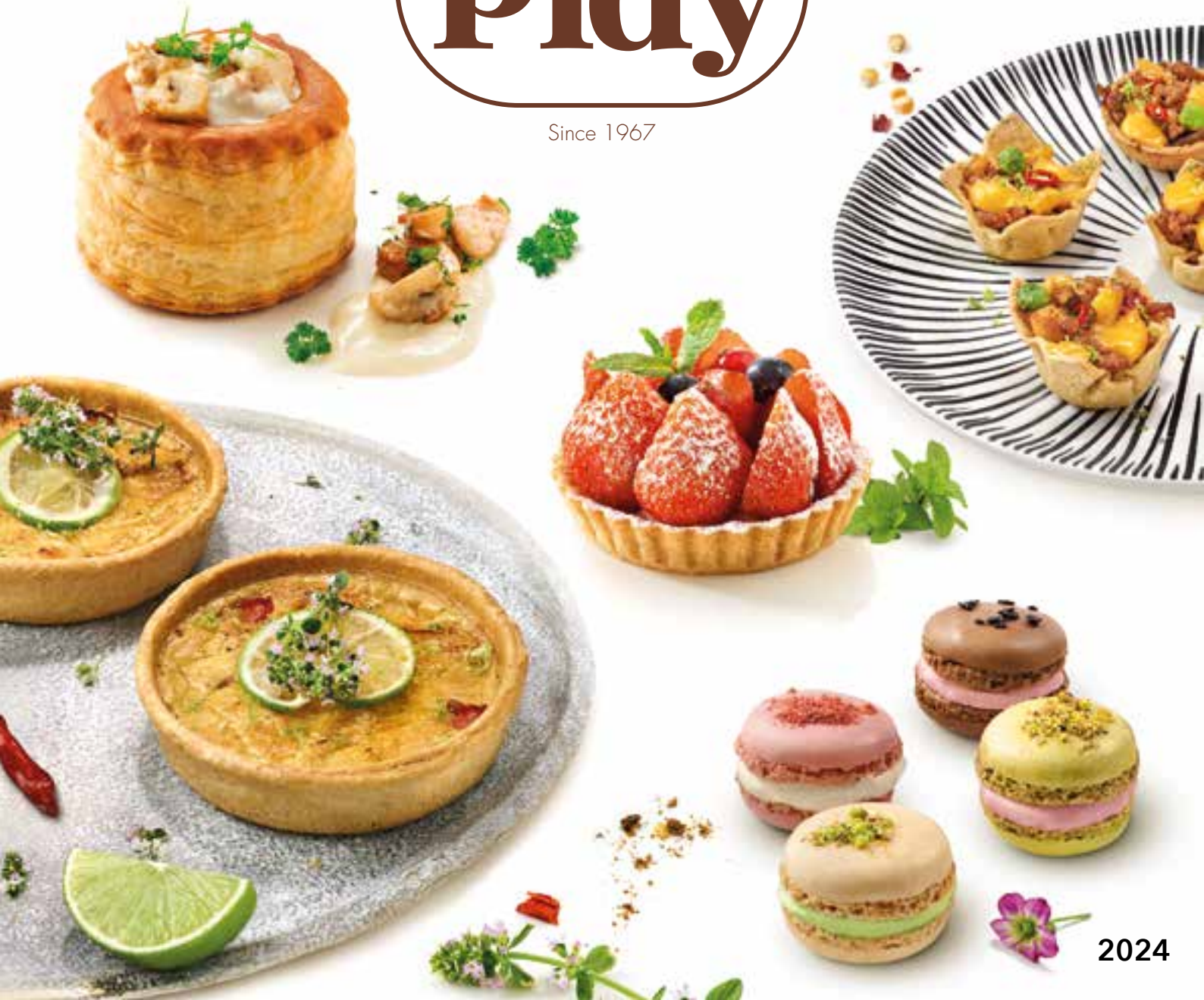


specialist in
ready-to-fill pastry

Gourmet Pidy

Since 1967



2024



Dear Pidy Chefs & Ambassadors,

Today, more than ever, "fresh out the kitchen", "homemade", is still the order of the day. The key words are economy, durability and variety.

Our wide range of products made in our workshops makes it easier for you to prepare your daily gourmet starters, dishes and desserts, adding your creativity, expertise and personal touch.

