

LOOK TO THE EAST

The waffle gets a Japanese-centric makeover at Madame Waffle.



MADAME Waffle, a café that specialises in Japanese-inspired Belgium waffles, has been luring sweet-toothed customers to its outlet at Mid Valley Megamall, which opened last December.

"Japanese waffles are a little different. They are a lot lighter and fluffier because of the flour used, and are often infused with Japanese ingredients like green tea and adzuki beans.

"Bringing Japanese waffles to Malaysia was a challenge, because we had to import a lot of ingredients from

Japan, to attain the correct flavours and textures. This includes our special flour blend, which we use in the batter," said managing director Datin Sri Linda Chen.

Heading the kitchen is Yuichi Arai, a Kyoto-born pastry chef, who plans to introduce a new dish every month, made with seasonal Japanese ingredients and available for a limited period.

Madame Waffle's classic offerings sell for RM5.90 onwards, and come in seven flavours: honey, cinnamon, coffee, white chocolate, chocolate, matcha (green tea) and original, a sweet vanilla-infused waffle.

Then there are the house specialities, which include the Okaka Waffle (RM11) and the Waffle Tiramisu (RM9).

The Okaka Waffle is the cafe's only savoury dish, and comes with bonito flakes, dried seaweed, beef bacon bits and mayonnaise, piled on an original waffle. This palate-pleaser is an unconventional pairing of sweet and savoury.

The other speciality had tiramisu elements on an original waffle. The soft and almost cake-y textures of the waffle complemented the rich cream cheese and cocoa powder. The waffle's subtle vanilla notes also came into play here, accenting the profile of the creamy spread.

Madame Waffle's coffee section is helmed by operations director Chye Yuan Feng, who won the 2013 Malaysian Aeropress Championship. The cafe's current blend is a heady mix of Brazilian, Colombian and Guatemalan beans. ☪

MADAME WAFFLE
T-045, Level 3 Mezzanine
Mid Valley Megamall, KL.
Tel: 03-2280 0100
Opens daily, 10am to 10pm.



Left:
Part of Madame Waffle's classic range.

Top:
The Okaka Waffle balances savoury and sweet.

Tiramisu, Madame Waffle-style.

