



TIPS SHEET

Pie Washes are the Finishing Touch for a Perfect, Golden Brown Crust

Egg White + Coarse Sugar



control



eggs whites + sugar



Slightly glossy & deep brown color with caramelized flavors & added crunch.

Whole Egg + Cream



control



whole egg + cream



Glossy, golden color

Egg Yolk Wash



control



egg yolk



High-gloss coat with a deep golden-orange color.



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Make Your Pie Pop with Glazes & Washes

Apricot Glaze



Add hot water to apricot preserves to get a thin, syrupy consistency.
Brush on crust **after** pie has baked.

Orange Glaze



Combine 1 cup confectioners sugar, 2 tsp. grated orange peel, 2 tbsp. orange juice.
Combine until smooth.

Lemon Glaze: especially good on Chef Pierre Blueberry Pie

- 1½ tbsp. milk, 1 tbsp. butter, 1 cup sifted confectioners sugar, 1½ tbsp. lemon juice, ½ tsp. grated lemon rind.
- Heat milk & butter. Remove from heat and stir in sugar. Add lemon juice stir until smooth. Stir in lemon rind.

Raisin Cinnamon Glaze - especially good on all Chef Pierre Apple Pies

- 3 tbsp. apple juice concentrate, cornstarch, 1 tbsp. raisins, 2 tsp. chopped nuts if desired.
- Bring concentrate to a boil & thicken with cornstarch.
- Add raisins & nuts.

Hard Sauce - especially good for Chef Pierre Apple Pie & Apple Dumplings

- ½ cup sweet butter, 1 cup confectioners sugar, ½ tsp. vanilla extract, 1 tbsp boiling water.
- Cream butter until soft. Cream in sugar & vanilla.
- Add water a few drops at a time, beating until fluffy.



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Whipped Toppings Amp Up an Ordinary Pie

Orange Whipped Cream



Combine 1 cup whipped cream with 1 tsp. grated orange zest. *Especially good on Chef Pierre Pumpkin Pie!*

Lemon Curd Whipped Cream - especially good on Chef Pierre Blueberry Pie

- Fold 1 tbsp. lemon curd into 1 cup whipped cream.
- Dollop onto pie slices & top with lemon zest.

Chocolate Whipped Cream - especially good on Chef Pierre Cherry Pie & any Chef Pierre cream pie

- Fold 1 tbsp cocoa into 1 cup whipped cream.

Crunchy Whipped Topping - especially good on Chef Pierre Pumpkin & Apple Pies

- Combine 1 cup whipped cream & ¼ cup finely crushed peanut brittle.

Pumpkin Mousse

- Whip ¼ cup pumpkin filling into 1 cup whipped cream.

Holiday Whipped Cream - just right for any Chef Pierre seasonal pie

- Mix 1 tbsp sugar, nutmeg & allspice into 1 cup whipped cream.

Habanero Whipped Cream - especially good on Chef Pierre Pecan Pie & Blackberry Hi Pie®

- Combine 1 cup whipped cream, 2 tbsp sugar & 2 tsp habanero pepper sauce.

Black Walnut Whipped Cream - just right for any Chef Pierre seasonal pie

- Mix 1 tbsp. sugar, 1 tsp. black walnut extract & 2 tbsp. chopped walnuts with 1 cup whipped cream.

Candy Cane Whipped Cream - especially good on Chef Pierre Chocolate Cream Pies

- Combine 1 cup whipped cream, 2 tbsp. sugar & 1 tsp. mint extract.



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Pie & Ice Cream – A Match Made in Heaven

Vanilla ice cream is the classic pie companion but other flavors do wonderful things to the pie à la mode experience.



Apple Pie or Dutch Apple Hi Pie® with Cinnamon Ice Cream

- Blend 1 teaspoon ground cinnamon into 1 pint softened vanilla ice cream. Return to freezer until hardened. Serve on cooled pie slices.

Caramel Apple Nut Hi Pie® with Maple Walnut Ice Cream

- Dip fresh apple slices into caramel sauce and place on top of pie slice.
- Serve maple walnut ice cream on the side of the slice.

French Silk or Chocolate Layer Cream Pie à la Mode

- Serve chocolate ice cream on the side of the pie slice.
- Drizzle ice cream and pie slice with chocolate sauce
- Sprinkle with toasted walnuts for a decadent chocolate dessert.

Dutch Apple Hi Pie® with Dulce de Leche Ice Cream

Blueberry Pie with White Chocolate Mousse Frozen Yogurt or Lemon Sherbet

Cherry Pie with Chunky Monkey Ice Cream

Peach Berry Hi Pie® with Strawberry Ice Cream

Peach Pie with Black Raspberry Ice Cream and Raspberry Sauce