We're innovating again this year with festive, gourmet, gluten-free and vegan products, to meet your expectations and those of our markets, because we always want to surprise you and allow you to vary your suggestions to satisfy 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 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

novel
ties



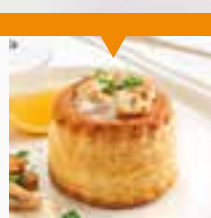
16

appe
tizers



28

meal



38

dessert



62

frozen



72

a c c
e s s
o r i e s



icons



With butter



Free range eggs



With coating



Clean Recipe

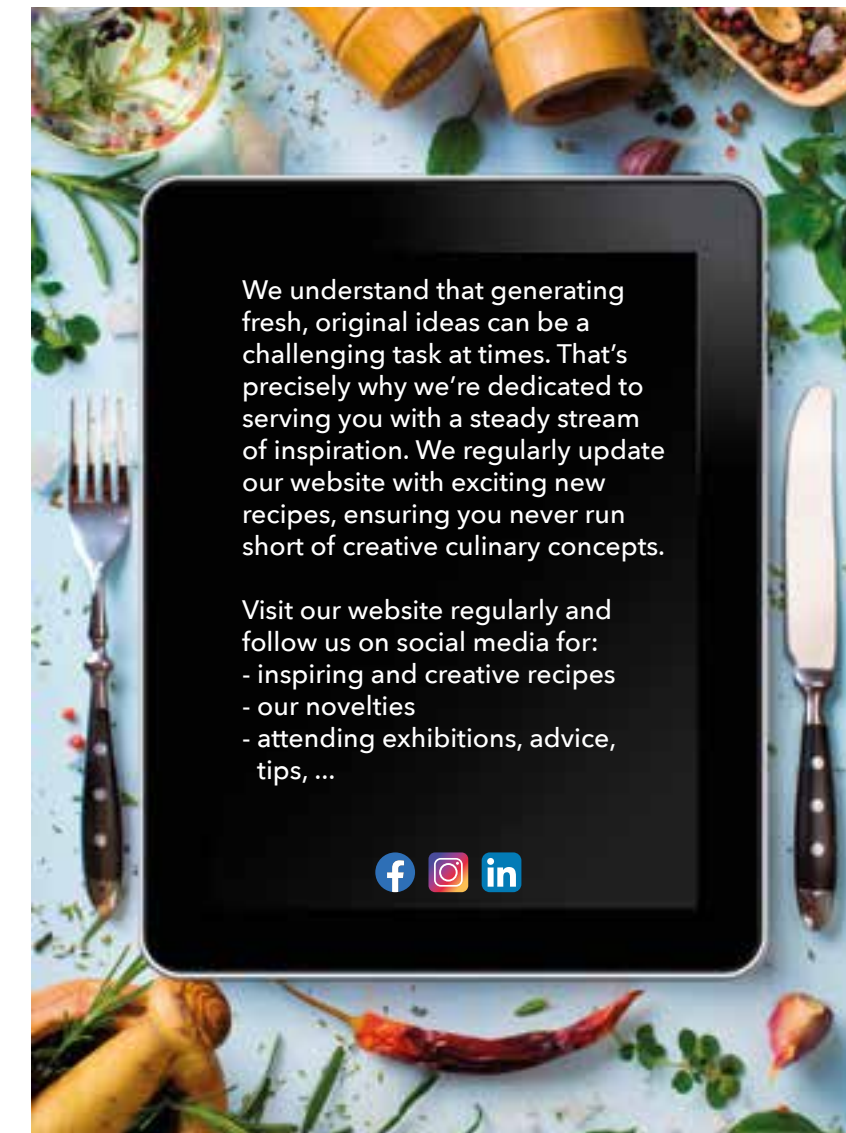


Gluten free



Vegan

media



TACO CUPS!

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❄️

THE IDEAL SANDWICH SOLUTION

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. 70

babas ❄️

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. 54 | 69

macarons

NEW

INTRODUCING OUR NEWEST ADDITIONS TO THE ASSORTMENT!

THE MACARON PISTACHIO FLAVOUR

The blend of almond and our pistachio aroma creates a harmonious balance of flavours, making these pistachio macarons a true delight for the senses. Can be frozen after filling and be enjoyed on its own or paired with other flavours as raspberry or chocolate.

THE MACARON NEUTRAL

Also discover the macaron neutral, which will reveal the exquisite taste of your creams and ganache. The macaron discs can also be used for decoration to your tarts and cakes.

improved
recipe
& aromatised

More info on p. 56



NEW

artisanal tulip

A delicious ready-to-fill tulip shaped biscuit, to make your dessert menu or display counter more attractive!

- Handmade look using a traditional recipe
- Natural vanilla aroma
- No palm oil used, no additives, no colourants
- Quick and easy to fill
- Can be filled with many sweet applications such as chocolate mousse, ice cream, fruit, yogurt,...

More info on p. 51



artisanal mini tulip



artisanal tulip



Madeleine-type sheet ❄️

New in our Génoise family!

Expand your dessert offer with the Madeleine-type sheet. A soft, dense texture with a light almond flavour. Delicious with a lemon cream or apricot jam!

