Gourmet

Pidy

Since 1967

Anytime Anywhere

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Weight per unit | Pieces per box | Boxes per pallet

INTRODUCTION

Here at Pidy, our first and foremost priorities are always exceptional quality and innovation. Recently we added to our growing list of prestigious worldwide accolades with the UK Chefs' Choice Award for our Black Mussel Shell pastry case, proving yet again that we lead the way in creating truly unique pastry products that chefs can be proud to include on their menu. This year we have introduced further new ranges and products into our portfolio, in order to bring you the very latest developments in contemporary pastry that delivers award winning quality and flavour.

Achievements such as this require significant investment in both people and manufacturing facilities and in order to achieve our ambitious stategies for the future, 2018/19 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 to simply provide you with the perfect base product, but to also inspire you to bring in to life in so many ways!

Jerome Haussoullier
CEO Pidy Gourmet

NOV

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ELTIES

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SPECIFIC RANGES

Organic

Follow this icon...

Anxious to integrate into a sustainable approach and always more respectful of the environment, Pidy is committed to the Bio. Discover our new range of 100% organic shortcrust tarts, and their pure butter recipe with good eggs and sugar of red cane.

Gluten Free

Follow this icon...

Our GF range is growing by the day that's why Pidy made different flavours & formats from cocktail to meal (neutral) or dessert (sweet).
A newcomer in the GF family is the 4 cm tartlet (neutral).

Vegan

Follow this icon...

Colour & Taste!
Our Vegan range starts with the Veggie Cups : Carrot, beetroot, spinach & grilled onion.
These cups are made with palm free oil and natural flavours and colours.
A perfect canapé for every vegan !

SPECIFIC RANGES

Coating

Follow this icon...

A barrier against moisture migration.
The coating will ensure that the bottom and the sides of the tartlets are impenetrable to the humidity of the filling.

Coating with a flavour : Neutral, Vanilla or Choco

Coating goes perfectly with our Ready to fill products !

Flavoured

Colourful with an intense taste of natural flavours. A mix of spices, herbs and vegetables for tasteful and surprising creations.

TIPS & TRICKS

PUFF PASTRY

- Texture: light, crispy and airy
- Taste: neutral
- With margarine or butter
- Baking method: French method

170°C

Empty product: 3-4 mn
Filled product: 6-7 mn

SHORTCRUST PASTRY

- Texture: light & crunchy
- Taste: neutral or sweet
- With margarine or butter

Baking method: traditional shortcrust

- Suitable for cold and warm fillings

170°C

Filled product: 10-12 mn

QUICHE

- Texture: crunchy
- Moisture resistant
- Taste: Neutral
- Baking method: Dutch method
- Also available in aluminum tray or wooden tray with parchment paper

170°C

Filled product: 20-25 mn

FONÇAGE

- Texture: crunchy and moisture-resistant
- Taste: neutral
- Baking method: pressed puff pastry
- Suitable for cold and warm fillings

Available in different variations like vegetable flavour or spices

170°C

Filled product: 6-7 mn

HARD FONÇAGE

- Texture: crunchy, moisture-resistant
- Baking method: (hard) pressed short crust
- Taste: neutral or sweet
- Suitable for cold and warm fillings
- With free range eggs

170°C

Filled product: 15-20 mn

CHOUX PASTRY

- Texture: crispy and airy
- Taste: sweet
- With butter
- Hand-made look
- Perfect for cold fillings, keep the filled choux in the refrigerator for at least 4 hours to obtain a creamy texture

No bake needed

GENOISE - SPONGE SHEET

- Texture: firm and high density
- Taste: rich and sweet
- Frozen
- Ready for use (after 10 min. of defrosting)
- Flat regular surface
- Available in neutral or chocolate

roll layer wrap

JOCONDE - SPONGE SHEET

- Texture: soft and airy
- Taste: neutral or sweet
- Based on egg and almond powder
- Frozen
- Ready for use (after 10 min of defrosting)
- Very smooth and a flat surface
- Available in different flavours and colours

roll layer wrap

SAVOURY BASE

- Texture: smooth & firm
- Taste: savoury taste
- Frozen
- Ready for use (after 10 min. of defrosting)
- Available in neutral, spinach or carrot

