Gourmet Pidy

Since 1967

01.01.2023

specialist in ready-to-fill pastry

Dear chefs, bakers and ambassadors,

We have come through this turbulent new year together again. Everyone cooked and baked, and we continued to become Chefs for a day, every day - forever - together.

We continue to accompany you with happiness on the path of «made in the kitchen, lab or at home», because in the current context, elaborating and preparing meals and dishes in this way, allows more than ever to save time money and enjoy yourself at a reasonable price.

We never stop preparing and innovating, making new products to delight the taste buds of your customers.

Today, we are proud to present our new catalogue which will allow you, we hope, to unleash your daily culinary creativity, but above all to save time to make starters, main courses, desserts, anywhere at any time.

Within the forefront of our minds we continue making our products always tastier and amazingly good.

Each year, we strive to innovate in a responsible and sustainable way by maintaining high quality standards to allow you to offer your customers, a new taste experience.

To your whisks, piping bags and stoves,
Treat yourself and your customers

Jérôme Haussoullier
CEO Pidy Gourmet

4 novelties

16 appetizers

28 meal

38 dessert

60 frozen

68 accessories

icons

With butter

Free range eggs

With coating

Clean Recipe

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, ...

THE TACO CUPS!

New in our appetizer range:

The Taco cups, our new offer in the creative cocktail range, corn-based, crunchy and delicious.

Goes perfectly with a tapenade filling, Tex-Mex and perfect for serving tapas!

More info on p. 25

THE KØN ❄

NEWCOMER IN THE STREET FOOD WORLD!

The KØN® is the first cone-shaped bread to be filled to create hot or cold, savory or sweet sandwiches.

- Original sandwich!
- Snack/On-the-go/Take away
- Reheats in the oven
- Can be filled with hot or cold applications like salads, soup, pita,…
- No palm oil
- No additives
- Suitable for vegetarians
- Frozen ❄

More info on p. 65

babas ❄

NEW

READY TO FILL BABAS!

A traditional pastry soaked in rum syrup. This great French classic is making a comeback in the world of pastry thanks to the many processes based on the development of syrups and/or alcohols in different formats and with varied flavours such as coffee, vanilla, etc.

Advantages:
- Frozen range
- Made with butter, according to a traditional recipe
- Soaked in a high-quality rum syrup
- Without additives
- Available with or without alcohol
- Available in different formats for many applications: coffee, dessert, buffet,...
- Time saving in preparation and cost control

Discover our wide range of Baba products!

More info on p. 65

NEW

Génoise /sponge sheet Madeleine ❄

New in our Génoise family!

Expand your dessert offer with the madeleine sponge sheets. A soft, dense texture with a light almond flavour. Delicious with a lemon cream or apricot jam!

More info on p. 62

Selection by Pidy

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

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

More info on p. 64

Délos

SPÉCIALISTE DU BISCUIT AUX ŒUFS

WE BAKE THE DIFFERENCE

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, Charlottes,...

