



Since 1967



specialist in ready-to-fill pastry



Dear Chefs and Pastry Chefs,

We are proud to present to you the new edition of the Pidy Gourmet catalogue 2022. 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 want to introduce you our new range of innovative and quality products under the Chef Inspired brand.

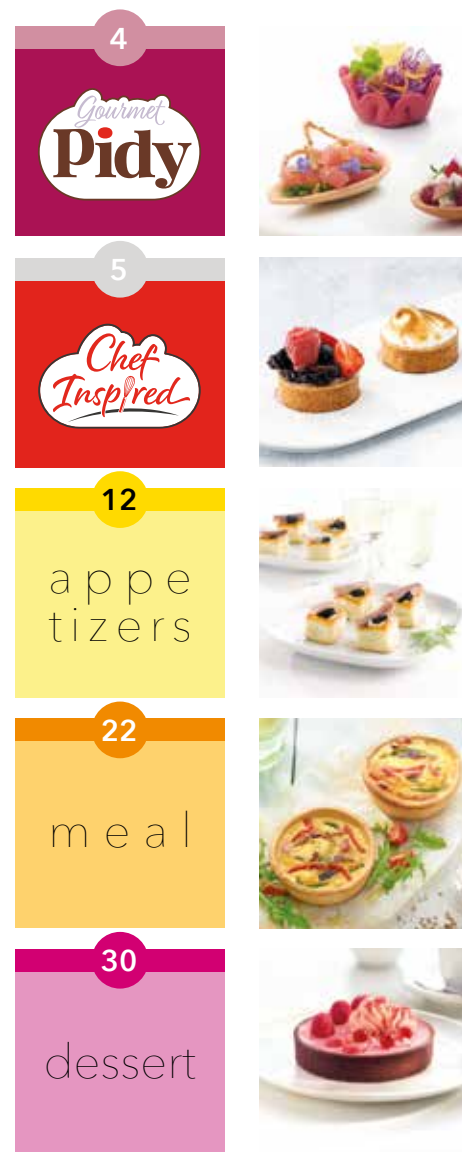
Completely new are the semi-finished desserts: 8 recipes with high quality ingredients to offer you a time and labor saving solution for any occasions!

You will also discover the delicious soft Lady Fingers range, to support the classic recipes tiramisus, charlottes and to help you create even more unique desserts!

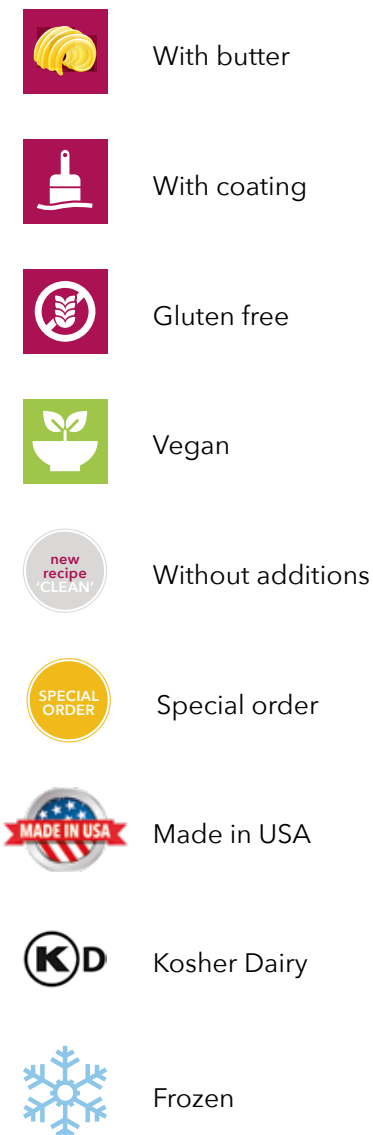
Achievements such as this require significant investments in both people and manufacturing facilities. In order to achieve our ambitious strategies for the future, 2022 will see exciting developments in all areas of our business. This is part of our drive to achieve and maintain our high standards, while 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 just to simply provide you with the perfect base product, but also to inspire you in so many ways!