layer wrap

All our products can be frozen after filling

COCKTAIL

MINI PUFF PASTRY

Mini bouchée straight sided
ø 3,5 x h 2,5cm
ref. 658.00

5,5g	480	48

Escarcoque
ø 4 x h 2,5cm
ref. 050.00

7g	96	168
	480	48

Mini bouchée straight sided
ø 4,2 x h 2,8cm
ref. 662.00

8,5g	350	48

Mini bouchée straight sided
ø 4,8 x h 3,5cm
ref. 210.00

12,5g	72	88
	96	88

Mini square
3,2 x 3,2 x h 2,3cm
ref. 010.00

5g	96	168
	192	112
	480	48

Zakouski
ø 3,3 x h 2,2cm
ref. 020.00

4,5g	96	168
	192	96
	480	48

Apericœur
3,5 x 4,2 x h 2,5cm
ref. 080.00

5,5g	96	168
	480	48

Mini longo
5,6 x 3,3 x h 2,2cm
ref. 015.00

7,5g	56	168

MINI PUFF PASTRY

Fishka
6 x 3 x h 1,7cm
ref. 090.00

5g	84	168
	336	56

Mini star
ø 2,9 x h 2,7cm
ref. 659.00

6g	480	48
	96	192

Mini X-mas tree
6 x 4,1 x h 2,1cm
ref. 085.00

8g	320	48

Mini horn
ø 2,7 x 6,2cm
ref. 360.02

8g	56	168
	112	104

Mini roulé
ø 2,7 x 5,1 x h 2,4cm
ref. 627.20

6g	56	168
	320	48

Apériquiche
ø 4,5 x h 1,1cm
ref. 160.00

6g	90	168

Assortment

Mini assortment
Mini square / Zakouski / Gourmande / Aperocœur
ref. 047.00

48	360

x12

x12

x12

x12

MINI TARTLETS

THE MODERN RANGE

FREE RANGE EGGS

Mini Trendy round & neutral
ø 4 x h 1,6cm
ref. 647.20

6,5g	96	168
	240	120
	480	64

+ coating
ref. 637.20

6,8g	240	120

Mini Trendy round & neutral
ø 5 x h 1,7cm
ref. 305.80

11,5g	96	200

Mini Trendy carré neutral
3,5 x 3,5 x h 1,6cm
ref. 646.20

7g	96	168
	240	120
	480	64

Assortment

Mini Trendy neutral
Mini Trendy round / square
ref. 648.20

96	168

x48

x48

Assortment

Mini shortcrust
Mini Trendy square / round / Mini barquette
ref. 351.80

152	200

x48

x48

x56

MINI-TARTLETS

THE SHORTCRUST RANGE

Mini shortcrust tartlet neutral & fluted
ø 4,5 x h 1,2cm
ref. 885.42

6g	90	176
	180	112
	480	48

Mini croustade neutral
ø 4,5 x h 1,7cm
ref. 315.80

5g	192	200

Mini shortcrust tartlet neutral & straight sided
ø 5 x h 1,8cm
ref. 880.09

8,6g	480	48

THE GLUTEN FREE

Mini tartlet
ø 4 x h 2cm
ref. 725.01

4g	96	200

Mini tartlet
ø 5 x h 2cm
ref. 730.01

7,5g	70	320

THE RUSTIC RANGE

Mini telline neutral & straight sided
ø 4 x h 1,5cm
ref. 713.20

6g	96	200
	480	88

Mini telline neutral & fluted
ø 4,5 x h 1,5cm
ref. 882.20

6g	120	176
	480	72

THE PUFF PASTRY RANGE

Gourmande
ø 4 x h 1,6cm
ref. 710.20

3g	96	200
	192	200
	480	80

Mignardise
ø 6 x h 2cm
ref. 720.20

8g	80	168
	240	88
	360	72

MINI CREATIVES

Corolle
ø 3 x h 1,5cm
ref. 715.70

3,5g	96	168
	144	88
	192	112
	480	48

Anabelle
ø 3 x h 1,5cm
ref. 716.70

3,5g	96	168

Iris
ø 3 x h 1,5cm
ref. 717.70

4g	96	168
	144	88
	192	112
	480	48

Mini canapé
ø 5 x h 1cm
ref. 719.70

3,5g	140	320
	280	184

Flower cuppy
ø 5,5 x h 1,2cm
ref. 718.70

3,4g	140	320
	280	184
	560	96

MINI-CREATIVES

Mini coquille
ø 5 x h 1cm
ref. 792.75

3,5g	90	168
	480	72

Spoonette
3,6 x 7,5cm
ref. 790.77

3,5g	84	168
	252	184

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

3,5g	90	168
	192	184

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

3,5g	84	320
	168	160

Toasty
3,8 x h 3,4cm
ref. 011.70

2,4g	4 boxes of 750g	50

Mini fillo
ø 4,5 x h 2,2cm
ref. 470.30

3,6g	88	280
	264	100

Assortment

Creative I
Iris / Mini shortcrust tartlet fluted / Flower cuppy
ref. 075.00

326	80

x96

x90

x140

Assortment

Creative II
Iris / Gourmande / Mini coquille / Flower cuppy
ref. 076.00

326	104

x48

x70

x48

x60

MINI CREATIVES

Mussel shell neutral

FREE RANGE EGGS

6,7 x 3,2 x h 1cm
ref. 795.50

4g	84	320
	435	100

Mussel shell with parsley butter

FREE RANGE EGGS

6,7 x 3,2 x h 1cm
ref. 795.51

4g	84	320
	435	100

Mussel shell black

FREE RANGE EGGS

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

4g	84	320
	435	100

Mini barquette

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

3,8g	280	120

Barquette

10,5 x 4,5 x h 1,5cm
ref. 355.70

7,3g	120	200

Mini cannelito

ø 2,3 x 3,6cm
ref. 624.40

5,5g	112	168
	336	88

MINI-CREATIVES

Assortment

Veggie Cups

Veggie cups
Beetroot / Carrot / Spinach / Grilled onion
ref. 716.79

96	168

x24

x24

x24

x24

Beetroot
ø 3,2 x h 1,5cm
ref. 716.84

3,5g	96	168

Carrot
ø 3,2 x h 1,5cm
ref. 716.82

3,5g	96	168

Spinach
ø 3,2 x h 1,5cm
ref. 716.81

3,5g	96	168

Grilled onion
ø 3,2 x h 1,5cm
ref. 716.85

3,5g	96	168

Assortment

Spicy Cups

Spicy cups
Southern pepper / African falafel / Mexican chili / Asian curry
ref. 717.65

96	168

x24

x24

x24

x24

Southern pepper
ø 3,2 x h 1,5cm
ref. 717.64

4g	48	320
	96	168

African falafel
ø 3,2 x h 1,5cm
ref. 717.61

4g	48	320
	96	168

Mexican chili
ø 3,2 x h 1,5cm
ref. 717.63

4g	48	320
	96	168

Asian curry
ø 3,2 x h 1,5cm
ref. 717.62

4g	48	320
	96	168

Assortment

Savoury Macarons
Curry / Spicy
ø 3,5cm
ref. 460.99

2,1g	192	200

x96

x96

MINI-CONES

Mini cone tomato + coating + palette
ø 2,5 x 7,5cm
ref. 508.82

4,8g	90	152

Mini cone spinach + coating + palette
ø 2,5 x 7,5cm
ref. 508.83

4,8g	90	152

Mini cone curry + coating + palette
ø 2,5 x 7,5cm
ref. 508.81

4,8g	90	152

Mini cone sepia + coating + palette
ø 2,5 x 7,5cm
ref. 508.85

4,8g	90	152

Mini cone neutral + coating + palette
ø 2,5 x 7,5cm
ref. 508.80

4,8g	90	152

Mini cone neutral
ø 2,5 x 7,5cm
ref. 508.90

3,8g	112	200
	144	88
	286	176

38 x 29cm - 36

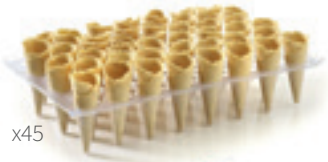
Mini cone neutral + palette
ø 2,5 x 7,5cm
ref. 508.90

