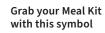
# Spiced Pear Crumble with Vanilla Custard











Vanilla Custard



**Pantry items** 

Cinnamon, Brown Sugar, Butter

## Before you start

Wash your hands and any fresh food

#### You will need

Medium baking dish · Small saucepan

# Ingredients

	4 People
pear	4
cinnamon*	1 tsp
brown sugar*	20g
water*	1 tbs
butter*	100g
classic oat mix	1 packet
vanilla custard	1 packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

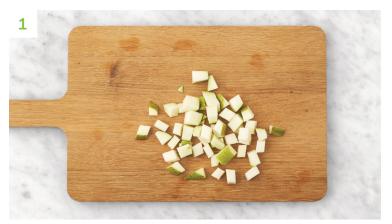
Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3110kJ (743Cal)	858kJ (205Cal)
Protein (g)	11.4g	3.1g
Fat, total (g)	33.9g	9.4g
- saturated (g)	21g	5.8g
Carbohydrate (g)	94g	25.9g
- sugars (g)	51.6g	14.2g
Sodium (mg)	280mg	77mg

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 220°C/200°C fan-forced.
- Cut **pear** into small chunks.

**TIP:** For a more traditional crumble, peel the pear before cutting into chunks.



## Make the spiced pear & crumble

- In a medium baking dish, combine **pear**, the **cinnamon**, **brown sugar**, the **water** and a pinch of **salt**. Set aside.
- In a small saucepan, melt the butter over low heat. Add classic oat mix and stir to combine.



#### Bake the crumble

- Sprinkle crumble mixture evenly over spiced pear.
- Bake **crumble** until the topping is golden and fruit is tender, **20-25 minutes**.

**TIP:** The fruit is cooked when you can pierce it easily with a fork.



## Serve up

- Divide spiced pear crumble between bowls.
- Serve with **vanilla custard.** Enjoy!



Let our culinary team know: hellofresh.co.nz/rate