



# Blueberry Citrus Bowl

Featuring  
**Chef Pierre®**  
Blueberry Hi-Pie

Delicious wild blueberry pie nestled in a lemon zest vanilla yogurt topped with bits of coconut macaroon cookies and sweet mango salsa.

56% of consumers are willing to pay more for pies that features seasonal flavors/ingredients.

Datassential dessert keynote, 2021



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### SHORT ON TIME?

Substitute a pre-baked pie, such as: #5035 Chef Pierre® Traditional Fruit Pie 10" Pre-Baked Blueberry Lattice

### Ingredients Yield: 1 serving

- 4 oz. scoop or #9282 Chef Pierre® Blueberry Hi-Pie (baked and cooled) (#8 disher)
- 1/2 C Vanilla yogurt
- 1/2 Tbsp Lemon zest
- 1 Medium coconut macaroon cookie
- 3 Tbsp Sweet mango mint salsa

### Assembly

- 1 Combine yogurt and lemon zest; spread onto serving dish.
- 2 Break cookie in half, crumble 1 half into small bits and break remaining half into large pieces.
- 3 Place scoop of pie over yogurt and off to one side of dish.
- 4 Sprinkle crumbled cookie and mango salsa over yogurt.
- 5 Garnish with large broken cookie pieces.

### CITRUS

is +300% and is the fastest growing pie ingredient over the past 4 years.

Datassential dessert keynote, 2021

### 72%

of consumers last dessert was eaten during the PM hours

Datassential Dessert Keynote, 6/21

Blueberry pie has grown

### 8%

on dessert menus over the past years

Datassential MenuTrends, 2021

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

[SaraLeeFrozenBakery.com/SeasonalFavorites](http://SaraLeeFrozenBakery.com/SeasonalFavorites)