

RE THINK



Chef Pierre
GLOBALLY inspired PIES



Sweet Ricotta & Chocolate Chip Cone Bowl

Featuring
Chef Pierre
Ricotta Silk Pie

Enjoy the velvety texture of Sweet Ricotta & Chocolate Chip Pie nestled in a crisp waffle cone combined in a luscious crème anglaise sauce and topped with a sprinkle of pistachios and mini chocolate chips.



Sweet Ricotta & Chocolate Chip Pie won “Best Gourmet New Product” at the American Pie Council’s 2023 National Pie Championships.

Sweet Ricotta & Chocolate Chip Cone Bowl

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Sweet Ricotta &
Chocolate Chip Pie

Ingredients Yield: 12-14 servings

1 Whole	#20300 Chef Pierre Sweet Ricotta & Chocolate Chip Pie
12-14	Mini waffle cone bowls (4 oz.)
10 oz.	Crème anglaise sauce
½ C	Pistachios, chopped
½ C	Mini chocolate chips

Assembly

- 1 Thaw pie in refrigerator, until soft enough to mix by hand.
- 2 In a bowl add the whole pie and 10 oz. cold crème anglaise sauce. Gently combine to incorporate without over mixing.
- 3 Place back into refrigerator to keep cold at least 2-3 hours.
- 4 Scoop 5-6 oz. of mixture into a 4 oz. waffle cone bowl, sprinkle with pistachios and mini chocolate chips and serve.

**GLOBALLY
INSPIRED**

desserts has room to
grow on menus.

Datassential Dessert Keynote,
June 2021

76%

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

Technomic Dessert Consumer Tend
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)