More info on p. 65

clean

Our commitment to quality has always been at the core of our values, driving us to **continually enhance our recipes**.

In response to the growing demands of our customers for transparency and product quality, we have taken a proactive approach.

Our Research & Development team goes above and beyond, **striving to improve and simplify our ingredient lists** without compromising on taste, texture, or shelf life.

The “Clean” program is a testament to this commitment, involving the development or redevelopment of our recipes using high-quality ingredients and a stringent selection of raw materials while **eliminating additives and E numbers**.

Over the past three years, this initiative has extended across all our product families, including puff pastry, choux pastry, shortcrust, and more, with the ultimate goal of returning to the core principles of pastry baking and preserving the authentic expertise we hold dear.

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.

**TOGETHER WE WILL MAKE A DIFFERENCE
TO PASS ON A BETTER WORLD TO THE NEXT
GENERATIONS.**





FOLLOW THIS ICON

vegan

Elevate your menu and add a vibrant touch with our selection of colorful vegetable cups. Indulge in the delightful flavors of **carrot**, **beetroot**, **spinach**, and **onion**, all packed into these scrumptious bite size canapes.



veggie cups

More info on p.
15 | 25

More info on p.
20 | 34 | 40 | 43



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.



Mini Cash & Carry Appetizers

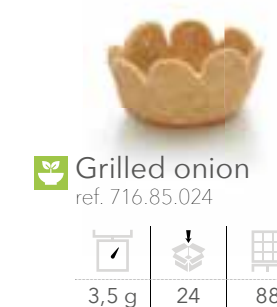
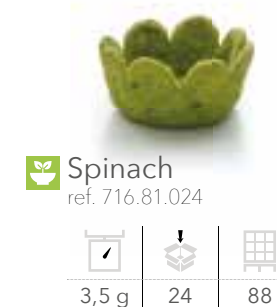
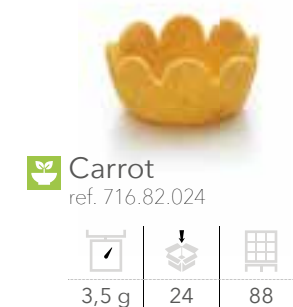
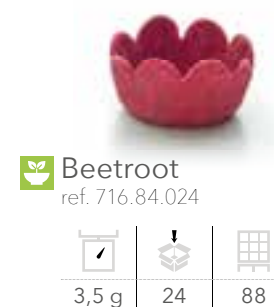
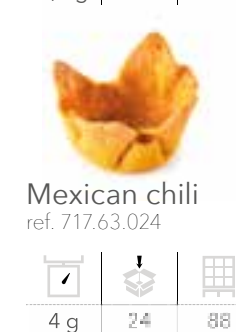
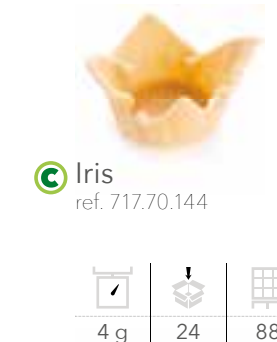
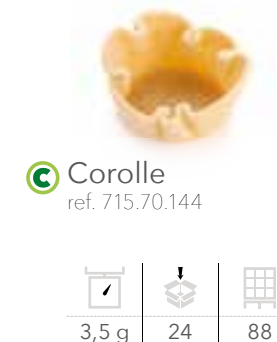
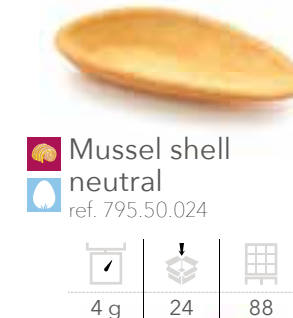
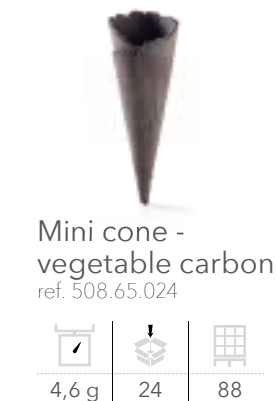
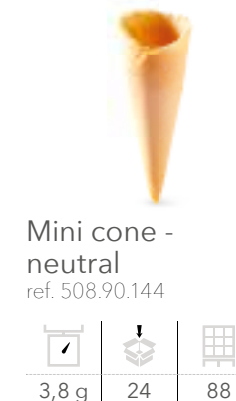
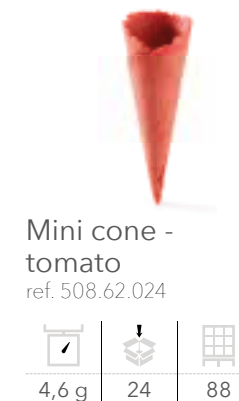
Ready to fill
anytime
anywhere



