

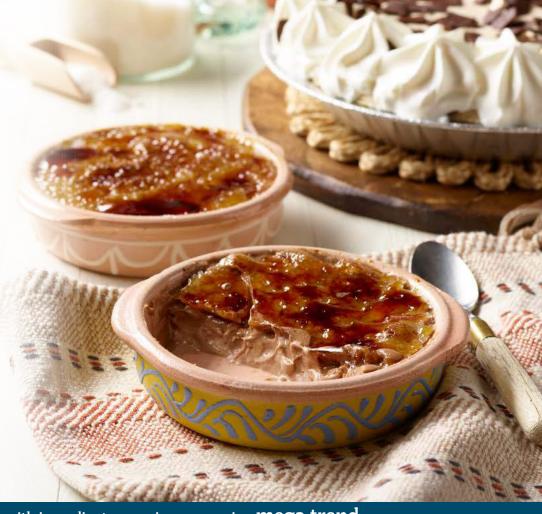
Dulce de leche Pie Brulée

Featuring

Chef Pierre®

Dulce de leche Pie

Indulge in the decadent harmony of creamy dulce de leche encased in a crisp brulée crust.



Global dishes with ingredient swaps is an emerging mega trend.

Datassential Items as a Flavor, Feb 2024

Dulce de leche Pie Brulée

Featuring
Chef Pierre®
Dulce de leche Pie

Ingredients Yield: approx 7 servings

1 Whole #20302 Chef Pierre Dulce de leche Pie

7 Tbsp Sugar, granulated

Assembly

- 1 Thaw pie in refrigerator.
- 2 Once thawed to refrigerator temperature, place into a large bowl and mix.
- **3** Using 6-8 oz ramekins, scoop the pie mix to fill each ramekin, just shy of the top. Cover each serving and place back into the refrigerator to keep chilled.
- 4 Remove ramekins from refrigeration. Use 1 Tbsp granulated sugar per ramekin and sprinkle over top of the pie mix.
- **5** With a torch, carefully caramelize the sugar on top until a glass like texture is achieved.

of Millennial & Gen-Z consumers say they are interested in Globally Inspired Desserts!

Technomic Dessert Consumer Tend Report, September 2021

GLOBALLY

desserts has room to grow on menus.

Datassential Dessert Keynote, June 2021

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