3,8g	112	200
	286	176

Mini cone sesame
ø 2,5 x 7,5cm
ref. 508.79

3,8g	112	200

Assortment



x45

x45

x45

x45

Mini cônes + coating + palette
Neutral / Sepia / Tomato / Spinach
ref. 508.99

180	72

38 x 29cm - 36

Assortment

x24

x24

x24

x24

Mini cones + palette
Tomato / Spinach / Neutral / Sepia
ref. 508.98

96	200

38 x 29cm - 36

MEAL

BOUCHÉES / VOL AU VENT

Bouchée
ø 5,7 x h 4cm
ref. 190.02

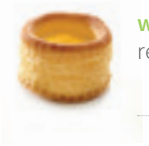
17g	40	88
	60	88

Fleuron
6,2 x 2,1 x h 1,6cm
ref. 100.00

5,5g	84	168
	336	48

Bouchée
ø 7 x h 4,5cm
standard
ref. 220.02

25g	24	120
	60	56
	96	40



without hat
ref. 220.00

27g	24	120
	96	40

with separated hat
ref. 220.01

27g	24	120
	60	48

Vol au vent
ø 8 x h 4,5cm
standard
ref. 240.02

32g	24	120
	72	48

ref. 240.05

33g	72	48

without hat
ref. 240.00

33g	72	48

with separated hat
ref. 240.01

33g	72	40

ref. 240.04

33g	72	40

BOUCHÉES / VOL AU VENT

Vol au vent straight sided
ø 8 x h 4,5cm
ref. 681.02

35g	72	48

Vol au vent Rustic
ø 9,5 x h 5,5cm
ref. 241.27

40g	72	40

FREE RANGE EGGS

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

44g	48	48

Quatro
8 x 8 x h 3,2cm
ref. 222.00

33g	48	48

Bouchée square
6 x 6 x h 4,5cm
ref. 200.02

25g	48	72

Bouchée square
8 x 8 x h 4,8cm
ref. 242.05

44g	18	64

PUFF PASTRY ROLLS

Roulé
ø 5 x 11,5 x h 4,5cm
ø of filling 2,5cm
ref. 620.30

35g	30	120
	90	48
	144	32

Roulé
ø 5,5 x 11,5 x h 5cm
ø of filling 3cm
ref. 610.30

35g	30	120
	80	36

BOUCHÉES CREATIVES

Bouchée fish

9 x 6,5 x h 4,5cm
ref. 244.02

30g	54	48

Star Vol au vent

ø 8,5 x h 4,5cm
ref. 246.26

27g	24	120

Bouchée X-mas tree

10 x 6,5 x h 4,5cm
ref. 249.02

30g	54	48

TARTLETS & PIE BASES

THE MODERN RANGE

Trendy square & neutral
7 x 7 x h 1,8cm
ref. 642.20

30g	36	168
	96	88

Trendy round & neutral
ø 7 x h 1,8cm
ref. 643.20

22g	36	168
	96	88

Trendy triangle & neutral
8 x 8 x 8 x h 1,8cm
ref. 301.80

19g	36	168
	96	88

THE GLUTEN FREE

Tartlet neutral
ø 8,5 x h 2cm
ref. 749.01

19g	27	200

THE SHORTCRUST RANGE

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

24g	135	56

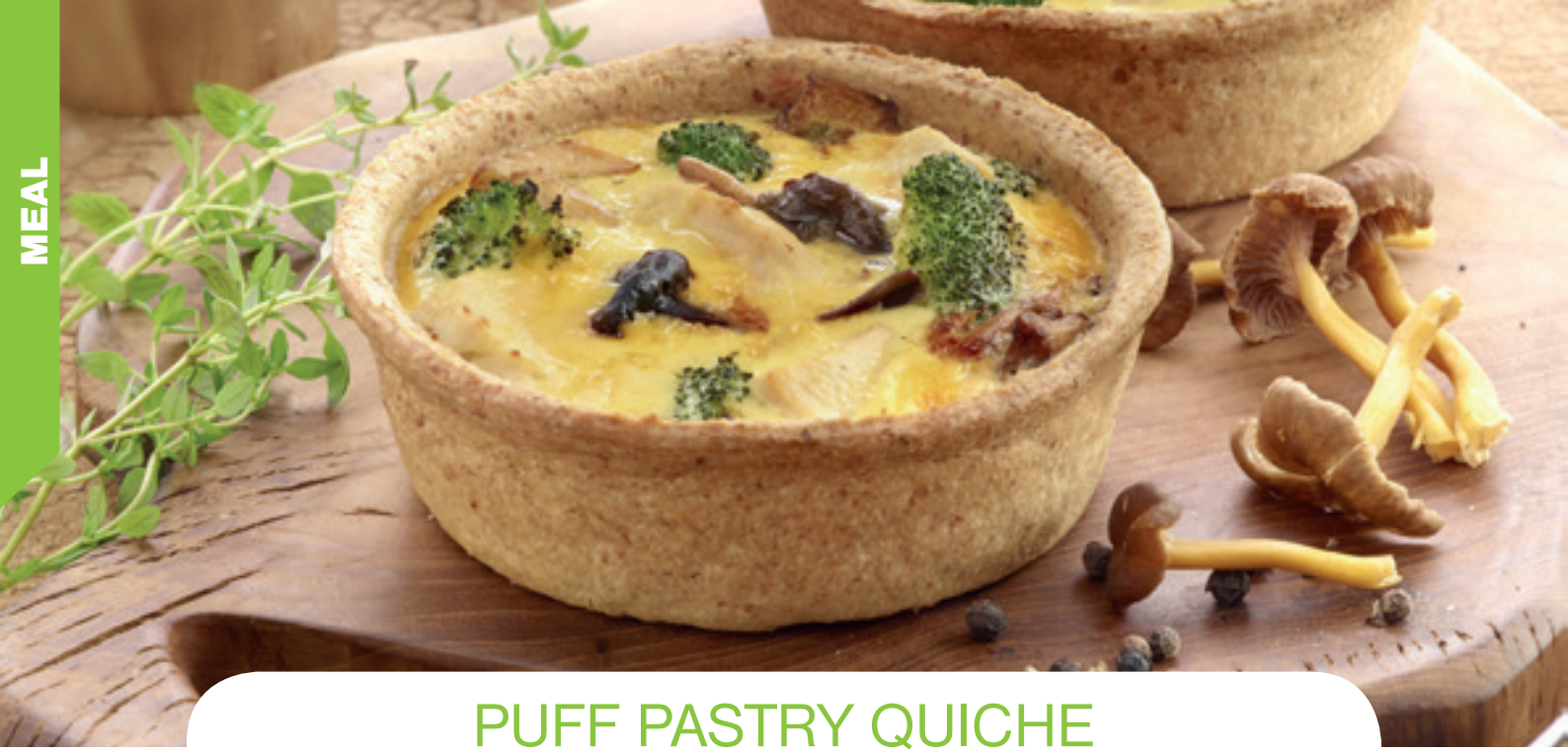
THE CREATIVE RANGE

Puff pastry base
ø 12,5 x h 1,3cm
ref. 255.00

40g	75	35

Fillo cup
ø 7,5 x h 5cm
ref. 471.30

12,7g	48	64



PUFF PASTRY QUICHE

Quiche
ø 7 x h 2cm
ref. 740.20

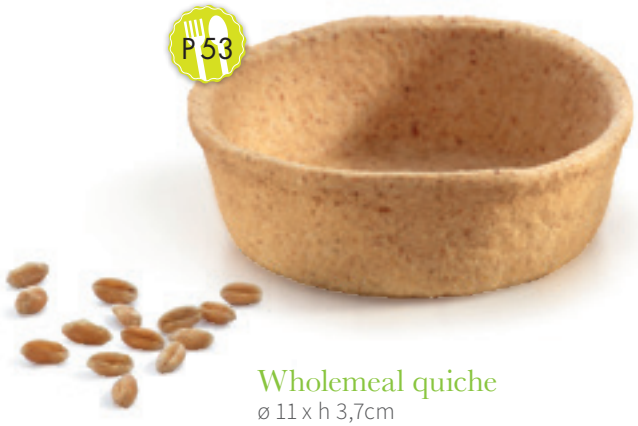
12,5g	90	120
	180	48

Quiche
ø 8,5 x h 2,1cm
ref. 750.20

18,2g	24	168
	72	120
	144	56

Quiche
ø 11 x h 3,7cm
ref. 760.00.042

46g	42	48



Wholemeal quiche
ø 11 x h 3,7cm
ref. 760.73

46g	42	48

PUFF PASTRY QUICHE

Quiche + aluminum case
ø 18 x h 3,2cm
ref. 770.00

85g	10	100
	36	36

Wholemeal quiche + aluminum case
ø 22 x h 3,2cm
ref. 780.73

130g	6	84

Quiche + aluminum case
ø 11 x h 3,7cm
ref. 760.00.442

46g	42	56

Handmade quiche
ø 8,5 x h 2,1cm
ref. 750.20.560

18,2g	60	88

Handmade quiche
ø 11 x h 3,7cm
ref. 760.00.542

46g	42	48

Handmade quiche
ø 18 x h 3,2cm
ref. 770.00.508

85g	8	100

REVISIT

Choux Pastry *by Pidy*

Tip from the Chef
Savoury applications

Snacking Trend

Our delicious choux pastry recipes go perfectly together with savoury fillings !