Jérôme Haussoullier
CEO Pidy INC



Icons



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, ...





Since 1967

Savvy chefs, bakers and catering professionals strive to balance the challenge of creating the **highest quality products**, while also **saving time and managing labor costs**.

The Pidy brand is specialized in **ready-to-fill and ready-to-use pastries** for appetizers, meals and desserts.

With more than 300 products, Pidy offers a **wide range** of size, shape and dough **options** for professional and amateur chefs.

Pidy products are **mainly made in the USA** in a Kosher and SQF certified facility.

In this catalog you will discover all Pidy ranges **from shortcrust pastry and puff pastry to choux pastry, sponge, joconde and soft lady fingers sheets**, to help you find the perfect ready-to-fill or ready-to-use canvas for your creativity!



Since 1967

DISCOVER OUR DELICIOUS SOFT LADY FINGERS!

Sheets, strips or round Lady Fingers, their high egg content gives a very soft texture and allow them to be used soaked without falling apart. This time-saving range is made with qualitative and non-GMO ingredients!

More info on p.47



A COOKIE IN A CUP!

Discover a new member in the mini fluted tartlets family!

The chocolate chip cookie cup is made in USA with butter and cage free eggs.

Perfect for all your creations: ice creams and mousses, vanilla custard with fruit...

More info on p.35



Chef Inspired is a brand dedicated to make a difference to professionals everyday's life so as to share the pleasure of eating to the greatest amount of people. Focused on quality, Chef Inspired products cover all moments of consumption (appetizer, meal and dessert) and provide you with a wide range of innovative time saving solutions.

Chef Inspired offers two ranges of products, always focused on quality:



Chef Inspired Desserts: if you are looking for finished or semi-finished dessert options. Originally started with a selection of assorted mini brownies and mini cheese-cakes, we have extended the range with a wide selection of semi-finished tartlets.



Chef Inspired Pastry Shell Selection: for those willing to create high-class menu offers from scratch. Based on our historic know-how, we offer a wide range of premium coated ready-to-fill tart shells, made in USA.



Discover our new Chef Inspired branded products, specifically developed for professionals.

Looking for high quality treats to serve your customers with?
Chef Inspired has got you covered with a UNIQUE new range of products:

Chef Inspired Desserts

- **Semi-finished tartlets:** premium sweet butter shortcrust tartlets pre-filled with pastry cream, lemon, raspberries, chocolate ganache, chocolate caramel...
Discover our Fall selection: pumpkin spices and apple cinnamon!



c l e a n



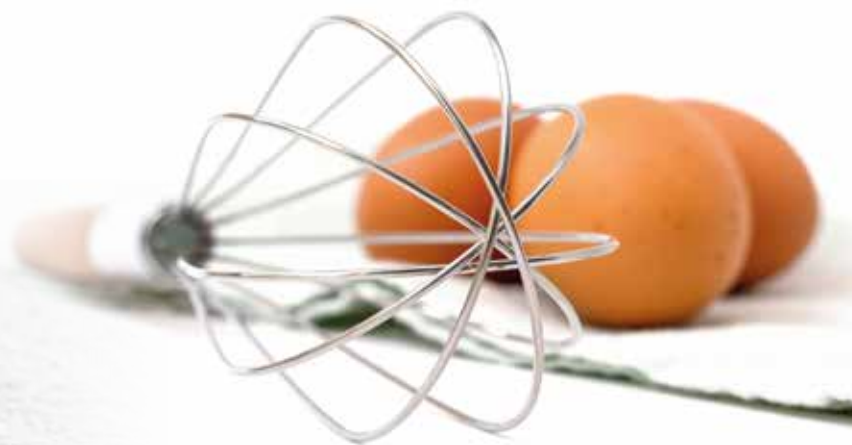
Quality has always been at the heart of our concerns, and also involves the continuous improvement of our recipes. As such, our Research & Development team go even further with **the improvement and simplification of our ingredient lists.**

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.**

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.



g r e e n



Use of solar panels in European plant



Use of recycled materials and recyclable packaging



Development of Vegan ranges



Promote the use of pesticide-free storage for flour



Contains certified sustainable palm oil for products made in Europe

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

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 coloring agents!

