

Gourmet
Pidy

Since 1967



Anytime Anywhere



Cont

Dear Chefs and Pastry Chefs,

We are proud to present to you the new edition of the Pidy Gourmet catalogue 2020. As always, you will find our tips, tricks and recipes in it, as well as our latest news and of course our new products.

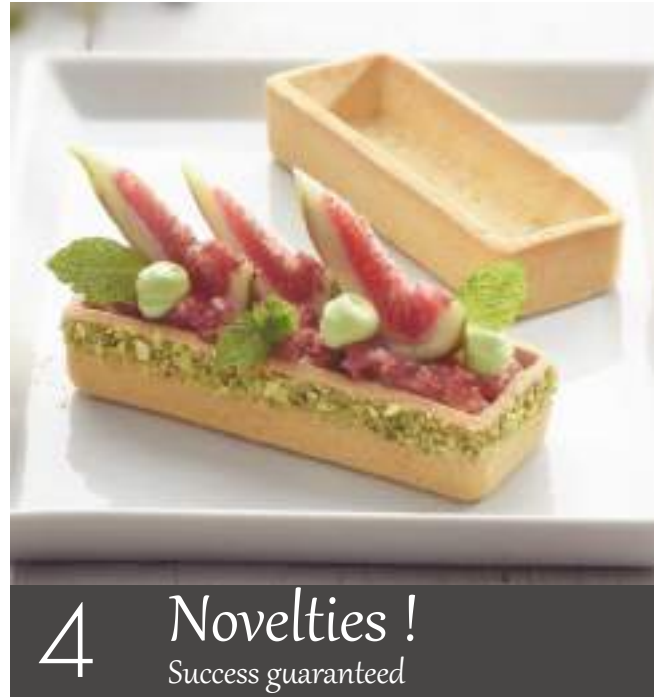
This time we place the Trendy range in the spotlight : a new generation of tartlets with straight edges and right angles for a modern & trendy look.

Achievements such as this require significant investment in both people and manufacturing facilities and in order to achieve our ambitious strategies for the future, 2020 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 to simply provide you with the perfect base product, but to also to inspire you in so many ways !

Jérôme Haussoullier
CEO Pidy Gourmet

www.pidy.com



4 **Novelties !**
Success guaranteed



27 **Leave some space
for Dessert !**

ents



9

Do not miss the party
with **Appetizers!**



19

A recipe is a story that ends
with a good **Meal!**



43

Keep it **Frozen**
to optimize freshness!



49

Add value to your creations
with our **Accessories!**

Discover our Novelties

The Trendy *Shallow*

tartlet
presentation



This trendy new generation allows to revise the world of tartlets. Easy to work with, the small rim keeps the filling in place on the shortcrust base.

You can use the base upside down with a guaranteed nice result !

> *Discover more on page 30*

base
presentation



ø 8cm



Trendy **Micro** & Trendy **Rectangle**

■ 2 new members in the Trendy family !

The **Micro Trendy**: the benjamin of the family !

A size that can be enjoyed in one bite.

Can be reheated in the oven for 3 minutes at 170 ° C.

> *Discover more on page 29*

The **Trendy Rectangle**: a new size with straight edges and right angles.

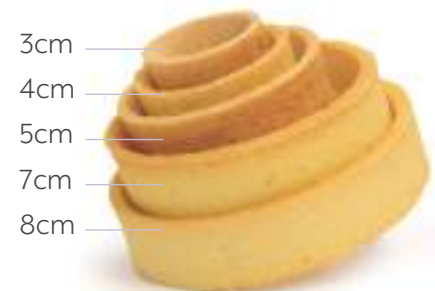
A modern look, fits in the 'finger food' trend !

Can be reheated in the oven for 15 to 20 minutes maximum at 170 ° C.

> *Discover more on page 30*



■ A complete range



- ✓ Modern: straight edges and right angles.
- ✓ Professional: hard pressed shortcrust for excellent resistance to moisture absorption.
- ✓ Qualitative: real butter and egg recipes.
- ✓ Complete: neutral, sweet and choco !

> *Discover more on pages 12 | 23 | 29 | 30 | 31 | 32*



Gluten Free

A range of neutral & sweet tartlets developed for the most demanding diets.
All our references 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.



> See pages 13 | 23 | 28 | 31

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.

Natural colour
and flavour !

Follow this icon...



> See page 17

ORGANIC RANGE



Anxious to integrate into a sustainable and ever more **respectful approach of 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.**

INTERESTED ? DO NOT HESITATE TO CONTACT US !



A wide range
of appetizers

with different

formats,
flavours
& colours !

Cocktail

Creativity
is intelligence
having fun !

Mini Puff pastry



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

5,5g	96	168
	480	48



Escarcoque
ø 4 x h 2,5cm
ref. 050.00

7g	96	168
	480	48



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

8,5g	350	48



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

12,5g	72	88
	96	88



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

5g	96	168
	192	112
	480	48



Zakouski
ø 3,3 x h 2,2cm
ref. 020.00

4,5g	96	168
	192	96
	480	48



Apericœur
3,5 x 4,2 x h 2,5cm
ref. 080.00

5,5g	96	168
	480	48



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

7,5g	56	168

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 the oven at 170 ° C, filled product 7 min. at 170 ° C.

