



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

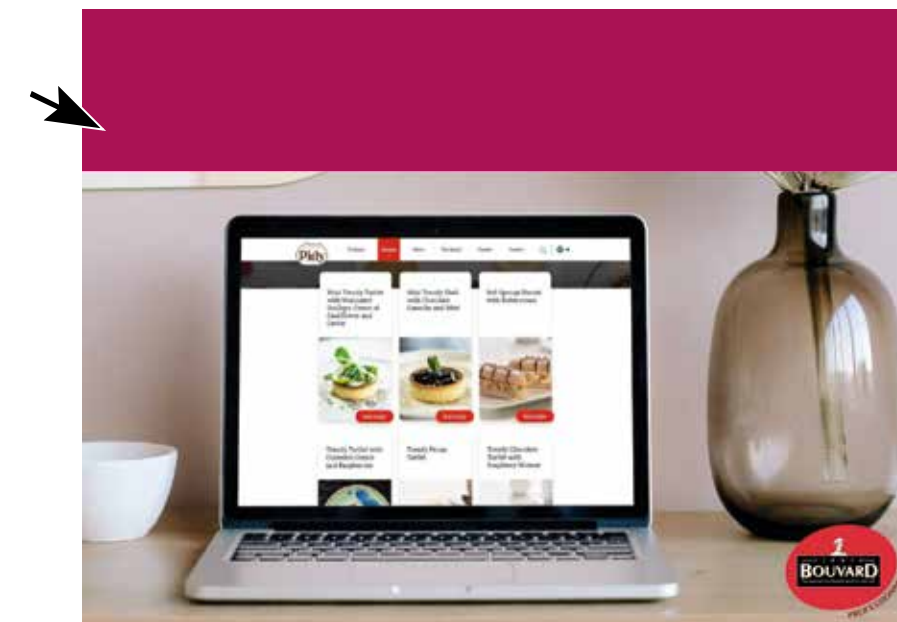


Gluten free



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, ...



Selection by Pidy

New in our Selection assortment! The frozen **TRENDY ÉCLAIR**!



Reference: 866.78.080
l: 130 x w: 32 x h: 27 mm
18 g
80 pcs/box
72 boxes/pallet

A refined éclair with a modern look

- ✓ Elegant streamlined design thanks to the slow baking process
- ✓ High quality recipe made with free-range eggs and pure butter (29 % butter)
- ✓ Frozen
- ✓ Easy to fill

New
TRENDY ÉCLAIR



> 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



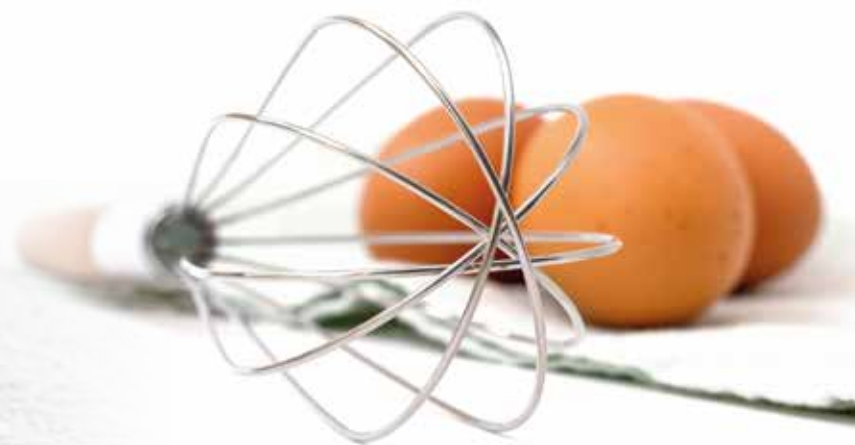
Quality has always been at the heart of our concerns, and also involves the continuous improvement of our recipes. As such, our Research & Development team go even further with **the improvement and simplification of our ingredient lists.**

