

# Gourmet Pidy

Since 1967



specialist in ready-to-fill pastry



## Dear Chefs and Pastry Chefs,

We are proud to present to you the new edition of the Pidy Gourmet catalogue 2022. As always, you will find our tips, tricks and recipes in it, as well as our latest news and of course our new products.

This time we put our puff pastry quiches with butter and the Delos range in the spotlight.

The refined recipe of our new quiches makes an even more intense taste thanks to the use of high-quality butter. A real enrichment for our wide range of quiches!

Completely new in our Pidy range are the delicious Delos products: Lady Fingers, Sponge Biscuits, Biscuit Kits,... Premium products to support the classic pastry recipes.







Achievements such as this require significant investments in both people and manufacturing facilities and in order to achieve our ambitious strategies for the future, 2022 will see exciting developments in all areas of our business. This is part of our drive to achieve and maintain our high standards, while ensuring we have the capacity for even further expansion in the future.

Those of you searching for a little inspiration can head over to our website for recipe ideas and serving suggestions that will make your Pidy creations come to life. This year we also plan to introduce a series of short 'how to' videos in order to highlight how quick and easy it is to create a range of stunning recipes whether they be starters, canapes or complete meal solutions. This is because we don't see our job just to simply provide you with the perfect base product, but also to inspire you in so many ways!

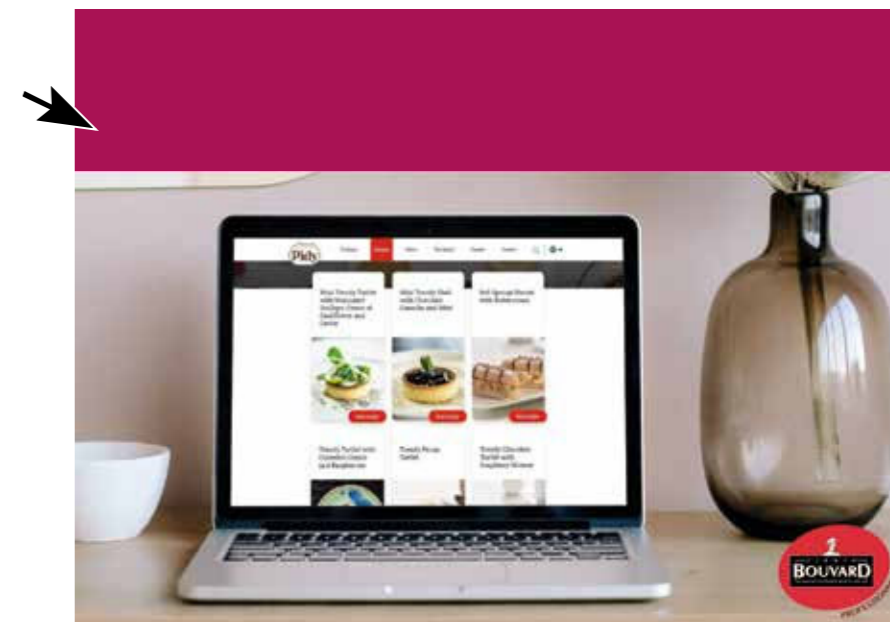
Jérôme Haussoullier  
CEO Pidy Gourmet



## icons

-  With butter
-  Free range eggs
-  With coating
-  Without additions
-  Gluten free
-  Vegan

## Media



Coming up with original ideas can be really hard sometimes and that's why we want to provide you with as much inspiration as we possibly can by adding new recipes to our website on a very regular basis!

Visit our website regularly and follow us on social media for:

- inspiring and creative recipes
- our novelties
- attending exhibitions, advice, tips, ...







Since 1967

Discover our **new range** of puff pastry tartlets **with real butter!**

> More info on p. 33.

The quality of a **puff pastry tartlet**:

- A light and crispy texture.
- Made with real butter that improves the taste of the product.

Traditional recipe, **without additions of**:

Preservatives, colouring agents, aroma.

A **professional** range:

- Excellent resistant against moisture absorption.
- A texture that stays crispy for several days after filling.
- A gourmet range ideal for both savory and sweet applications.



2,5 cm

ø 11 cm



ø 18 cm



> More info on p. 50.

Discover our Delos range, completely developed based on the traditional recipe of 'biscuit à la cuillère'!

- **Biscuit** = ladyfingers, soft sponge biscuit, ...
- **Pastry additions** = soft sponge biscuit strips, soft sponge biscuit sheets, ...
- **Kits** = logs, Charlottes, ...





# clean



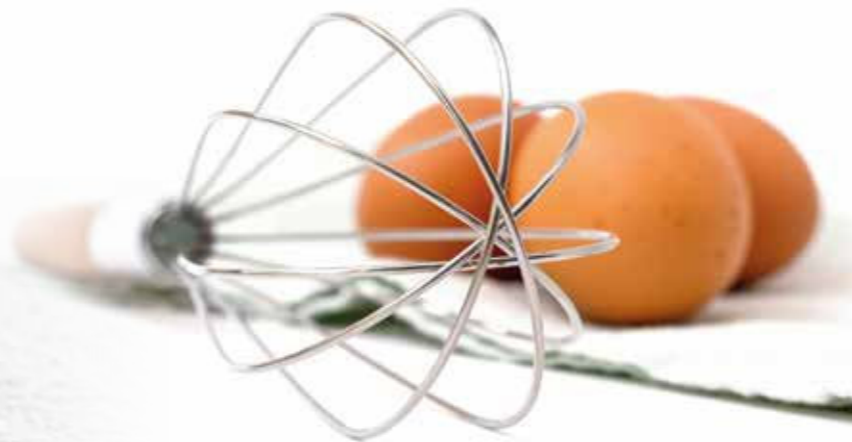
Quality has always been at the heart of our concerns, and also involves the continuous improvement of our recipes. As such, our Research & Development team go even further with **the improvement and simplification of our ingredient lists.**

And because your customers demand more and more about the composition and quality of their products, we respond **without making any compromise on taste, texture, or expiry date.**

The "Clean" program consists of developing, or redeveloping, our recipes from high quality ingredients, and a strict selection of raw materials, whilst **removing them of their additives and other E numbers.**

**Since the start two years ago it concerns all our product families:** puff pastry, choux pastry, shortcrust, etc.

**Ultimately, all of our product compositions will be 'clean', to refocus on the fundamentals of baking pastry and the authentic know-how that is dear to us.**



# green



Use of solar panels



Use of recycled materials and recyclable packaging



Use of free range eggs



Development of Organic ranges



Development of Vegan ranges



Use of pesticide-free flour



100 % RSPO Segregated Certified

Because our planet is precious, and its resources limited, it is our duty to conduct our business as individuals and as a business in the most sustainable and respectful manner possible.