Can be frozen after filling.



Fishka

6 x 3 x h 1,7cm
ref. 090.00

5g	84	168
	336	56



Mini star

ø 2,9 x h 2,7cm
ref. 659.00

6g	96	192
	480	48

SPECIAL ORDER



Mini X-mas tree

6 x 4,1 x h 2,1cm
ref. 085.00

8g	320	48



Mini horn

ø 2,7 x 6,2cm
ref. 360.02

8g	56	168
	112	104



Mini roulé

ø 2,7 x 5,1 x h 2,4cm
ref. 627.20

6g	56	168
	320	48



Aperiquiche

ø 4,5 x h 1,1cm
ref. 160.00

6g	90	168



Assortment 48 Mini Puff Pastry

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

48	360

Ready to fill,
let your
imagination
run free!



Mini Tartlets

Modern



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

6,5g	96	168
	240	120
	480	64

+ coating
ref. 637.20

6,8g	240	120



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

11,5g	96	160



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

7g	96	168
	240	120
	480	64



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

96	168



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

152	160



Shortcrust



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

6g	180	112



Mini croustade neutral
ø 4,5 x h 1,7cm
ref. 315.80

5g	192	160



Mini shortcrust tartlet
neutral & straight sided
ø 5 x h 1,8cm
ref. 880.09

8,6g	480	48

Gluten Free



Mini tartlet
ø 4 x h 2cm
ref. 725.01

4g	96	200



Mini tartlet
ø 5 x h 2cm
ref. 730.01

7,5g	70	320

Advice from our Chef

Crunchy texture.

Hard pressed shortcrust for an excellent moisture resistance.

Free range egg recipe, comes in neutral, sweet or choco.

Can be baked for 3 to 4 minutes at 170°.

For hot and cold applications.

Can be frozen after filling.



Rustic



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

6g	96	200
	480	88



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

6g	120	176
	480	72

Puff Pastry



Gourmande
ø 4 x h 1,6cm
ref. 710.20

3g	96	200
	192	200
	480	80



Mignardise
ø 6 x h 2cm
ref. 720.20

8g	80	168
	240	88
	360	72

Our Creations
mixed with
your ideas makes
the difference !



| Mini Creatives



Mini coquille
ø 5 x h 1cm
ref. 792.75

3,5g	90	168
	480	72



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

3,5g	84	168
	252	184



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

3,5g	90	168
	192	184



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

3,5g	84	320
	168	160



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

2,4g	4 boxes of 750g	50



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

5,5g	112	168
	336	88



Iris
 ø 3 x h 1,5cm
 ref. 717.70

4g	96	168
	144	88
	192	112
	480	48



Corolle
 ø 3 x h 1,5cm
 ref. 715.70

3,5g	96	168
	144	88
	192	112
	480	48



Anabelle
 ø 3 x h 1,5cm
 ref. 716.70

3,5g	96	168



Mini canapé
 ø 5 x h 1cm
 ref. 719.70

3,5g	140	320
	280	184



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

3,4g	140	320
	280	184
	560	96



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

3,6g	88	280
	264	80



■■■ Assortment Créative I
 96 Iris / 90 Mini shortcrust tartlet /
 140 Flower cuppy
 ref. 075.00

326	80

■■■ Assortment Créative II
 48 Iris / 48 Gourmande /
 60 Mini coquille /
 70 Flower cuppy
 ref. 076.00

226	104



Pure Butter
and
free range
eggs.
Stays *crispy*
and *crunchy*
after
being garnished!



Mini Creatives



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

4g	84	320
	435	100



Mussel shell neutral

6,7 x 3,2 x h 1cm
ref. 795.50

4g	84	320
	435	100



Mussel shell with parsley

6,7 x 3,2 x h 1cm
ref. 795.51

4g	84	320
	435	100



Also goes perfectly
with sweet applications

Mini barquette

6,5 x 2,5 x h 1,2cm
ref. 350.80

3,8g	280	120



Veggie Cups



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

96	168



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

3,5g	96	168



Carrot
 ø 3,2 x h 1,5cm
 ref. 716.82

3,5g	96	168



Spinach
 ø 3,2 x h 1,5cm
 ref. 716.81

3,5g	96	168



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

3,5g	96	168

Spicy Cups

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

96	168



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

4g	48	320
	96	168



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

4g	48	320
	96	168



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

4g	48	320
	96	168



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

4g	48	320
	96	168

Savoury Macarons

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

2,1g	192	200





Mini Cones



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



4,6g	90	152



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



4,6g	90	152



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



4,6g	90	152



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



4,6g	90	152



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



4,6g	90	152



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

3,8g	112	200
	144	88
	286	176



Mini cone
neutral
+ stand up tray
ø 2,5 x 7,5cm
ref. 508.90

3,8g	112	200
	286	176



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

3,8g	112	200

38 x 29cm - 36 ▼



Assortment
180 Mini cones + coating + palette
45 Neutral / 45 Sepia /
45 Tomato / 45 Spinach
ref. 508.99

180	72



38 x 29cm
36 ▼



Assortment
96 Mini cones + palette
24 Tomato / 24 Spinach /
24 Neutral / 24 Sepia
ref. 508.98

96	200



It is time
for the
main
course !

