



Chocolate Orange Churros Style Waffles

with Cinnamon Sugar and Caramelised Orange

Breakfast 10-15 Minutes • 1 of your 5 a day • Veggie

10A

Find all your unchilled Market items in bag A.



Ground Cinnamon



Caster Sugar



Orange



Chocolate Chips



Creme Fraiche



Waffle Amour Sugar Pearl Waffles

Pantry Items
Milk

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, fine grater, frying pan, saucepan and baking tray.

Ingredients

Ingredients	Quantity
Ground Cinnamon	1 sachet
Caster Sugar	75g
Orange**	1
Chocolate Chips 11)	100g
Creme Fraiche** 7)	75g
Waffle Amour Sugar Pearl Waffles 8) 11) 13)	4

Pantry	Quantity
Milk*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	268g	100g
Energy (kJ/kcal)	3010 / 719	1124 / 269
Fat (g)	34.5	12.9
Sat. Fat (g)	19.8	7.4
Carbohydrate (g)	93.7	35.0
Sugars (g)	80.6	30.1
Protein (g)	7.1	2.6
Salt (g)	0.39	0.15

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

Allergens

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, 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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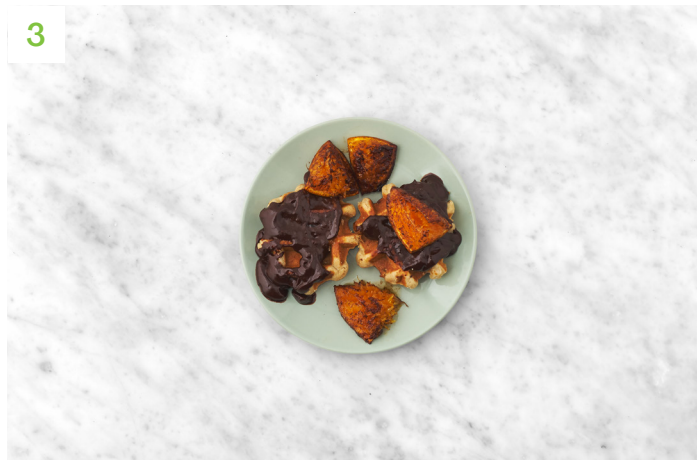
1



2



3



Get Prepped

- If you don't have a microwave, preheat your oven to 220°C/200°C fan/gas mark 7 for the **waffles**.
- Combine the **cinnamon** and **1 tbsp** of the **caster sugar** in a large bowl and set aside. Pop the remaining **caster sugar** into a separate big bowl.
- Zest **half** the **orange**, then slice it into quarters (no need to peel). Cut each quarter in half horizontally, creating **8 orange wedges**.

Make the Waffle Toppings

- Heat a large frying pan over medium-high heat (no oil).
- Dip the cut sides of each **orange wedge** into the bowl of **sugar** to coat, then pop into the hot pan to lightly char, 60-90 secs on each side. Once charred, set aside to cool.
- In a small saucepan, combine the **chocolate chips**, **creme fraiche**, **milk** (see pantry for amount) and the **orange zest**. Stir on medium heat until the **chocolate** is fully melted, 2-3 mins.

Assemble and Serve

- Meanwhile, 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.*
- Once warm, dip each **waffle** into the large bowl of **cinnamon sugar** and turn to coat, then place 2 each on 2 serving plates.
- Pour the **chocolate sauce** over the **waffles** and top with the **charred orange segments** to finish.

Enjoy!