



DESSERT

BOURBON CHOCOLATE PECAN PIE WITH CITRUS- HONEY SRIRACHA SAUCE

Chef Pierre®



WAYPOINT



culinary connection

turning insights into fresh ideas in foodservice



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	3 Tbsp.	Sauce Craft™ Honey Sriracha Sauce	22776SCR	
	1 Tbsp.	Agave Nectar		
	1 Tbsp.	Orange Juice		
	3 Tbsp.	Orange zest, Plus Extra For Garnish		
	3 tsp.	Chocolate Syrup		
Sara Lee Frozen Bakery®	1 Slice	Chef Pierre® Chocolate Bourbon Pecan Pre-Sliced Pie, Thawed	09347	
Conagra Foodservice®	1 oz.	Reddi-Wip® Real Cream Whipped Topping	7027249138	

DIRECTIONS:



1. Over low heat, warm honey sriracha sauce, agave nectar, orange juice and 1 tsp orange zest. Bring to simmer and cool.
2. Warm pie slice
3. Portion prepared sauce in a pool in center of plate. Use chocolate sauce as garnish to border prepared sauce.
4. Place pie slice in center of sauce.
5. Garnish with whipped topping and remaining orange zest.

YIELD: 1 Serving



Recipe Created by:
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