



Pear & Chocolate Chip Crumble

with Whipped Cream & Pecans

Grab your Meal Kit with this symbol



Pear



Pecans



Classic Oat Mix



Milk Chocolate Chips



Longlife Cream

Hands-on: 15 mins
Ready in: 45 mins

We couldn't think of a better way to finish off dinner than with this combination of juicy pear, creamy milk chocolate chips and an earthy crumble topping studded with pecans, all baked to sweet perfection. Don't attempt to fight this temptation, because you may not win.

Pantry items

Brown Sugar, Butter

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

15cm x 20cm medium baking dish · Electric beaters or metal whisk

Ingredients

	4 People
pear	3
pecans	1 packet
brown sugar*	20g
butter*	100g
classic oat mix	1 bag
milk chocolate chips	1 medium packet
longlife cream	½ bottle (125ml)

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3750kJ (897Cal)	1160kJ (277Cal)
Protein (g)	8.9g	2.8g
Fat, total (g)	53.0g	16.4g
- saturated (g)	30.8g	9.5g
Carbohydrate (g)	91.2g	28.2g
- sugars (g)	58.2g	18.0g
Sodium (mg)	225mg	70mg

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.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Cut the **pear** into small chunks. Roughly chop the **pecans**. In a medium baking dish, combine the **pear**, **brown sugar** and a drizzle of **water**.

TIP: For a more traditional crumble, peel the fruit before cutting into chunks.

3



Whip the cream

While the crumble is baking, place the **longlife cream** (see ingredients) in a large bowl and whisk with **electric beaters** until soft peaks form and almost doubled in size, **2-3 minutes**.

TIP: If you don't have an electric mixer, use a metal whisk!

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted!

2



Make the crumble topping

In a medium heatproof bowl, place the **butter** and melt in the microwave. Add the **classic oat mix** and **milk chocolate chips** and stir to combine. Spread the **crumble mixture** evenly over the **pear mixture**. Bake until the topping is golden and the pear is tender, **25-30 minutes**. In the last **5 minutes** of cook time, sprinkle the **pecans** over the **crumble** and bake until toasted.

TIP: The fruit is cooked when you can pierce it easily with a fork.

4



Serve up

Divide the pear and chocolate crumble between bowls. Serve with a dollop of whipped cream.

Enjoy!