

RE THINK



Chef Pierre
GLOBALLY inspired PIES



Dulce de leche Pie Brulée

Featuring

Chef Pierre
Dulce de leche Pie

Indulge in the decadent harmony of creamy dulce de leche encased in a crisp brulée crust.



Global dishes with ingredient swaps is an emerging mega trend.

Datassential Items as a Flavor, Feb 2024

Dulce de
leche Pie
Brulée

Featuring
Chef Pierre
Dulce de leche Pie

Ingredients Yield: approx 7 servings

1 Whole #20302 Chef Pierre Dulce de leche Pie
7 Tbsp Sugar, granulated

Assembly

- 1 Thaw pie in refrigerator.
- 2 Once thawed to refrigerator temperature, place into a large bowl and mix.
- 3 Using 6-8 oz ramekins, scoop the pie mix to fill each ramekin, just shy of the top. Cover each serving and place back into the refrigerator to keep chilled.
- 4 Remove ramekins from refrigeration. Use 1 Tbsp granulated sugar per ramekin and sprinkle over top of the pie mix.
- 5 With a torch, carefully caramelize the sugar on top until a glass like texture is achieved.

76%

of Millennial & Gen-Z
consumers say they are
interested in Globally
Inspired Desserts!

Technomic Dessert Consumer Tend
Report, September 2021

**GLOBALLY
INSPIRED**
desserts has room to
grow on menus.

Datassential Dessert Keynote,
June 2021

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

[SaraLeeFrozenBakery.com/Foodservice/Resources/Recipes](https://www.SaraLeeFrozenBakery.com/Foodservice/Resources/Recipes)