TASTE
LIÈGE

THE REAL
LIÈGE WAFFLE
From Paris and New York to Japan and Canada, Liège waffles have been exciting the taste buds of foodies all over the world for generations. Where can you get the best Liège waffles? In Liège, of course!

Waffles sold in Liège not only have the power to take you to ecstasy in a few bites, but they are also 100% authentic. Drop by one of the certified venues in this brochure to savour the real Liège waffle cooked with choice ingredients according to tradition.

**LIÈGE – CENTRE**

1. **Maison André**
   - 37 en Gérardrie
   - 4000 Liège

2. **Maison André**
   - 106 rue Puits-en-Sock
   - 4020 Liège

3. **Maison André**
   - 141 rue Saint-Gilles
   - 4000 Liège

4. **Maison André**
   - 32 rue Saint-Paul
   - 4000 Liège

5. **Boulangerie Dédée**
   - 533 rue Saint-Léonard
   - 4000 Liège

6. **Delecta**
   - Boulangerie-Pâtisserie
   - 84 rue Puits-en-Sock
   - 4020 Liège

7. **Patisserie Eggenols**
   - 92 rue des Guillemins
   - 4000 Liège

8. **Espace Saveurs**
   - Musée de la Vie Wallonne
   - 1 Cour des Mineurs
   - 4000 Liège

9. **Le Fournil de Michel**
   - 517 boulevard Ernest Solvay
   - 4000 Liège

10. **Maréchal**
    - Boulangerie-Pâtisserie
    - 83 rue du Coq
    - 4000 Liège

11. **Maison Massin**
    - 6-8 rue Puits-en-Sock
    - 4020 Liège

12. **Maison Massin**
    - 121 rue Saint-Gilles
    - 4000 Liège

13. **Le Matin Liégeois**
    - 20 place du Marché
    - 4000 Liège

14. **Boulangerie-Pâtisserie Taillard**
    - 20 rue Saint-Paul
    - 4000 Liège

15. **Le Refuge du boulanger**
    - La Batte, le dimanche
    - 4000 Liège

16. **Jean-Pierre**
    - Rue Dartois 42
    - 4000 Liège

17. **Jean-Pierre**
    - Rue Saint-Gangulphe, 13-15
    - 4000 Liège

18. **Le Gaufrier**
    - Place Cathédrale 32
    - 4000 Liège
The origins of Liège waffles go a long way back. While rustic pancakes made of cereal porridge cooked on hot stones during the Neolithic were the precursors to waffles, a technique resembling the one we use today did not appear until Antiquity. People in the classical period realised they could save time by locking pancakes between two hot iron plates, an idea that gave birth to the first waffles.

Waffles assumed the shape we have come to know and love in the 13th century, when an ingenuous blacksmith had the poetic idea of making moulds for round wafers – popular during the Middle Ages – drawing upon the alveolate appearance of honeycombs.

Finding a name for these new biscuits was a piece of cake: gaufre, from the Latin gafrum or the Old French wafla or wafel, which referred to the famous honeycombs. Its eye-catching pattern inspired by beehives gave its name to the new delicacy.

A delicacy that was not always seen as such! The waffles of the time were salty and were simply made of low-grade flour and water. They were sometimes used as a replacement for bread or to boil a stew enjoyed by peasants.

It was not until the 18th century that the well-off classes started eating waffles with honey, eggs and milk, which were sweet and made with square moulds. A plethora of recipes hit the scene over the years, giving rise to the wide variety we have today. Waffles used to be a traditional gift for New Year, carnivals and some Mardi Gras celebrations.

Legend has it that Liège waffles were invented in the 18th century by the cook of the Prince–Bishop of the Ardent City after the Prince–Bishop asked him to come up with something «sweet and tasty».

The chef rose to the challenge, cooking a particular sort of brioche and adding lumps of sugar to the dough.

The Prince, seduced by the dough’s exquisite scent of vanilla, succumbed to the charm of the new delicacy. So did everyone else, and even today waffles are sold in stalls to everyone’s delight!
A WELL-KEPT RECIPE

Their inimitable flavour, luscious aroma and instantly recognisable shape like are what makes Liège waffles famous. A waffle iron with 24 holes – no less, no more–, rounded edges that rival Brussels square waffles, and just enough beaded sugar to make a world of difference. The beaded sugar is added to the dough, where it remains hidden until the time comes to make every bite an explosion of delicious crunchiness. The cooking method also contributes to the secret of such a special flavour: sugar beads melt slowly on the inside, giving waffles their yummy caramelised taste.

Some people like to savour waffles in the streets, fairs or tea shops, cold or warm, in summer or in winter, but the best option is still to eat them plain to sample their unique flavour: an extremely spongy heart surrounded by a perfectly crunchy envelope.

A few centuries ago, real Liège waffles were made with cinnamon. Beaded sugar only came later and was originally made of beet sugar from Hesbaye, in the Liège region.

Cinnamon can still be found in recipes, giving foodies a choice between the delicious flavour of vanilla and the luscious scent of cinnamon. A difficult choice!

What we know is that making real Liège waffles requires a generous amount of butter and flour, a few eggs, a smidgeon of baking powder and a hint of milk, as well as the beaded sugar that makes it special.

The final touch is the aroma of vanilla or cinnamon and a hearty dose of know-how to give it shape.

A trip to Liège is never complete without savouring the real Liège waffle, so succumb to the temptation, go to one of the certified venues and treat your taste buds to an extraordinary experience!

Texts by Jacqueline Vervoort, president of the Confrérie de la Gaufre Liégeoise “La Strème”

Beaded sugar is made from pressed beet sugar. The result is an aggregated type of sugar that withstands heat and remains in this state regardless of the cooking method.

Sugar began to be manufactured from sugar beet in the Liège area in the early 19th century, and the industry grew to compete with sugar cane. The first industrial sugar mill was built in 1812 on Liège’s Quai Saint-Léonard and was followed by several others throughout Wallonia.

However, the sugar industry really took off in the region between 1850 and 1880, when factories were built in nearby region of Hesbaye. This was the time when beaded sugar popped up in many regional recipes and, obviously, the most renowned of them all: Liège waffles.
Liège Region Tourist Office, together with the Ulysse Capitaine Library, the Liège Provincial Committee of the French-speaking Bakery, Pastries and Icing Federation, «La Strème» Waffle Brotherhood, the Commerce Department and the School of Catering and Tourism of the City of Liège.

With the support of the Belgian General Commission for Tourism.

Photos: Marc Verpoorten