



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



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Garnish with pink chocolate curls around the outside edge of pie and a strawberry in the center of pie