

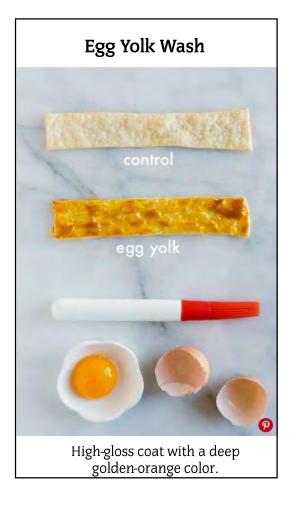
# Pie Washes are the Finishing Touch for a Perfect, Golden Brown Crust

Whole Egg + Cream



caramelized flavors & added crunch.







## Make Your Pie Pop with Glazes & Washes

## **Apricot Glaze**



Add hot water to apricot preserves to get a thin, syrupy consistency.

Brush on crust *after* pie has baked.

## **Orange Glaze**



Combine 1 cup confectioners sugar, 2 tsp. grated orange peel, 2 tbsp. orange juice.

Combine until smooth.

Lemon Glaze: especially good on Chef Pierre Blueberry Pie

- 1½ tbsp. milk, 1 tbsp. butter, 1 cup sifted confectioners sugar, 1½ tbsp. lemon juice, ½ tsp. grated lemon rind.
- Heat milk & butter. Remove from heat and stir in sugar.
   Add lemon juice stir until smooth. Stir in lemon rind.

Raisin Cinnamon Glaze - especially good on all Chef Pierre Apple Pies

- 3 tbsp. apple juice concentrate, cornstarch, 1 tbsp. raisins, 2 tsp. chopped nuts if desired.
- Bring concentrate to a boil & thicken with cornstarch.
- Add raisins & nuts.

Hard Sauce - especially good for Chef Pierre Apple Pie & Apple Dumplings

- ½ cup sweet butter, 1 cup confectioners sugar, ½ tsp, vanilla extract, 1 tbsp boiling water.
- Cream butter until soft. Cream in sugar & vanilla.
- Add water a few drops at a time, beating until fluffy.



## Whipped Toppings Amp Up an Ordinary Pie

## **Orange Whipped Cream**



Combine 1 cup whipped cream with 1 tsp. grated orange zest. Especially good on Chef Pierre Pumpkin Pie!

Lemon Curd Whipped Cream - especially good on Chef Pierre Blueberry Pie

- Fold 1 tbsp. lemon curd into 1 cup whipped cream.
- Dollop onto pie slices & top with lemon zest.

**Chocolate Whipped Cream** - especially good on Chef Pierre Cherry Pie & any Chef Pierre cream pie

. Fold 1 tbsp cocoa into 1 cup whipped cream.

Crunchy Whipped Topping - especially good on Chef Pierre Pumpkin & Apple Pies

• Combine 1 cup whipped cream & 1/4 cup finely crushed peanut brittle.

#### **Pumpkin Mousse**

• Whip 1/4 cup pumpkin filling into 1 cup whipped cream.

Holiday Whipped Cream - just right for any Chef Pierre seasonal pie

• Mix 1 tbsp sugar, nutmeg & allspice into 1 cup whipped cream.

**Habanero Whipped Cream** - especially good on Chef Pierre Pecan Pie & Blackberry Hi Pie®

• Combine 1 cup whipped cream, 2 tbsp sugar & 2 tsp habanero pepper sauce.

Black Walnut Whipped Cream - just right for any Chef Pierre seasonal pie

• Mix 1 tbsp. sugar, 1 tsp. black walnut extract & 2 tbsp. chopped walnuts with 1 cup whipped cream.

Candy Cane Whipped Cream - especially good on Chef Pierre Chocolate Cream Pies

• Combine 1 cup whipped cream, 2 tbsp. sugar & 1 tsp. mint extract.



## Pie & Ice Cream - A Match Made in Heaven

Vanilla ice cream is the classic pie companion but other flavors do wonderful things to the pie à la mode experience.



### Apple Pie or Dutch Apple Hi Pie® with Cinnamon Ice Cream

• Blend 1 teaspoon ground cinnamon into 1 pint softened vanilla ice cream. Return to freezer until hardened. Serve on cooled pie slices.

#### Caramel Apple Nut Hi Pie® with Maple Walnut Ice Cream

- Dip fresh apple slices into caramel sauce and place on top of pie slice.
- Serve maple walnut ice cream on the side of the slice.

#### French Silk or Chocolate Layer Cream Pie à la Mode

- Serve chocolate ice cream on the side of the pie slice.
- · Drizzle ice cream and pie slice with chocolate sauce
- Sprinkle with toasted walnuts for a decadent chocolate dessert.

### Dutch Apple Hi Pie® with Dulce de Leche Ice Cream

Blueberry Pie with White Chocolate Mousse Frozen Yogurt or Lemon Sherbet

Cherry Pie with Chunky Monkey Ice Cream

Peach Berry Hi Pie® with Strawberry Ice Cream

Peach Pie with Black Raspberry Ice Cream and Raspberry Sauce