



Lemon Krunch Pie with Mascarpone & Berries

Featuring
Chef Pierre®
Lemon Krunch Pie

The tangy flavor of this lemon pie is balanced perfectly with creamy Mascarpone cheese and fresh berries.



Increase dessert sales with pies that are a new twist on a classic dessert.

Technomic Dessert Consumer Trend Report 2019

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Ingredients Yield: 8 servings

- 1 Whole #09265 Chef Pierre® Lemon Krunch Pie
- 20 oz Mascarpone cheese
- 3 Tbsp Powdered sugar
- 3 Tbsp Lemon juice
- ½ tsp Cracked black pepper
- 16 Raspberries
- 16 Blueberries
- Mint, sliced, as needed

Assembly

- 1 Thaw pie in refrigerator overnight.
- 2 Using a warm, wet knife, slice 8 portions from pie. Wipe knife between each cut.
- 3 Whisk together Mascarpone cheese, powdered sugar, lemon juice and cracked black pepper.
- 4 Transfer mixture into piping bag.
- 5 Fill each raspberry with mixture and top with a blueberry.
- 6 Using a piping bag, portion 2 Tbsp of the cheese mixture onto each plate. Garnish with filled berries and mint.

Revamped takes on classic desserts pique the interest of

52%
of consumers

Datassential 2019

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

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