Revisit the standard snacking with our light & crispy textures !

Profiteroles in a *Savoury Way*

Paris-Brest goes *Bagel*

Éclair turns into a *Sandwich*

Gourmet Pidy

www.pidy.com

Discover more of our **Choux pastry** range on page **34**

DESSERT

_MINI TARTLETS

THE SHORTCRUST RANGE

FREE RANGE EGGS

Mini shortcrust tartlet fluted & sweet

ø 4,5 x h 1,2cm
ref. 885.47

6g	90	176
	180	112
	480	48

Mini shortcrust tartlet straight sided & sweet

ø 5 x h 1,8cm
ref. 880.47

8,6g	480	48

THE GLUTEN FREE

Mini tartlet sweet

ø 4 x h 2cm
ref. 725.02

4g	96	200

Mini tartlet sweet

ø 5 x h 2cm
ref. 730.02

7,5g	70	320

THE RUSTIC RANGE

FREE RANGE EGGS

Mini telline fluted & sweet

ø 4,5 x h 1,5cm
ref. 882.50

6g	120	176
	480	72

ø 4,5 x h 1,5cm
ref. 882.12

6g	120	176
	480	80

Mini telline straight sided & sweet

ø 4 x h 1,5cm
ref. 713.13

6,5g	96	200
	480	88

ø 4 x h 1,7cm
ref. 713.12

6,5g	96	200
	480	88

Mini telline straight sided & sweet

ø 6 x h 2cm
ref. 721.13

9,5g	80	200
	240	88

ø 6 x h 2cm
ref. 721.12

9,5g	80	200
	240	88

MINI TARTLETS

THE MODERN RANGE

FREE RANGE EGGS

Mini Trendy round & sweet

ø 4 x h 1,5cm
ref. 647.50

7,5g	96	168
	240	120
	480	64

Mini Trendy round & sweet

ø 5 x h 1,7cm
ref. 305.74

12,5g	96	200

Mini Trendy square & sweet

3,5 x 3,5 x h 1,5cm
ref. 646.50

7g	96	168
	240	120
	480	64

Mini Trendy round & choco

ø 4 x h 1,5cm
ref. 647.62

6,5g	96	168
	240	120

Mini Trendy square & choco

3,5 x 3,5 x h 1,5cm
ref. 646.62

7g	96	168
	240	120
	480	64

Assortment

x48

x48

Mini Trendy sweet

Mini Trendy square / Mini Trendy round
ref. 648.50

96	168

Assortment

x48

x48

Mini Trendy choco

Mini Trendy square / Mini Trendy round
ref. 648.62

96	168

TARTLETS

THE TASTY RANGE

FREE RANGE EGGS

Shortcrust tartlet straight sided Speculoos

ø 8,5 x h 1,6cm
ref. 894.67

24g	54	88

Shortcrust tartlet straight sided Black Cocoa

ø 8,5 x h 1,6cm
ref. 894.65

24g	54	88

Shortcrust tartlet straight sided Choco

ø 8,5 x h 1,6cm
ref. 894.64

24g	54	88

THE GLUTEN FREE

Tartlet sweet

ø 8,5 x h 2cm
ref. 749.02

19g	27	200

THE RUSTIC RANGE

FREE RANGE EGGS

Telline straight sided & sweet

ø 7 x h 2,1cm
ref. 741.13

18g	90	120
	180	48

ref. 741.12

18g	90	120
	180	48

Telline straight sided & sweet

ø 8,5 x h 2,1cm
ref. 751.13

29g	36	200
	72	96

ref. 751.12

29g	36	200
	72	96

TARTELETS

THE MODERN RANGE

FREE RANGE EGGS

Trendy square & sweet
7 x 7 x h 1,8cm
ref. 642.50

33g	36	168
	96	88

Trendy round & sweet
ø 7 x h 1,8cm
ref. 643.50

22g	36	168
	96	88

NEW

Trendy round & sweet
ø 8 x h 2cm
ref. 641.50

31g	36	168
	96	88

Trendy triangle & sweet
8 x 8 x 8 x h 1,8cm
ref. 301.74

19g	36	168
	96	88

Trendy square & choco
7 x 7 x h 1,8cm
ref. 642.62

33g	36	168
	96	88

Trendy round & choco
ø 7 x h 1,8cm
ref. 643.62

23,5g	36	168
	96	88

P 54

NEW

Trendy round & choco
ø 8 x h 2cm
ref. 641.62

31g	36	168
	96	88

Trendy triangle & choco
8 x 8 x 8 x h 1,8cm
ref. 301.62

19g	96	100

Assortment

x18

x18

Trendy
Trendy square / round
ref. 644.50

36	168

Assortment

x18

x18

Trendy choco
Trendy square / round
ref. 644.62

36	168

SHORTCRUST TARTS

Straight sided tarts

ø 8,5 x h 1,6cm
ref. 894.14

23g	135	56

ø 9,5 x h 1,6cm
ref. 944.14

34,3g	108	48

ref. 945.14 + **coating**

34,3g	108	48

ø 11 x h 1,6cm
ref. 946.47

38g	72	72

ø 18 x h 2cm
ref. 928.14

130g	12	90

ø 22 x h 2,3cm
ref. 904.14

220g	10	48

Square tart

17,5 x 17,5 x h 2,2cm

ref. 389.74

175g	12	80

ref. 389.71

175g	12	80

NEW

Organic

P 54

Heart shaped tart

