



Blackberry Pie with Brandy-Mint Blackberry Cream

Featuring **Chef Pierre®** Blackberry Hi-Pie®

Tart, fresh blackberries, rich brandy and refreshing mint pair perfectly together in this inspired sauce – served alongside warm, satisfying blackberry pie that’s just right for the season.



BOOZY DESSERTS
can draw consumers in for happy hour.
Technomic Dessert Consumer Trend Report, 2019

Increase dessert sales with boozy pie happy hour promotions.

Technomic Dessert Consumer Trend Report, 2019



Blackberry Pie with Brandy-Mint Blackberry Cream

Featuring **Chef Pierre®** Blackberry Hi-Pie®

Ingredients Yield: 1 serving

- 2 Tbsp Brandy or cognac
- 1 C Heavy cream
- 5 Fresh blackberries
- 3 Tbsp Powdered sugar
- 1 slice (10-cut) #05059 Chef Pierre® Blackberry Hi-Pie®, prepared
- 4 Leaves Fresh mint

Assembly

- 1 Heat sauté pan over medium high heat. Add brandy or cognac.
- 2 The liquor may flame at this point. When this happens, add cream and swirl pan to blend.
- 3 Add all blackberries to sauce, using a spoon crush 3 of the berries in the pan.
- 4 Keep sauce in pan until reduced by half, about 3 minutes.
- 5 Remove pan from heat and whisk in 2 Tbsp powdered sugar.
- 6 Finely chop 3 mint leaves. Stir into sauce.
- 7 Portion sauce onto plate and plate prepared slice of pie.
- 8 Garnish pie and sauce with remaining powdered sugar and mint leaf.

BLACKBERRY
is among the top pairings with brandy/cognac.
Technomic, 2019

ALCOHOL-INFUSED DESSERTS
are quickly appearing on mainstream menus.
Technomic Dessert Consumer Trend Report, 2019

BRANDY/COGNAC
is one of the fastest growing adult beverages.
Technomic Adult Beverages On The Menu Report, 2018

Want more ways to profit with pie? Find our LTO promotional calendar, easy recipe videos and operator guides at

saraleefrozenbakery.com/seasonalfavorites