



Since 1967



Anytime Anywhere



Contents

Dear Chefs and Pastry Chefs,

We are proud to present to you the new edition of the Pidy Gourmet catalogue 2021. 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 put our puff pastry quiches with butter and the Delos range in the spotlight.

The refined recipe of our new quiches makes an even more intense taste thanks to the use of high-quality butter. A real enrichment for our wide range of quiches!

Completely new in our Pidy range are the delicious Delos products: Lady Fingers, Sponge Biscuits, Biscuit Kits,... Premium products to support the classic pastry recipes.

Achievements such as this require significant investments in both people and manufacturing facilities and in order to achieve our ambitious strategies for the future, 2021 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 Gourmet



pidy.com

Visit our new website!
> Ideas, dishes, news...



4 Novelties



9 Appetizers



19 Meal



27 Dessert



43 Frozen



49 Accessories

Discover our
brand new range
of puff pastry quiches made with
butter! 🧈

The quality of a puff pastry quiche:

- A light and crispy texture.
- Notes of real butter that improve the taste of the product.

Traditional recipe, *without added*:

Preservatives / Coloring agents / Aroma.

A *professional* range:

- Excellent resistance against moisture absorption.
- Texture that stays crispy for several days filling.
- Perfect for **Brunch, Lunch or Take Away!**
- A gourmet range for savoury but also for sweet applications like **apple tart, cherry tart, frangipane,...**

Gourmet
Pidy

> Go to page 26 for more information.

Lady Fingers & Biscuit

It is our pleasure to introduce to you our new additions for 2021.

This year we will focus on the world famous **Boudoir** and the **Biscuit à la Cuillère**, which in our region is better known as **Lady Fingers** and **Soft Sponge Biscuit**. The small difference between the two, is that Lady Fingers have a crispier texture due to the layer of granulated sugar during baking.

Both biscuits are airy and have a very fine taste. Perfect as **garnish with coffee or liqueur**. Let our Lady Fingers and/or Sponge Biscuit accompany the preparation of your delicious tarts. Our authentic recipe and high quality ingredients will help you to prepare a perfect **ice cream tart, Trifle, Semifreddo, Charlotte or Tiramisu!**

> Go to page 42 for more products and information.

Lady Fingers/Boudoirs



Soft Sponge Biscuit



Gluten Free

A range of neutral & sweet tartlets developed for the most demanding diets.
All our references 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.

