



Tajin Lemon Meringue Pie

Featuring
Chef Pierre®
Gourmet Lemon
Meringue Pie

Citrus and ethnic spice balance each other in this perfect spring pie, garnished with caramelized citrus and mint.



Younger consumers drive interest in nontraditional dessert flavors; offer a new flavor or ingredient into a classic.

Technomic Dessert Consumer Trend Report 2019



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Meringue Pie

Ingredients Yield: 8 servings

- 1 Whole #09293 Chef Pierre® Gourmet Lemon Meringue Pie
- 2 Small lemons, quartered
- Fine sugar, as needed
- 4 Tbsp Tajin seasoning
- 4 Tbsp Lime juice
- 8 Leaves Fresh mint

Assembly

- 1 Thaw pie in refrigerator overnight.
- 2 Using a warm, wet knife, slice 8 portions from pie. Wipe knife between each cut.
- 3 Press cut surfaces of lemons into fine sugar and toast lightly using a butane torch. Set aside.
- 4 Plate sliced pie on its side and dust with Tajin seasoning.
- 5 Garnish plate with bruleed lemon, lime juice and mint.

22%
of consumers say
desserts with spicy
flavors or ingredients
are appealing — up
from 17% in 2017

Technomic Dessert
Consumer Trend
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41%
of consumers are
interested in globally
influenced desserts.
Millennials and Gen X
are driving this interest

Datassential 2019

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SaraLeeFrozenBakery.com/SeasonalFavorites