

Mother's Day Brunch Pancakes & Bacon

with Berry Compote & Nutty Crumb

Grab your Meal Kit with this symbol



Strawberries



Pistachios



Roasted Hazelnuts



Bacon



Shredded Coconut



Raspberries



Greek-Style Yoghurt



Dry Pancake Mix



Maple-Flavoured Syrup

 Hands-on: 25-35 mins
Ready in: 40-50 mins

Starting from the moment she wakes up, show Mum just how special she is by spoiling her with this decadent breakfast in the comfort of her own bed. Sweet, savoury, nutty and fluffy, this pancake recipe will melt her heart.

Pantry items

Olive Oil, Butter, Sugar, Eggs, Milk

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Medium saucepan
Large non-stick frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	40g	80g
strawberries	1 punnet	2 punnets
pistachios	1 packet	2 packets
roasted hazelnuts	1 packet	2 packets
bacon	1 packet (100g)	2 packets (200g)
shredded coconut	1 packet	2 packets
raspberries	1 punnet	2 punnets
sugar*	1 tbs	2 tbs
eggs*	2	4
milk*	2 tbs	¼ cup
Greek-style yoghurt	1 packet (200g)	2 packets (400g)
dry pancake mix	1 packet	2 packets
maple-flavoured syrup	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5642kJ (1348Cal)	885kJ (211Cal)
Protein (g)	38.3g	6g
Fat, total (g)	67g	10.5g
- saturated (g)	29.3g	4.6g
Carbohydrate (g)	142.3g	22.3g
- sugars (g)	78.3g	12.3g
Sodium (mg)	1744mg	274mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to **220°C/200°C fan-forced**. In a large non-stick frying pan, add the **butter** and melt over a low heat. Transfer to a small bowl and set aside. Meanwhile, roughly chop the **strawberries, pistachios** and **roasted hazelnuts**.



Make the pancake batter

While the compote is cooking, combine the melted **butter, eggs, milk** and 1/2 the **Greek-style yoghurt** in a large bowl. Lightly whisk to combine. Add the **dry pancake mix** and whisk until just combined.

TIP: Don't worry if the batter is thick, it makes for fluffy pancakes!



Bake the bacon & nut crumb

Separate the **bacon** slices and place on a lined oven tray. Bake until golden, **8-12 minutes**. On a second lined oven tray, combine the **pistachios, roasted hazelnuts** and **shredded coconut**. Evenly spread then bake until golden, **4-6 minutes**.

TIP: Be sure not to spread the crumb too far apart to prevent it from burning quickly.



Cook the pancakes

Return the frying pan to a medium heat. When the pan is hot, add the **pancake batter (1/3 cup per pancake)** and cook until golden and cooked through, **4-5 minutes** each side.

TIP: If you don't have a non-stick pan, use butter to grease the pan!

TIP: Save time and cook your pancakes on two non-stick frying pans if possible.



Make the berry compote

While the crumb is baking, heat a medium saucepan over a medium heat. Add the **strawberries, raspberries** and **sugar**. Cook, stirring, until slightly reduced, **8-10 minutes**. Remove from the heat.



Serve up

Divide the pancakes between plates. Top with the berry compote, a spoon of the remaining yoghurt and nut crumb. Drizzle over the **maple-flavoured syrup**. Serve with bacon.

Enjoy!