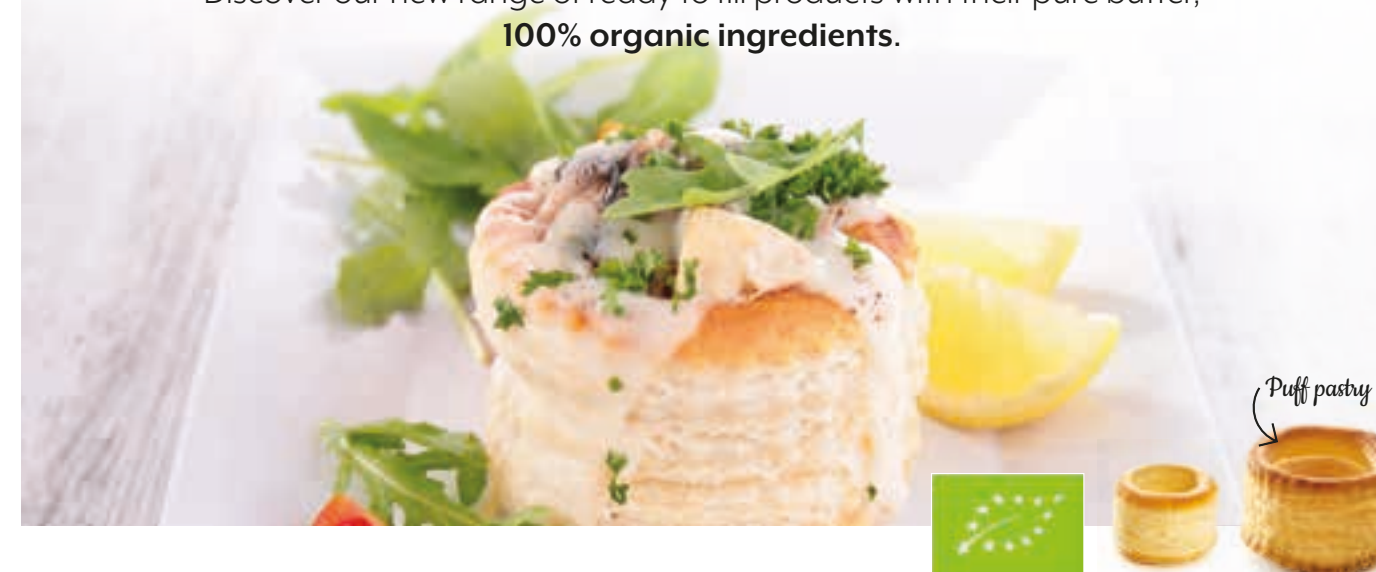


> See pages 13 | 23 | 28 | 31

ORGANIC RANGE

Eager to integrate into a sustainable and ever more **respectful approach to the environment**, Pidy has been involved for several years in organic farming.

Discover our new range of ready to fill products with their pure butter, **100% organic ingredients.**



Puff pastry

Vegan

Natural colour and flavour !

Brighten up your menu with this range of colorful vegetable cups.
Carrot, beetroot, spinach, onion, the Veggie Cups are tasty bites.
Developed **without palm**, without aroma or colouring agents !
They meet the strict requirements of Vegan diets.



> See page 17

INTERESTED? DO NO HESITATE TO CONTACT US!

NEW!

Our **Cash & Carry** packaging has a little brother: The **Mini Cash**!



Ready to fill
anytime
anywhere

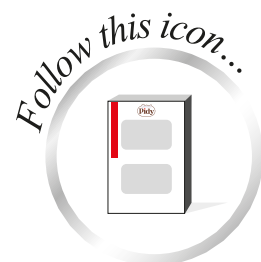


This new **Mini Cash** box has the same technical specifications as its big brother, but is half the size and consists of two mini-trays. Ideal for small stockrooms!

Size: 200 X 40 X 300 MM

Contains **24 (2 X 12) products per box**, specially developed for receptions and celebrations with a small number of people!

Would you like more information? Please contact us at export@pidy.com



Follow the icon to find out which products are available in Mini Cash.



Appetizers



Mini Puff Pastry



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

5g	84	168
	336	48



Mini star
ø 2,9 x h 2,7cm
ref. 659.00

6g	96	192
	480	48



SPECIAL ORDER

Mini Christmas tree
6 x 4,1 x h 2,1cm
ref. 085.00

8g	320	48

Advice from our Chef

Crunchy texture.

Made according to the French method :
light and airy.

To optimize quality we advise you to bake the empty mini puff pastries 4 min. in a preheated oven at 170 °C, filled product 7 min. at 170 °C.

Can be frozen after filling.



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

5,5g	96	168
	480	48



Escarcoque
ø 4 x h 2,5cm
ref. 050.00

7g	96	168
	480	48



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

8,5g	350	48



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

12,5g	72	88
	96	88



Mini horn
ø 2,7 x 6,2cm
ref. 360.02

8g	56	168
	112	112



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

6g	56	168
	320	48



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

6g	90	168



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	280



Assortment 48 Mini Puff Pastry

12 Mini square / 12 Zakouski /
12 Gourmande / 12 Apericœur
ref. 047.00

48	360



Mini Tartlets

Modern



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

6,5g	96	168
	240	120

+ coating
ref. 637.20

6,8g	240	120



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

11,5g	96	160



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

7g	96	168
	240	120



Assortment
96 Mini Trendy neutral
48 Mini Trendy round /
48 square
ref. 648.20

96	168



Assortment
152 Mini Shortcrust
48 Mini Trendy round /
48 square / 56 Mini boat
ref. 351.80

152	160



Shortcrust



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

6g	180	112



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

5g	192	160

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

Rustic



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



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

Advice from our Chef

Crunchy texture.
Hard pressed shortcrust
for an excellent
moisture resistance.
Free range egg recipe,
comes in neutral,
sweet or choco.
Can be baked for 3 to
4 minutes in a preheated
oven at 170°.
For hot and cold
applications.
Can be frozen after filling.