ø 14,9 x h 2,2cm
ref. 378.74

110g	12	88

Organic tart

ø 8,5 x h 1,8cm
ref. 890.48

24g	54	104

ø 22 x h 2,5cm
ref. 900.48

200g	10	48

SHORTCRUST TARTS

Fluted tarts

ø 8,5 x h 1,6cm

ref. 890.47

24g	54	88
	135	56

ref. 889.47 + **Coating**

25g	135	56

MG ref. 890.46

24g	135	56

ø 9,5 x h 1,6cm

ref. 892.47

31g	108	48

ref. 893.47 + **Coating**

33,5g	108	48

MG ref. 892.46

31g	108	48

ø 11 x h 1,8cm

ref. 895.47

38g	24	168
	72	72

ref. 897.47 + **Coating**

41g	72	72

MG ref. 895.46

38g	72	72

ø 18 x h 2cm

ref. 898.47

128g	12	90

ø 22 x h 2,3cm

ref. 900.47

200g	10	48

ref. 901.47 + **Coating**

203g	10	48

MG ref. 900.46

200g	10	48

ø 24 x h 2,3cm

ref. 906.47

250g	10	48

MG ref. 906.46

250g	10	48

ø 28 x h 2,3cm

ref. 910.47

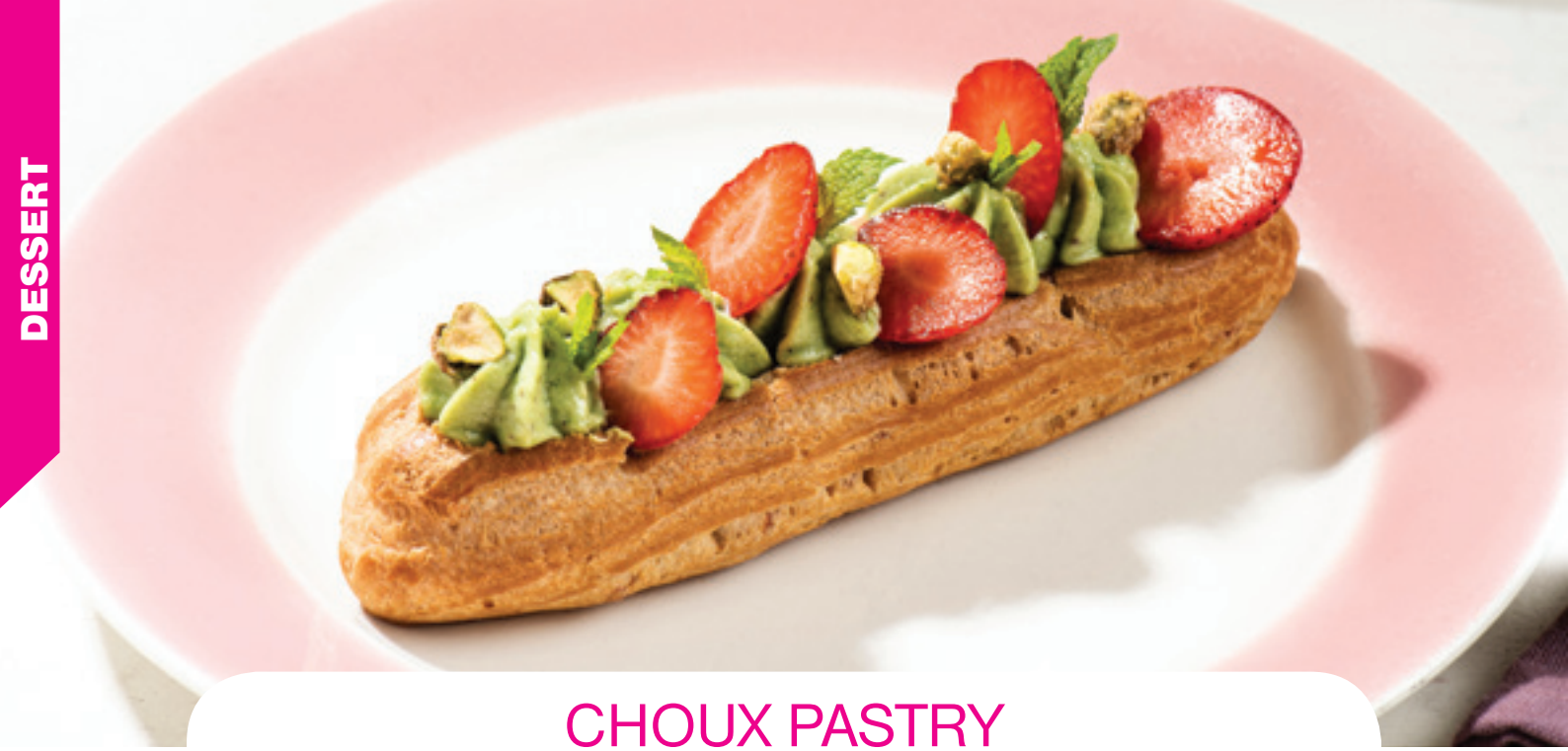
350g	10	48

ref. 909.47 + **Coating**

360g	10	48

MG ref. 910.46

350g	10	48



CHOUX PASTRY

Paris Brest

ø 10 x h 2,5cm
ref. 841.50

14,8g	100	48

Mini éclair

6 x 3 x h 2,5cm
ref. 849.50

2,2g	80	192
	250	112

Éclair

13 x 4 x h 3,4cm
ref. 860.50

8,5g	30	192
	140	48

ref. 860.52

8,5g	140	48

Giant éclair

16 x 4,5 x h 4cm
ref. 865.50

12g	100	48

ref. 865.52

12g	100	48

CHOUX PASTRY

Profiterole

ø 4 x h 3,6cm
ref. 820.50

2,4g	75	192
	250	88

Chou lunch

ø 5,5 x h 4cm
ref. 825.50

5g	250	48

Chou

ø 7 x h 5,1cm
ref. 830.50

8,5g	40	88
	120	48

ref. 830.52

8,5g	120	48

Giant chou

ø 8 x h 5,8cm
ref. 835.50

13g	80	48

ref. 835.52

13g	80	48

PUFF PASTRY

Mini horn with sugar crystals

ø 2,8 x 7cm
ref. 360.11

10g	112	112

ref. 360.10

10g	56	168
	112	112

Mini horn with sugar crystals

ø 3,5 x 12 x h 5,2cm
ref. 630.34

38g	80	36

ref. 630.38

38g	24	120
	80	36

Jockey tart 6 parts

ø 22 x h 2,3cm
ref. 272.03

170g	12	44

ref. 272.00

160g	12	55

Jockey tart 8 parts

ø 25,5 x h 2,3cm
ref. 274.03

220g	12	40

ref. 274.00

200g	12	40

Tulipe with sugar crystals

ø 8,5 x h 2,5cm
ref. 524.10

18g	36	112

Tartlet with sugar crystals

ø 8,5 x h 2,5cm
ref. 534.10

24g	27	160
	81	80

Tart with sugar crystals

ø 23 x h 3,8cm
ref. 536.10

144g	14	28

WAFFLES

Mini cone sweet
ø 2,5 x 6cm
ref. 508.93.228

4g	228	200

Mini cone sweet + 10 clips
ø 2,5 x 6cm
ref. 508.93.112

4g	112	168

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

1,1g	96	168
	288	88

Mini cone sweet + choco coating + palette
ø 2,5 x 7,5cm
ref. 508.50

5,8g	90	152

Mini choco cup
ø 4,8 x h 2,6cm
ref. 522.94

6g	70	168

Coffee cup
ø 5,4 x h 4cm
ref. 516.94

13g	96	88

Choco cup
ø 7,5 x h 5cm
ref. 512.94

19g	48	120
	96	56

Assortment

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

110	168

Mini tulip
ø 5,5 x h 3,8cm
ref. 515.93

3,4g	120	168

Mini tulip choco
ø 5,5 x h 3,8cm
ref. 515.94

7,4g	100	168

WAFFLES

Tulip
ø 10,5 x h 3,5cm
ref. 510.93

11g	24	180
	96	54

Choco tulip
ø 10,5 x h 3,5cm
ref. 510.94

21g	12	168
	72	42

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

13g	96	72

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

18g	96	72

MINI CHOCOLATE CUPS

Mini milk chocolate coffee cup
ø 2,2 x h 2,5cm
ref. 485.78

4,2g	120	240

Mini dark chocolate coffee cup
ø 2,2 x h 2,5cm
ref. 485.79

4,2g	120	240

Mini milk chocolate cup
ø 2,5 x h 2,5cm
ref. 486.78

4,2g	72	240

Mini dark chocolate cup
ø 2,5 x h 2,5cm
ref. 486.79

4,2g	72	240

MACARONS

Strawberry colour macaron
ø 3,5cm
ref. 460.64

1,5g	220	168

Vanilla colour macaron
ø 3,5cm
ref. 460.65

1,5g	220	168

Chocolate colour macaron
ø 3,5cm
ref. 460.66

1,5g	220	168

Large macaron raspberry flavour
ø 7,5cm
ref. 463.49