Meal

Flaky
golden brown
puff pastry
with an
airy texture !

Bouchées / Vol au vent



Bouchée
ø 5,7 x h 4cm
ref. 190.02

17g	40	88
	60	88



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

5,5g	84	168
	336	48



Bouchée standard
ø 7 x h 4,5cm
ref. 220.02

25g	24	120
	60	56
	96	40



without hat
ref. 220.00

27g	24	120
	96	40



with separated hat
ref. 220.01

27g	24	120
	60	48



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

32g	24	120
	72	48



ref. 240.05

33g	72	48



without hat
ref. 240.00

33g	72	48



with separated hat
ref. 240.01

33g	72	40

ref. 240.04

33g	72	40

Choose butter or



margarine quality !



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



generous size



Vol au vent Rustic
ø 9,5 x h 5,5cm
 ref. 241.27



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



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



Bouchée square
6 x 6 x h 4,5cm
ref. 200.02



Bouchée square
 8 x 8 x h 4,8cm
ref. 242.05



Bouchée Brunch

4 servings

- 4 Bouchées Rustic Pidy
- 200 gr slices of smoked bacon
- 4 eggs
- 500 gr mushrooms
- 400 ml of cream
- 5 cl cognac
- 1 ½ clove of garlic
- Chives
- Pepper

1. Cut the mushrooms into four parts.
2. Bake the slices of smoked bacon together with the mushrooms in the pan.
3. Pour in the cream together with the pressed garlic and a dash of cognac.
4. Place a pot of water on the fire, bring it to the boil and add a generous dash of vinegar.
5. Poach the eggs.
6. Fill the bouchées with the bacon, mushrooms and cream sauce.
7. Place a poached egg on each bouchée and finish with a pinch of chives and pepper.



Ready to fill,
let your
imagination
run free!

Bouchées creatives



Star Vol au vent
ø 8,5 x h 4,5cm
ref. 246.26

27g	24	120
	96	40



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

30g	54	48



SPECIAL
ORDER

Bouchée X-mas tree
10 x 6,5 x h 4,5cm
ref. 249.02

30g	54	48

Puff pastry rolls



Roulé
ø 5 x 11,5 x h 4,5cm
ø of filling 2,5cm
ref. 620.30

35g	30	120
	90	48
	144	32



Roulé
ø 5,5 x 11,5 x h 5cm
ø of filling 3cm
ref. 610.30

35g	30	120
	80	32



Tartlets & Pie bases



Trendy square & neutral

7 x 7 x h 1,8cm
ref. 642.20

30g	36	168
	96	88



Trendy round & neutral

ø 7 x h 1,8cm
ref. 643.20

22g	36	168
	96	88



Trendy triangle & neutral

8 x 8 x 8 x h 1,8cm
ref. 301.80

19g	36	168
	96	88



Tartlet neutral Gluten free

ø 8,5 x h 2cm
ref. 749.01



19g	27	200



Shortcrust tartlet neutral

ø 8,5 x h 1,5cm
ref. 890.42

24g	135	56

Creatives



Fillo cup

ø 7,5 x h 5cm
ref. 471.30

12,7g	48	64



Puff pastry base

ø 12,5 x h 1,3cm
ref. 255.00

40g	75	35

Change your recipes
with the rhythm
of the seasons !

Puff pastry Quiches

Advice from our Chef

Crunchy texture.

Made according to the
Dutch method.

Moisture resistant.




Available in aluminium
tray or look-alike wood tray
with parchment paper.

Bake garnished product
25-30 min at 170 ° C.

Can be frozen after filling.






Mini quiche
ø 7 x h 2cm
ref. 740.20

		
12,5g	90	120
	180	48



Small quiche
ø 8,5 x h 2,1cm
ref. 750.20

		
18,2g	24	168
	72	120
	144	56

NEW



Quiche low
ø 11 x h 2,5cm
ref. 758.00.048

		
46g	42	48



Quiche
ø 11 x h 3,7cm
ref. 760.00.042

		
46g	42	48



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

		
46g	42	48



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

85g	10	100
	36	36



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

130g	6	84



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

46g	42	56



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

18,2g	60	88



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

46g	42	48



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

85g	8	100



Recipe Idea



Quiche with chicken & Thai curry

1. Bake the bean sprouts in sesame oil with the zest of lime, grated ginger, salt and pepper.
2. Slice the chicken in pieces, more or less 1 cm and then mix with chopped coriander.
3. Pour the cream and the coconut milk together and add the green curry and eggs.
4. Divide the pieces of chicken between the different quiches and top with the bean sprouts.
5. Add the mixture of eggs and cream, decorate with cherry tomatoes.
6. Place the quiches in the oven, first for 20 min at 170 °C then 15 min at 150 °C.
7. Take the quiches out of the oven and let them cool down for 5 to 10 min.

