

# JOYFUL ALMOND MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Coconut Cream Pie	7151
Tillamook	3 scoops	Chocolate Ice Cream	63004
	½ cup	Whole Milk	
Conagra Foodservice	2 Tbsp.	J, Hungerford Smith Chocolate Cone Coating	2700022700
	¼ cup	Almonds, Chopped	
	2 Tbsp.	Coconut Shavings	

- Blend the pie, ice cream and milk in a blender until smooth.
- Roll the rim of the glass in chocolate cone coat, then roll it in the almonds and coconut shavings.
- Pour the milkshake into the rimmed glass and garnish with more almonds.



TRENDS: Familiar Flavors, Comfort Food



Recipe Created by: Chef Marisa Vieira



# DUTCH APPLE PIE MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Pre-Sliced HiPie Dutch Apple	9366
Tillamook	3 scoops	Vanilla Bean Ice Cream	63021
	½ cup	Whole Milk	
Bob's Red Mill	2 Tbsp.	Maple Sea Salt Granola	1356S116

- Blend the pie, ice cream and milk in a blender until smooth.
- Pour the milkshake into a glass and garnish with granola.



TRENDS: Fall Flavors, Comfort Food



Recipe Created by: **Chef Marisa Vieira**



culinary connection  
making healthy, true, fresh, delicious food everyone



# PUMPKIN PIE MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Pre Sliced Pumpkin Pie	07166
Tillamook	3 scoops	Old Fashioned Vanilla Ice Cream	747757
	½ cup	Whole Milk	
Conagra	¼ cup	Reddi Wip Light Cream Whipped Topping	7027249138
	1 tsp.	Pumpkin Spice	

- Blend the pie, ice cream and milk in a blender until smooth.
- Pour the milkshake in a glass and top with whipped topping and pumpkin spice.



TRENDS: Holiday Flavors, Comfort Food



Recipe Created by: Chef Marisa Vieira



# COOKIES N' CREAM MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Cream Pie 10 Premium Cookies & Cream	09298
Tillamook	3 scoops	Cookies and Cream Ice Cream	63019
	½ cup	Whole Milk	
	2 ea.	Chocolate Sandwich Cookies, Crumbled	

- Blend the pie, ice cream and milk in a blender until smooth.
- Pour the milkshake into a glass and top with chocolate sandwich cookies.



TRENDS: Familiar Flavors, Indulgence



Recipe Created by: **Chef Marisa Vieira**



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making tonight's menu fresh tomorrow's foodservice



# CHERRY PIE MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Pre Sliced Cherry Lattice Pie	888
Tillamook	3 scoops	Old Fashioned Vanilla Ice Cream	747757
	½ cup	Whole Milk	
Maglio Companies	3-4 each	Bing Cherries	213

- Blend pie, ice cream and whole milk in a blender until smooth.
- Pour the milkshake into a glass and garnish with cherries.



TRENDS: Familiar Flavors, Comfort Food



Recipe Created by: **Chef Marisa Vieira**



# BLACK FOREST MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Pre Sliced Cherry Lattice Pie	888
Tillamook	3 scoops	Chocolate Ice Cream	63004
	½ cup	Whole Milk	
Conagra	2 Tbsp.	J Hungerford Smith Mellocream Chocolate Fudge Topping	2700022000
	2 Tbsp.	Chocolate Chunks	
Maglio Companies	3 each	Bing Cherries	213

- Blend the pie, ice cream, milk and fudge topping in a blender until smooth.
- Pour the milkshake into a glass and top with chocolate chunks and cherries.



TRENDS: Twist on a Classic, Comfort Food



Recipe Created by: Chef Marisa Vieira





# BERRY BLAST MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Pre Sliced Blueberry Lattice	889
Tillamook	3 scoops	Old Fashioned Vanilla Ice Cream	747757
	½ cup	Whole Milk	
Conagra	¼ cup	J Hungerford Smith Strawberry Topping	2700011800
Conagra	¼ cup	Reddi Wip Light Cream Whipped Topping	7027249138
	2 tbsp.	Blueberries	103
	1 sprig	Mint	887



- Blend the pie, ice cream and milk in a blender until smooth.
- Drizzle the strawberry topping in a cup and along the rim.
- Pour the milkshake into the cup and top with blueberries and mint.



TRENDS: Comfort Food, Summer-Time Flavors



Recipe Created by: Chef Marisa Vieira



# CARAMEL MOCHA-IATTO MILKSHAKE



ENTRÉE/APP



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Pre Sliced Chocolate Cream Pie	7192
Tillamook	3 scoops	French Vanilla Ice Cream	747748
	½ cup	Coffee	
Conagra	½ cup	Reddi Wip Light Cream Whipped Topping	7027249138
Conagra	2 Tbsp.	J Hungerford Smith Caramel Topping	2700022420

- Blend the pie, ice cream and coffee in a blender until smooth.
- Pour the milkshake into a cup and top with whipped topping and caramel.



TRENDS: Coffee Drink, Twist on a Classic



Recipe Created by: Chef Marisa Vieira





# STRAWBERRIES AND CREAM MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Cream Pie Strawberry & Cream Fruit de la Cream	07180
Tillamook	2 scoops	French Vanilla Ice Cream	747748
	½ cup	Whole Milk	
	2 Tbsp	Mini Marshmallows	
	1 sprig	Fresh Mint	
Maglio Companies	1 ea.	Strawberries, Halved	2316

- Blend the pie, ice cream and milk in a blender until smooth.
- Pour the milkshake into a glass and garnish with mini marshmallows, mint, and strawberries.



