



FROZEN BAKERY

Tips and inspiration to
enhance the pie experience.



Featuring pies from

Chef Pierre[®]

INCREDIBLE CRUSTS



Create a truly special presentation with easy custom pie crusts.

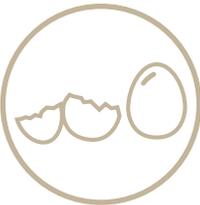
- Use a wet knife to make simple designs or scroll patterns instead of straight slits for vents.
- Cookie cutters are ideal for creating vents that align with special occasions and seasons.

TRY THIS!

Cut crusts into shapes – like stars or hearts – and layer on top of your pie



WASHES THAT WOW



Set the gold standard.

Put the perfect finishing touch on pies with washes that create a beautiful golden brown crust.

WHOLE EGG + CREAM

Slightly glossy and deep brown color with caramelized flavors and added crunch

EGG WHITE + COARSE SUGAR

Glossy, golden color

EGG YOLK

High-gloss coat with a deep golden orange color



FROZEN BAKERY

AMAZING GLAZES



Let your pies shine.

Create easy-prep glazes to increase appeal and make your pie's flavors pop.

Raisin Cinnamon Glaze

Especially good on Chef Pierre® Apple Pie

- 3 tbsp apple juice concentrate
- cornstarch
- 1 tbsp raisins
- 2 tsp chopped nuts if desired

Bring concentrate to a boil and thicken with cornstarch. Add raisins and nuts.

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 and butter. Remove from heat and stir in sugar. Add lemon juice and stir until smooth. Stir in lemon rind.

Hard Sauce

Especially good on Chef Pierre® Apple Pie & Apple Dumplings

- ½ cup sweet butter
- 1 cup confectioners' sugar
- ½ tsp vanilla extract
- 1 tbsp boiling water

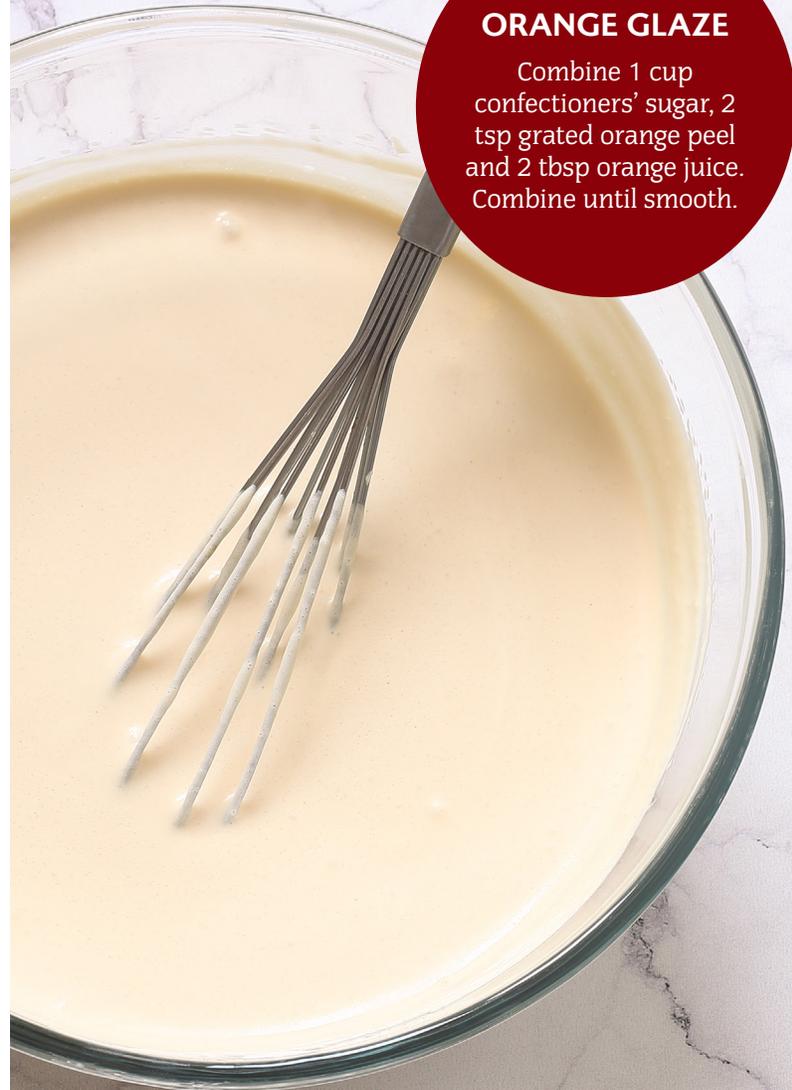
Cream butter until soft. Cream in sugar and vanilla. Add water a few drops at a time, beating until fluffy.

