



Bacon and Honey-Cinnamon Pear Waffles

with Honey Cream and Toasted Almonds

Brunch 20-25 Minutes • 2 of your 5 a day

10A

Find all your unchilled Market items in bag A.



Pear



Creme Fraiche



Honey



Streaky Bacon



Unsalted Butter



Ground Cinnamon



Waffle Amour
Sugar Pearl Waffles



Toasted Flaked
Almonds

Pantry Items
Salt

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Bowl, whisk, baking paper, baking tray and frying pan.

Ingredients

Ingredients	Quantity
Pear**	2
Crème Fraîche** 7)	150g
Honey	30g
Streaky Bacon**	6 rashers
Unsalted Butter** 7)	30g
Ground Cinnamon	1 sachet
Waffle Amour Sugar Pearl Waffles 8) 11) 13)	4
Toasted Flaked Almonds 2)	15g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	376g	100g
Energy (kJ/kcal)	3413 /816	908 /217
Fat (g)	59.6	15.9
Sat. Fat (g)	32.1	8.5
Carbohydrate (g)	55.9	14.9
Sugars (g)	43.0	11.4
Protein (g)	14.5	3.9
Salt (g)	1.90	0.51

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts 7) Milk 8) Egg 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



Hey Honey

Preheat your oven to 220°C/200°C fan/gas mark 7.

Quarter the **pears** lengthways (no need to peel), remove the core and thinly slice.

In a medium bowl, whisk the **crème fraîche** and **half the honey** until slightly thickened, 2-3 mins. Set aside for later. **TIP:** *If your honey has hardened, pop it in a bowl of hot water for 1 min.*

4



Warm your Waffles

While the **pears** fry, pop **4 waffles** onto a baking tray and warm through on the top shelf of the oven, 3-4 mins. **TIP:** *Keep the remaining waffle for another recipe.*

2



Bring on the Bacon

Lay the **bacon** in a single layer onto a lined baking tray.

Once the oven is hot, bake on the middle shelf until golden brown and crispy, 10-15 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.*

5



Start Stacking

Spread the **honey cream** evenly over each **warm waffle**.

Lay **1 waffle** on top of another, creating **2 waffle stacks** on 2 serving plates.

Top each **waffle stack** with the **honeyed pears**, spooning over all the **juices** from the pan.

3



Absolutely Pear-fect

While the **bacon** cooks, pop a large frying pan on medium-high heat.

Melt the **butter** in the pan, then add the **pear slices, cinnamon**, remaining **honey** and a pinch of **salt**.

Cook the **pears** until softened and sticky, 4-6 mins, turning every min.

Once softened, remove from the heat and set aside.

6



Brunch is Served

Lay **three rashers** of **bacon** on top of each **stack**.

Sprinkle over the **toasted flaked almonds** to finish.

Enjoy!