4 servings

- 4 Quiches 11cm Pidy
- 10 g of green curry
- 230 g of bean sprouts
- 250 ml of coconut milk
- 250 ml of dairy cream
- 3 eggs
- 330 g boiled chicken breast
- 10 g chopped fresh coriander
- Zest of a lime
- 8 cherry tomatoes
- Fresh ginger
- Salt and pepper

How can you
resist a
coffee break
with
a tartlet ?

Mini Tartlets

Shortcrust



Mini shortcrust
tartlet fluted & sweet

🐣 ø 4,5 x h 1,2cm
ref. 885.47

🍪	📦	🏠
6g	90	176
	180	112
	480	48



Mini shortcrust tartlet
straight sided & sweet

🐣 ø 5 x h 1,8cm
ref. 880.47

🍪	📦	🏠
8,6g	480	48

Gluten Free



Mini tartlet sweet

🐣 ø 4 x h 2cm
ref. 725.02

🍪	📦	🏠
4g	96	200



Mini tartlet sweet

🐣 ø 5 x h 2cm
ref. 730.02

🍪	📦	🏠
7,5g	70	320

Rustic



Mini telline
fluted & sweet

🐣 ø 4,5 x h 1,5cm
ref. 882.50

🍪	📦	🏠
6g	120	176
	480	72

ø 4,5 x h 1,5cm
ref. 882.12

🍪	📦	🏠
6g	120	176
	480	80



Mini telline
straight sided & sweet

🐣 ø 4 x h 1,5cm
ref. 713.13

🍪	📦	🏠
6,5g	96	200
	480	88

ø 4 x h 1,7cm
ref. 713.12

🍪	📦	🏠
6,5g	96	200
	480	88



Mini telline
straight sided & sweet

🐣 ø 6 x h 2cm
ref. 721.13

🍪	📦	🏠
9,5g	80	200

ø 6 x h 2cm
ref. 721.12

🍪	📦	🏠
9,5g	80	200

Modern



NEW



Micro Trendy round & sweet

🍳 ø 3 x h 1,7cm
ref. 316.74

🍳	📦	🏠
5,2g	63	320
	189	160



Mini Trendy round & sweet

🍳 ø 4 x h 1,5cm
ref. 647.50

🍳	📦	🏠
7,5g	96	168
	240	120
	480	64



Mini Trendy round & sweet

🍳 ø 5 x h 1,7cm
ref. 305.74

🍳	📦	🏠
12,5g	96	160



Mini Trendy square & sweet

🍳 3,5 x 3,5 x h 1,5cm
ref. 646.50

🍳	📦	🏠
7g	96	168
	240	120
	480	64

NEW
RECIPE



Mini Trendy round & choco

🍳 ø 4 x h 1,5cm
ref. 647.54

🍳	📦	🏠
6,5g	96	168
	240	120

NEW
RECIPE



Mini Trendy square & choco

🍳 3,5 x 3,5 x h 1,5cm
ref. 646.54

🍳	📦	🏠
7g	96	168
	240	120
	480	64



x48



x48



x48



x48

■ ■ Assortment Mini Trendy sweet
Mini Trendy square / Mini Trendy round

🍳 ref. 648.50

📦	🏠
96	168

■ ■ Assortment Mini Trendy choco
Mini Trendy square / Mini Trendy round

🍳 ref. 648.54

📦	🏠
96	168

A party
without pastry
is just a
meeting !

Tartlets

Modern



Trendy square & sweet

7 x 7 x h 1,8cm
ref. 642.50

33g	36	168
	96	88



Trendy round & sweet

ø 7 x h 1,8cm
ref. 643.50

22g	36	168
	96	88



Trendy round & sweet

ø 8 x h 2cm
ref. 641.50

31g	36	168
	96	88



Trendy triangle & sweet

8 x 8 x 8 x h 1,8cm
ref. 301.74

19g	36	168
	96	88



x18



x18

Assortment Trendy 7cm
Square / round

ref. 644.50

36	168



NEW

Trendy rectangle & sweet

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

24g	54	168
	108	104



NEW

Trendy shallow & sweet

ø 8 x h 1,1cm
ref. 306.74

20,1g	36	168
	96	72

Modern



**NEW
RECIPE**



Trendy square & choco

🍳 7 x 7 x h 1,8cm
ref. 642.54

33g	36	168
	96	88

Trendy round & choco

🍳 ø 7 x h 1,8cm
ref. 643.54

23,5g	36	168
	96	88

Trendy round & choco

🍳 ø 8 x h 2cm
ref. 641.54

31g	36	168
	96	88

Trendy triangle & choco

🍳 8 x 8 x 8 x h 1,8cm
ref. 301.64

19g	96	100

Trendy's

Texture: crunchy, moisture-resistant.

Baking method: (hard) pressed shortcrust.

Taste: neutral, sweet and choco.