At Pidy / Bouvard Pro, part of our 'Green' program, means we are continually improving our production methods, our sourcing, our ranges, our daily life, with the aim of reducing their impact on the environment and human health.

TOGETHER WE WILL MAKE A DIFFERENCE TO PASS ON A BETTER WORLD TO THE NEXT GENERATIONS.







b i o

Eager to integrate into a sustainable and ever more respectful approach to the environment, Pidy has been involved for several years in organic farming. Discover our new range of ready to fill products with their pure butter, 100% organic ingredients.

For more information contact us.



FOLLOW THIS ICON

vegan

Brighten up your menu with this range of colorful vegetable cups. **Carrot, beetroot, spinach, onion**, the Veggie Cups are tasty bites. Developed **without palm**, without aroma or colouring agents! They meet the strict requirements of Vegan diets.

More info on p. 21



FOLLOW THIS ICON

gluten  
f r e e

A range of **neutral & sweet** tartlets developed for the most demanding diets. All our products are manufactured in a dedicated workshop in France with very strict specifications. A delicious taste with their **crispy texture** and modern with their straight sides and smooth edges.

More info on p. 16 | 30 | 36 | 39

# Mini Cash & Carry Appetizers

Ready to fill  
anytime  
anywhere



30 cm

20 cm

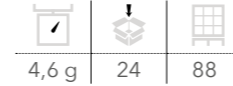
**Size:** 200 x 40 x 300 mm  
**Contains 24 (2 X 12) products per box.**

Specially developed for easy stockage & receptions with a small number of people!

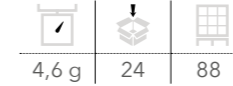
**For more information contact: [export@pidy.com](mailto:export@pidy.com)**



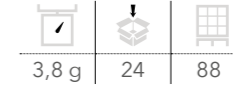
Mini cone - tomato  
ref. 508.62.024



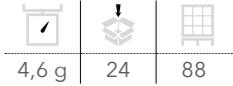
Mini cone - spinach  
ref. 508.63.024



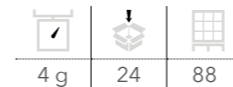
Mini cone - neutral  
ref. 508.90.144



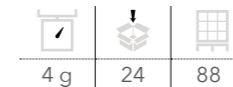
Mini cone - sepia  
ref. 508.65.024



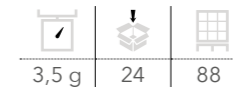
Mussel shell black  
ref. 795.59.024



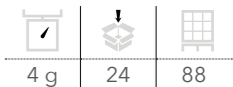
Mussel shell neutral  
ref. 795.50.024



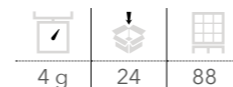
Corolle  
ref. 715.70.144



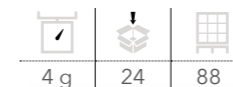
Iris  
ref. 717.70.144



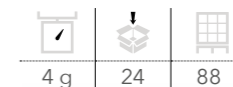
Southern pepper  
ref. 717.64.024



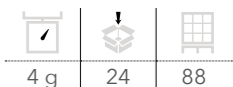
African falafel  
ref. 717.61.024



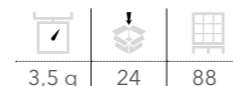
Mexican chili  
ref. 717.63.024



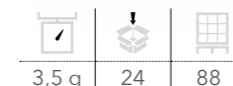
Asian curry  
ref. 717.62.024



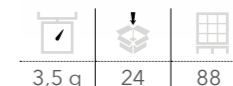
Beetroot  
ref. 716.84.024



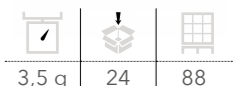
Carrot  
ref. 716.82.024



Spinach  
ref. 716.81.024



Grilled onion  
ref. 716.85.024







appe  
tizers



a  
ppetizers

MINI PUFF PASTRY	P14
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MINI CREATIVES	P18
VEGGIE CUPS	P21
SPICY CUPS	P21
MACARONS	P21
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Zakouski  
p. 14



Mini Trendy neutral  
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Spoonette  
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Mussel shell  
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Veggie Cups  
p. 21



Mini cones  
p. 22

mini  
puff  
pastry



## advice from our chef

- Crunchy texture.
- Made according to the French method: light and airy.
- To optimize quality we advise you to bake the empty mini puff pastries 4 min. in a preheated oven at 170° C, filled product 7 min. at 170° C.
- Can be frozen after filling.



Mini puff  
pastry  
straight sided  
ø 3,5 x h 2,5cm  
ref. 658.00

✓	↓	☐
5,5 g	96	168
	480	48



Mini puff  
pastry  
straight sided  
ø 4,2 x h 2,8cm  
ref. 662.00

✓	↓	☐
8,5 g	350	168



Mini puff  
pastry  
straight sided  
ø 4,8 x h 3,5cm  
ref. 210.00

✓	↓	☐
11 g	72	88
	96	88



Fishka  
6 x 3 x h 1,7cm  
ref. 090.49

✓	↓	☐
5 g	84	168
	336	48

new  
recipe  
'CLEAN'



Mini star  
ø 2,9 x h 2,7cm  
ref. 659.50

✓	↓	☐
6 g	96	192
	480	48

new  
recipe  
'CLEAN'

Available  
Sept./Dec.



Mini Christmas  
tree  
6 x 4,1 x h 2,1cm  
ref. 085.00

✓	↓	☐
8 g	320	48

Available  
Sept./Dec.



