



Blueberry and Honey Bacon Pancakes with Creme Fraiche and Berry Compote

Brunch 15-20 Minutes

3A



Flaked Almonds



Streaky Bacon



Honey



Pancakes



Creme Fraiche



Red Berry Compote



Blueberries

Pantry Items
Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Frying pan, bowl and baking tray.

Ingredients

Ingredients	Quantity
Flaked Almonds 2)	15g
Streaky Bacon**	4 rashers
Honey	2 sachets
Pancakes 7) 8) 13)	4
Creme Fraiche** 7)	150g
Red Berry Compote	1 sachet
Blueberries**	125g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3277 / 783	943 / 225
Fat (g)	42.7	12.3
Sat. Fat (g)	14.9	4.3
Carbohydrate (g)	88.0	25.3
Sugars (g)	38.9	11.2
Protein (g)	19.5	5.6
Salt (g)	2.39	0.69

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts **7)** Milk **8)** Egg **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Toast the Almonds

Preheat your oven to 220°C/200°C fan/gas mark 7.

Heat a large frying pan on medium heat (no oil). Once hot, add the **flaked almonds** and dry-fry, stirring regularly, until lightly toasted, 3-4 mins.

TIP: Watch them like a hawk as they can burn easily.

Once toasted, transfer them to a bowl and set aside.



Compote Time

When the **pancakes** have warmed through, start to build your stack!

Equally share the **creme fraiche** between the **pancakes**, then dollop the **compote** on top and swirl together gently with a teaspoon. **TIP:** You don't want to mix them together completely, so be gentle.



Bring on the Bacon

Heat a drizzle of **oil** in the (now empty) frying pan on medium-high heat.

Once hot, lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. When cooked, transfer to a plate. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

Pour over **half** the **honey** and turn the **bacon** to coat it well, then cover to keep warm. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.



Scatter the Blueberries

Top each **pancake** with some **blueberries**, then stack one on top of each other to create 1 stack per person.

Transfer a **pancake stack** to each of your plates.



Warm the Pancakes

While the **bacon** cooks, pop the **pancakes** onto a baking tray and into the oven to warm through, 2-3 mins.



Finish and Serve

Arrange your **honey bacon** on top of your **pancake stacks** and scatter over the **toasted almonds**.

Drizzle with the remaining **honey** to finish.

Enjoy!