



# LEMON-RICOTTA DUTCH BABY

with Pear & Maple Crème Fraîche

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Lemon



1 | 2  
Pear



½ Cup | ½ Cup  
Flour  
Contains: Wheat



4 oz | 4 oz  
Ricotta Cheese  
Contains: Milk



2 | 4  
Eggs  
Contains: Eggs



1 | 1  
Milk  
Contains: Milk



1 tsp | 1 tsp  
Cinnamon



1 tsp | 1 tsp  
Nutmeg



2 TBSP | 3 TBSP  
Brown Sugar



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



2 TBSP | 4 TBSP  
Maple Syrup



½ oz | 1 oz  
Pecans  
Contains: Tree Nuts



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HELLO

## DUTCH BABY

A turn in the oven helps this giant pancake reach puffed-up perfection.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 750



## GO NUTS

Got more time? Toast the pecans in a dry pan over medium heat, stirring occasionally, for 2-3 minutes. Toasting helps turn up the nuttiness, providing an extra layer of flavor.

## BUST OUT

- Zester
- Whisk
- Peeler
- Medium pot
- Medium pan
- Small bowl
- Large bowl
- Kosher salt
- White sugar (1 TBSP | 1 TBSP)
- Butter (3½ TBSP | 4 TBSP)  
Contains: Milk

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\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



### 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Allow ingredients to come to room temperature. **Wash and dry produce.**
- Zest and quarter **lemon**. Peel, halve, and core **pear**; dice into ½-inch pieces.



### 4 COOK PEAR

- Meanwhile, melt **1 TBSP butter** in a medium pot over medium-high heat. Add **pear, half the cinnamon (all for 4 servings), and ¼ tsp nutmeg (½ tsp for 4; we sent more)**; cook, stirring often, until fragrant, 1 minute.
- Add **¼ cup water (½ cup for 4), 1½ TBSP brown sugar (all for 4), a squeeze of lemon juice, and a pinch of salt**; stir to combine, then cover. Cook until pear is tender, 8-10 minutes. **TIP: Watch carefully to avoid burning.**
- Uncover and cook until liquid is thickened and syrupy, 1-3 minutes more.
- Remove from heat; stir in **½ TBSP butter (1 TBSP for 4 servings)** until melted. **(TIP: If liquid seems too thick, stir in a splash more water.)** Keep covered until ready to serve.



### 2 HEAT PAN & MAKE BATTER

- Place **2 TBSP butter** in a medium ovenproof pan. Once oven is preheated, place pan on middle rack; heat until butter melts and starts to bubble. **TIP: Watch carefully to avoid burning.**
- Meanwhile, in a large bowl, whisk together **ricotta, half the lemon zest, ½ cup flour, two eggs\*, ¼ cup milk, 1 TBSP white sugar, and a pinch of salt** until smooth (use all the lemon zest, all the flour, three eggs, and ½ cup milk for 4 servings). (Save any remaining egg and milk for another use.)



### 5 MAKE CRÈME FRAÎCHE

- In a small bowl, whisk together **crème fraîche and 1 TBSP maple syrup (save the rest for serving)**. (Be sure to use a clean whisk.)



### 3 COOK DUTCH BABY

- Once **butter** has melted, remove pan from oven and carefully swirl to evenly coat bottom; pour in **batter**.
- Bake on middle rack until puffed and golden, 20-25 minutes.



### 6 FINISH & SERVE

- Top **Dutch baby** with **pear, maple crême fraîche, and pecans**. Drizzle with **remaining maple syrup**. Serve directly from pan (or cut into wedges and divide between plates).