



Apple Pie with Cranberry Agrodolce

Featuring

Chef Pierre®

Unbaked Apple Pie

This tangy-sweet agrodolce sauce combines cranberries, onions, and vinegar, simmered to a jam-like texture. Perfectly complements a warm slice of apple pie for a unique twist on a classic dessert.



70% of consumers like or love pie!

Datassential 2022



Apple Pie with Cranberry Agrodolce

Featuring

Chef Pierre®

Unbaked Apple Pie

Ingredients Yield: 1 serving

1 slice
1/4 C
2 Tbsp
2 Tbsp
2 Tbsp
Pinch
Pinch

#09277 Chef Pierre® Unbaked Apple Pie
Balsamic vinegar
Maple syrup
Minced shallot
Cranberry or craisins
Red pepper flakes
Salt

Assembly

1. Heat oil in a medium skillet over medium heat.
2. Add onions and sauté, stirring often, until soft but not colored.
3. Stir in cranberries, sugar, and vinegar.
4. Bring to a low simmer, continuing to stir. When cranberries begin to swell and soften, use a spoon to gently crush them. Continue simmering until mixture is soft, jam like and textured, 7-10 minutes more.
5. Season with a pinch of salt and black pepper.
6. Top apple pie slice with warm agrodolce.

Explore more recipes and tools

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

Chef Pierre®