



# Mother's Day Brunch Pancakes & Bacon

with Berry Compote & Nutty Crumb

Grab your Meal Kit  
with this symbol



Strawberries



Pistachios



Roasted Hazelnuts



Bacon



Shredded Coconut



Raspberries



Greek-Style  
Yoghurt



Dry Pancake  
Mix



Maple-Flavoured  
Syrup

Hands-on: 25-35 mins  
Ready in: 40-50 mins

Starting from the moment she wakes up, show Mum just how special she is by spoiling her with this decadent breakfast in the comfort of her own bed. Sweet, savoury, nutty and fluffy, this pancake recipe will melt her heart.

## Pantry items

Olive Oil, Butter, Sugar, Eggs, Milk

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper · Medium saucepan  
Large non-stick frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	40g	80g
strawberries	1 punnet	2 punnets
pistachios	1 packet	2 packets
roasted hazelnuts	1 packet	2 packets
bacon	1 packet (100g)	2 packets (200g)
shredded coconut	1 packet	2 packets
raspberries	1 punnet	2 punnets
sugar*	1 tbs	2 tbs
eggs*	2	4
milk*	2 tbs	¼ cup
Greek-style yoghurt	1 packet (200g)	2 packets (400g)
dry pancake mix	1 packet	2 packets
maple-flavoured syrup	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5642kJ (1348Cal)	885kJ (211Cal)
Protein (g)	38.3g	6g
Fat, total (g)	67g	10.5g
- saturated (g)	29.3g	4.6g
Carbohydrate (g)	142.3g	22.3g
- sugars (g)	78.3g	12.3g
Sodium (mg)	1744mg	274mg

The quantities provided above are averages only.

## Allergens

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

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



### Get prepped

Preheat the oven to **220°C/200°C fan-forced**. In a large non-stick frying pan, add the **butter** and melt over a low heat. Transfer to a small bowl and set aside. Roughly chop the **strawberries**, **pistachios** and **roasted hazelnuts**.



### Bake the bacon & nut crumb

Separate the **bacon** slices and place on a lined oven tray. Bake until golden, **8-12 minutes**. On a second lined oven tray, combine the **pistachios**, **roasted hazelnuts** and **shredded coconut**. Bake until golden, **4-6 minutes**.

**TIP:** Keep the crumb mixture centred on the oven tray to stop it cooking too fast.



### Make the berry compote

While the crumb is baking, heat a medium saucepan over a medium heat. Add the **strawberries**, **raspberries** and **sugar**. Cook, stirring, until slightly reduced, **8-10 minutes**. Remove from the heat.



### Make the pancake batter

While the compote is cooking, combine the melted **butter**, **eggs**, **milk** and 1/2 the **Greek-style yoghurt** in a large bowl. Lightly whisk to combine. Add the **dry pancake mix** and whisk until just combined.

**TIP:** Don't worry if the batter is thick, it makes for fluffy pancakes!



### Cook the pancakes

Return the frying pan to a medium heat. When the pan is hot, add the **pancake batter (1/3 cup per pancake)** and cook until golden and cooked through, **4-5 minutes** each side.

**TIP:** If you don't have a non-stick pan, use butter to grease the pan!

**TIP:** Save time and cook your pancakes on two frying pans if possible.



### Serve up

Divide the pancakes between plates. Top with the berry compote, a spoon of the remaining yoghurt and nut crumb. Drizzle over the **maple-flavoured syrup**. Serve with bacon.

### Enjoy!