More info on p. 58

clean

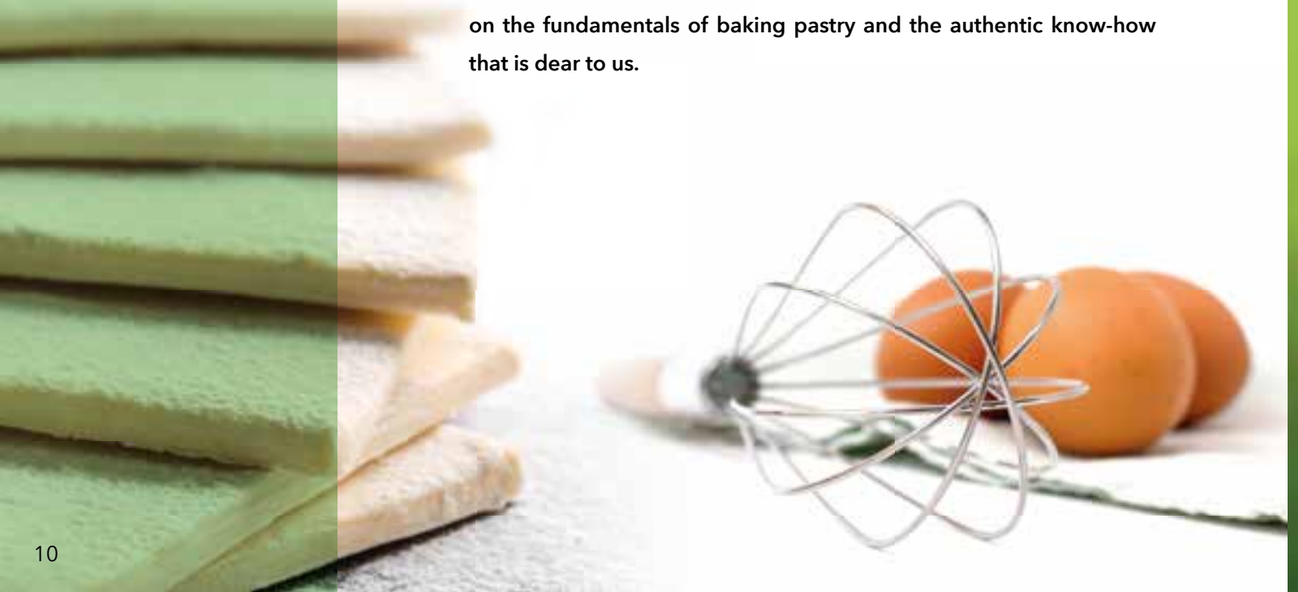
Quality has always been at the heart of our concerns, and also involves the continuous improvement of our recipes. As such, our Research & Development team go even further with **the improvement and simplification of our ingredient lists.**

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 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.

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. 25

FOLLOW THIS ICON

gluten free

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. 20 | 34 | 40 | 43

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 - vegetable carbon
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

Gourmet Pidy
Since 1967

appe tizers

appetizers

MINI PUFF PASTRY	P18
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Mini Cones
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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
⌀ 3,5 x h 2,5cm
ref. 658.50

5,5 g	480	48

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

8,5 g	105	136
	350	168

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

11 g	72	88
	96	88

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

5 g	96	168
	192	112

Zakouski
⌀ 3,3 x h 2,2cm
ref. 020.50

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

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

5 g	84	168
	336	48

Available Sept./Dec.

Mini star
⌀ 2,9 x h 2,7cm
ref. 659.50

6 g	96	192
	480	48

Available Sept./Dec.

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

8 g	320	48

Mini horn
⌀ 2,7 x 6,2cm
ref. 360.02

8 g	56	168
	112	112

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

6 g	90	168

Assortment Mini Puff Pastry
12 Mini square /
12 Zakouski /
12 Gourmande /
12 Apéricœur
ref. 047.50

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

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

6,5 g	96	168
	240	120

+ 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

Mini trendy square neutral
□ 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

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 creatives

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

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

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

3,8 g	280	120

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

3,5 g	90	168
	192	184

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

3,5 g	84	320
	168	160

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

356	80

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

226	104

mini creatives

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

4 g	84	320
	435	100

Mussel shell neutral
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

SAVOURY MACARONS

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

2,1 g	192	200

TACO CUPS

NEW

Taco Flower cuppy
ø 5.4 x h 1.2cm
ref. 718.37

3,5 g	140	320

Taco Iris
ø 3,2 x h 2,2cm
ref. 717.89

4,5 g	96	168

Taco Mini telline
ø 4 x h 1,5cm
ref. 713.72

4,5 g	96	168

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

mini cones

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 vegetable carbon
+ 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 vegetable carbon /
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 vegetable carbon /
24 Tomato / 24 Spinach
ref. 508.98

96	200

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

Ingredients

24 Duobelles Pidy

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

24 servings

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.

