



PRODUCTS

BELGA DELIGHTS, expert in Original Belgian Waffles, was founded in Taiwan in 2014 by Waffle Chef Elias Kazi, who has built the brand from the bottom up, at first covering retail and now specialising in supplying the F&B market with high quality products via B2B channels.

BELGA DELIGHTS has a strategic alliance with internationally renowned factories in Taiwan and develops an exclusive Original Belgian Waffle catalogue, ranging from dry long shelf-life products (premixes) and frozen products (dough and pre-baked waffles) to machinery (waffle irons) to fully support your business.





THE
AUTHENTIC
TASTE OF
BELGIUM





BRUSSELS WAFFLE PREMIX

500G | RETAIL BAG | REF: PXBWR-500G

DELICIOUSLY LIGHT AND CRISPY

For one premix bag (250g)

**ALL YOU
NEED IS:**



Unsalted
Butter
75g



Water
375g



Mixer
or
Whisk



Waffle
Maker

PREPARATION:

1. Preheat your Waffle Maker.
2. Melt 75g of unsalted butter. Once melted, let the liquid butter cool down.
3. Open one Belga premix bag (250g) and pour it into a bowl, then add 375g of water (room temperature).
4. Mix the Belga premix and water for about 1 minute, using an electrical mixer or a whisk.
5. Add the cooled melted butter into the mixture and continue to mix for another 4 minutes.
6. Pour the dough onto the Waffle Maker and bake the waffles during 5–6 minutes.

After mixing the premix, you can keep the final dough up to 48 hours maximum in a refrigerator.

- Original recipe, authentic taste
- No preservatives, no artificial flavor
- Vegetarian, halal
- Storage: cool & dry
- Ready to bake in 5 minutes
- Shelf-life: 1 year if unopened, 7 days in fridge once opened.
- Eco-friendly Packaging
- Customization (with MOQ)
- ISO22000, HACCP

NET WEIGHT PER BAG:

500g (2 x 250g)

WAFFLES QUANTITY:

14 Waffles, 60g each

CARTON SIZE:

(l) 40 x (w) 32 x (h) 26.5cm

CARTON WEIGHT:

~14kg



LIEGE WAFFLE PREMIX

600G | RETAIL BAG | REF: PXLWR-600G

DELICIOUSLY CARAMELIZED OUTSIDE AND CHEWY INSIDE

ALL YOU
NEED IS:



PREPARATION:

1. Pour in the following order 125g of water (room temperature), 1 egg, 175g cold butter (cut into small pieces), the Belga premix bag (430g) and the yeast (20g) on top of it into a mixer bowl.
2. Use the hook-shaped mixer head and mix on low speed for 3 minutes to combine the mixture.
3. Continue mixing at high speed until the dough peels off the bowl and wraps around the hook (~15 minutes).
4. Add the pearl sugar (150g) and mix on low speed for another 2 minutes.
5. Remove your dough from the bowl and place it on a lightly floured surface. Cut the dough into 12 small portions (75–80g each). Roll them into round pieces.
6. Put the dough pieces in a proofer, at 35°C and 80% humidity until they double in size. If you don't have a proofer, store the dough pieces in a warm place covered with a damp towel.
7. Bake the dough pieces in your Waffle Maker at 175°C for 3 minutes.

After mixing the premix, you can keep the final dough up to 48 hours maximum in a refrigerator or 3 months in a freezer.

NET WEIGHT PER BAG:

600g (Premix 430g, Yeast 20g,
Pearl sugar 150g)

WAFFLES QUANTITY:

12 Waffles, 75–80g each

CARTON SIZE:

(l) 40 x (w) 32 x (h) 26.5cm

CARTON WEIGHT:

~17kg

- Original recipe, authentic taste
- No preservatives, no artificial flavor
- Vegetarian, halal
- Storage: cool & dry
- Contains Belgian pearl sugar
- Shelf-life: 1 year if unopened, 7 days in fridge once opened.
- Eco-friendly Packaging
- Customization (with MOQ)
- ISO22000, HACCP



