



# Deconstructed Poached Pear Cheesecake

with Spiced Oat Crumble

Grab your Meal Kit with this symbol



Pear



Thyme



Classic Oat Mix



Sweet Golden Spice Blend



Cream Cheese



Light Thickened Cream



Pecans

Hands-on: 20 mins  
Ready in: 40 mins

Forget what you know about cheesecake - this deconstructed version of poached pears, silky cream cheese and a spiced crumb come together in a beautiful blend that makes every bite an irresistible mix of sweet and spice and all things nice!

### Pantry items

Brown Sugar, Butter, White 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 · Electric beaters

## Ingredients

	<b>2 People</b>
pear	2
water*	1 cup
brown sugar*	¼ cup
thyme	1 bag
butter*	70g
classic oat mix	½ packet
sweet golden spice blend	½ sachet
cream cheese	½ packet
light thickened cream	½ medium packet
white sugar*	1 tbs
pecans	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5990kJ (1430Cal)	1100kJ (263Cal)
Protein (g)	18.1g	3.3g
Fat, total (g)	83.5g	15.3g
- saturated (g)	47.6g	8.7g
Carbohydrate (g)	144g	26.4g
- sugars (g)	81.8g	15.0g
Sodium (mg)	602mg	110mg

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.



### Poach the pears

Preheat the oven to **220°C/200°C fan-forced**. Peel and quarter the **pear**, then remove the core. In a medium saucepan, combine the **water** and **brown sugar**. Bring to a boil over a medium-high heat, add the **pear** and whole **thyme** sprigs, then reduce the heat to medium. Cover with a lid. Simmer, turning the pear occasionally, until tender, **20-25 minutes**. Remove from the heat.



### Make the cream cheese mixture

While the crumble is cooling, add the **cream cheese** to a medium bowl and beat, using electric beaters until smooth, **1-2 minutes**. Add the **light thickened cream** (see ingredients) and **white sugar** and beat until well combined and smooth, **1-2 minutes**. Set aside. Remove the **pears** from the **poaching liquid** and return the pan to a high heat. Bring the **poaching liquid** to the boil, and cook until light golden brown and reduced to a caramel, **3-5 minutes**. Remove from the heat and set aside to cool slightly. Remove **thyme** sprigs.

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



### Bake the spiced oat crumble

While the pear is poaching, in a large heatproof bowl, microwave the **butter** in **10 second** bursts until melted. Add the **classic oat mix** (see ingredients), **sweet golden spice blend** (see ingredients) to the **butter**. Stir until well combined, then evenly spread the **crumble** onto a lined oven tray. Bake until golden, **4-6 minutes**. 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 the **pecans**. Divide the cream cheese mixture between bowls. Top with the poached pears, some spiced oat crumble and pecans. Drizzle over the caramel to serve.

**TIP:** Store any remaining spiced oat crumble in an airtight container.

Enjoy!