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



Promote the use of flour without storage insecticides



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



Spoonette
ref. 790.77.444

3,5 g	24	88



Mini cone - tomato
ref. 508.62.024

4,6 g	24	88



Mini cone - spinach
ref. 508.63.024

4,6 g	24	88



Mini cone - neutral
ref. 508.90.144

3,8 g	24	88



Mini cone - sepia
ref. 508.65.024

4,6 g	24	88



Mussel shell black
ref. 795.59.024

4 g	24	88



Mussel shell neutral
ref. 795.50.024

4 g	24	88



Corolle
ref. 715.70.144

3,5 g	24	88



Iris
ref. 717.70.144

4 g	24	88



Southern pepper
ref. 717.64.024

4 g	24	88



African falafel
ref. 717.61.024

4 g	24	88



Mexican chili
ref. 717.63.024

4 g	24	88



Asian curry
ref. 717.62.024

4 g	24	88



Beetroot
ref. 716.84.024

3,5 g	24	88



Carrot
ref. 716.82.024

3,5 g	24	88



Spinach
ref. 716.81.024

3,5 g	24	88



Grilled onion
ref. 716.85.024

3,5 g	24	88



appe
tizers



MINI PUFF PASTRY	P14
MINI TARTLETS	P16
MINI CREATIVES	P18
VEGGIE CUPS	P21
SPICY CUPS	P21
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Zakouski
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Mini Trendy neutral
p. 16



Spoonette
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Mussel shell
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Veggie Cups
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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.



new
recipe
'CLEAN'

Mini puff
pastry
straight sided
ø 3,5 x h 2,5cm
ref. 658.50

5,5 g	480	48



new
recipe
'CLEAN'

Mini puff
pastry
straight sided
ø 4,2 x h 2,8cm
ref. 662.50

8,5 g	350	168



new
recipe
'CLEAN'

Mini puff
pastry
straight sided
ø 4,8 x h 3,5cm
ref. 210.50

11 g	72	88
	96	88



new
recipe
'CLEAN'

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

Available
Sept./Dec.



new
recipe
'CLEAN'

Mini Christmas
tree
6 x 4,1 x h 2,1cm
ref. 085.50

8 g	320	48

Available
Sept./Dec.



new
recipe
'CLEAN'

Mini square
3,2 x 3,2 x h 2,3cm
ref. 010.49

5 g	96	168
	192	112



new
recipe
'CLEAN'

Zakouski
ø 3,3 x h 2,2cm
ref. 020.50

4,5 g	96	168
	192	96
	480	48



new
recipe
'CLEAN'

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

5,5 g	96	168
	480	48



Mini horn
ø 2,7 x 6,2cm
ref. 360.02

8 g	56	168
	112	112



new
recipe
'CLEAN'

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. 047.50

48	360

mini tart lets



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



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

5 g	192	160

RUSTIC



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

6 g	96	200
	480	80



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

6 g	120	176
	480	72

MODERN



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

+ coating
ref. 637.20

6,5 g	96	168
	240	120



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

11,5 g	96	160



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

7 g	96	168
	240	120

GLUTEN FREE



Mini tartlet
ø 4 x h 2cm
ref. 725.01

4 g	96	200



Mini tartlet
ø 5 x h 2cm
ref. 730.01

7,5 g	70	320

PUFF PASTRY



Gourmande
ø 4 x h 2cm
ref. 710.20

3 g	96	200
	192	200
	480	80



Mignardise
ø 6 x h 2cm
ref. 720.86

8 g	80	168
	240	88
	360	72

new
recipe
'CLEAN'



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

96	168



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

152	160



mini
crea
tives



new
recipe
'CLEAN'

Iris
ø 3 x h 1,5cm
ref. 717.70

4 g	96	168
	192	112
	480	48



new
recipe
'CLEAN'

Corolle
ø 3 x h 1,5cm
ref. 715.70

3,5 g	96	168
	192	112
	480	48



new
recipe
'CLEAN'

Mini Scallop
ø 5 x h 1cm
ref. 792.75

3,5 g	90	168
	480	72



new
recipe
'CLEAN'

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

3,5 g	84	168
	252	184



new
recipe
'CLEAN'

Canapé cuppy
ø 5 x h 1cm
ref. 719.70

3,5 g	140	320
	280	184



new
recipe
'CLEAN'

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

3,4 g	140	320
	280	184



new
recipe
'CLEAN'

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

3,5 g	90	168
	192	184



new
recipe
'CLEAN'

Duobelle
3 x 6 x h 1,1cm
ref. 793.77

3,5 g	84	320
	168	160



new
recipe
'CLEAN'

Assortment
356 Creative I
96 Iris / 120 Mini Telline fluted
& neutral/
140 Flower cuppy
ref. 074.00

356	80



new
recipe
'CLEAN'