BRUSSELS WAFFLE PREMIX

1000G | BUSINESS BAG | REF: PXBWB-1000G

DELICIOUSLY LIGHT AND CRISPY

ALL YOU
NEED IS:



Water
1350g



Mixer
or
Whisk



Waffle
Maker

PREPARATION:

1. Preheat your waffle machine.
2. Pour 1000g of Belga premix into a recipient that contains 1350g of warm water (35–40°C).
3. Use an electrical mixer or a manual whisk to mix for about 3 minutes.
4. The dough is ready, you now have 2 ways to use it:

Option 1: You are in a hurry! No problem, you can immediately bake your waffles! However their structure will be softer and thicker than original one.

- Directly pour your dough onto the waffle maker and bake the waffles during 4–5 minutes at 200°C.

Option 2: You want to realize an original Brussels Waffle, deliciously light and crunchy! You need to let the dough rest for fermentation.

- a. Store the dough in a warm place and let it rise until the volume has doubled (up to 90 minutes).
- b. Pour your dough onto the waffle maker and bake the waffles during 4–5 minutes at 200°C.

Always keep the final dough for maximum of 48 hours in the refrigerator.

- Original recipe, authentic taste
- No preservatives, no artificial color
- Vegetarian, halal
- Storage: cool & dry
- Ready to bake in 5 minutes
- Shelf-life: 1 year if unopened, 30 days once opened
- Eco-friendly Packaging
- Customization (with MOQ)
- ISO22000, HACCP

NET WEIGHT PER BAG:

1000g

WAFFLES QUANTITY:

20 Waffles, with HVD A26

CARTON SIZE:

(l) 40 x (w) 32 x (h) 26.5cm

CARTON WEIGHT:

~17kg



BRUSSELS WAFFLE PREMIX

300G | RETAIL BAG | REF: PXBWR-300G

DELICIOUSLY LIGHT AND CRISPY

ALL YOU
NEED IS:



Water
400g



Mixer
or
Whisk



Waffle
Maker

PREPARATION:

1. Preheat your waffle machine.
2. Pour 300g of Belga premix into a recipient that contains 400g of warm water (35–40°C).
3. Use an electrical mixer or a manual whisk to mix for about 3 minutes.
4. The dough is ready, you now have 2 ways to use it:

Option 1: You are in a hurry! No problem, you can immediately bake your waffles! However their structure will be softer and thicker than original one.

- Directly pour your dough onto the waffle maker and bake the waffles during 4–5 minutes at 200°C.

Option 2: You want to realize an original Brussels Waffle, deliciously light and crunchy! You need to let the dough rest for fermentation.

- a. Store the dough in a warm place and let it rise until the volume has doubled (up to 90 minutes).
- b. Pour your dough onto the waffle maker and bake the waffles during 4–5 minutes at 200°C.

Always keep the final dough for maximum of 48 hours in the refrigerator.

- Original recipe, authentic taste
- No preservatives, no artificial color
- Vegetarian, halal
- Storage: cool & dry
- Ready to bake in 5 minutes
- Shelf-life: 1 year if unopened, 30 days once opened
- Eco-friendly Packaging
- Customization (with MOQ)
- ISO22000, HACCP

NET WEIGHT PER BAG:

300g

WAFFLES QUANTITY:

6 Waffles

CARTON SIZE:

(l) 40 x (w) 32 x (h) 26.5cm

CARTON WEIGHT:

~13kg



BRUSSELS WAFFLE PREMIX

300G | BUSINESS BAG | REF: PGBWR-300G

DELICIOUSLY LIGHT AND CRISPY



ALL YOU
NEED IS:



Water
320g



Mixer
or
Whisk



Waffle
Maker

PREPARATION:

1. Preheat your waffle machine.
2. Pour 300g of Belga premix into a recipient that contains 320g of warm water (35–40°C).
3. Use an electrical mixer or a manual whisk to mix for about 3 minutes.
4. The dough is ready, you now have 2 ways to use it:

Option 1: You are in a hurry! No problem, you can immediately bake your waffles! However their structure will be softer and thicker than original one.

