



Lemon Cream Pie with Blueberry Compote & Cookie Crumble

Featuring

Chef Pierre®

Lemon Cream Pie

Bright, tangy blueberry compote and crunchy speculoos cookie crumbles elevate this creamy Lemon Pie for a perfect balance of flavors and textures.



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

Datassential Trend Report 2024



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Ingredients Yield: 1 serving

1 slice	#07152 Chef Pierre® Lemon Cream Pie
1 cup	Blueberries
1 Tbsp	Lemon juice
2 Tbsp	Sugar
2 Tbsp	Water
2-3 crumbled	Cookie crumble

Assembly

1. In a small pot, combine blueberries, lemon juice, sugar and water. Over medium heat bring the mixture to a bubble. Once there reduce heat slightly and let cook another 7-10min. stirring often. Remove from heat and let cool,
2. Lay the slice of lemon cream pie sideways on the plate, top with cool blueberry compote and cookie crumbles.

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Chef Pierre®