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

226	104

mini
crea
tives



 **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

 **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

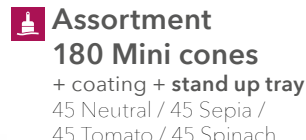
		
3,8 g	112	200
	286	176

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

		
3,8 g	112	200

Stand up tray



 **Assortment 180 Mini cones**
+ coating + stand up tray
45 Neutral / 45 Sepia /
45 Tomato / 45 Spinach
ref. 508.99.280

	
180	72

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

	
96	200

painter's palette
38 x 29cm
36▼



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
TARTLETS & PIE BASES	P30
QUICHES	P31
PUFF PASTRY QUICHES	P33



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



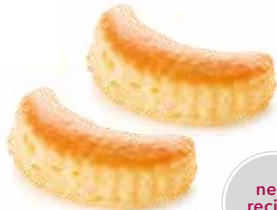
advice
from our
chef

- 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



Fleuron
6,2 x 2,1 x h 1,6cm
ref. 100.50

5,5 g	84	168



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

25 g	24	120
	60	56
	96	40



Without hat
ref. 220.00

27 g	24	120
	96	40



**With separated
hat**
ref. 220.01

27 g	24	120
	60	48



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



ref. 240.05

32 g	24	120
	72	48
33 g	72	48



Without hat
ref. 240.00

33 g	72	48



**With separated
hat**
ref. 240.01

33 g	72	40



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

35 g	72	48



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

33 g	48	48

generous
size



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

40 g	72	40



Puff pastry shell
square
6 x 6 x h 4,5cm
ref. 200.49

25 g	48	72



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

44 g	48	48



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

44 g	18	64

creative puff pastry shells



i recipe idea

Puff Pastry Shell with Scallops, Chicory and Parsnip

What could be more festive than pan-fried scallops with chicory and parsnip served in one of our crispy puff pastry shells? A quality dish that's for sure and without spending hours in the kitchen!

For more recipes visit our website pidy.com



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

30 g	54	48



Available
Sept./Dec.

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

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 base
ø 12,5 x h 1,3cm
ref. 255.00

40 g	75	35

Ingredients

2 Pidy puff pastry fish shaped shells

- 6 scallops
- 2 chicory
- 1 shallot
- 100 ml white wine
- 500 ml cream
 - Butter
 - Pepper
 - Salt
- 1 parsnip
- 300 ml milk
- 300 ml cream
- 300 ml chicken stock

Method

1. Cut the chicory into thin strips and finely chop the shallot.
2. Bake the shallot in a pan with butter and do the same with the chicory.
3. Add the white wine and let it reduce by half.
4. Add the cream and heat again to thicken the sauce.
5. Season with pepper and salt.
6. Place the puff pastry shells for 8 minutes in a preheated oven at 170 °C.
7. In the meantime, bake the scallops in a hot pan, no butter added.

8. Season with pepper and salt.
9. Take the shells out of the oven, garnish them with the chicory sauce and parsnip puree.
10. Finish by adding the scallops.

Parsnip puree

1. Peel and chop the parsnip.
2. Put the pieces in a bowl and add 1/3 milk, 1/3 cream and 1/3 chicken stock.
3. Cook for 20 minutes.
4. Use 1/3 of its juice and mix with the parsnip.
5. Add some butter, salt and pepper.



2 servings

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



TRENDY



**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

GLUTEN FREE



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

19 g	27	200



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

24 g	135	56

SHORTCRUST

q u i
c h e s



advice
from our
chef

- 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.