They meet the strict requirements of Vegan diets. Also discover our range of vegan tart shells.

More info on p.
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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 shapes with their straight sides and smooth edges.

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appe tizers



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mini
tart
lets



Pidy appetizers enables you to promose limitless number of creations, for any occasions! Ideal for banquets or reception, you will find the answers to your needs: from puff pastry to shortcrust dough, as well as gluten free or vegan diets options.

MODERN

GLUTEN FREE

SHORTCRUST

SPECIAL
ORDER



1.2" Round Trendy
shell neutral
h 0.67"
ref. 316.80.189US **KD**

0.18oz	189	220



1.5" Round Trendy
shell neutral
h 0.63"
ref. 313.80.240US **KD**

0.26oz	240	150



1.6" Round straight
sided shell neutral
h 0.79"
ref. 725.01.096US

0.18oz	96	250



1.5" Round fluted
shell neutral
h 0.53"
ref. 310.80.192US **KD**

0.16oz	192	200



1.75" Round fluted
shell neutral
h 0.65"
ref. 315.80.192US **KD**

0.25oz	192	200

SPECIAL
ORDER



2.25" Round
fluted shell neutral
h 0.67"
ref. 317.80.096US **KD**

0.39oz	96	200



2" Round Trendy
shell neutral
h 0.65"
ref. 305.80.096US **KD**

0.39oz	96	200



1.5"x1.5" Square
Trendy shell neutral
h 0.59"
ref. 312.80.240US **KD**

0.26oz	240	150



2" Round straight
sided shell neutral
h 0.79"
ref. 730.01.070US

0.30oz	70	400

PUFF PASTRY



1.5" Puff pastry
mini cup
h 0.78"
ref. 710.20.197US

0.14oz	192	230

mini
creatives



MINI
CREATIVES
RANGE

advice
from our
chef

- Our vegan range starts with the Veggie Cups: carrot, beetroot, spinach & onion!
- Palm oil free.
- Crispy texture.
- Favor the use of cold fillings.
- Do not require cooking.

VEGGIE CUPS



new
recipe
'CLEAN'

1.25" Corolle
shaped shell
h 0.59"
ref. 715.70.192US

0.13oz	192	150



new
recipe
'CLEAN'

1.25" Iris flower
shaped shell
h 0.59"
ref. 717.70.192US

0.15oz	192	150



SPECIAL
ORDER

new
recipe
'CLEAN'

2" Canape cup
h 0.39"
ref. 719.70.280US

0.14oz	280	230



1.25" Beetroot
h 0.59"



1.25" Carrot
h 0.59"



1.25" Spinach
h 0.59"



1.25" Grilled onion
h 0.59"

Assortment
96 Veggie cups
24 Beetroot
24 Carrot
24 Spinach
24 Grilled onion
ref. 716.79.096US

96	230

SPICY CUPS



1.25"
Southern pepper
h 0.59"



1.25"
African falafel
h 0.59"



1.25"
Mexican chili
h 0.59"



1.25"
Asian curry
h 0.59"

Assortment
96 Spicy cups
24 Southern pepper
24 African falafel
24 Mexican chil
24 Asian curry
ref. 717.65.096US

96	230



new
recipe
'CLEAN'

1.4"x3" Little edible
spoon
ref. 790.77.252US

0.17oz	252	230



2.5"x1" Mini boat
shaped shell neutral
h 0.47"
ref. 350.80.280US

0.16oz	280	150



2.6"x1.3" Mussel
shaped shell neutral
h 0.36"
ref. 795.50.084US

0.18oz	84	480




mini
cones



mini
patty
shells






 1" Mini cone
neutral
+ coating
+ **stand up tray**
h 3"
ref. 508.80.090US

		
0.14oz	90	150






1" Mini cone
neutral
h 3"
ref. 508.90.286US

		
0.14oz	286	150



1" Mini cone
sesame
h 3"
ref. 508.79.112US

		
0.14oz	112	250




SPECIAL
ORDER



Available
Sept./Dec.

new
recipe
'CLEAN'




1.6" Mini star
patty shell
h 1.06"
ref. 659.50.480US

		
0.22oz	480	60

new
recipe
'CLEAN'



1.5" Mini round
patty shell
h 0.87"
ref. 020.50.197US

		
0.21oz	192	150






m i n i
t a r t
l e t s
c o a t e d






Chef Inspired Pastry Shell Selection tart shells are made in the USA with butter and cage-free eggs. They will be your allies for any premium bite size creations.




