



TIPS SHEET

Seasonal Culinary Ideas SIGNATURE PIE RECIPES

BLACK FOREST CHERRY PIE

- Melt and temper 2-2½ oz. chocolate bits or chunks until smooth and no lumps are present.
- Take a chilled or cold slice of cherry pie and dip it into the dark chocolate, top crust down.
- After dipping, evenly disperse 1½ tablespoons of toasted sliced almonds onto the dark chocolate before the chocolate sets.
- Place on a wire rack or in the refrigerator to set.
- Garnish with either chocolate sauce or sweetened whipped cream.

