



Chocolate Brownie Pie with Raspberry Prosecco Drizzle and Vanilla Cream

Featuring
Chef Pierre®
Chocolate Brownie Open Face
Pre-Sliced Pie (10 slices)

Warm and chocolatey brownie pie kissed with a fresh house-made prosecco raspberry syrup, nestled in a velvety vanilla yogurt cream.

PROSECCO
has grown
4% YOY

Q3'18-Q3'19
Top 1,500 Restaurants,
Technomic

Specialty desserts with raspberry have grown 133%.

Q3'18-Q3'19 Top 1,500 Restaurants, Technomic



Featuring
Chef Pierre®
Chocolate
Brownie Open
Face Pre-Sliced
Pie (10 slices)

Ingredients Yield: 1 serving

- 1 Slice #09348 Chef Pierre® Chocolate Brownie Open Face Pre-Sliced Pie (10 slices)
- ¼ C Heavy cream
- ¼ C Vanilla yogurt
- 8 Tbsp Dry prosecco, divided
- 12 Fresh raspberries, divided
- 8 Tbsp Simple syrup
- 1 tsp Lime juice
- Mint, as needed

Assembly

- 1 In a mixer with whip attachment, whip the heavy cream to stiff peaks. Use a spatula to gently fold in the vanilla yogurt. Set aside, keep chilled.
*For bigger batches, use a 1:1 cream to yogurt ratio, whipping the cream to stiff peaks and softly folding in the yogurt.
- 2 In a small saucepan, add only 2 Tbsp of the prosecco. Bring to a boil and reduce heat and simmer 1 minute.
- 3 Add 2 raspberries, only 2 Tbsp simple syrup and ¼ tsp lime juice. Bring to a boil, simmer 1 minute or until syrupy, turn off heat. Set aside.
- 4 Heat one slice of the pie in the microwave for about 20 seconds on high, just to warm slightly.
- 5 Plate the warmed pie with the Raspberry Prosecco syrup and garnish with raspberries, mint leaves and a dollop of vanilla cream.
- 6 Repeat steps 1 – 3 as slices are ordered, dividing the vanilla cream evenly.

**SPECIALTY
PIES**
have grown
33% YOY

Q3'18-Q3'19
Top 1,500 Restaurants,
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10%
OF CONSUMERS
consider ordering
sparkling wine
as a dessert

Technomic Dessert
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28%
OF CONSUMERS
find raspberry
appealing for pies
and cobblers

Technomic Flavor
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SaraLeeFrozenBakery.com/SeasonalFavorites

