

RE THINK



Chef Pierre
GLOBALLY inspired PIES



Strawberry Mangonada Pie

Featuring

Chef Pierre

Tropical Strawberry & Mango Pie

Delight in the zesty fusion of sweet strawberries and mangoes drizzled with tangy chamoy and sprinkled with spicy Tajin® seasoning.



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

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Ingredients Yield: 1 serving

1 portioned slice #20301 Chef Pierre Tropical Strawberry & Mango Pie
1.5 oz. Chamoy sauce
1/2 tsp Tajin® (chili lime seasoning)

Assembly

- 1 Bake pie according to manufacturer instructions and let cool.
- 2 Slice into 8 equal slices.
- 3 To serve, take 1 slice and drizzle with chamoy and sprinkle with Tajin® chili lime seasoning.

76%

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

Technomic Dessert Consumer Trend Report, September 2021

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

The Mango Board

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

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