Goes perfectly with your cold and warm applications.

All Trendy tartlets are also available with coating, please contact our sales department for more info.



x18



x18

Assortment Trendy choco 7cm

Trendy square / round

🍳 ref. 644.54

36	168

Rustic



Gluten Free



Telline straight sided & sweet

🍳 ø 8,5 x h 2,1cm
ref. 751.13

29g	72	96

ref. 751.12

29g	36	200



Tartlet sweet

🍳 ø 8,5 x h 2cm
ref. 749.02

19g	27	200

We always present you a *blank canvas*, we leave the artistic up to you !



Shortcrust tarts



Straight sided tarts

ø 8,5 x h 1,6cm

ref. 894.14

23g	135	56



ø 9,5 x h 1,6cm

ref. 945.14 + coating



34,3g	108	48

ø 18 x h 2cm

ref. 928.14

130g	12	90

ø 11 x h 1,6cm

ref. 946.47

38g	72	72

ø 22 x h 2,3cm

ref. 904.14

220g	10	48

Advice from our Pastry 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.

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



Square tart

17,5 x 17,5 x h 2,2cm
ref. 389.74

175g	12	80

SPECIAL ORDER



Heart shaped tart

ø 14,9 x h 2,2cm
ref. 378.74

110g	12	88

Fluted tarts



ø 8,5 x h 1,6cm

ref. 890.47

24g	54	88
	135	56



ref. 889.47 + Coating

25g	135	56

MG ref. 890.46

24g	135	56

ø 9,5 x h 1,6cm

ref. 892.47

31g	108	48



ref. 893.47 + Coating

33,5g	108	48

MG ref. 892.46

31g	108	48

ø 11 x h 1,8cm

ref. 895.47

38g	24	168
	72	72



ref. 897.47 + Coating

41g	72	72

MG ref. 895.46

38g	72	72

ø 18 x h 2cm

ref. 898.47

128g	12	90

ø 22 x h 2,3cm

ref. 900.47

200g	10	48



ref. 901.47 + Coating

203g	10	48

MG ref. 900.46

200g	10	48

ø 28 x h 2,3cm

ref. 910.47

350g	10	48



ref. 909.47 + Coating

360g	10	48

MG ref. 910.46

350g	10	48

ø 24 x h 2,3cm

ref. 906.47

250g	10	48

MG ref. 906.46

250g	10	48



Discover
the **Organic** range

FOR MORE INFORMATION,
CONTACT US

Pastry
considers
alchemy,
beauty
and flavour !

Choux pastry



Profiterole

∅ 4 x h 3,6cm
ref. 820.50

2,4g	75	192
	250	88



Chou lunch

∅ 5,5 x h 4cm
ref. 825.50

5g	250	48



Chou

∅ 7 x h 5,1cm
ref. 830.50

8,5g	40	88
	120	48

ref. 830.52

8,5g	120	48



Giant chou

∅ 8 x h 5,8cm
ref. 835.50

13g	80	48

ref. 835.52

13g	80	48



Giant éclair

16 x 4,5 x h 4cm
ref. 865.50

12g	100	48

ref. 865.52

12g	100	48

Éclair

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

8,5g	30	192
	140	48

ref. 860.52

8,5g	140	48

Mini éclair

6 x 3 x h 2,5cm
ref. 849.50

2,2g	80	192
	250	11'

Paris Brest

∅ 10 x h 2,5cm
ref. 841.50

14,8g	100	48

Choose butter or




margarine quality !

Sweet Puff Pastry






Mini horn
with sugar crystals

 ø 2,8 x 7cm
ref. 360.11


		
10g	112	112

ref. 360.10

		
10g	56	168
	112	112





Horn with
sugar crystals


 ø 3,5 x 12 x h 5,2cm
ref. 630.34

		
38g	80	36

ref. 630.38

		
38g	24	120
	80	36

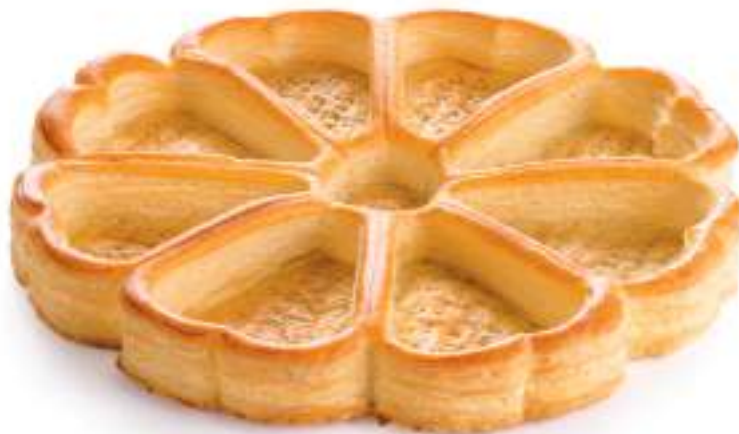
Jockey tart 6 parts

 ø 22 x h 2,3cm
ref. 272.03


		
170g	12	44

ref. 272.00

		
160g	12	55



Jockey tart 8 parts

 ø 25,5 x h 2,3cm
ref. 274.03


		
220g	12	40




ref. 274.00

		
200g	12	40



Tartlet with sugar crystals

 ø 8,5 x h 2,5cm
ref. 534.10

		
24g	27	160
	81	80



Tulip with sugar crystals

ø 8,5 x h 2,5cm
ref. 524.10

		
18g	36	112



Tart with sugar crystals

ø 23 x h 3,8cm
ref. 536.10

		
144g	14	28

There is always
room for
ice cream !