MODERN COATED






 1.2" Round Trendy
shell neutral
 h 0.67"
ref. 316.04.189US 




		
0.18oz	189	200






 1.5" Round Trendy
shell neutral
 h 0.63"
ref. 313.04.210US 



		
0.27oz	210	130






 2" Round Trendy
shell neutral
 h 0.65"
ref. 305.04.090US 

		
0.39oz	96	200



 1.5" x 1.5" Square Trendy
shell neutral
 h 0.59"
ref. 312.04.210US 

		
0.27oz	210	130





meal

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meal



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t a r t
l e t s
& t a r t s



Pidy offers a multitude of meal options: from shortcrust tarts, quiches or patty shells. If you have specific diet requirements, Pidy got you covered too, with gluten free and vegan options.

TARTS



2.75" Round Trendy
shell neutral
h 0.70"
ref. 303.80.096US **KD**

0.85oz	96	100



3.75" Round straight
sided shell neutral
h 0.87"
ref. 332.80.054US **KD**

1.34oz	54	100

GLUTEN FREE



3.25" Round straight
sided shell neutral
h 0.79"
ref. 749.01.027US

0.74oz	27	250



6" Round fluted
tart shell
h 0.73"
ref. 380.80.012US **KD**

3.70oz	12	100



p u f f
p a s t r y
q u i
c h e s



p a t t y
s h e l l s



3.25" Round
straight sided puff
pastry quiche shell
h 0.80"
ref. 750.20.144US

0.71oz	144	80



4.25" Round
straight sided puff
pastry quiche shell
h 1.46"
ref. 760.00.042US

1.73oz	42	60

SPECIAL
ORDER



7" Round straight
sided puff pastry
quiche shell + alu tray
h 1.26"
ref. 770.00.010US

3.35oz	10	130



2.75"
Regular round
patty shell
h 1.89"
ref. 220.02.060US

0.95oz	60	70



3.25"
Large round
patty shell
h 1.77"
ref. 240.02.072US

1.34oz	72	60



tartlets
coated



Chef Inspired Pastry Shell Selection provides you with round or square tart shell options, still butter based, and coated for extended freshness.

MODERN COATED



2.75"x2.75"
Square Trendy shell
neutral
h 0.70"
ref. 302.04.060US **KD**

1.13oz	60	130



3.1"
Round Trendy shell
neutral
h 0.67"
ref. 307.04.060US **KD**

1.01oz	60	130





Dessert

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dessert



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mini
tart
lets



MODERN



Pidy desserts range covers a wide selection of sweet, chocolate or graham doughs from sizes up to 9"! Round, square, rectangle or triangle: what would be your choice?



