

RE THINK

Unbaked  
FRUIT PIE



Strawberry Rhubarb  
Pie with Whipped  
Coconut Yogurt

Featuring

**Chef Pierre®**

Strawberry Rhubarb Pie



A classic strawberry rhubarb pie topped with fluffy coconut whipped yogurt and fresh diced mango for a tropical twist.

All of our unbaked fruit pies are cleaner label (no artificial flavors, no artificial colors, no HFCS)

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Rhubarb Pie  
with  
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**Ingredients** Yield: 1 serving

1 portioned slice	#07121 Chef Pierre® Strawberry Rhubarb Pie
2 C	Whole fat greek yogurt
1 C	Coconut cream
1/4 Tsp	Vanilla extract

**Assembly**

1. Bake Pie according to manufacture instructions. Let cool to room temperature or chill.
2. To make the coconut whipped yogurt:
3. Using a stand mixer with a whisk attachment, place the ingredients below into the mixing bowl:
4. Starting at a low speed, mix ingredients and slowly increase to high until mixture thickens to whipped cream consistency. Cover and keep refrigerated until ready to use.
5. To build – take a slice of pie and top with 1-2oz of whipped coconut topping and garnish with 1-2 oz diced mango.

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