



Chili Spice Lemon Meringue Pie

Chef Pierre®

Featuring

Gourmet Lemon Meringue Pie

Citrus and ethnic spice balance each other in this perfect spring pie, garnished with caramelized citrus and mint.



Younger consumers drive interest in nontraditional dessert flavors; offer a new flavor or ingredient into a classic.

Technomic Dessert Consumer Trend Report 2019



Chili Spice Lemon Meringue Pie

Featuring
Chef Pierre®
Gourmet Lemon
Meringue Pie

Ingredients Yield: 8 servings

- 1 Whole #09293 Chef Pierre® Gourmet Lemon Meringue Pie
- 2 Small lemons, quartered
- Fine sugar, as needed
- 4 Tbsp Chili Lime seasoning
- 4 Tbsp Lime juice
- 8 Leaves Fresh mint

Assembly

- 1 Thaw pie in refrigerator overnight.
- 2 Using a warm, wet knife, slice 8 portions from pie. Wipe knife between each cut.
- 3 Press cut surfaces of lemons into fine sugar and toast lightly using a butane torch. Set aside.
- 4 Plate sliced pie on its side and dust with chili seasoning.
- 5 Garnish plate with bruleed lemon, lime juice and mint.

22%

of consumers say desserts with spicy flavors or ingredients are appealing — up from 17% in 2017

Technomic Dessert
Consumer Trend
Report 2019

41%

of consumers are interested in globally influenced desserts. Millennials and Gen X are driving this interest

Datassential 2019

Explore more recipes and tools to help boost pie sales all year.

SaraLeeFrozenBakery.com/SeasonalFavorites