

Scrumptious by the slice, step-by-step.

Pie Cutting Guide



Pre-Baked
Cherry Lattice Pie
#7127

Chef Pierre[®]
Baking delicious since 1922[™]

Sliced to plate appeal.

Use this step-by-step cutting guide as your resource to easily achieve appealing slices of *Chef Pierre*® pie. With over 100 delicious varieties to choose from, you're sure to please.

- Fruit pie cutting guide
- Cream and meringue pie cutting guide
- Pre-sliced pie serving guide
- Pie prep and handling tips
- Troubleshooting guide



No Sugar Added
Lemon Meringue Pie
#5549



Pre-Baked & Sliced
Dutch Apple *Hi-Pie*®
#9366

Cutting fruit pie

STEP-BY-STEP INSTRUCTIONS

1. Cool baked fruit pie, or thaw pre-baked pie to room temperature. Use food-handling gloves.
2. Using a short non-serrated knife or round-nosed steak knife, insert the knife in the center of the pie and cut toward you using a slight sawing motion.
3. Cut completely through top & bottom crust, just to the crimp, but not through it.
4. Remove knife. Support the crimp by placing a finger under the pie tin lip, hold the knife parallel to the table and cut through the crimped crust.
5. Go back over the entire first cut and through the crimp again – to make certain the cut through the heel is complete.
6. Using plastic pie server – upside down – as a guide, make the second cut, slightly wider than the server. Follow the same sequence as the first cut, and support the crimp while pushing through it.
7. Go back through the second cut to release the heel.
8. Bend lip of the pie tin down to insert pie server and lift server and pie slice straight up.
9. Slide pie slice onto plate using flat side of knife.
10. Garnish and serve.



Cutting cream & meringue pie

STEP-BY-STEP INSTRUCTIONS

Slicing these varieties of pie while frozen guarantees clean wedges without dragged or messy toppings. Use food-handling gloves.

1. Remove wrap/lid from frozen pie.
2. Dip knife into container of hot water to heat.
3. Wipe wet knife on towel.
4. Immediately make first slice in pie (from center out through the outside edge).
5. Now dip knife into hot water again.
6. Wipe rinsed hot knife on towel.
7. Make second slice in pie to achieve a wedge.
8. Bend lip of tin down to insert pie server.
9. Insert server under edge and lift slice up.
10. Slide slice onto plate for service. Garnish.

No Sugar Added
Chocolate Cream
#7114



Pre-sliced pie serving guide

FRUIT & OPEN FACE PIE

1. Remove frozen pie from carton; remove overwrap.
2. Using gloved hands, remove desired slice(s) from pie pan.
Hint: if pie has already thawed, use a pie server to support crimp and crust.
3. Gently pull paper dividers from sides of slice(s); plate slice(s).
4. Thaw slices covered 45 minutes – 1 hour at room temperature or 1½ – 2 hours in refrigerator.

CREAM & MERINGUE PIE

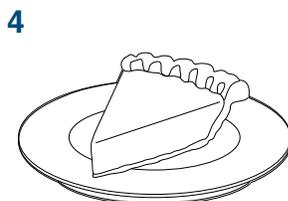
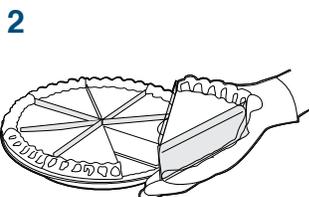
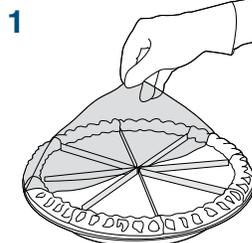
1. Remove frozen pie from carton; remove overwrap.
2. Use pie server to separate pie slices and remove from pie pan.
3. Gently pull paper dividers from sides of slice(s); plate slice(s).
4. Thaw slices covered for 3–4 hours in refrigerator. To thaw whole sliced pie, thaw pie covered 6–8 hours or overnight in refrigerator.

