



# Mixed Berry Compote Pancakes

with Spiced Butter

SERVES  
2



Grab your Kit



## First up!

Wash your hands and any fresh foods before you start.

| Ingredients                | 2 people        |
|----------------------------|-----------------|
| Vegetable Oil*             | refer to method |
| Butter (for the pancakes)* | 40g             |
| Milk*                      | 1/4 cup         |
| Eggs*                      | 2               |
| Dry Pancake Mix            | 1 medium packet |
| Sweet Golden Spice Blend   | 1 sachet        |
| Butter (for the sauce)*    | 60g             |
| Mixed Berry Compote        | 1 packet        |
| Greek-Style Yoghurt        | 1 packet        |

\*Pantry Items

## Nutrition Information

| AVG QTY          | PER SERVING         | PER 100g           |
|------------------|---------------------|--------------------|
| Energy (kJ)      | 6380kJ<br>(1525Cal) | 1312kJ<br>(314Cal) |
| Protein (g)      | 86g                 | 17.7g              |
| Fat, total (g)   | 86g                 | 17.7g              |
| - saturated (g)  | 42.2g               | 8.7g               |
| Carbohydrate (g) | 157.2g              | 32.3g              |
| - sugars (g)     | 85.9g               | 17.7g              |
| Sodium (g)       | 1325mg              | 273mg              |

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Get prepped

Melt **butter (for the pancakes)** in the microwave in 30 second burst. In a medium bowl, add **melted butter, milk, Greek-style yoghurt and eggs**. Whisk to combine. Add **dry pancake mix** and mix until just combined.

## 2. Cook pancakes

In a large non-stick frying pan, heat a drizzle of **vegetable oil** over medium heat. When oil is hot, cook **pancake batter**, in batches until golden, **3-5 mins** each side (1/3 cup batter per pancake).

## 3. Serve up

Wipe out frying pan and return medium heat. Add **butter (for the sauce)** and **sweet golden spice blend**, stirring until melted. Divide pancakes between plates. Drizzle with spiced butter and **mixed berry compote**.

## We're here to help!

If you have any questions or concerns, please contact us at [hellofresh.com.au/contact](https://www.hellofresh.com.au/contact)

SDV



# ON THE MENU

With delicious options for every occasion from breakfast to dinner, HelloFresh has you covered for every meal of the day.

## Brekkie delights

Make breakfast extra delicious with one of our satisfying breakfast options, like granola, pancakes and bagels.

Combining a fresh bagel and delicious savoury toppings, our **Smoked Salmon & Cream Cheese Bagel with Spring Onion & Capers** is sure to be a hit!



## Treat yourself

For a twist on a retro classic try our **Pineapple Upside Down Cake**. With a decadent coconut caramel sauce, you'll be lining up for seconds!



## Shop the range!

Get more in your HelloFresh box with our delicious range of snacks, fruit, desserts and drinks.



Choc Chip Protein Cookie



Balsamic Vinegar & Sea Salt Vege Crackers



Raspberry Lemonade Kombucha



Sweetcorn & Spring Onion Fritter Bites

## Plan your menu!

Scan the QR code below and add something special to your next box!