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

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. 780.73.406

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



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

112 g	10	100



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
p. 36



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



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

6 g	90	176
	180	112
	480	48



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

4 g	96	200



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

7,5 g	70	320

RUSTIC



**Mini telline
fluted & sweet**
ø 4 x h 1,5cm
ref. 882.23

6 g	120	176
	480	72

ø 4,5 x h 1,5cm
ref. 882.12

6 g	120	176
	480	80



**Mini telline
straight sided & sweet**
ø 4 x h 1,5cm
ref. 713.23

6,5 g	96	200

ø 4,5 x h 1,5cm
ref. 713.12

6,5 g	96	200
	480	80

MODERN



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

5,2 g	63	320
	189	160



**Mini Trendy
round & sweet**
ø 4 x h 1,5cm
ref. 647.23

7,5 g	96	168



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

12,5 g	96	160



**Mini Trendy
square & sweet**
3,5 x 3,5 x h 1,5cm
ref. 646.50

7 g	96	168
	240	120
	480	64



**Mini Trendy
round & choco**
ø 4 x h 1,5cm
ref. 647.27

6,5 g	96	168
	240	120



**Mini Trendy
square & choco**
3,5 x 3,5 x h 1,5cm
ref. 646.27

7 g	96	168
	240	120



**Assortment
96 Mini trendy sweet**
48 Mini Trendy square /
48 Mini Trendy round
ref. 648.23

96	168



**Assortment
96 Mini trendy choco**
48 Mini Trendy square /
48 Mini Trendy round
ref. 648.27

96	168

trendy tart lets



MODERN



Trendy square & sweet
7 x 7 x h 1,8cm
ref. 642.23

33 g	36	168
	96	88

Trendy round & sweet
ø 7 x h 1,8cm
ref. 643.23

22 g	36	168
	96	88

Trendy round & sweet
ø 8 x h 2cm
ref. 641.23

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. 644.23

36	168

Trendy rectangle
9,8 x 3,5 x h 1,8cm
ref. 640.23

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. 642.27

33 g	36	168
	96	88

Trendy round & choco
ø 7 x h 1,8cm
ref. 643.27

23,5 g	36	168
	96	88

Trendy round & choco
ø 8 x h 2cm
ref. 641.27

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. 644.27

36	168



RUSTIC

Telline straight sided & sweet
ø 8,5 x h 2,1cm
ref. 751.23

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

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.

GLUTEN FREE



short crust tarts



STRAIGHT SIDED TARTS

	 ø 8,5 x h 1,6cm ref. 894.14			
	 ø 9,5 x h 1,6cm + coating ref. 945.14			
	 ø 11 x h 1,6cm ref. 946.47			
	 + coating ref. 947.47			
	 ø 18 x h 2cm ref. 928.14			

 ø 22 x h 2,3cm ref. 904.14			
--	---	---	---



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			
 + coating ref. 889.47			
 ref. 890.46			

 ø 9,5 x h 1,6cm ref. 892.47			
 + coating ref. 893.47			
 ref. 892.46			

 ø 11 x h 1,8cm ref. 895.47			
 + coating ref. 897.47			
 ref. 895.46			

 ø 18 x h 2cm ref. 898.47			
 ref. 898.46			

 ø 22 x h 2,3cm ref. 900.47			
 + coating ref. 901.47			
 ref. 900.46			

 ø 24 x h 2,3cm ref. 906.47			
 ref. 906.46			

 ø 28 x h 2,3cm ref. 910.47			
 + coating ref. 909.47			
 ref. 910.46			



choux
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	



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	

sweet puff pastry



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

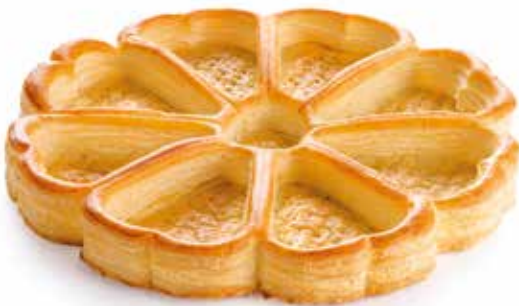
38 g	80	36

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 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 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 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 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 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

NEW



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 macaron
strawberry colour
ø 3,5cm
ref. 460.64

		
2,5 g	120	168



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

		
2,5 g	120	168



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

		
2,5 g	120	168



Assortment
160 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

		
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

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



Choux lunch
ø 5,5 x h 4cm
ref. 825.95

5,5 g	250	48



Choux
ø 7 x h 5,1cm
ref. 830.95

8,5 g	120	48



Giant choux
ø 8 x h 5,5cm
ref. 835.85

13 g	80	48

ref. 830.85

8,5 g	120	48

babas



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

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



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

ref. 287.80

660 g	20	60

660 g	20	60

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

870 g	15	60



Puff pastry disc
ø 11cm
ref. 254.96.082

31 g	80	126

ø 25cm
ref. 257.91

119 g	20	152

ø 28cm
ref. 267.84

208 g	30	60



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

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



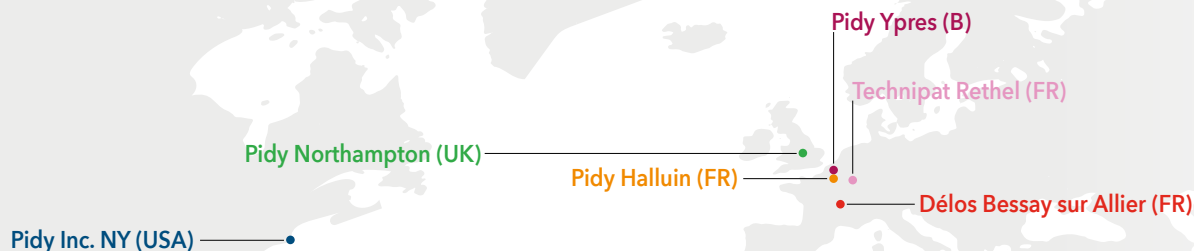
Pipette
p. 62



Display
p. 62



general notes



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