



Cinnamon Pear, Apple & Hazelnut Crumble

with Creme Fraiche

Dessert 40-45 Minutes • Veggie

18A

Find all your unchilled Market items in bag A.



Pear



Apple



Hazelnuts



Caster Sugar



Unsalted Butter



Ground Cinnamon



Plain Flour



Granola



Creme Fraiche

Before you start

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

Cooking tools

Peeler, rolling pin, bowl, frying pan and ovenproof dish.

Ingredients

Ingredients	Quantity
Pear**	3
Apple**	2
Hazelnuts 2)	25g
Caster Sugar	75g
Unsalted Butter** 7)	60g
Ground Cinnamon	1 sachet
Plain Flour 13)	75g
Granola 13)	60g
Crème Fraîche** 7)	75g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	766 /183
Fat (g)	9.1
Sat. Fat (g)	4.8
Carbohydrate (g)	23.8
Sugars (g)	15.6
Protein (g)	1.9
Salt (g)	0.01

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

Allergens

2) Nuts **7)** Milk **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, mollusc, 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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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Peel and quarter the **pears** lengthways, remove the core and chop into 2cm chunks. Peel your **apples**, then quarter, core and roughly chop.
- Roughly crush the **hazelnuts** in the unopened sachet using a rolling pin.
- Reserve **2 tsp** of **sugar** in a medium bowl and set aside to use later for the **crème fraiche**.



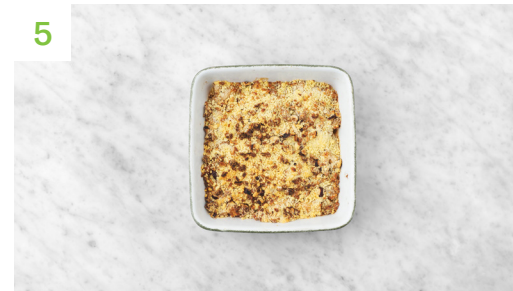
Bring on the Crumble

- Once cooked, transfer the **apple and pear mixture** into an appropriately sized ovenproof dish.
- Evenly cover the **apple and pear mixture** with the **crumble mixture**.



Caramelize the Fruit

- Cut the **butter** into small cubes. Pop **half** into the fridge to chill for the **crumble mixture** and pop the other **half** into a large frying pan.
- Heat the frying pan on medium heat and gently melt the **butter**.
- When the **butter** starts to sizzle, add the **pears, apples, cinnamon** and **half** the remaining **caster sugar** to the pan.
- Cook, stirring regularly, until the **sugar** melts and the **apples** and **pears** start to soften, 4-5 mins.



Ready, Steady, Bake

- Bake your **crumble** on the top shelf of your oven until golden and bubbling, 25-30 mins. **TIP:** Pop your **crumble** onto a baking tray to catch any drips.
- Meanwhile, add the **crème fraiche** to the medium bowl of reserved **sugar** and whisk until thick and whipped, 1-2 mins.



Make the Crumble Topping

- While the **apples** and **pears** cook, pop the remaining **chilled butter** into a medium bowl with the **flour**.
- Rub the **butter** into the **flour** with your fingertips until it resembles breadcrumbs.
- Stir the **crushed hazelnuts, granola** and the remaining **sugar** into the **flour**. This is your **crumble topping!**



Finish and Serve

- Once baked, divide the **crumble** between your bowls.
- Serve with a dollop of **whipped crème fraiche**.

Enjoy!