- Directly pour your dough onto the waffle maker and bake the waffles during 4–5 minutes at 200°C.

Option 2: You want to realize an original Brussels Waffle, deliciously light and crunchy! You need to let the dough rest for fermentation.

- a. Store the dough in a warm place and let it rise until the volume has doubled (up to 90 min).
- b. Pour your dough onto the waffle maker and bake the waffles during 4–5 minutes at 200°C.

Always keep the final dough for maximum of 48 hours in the refrigerator.

- Original recipe, authentic taste
- No preservatives, no artificial color
- Vegetarian, halal, gluten free
- Storage: cool & dry
- Ready to bake in 5 minutes
- Shelf-life: 1 year if unopened, 30 days once opened
- Eco-friendly Packaging
- Customization (with MOQ)
- ISO22000, HACCP

NET WEIGHT PER BAG:

300g

WAFFLES QUANTITY:

5/6 Waffles, with HVD A26

CARTON SIZE:

(l) 40 x (w) 32 x (h) 26.5cm

CARTON WEIGHT:

~13kg



BRUSSELS WAFFLE PREMIX

25KG | BUSINESS BAG | REF: PXBWB-25KG

DELICIOUSLY LIGHT AND CRISPY

For 1000g of Premix

**ALL YOU
NEED IS:**



Unsalted
Butter
300g



Water
1500G



Mixer
or
Whisk



Waffle
Maker

PREPARATION:

1. Preheat your Waffle Maker.
2. Melt 300g of unsalted butter. Once melted, let the liquid butter cool down.
3. Pour 1000g of Belga premix into a bowl, then add 1500g of water (room temperature).
4. Mix the Belga premix and water for about 1 minute, using an electrical mixer or a whisk.
5. Add the cooled melted butter into the mixture and continue to mix for another 4 minutes.
6. Pour the dough onto the Waffle Maker and bake the waffles during 5–6 minutes.

After mixing the premix, you can keep the final dough up to 48 hours maximum in a refrigerator.

- Original recipe, authentic taste
- No preservatives, no artificial flavor
- Vegetarian, halal
- Storage: cool & dry
- Ready to bake in 5 minutes
- Shelf-life: 1 year if unopened, 30 days once opened
- Eco-friendly Packaging
- Customization (with MOQ)
- ISO22000, HACCP

NET WEIGHT PER BAG:

25kg

WAFFLES QUANTITY:

580 Waffles, 60g each



LIEGE WAFFLE PREMIX

1800G | BUSINESS BAG | REF: PXLWB-1800G

DELICIOUSLY CARAMELIZED OUTSIDE AND CHEWY INSIDE

ALL YOU NEED IS:



Eggs
3 pcs



Unsalted
Butter
525g



Water
375g



Mixer



Waffle
Maker

(50% of butter can be replaced
by shortening with a 1:1 ratio)

PREPARATION:

1. Pour in the following order 375g of water (room temperature), 3 eggs, 525g cold butter (cut into small pieces), the premix Belga bag (1290g) and the yeast (60g) on top of it into a mixer bowl.
2. Use the hook-shaped mixer head and mix on low speed for 3 minutes to combine the mixture.
3. Continue mixing at high speed until the dough peels off the bowl and wraps around the hook (about 15 minutes).
4. Add the pearl sugar (450g) and mix on low speed for another 2 minutes.
5. Remove your dough from the bowl and place it on a lightly floured surface. Cut the dough into 36 small portions (75–80g each). Roll them into round pieces.
6. Put the dough pieces in a proofer, at 35°C and 80% humidity until they double in size. If you don't have a proofer, store the dough pieces in a warm place covered with a damp towel.
7. Bake the dough pieces in your Waffle Maker at 175°C for 3 minutes.

After mixing the premix, you can keep the final dough in the refrigerator up to 48 hours maximum in a refrigerator or 3 months in a freezer.