1.2" Round Trendy shell sweet
h 0.67"
ref. 316.74.189US **KD**

0.18oz	189	220



1.5" Round Trendy shell sweet
h 0.63"
ref. 313.74.240US **KD**

0.28oz	240	150



1.5" Round Trendy shell sweet
h 0.63"
ref. 313.41.240US **KD**

0.28oz	240	150



1.2" Round Trendy shell chocolate
h 0.67"
ref. 316.64.189US **KD**

0.18oz	189	200



1.5" Round Trendy shell chocolate
h 0.63"
ref. 313.62.240US **KD**

0.26oz	240	150



1.5" Round Trendy shell chocolate
h 0.63"
ref. 313.42.240US **KD**

0.28oz	240	150



2" Round Trendy shell sweet
h 0.65"
ref. 305.74.096US **KD**

0.43oz	96	200



2" Round Trendy shell sweet
h 0.65"
ref. 305.41.096US **KD**

0.43oz	96	200



1.5"x1.5" Square Trendy shell sweet
h 0.59"
ref. 312.74.240US **KD**

0.26oz	240	150



2" Round Trendy shell chocolate
h 0.65"
ref. 305.64.096US **KD**

0.43oz	96	200



2" Round Trendy shell chocolate
h 0.65"
ref. 305.42.096US **KD**

0.43oz	96	200



1.5"x1.5" Square Trendy shell chocolate
h 0.59"
ref. 312.62.240US **KD**



0.26oz	240	150




mini
tart
lets



MODERN







 1.5" Round Trendy
shell graham
h 0.63"
ref. 313.98.240US 

		
0.26oz	240	150


SHORTCRUST






1.5" Round fluted
shell sweet
h 0.53"
ref. 310.71.192US 



		
0.16oz	192	200






1.75" Round fluted
shell sweet
h 0.65"
ref. 315.71.192US 

		
0.25oz	192	200








 1.75" Round fluted
shell sweet
h 0.65"
ref. 315.74.192US 

		
0.25oz	192	200


NEW






 2.5" Chocolate
chip cookie cup
h 0.89"
ref. 320.54.180US 

		
0.56oz	180	100






2.5" Round fluted
tart shell sweet
h 0.89"
ref. 320.71.180US 

		
0.56oz	180	100



 2" Round straight
sided shell sweet
h 0.79"
ref. 730.02.070US


		
0.30oz	70	400




GLUTEN
FREE
RANGE

advice
from our
chef


- Crispy!
- Ideal with cold or warm filling.
- Can be used for sweet or savory fillings.
- Can be rebaked 10-15 minutes in the oven at 335° F.






2.25" Round
fluted shell sweet
h 0.67"
ref. 317.71.096US 


		
0.41oz	96	200







2.25" Round
fluted shell sweet
h 0.67"
ref. 317.71.448US 




		
0.41oz	192	56



1.75" Round fluted
shell chocolate
h 0.65"
ref. 315.62.192US 

		
0.25oz	192	200

 1.75" Round fluted
shell sweet
h 0.47"
ref. 885.47.480US

		
0.25oz	480	60

GLUTEN FREE

t a r t
l e t s



MODERN




TRENDY RANGE

advice
from our
chef



- Hard pressed shortcrust for an excellent moisture resistance.
- Crunchy texture.
- Recipe available in sweet, chocolate and graham doughs.
- Can be reheat 3-4 minutes in the oven at 340° F.
- Can be frozen.






