



## Cornbread Trifle

Featuring

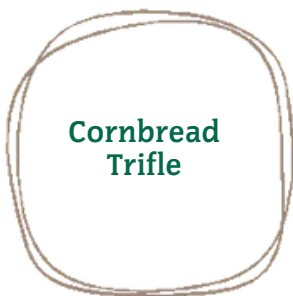
**Chef Pierre®**

**Cornbread**

Crispy fried cornbread, sweet honey ricotta, and fresh berries come together in this deliciously simple trifle.



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**Cornbread Trifle**

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**Chef Pierre®  
Cornbread**

### Ingredients Yield: 1 serving

- 1 portioned slice      \*#08281 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Sweet Style\*
- 4 oz                              Whole milk ricotta
- 1 oz                                Honey
- 2-3                                 Fresh raspberries
- 2-3                                 Fresh blackberries

### Assembly

1. Thaw cornbread and cut a 2-inch x 2 inch piece of corn bread. Cut this piece into 8 small cubes
2. Fry the cornbread pieces, in a 350-degree deep fryer for approximately 1-2 minutes, or until they are a light golden brown.
3. In a small bowl whip together ricotta and honey.
4. In a bowl or glass, layer the cornbread, berries and honey ricotta. Then layer again cornbread and berries and top with a small dollop of ricotta. (If piping bags are available, place honey ricotta in piping bag and pipe out.)

\*#08282 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Jalapeño may be substituted.  
#20333 Chef Pierre® Cornbread 12"x16" Pre-cut 30-Slice Southern Style may be substituted.

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