

Gourmet Pidy

Since 1967



05.01.2023

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.

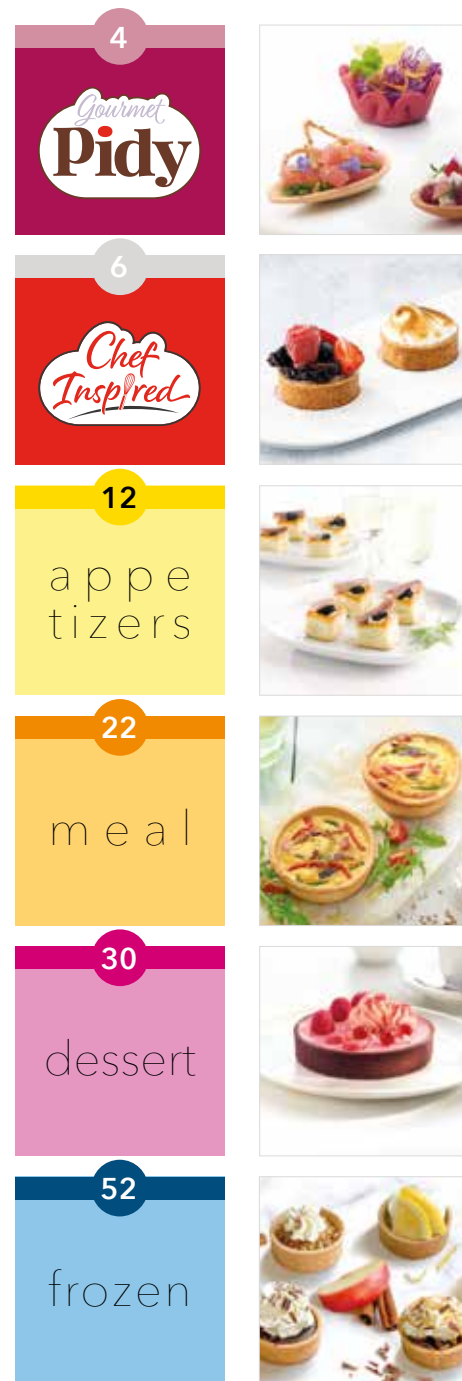
Today, we are proud to present our new catalogue which will allow you, we hope, to unleash your daily culinary creativity, but above all to save time to make starters, main courses, desserts, anywhere at any time.

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



icons



With butter



With coating



Gluten free



Vegan



Clean Recipe



Special order



Made in USA



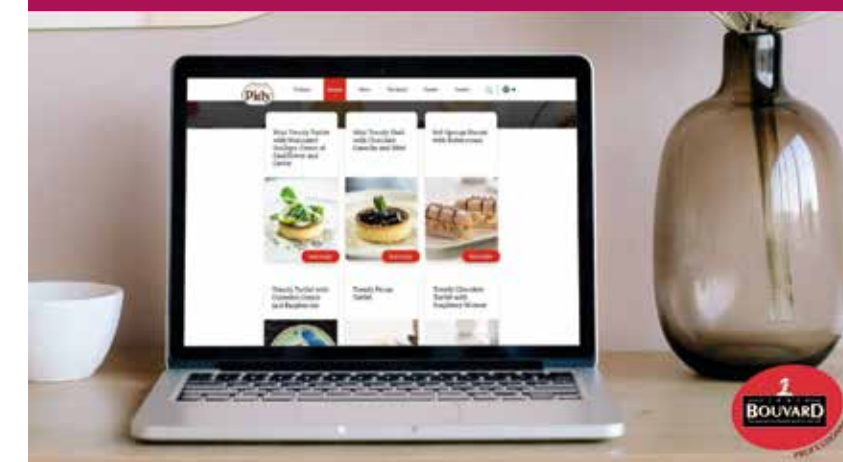
Kosher Dairy



Frozen

media

INSPIRATION: <https://www.pidy.us/recipes/>



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 shells to choux pastry, sponge, joconde and macarons shells**, to help you find the perfect ready-to-fill or ready-to-use canvas for your creativity!



