



TEAM FOUR
FOODSERVICE



Boozy Cherries Jubilee

Yield: 9 servings

Ingredients:

9 Portions #05433 Chef PierreÂ® Cherry Cobbler
9 Scoops Vanilla ice cream
1/4 lb Unsalted butter
1 Lemon, zested into strips and juiced Golden rum
2/3 cup Powdered sugar, as needed

Directions:

1. Preheat convection oven with tray on middle rack to 350° F.
2. Unwrap cobbler, discard cover and bake for 70 minutes until filling boils and top crust is golden.
3. Let cool at least 1 hour; remove top crust and reserve.
4. Portion ice cream into medium-sized bowls and store in freezer. This can be done ahead.
5. Portion nine 1-cup servings of cobbler, including some of the bottom crust, into a large sauté pan.
6. Over medium-high heat, bring to simmer with unsalted butter, stirring often.
7. Add lemon zest and lemon juice. Stir well.
8. Add rum and using a long match, ignite the rum and let burn for 8-10 seconds. Stir to incorporate.
9. Portion cobbler mixture over ice cream and garnish with reserved cobbler crust and powdered sugar.

Recipe and photo courtesy of Sara Lee Bakery