Mini square  
3,2 x 3,2 x h 2,3cm  
ref. 010.00

✓	↓	☐
5 g	96	168
	192	112



Zakouski  
ø 3,3 x h 2,2cm  
ref. 020.00

✓	↓	☐
4,5 g	96	168
	192	96
	480	48



Apéricœur  
3,5 x 4,2 x h 2,5cm  
ref. 080.50

✓	↓	☐
5,5 g	96	168
	480	48

new  
recipe  
'CLEAN'



Mini longo  
5,6 x 3,3 x h 2,2cm  
ref. 015.00

✓	↓	☐
7,5 g	56	168
	280	52



Mini horn  
ø 2,7 x 6,2cm  
ref. 360.02

✓	↓	☐
8 g	56	168
	112	112



Mini roulé  
ø 2,7 x 5,1 x h 2,4cm  
ref. 627.20

✓	↓	☐
6 g	56	168
	320	48



Apériquiche  
ø 4,5 x h 1,1cm  
ref. 160.29

✓	↓	☐
6 g	90	168

new  
recipe  
'CLEAN'



### Assortment Mini Puff Pastry

12 Mini square /  
12 Zakouski /  
12 Gourmande /  
12 Apéricœur  
ref. 047.00

↓	☐
48	360



# mini tartlets



## TRENDY RANGE

advice  
from our  
chef

- Hard pressed shortcrust for an excellent moisture resistance.
- Crunchy texture.
- Free range egg recipe, comes in neutral, sweet or choco.
- Can be baked for 3 to 4 minutes in a preheated oven at 170° C.
- Can be frozen after filling.

### SHORTCRUST

### RUSTIC

### MODERN



new  
recipe  
'CLEAN'



**free range** Mini shortcrust tartlet  
neutral & fluted  
ø 4,5 x h 1,2cm  
ref. 885.42

6 g	180	112

**free range** Mini croustade  
neutral  
ø 4,2 x h 1,7cm  
ref. 315.80

5 g	192	160



**free range** Telline straight  
sided & neutral  
ø 4 x h 1,5cm  
ref. 713.20

6 g	96	200
	480	80



**free range** Telline fluted  
& neutral  
ø 4,5 x h 1,7cm  
ref. 882.20

6 g	120	176
	480	72



**free range** Mini Trendy  
round & neutral  
ø 4 x h 1,6cm  
ref. 647.20

6,5 g	96	168
	240	120

**free range** + coating  
ref. 637.20

6,8 g	240	120



Mini Trendy  
round & neutral  
ø 5 x h 1,7cm  
ref. 305.80

11,5 g	96	160



**free range** Mini Trendy square  
& neutral  
3,5 x 3,5 x h 1,6cm  
ref. 646.20

7 g	96	168
	240	120

### GLUTEN FREE

### PUFF PASTRY



**free range** Mini tartlet  
ø 4 x h 2cm  
ref. 725.01

4 g	96	200



**free range** Mini tartlet  
ø 5 x h 2cm  
ref. 730.01

7,5 g	70	320



Gourmande  
ø 4 x h 2cm  
ref. 710.20

3 g	96	200
	192	200
	480	80



Mignardise  
ø 6 x h 2cm  
ref. 720.20

8 g	80	168
	240	88
	360	72



**free range** Assortment  
96 Mini Trendy neutral  
48 Mini Trendy round /  
48 square  
ref. 648.20

96	168



**free range** Assortment  
152 Mini Shortcrust  
48 Mini Trendy square /  
48 round /  
56 Mini boat  
ref. 351.80

152	160



mini  
creatives



new recipe  
'CLEAN'



new recipe  
'CLEAN'

Iris  
ø 3 x h 1,5cm  
ref. 717.70

✓	↓	☒
4 g	96	168
	192	112
	480	48

Corolle  
ø 3 x h 1,5cm  
ref. 715.70

✓	↓	☒
3,5 g	96	168
	192	112
	480	48



new recipe  
'CLEAN'



new recipe  
'CLEAN'



new recipe  
'CLEAN'



new recipe  
'CLEAN'



new recipe  
'CLEAN'



Mini Scallop  
ø 5 x h 1cm  
ref. 792.75

✓	↓	☒
3,5 g	90	168
	480	72

Spoonette  
3,6 x 7,5cm  
ref. 790.77

✓	↓	☒
3,5 g	84	168
	252	184

Mini casserole  
ø 5,1 x h 1,1cm  
ref. 794.77

✓	↓	☒
3,5 g	90	168
	192	184

Canapé cuppy  
ø 5 x h 1cm  
ref. 719.70

✓	↓	☒
3,5 g	140	320
	280	184

Flower cuppy  
ø 5,5 x h 1,2cm  
ref. 718.70

✓	↓	☒
3,4 g	140	320
	280	184

Mini fillo cup  
ø 4,5 x h 2,2cm  
ref. 470.30

✓	↓	☒
3,6 g	88	280
	264	80



new recipe  
'CLEAN'



Duobelle  
3 x 6 x h 1,1cm  
ref. 792.77

✓	↓	☒
3,5 g	84	320
	168	160

Toasty  
3,8 x h 3,4cm  
ref. 011.70

✓	↓	☒
2,4 g	4 boxes of 750 g	50

Mini cannelito  
ø 2,3 x h 3,6cm  
ref. 624.40

✓	↓	☒
5,5 g	112	168
	336	88



new recipe  
'CLEAN'

Assortment  
326 Creative I  
96 Iris / 90 Mini shortcrust tartlet/  
140 Flower cuppy  
ref. 075.00

↓	☒
326	80



new recipe  
'CLEAN'

Assortment  
226 Creative II  
48 Iris / 48 Gourmandes /  
60 Mini scallop /  
70 Flower cuppy  
ref. 076.00

↓	☒
226	104





**Mussel shell black with butter**  
6,7 x 3,2 x h 1cm  
ref. 795.59

4 g	84	320
	435	100



**Mussel shell neutral with butter**  
6,7 x 3,2 x h 1cm  
ref. 795.50

4 g	84	320
	435	100



**Mussel shell with parsley**  
6,7 x 3,2 x h 1cm  
ref. 795.51

4 g	84	320
	435	100



**Mini boat**  
6,5 x 2,5 x h 1,2cm  
ref. 350.80

3,8 g	280	120

## VEGGIE CUPS



**Beetroot**  
ø 3,2 x h 1,5cm  
ref. 716.84

3,5 g	96	168



**Carrot**  
ø 3,2 x h 1,5cm  
ref. 716.82

3,5 g	96	168



**Spinach**  
ø 3,2 x h 1,5cm  
ref. 716.81

3,5 g	96	168



**Grilled onion**  
ø 3,2 x h 1,5cm  
ref. 716.85

3,5 g	96	168

**Assortment 96 Veggie cups**  
24 Beetroot  
24 Carrot  
24 Spinach  
24 Grilled onion  
ref. 716.79

96	168

## SPICY CUPS



**Southern pepper**  
ø 3,2 x h 1,5cm  
ref. 717.64

4 g	96	168



**African falafel**  
ø 3,2 x h 1,5cm  
ref. 717.61

4 g	96	168



**Mexican chili**  
ø 3,2 x h 1,5cm  
ref. 717.63

4 g	96	168



**Asian curry**  
ø 3,2 x h 1,5cm  
ref. 717.62

4 g	96	168

**Assortment 96 Spicy cups**  
24 Southern pepper  
24 African falafel  
24 Mexican chili  
24 Asian curry  
ref. 717.65

96	168

## SAVOURY MACARONS



**Assortment 192 Savoury Macarons**  
96 Curry  
96 Spicy  
ø 3,5cm  
ref. 460.99

2,1 g	192	200

# mini cones



# recipe idea

## Duobelle with smoked salmon and mango

The modern and original shape of the Duobelle is a feast for the eyes in itself, add some delicious smoked salmon and mango cubes and let the party begin!

