



Coconut Cream Pie with Raspberry Margarita Coulis

Featuring
Chef Pierre®
Crème de la Cream Coconut Pie

Pair cool coconut cream pie with a sauce that blends the fresh fruit and citrus flavors of a margarita.



Boozy desserts entice patrons for occasions where they would traditionally attend a happy hour.

Technomic Dessert Consumer Trend Report 2019

Coconut Cream Pie with Raspberry Margarita Coulis

Featuring
Chef Pierre®
Crème de la Cream
Coconut Pie

Ingredients Yield: 1 serving

- 1 Slice #05876 Chef Pierre® Crème de la Cream Coconut Pie
- 4 Tbsp Margarita mix
- ½ C Fresh raspberries
- 4 Leaves Fresh mint
- 1 Tbsp Shredded coconut, toasted

Assembly

- 1 Thaw and slice pie according to package instructions.
- 2 Set aside 1 mint leaf and 2 raspberries.
- 3 Using a standard or immersion blender, puree remaining mint, raspberries and margarita mix until smooth.
- 4 Portion mixture onto center of plate, top with sliced Crème de la Cream Coconut Pie.
- 5 Garnish plate with reserved mint, raspberries and toasted coconut.

48%
OF CONSUMERS
love or like
coconut cream pie

Datassential SNAP!™ 2020

MARGARITAS
have grown on menus
4.5%
in the past year

Datassential SNAP!™ 2020

Explore more recipes and tools to help boost pie sales all year.

[SaraLeeFrozenBakery.com/SeasonalFavorites](https://www.saraleefrozenbakery.com/SeasonalFavorites)