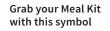


Burnt Basque Cheesecake with Passionfruit Lemon Sauce

MOTHER'S DAY SPECIAL







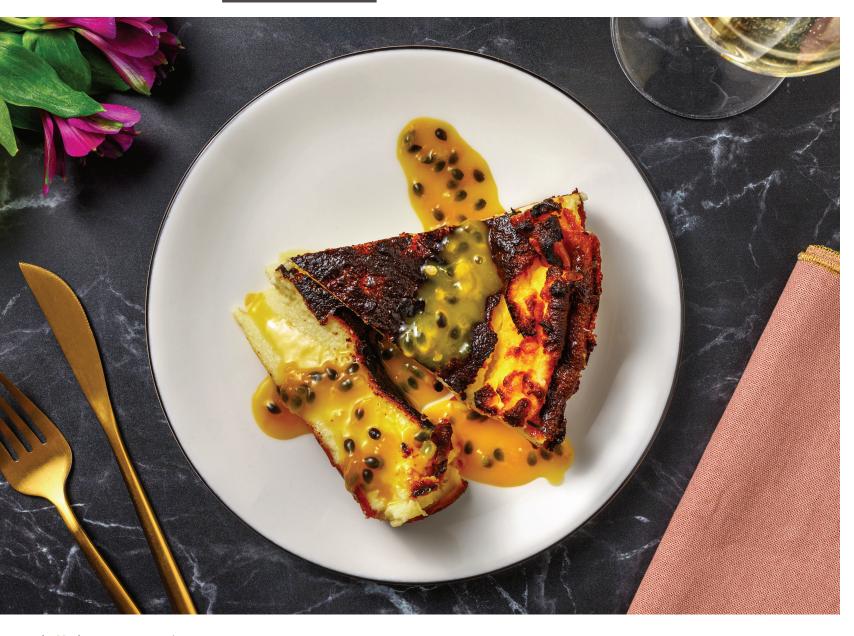




Cornflour



Passionfruit Lemon Sauce



Prep in: 20 mins Ready in: 60 mins **Pantry items** Olive Oil, Eggs

Before you start

Wash your hands and any fresh food

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

You will need

20cm round cake tin lined with baking paper · Elecrtic 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** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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.



Finish the mixture

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



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.



Slice the cheesecake

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



Serve up

 Serve burnt basque cheesecake with passionfruit lemon sauce. Enjoy!



Scan here if you have any questions or concerns

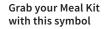


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Pan-Fried John Dory & Brown Butter Sauce with Parmesan Mash, Greens & Almonds

MOTHER'S DAY SPECIAL









Potato

Grated Parmesan



Baby Broccoli





Roasted Almonds







Parsley



Baby Leaves



John Dory



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
refer to method	refer to method
2	4
1 medium packet	1 large packet
20g	40g
2 tbs	¼ cup
½ medium bunch	1 medium bunch
1 packet	2 packets
1/2	1
2 cloves	4 cloves
1 packet	1 packet
1 medium packet	1 large packet
1 packet	2 packets
40g	80g
pinch	pinch
	refer to method 2 1 medium packet 20g 2 tbs ½ medium bunch 1 packet ½ 2 cloves 1 packet 1 medium packet 1 packet 40g

^{*}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

The quantities provided above are averages only.

Allergens

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

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



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.



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.



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.



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.



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.



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!

