



Strawberry Mangonada Fritters

Featuring

Chef Pierre®

Tropical Strawberry & Mango Pie

Savor the irresistible combination of pie fritters combined with sweet and spicy seasonings, served alongside a zesty vanilla yogurt dipping sauce.

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



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Ingredients Yield: 30 servings

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| 1 Whole | #20301 Chef Pierre Tropical Strawberry & Mango Pie |
| 4-5 oz. | Chamoy sauce |
| 2 Tbsp | Tajin® (chili lime seasoning) |

Powdered Sugar Mix:

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|--------|-------------------------------|
| 2 C | Powdered sugar |
| 2 Tbsp | Tajin® (chili lime seasoning) |

Dipping Sauce:

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|-------|-------------------------------|
| 2 C | Yogurt, vanilla |
| 1 | Lime (juice only) |
| 1 | Lime (zest only) |
| 1 tsp | Tajin® (chili lime seasoning) |

Assembly

- 1 Bake pie according to manufacturer instructions and let cool.
- 2 Dump entire pie into a bowl, add 4-5 oz. chamoy and 2 Tbsp Tajin® and mix gently by hand.
- 3 Place in the refrigerator for at least 3-4 hours.
- 4 In a separate bowl, mix vanilla yogurt, lime juice, lime zest and a sprinkle of chili lime seasoning (Tajin®). Refrigerate until you are ready to plate.
- 5 In another bowl, mix powdered sugar and chili lime seasoning (Tajin®).
- 6 Using a #24 disher, scoop pie mixture (roughly 1.5 oz), and place in a 350° deep fryer.
- 7 Fry for 1-2 mins, or until it is a dark golden brown.
- 8 Immediately after pulling out of the fryer, lightly dust with powdered sugar mixture.
- 9 Serve 4-6 bites with yogurt sauce and garnish with chili lime seasoning (Tajin®).

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