For more recipes visit our website [pidy.com](http://pidy.com)



**Mini cone tomato**  
+ coating  
+ stand up tray  
ø 2,5 x 7,5 cm  
ref. 508.82

4,6 g	90	152



**Mini cone spinach**  
+ coating  
+ stand up tray  
ø 2,5 x 7,5 cm  
ref. 508.83

4,6 g	90	152



**Mini cone curry**  
+ coating  
+ stand up tray  
ø 2,5 x 7,5 cm  
ref. 508.81

4,6 g	90	152



**Mini cone sepia**  
+ coating  
+ stand up tray  
ø 2,5 x 7,5 cm  
ref. 508.85

4,6 g	90	152



**Mini cone neutral**  
+ coating  
+ stand up tray  
ø 2,5 x 7,5 cm  
ref. 508.80

4,6 g	90	152



**Mini cone neutral**  
ø 2,5 x 7,5 cm  
ref. 508.90

3,8 g	112	200
	144	88
	286	176



**Mini cone neutral**  
+ painter's palette  
ø 2,5 x 7,5 cm  
ref. 508.90

3,8 g	112	200
	286	176



**Mini cone sesam**  
ø 2,5 x 7,5 cm  
ref. 508.79

3,8 g	112	200



**Assortment 180 Mini cones**  
+ coating + stand up tray  
45 Neutral / 45 Sepia /  
45 Tomato / 45 Spinach  
ref. 508.99

180	72

**painter's palette**  
38 x 29cm  
36



**Assortment 96 Mini cones**  
+ painter's palette  
24 Neutral / 24 Sepia /  
24 Tomato / 24 Spinach  
ref. 508.98

96	200

## Ingredients

### 24 Duobelles Pidy

- 250 gram smoked salmon
- 1 mango
- 1 white onion
- 2 tablespoons of lime juice
- 1 tablespoon of grapeseed oil
- salt
- White pepper
- coriander

## Method

1. Cut the mango into small cubes and slice the onion into small strips. Whisk together.
2. Mix the lime juice with the oil, salt and white pepper.
3. Place the mango cubes and a slice of smoked salmon on the Duobelles.
4. Sprinkle with onion strips.
5. Drizzle with the lemon marinade and garnish with some chopped leaves of coriander.



24 servings





# meal



PUFF PASTRY	P26
CREATIVE PUFF PASTRY	P28
FESTIVE PUFF PASTRY	P29
TARTLETS & PIE BASES	P30
QUICHES	P31
PUFF PASTRY QUICHES	P33



## meal



Vol au vent  
p. 26



Gluten free tartlet neutral  
p. 30



Quiche  
p. 31

p u f f  
p a s t r y  
s h e l l s



advice  
from our  
chef

- Place the puff pastry shell 8 minutes in a preheated oven at 170° C.
- Can be used for both savoury and sweet dishes.
- Can be frozen after filling.



Puff pastry shell **standard**  
ø 5,7 x h 4cm  
ref. 190.02

17 g	40	88
	60	88



Puff pastry shell **standard**  
ø 7 x h 4,5cm  
ref. 220.02

25 g	24	120
	60	56
	96	40



Vol au vent **standard**  
ø 8 x h 4,5cm  
ref. 240.02

32 g	24	120
	72	48

ref. 240.05

33 g	72	48



Vol au vent **straight sided**  
ø 8 x h 4,5cm  
ref. 681.02

35 g	72	48

generous  
size



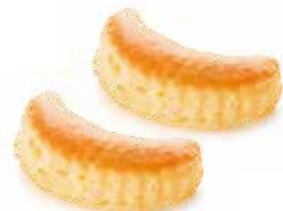
Vol au vent **Rustic**  
ø 8,5 x h 5,5cm  
ref. 241.27

40 g	72	40



Vol au vent **meal**  
ø 9,5 x h 4,5cm  
ref. 682.01

44 g	48	48



Fleuron  
6,2 x 2,1 x h 1,6cm  
ref. 100.00

5,5 g	84	168



**Without hat**  
ref. 220.00

27 g	24	120
	96	40



**With separated hat**  
ref. 220.01

27 g	24	120
	60	48



**Without hat**  
ref. 240.00

33 g	72	48



**With separated hat**  
ref. 240.01

33 g	72	40

ref. 240.04

33 g	72	40



Quatro  
8 x 8 x h 3,2cm  
ref. 222.00

33 g	48	48



Puff pastry shell **square**  
6 x 6 x h 4,5cm  
ref. 200.02

25 g	48	72



Puff pastry shell **square**  
8 x 8 x h 4,8cm  
ref. 242.05

44 g	18	64



c r e a  
t i v e  
p u f f  
p a s t r y  
s h e l l s






p u f f  
p a s t r y  
r o l l s






Available  
Sept./Dec.

 Puff pastry star  
ø 8,5 x h 4,5cm  
ref. 246.26

		
27 g	24	120
	96	40






Puff pastry fish  
9 x 6,5 x h 4,5cm  
ref. 244.02

		
30 g	54	48






Puff pastry roll  
ø 5 x 11,5 x h 4,5cm  
ø of filling 2,5cm  
ref. 620.30

		
35 g	30	120
	90	48
	144	32






Puff pastry roll  
ø 5,5 x 11,5 x h 5cm  
ø of filling 3cm  
ref. 610.30

		
35 g	30	120
	80	32



Available  
Sept./Dec.

