

Gourmet
Pidy

Since 1967



Anytime Anywhere

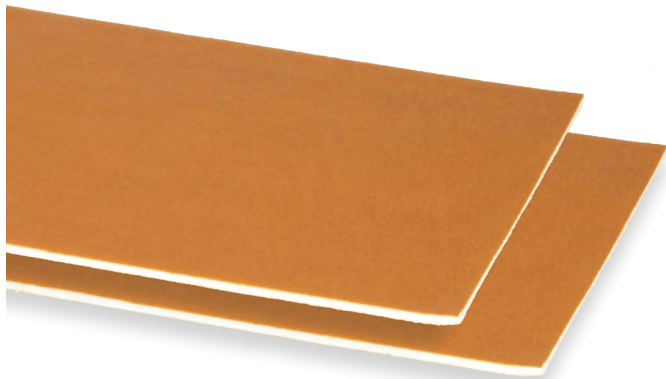
Keeping
it
cool!

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	ref. 282.90
325g	15	108
325g	15	108
325g	15	168

57 x 37cm x h 2,5mm

ref. 287.90	ref. 287.85	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
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Bouchée

∅ 7 x 0,7cm

ref. 190.84

21,5g	170	56
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Square vol-au-vent

8,5 x 9,2 x h 1cm

ref. 242.90

60g	110	48
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Puff pastry disc

∅ 9cm
ref. 263.90

23g	120	126
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∅ 11cm
ref. 254.89

31g	80	126
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∅ 25cm

ref. 257.84

119g	20	120
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∅ 28cm

ref. 267.84

208g	30	60
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Since 1967



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www.pidy.com

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Pidy is a company of Bouvard Pro