



Chocolate Ganache Pumpkin Pie

Featuring
Chef Pierre®
Pumpkin Pie

Pumpkin pie topped with
creamy bittersweet chocolate.



For every season - pumpkin is one of the **fastest-growing** year-round pie flavors.



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Ingredients Yield: 8-10 servings

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|-------------|---|
| 1 Whole Pie | #9281 Chef Pierre® Open Face Pie 10" Pre-Baked Pumpkin* |
| 1 C | Heavy cream or heavy whipping cream |
| 9 oz. | Bittersweet chocolate, roughly chopped |

Assembly

- 1 Heat heavy cream or heavy whipping cream in a small saucepan over medium heat until it's just to a boil.
- 2 Pour over roughly chopped bittersweet chocolate.
- 3 Whisk until smooth.
- 4 Slightly cool and pour over pie and allow to cool and set.

Recommended Beverage Pairings

- Beer:** Belgium Dubbel, Stout, Hefeweizen
Wine: Zinfandel, Cabernet Sauvignon, Merlot
Liquor: Whiskey, Bourbon, Rum

*Any Chef Pierre® Pumpkin Pie can be used for this recipe.

Not only does
chocolate ganache only
have 2 ingredients,
but it has also seen
16% growth
on menus in the
last 4 years

Datassential, 2022



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