



Sweet & Savoury Pancakes

with Bacon, Nutty Crumb & Syrup

Grab your Meal Kit with this symbol



Hazelnuts



Bacon



Shredded Coconut



Greek-Style Yoghurt



Dry Pancake Mix



Mixed Berry Compote



Maple-Flavoured Syrup

Prep in: **25 mins**
Ready in: **40 mins**

Ready to up your pancake game without much extra work? With some simple tweaks, you can whip up our sweet, savoury, nutty and fluffy pancakes worthy of brunch at a fancy café. Pile up your pancakes and top with some bacon, berry compote, creamy yoghurt and nutty crumb.

Pantry items

Vegetable Oil, Butter, Eggs, Milk

SDW



Before you start

Wash your hands and any fresh food.

You will need

Large non-stick frying pan · Two oven trays lined with baking paper · Small saucepan

Ingredients

	2 People
vegetable oil*	refer to method
butter*	40g
hazelnuts	1 medium packet
bacon	1 packet (100g)
shredded coconut	1 medium packet
eggs*	2
Greek-style yoghurt	1 large packet
milk*	2 tbs
dry pancake mix	1 medium packet
mixed berry compote	1 medium packet
maple-flavoured syrup	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4940kJ (1181Cal)	1141kJ (273Cal)
Protein (g)	29g	6.7g
Fat, total (g)	53.5g	12.4g
- saturated (g)	24.9g	5.8g
Carbohydrate (g)	142.2g	32.8g
- sugars (g)	78.8g	18.2g
Sodium (mg)	1752mg	405mg

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

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- In a large non-stick frying pan, add the **butter** and melt over low heat. Transfer to a large bowl and set aside.
- Meanwhile, roughly chop **hazelnuts**.



Cook the pancakes

- Wipe out frying pan, then return to medium heat with a drizzle of **vegetable oil**. When oil is hot, add 1/3 cups of **pancake batter**. Cook in batches, until browned and set, **4-5 minutes** each side.

TIP: Save time and cook your pancakes on two non-stick frying pans if possible!



Bake the bacon & nutty crumb

- Separate **bacon** slices, then place on a lined oven tray. Bake until golden, **8-12 minutes**.
- On a second lined oven tray, add chopped **hazelnuts** and **shredded coconut**. Spread out evenly, then bake until golden, **4-6 minutes**.

TIP: Be sure not to spread to crumb too far apart to prevent it from burning quickly.



Heat the compote

- Meanwhile, heat a small saucepan over medium-high heat. Heat **mixed berry compote** until heated through, **1-2 minutes**.



Make the pancake batter

- Meanwhile, add the **eggs**, half the **Greek-style yoghurt** and the **milk** to the bowl with the melted butter. Lightly whisk to combine.
- Add **dry pancake mix** and whisk until just combined.

TIP: Don't worry if the batter is thick, it makes for fluffy pancakes!



Serve up

- Divide pancakes between plates. Top with berry compote, remaining Greek-style yoghurt and nutty crumb.
- Drizzle with **maple-flavoured syrup**. Serve with bacon. Enjoy!

Rate your recipe

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