



Sesame Crusted Ginger Peach Pie

Featuring
Chef Pierre®
Peach Hi-Pie

Ripe Michigan or California peaches tossed with candied ginger inside an apricot infused crust topped with white sesame seeds and fried basil leaves.



39% of consumers find Globally Inspired desserts extremely or very appealing.

Datassential dessert keynote, 2021



Sesame Crusted Ginger Peach Pie

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Ingredients Yield: 10 servings

- 1 Whole #9283 Chef Pierre® Peach Hi-Pie
- 3 Tbsp Candied ginger pieces, diced
- 2 Tbsp Toasted white sesame seeds, as needed
- 2 Tbsp Apricot preserve
- 2 Tbsp Water
- 6-8 Basil leaves

Assembly

- 1 Thaw pie and cut top crust off.
- 2 Lightly flour work surface and removed pie dough. Gently roll crust to minimally extend the diameter.
- 3 Sprinkle liberally with sesame seeds, gently roll seeds into dough.
- 4 Chop candied ginger into smaller pieces and toss with peach filling, forming a mound towards the middle.
- 5 Place sesame rolled dough on top of pie. Heat water and apricot preserves together, brush top of crust with mixture, use enough of the apricot mixture to cover all surfaces of the crust.
- 6 Bake on preheated sheet pan in 350 degree oven for 60 minutes rotating 180 degrees at 30 minutes.
- 7 While pie is baking, lightly fry whole basil leaves in 275 degree oil until crisp (about 45 seconds). Let fried leaves drain on paper towel.
- 8 Let pie cool to room temperature and garnish with fried basil.

Pie increases
check averages by

34%
at full-service
restaurants.

NPD CREST YE Feb 2020

More than
2 IN 5
Millennials and
Gen Z consumers
indicate interest in
dessert mashups

Mintel 2021

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