

Cornbread and Berry Panzanella

Featuring

ChefPierre[®]

Cornbread

A fresh twist on Panzanella featuring golden cornbread, juicy berries, and citrus, tossed with honey and lemon for a sweet, tangy bite.



JAZZ UP your menu with new, tempting appetizers, entrees and desserts

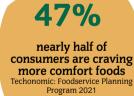
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Featuring Chef Pierre® Cornbread

	81
1 portioned slice *#082	
1 Tsp Olive of	oil
1/2 Tbsp Honey	/
1/4 Tsp Lemon	ı j
1/4 C Fresh	bl
6 slices Manda	ari
1/4 C Fresh	bl
1/4 C Fresh	ra

#08281 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Sweet Style Olive oil Honey Lemon juice

Fresh blueberries Mandarin oranges Fresh blackberries Fresh raspberries



Assembly

- 1. Thaw cornbread and cut piece into 8 small cubes
- 2. In a bowl lightly toss combread cubes with the olive oil.
- 3. On a grease baking pan, add cornbread cubes and place in a 350-degree oven to bake for 15-20 min or until golden brown. (set aside to chill to room temperature).
- 4. In a bowl add berries, oranges, lemon juice, honey, and cornbread slices. Gently mix.
- 5. Serve in a small bowl or plate. Garnish with fresh mint.

*#08282 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Jalapeño may be substituted. #20333 Chef Pierre® Cornbread 12"x16" Pre-cut 30-Slice Southern Style may be substituted.

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