



Chocolate Caramel Mousse Bowl

Featuring
Chef Pierre®
Chocolate Mousse Caramel
Luxe Layers® Pie

A slice of chocolate mousse and caramel pie surrounded by espresso whipped cream and garnished with chocolate drizzled caramel corn.



91% of consumers consider having a pie that is visually appealing as important when having pie or cobbler away from home.

Datassential dessert keynote, 2021.



Ingredients Yield: 1 serving

- 1 portioned slice #9383 Chef Pierre® Chocolate Mousse Caramel Luxe Layers® Pie
- 1/4 C Salted pretzel mocha pudding
- 3 Tbsp Espresso whipped cream
- 1/4 C Chocolate drizzled caramel corn

Assembly

- 1 Spread pudding onto serving dish.
- 2 Place pie slice over pudding on dish.
- 3 Pipe or spoon whipped cream around pie.
- 4 Garnish with chocolate drizzled caramel corn.

Featuring
Chef Pierre®
Chocolate Mousse
Caramel Luxe
Layers® Pie

CARAMEL
is a top pie variety,
penetrating nearly
16%
of menus.

Datassential Dessert
Keynote, 2021

CHOCOLATE
is the
most-consumed
dessert flavor

Datassential Dessert
Keynote, 6/21

Chocolate
has grown
78%
on dessert menus
over the past 4 years

Datassential MenuTrends, 2021

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

[SaraLeeFrozenBakery.com/SeasonalFavorites](https://www.saraleefrozenbakery.com/SeasonalFavorites)