



Sweet & Savoury Pancakes

with Bacon, Nutty Crumb & Syrup

Grab your Meal Kit with this symbol



Hazelnuts



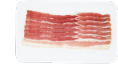
Shredded Coconut



Dry Pancake Mix



Maple-Flavoured Syrup



Bacon



Greek-Style Yoghurt



Mixed Berry Compote

Prep in: 25 mins
Ready in: 40 mins

Ready to up your pancake game without much extra work? With some simple tweaks, you can whip up our sweet, savoury, nutty and fluffy pancakes worthy of brunch at a fancy café. Pile up your pancakes and top with some bacon, berry compote, creamy yoghurt and nutty crumb.

Pantry items

Olive Oil, Butter, 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

Large non-stick frying pan · Two oven trays lined with baking paper · Small saucepan

Ingredients

	2 People
olive oil*	refer to method
butter*	40g
hazelnuts	1 medium packet
bacon	1 packet (100g)
shredded coconut	1 medium packet
eggs*	2
milk*	2 tbs
Greek-style yoghurt	1 large packet
dry pancake mix	1 packet
mixed berry compote	1 packet
maple-flavoured syrup	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5117kJ (1223Cal)	1104kJ (264Cal)
Protein (g)	32.8g	7.1g
Fat, total (g)	56.6g	12.2g
- saturated (g)	25.8g	5.6g
Carbohydrate (g)	142.2g	30.7g
- sugars (g)	79g	17g
Sodium (mg)	1795mg	387mg

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



Cook the pancakes

- Wipe out frying pan, then return to medium heat with a drizzle of **olive oil**. When oil is hot, cook 1/3 cups of **pancake batter**, in batches, until golden brown and set, **4-5 minutes** each side.

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



Bake the bacon & nutty crumb

- Separate **bacon** slices and place on a lined oven tray. Bake until golden, **8-12 minutes**.
- On a second lined oven tray, add chopped **hazelnuts** and **shredded coconut**. Spread out evenly, then bake until golden, **4-6 minutes**.

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



Heat the compote

- Meanwhile, heat a small saucepan over medium-high heat. Add **mixed berry compote**, stirring, until heated through, **1-2 minutes**.



Make the pancake batter

- Meanwhile, add the **eggs**, the **milk** and 1/2 the **Greek-style yoghurt** to the melted **butter**. Lightly whisk to combine.
- Add **dry pancake mix** and whisk until just combined.

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



Serve up

- Divide pancakes between plates. Top with berry compote, nutty crumb and remaining Greek-style yoghurt.
- Drizzle with **maple-flavoured syrup**. Serve with bacon. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2022 | CW28

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate