



LEMON-RICOTTA DUTCH BABY WITH BACON

plus Pear Compote & 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



4 oz | 8 oz
Bacon



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



2 oz | 4 oz
Powdered Sugar



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

DUTCH BABY

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

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1110



HELLO FRESH

BUTTAH, BABY!

Key to a delicious Dutch baby (and most everything!) is the butter; keep a close eye on it in Step 2, to make sure it doesn't burn.

BUST OUT

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



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.



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.)



3 BAKE 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.



4 COOK BACON

- While Dutch baby cooks, heat a second medium dry pan over medium-high heat. Add **bacon***; cook, turning occasionally, until crispy, 6-10 minutes. **(TIP: Lower heat if bacon begins to brown too quickly.)**
- Turn off heat; transfer bacon to a paper-towel-lined plate.



5 COOK PEAR COMPOTE

- 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) until melted. **(TIP: If liquid seems too thick, stir in a splash more water.)** Keep covered until ready to serve.



6 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.)



7 FINISH & SERVE

- Top **Dutch baby** with **pear compote**, **maple crème fraîche**, and **pecans**. Drizzle with **remaining maple syrup** and sprinkle with **powdered sugar**.
- Serve directly from pan (or cut into wedges and divide between plates) with **bacon** on the side. **TIP: For a savory bite, crumble bacon over Dutch baby before serving.**

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

*Bacon is fully cooked when internal temperature reaches 145°.

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