LUXE LAYERS® PIE

1. Remove overwrap and thaw whole pie covered in refrigerator for 8–10 hours or overnight.
2. Use gloved hands and a pie server to remove slices from pie pan.
3. Gently pull paper dividers from sides of slice(s); plate slices.
4. Serve immediately, or hold covered portions an additional 30 minutes at room temperature to enhance the flavor and texture. Hold unused portions covered in the refrigerator up to 3 days. Do not refreeze.



Luxe Layers®
Salted Caramel with Chocolate
Peanut Butter Cluster
#9459



Pie prep & handling tips

HANDLING:

- Never shake or turn cases upside down; keep frozen.
- Egg washes can be applied for a golden bake color. Apply wash before cutting vents or the wash will “glue” vents shut.
- Double-crust pies must be vented to allow steam to escape while baking (4 vents for *Hi-Pie*® varieties, 8 vents for Traditional Pies).
- Keep vents at least ½ inch away from the crimp edge and the docking hole to avoid having the crimp crack during baking.
- For Streusel pies, “rake up” the topping for even baking.

BAKING:

- Preheat the oven AND the sheet pans.
- Mark parchment pan liners to identify pie flavors when combined on the baking sheet.
- Convection ovens bake 25% faster than conventional ovens. Set Convection ovens to 350°F and Conventional to 400°F.
- Conventional ovens may require product to be rotated in mid-bake for even browning.

NOTE: More pies are ruined by inaccurate oven temperatures than by any other cause! Calibrate ovens with a thermometer.

FINISHING:

- Cool baked pies on racks until they reach room temperature.
- Fruit pies hold best at room temp, uncovered, or they may be packed for transport in their original cartons. Hold pumpkin or custard pies under refrigeration.

Unbaked
Peachberry Hi-Pie®
#5485





Pie troubleshooting guide

PROBLEM	CAUSE	SOLUTION
Filling boiled over	Cooked too long or pie thawed before baking.	Check oven temperature. Pie probably baked too long at a temperature lower than recommended. Bake frozen pies. Do not allow to thaw.
Top crust not brown enough	Baked at too low a temperature or for too short a time.	Check oven temperature and time. An increase in temperature may be required.
Top crust or crimp too dark or burned	Oven too hot or top heat in oven too moist. Pie thawed before baking. The crimp was washed.	Pie must be placed on the center rack. Reduce oven temperature or refreeze pie before baking. Never wash the crimp.
Breaking of top crust	Slits in top crust closed so steam could not escape.	Observe pie before baking to ensure slits are provided and open.
Pie sinks in the middle; top crust not brown	Temperature too low. Baked too long.	Adjust temperature. Pie can sink if filling has boiled away.
Unbaked pie is at 35–40°F	Partial thawing during shipping and handling.	Refreeze, or follow directions but bake about 30–35 minutes. Check pie frequently during baking.
Raw dough is cracked or broken	Rough handling.	Moisten broken dough with water while frozen. Once softened, mold it back together with fingers.
Raw bottom crust	Pie baked on warped or uneven baking sheet. No baking sheet used. Pie tin dented.	Place pie on clean, flat baking sheet so heat is reflected properly and forced into bottom of pie crust. Always use a baking sheet. If pie tin is excessively damaged, do not use.
Soft set filling on Pumpkin or Custard pie after baking	Pie was under-baked.	Near end of bake cycle, pie filling will be firm around outer edges. Center filling (4-to-6 inch circle) will be semisoft and shake like gelatin. Pie will firm upon cooling.
Center cracked and filling weeping on Pumpkin or Custard pie	Oven too hot or pie baked too long.	Check oven temperature. Remove pie from oven when center filling (4-to-6 inch circle) is semisoft.

For more information about *Chef Pierre*® Pies, visit chefpierre.com or contact your local sales representative.

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