



Cinnamon Spiced Pear Trifle

serves 2

Dessert 50 – 55 mins



Pears



Ground
Cinnamon



Creme Fraiche



Sugar



Hazelnuts



Brioche Buns



Pantry Items: Water, Butter



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2024-W52

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Whisk

Ingredients

	Quantity
Pears	2 units
Ground Cinnamon	1 sachet
Creme Fraiche	220 g
Sugar	75 g
Hazelnuts	10 g
Brioche Buns	1 unit

Nutrition

	Per serving	Per 100g
for uncooked ingredients	344.5 g	100 g
Energy (kJ/kcal)	2577.3 kJ/ 616 kcal	748.1 kJ/ 178.8 kcal
Fat (g)	33.3 g	9.7 g
Sat. Fat (g)	17.2 g	5 g
Carbohydrate (g)	73.8 g	21.4 g
Sugars (g)	55.4 g	16.1 g
Protein (g)	7.4 g	2.1 g
Salt (g)	0.2 g	0.1 g

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Contact

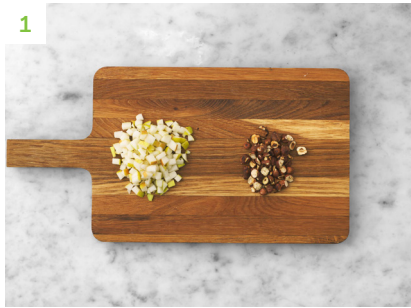
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1



Get Prepped

- Bash or roughly chop the **hazelnuts**.
- Place a pot over medium heat (no oil).
- Once hot, dry-fry the **nuts** until toasted, stirring regularly, 2-3 mins. Remove from the pot and set aside.
- Core and finely chop the **pear**.

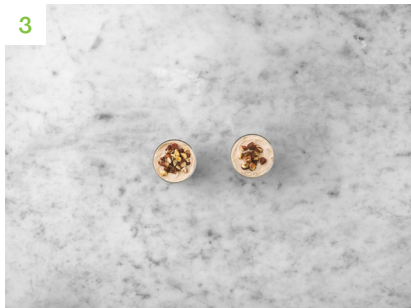
2



Make the Filling

- Return the pot to a medium-high heat with a knob of **butter**.
- Once hot, cook the **pear** and **half** the **cinnamon** for 4-5 mins. Reserve 1 tbsp **sugar** and add the remainder to the pot with 2 tbsp **water**. Cook until the pear is softened, 6-8 mins.
- Allow the **pear** cool completely (pop it in the fridge for 20 mins to quicken the cooling process).
- Tear **half** the **brioche** (you can use the rest later) into small pieces.
- Mix well with the cooled **pear** compote.

3



Assemble and Chill

- Whisk the **creme fraiche** with a pinch of **cinnamon** and the reserved **sugar** until it forms soft peaks.
- Layer individual glasses with the **pear** mixture and then some whipped **creme fraiche**.
- Repeat the layers and finally top with the toasted **hazelnuts**.
- Enjoy now or chill in the fridge until ready to serve.

Enjoy!