



Chocolate Bourbon Pecan Pie with Citrus-Honey Sriracha Sauce

Featuring **Chef Pierre®**

Chocolate Bourbon Pecan Pre-Sliced Pie

Layer spicy sriracha, sweet honey and agave, and sharp orange together for a complex and pleasing sauce. Add this flourish to a slice of Chocolate Bourbon Pie for a scratch-made touch that hits all the right notes.



HONEY SRIRACHA

flavor has grown **220%** over the past 5 years.

Technomic 2018

Deliver on consumer's interest in spicy foods by offering amped up pies with a spicy kick.

Technomic Dessert Consumer Trend Report, 2019

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Ingredients Yield: 1 serving

- 3 Tbsp Honey Sriracha sauce
- 1 Tbsp Agave nectar
- 3 Tbsp Chocolate sauce
- 1 Tbsp Orange juice
- 1 tsp Orange zest, plus extra for garnish
- 1 slice (10-cut) #09347 Chef Pierre® Chocolate Bourbon Pecan Pre-Sliced Pie, thawed
- 2 Tbsp Whipped topping

Assembly

- Over low heat, warm honey sriracha sauce, agave nectar, orange juice and 1 tsp orange zest. Bring to simmer and cool.
- Warm pie slice.
- Portion prepared sauce in a pool in center of plate. Use chocolate sauce as garnish to border prepared sauce.
- Place pie slice in center of sauce.
- Garnish with whipped topping and remaining orange zest.

22%

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

Technomic Dessert Consumer Trend Report 2019

SPICES

are the 5th most popular dessert trend.

Mintel 2018

BOOZY DESSERTS

entice patrons for occasions where they would traditionally attend a happy hour.

Technomic Dessert Consumer Trend Report, 2019

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