 2.75" Round
Trendy shell sweet
h 0.70"
ref. 303.74.096US 



		
0.85oz	96	100






 3.1" Round Trendy
shell sweet
h 0.67"
ref. 307.74.096US 



		
0.99oz	96	100






 3.1" Round Trendy
shell sweet
h 0.67"
ref. 307.41.096US 

		
0.99oz	96	100







 2.75"x2.75" Square
Trendy shell sweet
h 0.70"
ref. 302.74.096US 

		
1.15oz	96	100

SPECIAL
ORDER








 3.8"x1.4" Rectangle
Trendy shell sweet
h 0.70"
ref. 640.23.108US

		
0.83oz	108	120

SPECIAL
ORDER








 3.1" Round Trendy
shell sweet shallow
h 0.40"
ref. 306.74.096US 

		
0.71oz	96	100

NEW






 4" Round Trendy
shell sweet
h 0.79"
ref. 309.74.056US 


		
1.71oz	56	100




 3" Triangle Trendy
shell sweet
h 0.69"
ref. 301.74.096US 



		
0.81oz	96	100






2.75" Round Trendy
shell chocolate
h 0.70"
ref. 303.62.096US 

		
0.85oz	96	100



 3.1" Round Trendy
shell chocolate
h 0.67"
ref. 307.64.096US 



		
0.99oz	96	100




t a r t
l e t s





MODERN






 2.75" Round Trendy
shell chocolate vegan
h 0.69"
ref. 303.42.096US 



		
0.85oz	96	100






 3.1" Round Trendy
shell chocolate
h 0.70"
ref. 307.42.096US 



		
0.99oz	96	100






 2.75" Round Trendy
shell graham
h 0.70"
ref. 303.98.096US 

		
0.85oz	96	100







 3.1" Round Trendy
shell graham
h 0.67"
ref. 307.96.096US 

		
0.99oz	96	100

GLUTEN FREE








 3.25" Round straight
sided shell sweet
h 0.79"
ref. 749.02.027US

		
0.74oz	27	250




RUSTIC




 3.25" Round straight
sided shell sweet
h 0.87"
ref. 328.74.081US 




		
1.15oz	81	100



 3.25" Round straight sided
shell sweet + coating
h 0.87"
ref. 327.74.081US 




		
1.22oz	81	100



4" Round straight sided
shell sweet
h 0.77"
ref. 334.71.072US 

		
1.55oz	72	100

 4" Round straight sided
shell sweet
h 0.77"
ref. 334.74.072US 

		
1.55oz	72	100

t a r t
l e t s



RUSTIC

s h o r t
c r u s t
t a r t s



STRAIGHT SIDED TARTS



3.25" Round straight sided shell chocolate
h 0.87"
ref. 328.62.081US **KD**

1.22oz	81	100



4" Round straight sided shell chocolate
h 0.77"
ref. 334.42.072US **KD**

1.55oz	72	100



7" Round straight sided shell sweet
h 0.70"
ref. 381.74.012US **KD**

3.70oz	12	100



8" Round Trendy shell sweet
h 0.90"
ref. 384.74.014US **KD**

6.70oz	14	90



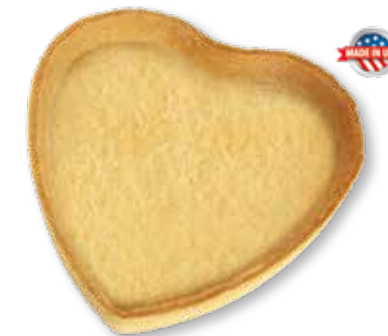
3.25" Round straight sided shell graham
h 0.87"
ref. 328.98.081US **KD**

