



# Double Chocolate Waffle Big Brunch Stack

with White and Milk Chocolate and Hazelnuts

Breakfast 15-20 Minutes • Veggie

10A

Find all your unchilled Market items in bag A.



Hazelnuts



Chocolate Chips



White  
Chocolate Chips



Creme Fraiche



Waffle Amour Sugar  
Pearl Waffles

## Before you start

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

## Cooking tools

Rolling pin, bowl and saucepan.

## Ingredients

| Ingredients  | Quantity |
|--|----------|
| Hazelnuts <b>2)</b>                                | 40g      |
| Chocolate Chips <b>11)</b>                         | 100g     |
| White Chocolate Chips <b>7) 11)</b>                | 90g      |
| Creme Fraiche** <b>7)</b>                          | 150g     |
| Waffle Amour Sugar Pearl <b>Waffles 8) 11) 13)</b> | 4        |

\*Not Included \*\*Store in the Fridge

## Nutrition

| Typical Values          | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 230g        | 100g     |
| Energy (kJ/kcal)        | 4355/1041   | 1893/453 |
| Fat (g)                 | 75.1        | 32.7     |
| Sat. Fat (g)            | 38.1        | 16.6     |
| Carbohydrate (g)        | 76.5        | 33.2     |
| Sugars (g)              | 61.8        | 26.9     |
| Protein (g)             | 13.5        | 5.9      |
| Salt (g)                | 0.54        | 0.23     |

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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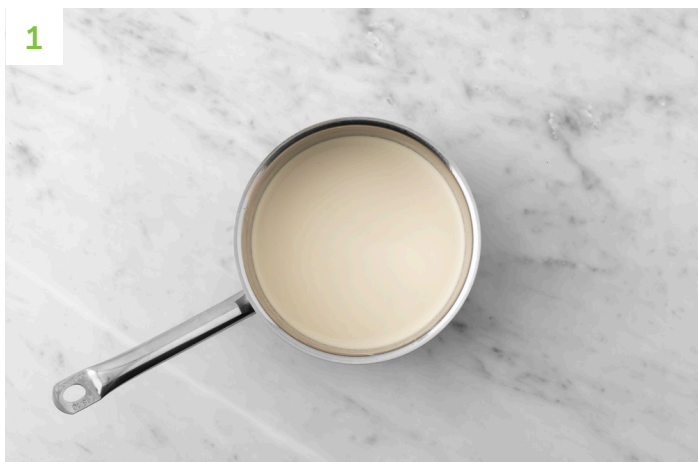
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2



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## To Start

- If you don't have a microwave, preheat your oven to 220°C/200°C fan/gas mark 7 for the **waffles**.
- Roughly crush the **hazelnuts** in the unopened sachet using a rolling pin, then pop them into a small bowl. Stir **1 tbsp** each of the **milk** and **white chocolate chips** into the bowl of **hazelnuts**, then set aside for serving.
- Pop a small saucepan on medium heat, add the **creme fraiche** and gently bring to a simmer, 2-4 mins.
- Meanwhile, pop the remaining **chocolate chips** and **white chocolate chips** into 2 separate small bowls.

## Make the Chocolate Ganaches

- Once the **creme fraiche** has warmed, divide it equally between the 2 small bowls of **chocolate chips**.
- Mix the **chocolate** and **creme fraiche** together until the **chocolate** is fully melted and combined, 1 min. These are your **ganaches**!
- Warm **4 waffles** by popping them in the microwave for 30 secs. 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.

## Stack and Serve

- When the **waffles** have warmed through, start to build your stack!
- Spread the **white chocolate ganache** evenly over **2** of the **waffles**, then spread the **milk chocolate ganache** evenly over the remaining **waffles**.
- Place **one milk chocolate waffle** on each plate, then top with a **white chocolate waffle**, creating **2 waffle stacks** on 2 serving plates.
- Sprinkle over the **hazelnut and chocolate chip mixture** to finish.

Enjoy!