Mini Creatives



Mini Scallop
ø 5 x h 1cm
ref. 792.75

3,5g	90	168
	480	72

**NEW
E-FREE
RECIPE**



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

3,5g	84	168
	252	184
	6 x 24	88

**NEW
E-FREE
RECIPE**



Mini casserole
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

**NEW
E-FREE
RECIPE**



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

2,4g	4 boxes of 750g	50



Mini cannelito
ø 2,3 x 3,6cm
ref. 624.40

5,5g	112	168
	336	88



Iris
ø 3 x h 1,5cm
ref. 717.70

4g	96	168
	6 x 24	88
	192	112
	480	48



Corolle
ø 3 x h 1,5cm
ref. 715.70

3,5g	96	168
	6 x 24	88
	192	112
	480	48

**NEW
E-FREE
RECIPE**



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

3,6g	88	280
	264	80



Creative Assortment I
96 Iris / 90 Mini shortcrust tartlet /
140 Flower cuppy
ref. 075.00

326	80



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

226	104



Mini Creatives



Mussel shell black

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

4g	84	320
	435	100
	6 x 24	88



Mussel shell neutral

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

4g	84	320
	435	100
	6 x 24	88



Mussel shell with parsley

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

4g	84	320
	435	100
	6 x 24	88



Also goes perfectly
with sweet applications

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

3,8g	280	120
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Veggie Cups



Assortment 96 Veggie cups

24 Beetroot / 24 Carrot /
24 Spinach / 24 Grilled onion
ref. 716.79

96	168
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Beetroot
ø 3,2 x h 1,5cm
ref. 716.84

3,5g	96	168
	6 x 24	88



Carrot
ø 3,2 x h 1,5cm
ref. 716.82

3,5g	96	168
	6 x 24	88



Spinach
ø 3,2 x h 1,5cm
ref. 716.81

3,5g	96	168
	6 x 24	88



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

3,5g	96	168
	6 x 24	88

Spicy Cups

Assortment 96 Spicy cups

24 Southern pepper / 24 African falafel /
24 Mexican chili / 24 Asian curry
ref. 717.65

96	168
----	-----



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

4g	96	168
	6 x 24	88



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

4g	96	168
	6 x 24	88



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

4g	96	168
	6 x 24	88



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

4g	96	168
	6 x 24	88

Savoury Macarons

Assortment

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

2,1g	192	200
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Mini Cones

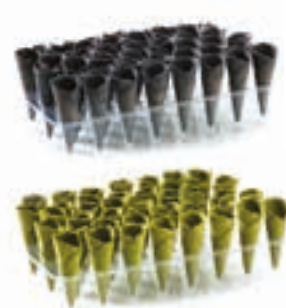
 Mini cone tomato + coating + stand up tray ø 2,5 x 7,5cm ref. 508.82 <table border="1"> <tr> <td>4,6g</td> <td>90</td> <td>152</td> </tr> <tr> <td>6 x 24</td> <td>88</td> <td></td> </tr> </table>	4,6g	90	152	6 x 24	88		 Mini cone spinach + coating + stand up tray ø 2,5 x 7,5cm ref. 508.83 <table border="1"> <tr> <td>4,6g</td> <td>90</td> <td>152</td> </tr> <tr> <td>6 x 24</td> <td>88</td> <td></td> </tr> </table>	4,6g	90	152	6 x 24	88		 Mini cone curry + coating + stand up tray ø 2,5 x 7,5cm ref. 508.81 <table border="1"> <tr> <td>4,6g</td> <td>90</td> <td>152</td> </tr> <tr> <td>6 x 24</td> <td>88</td> <td></td> </tr> </table>	4,6g	90	152	6 x 24	88		 Mini cone sepia + coating + stand up tray ø 2,5 x 7,5cm ref. 508.85 <table border="1"> <tr> <td>4,6g</td> <td>90</td> <td>152</td> </tr> <tr> <td>6 x 24</td> <td>88</td> <td></td> </tr> </table>	4,6g	90	152	6 x 24	88	
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3,8g	112	200																									
	286	176																									
6 x 24	88																										
3,8g	112	200																									

38 x 29cm - 36 ▼



Assortment
180 Mini cones + coating + stand up tray
45 Neutral / 45 Sepia /
45 Tomato / 45 Spinach
ref. 508.99

180	72
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Assortment
96 Mini cones + painter's palette
24 Tomato / 24 Spinach /
24 Neutral / 24 Sepia
ref. 508.98

96	200
----	-----



Meal



Puff Pastry Shells

8 min / 170 °C.