Puff pastry  
Christmas tree  
10 x 6,5 x h 4,5cm  
ref. 249.02

		
30 g	54	48

CREATIVES






Fillo cup  
ø 7,5 x h 5cm  
ref. 471.30

		
12,7 g	48	64



Puff pastry base  
ø 12,5 x h 1,3cm  
ref. 255.00

		
40 g	75	35

t a r t  
l e t s  
p i e  
b a s e s



TRENDY

q u i  
c h e s



advice  
from our  
chef



**Trendy square & neutral**  
7 x 7 x h 1,8cm  
ref. 642.20

30 g	36	168
	96	88



**Trendy round & neutral**  
ø 7 x h 1,8cm  
ref. 643.20

22 g	36	168
	96	88



**Trendy triangle & neutral**  
8 x 8 x 8 x h 1,8cm  
ref. 301.80

19 g	36	168
	96	88



**Mini quiche**  
ø 7 x h 2cm  
ref. 740.20

12,5 g	90	120
	180	48



**Quiche**  
ø 8,5 x h 2,1cm  
ref. 750.20

18,2 g	24	168
	72	120
	144	56

- Moisture resistant.
- Crunchy texture.
- Made according to the Dutch method.

**Advice on implementation**

- Bake garnished product 20 min at 170 °C followed by 15 min at 150° C.
- Can be frozen after filling.

GLUTEN FREE



**Gluten free tartlet neutral**  
ø 8,5 x h 2cm  
ref. 749.01

19 g	27	200

SHORTCRUST



**Shortcrust tartlet neutral**  
ø 8,5 x h 1,5cm  
ref. 890.42

24 g	135	56

new  
recipe  
'CLEAN'

NEW



**Quiche low**  
ø 11 x h 2,5cm  
ref. 758.00

29 g	48	56



**Quiche**  
ø 11 x h 3,7cm  
ref. 760.00

46 g	42	48



**Wholemeal quiche**  
ø 11 x h 3,7cm  
ref. 760.73

46 g	42	48



# quiches



Quiche  
+ aluminium case  
ø 18 x h 3,2cm  
ref. 770.00

85 g	10	100
	36	36



Wholemeal quiche  
+ aluminium case  
ø 22 x h 3,2cm  
ref. 780.73

130 g	6	84



Quiche  
+ aluminium case  
ø 11 x h 3,7cm  
ref. 760.00.442

46 g	42	56



Handcraft quiche  
ø 8,5 x h 2,1cm  
ref. 750.20.560

130 g	60	88



Handcraft quiche  
ø 11 x h 3,7cm  
ref. 760.00.542

46 g	42	48



Handcraft quiche  
ø 18 x h 3,2cm  
ref. 770.00.508

85 g	8	100

# puff pastry quiches



NEW

Puff pastry quiche  
+ aluminium  
ø 18 x h 3,2cm  
ref. 770.03

112 g	10	100



NEW

Puff pastry quiche  
ø 11 x h 2,5cm  
ref. 758.03

36 g	48	56





dessert



# Dessert

MINI TARTLETS	P36
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Mini shortcrust tartlet  
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Micro trendy  
p. 37



Shortcrust tartlet  
p. 40



Profiterole  
p. 42



Macaron  
p. 47



Kit charlotte individual  
p. 50



mini  
tart  
lets



SHORTCRUST

GLUTEN FREE



**free range** Mini shortcrust tartlet fluted & sweet  
ø 4,5 x h 1,2cm  
ref. 885.47

6 g	90	176
	180	112
	480	48



**free range** Mini tartlet sweet  
ø 4 x h 2cm  
ref. 725.02

4 g	96	200



**free range** Mini tartlet sweet  
ø 5 x h 2cm  
ref. 730.02

7,5 g	70	320

RUSTIC

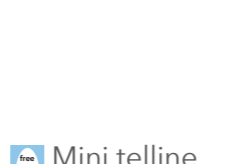


**free range** Mini telline tartlet fluted & sweet  
ø 4 x h 1,5cm  
ref. 882.50

6 g	120	176
	480	72

ø 4,5 x h 1,5cm  
ref. 882.12

6 g	120	176
	480	80



**free range** Mini telline tartlet straight sided & sweet  
ø 4 x h 1,5cm  
ref. 713.13

6,5 g	96	200



ø 4,5 x h 1,5cm  
ref. 713.12

6,5 g	96	200
	480	80

MODERN



**free range** Micro Trendy round & sweet  
ø 3 x h 1,7cm  
ref. 316.74

5,2 g	63	320
	189	160



**free range** Micro Trendy round & sweet  
ø 4 x h 1,5cm  
ref. 647.50

7,5 g	96	168
	240	120
	480	64



**free range** Mini Trendy round & sweet  
ø 5 x h 1,7cm  
ref. 305.74

12,5 g	96	160



**free range** Mini trendy square & sweet  
3,5 x 3,5 x h 1,5cm  
ref. 646.50

7 g	96	168
	240	120
	480	64



**free range** Mini Trendy round & choco  
ø 4 x h 1,5cm  
ref. 647.54

6,5 g	96	168
	240	120



**free range** Mini Trendy square & choco  
3,5 x 3,5 x h 1,5cm  
ref. 646.54

7 g	96	168
	240	120



**free range** Assortment 96 Mini trendy sweet  
48 Mini Trendy square /  
48 Mini Trendy round  
ref. 648.50

96	168



**free range** Assortment 96 Mini trendy choco  
48 Mini Trendy square /  
48 Mini Trendy round  
ref. 648.54

96	168

# trendy tartlets



## MODERN



**Trendy square & sweet**  
7 x 7 x h 1,8cm  
ref. 642.50

33 g	36	168
	96	88



**Trendy round & sweet**  
ø 7 x h 1,8cm  
ref. 643.50

22 g	36	168
	96	88



**Trendy round & sweet**  
ø 8 x h 2cm  
ref. 641.50

31 g	36	168
	96	88



**Trendy triangle & sweet**  
8 x 8 x 8 x h 1,8cm  
ref. 301.74

19 g	36	168
	96	88



**Assortment 36 Trendy sweet 7 cm**  
12 Trendy Square /  
24 Trendy round  
ref. 644.50

36	168



**Trendy rectangle**  
9,8 x 3,5 x h 1,8cm  
ref. 640.50

24 g	54	168
	108	104



**Trendy shallow & sweet**  
ø 8 x h 1,1cm  
ref. 306.74

20,1 g	36	168
	96	72

## MODERN



**Trendy square & choco**  
7 x 7 x h 1,8cm  
ref. 642.54

33 g	36	168
	96	88



**Trendy round & choco**  
ø 7 x h 1,8cm  
ref. 643.54

23,5 g	36	168
	96	88



**Trendy round & choco**  
ø 8 x h 2cm  
ref. 641.54

31 g	36	168
	96	88



**Trendy triangle & choco**  
8 x 8 x 8 x h 1,8cm  
ref. 301.64

19 g	96	88

**Assortment 36 Trendy chocolate 7 cm**  
24 Trendy square /  
12 Trendy round  
ref. 644.54

36	168



## RUSTIC

**Telline straight sided & sweet**  
ø 8,5 x h 2,1cm  
ref. 751.13

29 g	72	96



ref. 751.12

29 g	36	200

**Tartlet sweet**  
ø 8,5 x h 2cm  
ref. 749.02

19 g	27	200



## GLUTEN FREE

### advice from our chef

- Baking method: (hard) pressed shortcrust.
- Taste: neutral, sweet and choco.
- Goes perfectly with your cold and warm applications.
- Texture: crunchy, moisture-resistant.
- All Trendy tartlets are also available with coating, please contact our sales department for more info.



