



# Deconstructed Lemon-Pear Cheesecake

with Spiced Oat Crumble & Pecans

Grab your Meal Kit with this symbol



Pear



Lemon



Classic Oat Mix



Sweet Golden Spice Blend



Pecans



Light Cooking Cream



Cream Cheese

Prep in: 20 mins  
Ready in: 40 mins

These deconstructed cheesecakes pack all the flavour with no fuss! Load up your bowl with silky cheesecake filling, tender lemon poached pears, and some spiced oat crumble. Top them off with a drizzle of caramel for the ultimate finish.

## Pantry items

Butter, Brown Sugar, White Sugar

## Before you start

Wash your hands and any fresh food.

## You will need

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

## Ingredients

	4 People
pear	2
lemon	1
<b>butter*</b>	140g
<b>water*</b>	1 cup
<b>brown sugar*</b>	½ cup
classic oat mix	1 packet
sweet golden spice blend	½ sachet
pecans	1 small packet
light cooking cream	1 medium packet
<b>white sugar*</b>	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](https://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



1



## 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.

3



## 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.

**TIP:** Watch the caramel carefully so it doesn't burn!

2



## 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!

4



## 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.

## Rate your recipe

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