



Mother's Day Brunch Pancakes & Bacon

with Berry Compote & Nutty Crumb

Grab your Meal Kit with this symbol



Strawberries



Pistachios



Roasted Hazelnuts



Bacon



Shredded Coconut



Raspberries



Greek-Style Yoghurt



Dry Pancake Mix



Maple-Flavoured Syrup

Hands-on: 25-35 mins
Ready in: 40-50 mins

Starting from the moment she wakes up, show Mum just how special she is by spoiling her with this decadent breakfast in the comfort of her own bed. Sweet, savoury, nutty and fluffy, this pancake recipe will melt her heart.

Pantry items

Olive Oil, Butter, Sugar, Eggs, Milk

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

Oven tray lined with baking paper · Medium saucepan
Large non-stick frying pan

Ingredients

| | 2 People | 4 People |
|-----------------------|--------------------|---------------------|
| olive oil* | refer to method | refer to method |
| butter* | 40g | 80g |
| strawberries | 1 punnet | 2 punnets |
| pistachios | 1 packet | 2 packets |
| roasted hazelnuts | 1 packet | 2 packets |
| bacon | 1 packet (100g) | 2 packets (200g) |
| shredded coconut | 1 packet | 2 packets |
| raspberries | 1 punnet | 2 punnets |
| sugar* | 1 tbs | 2 tbs |
| eggs* | 2 | 4 |
| milk* | 2 tbs | ¼ cup |
| Greek-style yoghurt | 1 packet (200g) | 2 packets (400g) |
| dry pancake mix | 1 packet | 2 packets |
| maple-flavoured syrup | 1 packet | 2 packets |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|------------------|----------------|
| Energy (kJ) | 5642kJ (1348Cal) | 885kJ (211Cal) |
| Protein (g) | 38.3g | 6g |
| Fat, total (g) | 67g | 10.5g |
| - saturated (g) | 29.3g | 4.6g |
| Carbohydrate (g) | 142.3g | 22.3g |
| - sugars (g) | 78.3g | 12.3g |
| Sodium (mg) | 1744mg | 274mg |

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

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



Make the pancake batter

While the compote is cooking, combine the melted **butter, eggs, milk** and 1/2 the **Greek-style yoghurt** in a large bowl. Lightly whisk to combine. Add the **dry pancake mix** and whisk until just combined.

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



Bake the bacon & nut crumb

Separate the **bacon** slices and place on a lined oven tray. Bake until golden, **8-12 minutes**. On a second lined oven tray, combine the **pistachios, roasted hazelnuts** and **shredded coconut**. Bake until golden, **4-6 minutes**.

TIP: Keep the crumb mixture centred on the oven tray to stop it cooking too fast.



Cook the pancakes

Return the frying pan to a medium heat. When the pan is hot, add the **pancake batter (1/3 cup per pancake)** and cook until golden and cooked through, **4-5 minutes** each side.

TIP: If you don't have a non-stick pan, use butter to grease the pan!

TIP: Save time and cook your pancakes on two frying pans if possible.



Make the berry compote

While the crumb is baking, heat a medium saucepan over a medium heat. Add the **strawberries, raspberries** and **sugar**. Cook, stirring, until slightly reduced, **8-10 minutes**. Remove from the heat.



Serve up

Divide the pancakes between plates. Top with the berry compote, a spoon of the remaining yoghurt and nut crumb. Drizzle over the **maple-flavoured syrup**. Serve with bacon.

Enjoy!