

*Gourmet*  
**Pidy**

Since 1967



*Anytime Anywhere*





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



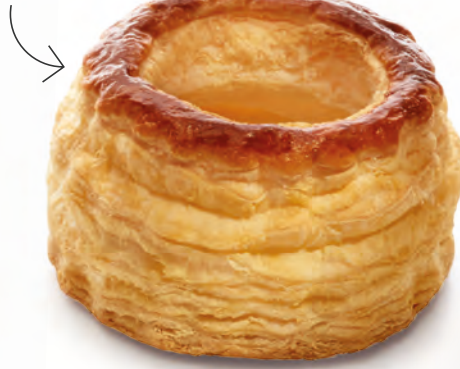
margarine quality !



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



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 soy shoots 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 soy shoots.
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 soy shoots
- 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



Since 1967



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