Since 1967

MACARONS SHELLS

Discover our new range of macarons shells ready to be filled with ganache or cream, or simply to decorate your pastry creations and frozen desserts.

More info on p. 46



THE TACO CUPS

Our new offer in the creative cocktail range, corn-based, crunchy and delicious. Goes perfectly with a guacamole filling, Tex-Mex and perfect for serving tapas!

More info on p. 17



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.

More info on p. 54





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, redberries, chocolate ganache, chocolate caramel...



More info on
p. 20 | 21 | 28 | 29 | 48 | 49
50 | 51 | 56 | 57

More info on
p. 56

c l e a n



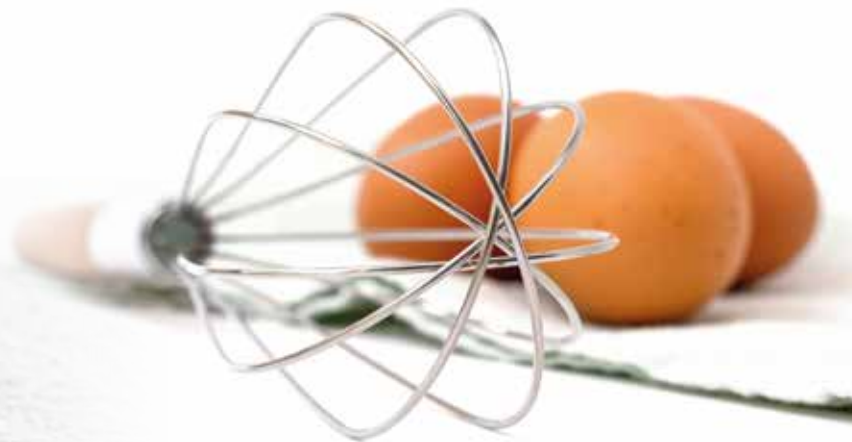
Quality has always been at the heart of our concerns, and also involves the continuous improvement of our recipes. As such, our Research & Development team go even further with **the improvement and simplification of our ingredient lists.**

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.
14 | 15 | 16 | 17 | 24 | 25 | 32
33 | 34 | 36 | 38 | 40



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.

More info on p. 14 | 24 | 35 | 39



MINI TARTLETS	P14
MINI CREATIVES	P16
MINI CONES	P18
MINI PATTY SHELLS	P19
MINI TARTLETS COATED	P21

appe tizers



from page 14 to 19



from page 20 to 21

mini
tartlets



Pidy appetizers enables you to propose limitless number of creations, on any occasion!
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

SHORTCRUST



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

0.26oz	240	150



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



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



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

0.39oz	96	200

GLUTEN FREE

PUFF PASTRY



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

0.18oz	96	250



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

0.30oz	70	400






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

0.14oz	192	230


mini creatives






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


		
0.13oz	192	150






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

		
0.15oz	192	150






 2" Canape cup
h 0.39"
ref. 719.70.280US

		
0.14oz	280	230






 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

NEW

TACO CUPS






2.2" Taco Flower cuppy
h 0.47"
ref. 718.37.140US

		
0.14oz	140	400




1.25" Taco Iris
h 0.86"
ref. 717.89.096US

		
0.14oz	96	210

VEGGIE CUPS




 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




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






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

		
0.22oz	480	60



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

		
0.24oz	192	150





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.







mini
tartlets
coated





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	90	200



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

		
0.27oz	210	130



meal

TARTLETS & TARTS	P24
PUFF PASTRY QUICHES	P26
PATTY SHELLS	P27
TARTLETS COATED	P29

meal



from page 24 to 27





from page 28 to 29




tartlets
& tarts





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.






