



6" STRAWBERRY MOUSSE PIE

A sweet strawberry mousse pie made with Naturally Flavored Strawberry Bettercreme and dark chocolate ganache.

Yield: 1 pie



INGREDIENTS

- 4 oz **RICH'S** Bettercreme® Strawberry Icing, 12 12-Oz Bags (#16659)
- 4 oz 6" Pie Shell
- 1.5 oz Fresh Strawberry
- .25 oz Pink Chocolate Curls
- 4 oz Vanilla Pudding

DIRECTIONS

- 1 Using an unbaked 6" pie shell, bake according to pie shell direction. Let cool.
- 2 Place vanilla pudding in the bottom of the pie shell.
- 3 Top pudding with sliced strawberries
- 4 Pipe Strawberry Bettercreme® Whipped Icing on top
- 5 Garnish with pink chocolate curls around the outside edge of pie and a strawberry in the center of pie