Gourmet Pidy

Since 1967

meal

meal

PUFF PASTRY	P30
CREATIVE PUFF PASTRY	P32
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Vol au vent
p. 30

Gluten free tartlet neutral
p. 34

Quiche
p. 35

puff pastry shells

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.

NEW recipe 'CLEAN'

Puff pastry shell standard
⌀ 5,7 x h 4cm
ref. 190.49

17 g	40	88
	60	88

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

5,5 g	84	168

NEW recipe 'CLEAN'

Puff pastry shell standard
⌀ 7 x h 4,5cm
ref. 230.50

25 g	24	120
	96	40

NEW recipe 'CLEAN'

Without hat
ref. 220.50

27 g	24	120
	96	40

NEW recipe 'CLEAN'

With separated hat
ref. 220.50.924
ref. 220.50.960

27 g	24	120
	60	48

NEW recipe 'CLEAN'

Vol au vent standard
⌀ 8 x h 4,5cm
ref. 240.52

32 g	24	120
	72	48

ref. 240.05

33 g	72	48

NEW recipe 'CLEAN'

Without hat
ref. 240.53

33 g	72	48

NEW recipe 'CLEAN'

With separated hat
ref. 240.53.972

33 g	72	40

NEW recipe 'CLEAN'

Vol au vent straight sided
⌀ 8 x h 4,5cm
ref. 681.50

35 g	72	48

NEW recipe 'CLEAN'

Quatro
☐ 8 x h 3,2cm
ref. 222.49

33 g	48	48

generous size

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

40 g	72	40

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

44 g	48	48

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

25 g	48	72

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

44 g	18	64

creative puff pastry shells

NEW recipe 'CLEAN'

Puff pastry fish
9 x 6,5 x h 4,5cm
ref. 244.49

30 g	54	48

NEW recipe 'CLEAN'

Available Sept./Dec.

Puff pastry Christmas tree
10 x 6,5 x h 4,5cm
ref. 249.49

30 g	54	48

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

35 g	30	120
	90	48
	144	32

NEW recipe 'CLEAN'

Puff pastry base
ø 12,5 x h 1,3cm
ref. 255.15

40 g	75	48

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

Ingredients

2 Pidy puff pastry fish shaped shells

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

2 servings

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.*

tartlets

TRENDY

Trendy square & neutral
□ 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 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

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

24 g	135	56

quiches

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

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.

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 case
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

Gourmet Pidy
Since 1967

dessert

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dessert

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Micro trendy
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Shortcrust tartlet
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Macaron
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mini tartlets

SHORTCRUST

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

6 g	90	176
	180	112
	480	48

GLUTEN FREE

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

RUSTIEK

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
	240	120
	480	64

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 h 1,5cm
ref. 646.23

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 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 tartlets

MODERN

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

33 g	36	168
	96	88

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

22 g	36	168
	96	88

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

31 g	36	168
	96	88

Trendy triangle & sweet
△ 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
9,6 x 3,4 x 1,6cm
ref. 640.23

24 g	54	168
	108	104

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

20,1 g	36	168
	96	72

MODERN

Trendy square & choco
□ 7 x h 1,8cm
ref. 642.27

33 g	36	168
	96	88

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

23,5 g	36	168
	96	88

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

31 g	36	168
	96	88

Trendy triangle & choco
△ 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

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.

RUSTIC

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

29 g	72	96

ref. 751.12

29 g	36	200

GLUTEN FREE

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

19 g	27	200

Selection by Pidy

A range of **premium** ready-to-fill shortcrust tartlets that meet the expectations of professionals to create exceptional desserts.

Practicality:
- ✓ Excellent moisture resistance after fill due to our plant based coating.
- ✓ Packed in small white, double layered carton boxes with hard clear trays and a strong flow pack to obtain a long shelf life.

Recipe:
- ✓ 3 recipes: neutral, sweet with a touch of vanilla and chocolate.
- ✓ Made the traditional way using selected ingredients: free range eggs & pure butter.
- ✓ Superior texture with a delicate crunch.