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

		
0.85oz	96	100




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




		
1.34oz	54	100

GLUTEN FREE

TARTS






 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 

		
3.70oz	12	100



puff
pastry
quiches



patty
shells



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. 240.52.072US

1.34oz	72	60





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



tartlets
coated



MODERN COATED



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

1.13oz	60	130



3.2"
Round Trendy shell
neutral
h 0.67"
ref. 307.04.060US **KD**

1.01oz	60	130



dessert

MINI TARTLETS	P32
TARTLETS	P36
SHORTCRUST TARTS	P40
CHOUX PASTRY	P42
SWEET PUFF PASTRY	P43
WAFFLES	P44
SAVARINS	P45
MACARONS	P46
TARTLETS COATED	P48

dessert



from page 32 to 47



from page 48 to 51

mini
tartlets



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?

MODERN



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

0.18oz	189	220



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

0.28oz	240	150



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

0.28oz	240	150

SPECIAL ORDER



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

0.18oz	189	200



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

0.28oz	240	150



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

0.43oz	96	200



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

0.43oz	96	200



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

0.43oz	96	200



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

0.26oz	240	150



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

0.43oz	96	200



1.5"x1.5" Square Trendy shell chocolate
h 0.59"
ref. 312.42.240US

0.26oz	240	150



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

0.26oz	240	150

mini
tartlets



SHORTCRUST

GLUTEN
FREE
TARTLET
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.



1.5" Round fluted
shell sweet
h 0.53"
ref. 310.71.192US **KD**
0.16oz | 192 | 200



1.75" Round fluted
shell sweet
h 0.65"
ref. 315.71.192US **KD**
0.25oz | 192 | 200



1.75" Round fluted
shell sweet
h 0.65"
ref. 315.74.192US **KD**
0.25oz | 192 | 200

SPECIAL
ORDER



2.5" Chocolate
chip cookie cup
h 0.89"
ref. 320.54.180US **KD**
0.56oz | 180 | 100



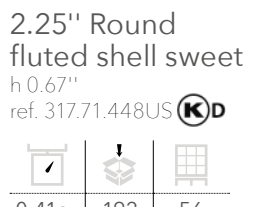
2.5" Round fluted
tart shell sweet
h 0.89"
ref. 320.71.180US **KD**
0.56oz | 180 | 100



1.75" Round fluted
shell sweet
h 0.47"
ref. 885.47.480US
0.25oz | 480 | 60



2.25" Round
fluted shell sweet
h 0.67"
ref. 317.71.096US **KD**
0.41oz | 96 | 200



2.25" Round
fluted shell sweet
h 0.67"
ref. 317.71.448US **KD**
0.41oz | 192 | 56

GLUTEN FREE



2" Round straight
sided shell sweet
h 0.79"
ref. 730.02.070US
0.30oz | 70 | 400

tartlets



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 **KD**

0.85oz	96	100



3.2" Round Trendy
shell sweet
h 0.67"
ref. 307.74.096US **KD**

0.99oz	96	100



3.2" Round Trendy
shell sweet
h 0.67"
ref. 307.41.096US **KD**

0.99oz	96	100



3.2" Round Trendy
shell chocolate
h 0.67"
ref. 307.64.096US **KD**

0.99oz	96	100



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

0.85oz	96	100



3.2" Round Trendy
shell chocolate
h 0.67"
ref. 307.42.096US **KD**

0.99oz	96	100



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

1.71oz	56	100



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

0.81oz	96	100



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

1.15oz	96	100



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

0.85oz	96	100



3.2" Round Trendy
shell graham
h 0.67"
ref. 307.96.096US **KD**

0.99oz	96	100

tartlets




GLUTEN FREE




tartlets



RUSTIC








 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 chocolate
h 0.77"
ref. 334.42.072US 



