



Pumpkin Pie Bites

Featuring
Chef Pierre®
Pumpkin Pie

Crispy, golden-fried pumpkin pie bites with a warm, creamy center, served with a sweet and spicy gochujang-orange dipping sauce for a bold twist on a classic dessert.



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

Datassential Trend Report 2024



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Bites**

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Ingredients Yield: 1 serving

1 pie	#09281 Chef Pierre® Pumpkin Pie
1 C	Tempura batter
2 Tbsp	Gochujang sauce
2 Tbsp	Orange juice
1 Tsp	Orange Zest

Assembly

1. In a large bowl gently mix and break up the entire pie until it is combined with the crust and can be easily scooped.
2. Scoop into small balls and place on a lined sheet pan. Cover and freeze.
3. From frozen dip the balls into the tempura batter and fry 30sec -1min.
4. In a small pan over low heat Combine gochujang sauce and orange juice with a small amount of orange zest. Whisk together until well combined and has a thick sauce-like consistency. Serve as the dipping sauce.

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Chef Pierre®