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





appe
tizers



MINI PUFF PASTRY	P18
MINI TARTLETS	P20
MINI TRENDY	P21
MINI CREATIVES	P22
MACARONS	P24
TACO CUPS	P25
VEGGIE CUPS	P25
SPICY CUPS	P25
MINI CONES	P26



Zakouski
p. 18



Spoonette
p. 22



Mussel shell
p. 24



Taco Cups
p. 25



Veggie Cups
p. 25



Mini Cones
p. 26

mini
puff
pastry



advice
from
our
chef

- Crunchy texture.
- Made according to the French method: light and airy.
- To optimise 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
ø 3,5 x h 2,5cm
ref. 658.50

5,5 g	480	48



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

8,5 g	105 350	136 168



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

11 g	72 96	88 88



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

5 g	84 336	168 48



Available
Sept./Dec.

Mini star
ø 2,9 x h 2,7cm
ref. 659.50

6 g	96 480	192 48



Available
Sept./Dec.

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

8 g	320	48



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

5 g	96 192	168 112



Zakouski
ø 3,3 x h 2,2cm
ref. 020.50

4,5 g	96 192 480	168 96 48



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

5,5 g	96 480	168 48



Mini horn
ø 2,7 x 6,2cm
ref. 360.02

8 g	56 112	168 112



Apériquiche
ø 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.
- Can be baked for 3 to 4 minutes in a preheated oven at 170° C.
- Crunchy texture.
- Can be frozen after filling.
- Free range egg recipe, comes in neutral, sweet or choco.

SHORTCRUST

RUSTIC

MODERN



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

5 g	192	160



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



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

PUFF PASTRY



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



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 vegetable carbon**
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



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 1,5cm
ref. 717.89

		
3,5 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



recipe
idea

Taco Cups with seasoned meat, peas and cheddar cheese

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 <table border="1"> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td>4,6 g</td> <td>90</td> <td>152</td> </tr> </table>				4,6 g	90	152	 Mini cone vegetable carbon + coating + stand up tray ø 2,5 x 7,5 cm ref. 508.85 <table border="1"> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td>4,6 g</td> <td>90</td> <td>152</td> </tr> </table>				4,6 g	90	152	 Mini cone curry + coating + stand up tray ø 2,5 x 7,5 cm ref. 508.81 <table border="1"> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td>4,6 g</td> <td>90</td> <td>152</td> </tr> </table>				4,6 g	90	152	 Mini cone basil + coating + stand up tray ø 2,5 x 7,5 cm ref. 508.86.090 <table border="1"> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td>4,6 g</td> <td>90</td> <td>152</td> </tr> </table>				4,6 g	90	152									
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3,8 g	112	200																																		

Stand up tray




Assortment 180 Mini cones
+ coating + stand up tray
+ painter's palette
45 Neutral / 45 vegetable carbon /
45 Tomato / 45 basil
ref. 508.99.284

180	72

painter's palette
38 x 29cm
36 ▼



Assortment 96 Mini cones
+ painter's palette
24 Neutral /
24 vegetable carbon /
24 Tomato / 24 basil
ref. 508.98

96	200

Ingredients

24 Taco Cups Pidy

- 400 g minced beef
- 100 g grated cheddar
 - Olive oil
 - 1 red onion
- 1 small red pepper
 - 50 g corn
 - 50 g green peas
 - 2 garlic cloves
- 5 g smoked paprika
- 10 g Taco seasoning
 - Salt and freshly ground black pepper
 - Cilantro
 - 1 lime

24 servings

Method

1. Heat a little oil in a frying pan.
2. Add the mince beef followed by the red onion and cook for 5-6 minutes
3. Add the pepper, corn, peas and garlic and cook for another 4-5 minutes.
4. Finish with some taco seasoning, smoked paprika, salt and freshly grounded black pepper
5. Fill the Taco cups with the minced meat and add some grated cheddar on top.
6. Place the Taco cups in a preheated oven for 4-5 minutes at 170 °C.
7. Decorate with a leaf of cilantro and lime zest.





PUFF PASTRY	P30
CREATIVE PUFF PASTRY	P34
QUICHES	P35

meal



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.



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

		
17 g	40	88
	60	88



 Puff pastry
shell **standard**
ø 7 x h 4,5cm
ref. 230.50.026
ref. 230.50.096

		
25 g	24	120
	96	40



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

 ref. 240.05

		
32 g	24	120
	72	48
		
33 g	72	48



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

		
35 g	72	48



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

		
40 g	72	40



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

		
44 g	48	48



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

		
5,5 g	84	168



 **Without hat**
ref. 220.50

		
27 g	24	120
	96	40



 **Without hat**
ref. 240.53

		
33 g	72	48



 **With separated
hat**
ref. 220.50.924
ref. 220.50.960

		
27 g	24	120
	60	48



 **With separated
hat**
ref. 240.53.972

		
33 g	72	40



 Quatro
□ 8 x h 3,2cm
ref. 222.49

		
33 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



recipe
idea

Bouchee quatro eggs benedict with Hollandaise sauce

For more recipes visit our website pidy.com



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

30 g	54	48



Available
Sept./Dec.