Format:
- ✓ Different formats with great regularity: mini & individual size.
- ✓ A modern and contemporary design with perpendicular edges.

A contemporary range made to **the highest quality**.

NEUTRAL

ø 3,8 ×h 1,5cm
ref. 647.81

6,5 g	210	96

ø 8 × h 1,7cm
ref. 641.81

28 g	36	152

☐ 3,5 × h 1,5cm
ref. 646.81

7,0 g	210	96

☐ 7 × h 1,7cm
ref. 642.81

30 g	36	152

SWEET

ø 3 × h 1,7cm
ref. 316.25

21 g	189	152

ø 3,8 × h 1,5cm
ref. 647.82

7,5 g	210	96

ø 5 × h 1,7cm
ref. 305.27.

12,5 g	90	152

ø 8 × h 1,1cm
ref. 306.25

18,1 g	60	96

ø 8 × h 1,7cm
ref. 641.82

32 g	36	152

☐ 3,5 × h 1,5cm
ref. 646.82

7,0 g	210	96

☐ 7 × h 1,7cm
ref. 642.82

33 g	36	152

9,8 × 3,5 × h 1,8cm
ref. 640.82

25 g	90	96

CHOCOLATE

ø 3,8 ×h 1,5cm
ref. 647.83

6,8 g	210	96

ø 8 × h 1,7cm
ref. 641.83

32 g	36	152

☐ 3,5 × h 1,5cm
ref. 646.83

7,0 g	210	96

☐ 7 × h 1,7cm
ref. 642.83

33 g	36	152

shortcrust tarts

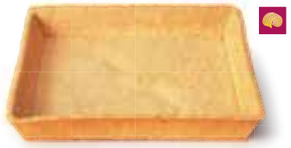
STRAIGHT SIDED TARTS

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
+ 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 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	54 135	88 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

VEGAN

ø 9,5 X 1,6cm ref. 892.35	31 g	108	48

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

ref. 830.52

8,5 g	120	48

Giant chou
ø 8 x h 5,8cm
ref. 835.50

13 g	80	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

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

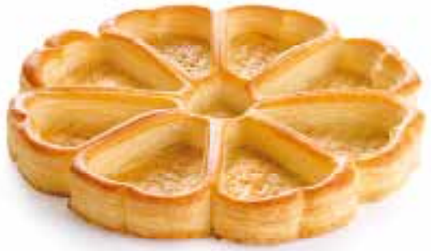
38 g	80	36

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

NEW

Tulip
ø 5,5 x h 6,5cm
ref. LC400.400A.20061

30 g	60	44

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
+ coating choco
+ 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 canneloni 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

savarins

Mini savarin
+ tray
⌀ 3,5 x h 2cm
ref. LC010.002A.10301

5 g	300	90

Savarin
+ tray
⌀ 6,5 x h 3cm
ref. LC000.000A.10121

17 g	120	72

Savarin
⌀ 6,5 x h 3cm
ref. LC000.000A.00121

17 g	120	72

NEW

Savarin square
+ tray
□ 5,8cm
ref. LC006.001A.30113

17 g	112	44

génoise / sponge cake

NEW

Sponge cake round
Neutral
⌀ 22cm
ref. LC122.100A.50013

250 g	12	40

Sponge cake round
Choco
⌀ 22cm
ref. LC122.130A.50013

270 g	12	40

NEW

Sponge cake round
Neutral
⌀ 28cm
ref. LC128.100A.50007

450 g	6	60

Sponge cake round
Choco
⌀ 28cm
ref.LC128.130A.50007

490 g	6	60

NEW

1/2 Sponge block
Neutral
25 x 35cm
ref. LC135.100A.50007

700 g	6	44

NEW

1/2 Sponge block
Choco
25 x 35cm
ref. LC135.130A.50007

700 g	6	44

Sponge sheets

Neutral
580 x 380 x 7mm
ref. 571.53

360 g	12	60
	6	112

Choco
580 x 380 x 7mm
ref. 571.54

360 g	12	60
	6	112

macarons

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
⌀ 3,5cm
ref. 460.64

2,5 g	120	168

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

2,5 g	120	168

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

2,5 g	120	168

Assortment 160 Mini macarons 4 colours
40 Vanilla / 40 Chocolate / 40 Strawberry / 40 Pistachio
⌀ 3,5cm
ref. 460.97