NET WEIGHT PER BAG:

1800g (Premix 1290g, Yeast 60g, Pearl sugar 450g)

WAFFLES QUANTITY:

36 Waffles, 75–80g each

CARTON SIZE OF 20 BAGS:

(l) 50 x (w) 32 x (h) 30cm

CARTON WEIGHT:

23.2kg

- Original recipe, authentic taste
- No preservatives, no artificial flavor
- Vegetarian, halal
- Storage: cool & dry
- Contains Belgian pearl sugar
- Shelf-life: 1 year if unopened, 30 days once opened
- Eco-friendly Packaging
- Customization (with MOQ)
- ISO22000, HACCP



LIEGE WAFFLE PREMIX ONLY

25KG | BUSINESS BAG | REF: PXLWB-25KG

DELICIOUSLY CARAMELIZED OUTSIDE AND CHEWY INSIDE

For 1290g of Premix

**ALL YOU
NEED IS:**



Eggs
3 pcs



Unsalted
Butter
525g



Water
375g



Pearl
Sugar
450g



Yeast
60g



Mixer



Waffle
Maker

(50% of butter can be replaced
by shortening with a 1:1 ratio)

PREPARATION:

1. Pour in the following order 375g of water (room temperature), 3 eggs, 525g cold butter (cut into small pieces), 1290g of Belga premix and the yeast (60g) on top of it into a mixer bowl.
2. Use the hook-shaped mixer head and mix on low speed for 3 minutes to combine the mixture.
3. Continue mixing at high speed until the dough peels off the bowl and wraps around the hook (~15 minutes).
4. Add the pearl sugar (450g) and mix on low speed for another 2 minutes.
5. Remove your dough from the bowl and place it on a lightly floured surface. Cut the dough into 36 small portions (75 - 80g each). Roll them into round pieces.
6. Put the dough pieces in a proofer, at 35°C and 80% humidity until they double in size. If you don't have a proofer, store the dough pieces in a warm place covered with a damp towel.
7. Bake the dough pieces in your Waffle Maker at 175°C for 3 minutes.

After mixing the premix, you can keep the final dough (before fermentation) up to 48 hours maximum in a refrigerator or 3 months in a freezer.

NET WEIGHT PER BAG:

25kg

WAFFLES QUANTITY:

~700 Waffles, 75-80g each

- Original recipe, authentic taste
- No preservatives, no artificial flavor
- Vegetarian, halal
- Storage: cool & dry
- Shelf-life: 1 year if unopened, 30 days once opened
- Eco-friendly Packaging
- Customization (with MOQ)
- ISO22000, HACCP



LIEGE WAFFLE FROZEN DOUGH

BUSINESS BAG

REF: FDLWOB-90 (ORIGINAL) | REF: FDLWLB-90 (LIGHT SUGAR)

DELICIOUSLY CARAMELIZED OUTSIDE AND CHEWY INSIDE

ALL YOU
NEED IS:



Fermentation
Room



Waffle
Maker

PREPARATION:

NORMAL PROCESS

1. Put the frozen dough in a refrigerator to defrost for 12 hours.
2. Put the defrosted dough pieces in a fermentation room, at 35°C and 80% humidity until they double in size (Around 1h30). If you don't have a fermentation room, store the dough pieces in a warm place covered with a damp towel.
3. Bake the dough pieces in your Waffle Maker at 175°C for 3 minutes.

FAST PROCESS

1. Directly put the frozen dough pieces in a fermentation room, at 35°C and 80% humidity until they double in size (Around 2h30). If you don't have a fermentation room, store the dough pieces in a warm place covered with a damp towel.
2. Bake the dough pieces in your Waffle Maker at 175°C for 3 minutes.

Once defrosted, you can keep the dough maximum 48 hours maximum in a refrigerator.

NET WEIGHT PER CARTON:

7200g (15 doughs per tray, 6 trays per carton)

NET WEIGHT PER DOUGH:

80g

- Original recipe, authentic taste
- No preservatives, no artificial flavor
- Vegetarian, halal
- Storage: Freezer (-18°C)
- Shelf-life: 4 months
- ISO22000, HACCP