



Blueberry and Honey Bacon Waffles

with Creme Fraiche and Berry Compote

Brunch 10-15 Minutes

10A

Find all your unchilled Market items in bag A.



Streaky Bacon



Waffle Amour
Sugar Pearl Waffles



Honey



Creme Fraiche



Red Berry
Compote



Blueberries



Toasted Flaked
Almonds

Pantry Items
Oil

Before you start

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

Cooking tools

Frying pan, baking tray and kitchen paper.

Ingredients

Ingredients	Quantity
Streaky Bacon**	4 rashers
Waffle Amour Sugar Pearl Waffles 8) 11) 13)	4
Honey	30g
Crème Fraîche** 7)	150g
Red Berry Compote	35g
Blueberries**	125g
Toasted Flaked Almonds 2)	15g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	248g	100g
Energy (kJ/kcal)	2688 /642	1086 /260
Fat (g)	44.0	17.8
Sat. Fat (g)	22.4	9.0
Carbohydrate (g)	49.9	20.1
Sugars (g)	34.2	13.8
Protein (g)	11.8	4.8
Salt (g)	1.39	0.56

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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Bring on the Bacon

a) If you don't have a microwave, preheat your oven to 220°C/200°C fan/gas mark 7 for the **waffles**.

b) Heat a drizzle of **oil** in a large frying pan on medium-high heat.

c) When hot, lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side.

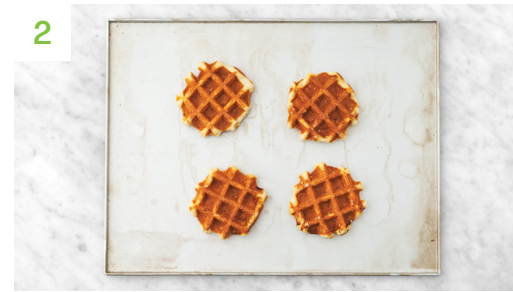
IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Topping Time

a) When the **waffles** have warmed through, start to build your stack!

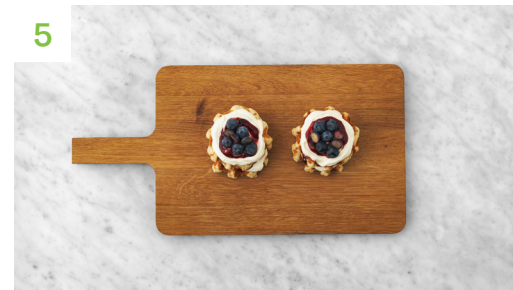
b) Spread the **crème fraîche** evenly over each **waffle**, then add a dollop of **red berry compote** to each one.



Warm the Waffles

a) While the **bacon** cooks, warm **4 waffles** by popping them in the microwave for 30 secs.

b) If you're using the oven, pop the **waffles** onto a baking tray and into the oven to warm through, 2-3 mins. **TIP:** Keep the remaining waffle for another recipe.



Get Stacking

a) Scatter some **blueberries** over each **waffle**, then lay one on top of the other, creating **2 stacks** (1 per person).

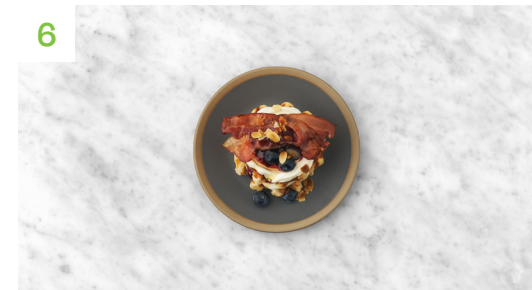


Hey Honey

a) When the **bacon** is cooked, transfer to a plate lined with kitchen paper to soak up any excess oil.

b) Discard the paper, then drizzle over **half the honey** and turn the **bacon** so it's nicely coated. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

c) Cover to keep warm.



Finish and Serve

a) Share the **waffle stacks** between 2 serving plates, then top with the **honey coated bacon**.

b) Scatter over the **toasted almonds** and drizzle over the remaining **honey** to finish.

Enjoy!