1.22oz	81	100



4" Round straight sided shell graham
h 0.77"
ref. 334.98.072US **KD**

1.55oz	72	100



6" Heart - Shaped shell sweet
h 0.87"
ref. 378.74.012US **KD**

4.02oz	12	100



7"x7" Square straight sided shell sweet
h 0.87"
ref. 389.74.012US **KD**


6.42oz	12	100




short
crust
tarts






ROUND FLUTED SHELL







 3.25" Round fluted
tart shell + coating
h 0.61"
ref. 889.47.135US

		
0.99oz	135	60




 4" Round fluted
tart shell
h 0.71"
ref. 895.47.072US

		
1.48oz	72	80




 4" Round fluted
tart shell + coating
h 0.71"
ref. 897.47.072US



		
1.57oz	72	80




 6" Round fluted
tart shell
h 0.75"
ref. 380.74.012US 


		
3.70oz	12	100




 7" Round fluted
tart shell
h 0.79"
ref. 898.47.012US

		
4.83oz	12	156




 8" Round Trendy
shell sweet
h 0.80"
ref. 382.74.014US 

		
6.34oz	14	90

 8.5" Round fluted
tart shell
h 0.89"
ref. 900.47.010US


		
7.58oz	10	60




 9" Round fluted
tart shell
h 0.90"
ref. 383.74.010US 

		
9.23oz	10	60


choux
pastry






 1.5" Mini cream puff
h 1.42"
ref. 820.50.250US


		
0.10oz	250	120






 2" Medium cream puff
h 1.57"
ref. 825.50.250US


		
0.19oz	250	60






 3.5" Large cream puff
h 2.28"
ref. 835.50.080US


		
0.49oz	80	70






 2" Mini éclair
h 0.96"
ref. 849.50.250US

		
0.09oz	250	150






 5" Large éclair
h 1.34"
ref. 860.50.140US


		
0.34oz	140	60






 6" Giant éclair
h 1.57"
ref. 865.50.100US

		
0.46oz	100	50



 4" Paris Brest cream puff
h 1.42"
ref. 841.50.100US



		
0.54oz	100	50




sweet
puff
pastry



waffles






 2.75" Mini cone with sugar
h 1.10"
ref. 360.11.112US 

		
0.46oz	112	120






4.75" Large cone with sugar
h 2.05"
ref. 630.38.056US

		
1.48oz	56	70






4.4" Cream horn
h 1.77"
ref. 620.30.144US

		
1.34oz	144	40






9" Sugared puff pastry shell
h 1.50"
ref. 536.10.014US

		
5.08oz	14	35






4" Tulip shaped
waffle cup choco
h 1.38"
ref. 510.94.072US

		
0.79oz	72	56

Serving suggestion



1" Mini waffle
cone sweet
h 2.4"
ref. 508.93.228US

		
0.18oz	228	200

s p o n
g e & j o
c o n d e
s h e e t s



s o f t
l a d y
f i n
g e r s



❄️ 15" x 22.8"
Plain sponge sheet
h 0.2"
ref. 572.53.912US

11.64oz	12	95



❄️ 15" x 22.8"
Cocoa sponge sheet
h 0.2"
ref. 572.54.912US

11.64oz	12	95



❄️ 15" x 22.8"
Plain joconde sheet
h 0.2"
ref. 574.53.910US

13.40oz	10	95



❄️ 15" x 22.8"
Pistachio green
joconde sheet
h 0.2"
ref. 574.57.910US

13.40oz	10	95

NEW



❄️ 14.3" x 2" Strips
ref. 509.09.034US

1.6oz	34	96

NEW



❄️ ø 2.67" Round
ref. 596.11.090US

0.35oz	90	117

NEW



❄️ 14.3"x2" Sheets
h 0.35"
ref. 598.01.007US


16.9oz	7	90

t a r t
l e t s
c o a t e d



Chef Inspired Pastry Shell Selection offers premium ready-to-fill butter tart shells in sweet, chocolate or graham doughs. Coated for extended freshness, they are available from 1.2" to 4" sizes.

MODERN COATED





1.2" Round Trendy
shell sweet
h 0.67"
ref. 316.25.189US 



0.18oz



189



200





1.5" Round Trendy
shell sweet
h 0.63"
ref. 313.25.210US 




0.29oz



210




130





2" Round Trendy
shell sweet
h 0.65"
ref. 305.25.090US 



0.43oz



90



200





1.5"x1.5" Square
Trendy shell sweet
h 0.59"
ref. 312.25.210US 




0.26oz



210



130





2.7"x2.7" Square
Trendy shell sweet
h 0.70"
ref. 302.25.060US 



1.11oz



60



130





3.9"x1.4" Rectangle
Trendy shell sweet
h 0.70"
ref. 640.82.090US



0.93oz



90




130






3.1" Round Trendy
shell sweet
h 0.67"
ref. 307.25.060US 



1.01oz



60



130





3.1" Round Trendy shell
shallow sweet
h 0.43"
ref. 306.25.060US 



0.71oz



60



120

NEW






4" Round Trendy
shell sweet
h 0.79"
ref. 309.25.040US 



1.71oz



40



130





1.2" Round Trendy
shell chocolate
h 0.67"
ref. 316.34.189US 



0.18oz



189



200





1.5" Round Trendy
shell chocolate
h 0.63"
ref. 313.34.210US 



0.27oz



210



130





2" Round Trendy
shell chocolate
h 0.65"
ref. 305.34.090US 



0.43oz



90



200

48

49

t a r t
l e t s
c o a t e d



recipe
idea

Trendy chocolate tartlet with raspberry mousse

The modern shape of 4" round Trendy shell chocolate is a feast for the eyes in itself! Add some delicious raspberry mousse and let the party begin!

