



Buttermilk Pancakes and Sticky Maple Plums

with Homemade Chocolate Sauce and Granola Sprinkle

N° 20

BRUNCH 30 Minutes • Veggie



Butter



Plum



Orange



Pancakes



Ground Cinnamon



Maple Syrup



Milk Chocolate Chips



Crème Fraîche



Granola

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Baking Tray, Frying Pan, Measuring Jug, Small Saucepan and Mixing Bowl.

Ingredients

	2P	3P	4P
Butter 7)**	30g	45g	60g
Plum**	3	5	6
Orange**	1	1	2
Pancakes 7) 8) 13)	8	12	16
Ground Cinnamon	1 small pot	1 large pot	1 large pot
Maple Syrup	2 pots	3 pots	4 pots
Water for the Plums*	100ml	150ml	200ml
Milk Chocolate Chips 11)**	150g	200g	300g
Crème Fraîche 7)**	150g	225g	300g
Granola 13)	1 pot	2 pots	2 pots

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	658g	100g
Energy (kJ/kcal)	6088 /1455	926 /221
Fat (g)	69	11
Sat. Fat (g)	33	5
Carbohydrate (g)	190	29
Sugars (g)	106	16
Protein (g)	24	4
Salt (g)	2.47	0.38

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 13) Gluten

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK



1. Get Prepped

Preheat your oven to 180°C and remove the **butter** from the fridge. Halve the **plums**, remove the stone and chop into 2cm segments. Zest and halve the **orange**. Pop the **pancakes** on 1 or 2 baking trays in a single layer, or just overlapping. Set aside.



4. Finish the Sauce

Pop the **pancakes** in the oven to warm through, 3-4 mins. Once the **chocolate** has melted, discard the **water** from the saucepan. Add the **creme fraiche** and the remaining **butter** to the pan and pop it on medium heat. Stir to combine and melt the remaining **butter**, until it's just come to the boil, then pour it into the bowl with the **chocolate** and vigorously whisk to combine. If the **sauce** is quite thick at this stage, add 1-2 tbsp of **hot water** and whisk again to loosen it up.



2. Plum Time!

Heat a frying pan on medium heat and add **half** the **butter**. Once melted, add the plum slices, cook for 1 minute then add the **cinnamon** and **maple syrup**. Squeeze in **half** the **orange juice** and pour in the **water** (see ingredients for amount). Bring to a simmer, then cook until the **plums** are nice and soft and the liquid is glossy and reduced, 10-12 mins. **TIP:** Add a splash of water if the liquid has reduced too much.



5. Finish Off

Reheat the **plums**, if necessary and add a splash of **water** if the **liquid** has thickened too much again - you want to be able to drizzle it. Cut any remaining **orange** into wedges.



3. Make the Sauce

Meanwhile, fill a small saucepan about 3cm with **water** and pop on medium high heat. Put the **chocolate chips** in a heatproof bowl. Pop the bowl above the pan of **water** (if the bowl touches the water, just pour a little water out - you don't want it touching!). Cook, stirring occasionally until the **chocolate** has melted. Set the bowl aside.



6. Finish and Serve

Place one **pancake** on each plate. Add a tablespoon of **chocolate sauce** onto each **pancake**, gently swirl round with the back of the tablespoon to cover. Repeat the process to stack the **pancakes** (4 per person). Drizzle the remainder of the **chocolate sauce** on the top of the **stack**. Spoon the **plums** and **plum syrup** on, and around, the **pancakes**, sprinkle over the **granola** and finish with a little **orange zest** and any remaining **wedges** for **garnish**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.