

Deconstructed Lemon-Pear Cheesecake

with Spiced Oat Crumble & Pecans

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Classic Oat











Cream Cheese



Prep in: 20 mins Ready in: 40 mins

Butter, Brown Sugar, White Sugar

Before you start

Wash your hands and any fresh food.

You will need

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

Ingredients

| | 4 People |
|--------------------------|-----------------|
| pear | 2 |
| lemon | 1 |
| butter* | 140g |
| water* | 1 cup |
| brown sugar* | ½ cup |
| classic oat mix | 1 packet |
| sweet golden spice blend | ½ sachet |
| pecans | 1 small packet |
| light cooking cream | 1 medium packet |
| white sugar* | 2 tbs |
| cream cheese | 1 packet |

^{*}Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|-----------------|
| Energy (kJ) | 3891kJ (929Cal) | 1234kJ (294Cal) |
| Protein (g) | 10.3g | 3.3g |
| Fat, total (g) | 59.2g | 18.8g |
| - saturated (g) | 37.8g | 12g |
| Carbohydrate (g) | 83.5g | 26.5g |
| - sugars (g) | 51.9g | 16.5g |
| Sodium (mg) | 492mg | 156mg |

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.



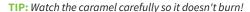
Get prepped & poach the pears

- 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.
- In a medium saucepan, add the water and brown sugar. Bring to the 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.



Whisk the cream cheese & make the caramel

- While the crumb is cooling, add cream cheese to a medium bowl and beat, using electric beaters, until smooth, 1-2 minutes.
- Add light cooking 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 simmer until light golden brown and reduced to a caramel, 3-5 minutes. Remove from heat. Set aside to cool slightly.





Bake the spiced oat crumble

- Meanwhile, add classic oat mix 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. Bake until golden,
 6-10 minutes.
- When crumble has **5 minutes** remaining, add **pecans** to other side of tray and spread out evenly. Bake until toasted, then set aside to cool.

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



Serve up

- Roughly chop toasted 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.

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