



## Key Lime Meringue Pie with Tequila Mango Crema

Featuring  
**Chef Pierre®**  
Key Lime Meringue Pie

Natural tart and sweet flavors complement an island-themed tropical tequila cream sauce.



39% of consumers would consider ordering key lime pie as a dessert.

Technomic Dessert Consumer Trend Report 2019

### Key Lime Meringue Pie with Tequila Mango Crema

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#### Ingredients Yield: 1 serving

- 1 Slice #05145 Chef Pierre® Key Lime Meringue Pie
- 1 Tbsp White tequila
- ¼ C Mango puree
- ¼ C Culinary cream
- 2 Tbsp Diced mango

#### Assembly

- 1 Thaw and slice pie according to package instructions.
- 2 Place a small saucepan on medium-high heat, add tequila.
- 3 Using a long ignitor, ignite the tequila to burn off alcohol.
- 4 Let the alcohol burn off for 5 seconds and add strained mango puree, stir immediately.
- 5 Add cream and whisk well, bring to simmer and remove from heat. Cool for service.
- 6 Place tequila mango sauce on dessert plate, top with sliced Key Lime Meringue Pie.
- 7 Garnish plate with diced mangos and very thin lime zest curls.

**30%**  
OF CONSUMERS  
are interested  
in boozy desserts

Technomic Dessert  
Consumer Trend  
Report 2019

**KEY LIME PIE**  
appears on  
**22%**  
of FSR menus

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