

Pumpkin Spice Latte Pie with Chai-Peanut Butter Cream

Coffee notes inspire this innovative take on the classic pumpkin cream pie while garnished with a scratch made peanut butter infused whipped cream.



Chef Pierre®



PUMPKIN SPICE LATTE PIE WITH CHAI-PEANUT BUTTER CREAM



DIRECTIONS:

YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Anchor Food Professionals	6 ¼ cups	Chef's Heavy Cream (36% Fat)	7.00	113726	
	10 tsp.	Chai Spice, divided	.50		
	10 tsp.	Peanut Butter Sauce	2.10		
Sara Lee Frozen Bakery	10 slices	Chef Pierre Pumpkin Spice Latte Pie	12.50	9368	

Directions for the Operator:

1. Thaw pie. Hold chilled.
2. In a chilled mixing bowl, add Chef's Heavy Cream, peanut butter sauce and only 5 tsp. chai spice.
3. Using a whisk or an electric mixer, whip mixture until thickened and peaks form.
4. Package the pie and chai cream separately with remaining chai spice on the side.

Directions for the Operator:

1. Plate each pie slice, top evenly with chai cream and garnish each slice with remaining chai spice.

FOOD COST CALCULATOR

Menu Price \$	\$65.95
Total Cost \$	\$22.10
Cost Margin %	34%
Net Profit \$	\$43.85

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Jason Hooker