



Pecan Pie Chocolate Cheesecake

with Tony's Chocolonely Milk Caramel Sea Salt Chocolate Bar

Tony's Chocolonely Prep Time: 30-35 Minutes • Freezer Time: 3-4 Hours • Veggie

17A

Find all your unchilled Market items in bag A.



Speculoos Biscuit Crumb



Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar



Creme Fraiche



Salted Caramel Sauce



Pecan Nut Halves



Maple Syrup

In collaboration with



Tony's Chocolonely

Tony's Chocolonely are the chocolate makers on a serious mission to end modern slavery in the chocolate industry.

Pantry Items
Butter

Before you start

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

Cooking tools

Saucepan, baking paper, cake tin and bowl.

Ingredients

Ingredients	Quantity
Speculoos Biscuit Crumb 11 13	125g
Tony's Choclonely Milk Chocolate Caramel Sea Salt Bar 7 11	1
Creme Fraiche** 7	150g
Salted Caramel Sauce 7	80g
Pecan Nut Halves 2	50g
Maple Syrup	2 sachets

Pantry	Quantity
Butter*	30g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1922 /459
Fat (g)	30.3
Sat. Fat (g)	15.1
Carbohydrate (g)	42.1
Sugars (g)	29.6
Protein (g)	4.5
Salt (g)	0.59

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

Allergens

2) Nuts **7)** Milk **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



Buttery Biscuit Base

a) Melt the **butter** (see pantry for amount) in a medium saucepan on medium-low heat. When melted, remove from the heat.

b) Add the **speculoos biscuit crumbs** to the **melted butter** and mix until the **crumbs** are completely coated.

c) Spoon the **mixture** into a lined 20cm cake tin and pat the **crumbs** down with the back of a spoon to make the base.

d) Pop into the fridge to firm up while you make the **tart filling**.

Bring on the Chocolate

a) Set aside the largest 'Tony's' piece of the **Tony's Choclonely Milk Chocolate Caramel Sea Salt Bar** to decorate your **tart** with before serving. Chop the remaining **chocolate** into small pieces.

b) Place a small saucepan on medium heat and add the **chopped chocolate**, **creme fraiche** and **half** the **salted caramel sauce**.

c) Mix until the **chocolate** has fully melted, 2-4 mins, then leave to cool, 5 mins.

Serve Up a Festive Treat

a) Once cooled, pour the **chocolate mixture** on top of the **biscuit base** and set in your fridge for 3-4 hours or ideally overnight.

b) Once the **cheesecake** has set, in a small bowl, combine the **pecans**, **maple syrup** and remaining **salted caramel sauce**.

c) Evenly arrange the **pecan halves** on top of your **cheesecake**, keeping the remaining **maple syrup and caramel mixture** in the bowl. Place the reserved 'Tony's' **chocolate** into the centre.

d) Brush the **maple-caramel mixture** over the **pecans**, then pour the remaining **mixture** over the top of the **cheesecake** for a shiny glaze. Remove your **cheesecake** from its tin to finish.

Enjoy!