



# French Silk Martini Trio

Featuring

**Chef Pierre®**

**French Silk Pie**

French silk pie trio featuring flavors of cookie dough, confetti sprinkles and smore's.

**Cream pies are found to be appealing by nearly a quarter of consumers.**

Datassential, Proprietary Menuvision Study, 2022



## French Silk Martini Trio

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### Ingredients Yield: 1 serving for sharing

#### Cookie Dough Martini

- 1 – 2 oz. scoop #09299 Chef Pierre® Cream Pie 10" Gourmet French Silk (#16 disher)
- 2 Tbsp Cookie dough chunks
- ½ tsp Mini chocolate chips
- 1 Tbsp Caramel sauce
- 1 Tbsp Chocolate sauce
- Chocolate covered cookie

#### Celebration Martini

- 1 – 2 oz. scoop #09299 Chef Pierre® Cream Pie 10" Gourmet French Silk (#16 disher)
- 1 tsp Confetti sprinkles
- 1 Maraschino cherry

#### Smore's Style French Silk Martini

- 1 – 2 oz. scoop #09299 Chef Pierre Cream Pie 10" Gourmet French Silk (#16 disher)
- 1 Tbsp Marshmallow topping
- 6 Mini marshmallows
- 2 tsp Graham cracker crumbs

### Assembly

- 1 Place pie scoop in a martini glass.
- 2 Sprinkle with cookie dough chunks and chocolate chips.
- 3 Drizzle with caramel and chocolate sauces.
- 4 Garnish with cookie.

### Assembly

- 1 Place pie scoop in a martini glass.
- 2 Drop sprinkles over pie scoop.
- 3 Garnish with cherry.

### Assembly

- 1 Place pie scoop in a martini glass.
- 2 Spoon marshmallow topping over pie scoop.
- 3 Add mini marshmallows and toast lightly with hand torch.
- 4 Sprinkle graham cracker crumbs over top of marshmallows.

Explore more recipes and tools to help boost pie sales all year.

[SaraLeeFrozenBakery.com/SeasonalFavorites](https://www.SaraLeeFrozenBakery.com/SeasonalFavorites)