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 and 2 tbsp orange juice. Combine until smooth.



72% OF MILLENNIALS SAY
**NEW FLAVORS AND
MENU LAUNCHES ARE
IMPORTANT ATTRIBUTES**
WHEN VISITING RESTAURANTS.



FROZEN BAKERY

WHIPPED GOOD



Value-added pie garnishes increase presentation and profits.

Whip up flavorful toppings that complement every delicious variety.

Crunchy Whipped Topping

Pairs well with Chef Pierre® Pumpkin Pie or Apple Pie
Combine 1 cup whipped cream and ¼ cup finely crushed peanut brittle.

Orange Whipped Cream

Pairs well with any Chef Pierre® Pumpkin Pie
Combine 1 cup whipped cream with 1 tsp grated orange zest.

Black Walnut Whipped Cream

Pairs well with any Chef Pierre® seasonal pie
Mix 1 tbsp sugar, 1 tsp black walnut extract and 2 tbsp chopped walnuts with 1 cup whipped cream.

Candy Cane Whipped Cream

Pairs well with Chef Pierre® Chocolate Cream Pie
Combine 1 cup whipped cream, 2 tbsp sugar and 1 tsp mint extract.

Chocolate Whipped Cream

Pairs well with Chef Pierre® Cherry Pie or Cream Pie
Fold 1 tbsp cocoa into 1 cup whipped cream.

Pumpkin Mousse

Pairs well with any Chef Pierre® seasonal pie
Whip ¼ cup pumpkin filling into 1 cup whipped cream.

CHOCOLATE BROWNIE PIE WITH RASPBERRY PROSECCO DRIZZLE AND VANILLA CREAM

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



GARNISH WITH CHARM



Value-added pie garnishes increase presentation and profits.

Create your own signature toppings that complement the flavors of the season.

Holiday Whipped Cream

Pairs well with Chef Pierre® Pumpkin Pie or Pecan Pie

Mix 1 tbsp sugar, pinch of nutmeg and allspice into 1 cup whipped cream.

Toasted Marshmallow

Pairs well with Chef Pierre® Pumpkin Pie

Pipe marshmallow topping onto pie and place under broiler or use a butane torch to brown the top of the marshmallow, garnish with caramel sauce.

Lemon Curd Whipped Cream

Pairs well with Chef Pierre® Blueberry Pie

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

Cream Cheese Topping

Pairs well with Chef Pierre® Blueberry Pie or Cherry Pie

Mix 3 oz. softened cream cheese with 1 tbsp milk. Dollop mixture over top of warm pie.

Habanero Whipped Cream

Especially good on Chef Pierre® Pecan Pie or Blackberry Hi-Pie®

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

TAJIN LEMON MERINGUE PIE

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



GARNISH WITH CHARM



Value-added pie garnishes increase presentation and profits.

Start with a Chef Pierre® Fruit Pie and finish with an easy-prep add-on for upcharge opportunities.

CHERRY PIE WITH CHERRY MOUSSE & JAM

Add cherry jam to whipped topping to make a “mousse.” Plate slice of pie on top of cherry glaze, top with mousse and garnish with mint.



BLUEBERRY PIE WITH LEMON MOUSSE

Add lemon curd to whipped topping to make a “mousse.” Dollop mousse on top or side of blueberry pie, add lemon slice and garnish with mint.



ROCKY ROAD APPLE PIE

Dip frozen apple pie in chocolate ganache, marshmallows and nuts. Drizzle with white and milk chocolate.



WHITE CHOCOLATE BLUEBERRY PIE

Top blueberry pie with fresh blueberries and drizzle with white chocolate.



PIE
INCREASES
CHECK
AVERAGES
BY 34% AT
FULL-SERVICE
RESTAURANTS.

NPD Crest 2020



FROZEN BAKERY



GARNISH WITH CHARM



Double-Decker Apple Chocolate Toffee Pie

Stack up your pie and add a few extra ingredients for a truly impressive presentation.

1



Dip frozen apple pie in chocolate ganache.

2



Top pie with second frozen slice of apple pie – upside down.

3



Add another layer of ganache.

4

Top with toffee pieces.



PIE HAS GROWN TO BE **+34% MORE IMPORTANT TO OVERALL RESTAURANT SATISFACTION** OVER THE LAST 5 YEARS.

NPD Crest 2020



FROZEN BAKERY

RECONSTRUCTED PIE



Cinnamon Roll Reconstructed Pie

Add your personal culinary touch by customizing and reconstructing your filling and top crust in a few easy steps.



