



New Orleans Inspired Bananas Foster Pie Bowl

Featuring
Chef Pierre®
Boston Cream Pie

A yellow sponge cake filled with rich custard filling, topped with decadent dark chocolate fudge icing, caramelized bananas and drizzled with warm caramel sauce.

45% of Gen Z crave next level chocolate.

Datassential, 2021



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Ingredients Yield: 1 serving

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|----------------------|-------------------------------------|
| 1 portioned slice | #7156 Chef Pierre® Boston Cream Pie |
| 1 | Banana |
| ¼ C | Brown sugar |
| 2 Tbsp | Butter |
| 1 scoop (#16 disher) | Vanilla ice cream |

Assembly

- 1 Thaw pie and place slice in bowl.
- 2 Slice banana and place in small saucepan with brown sugar and butter over medium-low heat, simmer 5 minutes.
- 3 Spoon cooked banana slices around pie; drizzle pie and ice cream with sauce created from cooking bananas.

Creating a **SMALL TWIST** on classic recipes with flavors that reinvent the dessert that delivers on latest trends
Technomic, 2019

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