

Bourbon Chocolate Pecan Pie With Sea Salt Caramel Sauce

A tender golden flaky crust is filled with a bourbon inspired filling with wall-to-wall pecan halves and chocolate chunk pieces. This decadent dessert is then adorned with our house-made caramel sauce that has a touch of sea salt.



BOURBON CHOCOLATE PECAN PIE WITH SEA SALT CARAMEL SAUCE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sara Lee Frozen Bakery	10 slices	Chef Pierre Chocolate Bourbon Pecan Pie, 8-Slice	11.78	9347	
	¾ cup	Brown Sugar	.21	2001479	
ACH	½ cup	Karo Dark Corn Syrup	.12		
Ventura Foods	2 Tbsp.	SunGlow European Style Butter Blend	.09	16842-SNG	
Anchor Food Professionals	½ cup	Chef's Cooking Cream	.48	113759	
	½ tsp	Sea Salt, Fine Grind	.02		
Nielsen-Massey	1 tsp.	Pure Vanilla Extract	.43	71032	

FOOD COST CALCULATOR

Menu Price \$	\$45.00
Total Cost \$	\$13.13
Cost Margin %	29%
Net Profit \$	\$31.87

**Approximate ingredient costs & gross profit*



Recipe Created by:
Chef Miguel Palmieri



DIRECTIONS:

YIELD: 10 Servings



Directions for the Operator:

1. Thaw pie under refrigeration. Unwrap pie and remove paper separators. Place pie in service box and hold under refrigeration.
2. To prepare caramel sauce, combine brown sugar, corn syrup and butter in a saucepan. Stirring frequently, bring to a full boil over medium heat and boil for 1 minute.
3. Remove from heat and immediately stir in cream, sea salt and vanilla extract. Allow to cool, then place in a microwave-safe sealed container and refrigerate.

Directions for the Consumer:

1. Allow pie to sit at room temperature for at least 1 hour prior to serving.
2. To re-heat sauce, place in microwave on low power for 2 minutes. Stir and check temperature. If needed, continue on low power until desired temperature is reached. Do not allow sauce to boil.