

WARM CHOCOLATE BROWNIE PIE WITH RASPBERRY PROSECCO DRIZZLE AND VANILLA CREAM



Valentine's Day decadence. Warm and chocolatey brownie pie kissed with a fresh house made prosecco raspberry syrup, nestled in a velvety vanilla yogurt cream. Will you be mine?

consumer insight, rationale:

- Prosecco grew 4% YOY at the Top 1500 US Operators (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 1,650 US Operators)
- Specialty pies grew 33% YOY at the Top 1500 US Operators (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 1,650 US Operators)
- Specialty desserts with raspberry grew 133% at the Top 1500 US Operators since Q3'18 (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 1,650 US Operators)
- 28% of consumers find raspberry to be appealing for pies and cobblers (2019 Flavor Consumer Trend Report, Technomic, Inc.)
- 10% of consumers would consider ordering sparkling wine as a dessert (2019 Dessert Consumer Trend Report, Technomic, Inc.)



Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.

daypart:	Lunch, Dinner, Snack
segment:	Commercial Restaurant, Casual Dining, Family/Midscale, Fine Dining, Bistro/Pub
menu part:	Dessert
equipment:	Stove Top, Microwave



2020 CULINARY CONNECTION RECIPES

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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Anchor™ Food Professionals	¼ cup	Chef's Heavy Cream	113726	
Chobani®	¼ cup	Sweet Creamy Vanilla 0% Yogurt* (Gluten Free, GMO Free)	024	
Sara Lee® Frozen Bakery	4 ea. slices	Chef Pierre® Chocolate Brownie Chess Pie Pre-Sliced Pie, 10-cut*	09348	
	8 T	Dry Prosecco, Divided		
	12 ea.	Raspberries, Fresh, Divided		
Keurig Dr Pepper®	8 T	Rose's® Simple Syrup, Divided	10120455	
Keurig Dr Pepper®	1 tsp.	ReaLime® Juice 4/1 gal.*	10090963	
	As needed	Mint		

**This product has acceptable item substitutions that are eligible for the Culinary Connection recipes:*

- Chobani® – All Vanilla Yogurt SKUs
- Sara Lee® – All Pie SKUs
- Keurig Dr Pepper® - All ReaLime® and ReaLemon® SKUs



DIRECTIONS:

1. In a mixer with a whip attachment, whip the cold cream to stiff peaks. Gently fold in the vanilla yogurt with a spatula. Set aside chilled.

*For bigger batches, use a 1:1 cream to yogurt ratio, whipping the cream to stiff peaks and softly folding in the yogurt.

For each order of chocolate brownie pie:

1. In a small sauce pot add only 2 T of the prosecco. Bring to a boil and reduce heat and simmer 1 minute to reduce.
2. Add 2 raspberries, only 2 T simple syrup and only ¼ tsp. lime juice. Bring to boil, simmer 1 minute or until syrupy, turn off heat. Set aside.
3. Heat one slice of the pie in the microwave for about 20 seconds on high just to warm lightly.
4. Serve the warm pie with the raspberry prosecco syrup, the raspberries and the chilled vanilla cream.
5. Repeat this fresh a la minute syrup process as they are ordered, dividing the vanilla cream evenly.
6. Garnish with mint and a dollop of vanilla cream.

YIELD: 4 Servings