TRENDS: Summer-Time Flavors, Familiar Flavors



Recipe Created by: **Chef Marisa Vieira**



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# FUDGEY FIRESIDE MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Pre Sliced Chocolate Cream Pie	7192
Tillamook	3 scoops	French Vanilla Ice Cream	747748
	½ cup	Whole Milk	
Conagra Foodservice	¼ cup	J Hungerford Smith Marshmallow Topping	2700022530
Conagra Foodservice	2 Tbsp.	J Hungerford Smith Old Fashioned Chocolate Fudge Topping	2700022070
	2 tsp.	Cocoa Powder	
	1 Tbsp.	Chocolate Chips	



- Blend the pie, ice cream and milk in a blender until smooth.
- Pour the milkshake into a glass and top with marshmallow topping, fudge topping, cocoa powder, and chocolate chips.



TRENDS: Indulgent Dessert, Twist on a Classic



Recipe Created by: Chef Marisa Vieira





# BOOZY MUDSLIDE MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Gourmet French Silk Cream Pie	9299
Tillamook	3 scoops	French Vanilla Ice Cream	747748
	½ oz	Coffee Liqueur	
	½ oz	Irish Cream Liqueur	
	1 oz	Vodka	
Conagra	2 Tbsp.	J Hungerford Smith Old Fashioned Chocolate Fudge Topping	2700022070
Conagra	¼ cup	Reddi Wip Light Cream Whipped Topping	7027249138
	1 tsp.	Cocoa Powder	



- Blend the pie, ice cream, coffee liqueur, irish cream liqueur and vodka in a blender until smooth.
- Drizzle the fudge topping in the inside of a glass, pour the milkshake into the glass, and top with whipped topping and cocoa powder.



TRENDS: Boozy Drinks, Indulgent Dessert



Recipe Created by: Chef Marisa Vieira



# BLUEBERRY DREAM SHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Unbaked HiPie 10 Blueberry, Baked and Cooled	09283
Tillamook	3 scoops	French Vanilla Ice Cream	747748
	½ cup	Whole Milk	
Conagra	¼ cup	Reddi Wip Light Cream Whipped Topping	7027249138
	1 Tbsp	Sprinkles	

- Blend the pie, ice cream and milk in a blender until smooth.
- Pour the milkshake into a glass and top with whipped topping and sprinkles.



TRENDS: Nostalgic Flavors, Whimsical



Recipe Created by: Chef Marisa Vieira





# CARAMEL PECAN PIE MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Pre Sliced Pecan Pie	07165
Tillamook	3 scoops	French Vanilla Ice Cream	747748
	½ cup	Whole Milk	
Conagra	2 Tbsp.	J Hungerford Smith Caramel Topping	2700022420
Conagra	¼ cup	Reddi Wip Light Cream Whipped Topping	7027249138
	¼ cup	Candied Pecans	

- Blend the pie, ice cream and milk together in a blender until smooth.
- Pour the milkshake into a glass and top with the whipped topping, caramel topping, and candied pecans.



TRENDS: Holiday Flavors, Topped Milkshakes



Recipe Created by: Chef Marisa Vieira



# CHUNKY MONKEY MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Banana Cream Pie	9296
Tillamook	3 scoops	Chocolate Peanut Butter Ice Cream	747753
	½ cup	Whole Milk	
Conagra Foodservice	2-3 Tbsp.	J Hungerford Smith Old Fashioned Chocolate Fudge Topping	2700022070
	1 Tbsp.	Peanuts	
Maglio Companies	½ each	Banana Slices	1035
	1 Tbsp.	Coconut Shavings	



- Blend the pie, ice cream and milk in a blender until smooth.
- Pour the milkshake into a glass and garnish with fudge topping, peanuts, skewered banana slices and coconut shavings.



TRENDS: Topped Milkshakes, Indulgent Dessert



Recipe Created by: Chef Marisa Vieira





# SUPER LEMON MERENGUE MILKSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Pre Sliced Lemon Merengue Pie	7163
Tillamook	3 scoops	French Vanilla Ice Cream	747748
	½ cup	Whole Milk	
Keurig Dr Pepper	1-2 Tbsp.	ReaLemon Juice	10090964
Maglio Companies	1 slice	Lemon Slice	1144

- Blend the pie, ice cream, milk and lemon juice in a blender until smooth.
- Pour the milkshake into a glass and garnish with a lemon slice.



TRENDS: Summer-Time Flavors

# SUMMER PEACH MILSHAKE



DESSERT



CLIENT	QUANTITY	INGREDIENTS	PRODUCT #
Sara Lee Frozen Bakery	1 slice	Chef Pierre Unbaked HiPie 10 Peach, Baked and Cooled	09283
Tillamook	3 scoops	French Vanilla Ice Cream	747748
	½ cup	Whole Milk	
Bob's Red Mill	2 Tbsp.	Maple Sea Salt Granola	1356S116

- Blend the pie, ice cream and milk in a blender until smooth.
- Pour the milkshake into a glass and garnish with granola.



TRENDS: Summer-Time Flavors



Recipe Created by: Chef Marisa Vieira







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