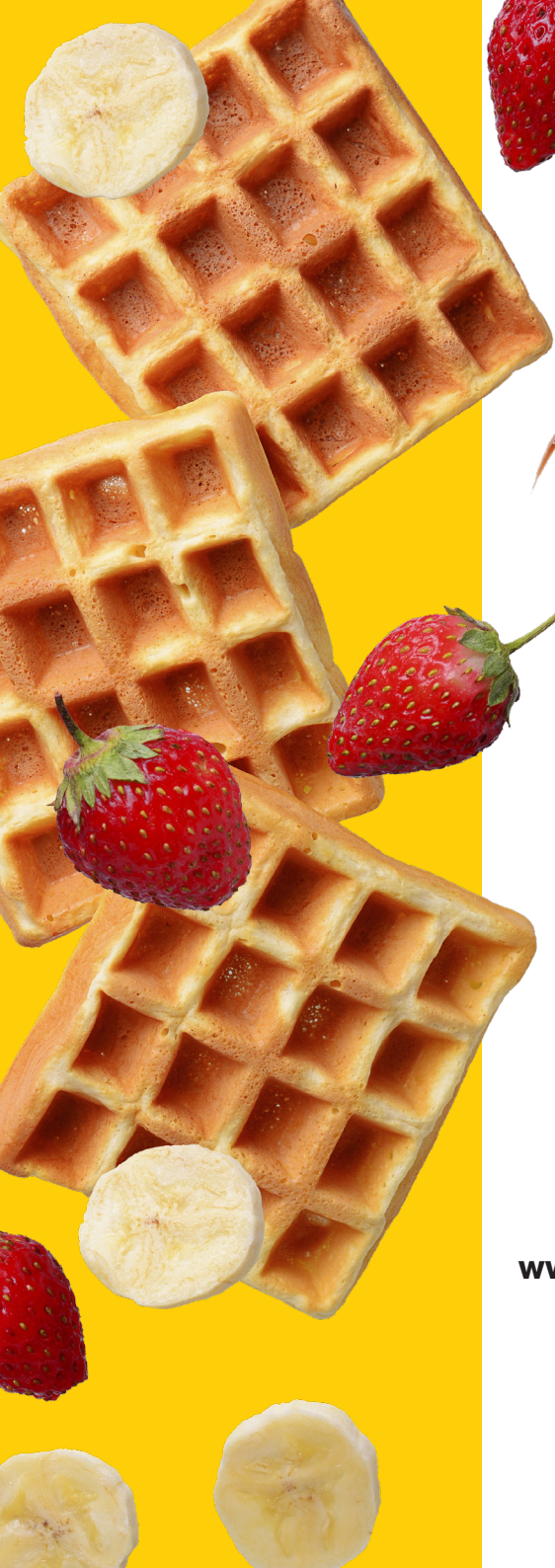
BELGIUM: +32.53.460.146 (Brussels)  
CANADA : +1 437.370.0294 (Toronto)  
USA : +1 516.259.3492 (New York)  
UK : +44 203.769.6138 (London)

**Always book a visit in advance to make sure that someone of  
the sales team is available at the office.** Call or email to make an  
appointment.

All phone calls are answered by the Belgian Office.  
**Our office hours are MON - FRI 09.00 - 16.00 (Central European Time)**

Calls outside these hours are directed to our voice mail system. Please  
leave us your details and a sales representative will call you back.





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**[www.belgianwaffleironstore.com](http://www.belgianwaffleironstore.com)**