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

30 g	54	48



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

40 g	75	48



Puff pastry roll
ø 5 x 11,5 x h 4,5cm
ø filling 2,5cm
ref. 550.30.090

27 g	90	40

Ingredients

4 Pidy Quatro puff pastry shells

- 300 g green asparagus
- 500 g spinach
- 250 g butter
- 10 cl white vinegar
- 10 cl water
- 2 large eggs
- 3 large egg yolks
- ½ lemon
- Cayenne pepper
- Nutmeg
- Salt

Method

1. Bring a skillet of salted water to boil. Add the asparagus and cook until crisp-tender, 4 to 6 minutes. Drain.
2. Repeat the steps above with the spinach. Season with salt and pepper and a pinch of nutmeg.
3. Transfer the asparagus to an oven-proof dish and place in the oven at 70 °C to keep warm.
4. Place the Quatro puff pastry shells in a preheated oven for 7-8 minutes at 170 °C.
5. In a small saucepan, melt the butter over medium heat. Add the juice of 1/2 lemon, white vinegar and 3 egg yolks. Add the melted butter and whisk until smooth.
6. Bring two eggs to boil for 3 minutes, not hardboiled.
7. Fill the puff pastry shells with the spinach and add some asparagus. Place half an egg on top and cover with Hollandaise sauce.
8. Season with cayenne pepper or red peppercorns. Serve immediately.

4 servings



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

		
24 g	135	56

SHORTCRUST

quiches



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



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

Oriental quiche with chicken and green curry

For more recipes visit our website pidy.com

Ingredients

4 Pidy Quiches
11 cm

- Sesame oil
- 2 tbs of green curry
- 200 g of bean sprouts
- 1 cup of coconut milk
 - 3 cups of cream
 - 3 eggs
- 300 g of boiled chicken breast
- 2 tbs of chopped fresh coriander
- 1 tsp zest of a lime
- 8 cherry tomatoes
- 1 tsp Fresh ginger
- Salt and pepper

Method

1. Bake the bean sprouts in sesame oil with the zest of lime, grated ginger, salt and pepper.
2. Slice the chicken in small pieces and mix with chopped coriander.
3. Mix the cream and the coconut milk together with the green curry and eggs.
4. Divide the pieces of chicken over the different quiches and top with the bean sprouts.
5. Pour the mixture of eggs and cream over the filling and decorate with cherry tomatoes.
6. Place the quiches in a preheated oven for 20 min at 170 °C then 10-15 min at 150 °C.
7. Let them cool down for 5 min. before serving.



4 servings



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



dessert



MINI TARTLETS	P40
MINI TRENDY TARTLETS	P41
TRENDY TARTLETS	P42
GLUTEN FREE TARTLETS	P43
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CHOUX PASTRY	P48
SWEET PUFF PASTRY	P49
WAFFLE CUPS	P50
CHOCOLATE CUPS	P53
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DECORATION	P59
DÉLOS	P60



Mini shortcrust tartlet
p. 40



Micro trendy
p. 41



Shortcrust tartlet
p. 46



Profiterole
p. 48



Mini savarin square
p. 54



Macarons
p. 56

mini
tartlets



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

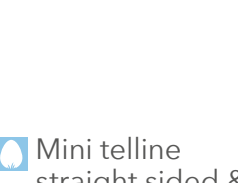


 Mini telline
fluted & sweet
ø 4,5 x h 1,5cm
ref. 882.23

		
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 4,5 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
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 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
ø 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
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 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



GLUTEN FREE

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.

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.

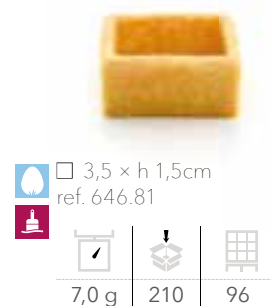
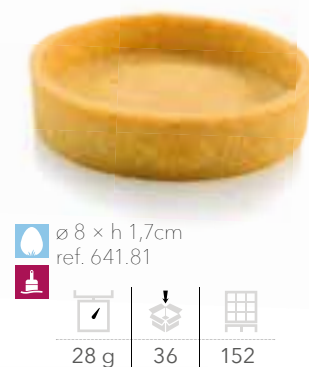
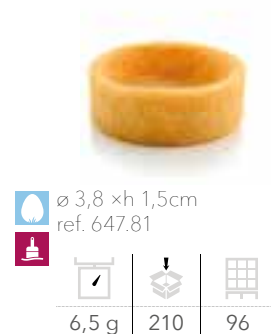
Format:

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- ✓ A modern and contemporary design with perpendicular edges.