2,5 g	160	168

Large macaron raspberry flavour
⌀ 6,9cm
ref. LC269.230A.30065

14 g	64	105

Large macaron neutral flavour
⌀ 6,9cm
ref. LC269.200A.30065

14 g	64	105

Large macaron chocolate flavour
⌀ 6,9cm
ref. LC269.210A.30065

14 g	64	105

recipe idea

Trendy tartlet with forest fruit

For more recipes visit our website pidy.com

Ingredients

4 Pidy Trendy tartlets (7 or 8cm)

- 50cl raspberry coulis
- 200g mascarpone
- 50g sugar
- 20cl cream
- 250g raspberries
- 125g blackberries
- 125g blueberries

Decoration:

- Edible flowers
- Mini basil leafs

4 servings

Method

1. Add the sugar to the cream and whip up.
2. Fold the raspberry coulis into the mascarpone.
3. Mix the whipped cream with the mascarpone.
4. Put the mixture in a piping bag and divide between the tartlets.
5. Decorate with various fruits and finish with a small basil leaf.

meringues

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

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 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

decoration

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 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

Soft Sponge Biscuit Special Degustation
L 9,5 x 3,5cm
ref. 570.01.183
10 g | 180 | 24

Soft Sponge Biscuit Resto
L 9,7 x B 3,5cm
ref. 568.07.195
8,33 g | 192 | 35

Soft Sponge Biscuit Pastry
L 10 x 4cm
ref. 469.07.131
12,5 g | 128 | 35

Charlotte Ribbon
L 37 x 6cm
ref. 595.08.037
59 g | 34 | 60

Kit Charlotte Individual
ø 7,5 x h 4cm
ref. 597.11.033
25 g | 30 | 64

Kit Charlotte Round
ø 22 x h 4,5cm
ref. 599.11.009
200 g | 6 | 36

Kit Charlotte Rectangle
L 30,5 x H 4,5cm
ref. 567.11.012
190 g | 9 | 30

Délos
SPÉCIALISTE DU BISCUIT AUX ŒUFS

Savourine
ø 6,8cm
ref. 596.10.123
10 g | 120 | 54

Traditional soft sponge biscuit sheet
58 x 38 x 1,2cm
ref. 598.04.009
560 g | 6 | 72

