



Citrus Cream Pumpkin Pie

Featuring
Chef Pierre®
Pumpkin Pie

Pumpkin pie topped with a citrus cream and garnished with a candied orange peel.



Pie-lovers seek out **innovative presentations** and flavor pairings.



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Ingredients Yield: 8-10 servings

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|-------------|---------------------------------------------------------|
| 1 Whole Pie | #9281 Chef Pierre® Open Face Pie 10" Pre-Baked Pumpkin* |
| 1 C | Heavy whipping cream |
| ¼ C | Powdered sugar |
| 1 Tbsp | Orange-flavored Liqueur |
| | Candied orange peel |

Assembly

- 1 Beat chilled heavy whipping cream, powdered sugar and orange-flavored liqueur until peaks form.
- 2 Spread over pie.
- 3 Garnish with candied orange peel.

Recommended Beverage Pairings

- Beer:** Witbier, Blonde Ale
Wine: Champagne, Sweet White Wines
Liquor: Spanish Coffee

*Any Chef Pierre® Pumpkin Pie can be used for this recipe.

Citrus is
+300%
and is the fastest
growing pie ingredient
over the last 4 years
Datassential Dessert
Keynote, 2021

PERFECT
PAIRING
Champagne

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