



# Burnt Basque Cheesecake

with Passionfruit Lemon Sauce

MOTHER'S DAY SPECIAL



Grab your Meal Kit  
with this symbol



Caster Sugar



Cream Cheese



Cornflour



Passionfruit Lemon  
Sauce

Prep in: 20 mins  
Ready in: 60 mins

Set the mood for a special after-dinner treat, with this decadent burnt basque cheesecake. Drizzle over as much passionfruit lemon sauce as you want and your tastebuds will be singing a merry tune in no time!

#### Pantry items

Olive Oil, Eggs

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, double the below quantities and store leftovers in an airtight container.

## You will need

20cm round cake tin lined with baking paper · Electric beaters

## Ingredients

	4 People
olive oil*	refer to method
caster sugar	1 medium packet
cream cheese	2 packets
eggs*	2
cornflour	1 medium packet
salt*	½ tsp
passionfruit lemon sauce	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3157kJ (754Cal)	1315kJ (314Cal)
Protein (g)	10.7g	4.5g
Fat, total (g)	56.9g	23.7g
- saturated (g)	34.3g	14.3g
Carbohydrate (g)	52.4g	21.8g
- sugars (g)	44.5g	18.5g
Sodium (mg)	604mg	252mg
Dietary Fibre (g)	0.1g	0g

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Line a baking tin with two layers of baking paper, and lightly brush with **olive oil**.
- Measure out 100g **caster sugar**.

2



## Make the mixture

- In a large bowl, add **cream cheese** and the measured **caster sugar**. Using electric beaters, mix until well combined.
- Add the **eggs**, then mix with electric beaters to combine.

3



## Finish the mixture

- Add **cornflour** and the **salt** and mix well to combine.
- Pour **cheesecake mixture** into the prepared tin.

4



## Bake the cheesecake

- Bake **cheesecake** for **30-40 minutes** on the top rack of the oven until cheesecake has a little wobble in the centre.
- Allow to cool completely in the baking tin, **30 minutes**.

5



## Slice the cheesecake

- Carefully remove **cheesecake** from the baking tin.
- Slice burnt basque cheesecake.

6



## Serve up

- Serve burnt basque cheesecake with **passionfruit lemon sauce**. Enjoy!

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# Pan-Fried John Dory & Brown Butter Sauce

with Parmesan Mash, Greens & Almonds

MOTHER'S DAY SPECIAL

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Potato



Grated Parmesan Cheese



Baby Broccoli



Roasted Almonds



Lemon



Garlic



Parsley



Baby Leaves



John Dory Fillets



Chilli Flakes (Optional)

Prep in: 20-30 mins  
Ready in: 30-40 mins

Eat Me First

There's treasure to be found in the ocean and we've brought some up from the deep just for you. Plate up these dory fish fillets with a parsley butter sauce that can be soaked up in the Parmesan potato mash. Tonight is a luxurious dinner that everyone will be falling in love with.

### Pantry items

Olive Oil, Butter, Milk

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
grated Parmesan cheese	1 medium packet	1 large packet
<b>butter*</b> (for the mash)	20g	40g
<b>milk*</b>	2 tbs	¼ cup
baby broccoli	½ medium bunch	1 medium bunch
roasted almonds	1 packet	2 packets
lemon	½	1
garlic	2 cloves	4 cloves
parsley	1 packet	1 packet
baby leaves	1 medium packet	1 large packet
John dory fillets	1 packet	2 packets
<b>butter*</b> (for the sauce)	40g	80g
chilli flakes (optional)	pinch	pinch

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3060kJ (731Cal)	526kJ (126Cal)
Protein (g)	48.2g	8.3g
Fat, total (g)	42.3g	7.3g
- saturated (g)	20.1g	3.5g
Carbohydrate (g)	38.3g	6.6g
- sugars (g)	19.9g	3.4g
Sodium (mg)	413mg	71mg
Dietary Fibre (g)	8.3g	1.4g

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1



## Make the mash

- Boil the kettle. Half-fill a medium saucepan with boiling water and a generous pinch of **salt**.
- Peel **potato** and cut into large chunks.
- Cook **potato** in boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to the pan.
- Add **grated Parmesan cheese, butter (for the mash)** and the **milk**. Season with **salt** and **pepper**. Mash until smooth. Cover to keep warm.

4



## Cook the fish

- Discard any liquid from **John dory fillet packaging**. Slice **fish** in half crossways to get 1 piece per person. Season **fish** on both sides.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **fish** on one side, until just cooked through, **2-3 minutes**.

2



## Get prepped

- Meanwhile, halve any thicker stalks of **baby broccoli** lengthways (**see ingredients**). Roughly chop **roasted almonds**.
- Zest **lemon** to get a good pinch, then slice into wedges.
- Finely chop **garlic** and **parsley**.

5



## Make the sauce

- Flip the **fish**, then add **butter (for the sauce), garlic** and **parsley** to the pan. Cook until butter is beginning to brown and fish is cooked through, **2-3 minutes**.
- Remove pan from the heat, then add **lemon zest**, a squeeze of **lemon juice** and a pinch of **chilli flakes** (if using).
- Season with **pepper** and gently turn **fish** to coat.

**TIP:** White fish is cooked through when the centre turns from translucent to white.

3



## Cook the greens

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **baby broccoli** until tender, **5-6 minutes**.
- Add **baby leaves** and stir until wilted. Season to taste, then transfer to a bowl and cover to keep warm.

6



## Serve up

- Divide Parmesan mash between plates.
- Top with greens and pan-fried John dory.
- Spoon over herby brown butter sauce and garnish with almonds.
- Serve with any remaining lemon wedges. Enjoy!

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