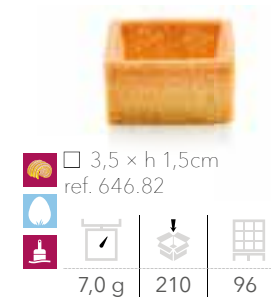
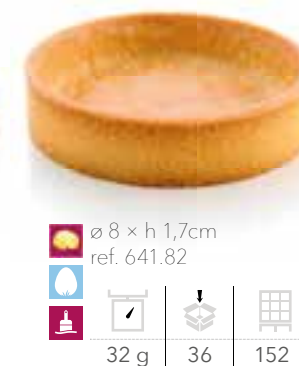
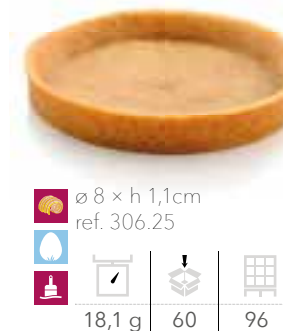
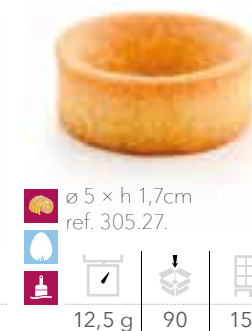
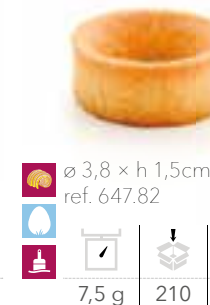
A contemporary range made to
the highest quality.



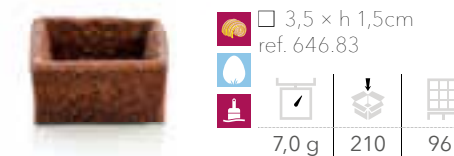
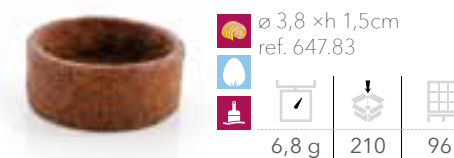
NEUTRAL



SWEET



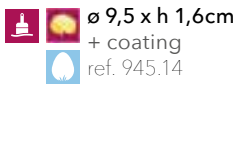
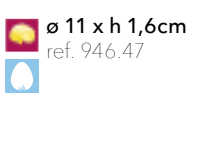
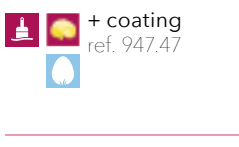
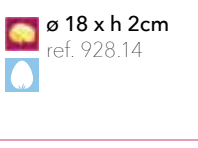
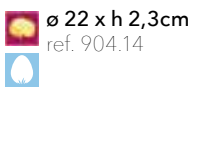
CHOCOLATE



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
--	--	---	--



Special order for frozen products



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



Jockey tart 6 pieces
ø 22 x h 2,3cm
ref. 272.03

		
170 g	12	44



Jockey tart 8 pieces
ø 25,5 x h 2,3cm
ref. 274.03

		
220 g	12	40

SWEET



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



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



TULIP



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 96	180 54



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 96	168 42

ARTISANAL TULIP



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

30 g	60	44



NEW

Mini artisanal tulip
ø 3,7 x h 3,4cm
ref. LC401.400A.20091

7 g	90	66

FLOWER



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

13 g	96	72



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

18 g	96	72

waffle cups



MINI CONES



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

CUPS



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

1,1 g	96	168
	288	88



Coffee cup
ø 5,4 x h 4cm
ref. 516.94

13 g	140	88

CANNELONI



Mini cannelloni
choco & coco
ø 2 x 5cm
ref. 465.13

110	168

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
ø 3,5 x h 2,2cm
ref. LC010.002A.10301

		
5 g	300	90



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

		
17 g	120	72



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

		
17 g	120	72



 **Mini Savarin square**
+ tray
□ 4 x h 2,5cm
ref. LC012.002A.30193

		
5,5 g	192	66



 **Savarin square**
+ tray
□ 5,7 x h 3,3cm
ref. LC006.001A.39113

		
17 g	112	44

génoise / sponge cake



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

		
250 g	12	40



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

		
270 g	12	40



Sponge cake round
Neutral
ø 28cm
ref. LC128.100A.59007

		
450 g	6	60



Sponge cake round
Choco
ø 28cm
ref. LC128.130A.59007

		
490 g	6	60



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

		
700 g	6	44



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. 571.53.017
571.53.006

		
360 g	12	60
	6	112

Choco
580 x 380 x 7mm
ref. 571.54.016
571.54.006

		
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 flavour will be at its best.
- Can be frozen after filling.