Puff pastry shell
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



Puff pastry shell standard
ø 7 x h 4,5cm
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 standard
ø 8 x h 4,5cm
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



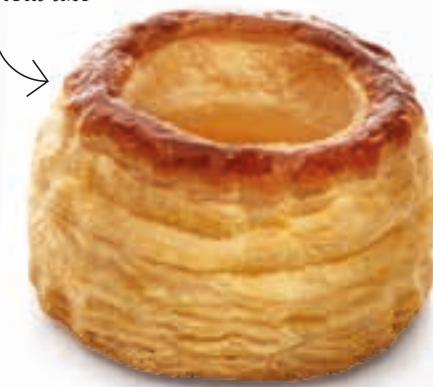
Choose butter or

margarine quality !



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 8,5cm
 ref. 241.27

40g	72	40



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

44g	48	40



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

33g	48	48



Puff pastry shell square
6 x 6 x h 4,5cm
ref. 200.02

25g	48	72



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

44g	18	64



Puff pastry shell Brunch

4 servings

- 4 puff pastry shell
- Rustic Pidy
- 200 gr slices of smoked bacon
- 4 eggs
- 500 gr mushrooms
- 400 ml of cream
- 5 cl cognac
- 1 ½ clove of garlic
- Chives
- Pepper

- Cut the mushrooms into four parts.
- Bake the slices of smoked bacon together with the mushrooms in the pan.
- Pour in the cream together with the pressed garlic and a dash of cognac.
- Place a pot of water on the fire, bring it to the boil and add a generous dash of vinegar.
- Poach the eggs.
- Fill the puff pastry shell with the bacon, mushrooms and cream sauce.
- Place a poached egg on each puff pastry shell and finish with a pinch of chives and pepper.

Advice from our Chef

Place the puff pastry shell 8 minutes in a preheated oven at 170 °C





| Creative Puff Pastry Shells



| Tartlets & Pie Bases



Puff pastry star
ø 8,5 x h 4,5cm
ref. 246.26

27g	24	120
	96	40



Puff pastry fish
9 x 6,5 x h 4,5cm
ref. 244.02

30g	54	48



Puff pastry Christmas tree
10 x 6,5 x h 4,5cm
ref. 249.02

30g	54	48

SPECIAL ORDER



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 h 1,8cm
ref. 301.80

19g	36	168
	96	88

NEW E-FREE RECIPE



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

19g	27	200



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

24g	135	56

| Puff Pastry Rolls



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

35g	30	120
	90	48
	144	32



Puff pastry roll
ø 5,5 x 11,5 x h 5cm
ø of filling 3cm
ref. 610.30

35g	30	120
	80	32

Creatives



Fillo cup
ø 7,5 x h 5cm
ref. 471.30

12,7g	48	64



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

40g	75	35



Puff Pastry Quiches

Advice from our Chef

Crunchy texture.

Made according to the
Dutch method.

Moisture resistant.

Available in aluminium
tray or look-alike wood tray
with parchment paper.

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

12,5g	90	120
	180	48



Quiche
ø 8,5 x h 2,1cm
ref. 750.20

18,2g	24	168
	72	120
	144	56



Quiche low
ø 11 x h 2,5cm
ref. 758.00.048

29g	48	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



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

85g	10	100
	36	36



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

130g	6	84



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

46g	42	56



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

18,2g	60	88



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

46g	42	48



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

85g	8	100

| Puff Pastry Quiches

NEW

Puff pastry quiche
ø 11 x h 2,5cm

👉 ref. 758.03

📏	📦	📊
36g	48	56

NEW

Puff pastry quiche + aluminium
ø 18 x h 3,2cm

👉 ref. 770.03

📏	📦	📊
112g	10	100



Dessert



Mini Tartlets

Shortcrust



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

6g	90	176
	180	112
	480	48

Gluten Free



Mini tartlet sweet
ø 4 x h 2cm
ref. 725.02

4g	96	200
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Mini tartlet sweet
ø 5 x h 2cm
ref. 730.02

7,5g	70	320
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Rustic



Mini telline
fluted & sweet
ø 4,5 x h 1,5cm
ref. 882.50

6g	120	176
	480	72



Mini telline
straight sided & sweet
ø 4 x h 1,5cm
ref. 713.13

6,5g	96	200
	480	80

Modern

NEW



Micro Trendy round
& sweet
ø 3 x h 1,7cm
ref. 316.74

5,2g	63	320
	189	160



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	160
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Mini Trendy square
& sweet
3,5 x 3,5 x h 1,5cm
ref. 646.50