For more recipes visit our website pidy.us

MODERN COATED



3.1" Round Trendy shell chocolate
h 0.67"
ref. 307.34.060US

1.01oz	60	130

NEW



4" Round Trendy shell chocolate
h 0.79"
ref. 309.34.040US

1.71oz	40	130



1.5"x1.5" Square Trendy shell chocolate
h 0.59"
ref. 312.34.210US

0.26oz	210	130



2.7"x2.7" Square Trendy shell chocolate
h 0.70"
ref. 302.34.060US

1.11oz	60	130



2" Round Trendy shell graham
h 0.65"
ref. 305.97.090US

0.43oz	90	200



3.1" Round Trendy shell graham
h 0.67"
ref. 307.97.060US

1.01oz	60	130

NEW



4" Round Trendy shell graham
h 0.79"
ref. 309.97.040US

1.71oz	40	130

Ingredients

6 Pidy Trendy shell round chocolate 4"

- 2 cups of fresh raspberries
- 3 sheets of gelatin
- 1 cup of whipped cream
- Juice of half a lime
 - ½ cup of fine granulated sugar

Decoration

- Raspberries
- Currants
- Mini Macarons Raspberries
- Merengue Crumble
- Strawberries

8 servings

Method

1. Place the gelatin sheets in cold water. Puree the raspberries. Add the lime juice and sugar.
2. Squeeze the soaked gelatin sheets and dissolve them in a little bit of hot water. Add this to the raspberries and put it aside in the fridge for a while.
3. In the meantime, whip the cream until stiff and then fold the whipped cream into the raspberries.
4. Fill the Trendy tartlets with the mousse and let it stiffen in the fridge for a few hours.
5. Finish with some currants, whipped cream, merengue crumble, raspberry mini macarons and candies.



semi
finished
desserts



Chef Inspired Desserts is a selection of qualitative semi-finished tarlets and mini desserts. Time and labor saving solutions, all Chef Inspired Desserts range is made in USA!

CORE RANGE

NEW



2" Lemon tartlet
h 0.65"
ref. H.101.8.048 **KD**

1.06oz	48	230

NEW



2" Pastry cream tartlet
h 0.65"
ref. H.102.8.048 **KD**

1.06oz	48	230

NEW

SPECIAL ORDER



2" Red berries tartlet
h 0.65"
ref. H.107.8.048 **KD**

1.06oz	48	230

NEW



2" Raspberry tartlet
h 0.65"
ref. H.103.8.048 **KD**

1.06oz	48	230

NEW

SPECIAL ORDER



2" Pumpkin spice tartlet
h 0.65"
ref. H.108.8.048 **KD**

1.06oz	48	230

NEW

SPECIAL ORDER



2" Apple cinnamon tartlet
h 0.65"
ref. H.109.8.048 **KD**

1.06oz	48	230

NEW



2" Chocolate ganache tartlet
h 0.65"
ref. H.105.8.048 **KD**

1.06oz	48	230

NEW



2" Chocolate and caramel tartlet
h 0.65"
ref. H.106.8.048 **KD**

1.06oz	48	230

SEASONAL RANGE




d e s
s e r t
a s s o r t
m e n t s



CHEESECAKES



❄️ 1.5" Classic cheesecakes
assortment
h 0.59"
ref. Z.749.1.144 



0.70oz




144



100

BROWNIES



1.5" Baby brownies
assortment
h 0.59"
ref. B01.729.1.144 



0.22oz

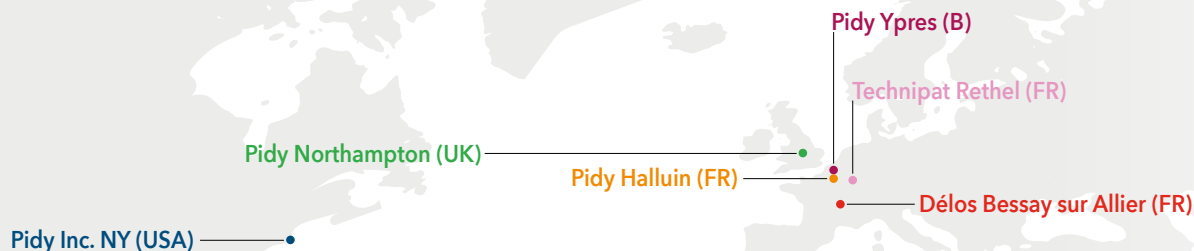


144



100

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