18g	48	160

Large macaron vanilla flavour
ø 7,5cm
ref. 463.65

18g	48	160

Large macaron chocolate flavour
ø 7,5cm
ref. 463.66

18g	48	160

BABAS

Mini savarin + tray
ø 3,5 x h 2cm
ref. 505.91

3,5g	300	90
	120	160

Savarin
ø 6,5 x h 3cm
ref. 500.91

15,5g	120	72

ref. 500.92

15g	120	72

Savarin + tray
ø 6,5 x h 3cm
ref. 501.91

15,5g	120	72

ref. 501.92

15g	120	72

Savarin square + tray
5,8 x 5,8 x h 3,8cm
ref. 504.91

13g	112	44

SPONGE CAKE & SHEETS

Sponge cake neutral
ø 28 x h 4cm
ref. 454.53

425g	6	20

Sponge cake chocolate
ø 28 x h 4cm
ref. 454.54

425g	6	20

Sponge cake block
60 x 40 x h 4cm
ref. 458.53

1870g	2	48

Sponge sheets neutral
60 x 40 x h 0,7cm

Nature
ref. 571.53

460g	12	48

Choco
ref. 571.54

460g	12	48

Assortment

Mini macarons 4 colours
Vanilla (x54) / Chocolate (x54) / Strawberry (x54) / Pistachio (x54)
ø 3,5cm
ref. 460.97

3g	220	168

Mini macarons 6 colours
Vanilla (x110) / Chocolate (x110) / Strawberry (x55) / Pistachio (x55) / Citrus (x55) / Forest fruits (x55)
ø 3,5cm
ref. 460.96

3g	440	112

MERINGUES

Meringuette
ø 4,5 x h 2cm
ref. 491.65

3,5g	144	104
	320	88

Meringue
ø 6,5 x h 2,2cm
ref. 495.65

8g	60	104
	132	88

Meringue
ø 7 x h 2,8cm
ref. 496.65

11g	50	88

Twisted meringue
9 x 6,5 x h 2,5cm
ref. 492.65

11,5g	48	112
	96	56

Meringue shell
ø 6,5cm
ref. 484.65

15g	150	60

Meringue birdsnest
ø 7,5cm
ref. 493.65

15g	175	40

MERINGUES

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

70g	10	60

Meringue disc
ø 22 x h 2,2cm
ref. 498.65

115g	18	40

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

170g	12	40

DECORATION

Macaron pearls raspberry
ref. 462.49

200g	6	160

Macaron pearls choco
ref. 462.66

200g	6	160

American cookies crumble
ref. 489.67

550g	6	160

Speculoos crumble
ref. 430.26

400g	6	160

Meringue crumble neutral
ref. 489.65

180g	6	160

Meringue pearls
ref. 488.65

200g	6	160

Meringue crumble strawberry
ref. 489.64

190g	6	160

3 chocolate coated meringue crumble
ref. 489.66

575g	6	160

REVISIT

Puff pastry *by Pidy*

Tip from the Chef
Sweet applications

Create your desserts with our light & flaky puff pastry!

Turn the gastronomic classics into sweet & original applications

It's that trendy moment!

Bouchée as *Tiramisu with Strawberries*

Puff pastry base for an *Apple pie*

Quiche as a fruit tart with *Crumble*

Quatro filled with custard and *Seasonal Fruits*

Cocktail trend *by Pidy*

Turn our cocktail & creative mini puff pastry into sweet desserts!

FROZEN

SPONGE SHEETS & JOCONDES

SPONGE SHEETS

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

297g	12	72

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

297g	12	72

Sponge sheet neutral
380 x 580 x **7mm**
ref. 571.55.909

360g	9	72

Sponge sheet choco
380 x 580 x **7mm**
ref. 571.56.909

360g	9	72

JOCONDES

Joconde sheet with raspberry flavour

380 x 580 x 5mm
ref. 574.49.910

342g	10	72

Joconde sheet neutral

380 x 580 x 5mm
ref. 574.53.910

342g	10	72

Joconde sheet with pistachio flavour

380 x 580 x 5mm
ref. 574.57.910

342g	10	72

Joconde sheet with cocoa flavour & 3 different sorts of nuts

380 x 580 x 5mm
ref. 574.60.910

405g	10	72

Stretch the filling on the sheet without overlapping the edges.
Then start rolling, using the baking parchment to form a perfect cylinder shaped cake.

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.

Its beautiful colour and look make it perfect as a decoration, around the cake or on the sides of a log.

Once thawed, guaranteed quality for 48 hours.

