



## Gourmet Lemon Meringue Pie with Espresso Cream

Featuring

**Chef Pierre®**

Lemon Meringue Pie

Bold espresso meets creamy lemon meringue in this unique frozen treat, topped with whipped cream and a dusting of espresso powder.



69% of consumers eat an indulgent treat weekly... or more!

Datassential Trend Report 2024



Gourmet  
Lemon  
Meringue Pie  
With Espresso  
Cream

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### Ingredients Yield: 1 serving

4 oz scoop

1/2 C

1/4 C

For topping

For topping

#09293 Chef Pierre® Lemon Meringue Pie

Fresh Espresso

Powder sugar

Whipped topping

Espresso powder

### Assembly

1. Combine liquid espresso and powdered sugar in half pan. Using a fork, gently whisk until the powder sugar is dissolved. Place it in freezer.
2. Using a small bowl or glass add a scoop of the frozen espresso, then take a scoop of lemon meringue pie and place cream side down (to be on top of espresso).
3. Top with a small amount of whipped topping and espresso powder.

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**Chef Pierre®**