

Pear & Choc-Chip Crumble

with Whipped Cream & Flaked Almonds



Pear



Flaked Almonds



Classic Oat Mix



Dark Chocolate Chips



Cream

Prep in: **15 mins**
Ready in: **45 mins**

We couldn't think of a better way to finish off dinner than with this combination of juicy pear, rich dark chocolate chips and an earthy crumble topping, all baked to sweet perfection. Don't attempt to fight this temptation, because you may not win.

Pantry items

Brown Sugar, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

15cm x 20cm medium baking dish · Electric beaters (or metal whisk)

Ingredients

| | |
|----------------------|------------------|
| | 4 People |
| pear | 3 |
| flaked almonds | 1 packet |
| brown sugar* | 20g |
| butter* | 100g |
| classic oat mix | 1 bag |
| dark chocolate chips | 1 medium packet |
| cream | ½ bottle (125ml) |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|------------------|-----------------|
| Energy (kJ) | 6565kJ (1569Cal) | 1306kJ (312Cal) |
| Protein (g) | 18.8g | 3.7g |
| Fat, total (g) | 84.9g | 16.9g |
| - saturated (g) | 51.6g | 10.3g |
| Carbohydrate (g) | 173.9g | 34.6g |
| - sugars (g) | 103.3g | 20.6g |
| Sodium (mg) | 298mg | 59mg |
| Dietary Fibre (g) | 12.6g | 2.5g |

The quantities provided above are averages only.

Allergens

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

Visit [hellofresh.com.nz/foodinfo](https://www.hellofresh.com.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. Roughly chop **flaked almonds**.
- In a medium baking dish, combine **pear**, the **brown sugar** and a drizzle of **water**.

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



Whip the cream

- While the crumble is baking, place **cream (see ingredients)** in a large bowl and whisk with electric beaters until soft peaks form and almost doubled in size, **1-2 minutes**. Set aside.

TIP: If you don't have electric beaters, use a metal whisk and whisk for 3-4 minutes.

TIP: Chill both your bowl and cream before whipping to get maximum volume.



Make the crumble topping

- In a microwave-safe bowl, add the **butter** and microwave in **10 second** bursts until melted.
- To the melted butter, add **classic oat mix** and **dark chocolate chips**, stir to combine. Sprinkle **crumble mixture** evenly over **pear mixture**.
- Bake until topping is golden and fruit is tender, **25-30 minutes**.
- In the last **5 minutes** of cook time, sprinkle **flaked almonds** over crumble and bake until toasted.

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



Serve up

- Divide pear and choc-chip crumble between bowls.
- Serve with a dollop of whipped cream. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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