Waffles



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

3,4g	120	168



Tulip
ø 10,5 x h 3,5cm
ref. 510.93

11g	24	180
	96	54



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

13g	96	72



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

7,4g	100	168



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

21g	12	168
	72	42



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

18g	96	72



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

4g	228	200

Mini cône sucré
 + 10 clips
 ø 2,5 x 6cm
 ref. 508.93.112

4g	112	168



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

1,1g	96	168
	288	88



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

5,8g	90	152



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

6g	70	168



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

13g	140	88



Choco cup
 ø 7,5 x h 5cm
 ref. 512.94

19g	48	120
	96	56

Mini Chocolate cups



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

4,2g	120	240



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

4,2g	120	240



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

4,2g	72	240



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

4,2g	72	240



Recipe Idea

4 servings

- 4 Savarin Pidy
- 100g sugar
- Chantilly cream
- 15cl rhum
- Orange zest
- 4cl water

1. Prepare a syrup with $\frac{1}{4}$ l of water, sugar and rum.
2. Sprinkle the cake with this hot syrup.
3. Add the Chantilly cream.
4. Decorate with orange zest.



Babas



Mini savarin + tray

ø 3,5 x h 2cm
ref. 505.91

3,5g	120	160
	300	90



Savarin

ø 6,5 x h 3cm
ref. 500.91

15,5g	120	72



Savarin + tray

ø 6,5 x h 3cm
ref. 501.91

15,5g	120	72

Sponge cake & sheets

Sponge cake

ø 28 x h 4cm

Neutral

ref. 454.53

425g	6	20

Choco

ref. 454.54

425g	6	20



Sponge sheets

60 x 40 x h 0,7cm

Neutral

ref. 571.53

460g	12	48

Sponge cake block

60 x 40 x h 4cm

ref. 458.53

1870g	2	48

Choco

ref. 571.54

460g	12	48

Macarons

Advice from our Pastry Chef

Once the macaroons 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.



Strawberry
colour macaron
ø 3,5cm
ref. 460.64



Vanilla
colour macaron
ø 3,5cm
ref. 460.65



Chocolate
colour macaron
ø 3,5cm
ref. 460.66



Assortment Mini macarons 4 colours
Vanilla (x55) / Chocolate (x55) /
Strawberry (x55) / Pistachio (x55)
ø 3,5cm
ref. 460.97



Large macaron
raspberry flavour
ø 7,5cm
ref. 463.49



Large macaron
vanilla flavour
ø 7,5cm
ref. 463.65



Large macaron
chocolate flavour
ø 7,5cm
ref. 463.66



Meringues



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

3,5g	144	104
	320	88



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

8g	60	104
	132	88
	330	40



Meringue
 ø 7 x h 2,8cm
 ref. 496.65

11g	50	88



Meringue birdsnest
 ø 7,5cm
 ref. 493.65

15g	175	40



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

11,5g	48	112
	96	56



Meringue shell
 ø 6,5cm
 ref. 484.65

15g	150	60

| Decoration



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

70g	10	60



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

115g	18	40

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

170g	12	40



Macaron pearls
raspberry
ref. 462.49

200g	6	160



Macaron pearls
choco
ref. 462.66

200g	6	160



Meringue pearls
ref. 488.65

200g	6	160



American cookies
crumble
ref. 489.67

550g	6	160



Meringue crumble
neutral
ref. 489.65

180g	6	160



Meringue crumble
strawberry
ref. 489.64

190g	6	160



3 chocolate coated
meringue crumble
ref. 489.66

575g	6	160



Speculoos crumble
ref. 430.26

400g	6	160



Recipe Idea

Trendy 8cm lemon with meringue

1. Wash the lemons and grate the yellow part of the lemons.
2. Put this together with the lemon juice, the water, the sugar and the corn flour in a saucepan.
3. Put this on a low heat and stir it continuously.
4. Remove the pan from the heat and beat in the cold butter.
5. Beat in the 3 egg yolks. Keep stirring constantly.
6. Pour the lemon curd on the 4 trendy bottoms.
7. Use a burner to color the meringue.
8. Decorate with a mint leaf or slice of lemon / lime.

4 servings

- 4 Pidy Trendy Shell 8 cm
 - Pidy meringue pearls or Pidy meringuettes
- 50 gr Maizena (corn flour)
- 130 g granulated sugar
 - Juice from 2 lemons
 - Zest of 2 lemons
 - 250 ml of water
 - 3 egg yolks
 - 60 g butter

Keeping
it
cool!