Cut and remove top pie crust



Flatten dough with floured rolling pin



Slice into even strips



Roll into rounded strips



Add cinnamon sugar to pie



Spiral rolled strips on top



Brush spiral crust with egg wash

Top with cream cheese icing



DECONSTRUCTED PIE



For apple pies add almonds, shredded cheddar cheese, dried cherries, cranberries, raisins, peanut brittle, nuts or Red Hots® candies.

For blueberry pies add slivered almonds or walnut pieces.

Other Deconstructed Pie Inspirations

For cherry pies add slivered almonds or chocolate chips.

For strawberry or raspberry pies add chocolate chips.



DECONSTRUCTED SMOKEHOUSE APPLE PIE

Remove top crust, add cheddar cheese & chopped bacon to apples, break top crust into silver-dollar-size pieces & replace on top of fruit, bake & serve.

CULINARY INSPIRATION



Customize with the seasons.

Create your own signature toppings that complement the flavors of the season.

CHOCOLATE BOURBON PECAN PIE WITH CITRUS-HONEY SRIRACHA SAUCE



Winter Wonder

Layer spicy sriracha, sweet honey and agave, and sharp orange together for a complex and pleasing sauce. Add this flourish to a slice of Chocolate Bourbon Pie for a scratch-made touch that hits all the right notes.

SPICY CINNAMON APPLE PIE SHAKE WITH SALTED CARAMEL CHURRO



Fall Fun

Creamy vanilla ice cream blended with an entire slice of Michigan Apple Pie and garnished with a warm cinnamon churro, salted caramel sauce and cinnamon candies. All topped with house-made whipped cream. For a boozy shake, add a shot of cinnamon whiskey!

COOKIES AND CREAM BANANA SPLIT



Summer Sweet

Cookies & Cream Pie gets an upgrade with candied banana, cherries, toasted coconut, mocha sauce and more indulgent toppings.

60% OF OPERATORS SAY **SEASONALITY IS A KEY FACTOR** FOR A SUCCESSFUL LTO.

Datassential Blueprint for LTO Success 2017

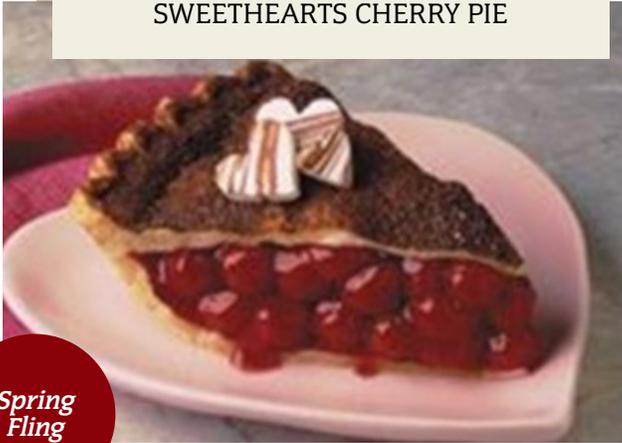
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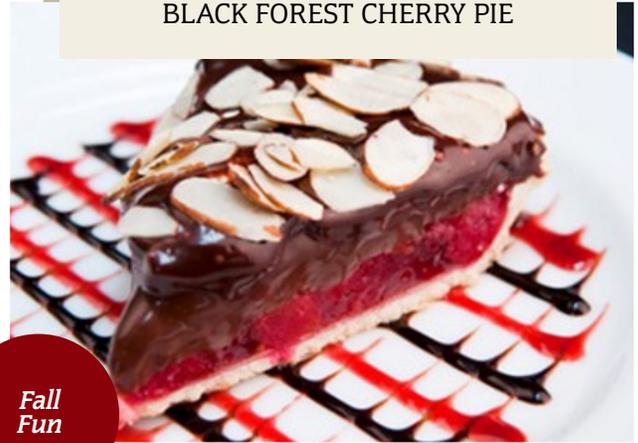
SWEETHEARTS CHERRY PIE



*Spring
Fling*

- Combine 1 tbsp cocoa and 2 tbsp confectioners' sugar
- Sprinkle mixture on top of unbaked pie, then bake according to instructions
- Cut out heart-shaped pieces of milk chocolate and place on each pie slice

BLACK FOREST CHERRY PIE



*Fall
Fun*

- Melt and temper 2-2½ oz. chocolate bits or chunks until smooth and no lumps are present
- Dip a chilled slice of cherry pie into the dark chocolate, top crust down
- After dipping, evenly disperse 1½ tbsp 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

COCONUT CRUMBLE CHERRY PIE



*Summer
Sweet*

- Mix ½ cup chopped nuts, ¼ cup flaked coconut and 2 tbsp melted butter
- Spread mixture on top of warm pie
- Place under broiler until coconut is lightly brown



CHERRY VERSATILE

Turn Chef Pierre® Cherry Pie into an on-trend treat just right for any season.