short  
crust  
tarts



STRAIGHT SIDED TARTS



**ø 8,5 x h 1,6cm**  
ref. 894.14

23 g	135	56

**ø 9,5 x h 1,6cm**  
+ coating  
ref. 945.14

34,3 g	108	48

**ø 11 x h 1,6cm**  
ref. 946.47

38 g	72	72

**ø 11 x h 1,6cm**  
+ coating  
ref. 947.47

38 g	72	56

**ø 18 x h 2cm**  
ref. 928.14

130 g	12	90

**ø 22 x h 2,3cm**  
ref. 904.14

220 g	10	48



special  
order

**Heart shaped  
tart**  
ø 14,9 x h 2,2cm  
ref. 378.74

110 g	12	88



**Square tart**  
17,5 x 17,5 x h 2,2cm  
ref. 389.74

175 g	12	80

advice  
from  
our  
chef

- An original shortcrust recipe, with real butter and free range eggs.
- Crispy texture.
- Available in butter or margarine with the possibility to add a vegetable coating.

**Advice on implementation**

- To optimize the quality, we advise you to bake the products 3 to 5 mn. at 170 °C before filling.

FLUTED TARTS

**ø 8,5 x h 1,6cm**  
ref. 890.47

24 g	54	88
	135	56

**+ coating**  
ref. 889.47

25 g	135	48

ref. 890.46

24 g	135	56

**ø 9,5 x h 1,6cm**  
ref. 892.47

31 g	108	48

**+ coating**  
ref. 893.47

33,5 g	108	48

ref. 892.46

31 g	108	48

**ø 11 x h 1,8cm**  
ref. 895.47

38 g	72	72

**+ coating**  
ref. 897.47

41 g	72	72

ref. 895.46

38 g	72	72

**ø 18 x h 2cm**  
ref. 898.47

128 g	12	90

ref. 898.46

128 g	12	90

**ø 22 x h 2,3cm**  
ref. 900.47

200 g	10	48

**+ coating**  
ref. 901.47

203 g	10	48

ref. 900.46

200 g	10	48

**ø 24 x h 2,3cm**  
ref. 906.47

250 g	10	48

ref. 906.46

250 g	10	48

**ø 28 x h 2,3cm**  
ref. 910.47

350 g	10	48

**+ coating**  
ref. 909.47

360 g	10	48

ref. 910.46

350 g	10	48



choux  
pastry



sweet puff pastry



**Profiterole**  
ø 4 x h 3,6cm  
ref. 820.50

2,4 g	75	192
	250	88



**Chou lunch**  
ø 5,5 x h 4cm  
ref. 825.50

5 g	250	48



**Chou**  
ø 7 x h 5,1cm  
ref. 830.50

8,5 g	40	88
	120	48



**Giant chou**  
ø 8 x h 5,8cm  
ref. 835.50

13 g	80	48

ref. 830.52

8,5 g	120	48

ref. 835.52

13 g	80	48



**Giant éclair**  
16 x 4,5 x h 4cm  
ref. 865.50

12 g	100	48

ref. 865.52

12 g	100	48



**Éclair**  
13 x 4 x h 3,4cm  
ref. 860.50

8,5 g	30	192
	140	48

ref. 860.52

8,5 g	140	48



**Mini éclair**  
6 x 3 x h 2,5cm  
ref. 849.50

2,2 g	80	192
	250	112



**Paris Brest**  
ø 10 x h 2,5cm  
ref. 841.50

14,5 g	100	48



**Mini horn with sugar crystals**  
ø 2,8 x 7cm

ref. 360.11

10 g	112	112

ref. 360.10

10 g	56	168
	112	112



**Horn with sugar crystals**  
ø 3,5 x 12 x h 5,2cm

ref. 630.34

38 g	80	36

ref. 630.38

38 g	24	120
	80	36

**Jockey tart 6 parts**  
ø 22 x h 2,3cm

ref. 272.03

170 g	12	44



**Jockey tart 8 parts**  
ø 25,5 x h 2,3cm

ref. 274.03

220 g	12	40



**Tartlet with sugar crystals**  
ø 8,5 x h 2,5cm

ref. 534.10

24 g	27	160
	81	80



**Tulip with sugar crystals**  
ø 8,5 x h 2,5cm

ref. 524.10

18 g	36	112



**Tart with sugar crystals**  
ø 23 x h 3,8cm

ref. 536.10

144 g	14	28



# waffle cups



Mini cone sweet  
ø 2,5 x 6cm  
ref. 508.93.228

4 g	228	200

+ 10 clips  
ref. 508.93.112

4 g	112	168



Mini cone sweet  
+ choco coating  
+ stand up tray  
ø 2,5 x 7,5cm  
ref. 508.50