Frozen





| Sponge sheets



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



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



Sponge sheet neutral
380 x 580 x 7mm
ref. 571.55.909



Sponge sheet choco
380 x 580 x 7mm
ref. 571.56.909



Jocondes

Advice from 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.

Joconde sheet with raspberry flavour

380 x 580 x 5mm
ref. 574.49.910

		
342g	10	72



Joconde sheet with pistachio flavour

380 x 580 x 5mm
ref. 574.57.910

		
342g	10	72



Joconde sheet neutral

380 x 580 x 5mm
ref. 574.53.910

		
342g	10	72



Joconde sheet with cacao flavour & 3 different sort of nuts

380 x 580 x 5mm
ref. 574.60.910


		
405g	10	72








| Choux pastry




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


		
2,4g	250	88





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

		
5,5g	250	48



Chou
 ø 7 x h 5,1cm
 ref. 830.95




		
8,5g	120	48




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




		
13g	80	48

ref. 830.85


		
8,5g	120	48






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




		
2g	250	112



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

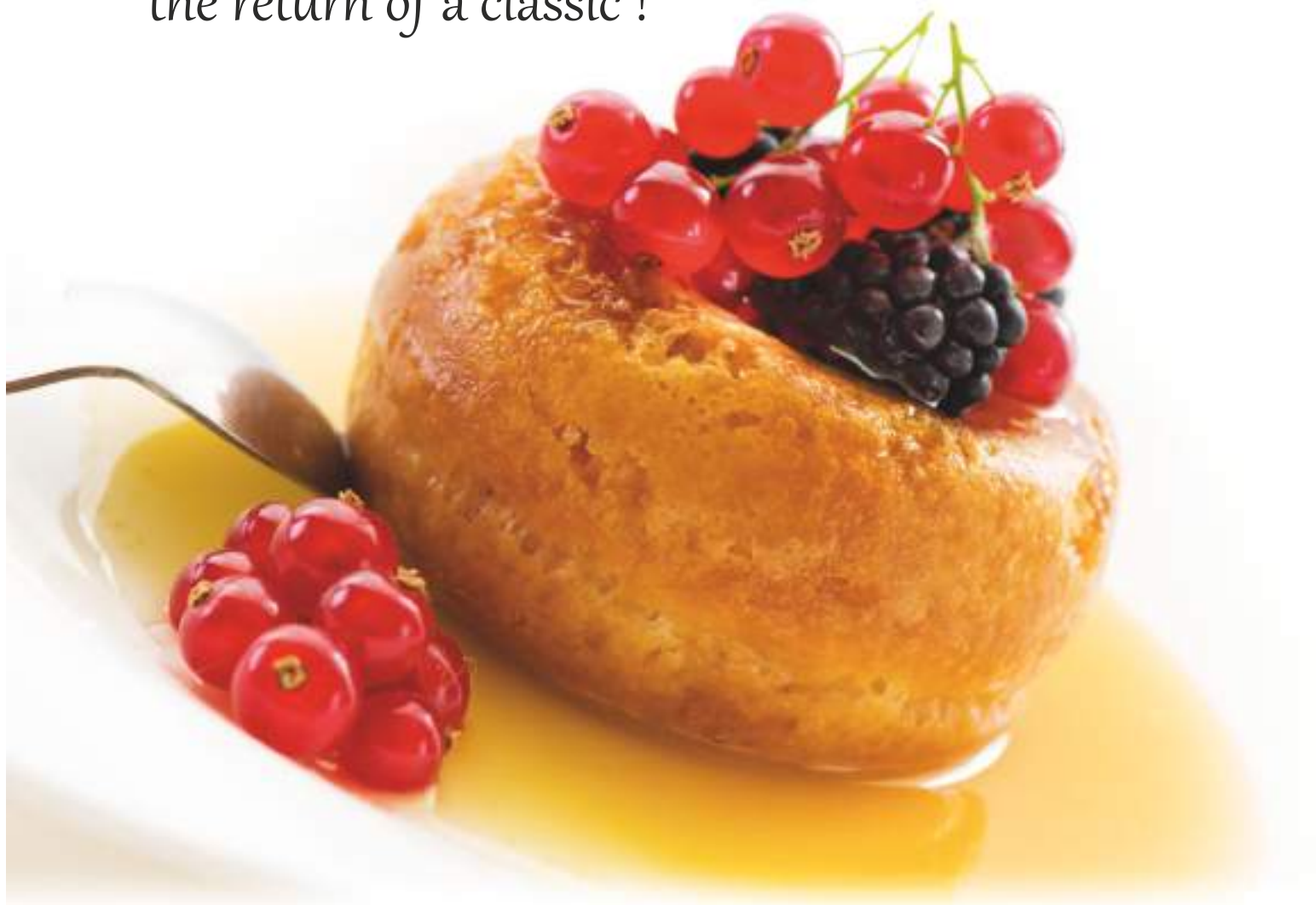
		
10,5g	100	48

ref. 865.85

		
10,5g	100	48

Discover our Novelties

The *soaked* Baba,
the return of a classic !