ICE CREAM + PIE



Nothing beats a scoop with your slice.

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
- Caramel Apple Nut Hi-Pie® with Maple Walnut Ice Cream
- French Silk or Chocolate Layer Cream Pie à la Mode
- 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
- Peachberry Hi-Pie® with Strawberry Ice Cream
- Peach Pie with Black Raspberry Ice Cream and Raspberry Sauce

BOOZY CHERRIES JUBILEE

Old school never goes out of style with this boozy twist on a classic, featuring rum, sweet cherries, creamy ice cream and a flaky crust garnish.



FROZEN BAKERY

PLATESCAPING



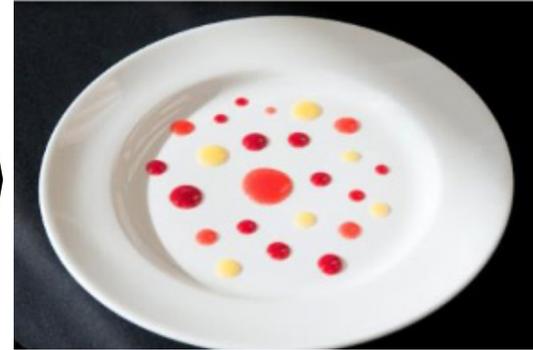
Add a touch of elegance.

Platescaping is a simple yet impactful way to elevate your pie offerings. Try different patterns and flavors for each variety to create a unique experience across the dessert menu.

TINY POOLS



- Use 2 or 3 sauces that complement the pie flavor
- Start with one sauce and make random-sized pools
- Change sauces and repeat, making sure pool color and sizes vary



STAINED GLASS WINDOW



- Using a thick sauce (caramel or chocolate ganache) create the outline
- Connect lines to create window pane outlines
- Starting from the middle of each window pane, fill with various sauces complementary to the pie flavor



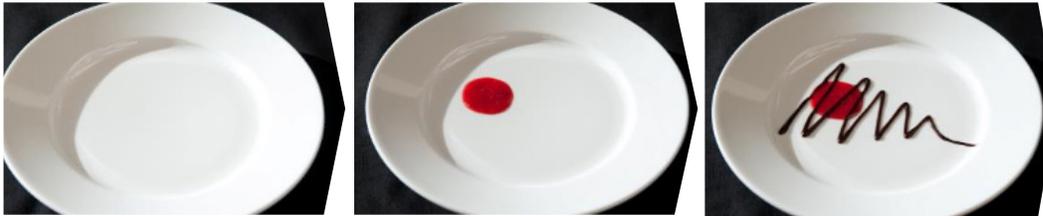
PLATESCAPING



Add a touch of elegance.

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GEOMETRIC PATTERNS



- Select 2 sauces that complement the dessert
- Deposit a medium-sized pool of sauce
- Pipe the other sauce in a triangle shape with the base of the triangle over the pool of sauce

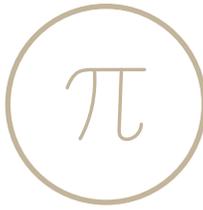
TINY LINES IN THREES AND FIVES



- Odd numbers work best for this presentation
- Use 1 or 2 sauce flavors that complement the dessert
- Another flavor can be used to fill in the 3 lines
- A zigzag pattern may be achieved by using a toothpick, as shown



PI DAY



Celebrate pi with pie.

Make Pi Day on March 14 Pie Day on your menu. We make it easy with a few simple tricks to turn our pies into a Pi party.

- Pi Day is an annual opportunity for math enthusiasts to recite the infinite digits of Pi while enjoying a custom pie creation.
- The Chef Pierre® team is all about Pi and has put together ideas for you to pay tribute to the most famous constant in math and physics with a slice of pie, the most delicious constant in life.

CUSTOMIZE OUR PIES



Top your pie with a Pi sign utilizing candies, cookie crumbs, powdered sugar, icing or birthday candles, or cut it in prior to baking.



Sara Lee® Pies are the right choice for your dessert menu!
Visit SaraLeeFrozenBakery.com/Foodservice/Our-Products to learn more.



FROZEN BAKERY



Chef Pierre



van's



Making life's moments a little sweeter.