5,8 g	90	152



Liquor cup  
(15ml)  
ø 3,8 x h 2,3cm  
ref. 517.93

1,1 g	96	168
	288	88



Mini cannelloni  
choco & coco  
ø 2 x 5cm  
ref. 465.13

110	168



Mini tulip  
ø 5,5 x h 3,8cm  
ref. 515.93

3,4 g	120	168



Tulip  
ø 10,5 x h 3,5cm  
ref. 510.93

11 g	24	180
	96	54



Waffle flower  
ø 9,2 x h 3,8cm  
ref. 511.93

13 g	96	72



Mini choco cup  
ø 4,8 x h 2,6cm  
ref. 522.94

6 g	70	168



Coffee cup  
ø 5,4 x h 4cm  
ref. 516.94

13 g	140	88



Choco cup  
ø 7,5 x h 5cm  
ref. 512.94

19 g	48	120
	96	56

## mini chocolate cups



Mini tulip  
choco  
ø 5,5 x h 3,8cm  
ref. 515.94

7,4 g	100	168



Tulip  
choco  
ø 10,5 x h 3,5cm  
ref. 510.94

21 g	12	168
	72	42



Waffle flower  
choco  
ø 9,2 x h 3,8cm  
ref. 511.94

18 g	96	72



Mini milk chocolate  
coffee cup  
ø 2,2 x h 2,5cm  
ref. 485.78

4,2 g	120	240



Mini dark chocolate  
coffee cup  
ø 2,2 x h 2,5cm  
ref. 485.79

4,2 g	120	240



Mini milk  
chocolate cup  
ø 2,5 x h 2,5cm  
ref. 486.78

4,2 g	72	240



Mini dark  
chocolate cup  
ø 2,5 x h 2,5cm  
ref. 486.79


4,2 g	72	240




b a b a s  
s p o  
n g e  
c a k e




## BABAS AND SAVARIN






 **Mini savarin**  
+ tray  
ø 3,5 x h 2cm  
ref. 505.91


		
3,5 g	120	160
	300	90






 **Savarin**  
+ tray  
ø 6,5 x h 3cm  
ref. 501.91

		
15,5 g	120	72




 **Savarin**  
ø 6,5 x h 3cm  
ref. 500.91

		
15,5 g	120	72


## SPONGE CAKE






**Sponge cake**  
**Round**  
**Neutral**  
ø 28 x h 4cm  
ref. 454.53

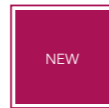
		
425 g	6	20

**Round**  
**Choco**  
ø 28 x h 4cm  
ref. 454.54




		
425 g	6	20

**Rectangle**  
**Neutral**  
60 x 40 x h 4cm  
ref. 458.53



		
1870 g	2	48



**Sponge sheets**  
**Neutral**  
58 x 38 x h 0,7cm  
ref. 571.53

		
360 g	12	60
	6	112

**Choco**  
58 x 38 x h 0,7cm  
ref. 571.54

		
360 g	12	60
	6	112




m a c a  
r o n s

advice  
from  
our  
chef

- Once the macarons are filled, leave them in the refrigerator for 2 to 4 hours to become moist inside.
- Take them out of the refrigerator 15-20 minutes before eating so that they come back to room temperature, in this way, their flavor will be at its best.
- Can be frozen after filling.






**Mini strawberry**  
**colour macaron**  
ø 3,5cm  
ref. 460.64

		
2,5 g	120	168






**Mini vanilla**  
**colour macaron**  
ø 3,5cm  
ref. 460.65

		
2,5 g	120	168






**Mini chocolate**  
**colour macaron**  
ø 3,5cm  
ref. 460.66

		
2,5 g	120	168






**Assortment**  
**220 Mini macarons**  
**4 colours**  
40 Vanilla / 40 Chocolate /  
40 Strawberry / 40 Pistachio  
ø 3,5cm  
ref. 460.97

		
2,5 g	160	168






**Large macaron**  
**raspberry**  
**flavour**  
ø 6,9cm  
ref. 464.49.064

		
14 g	64	160





**Large macaron**  
**neutral**  
**flavour**  
ø 6,9cm  
ref. 464.65

		
14 g	64	160



**Large macaron**  
**chocolate**  
**flavour**  
ø 6,9cm  
ref. 464.66

		
14 g	64	160



# meringues



# decoration



Meringue disc  
ø 21 x h 2,2cm  
ref. 497.65

70 g	10	60



Meringue disc  
ø 22 x h 2,2cm  
ref. 498.65

115 g	18	40

Meringue disc  
ø 26 x h 2,2cm  
ref. 487.65

170 g	12	40



Meringuette  
ø 4,5 x h 2cm  
ref. 491.65

3,5 g	144	104
	320	88



Meringue  
ø 6,5 x h 2,2cm  
ref. 495.65

8 g	60	104
	132	88
	330	40



Meringue  
ø 7 x h 2,8cm  
ref. 496.65

11 g	50	88



Macaron pearls  
raspberry  
ref. 462.49

200 g	6	160



Macaron pearls  
choco  
ref. 462.66

200 g	6	160



Meringue pearls  
ref. 488.65

200 g	6	160



American cookies  
crumble  
ref. 489.67

550 g	6	160



Meringue  
Pavlova  
ø 7,5cm  
ref. 493.65

15 g	48	88



Twisted  
meringue  
9 x 6,5 x h 2,5cm  
ref. 492.65

11,5 g	48	112
	96	56



Meringue  
shell  
ø 6,5cm  
ref. 484.65

15 g	150	60



Meringue crumble  
neutral  
ref. 489.65

180 g	6	160



Meringue crumble  
strawberry  
ref. 489.64

190 g	6	160



3 chocolate coated  
meringue crumble  
ref. 489.66

575 g	6	160



Speculoos  
crumble  
ref. 430.26

400 g	6	160



Lady Fingers  
L 10 x 2,2 cm  
ref. 563.02.193

5,83 g	190X2	32



Soft Sponge  
Biscuit Resto  
L 9,7 x B 3,5 cm  
ref. 568.07.195

8,33 g	192	35



Soft Sponge  
Biscuit Pastry  
L 10 x 4 cm  
ref. 469.07.131

12,5 g	128	35



Charlotte  
Ribbon  
L 37 x 6 cm  
ref. 595.08.037

59 g	34	60



Savourine  
ø 6,8 cm  
ref. 596.10.123

10 g	120	54



Kit Charlotte  
individual  
ø 7,5 x h 4 cm  
ref. 597.11.033

25 g	30	64



Kit Charlotte  
Round  
ø 22 x h 4,5 cm  
ref. 599.11.009

200 g	6	36



Kit Charlotte  
Rectangle  
L 30,5 x H 4,5 cm  
ref. 567.11.012

190 g	9	30



## Charlotte with milk chocolate ganache

Loved by generations (and for good reason), this classic dessert is sure to send waves of nostalgia!

For more recipes visit our website [pidy.com](http://pidy.com)

### Ingredients

#### 4 Kit Charlottes (Délös)

- 150 g milk chocolate
- 100 cl cream
- 40 g butter

#### Decoration:

- Crushed hazelnuts
- Dried flowers
- Currants

### Method

1. Boil some cream.
2. Pour the boiling cream over the milk chocolate.
3. Add the butter and mix.
4. Let it cool down.
5. Whisk the ganache and place it inside the Charlottes.
6. Decorate with crushed hazelnuts, dried flowers and some currants.