SAVOURY BASE

Savoury base sheet neutral

380 x 580 x 5mm
ref. 584.53.910

405g	10	72

Savoury base sheet with spinach

380 x 580 x 5mm
ref. 584.81.910

585g	10	72

Savoury base sheet with carrot

380 x 580 x 5mm
ref. 584.82.910

423g	10	72

TARTLETS

Fluted shortcrust tartlet

ø 8,5cm
ref. 890.95

24g	135	56

ø 22cm
ref. 900.95

200g	10	48

ø 11cm
ref. 895.95

38g	72	72

ø 28cm
ref. 910.95

350g	10	48

ø 18cm
ref. 898.95

128g	12	90

Straight sided shortcrust tartlet

ø 8,5cm
ref. 894.95

23g	135	56

ø 18cm
ref. 928.95

130g	12	90

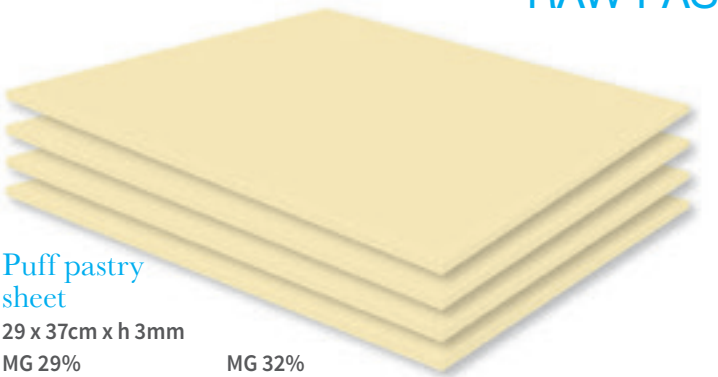
ø 9,5cm
ref. 944.95

32,5g	108	48

ø 22cm
ref. 904.95

220g	10	48

RAW PASTRY



Puff pastry sheet

29 x 37cm x h 3mm

MG 29%
ref. 282.84

325g	15	108

MG 32%
ref. 282.85

325g	15	108

ref. 282.90

325g	15	168

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

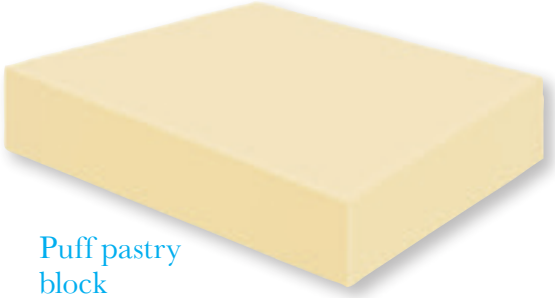
660g	20	60

ref. 287.85

660g	20	60

57 x 37cm x h 3,5mm
ref. 288.84

870g	15	60



Puff pastry block

27 x 18 x h 9cm
ref. 290.84

500g	4	126

Puff pastry disc

ø 9cm
ref. 263.90

23g	120	126

ø 11cm
ref. 254.89

31g	80	126

ø 25cm
ref. 257.84

119g	20	120

ø 28cm
ref. 267.84

208g	30	60

Bouchée

ø 7 x 0,7cm
ref. 190.84

21,5g	170	56

Square vol-au-vent

8,5 x 9,2 x h 1cm
ref. 242.90

60g	110	48

CHOUX PASTRY

Profiterole
ø 4 x h 3,6cm
ref. 820.95

2,4g	250	88

Chou lunch
ø 5,5 x h 4cm
ref. 825.95

5,5g	250	48

Chou
ø 7 x h 5,1cm
ref. 830.95

8,5g	120	48

ref. 830.85

8,5g	120	48

Giant chou
ø 8 x h 5,5cm
ref. 835.85

13g	80	48

Mini éclair
3 x 5 x h 2,5cm
ref. 849.95

2g	250	112

Giant éclair
16 x 4,5 x h 4cm
ref. 865.95

10,5g	100	48

ref. 865.85

10,5g	100	48

BABAS

Soaked savarin + tray
ø 8 x h 4cm
ref. 502.94

81g	48	56

ACCESSORIES

ACCESSORIES

White mini tartlet clip
ref. 000.03

100 | 120

White mini cone clip
ref. 000.01

100 | 270

Pipette
ref. 000.04

500 | 288

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

1 | 168

Buffet display
39 x 35cm
ref. 000.09

1 | 112

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

15 | 120

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

8 | 42

Menu

Mussel shell with cream sauce

Mussel shell with smoked salmon and broccoli mousse

Spinach sponge sheet with salmon mousse

Vol au vent Chicken Tajine

Festive vol au vent of turkey, with mini pheasant meatballs, chestnuts and forest mushrooms

Quiche with ham and bacon

Orange almond tartlet

Joconde sheet with rich chocolate buttercream

King Louie Organic tartlet

Mussel Shell with cream sauce

16 Servings

- *16 Pidy Mussel Shells*
- *16 mussels, scrubbed clean under water*
- *1/2 cup dry white wine*
- *2 tablespoon butter*
- *250 ml cream*
- *A small bunch of dill*
- *1/4 cup minced shallots*
- *1 tablespoon minced garlic*
- *1/4 cup minced parsley*
- *Salt & Pepper*

1. Put the mussels in a bowl of salted water (1 Tbsp salt per quart of water) for 10-15 mn.
2. Put 1/2 cup of dry white wine into a large pot.
3. Add the mussels to the pot and bring to a boil and then reduce the heat to low.
5. Melt the butter in a medium-sized saucepan.
6. Add the shallots and cook a couple minutes until translucent.
7. Add the garlic and cook a minute more.
8. Slowly add about a ½ cup of the filtered mussel cooking water and cream to the saucepan, stirring to create a smooth sauce.
9. Add the minced parsley to the sauce.
10. Season with salt and pepper.
11. Fill the Pidy Mussel Shells and decorate with a small twig of dill.

Mussel Shell with smoked salmon and broccoli mousse

16 Servings

- *16 Pidy Mussel Shells*
- *150 gr smoked salmon*
- *Lumpfish eggs*
- *1 broccoli*
- *1 dl of cream*
- *2 eggs*
- *2 spoons of mustard*
- *Salt, pepper & nutmeg*

1. Add broccoli to boiling salted water.
2. Cook for 4 to 5 minutes and then drain over the sink into a colander.
3. Mix the broccoli with the cream, eggs and mustard.
4. Season with salt, pepper and nutmeg.
5. Finish with a slice of smoked salmon and lumpfish eggs.

Spinach sponge sheet with salmon mousse

4 Servings

- *½ sheet of savoury base spinach*
- *1 teaspoon unflavored gelatin*
- *100 gr smoked salmon, coarsely chopped*
- *60 ml sour cream*
- *Trout eggs*
- *1 to 2 tbsp fresh lemon juice*
- *Coarse salt*
- *Fresh dill, for garnish (optional)*

1. Place 3 tablespoons cold water in a small saucepan, and sprinkle with gelatin, let soften until gelatin dissolves.
2. Use a bowl of a food processor, combine salmon, sour cream, and lemon juice. Puree until smooth, season with salt.
3. Add slightly cooled gelatin mixture, and blend until combined.
4. Without touching surface, cover container with plastic wrap, and refrigerate until firm but spreadable, about 2 hours or up to overnight.
5. Cut out the desired shape of the spinach sponge sheet and spread the mousse on it.
6. Garnish with dill and trout eggs before serving.

Vol au vent Chicken Tajine

4 Servings

- *4 Pidy Vol au Vent Rustic*
- *1 Tablespoons dried oregano*
- *2 Teaspoons seasoning salt*
- *2 Teaspoons pureed garlic*
- *1/4 Teaspoon black pepper*
- *4 Chicken breasts*
- *8 Thin slices of lemon*
- *1/2 Cup dry white wine*
- *2 Tablespoons olive oil*
- *1 Cup pitted prunes*
- *1/2 Cup pitted green olives*
- *1/4 Cup raisins*
- *2 Tablespoons capers*
- *Hot cooked noodles or rice*
- *Chopped fresh parsley or cilantro*
- *2 Cups vegetable stock*

1. Mix together oregano, salt, garlic, and pepper. Rub the mixture on to the chicken breasts, coating on all sides.
2. Spray inside slow cooker with cooking spray and add chicken.
3. Place lemon slices between the chicken pieces.
4. Add the wine and sprinkle with olive oil.
5. Add prunes, raisins, olives, capers and vegetable stock. Cover and cook on low for 45 min.
6. Reheat the Vol au Vent for 6-8 minutes at 170°C.
7. Fill the Vol au Vent with the chicken and sauce.
8. Serve with noodles or rice and sprinkle with chopped fresh parsley or cilantro.