Lady Fingers
L 10 x 2,2cm
ref. 563.02.193
5,83 g | 190X2 | 32

Lady Fingers
L 10 x 2,2cm
ref. 563.02.283
5,83 g | 280 | 54

Cat's tongue
ref. 573.02.027
100 g | 24x100g | 48

Cantoline
ø 8cm
ref. 576.03.027
22 g | 24 | 48

frozen

SPONGE SHEETS	P62
JOCONDE	P63
CHOUX PASTRY	P64
BABAS	P65
SHORTCRUST TARTLETS	P66
RAW PUFF PASTRY	P67

Gourmet Pidy
Since 1967

frozen

Sponge sheet
p. 62

Profiterole
p. 64

Baba
p. 65

Shortcrust tartlet
p. 66

sponge sheets

NEW

Madeleine sheet
580 x 380 x 7mm
ref. 576.58.908

650 g	8	72

NEW

Sponge block neutral
600 x 400 x 45mm
ref. LC140.100C.00003

1670 g	2	40

choco
600 x 400 x 45mm
ref. LC140.130C.00003

1985 g	2	40

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

297 g	12	72

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

360 g	9	72

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

297 g	12	72

380 x 580 x **7mm**
ref. 571.56

360 g	9	72

jocondes

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

342 g	10	72

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

342 g	10	72

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

342 g	10	72

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

Chou
ø 7 x h 5,1cm
ref. 830.95

8,5 g	120	48

ref. 830.85

8,5 g	120	48

Giant choux
ø 8 x h 5,5cm
ref. 835.85

13 g	80	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

10,5 g	100	48

ref. 865.85

10,5 g	100	48

babas

Baba with rhum
+ tray
ø 8cm x h 4cm
ref. LC300.300S.30049

85 g	48	56

NEW

Baba (Irish Coffee) with whisky and coffee
+ tray
ref. LC300.330S.30049

85 g	48	56

NEW

Baba with vanilla flavour
+ tray
ø 8cmx h 4cm
ref. LC300.340S.30049

85 g	48	56

NEW

Baba square with rhum
+ tray
☐ 5,8cmx h 4cm
ref. LC306.300S.30049

80 g	48	56

NEW

Mini baba with rhum
+ tray
ø 4,3cmx h 2,5cm
ref. LC310.300S.30071

23 g	70	105

the KØN

NEW

Køn
15cm
ref. LC410.410S.00031

80 g	30	120

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

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

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

accessories

WHITE CLIPS P70
PIPETJE P70
PIPETTE P70
PAINTER'S PALETTE P70

Gourmet Pidy
Since 1967

acces
sories

White clips
p. 70

Pipette
p. 70

Display
p. 70

White mini tartlet clip
ref. 000.03

100	120

White
mini cone clip
ref. 000.01

100	270

Pipette
ref. 000.04

500	288

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

8	42

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

1	168

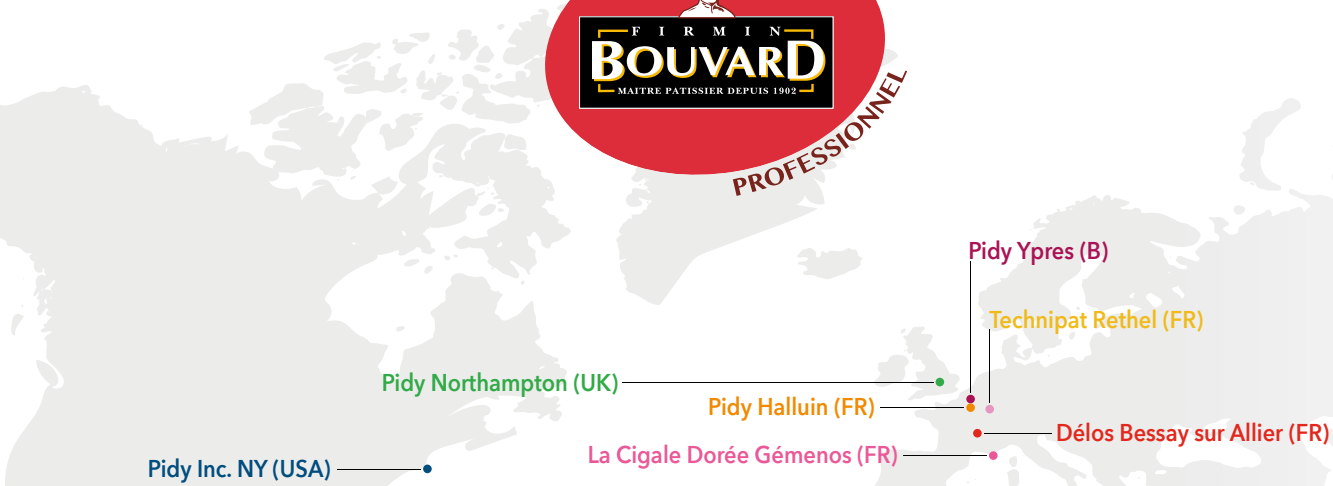
Buffet display
39 x 35cm
ref. 000.09

1	112

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

15	120

general notes



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PIDY INC. NY (USA)
Shortcrust pastry - Graham pastry - Sugared mini horns
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