

Vanilla Poached Pears & Nutty Crumble

with Yoghurt & Berry Compote

Grab your Meal Kit
with this symbol



Pecans



Pear



Vanilla-Flavoured
Essence



Classic Oat
Mix



Sweet Golden
Spice Blend



Pistachios



Crushed Macadamia
Nuts



Greek-Style
Yoghurt



Berry Compote

 Hands-on: **15 mins**
Ready in: **30 mins**

For a light brunch bite that everyone will love, look no further. We've combined tender vanilla poached pears, creamy yoghurt and berry compote and topped them with a crunchy nutty crumble. Mornings never tasted so good!

Pantry items

Butter, Brown 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

Ingredients

	2 People
butter*	80g
pecans	1 packet
pear	2
water*	1 cup
brown sugar*	¼ cup
vanilla-flavoured essence	1 medium packet
classic oat mix	½ bag
sweet golden spice blend	1 sachet
pistachios	1 packet
crushed macadamia nuts	1 packet
Greek-style yoghurt	2 medium packets
berry compote	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4764kJ (1139Cal)	1117kJ (267Cal)
Protein (g)	17.5g	4.1g
Fat, total (g)	68.3g	16g
- saturated (g)	32.5g	7.6g
Carbohydrate (g)	116.4g	27.3g
- sugars (g)	70g	16.4g
Sodium (mg)	404mg	95mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Cut the **butter** into small cubes. Roughly chop the **pecans**. Peel and quarter the **pears**, then remove the core.



Start the pears

In a medium saucepan, add the **water**, **brown sugar** and **vanilla-flavoured essence**. Bring to the boil over a medium-high heat.



Finish the pears

Add the **pears** to the saucepan, reduce the heat to medium and cover with a lid. Simmer, turning occasionally, until the pear is tender, **20-25 minutes**. Remove from the heat.



Start the crumble

In a medium bowl, combine the **classic oat mix** (see ingredients), **sweet golden spice blend** and the **butter**. Using your fingertips, rub the **butter** into the **oat mixture**, until it resembles breadcrumbs. Add the **pistachios**, **crushed macadamia nuts** and **pecans** and mix well.



Bake the crumble

Transfer the **crumble mixture** to a lined oven tray and spread out into a single layer. Bake until golden, **8-12 minutes**.

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



Serve up

Divide the **Greek-style yoghurt** between bowls. Top with the poached pears and sprinkle with nutty crumble. Spoon over the **berry compote** and some poaching liquid to serve.

TIP: Store any leftover pears and crumble in separate airtight containers!

Enjoy!