Festive vol au vent of turkey, with mini pheasant meatballs, chestnuts and forest mushrooms

4 Servings

- *4 Star-shaped Pidy Vol au Vent*

For the mini meatballs:

- *300g minced meat of pheasant*
- *A handful of hazelnuts*
- *A handful of cranberries*
- *1 Egg*
- *1 Tablespoon breadcrumbs*

For the vol au vent:

- *Butter*
- *4 Turkey fillets*
- *A dash of sherry*
- *200ml Stock of wild poultry*
- *1 Bag of chestnuts - baked*
- *1 Box of mixed forest mushrooms*
- *Cream*
- *Dill, thyme*
- *Fresh pepper, sea salt*

1. Heat a knob of butter in a pan and fry the turkey breasts golden brown. Season with salt and pepper and quench with a dash of sherry.
2. Add the stock, cover and cook on a low heat (the cooking time depends on the weight of the turkey fillets, ensure meat is cooked completely).
3. Once cooked, add the cream and bring to the boil, finish with fresh dill.
4. Chop the hazelnuts and berries and mix through the minced pheasant. Add the egg yolk and the breadcrumbs. Beat the egg whites until stiff peaks form and fold through the mince mixture.
5. Roll the mixture into balls and fry in butter until they are golden brown.
6. Fry the mushrooms in butter and finish with thyme, freshly ground pepper and sea salt.
7. Reheat the star-shaped pastry in a traditional oven at 170 °C for 6 to 8 minutes.
8. Cut the turkey fillets into pieces and fill the Vol au Vent together with the sauce, meatballs and baked chestnuts.
9. Serve with potato croquettes or Pommes Duchesse.

Quiche with ham and bacon

4 Servings

- *4 Pidy wholemeal quiches 11 cm*
- *150 gr diced ham*
- *350 gr diced bacon*
- *225 gr shredded cheddar cheese*
- *2 teaspoons dried minced onion*
- *4 large eggs*
- *250 ml half-and-half cream*
- *1/2 teaspoon salt*
- *1/4 teaspoon pepper*

1. Divide ham, baked bacon, cheese and onion between the shells.
2. In a large bowl, whisk eggs, cream, salt and pepper until blended
3. Pour into quiche shells. Cover edges loosely with foil.
4. Preheat the oven at 170 °C and bake for 25 minutes or until a knife inserted near the center comes out clean.
5. Cool down 5 minutes before serving.

Recipe ideas

Orange almond tartlet

4 Servings

- *Trendy choco 8cm*

Frangipane :

- *3 tablespoons butter*
- *1/4 cup granulated sugar*
- *1/2 cup ground almonds*
- *1 egg*
- *3/4 teaspoon vanilla extract*

Garnish :

- *2 navel oranges*
- *2 cups sugar*
- *4 cups water*

1. Cut the oranges crosswise into 0.5 cm thick slices, discarding any seeds.
2. In a medium saucepan, combine orange slices, water, and sugar over medium heat.
3. Cook until orange slices are tender and translucent, about 30 minutes. Remove from heat, and let it cool down to room temperature.
4. Remove the orange slices from the cooking liquid and place them on a rack to drain.
5. Return the reserved cooking liquid to the medium to high heat and let it cook for 5 to 10 minutes until the liquid is reduced and slightly thickened.
6. Fill the choco tartlets with the frangipane, top each Trendy tartlet with a drained orange slice and place the tartlets in the oven for 15 minutes at 170°C.

Joconde sheet with rich chocolate buttercream

4 Servings

- *½ sheet Joconde 3 nuts*
- *125 gr sugar*
- *3 large egg whites*
- *1/4 teaspoon salt*
- *1/2 teaspoon pure vanilla extract*
- *250 grams of unsalted butter, cut into tablespoons, at room temperature*
- *100 gr extra-bittersweet chocolate*
- *3 Joconde sheets cocoa flavour*

1. Pour the sugar in to a medium heatproof bowl and whisk in the egg whites and salt.
2. Set the bowl over a saucepan of simmering water and whisk gently until the sugar is completely dissolved.
3. Transfer the warm egg-white mixture to the bowl, add the vanilla and beat until stiff and glossy.
4. Beat in the butter a few pieces at a time. The buttercream should be light and fluffy; if it appears runny at any time, transfer the bowl to the freezer for 5 to 10 minutes then return it to mix it again.
5. Beat in the melted chocolate.
6. Spread the cream on the Joconde sheet, layer by layer.
7. Cut out the desired shape, decorate with caramel or chocolate and serve.

King Louie Organic tartlet

4 Servings

- *4 Organic Pidy tartlets 8.5 cm*
- *2 Organic bananas*
- *Packet of organic instant banana pudding mix*
- *1 Organic vanilla stick*
- *A handful organic chopped almond nuts (optional)*

1. Mix the instant banana pudding according to the directions on the box.
2. Slice up 2 bananas and stir into the pudding.
3. Stir in a teaspoon of vanilla.
4. Spoon a layer of the pudding mixture into the tartlets.
5. Add a few slices of banana and sprinkle with finely chopped almond nuts.
6. Bake 15 min on 170°C.

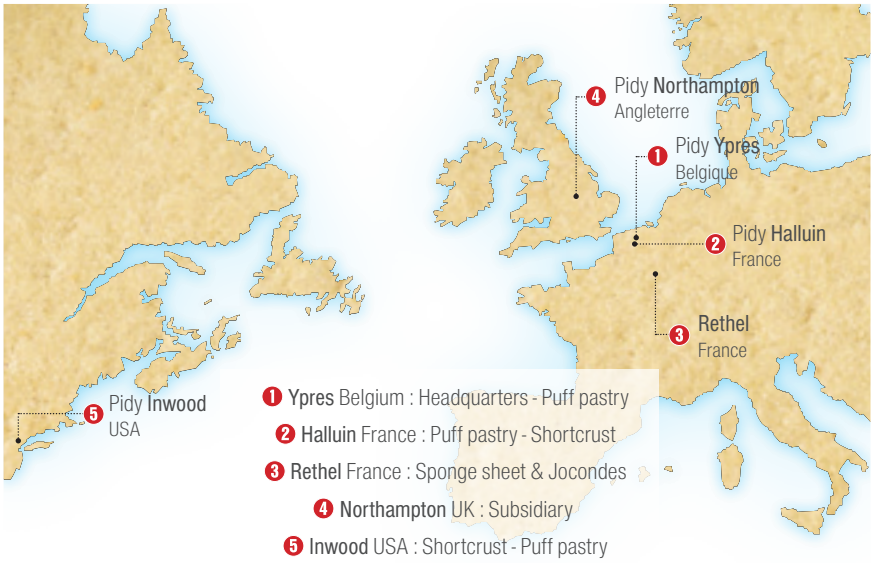
PIDY Story

PIDY was founded 50 years ago in Belgium by the Dehaeck family (Patisserie Industrielle Dehaeck Ypres). The special recipe developed by Andre Dehaeck in a small but well known pastry shop in Ypres is still the basis for many of our recipes today. Over the years, we have extended our range to include all varieties of pastry, forms and flavours to meet everyone's needs.

In 2016, PIDY was acquired by the Biscuit Bouvard Group which has allowed us to widen our product offering further, most specifically through a sponge sheet range, sweet & savoury that gives additional creative inspiration.

Although the company has expanded, PIDY still bake products on the site of the original factory in Ypres, Belgium. Three other production units, two in France and one in the United States, have given additional capacity, including for Gluten Free and Organic products which have taken off in the last few years.

The recent acquisition means that 2018 and beyond represents a very exciting time for PIDY and its customers worldwide as we look to give even greater choice and flexibility.



CERTIFICATE LABELS

PIDY IN NUMBERS

300
Employees

4
Production units
Ypres (BE)
Halluin (FR)
Rethel (FR)
Inwood N.Y. (USA)

1.850
References

400
Product developments per year

Gourmet Pidy

Since 1967

10-2018

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Pidy is a company of the Bouvard Group