Mini babas Malibu

For more recipes visit our website pidy.com



Mini macaron
raspberry flavour
ø 3,5cm
ref. LC235.230A.30181

2,5 g	180	168



Mini macaron
neutral flavour
ø 3,5cm
ref. LC235.200A.30181

2,5 g	180	168



Mini macaron
chocolate flavour
ø 3,5cm
ref. LC235.210A.30181

2,5 g	180	168



Mini macaron
pistachio flavour
ø 3,5cm
ref. LC235.260A.30181

2,5 g	180	168



Assortment
180 Mini macarons
4 flavours
45 Neutral / 45 Chocolate /
45 Raspberry / 45 Pistachio
ø 3,5cm
ref. LC235.299A.30181

2,5 g	180	168



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

14 g	64	105



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

14 g	64	105



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

14 g	64	105

Ingredients

24 mini savarins Pidy

- 2 gelatine leaves
- 5 cl Malibu liquor
- 20 cl coconut cream
- 50 g caster sugar
- 10 g vanilla sugar
- 20 cl whipped cream
- 2 kiwis
- 1 mango

Method

1. Soak the gelatine sheets in cold water.
2. Cut the kiwis and mango into small cubes.
3. Add the liquor and crystal sugar to the coconut cream and warm up.
4. Add the gelatine while stirring and let the mixture cool down.
5. Bring the vanilla sugar together with the whipped cream and whip.
6. Soak the mini savarins with the rum syrup.
7. Add the whipped cream to the coconut mixture.
8. Fill the mini savarins using a piping bag and decorate with pieces of fruit.

24 servings 



meringues



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

70 g	10	60



Meringue disc
ø 22 x h 2,2cm
ref. 498.65.020

115 g	20	40

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

170 g	12	40

decoration



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



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



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



Kit Charlotte
Individual
ø 7,5 x h 4cm
ref. 597.11.033

25 g	30	64



Charlotte
Ribbon
L 37 x 6cm
ref. 595.08.037

59 g	34	60



Lady Fingers
L 10 x 2,2cm
ref. 563.02.193

5,83 g	190X2	32



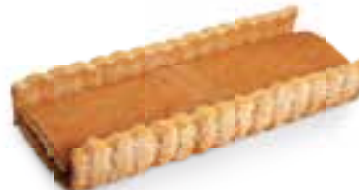
Lady Fingers
L 10 x 2,2cm
ref. 563.02.283

5,83 g	280	54



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



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	P64
JOCONDE	P66
CHOUX PASTRY	P68
BABAS	P69
THE KØN	P70
RAW PUFF PASTRY	P71



Sponge sheet
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Profiterole
p. 68



Mini baba
p. 69



KØN
p. 70

sponge sheets



Madeleine type sheet
580 x 380 x **7mm**
ref. 576.58.908

650 g	8	72



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

1670 g	2	40



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

1985 g	2	40



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

297 g	12	72

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

360 g	9	72



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

297 g	12	72

580 x 380 x **7mm**
ref. 571.56.909

360 g	9	72

advice from our 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
580 x 380 x **5mm**
ref. 574.50.910

410 g	10	72



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

342 g	10	72



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

342 g	10	72



Joconde sheet with cocoa flavour &
3 different sort of nuts
580 x 380 x **5mm**
ref. 574.60.910

405 g	10	72

advice from our chef



Joconde raspberry with vanilla ice

For more recipes visit our website pidy.com

Material

- Cylinder frame of 10 cm diameter and 4 cm width
- Rectangular frame of 3 mm height

Ingredients

1/2 sheet of Pidy sponge sheet raspberry

- 4 scoops of vanilla ice cream
- 150 g raspberry puree
- 2 gelatin sheets
- Red fruit

Method

1. Remove the Pidy sponge sheet raspberry from the freezer and let it defrost for 15 minutes.
2. Cut the Pidy sponge sheet raspberry so that it fits in the cylinder shape.
3. Place the vanilla ice cream in the cylinder frame so that it is filled halfway.
4. Place this 30 minutes in the freezer.
5. Mix the raspberry puree and the soaked gelatine and pour into the rectangular shape.
6. Place the rectangular shape in the refrigerator for 20 min to create a jelly.
7. Remove the cylinder frame.
8. Pour the jelly onto the vanilla ice cream.
9. Garnish at your choice.



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.