The rum baba ! Polish, Italian (Neapolitan) or French ?
The 60's classic retro dessert is back !

As rich in butter and
syrup as its history !



Soaked savarin
+ tray

🍷 ø 8 x h 4cm
ref. 502.94

		
81g	48	56

Tartlets



Fluted shortcrust tartlet

∅ 8,5cm ref. 890.95	∅ 18cm ref. 898.95	∅ 28cm ref. 910.95
24g 135 56	128g 12 90	350g 10 48
∅ 11cm ref. 895.95	∅ 22cm ref. 900.95	
38g 72 72	200g 10 48	



Straight sided shortcrust tartlet

∅ 8,5cm ref. 894.95	∅ 18cm ref. 928.95
23g 135 56	130g 12 90
∅ 9,5cm ref. 944.95	∅ 22cm ref. 904.95
32,5g 108 48	220g 10 48

Raw puff pastry



Puff pastry sheet

29 x 37cm x h 3mm

MG 29% ref. 282.84	MG 32% ref. 282.85	MG 32% ref. 282.90
325g 15 108	325g 15 108	325g 15 168

57 x 37cm x h 2,5mm

MG 29% ref. 287.90	MG 32% ref. 287.85	MG 32% ref. 288.84
660g 20 60	660g 20 60	870g 15 60



Puff pastry block

27 x 18 x h 9cm

ref. 290.84

500g 4 126



Puff pastry disc

∅ 9cm ref. 263.90	∅ 11cm ref. 254.89
23g 120 126	31g 80 126



Bouchée

∅ 7 x 0,7cm

ref. 190.84

21,5g 170 56



Square vol-au-vent

8,5 x 9,2 x h 1cm
ref. 242.90

60g 110 48

∅ 25cm

ref. 257.84

119g 20 120

∅ 28cm

ref. 267.84

208g 30 60



White mini tartlet clip
ref. 000.03

100 | 120



White mini cone clip
ref. 000.01

100 | 270

Pipette
ref. 000.04

500 | 288



Multifunctional
apero/dessert display
37,1 x 29,3 x 6,5cm
ref. 000.10

1 | 168



Mini cone display
13,5 x 13,5 x 8cm - 9 pièces
ref. 000.06

8 | 42



Painter's palette
38 x 29cm - 36 pièces
ref. 000.02

15 | 120



Buffet display
39 x 35cm
ref. 000.09

1 | 112

ACCESSORIES

Pidy Ypres (B)
Headquarters



Puff Pastry

Pidy Halluin (FR)



Shortcrust pastry - Choux pastry - Gluten Free -
Sugared Horns - Quiches

Pidy Inc. NY (USA)



Shortcrust pastry - Graham pastry - Sugared mini horns

Pidy Rethel (FR)



Spongecake - Joconde - Succes

PIDY Story

Since 1967

It all started more than half a century ago in a small Belgian pastry shop close to the French border.

A passionate baker came up with the idea to revise the recipe of the classic puff pastry: Vol-au-Vent. Word spread fast about his uniquely fine pastry and he decided to produce his high-quality puff pastry cases on a large scale to satisfy the growing demand, pre-baked and ready to fill.

November 1967, the company Pidy Gourmet was established.

Pidy Gourmet

Because of the great passion that motivated the founder and the following generations we continue to strive every day for perfection and innovation of our products, from puff pastry to shortcrust to choux pastry.

The Pidy spirit is based on passion, quality, customer satisfaction and support. More than 300 quality products in different shapes and sizes, colours and flavours represent our range today in more than 60 countries. From sweet and neutral to Organic, Gluten-free and Vegan.

Pidy Gourmet stands for trendy and traditional high quality ready-to-fill pastry products thanks to our many years of experience, expertise and innovations.



328

Employees

Available range
in more than

60 countries

1.848

References

± 400

Product developments
per year

CERTIFICATES LABELS



Pidy is a company
of Bouvard Pro

www.pidy.com



Since 1967



09-2019

www.pidy.com

Pidy Belgium

Jaagpad 2, B-8900 Ieper
Tel: +32 57 49 01 01
Fax: +32 57 49 01 00
benelux@pidy.com

Pidy France

Z.I. de la Rouge Porte
Avenue de Menin 32, CS
60153
59250 Halluin
Tél. : +33 3 20 23 70 05
Fax: +33 3 20 23 80 39
france@pidy.com

Pidy UK

4 Sterling Business Park,
Salt House Road, Brackmills,
Northampton NN4 7EX
Phone: +44 1604 705666
Fax: +44 1604 702666
uk@pidy.com

Pidy USA

90 Inip Drive - Inwood,
NY 11096
Phone: +1 516/239-6057
Fax: +1 516/239-9306
salesusa@pidy.com

Pidy Export

Jaagpad 2, B-8900 Ieper
Tel: +32 57 49 01 01
Fax: +32 57 49 01 00
export@pidy.com



Pidy is a company of Bouvard Pro