4 servings







frozen



SPONGE SHEETS	P54
JOCONDE	P55
CHOUX PASTRY	P56
BABAS	P56
SHORTCRUST TARTLETS	P57
RAW PUFF PASTRY	P58



Sponge sheet  
p. 54



Chou  
p. 56



Shortcrust tartlet  
p. 57

s p o  
n g e  
s h e e t s



**Sponge sheet neutral**  
380 x 580 x **5 mm**  
ref. 572.53.912

297 g	12	72

380 x 580 x **7 mm**  
ref. 571.55.909

360 g	9	72



**Sponge sheet choco**  
380 x 580 x **5 mm**  
ref. 572.54.912

297 g	12	72

380 x 580 x **7 mm**  
ref. 571.56.909

360 g	9	72

jocondes



**Joconde sheet with raspberry flavour**  
380 x 580 x **5 mm**  
ref. 574.49.910

342 g	10	72



**Joconde sheet with pistachio flavour**  
380 x 580 x **5 mm**  
ref. 574.57.910

342 g	10	72



**Joconde sheet neutral**  
380 x 580 x **5 mm**  
ref. 574.53.910

342 g	10	72



**Joconde sheet with cocoa flavour & 3 different sort of nuts**  
380 x 580 x **5 mm**  
ref. 574.60.910

405 g	10	72

advice  
of our  
Pastry  
chef



Stretch the filling on the sheet without overlapping the edges. Then start rolling, using the baking parchment to form a perfect cylinder shaped cake.



Its beautiful colour and look make it perfect as a decoration, around the cake or on the sides of a log.



Because of its soft texture, it doesn't have to be soaked when you use it as a layer, on the top of or around the cake.

Once thawed, guaranteed quality for 48 hours.



# choux pastry



**Profiterole**  
ø 4 x h 3,6cm  
ref. 820.95

4,5 g	250	88



**Chou lunch**  
ø 5,5 x h 4cm  
ref. 825.95

5,5 g	250	48



**Chou**  
ø 7 x h 5,1cm  
ref. 830.95

8,5 g	120	48



**Giant chou**  
ø 8 x h 5,5cm  
ref. 835.85

13 g	80	48

ref. 830.85

8,5 g	120	48



**Mini éclair**  
3 x 5 x h 2,5cm  
ref. 849.95

2 g	250	112



**Giant éclair**  
16 x 4,5 x h 4cm  
ref. 865.95

ref. 865.85

10,5 g	100	48

10,5 g	100	48



**Soaked savarin**  
+ tray  
ø 8 x h 4cm  
ref. 502.94

81 g	48	56

# babas

# shortcrust tartlets

FLUTED

special order



**ø 11 cm**  
ref. 895.95

38 g	72	72



**ø 18 cm**  
ref. 898.95

128 g	12	90



**ø 22 cm**  
ref. 900.95

200 g	10	48



**ø 28 cm**  
ref. 910.95

350 g	10	48

STRAIGHT SIDED

special order



**ø 9,5 cm**  
ref. 944.95

32,5 g	108	48



**ø 18 cm**  
ref. 928.95

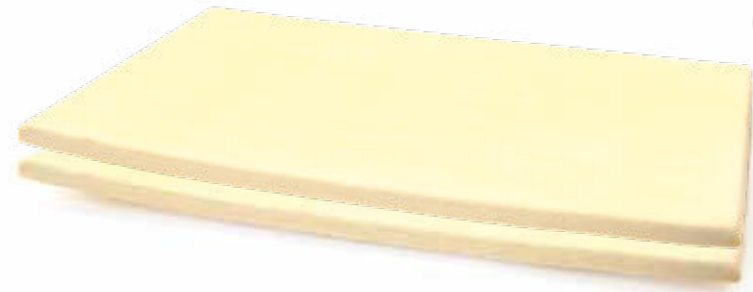
130 g	12	90



**ø 22 cm**  
ref. 904.95

220 g	10	48

# raw puff pastry



new  
recipe  
'CLEAN'

Puff pastry sheet  
29 x 37cm x h 3mm  
MG 23%  
ref. 282.91

325 g	15	108

MG 24%  
ref. 282.80

325 g	15	108

57 x 37cm x h 2,5mm  
ref. 287.90

660 g	20	60

ref. 287.80

660 g	20	60

57 x 37cm x h 3,5mm  
ref. 288.91

870 g	15	60



new  
recipe  
'CLEAN'

Puff pastry disc  
ø 11cm  
ref. 254.96

31 g	80	126

ø 25cm  
ref. 257.91

119 g	20	152

ø 28cm  
ref. 367.91.030

208 g	30	60



new  
recipe  
'CLEAN'

Puff pastry block  
27 x 18 x h 9cm  
ref. 290.83

500 g	4	126



new  
recipe  
'CLEAN'

Puff pastry shell  
ø 7 x 0,7cm  
ref. 190.88

21,5 g	170	56

recipe  
idea

## Chocolate buttercream joconde sheet

Cocoa joconde sheets mix with a wonderfully light chocolate buttercream for these decadent layered slices.

For more recipes visit our website [pidy.com](http://pidy.com)

### Ingredients

#### 1 Pidy Joconde Sheet (cocoa flavour)

- 125 g sugar
- 3 large egg whites
- 1/4 tsp salt
- 1/2 tsp pure vanilla extract
- 250 g unsalted butter, cut into tablespoons (room temperature)
- 100 g extra-bittersweet chocolate

### Method

1. Pour the sugar into a medium heatproof bowl and whisk in the egg whites and salt.
2. Set the bowl over a saucepan of simmering water and whisk gently until the sugar is completely dissolved.
3. Transfer the warm egg-white mixture to the bowl, add the vanilla and beat until stiff and glossy.
4. Beat in the butter a few pieces at a time. The buttercream should be light and fluffy; if it appears runny at any time, transfer the bowl to the freezer for 5 to 10 minutes and then remove it to mix again.
5. Beat in the melted chocolate.
6. Spread the cream on the Joconde sheet, layer by layer
7. Cut out the desired shape, decorate with caramel or chocolate and serve.



4 servings





accessories



Accessories

- WITTE CLIPS P62
- PIPETTE P62
- DISPLAYS P62
- PAINTER'S PALETTE P62



White clips  
p. 62



Pipette  
p. 62



Display  
p. 62







Pidy Inc. NY (USA)

Pidy Northampton (UK)

Pidy Halluin (FR)

Pidy Ypres (B)

Technipat Rethel (FR)

Délos Bessay sur Allier (FR)

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