

EXOTIC MOUSSE PIES



This is a simple, quick pie to add variety, color, and profits to your display case without adding a lot of extra labor or product cost. And...your customers will love these exciting pies since they're so unique and light on the palette.

MOUSSE FILLING RECIPE

1 gal.	BakeMark Whipped Topping
8 oz	Any Westco Instant Custard Powder
8 lb.	Trigal Dorado Dulce de Leche, Mango, Guava or Pumpkin Filling

EXTRA SALES AND PROFITS FOR YOU!

Tell your Staff about these great new flavors, and be sure to suggest these delicious pies to all of your customers. Place these featured pies in a prominent spot, and keep plenty of samples on hand to create impulse sales.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Guava Filling
- Mango Filling
- Dulce de Leche Filling
- Pumpkin Filling
- Instant Vanilla Custard Whipped Topping

1. WHIP



Whip the BakeMark Whipped Topping and the instant custard powder to a medium peak.

2. MIXING IN THE FILLING



Briskly fold in the desired fruit filling

3. PLACE IN A PRE-BAKED SHELL



Fill an 8 or 9 inch pre-baked pie shell with the mousse mixture.

4. FINISHING



Garnish the top with just a light smear of the same filling. Using a pastry bag, finish with the same mousse.



Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com