

Deconstructed Lemon-Pear Cheesecake

with Spiced Oat Crumble & Pecans

Grab your Meal Kit with this symbol



Classic Oat Mix



Lemon



Pear



Pecans



Sweet Golden Spice Blend



Cream Cheese



Thickened Cream

Prep in: 20 mins
Ready in: 40 mins

These deconstructed cheesecakes pack all the flavour with no fuss! Load up your bowl with silky cheesecake filling, tender lemon poached pears, and some spiced oat crumble. Top them off with a drizzle of caramel for the ultimate finish.

Pantry items

Butter, Brown Sugar, White Sugar

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

Medium saucepan with a lid · Oven tray lined with baking paper · Electric beaters

Ingredients

	4 People
pear	2
lemon	½
butter*	70g
water*	1 cup
brown sugar*	¼ cup
classic oat mix	½ packet
sweet golden spice blend	½ sachet
pecans	1 medium packet
cream cheese	½ packet
thickened cream	1 medium packet
white sugar*	1 tbs

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2689kJ (643Cal)	1090kJ (261Cal)
Protein (g)	8.4g	3.4g
Fat, total (g)	45.6g	18.5g
- saturated (g)	27.1g	11g
Carbohydrate (g)	46.6g	18.9g
- sugars (g)	30.6g	12.4g
Sodium (mg)	361mg	146mg

The quantities provided above are averages only.

*Nutritional information is based on 4 servings

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.

1



Poach the pears

- Preheat oven to **220°C/200°C fan-forced**. Peel and quarter **pears**, then remove core. Zest **lemon** to get a generous pinch. In a large heatproof bowl, microwave the **butter** in **10 second** bursts until melted.
- Combine the **water** and the **brown sugar** in a medium saucepan. Bring to a boil over medium-high heat, add **pear**, then reduce heat to medium. Cover with a lid. Simmer, turning **pear** occasionally, until tender, **20-25 minutes**. Remove from heat.

3



Whisk the cream cheese & make the caramel

- While the crumb is cooling, add **cream cheese** (see ingredients) to a medium bowl and beat, using electric beaters, until smooth, **1-2 minutes**. Add **thickened cream**, **lemon zest** and the **white sugar** and beat until well combined and smooth, **1-2 minutes**.
- Remove **pears** from **poaching liquid**, then return pan to high heat.
- Bring **poaching liquid** to the boil and cook until light golden brown and reduced to a caramel, **3-5 minutes**. Remove from heat. Set aside to cool slightly.

TIP: Watch the caramel carefully so it doesn't burn!

2



Bake the spiced oat crumble

- While the pear is poaching, add **classic oat mix** (see ingredients) and **sweet golden spice blend** (see ingredients) to the melted **butter**. Stir to combine.
- Evenly spread **crumble** on one side of a lined oven tray. On the other side, place **pecans** and spread out evenly. Bake until golden, **4-6 minutes**. Set aside to cool.

TIP: Keep the crumb slightly clumped together on the tray, if it's spread too thin it can burn!

4



Serve up

- Roughly chop **pecans**.
- Divide cream cheese mixture between serving bowls. Top with some spiced oat crumble, poached pears and pecans.
- Drizzle over caramel to serve. Enjoy!

TIP: Store any remaining crumble in an airtight container.

We're here to help!

Scan here if you have any questions or concerns

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