		
1.55oz	72	100






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


		
1.22oz	81	100








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




		
1.55oz	72	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

shortcrust
tarts





STRAIGHT SIDED TARTS




shortcrust
tarts

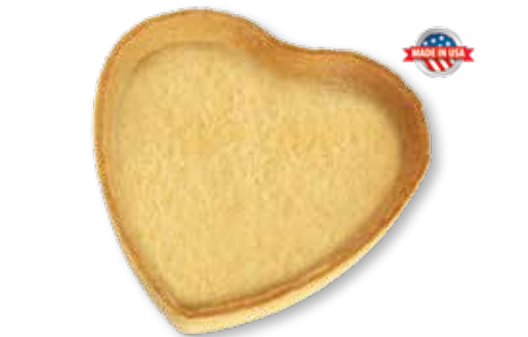




ROUND FLUTED SHELL






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

		
3.70oz	12	100



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



		
4.02oz	12	100






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

		
6.98oz	14	90



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

		
6.42oz	12	100



  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	135

 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	72




choux
pastry




sweet
puff
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






 2.75" 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






 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






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

waffles



savarins



SPECIAL
ORDER

NEW



2.1" Tulipe
h 2.36"
ref. LC400.400A.20061US

1,06 oz	60	60



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

SPECIAL
ORDER

NEW



1.6" Savarin lunch
h 0.87"
ref. LC011.002A.00301US

0.19 oz	300	100



SPECIAL
ORDER

NEW



2.6" Savarin
h 1.30"
ref. LC000.000A.00121US

0,60 oz	120	80

macarons



tips & tricks



Garnish your macaroons and leave them 1 to 2 days in the refrigerator to obtain a soft texture.



NEW

1.4" Mini raspberry macaron flavour
ref. LC235.230A.30433US

0.07oz	432	160



NEW

1.4" Mini neutral macaron flavour
ref. LC235.200A.30433US

0.07oz	432	160



NEW

1.4" Mini chocolate macaron flavour
ref. LC235.210A.30433US

0.07oz	432	160



NEW

2.7" Large raspberry macaron flavour
ref. LC269.230A.30097US

0.49oz	96	160



NEW

2.7" Large neutral macaron flavour
ref. LC269.200A.30097US

0.49oz	96	160



NEW

2.7" Large chocolate macaron flavour
ref. LC269.210A.30097US

0.49oz	96	160





tartlets
coated

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

SPECIAL
ORDER



3.9"x1.4" Rectangle
Trendy shell sweet
h 0.75"
ref. 640.82.090US

0.93oz	90	130



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

1.01oz	60	130



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

0.71oz	60	120



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








tartlets
coated





MODERN COATED






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



		
1.01oz	60	130




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



		
0.43oz	90	200






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



		
1.71oz	40	130






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



		
1.01oz	60	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



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

		
1.71oz	40	130



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

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.





frozen



KØN	P54
SPONGE & JOCONDE SHEETS	P55
PREFILLED TARTLETS	P56
DESSERT ASSORTMENT	P57



Køn
p. 54



Sponge & joconde sheets
p. 55



Prefilled tartlets
p. 56



Cheesecakes & brownies
p. 57


køn






sponge
&
joconde
sheets






NEW

 **Køn**
h 6.5"
ref. LC410.410S.00031US





		
2.82oz	30	140






  
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



prefilled
tartlets



dessert
assortments



CHEESECAKES



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

1.06oz	48	230



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

1.06oz	48	230



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

1.06oz	48	230



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

1.06oz	48	230



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

1.06oz	48	230



1.5" Classic cheesecakes
assortment
h 0.59"
ref. Z.749.1.144 **KD**

0.70oz	144	100

BROWNIES



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

0.22oz	144	100

58

[illegible]

59

[illegible]



Pidy Inc. NY (USA)

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

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 Northampton (UK)

PIDY NORTHAMPTON (UK)

4 Sterling Business Park,
Salhouse Road, Brackmills,
Northampton NN4 7EX
United Kingdom

Phone: +44 1604 705666

Fax: +44 1604 702666

uk@pidy.com

Pidy Halluin (FR)

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 shells - Sponge cakes

475 Avenue du Garlaban

13420 Gémenos

France

Phone: +33 4 42 32 00 90

contact@lacigaledoree.com

Pidy Ypres (B)

Technipat Rethel (FR)

Délos Bessay sur Allier (FR)

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