

RE THINK



**Chef Pierre**  
GLOBALLY inspired PIES



## Strawberry Mango Rice Pudding Parfait

Featuring

**Chef Pierre**

Tropical Strawberry & Mango Pie

Experience a tantalizing medley of flavors with our Tropical Strawberry & Mango pie, layered in a creamy coconut rice pudding and topped with succulent mango.

Mango consumption has skyrocketed in the last 5 years with penetration up 50% since 2019.

The Mango Board

### Strawberry Mango Rice Pudding Parfait

Featuring  
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Tropical Strawberry  
& Mango Pie

#### Ingredients Yield: 1 serving

6 oz.	#20301 Chef Pierre Tropical Strawberry & Mango Pie
4 oz.	Coconut rice pudding
1.5 oz.	Mango, diced

#### Assembly

- 1 Bake pie according to manufacturer instructions and let cool.
- 2 Cut off pie crust edges and lightly crumble into another bowl.
- 3 In a mini trifle dish, layer a small amount of rice pudding about 2 oz. Scoop 3 oz. of pie and layer on top of rice pudding. Repeat so there are 2 layers of rice pudding and 2 layers of pie.
- 4 Top with 1.5 oz. diced mango.
- 5 Garnish with some of the crumbled pie crust.

Tropical Strawberry & Mango Pie won a blue ribbon at the American Pie Council's 2024 National Pie Championships.

**76%**  
of Millennial & Gen-Z consumers say they are interested in Globally Inspired Desserts!

Technomic Dessert Consumer Trend Report, September 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)