



# 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: 1180



# HELLO FRESH

## 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

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



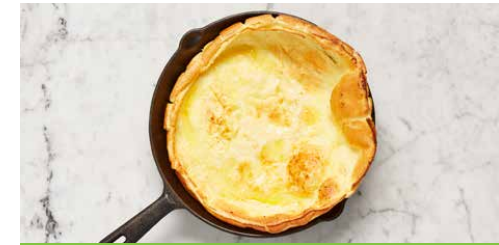
### 1 PREP

- 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°.