4 servings

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



Giant chou
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

Selection
by **Pidy**



Trendy éclair
13 x 3,2 x 2,7cm
ref. 866.78

18 g	80	72

babas



Baba with rum
+ tray
ø 4,3 x h 2,5cm
ref. LC310.300S.39071

23 g	70	105



Baba with rum
+ tray
ø 8 x h 4cm
ref. LC300.300S.39049

80 g	48	56



Baba with vanilla flavour
+ tray
ø 8 x h 4cm
ref. LC300.340S.39049

85 g	48	56



Baba (Irish Coffee) with whisky and coffee
+ tray
ø 8 x h 4cm
ref. LC300.330S.39049

85 g	48	56



Baba square with rum
+ tray
□ 7 x h 4cm
ref. LC306.300S.39049

80 g	48	56

the KØN



KØN
15cm
ref. LC410.410S.00031

80 g	30	120

recipe ideas



KØN with roasted chicken,
bell peppers and BBQ sauce



KØN kebab style with
pita sauce



KØN with a gazpacho
of subterranean vegetables

raw puff pastry ❄️



Puff pastry sheet
29 x 37cm x h 3mm
MG 23%
ref. 282.91

325 g	15	108

Puff pastry sheet
57 x 37cm x h 2,5mm
MG 24%
ref. 282.80

325 g	15	108

Puff pastry sheet
57 x 37cm x h 2,5mm
ref. 287.90

660 g	20	60

Puff pastry sheet
57 x 37cm x h 3,5mm
ref. 287.80

660 g	20	60

Puff pastry sheet
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

Puff pastry disc
ø 25cm
ref. 257.91

119 g	20	152

Puff pastry disc
ø 28cm
ref. 267.91.034

208 g	30	60

Puff pastry shell
ø 7 x 0,7cm
ref. 190.88

21,5 g	170	56



accessories



WHITE CLIPS

P74

PIPETTE

P74

PAINTER'S PALETTE

P74



White clips
p. 74



Pipette
p. 74

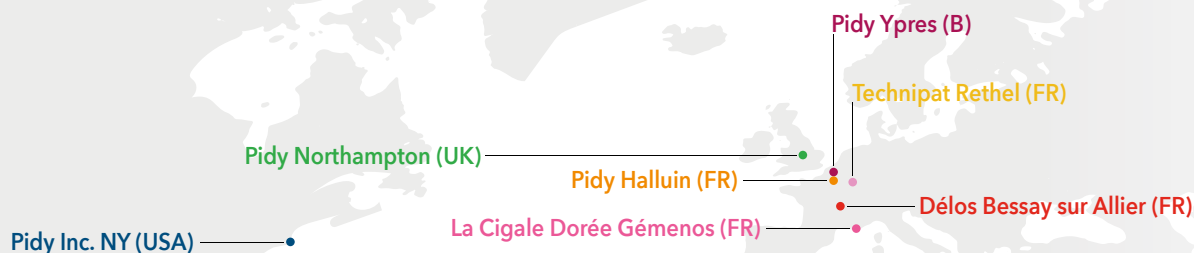


Display
p. 74



general notes

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Pidy Inc. NY (USA)

PIDY YPRES (B)

Puff pastry
Jaagpad 2,
B-8900 Ieper - Belgium
Phone: +32 57 49 01 01
Fax: +32 57 49 01 00
benelux@pidy.com
export@pidy.com

PIDY HALLUIN (FR)

**Shortcrust pastry - Choux pastry -
Gluten free - Puff pastry - Quiches**
Z.I. de la Rouge Porte,
Avenue de Menin 32,
CS 60153 - 59250 Halluin - France
Phone: +33 3 20 23 70 05
Fax: +33 3 20 23 80 39
france@pidy.com

TECHNIPAT RETHEL (FR)

Spongecake - Joconde - Succes
Rue Bitburg,
08300 Rethel
France
Phone: +33 4 24 39 35 00

LA CIGALE DORÉE (FR)

**Babas - Savarins -
Macarons - Sponge cakes**
475 Avenue du Garlaban
13420 Gémenos
France
Phone: +33 4 42 32 00 90
contact@lacigaledoree.com

PIDY NORTHAMPTON (UK)

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

DÉLOS BESSAY SUR ALLIER (FR)

**Charlottes - Lady fingers -
Soft sponge biscuit**
46, rue de Moulins
03340 Bessay sur Allier - France
Phone: +33 4 70 46 84 40

Pidy Ypres (B)

Technipat Rethel (FR)

Pidy Halluin (FR)

La Cigale Dorée Gémenos (FR)

Délos Bessay sur Allier (FR)

PIDY INC. NY (USA)

**Shortcrust pastry - Graham pastry -
Sugared mini horns**
90 Inip Drive - Inwood,
New York 11096 - USA
Phone: +1 516/239-6057
Fax: +1 516/239-9306
salesusa@pidy.com