7g	96	168
	240	120
	480	64

NEW
RECIPE



Mini Trendy round
& choco
ø 4 x h 1,5cm
ref. 647.54

6,5g	96	168
	240	120

NEW
RECIPE



Mini Trendy square
& choco
3,5 x 3,5 x h 1,5cm
ref. 646.54

7g	96	168
	240	120

NEW
RECIPE



x48

NEW
RECIPE



x48

Assortment Mini Trendy sweet
Mini Trendy square / Mini Trendy round
ref. 648.50

96	168
----	-----

Assortment Mini Trendy choco
Mini Trendy square / Mini Trendy round
ref. 648.54

96	168
----	-----



Tartlets

Modern



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



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 Shallow



■ ■ Assortment Trendy 7cm
Square / round
ref. 644.50

36	168



Trendy rectangle & sweet
9,8 x 3,5 x h 1,8cm
ref. 640.50

24g	54	168
	108	104



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

20,1g	36	168
	96	72

Modern



Trendy square & choco
7 x 7 x h 1,8cm
ref. 642.54

33g	36	168
	96	88



Trendy round & choco
ø 7 x h 1,8cm
ref. 643.54

23,5g	36	168
	96	88



Trendy round & choco
ø 8 x h 2cm
ref. 641.54

31g	36	168
	96	88



Trendy triangle & choco
8 x 8 x 8 x h 1,8cm
ref. 301.64

19g	96	100

Trendy's

Texture: crunchy, moisture-resistant.

Baking method: (hard) pressed shortcrust.

Taste: neutral, sweet and choco.

Goes perfectly with your cold and warm applications.

All Trendy tartlets are also available with coating, please contact our sales department for more info.



x24



x12

■ ■ Assortment Trendy choco 7cm

Trendy square / round
ref. 644.54

36	168

Rustic



Telline straight sided & sweet
ø 8,5 x h 2,1cm
ref. 751.13

29g	72	96

ref. 751.12

29g	36	200



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

19g	27	200



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. 945.14 + coating



34,3g	108	48

ø 11 x h 1,6cm

ref. 946.47

38g	72	72

ref. 947.47 + Coating

38g	72	56



ø 18 x h 2cm

ref. 928.14

130g	12	90

ø 22 x h 2,3cm

ref. 904.14

220g	10	48



Heart shaped tart

ø 14,9 x h 2,2cm
ref. 378.74

110g	12	88

Square tart

17,5 x 17,5 x h 2,2cm
ref. 389.74

175g	12	80

Fluted tarts



ø 8,5 x h 1,6cm

ref. 890.47

24g	54	88
	135	56



ref. 889.47 + Coating

25g	135	48

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	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

MG ref. 898.46.012

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



Advice from our Pastry 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.

To optimize the quality, we advise you to bake the products 3 to 5 mn. at 170 °C before filling.



Choux Pastry



Profiterole
 ø 4 x h 3,6cm
 ref. 820.50

		
2,4g	75	192
	250	88

ref. 865.52

		
12g	100	48



Chou lunch
 ø 5,5 x h 4cm
 ref. 825.50

		
5g	250	48

ref. 860.52

		
8,5g	30	192
	140	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



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

		
12g	100	48

ref. 865.52

		
12g	100	48



Éclair
 13 x 4 x h 3,4cm
 ref. 860.50

		
8,5g	30	192
	140	48

ref. 860.52

		
8,5g	140	48



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

		
2,2g	80	192
	250	112



Paris Brest
 ø 10 x h 2,5cm
 ref. 841.50

		
14,8g	100	48

Choose butter or  margarine quality !

Sweet 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



**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



Tartlet with sugar crystals
 ø 8,5 x h 2,5cm
 ref. 534.10

		
24g	27	160
	81	80



Tulip with sugar crystals
 ø 8,5 x h 2,5cm
 ref. 524.10

		
18g	36	112



Tart with sugar crystals
 ø 23 x h 3,8cm
 ref. 536.10

		
144g	14	28



Waffles



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

3,4g	120	168



Tulip
ø 10,5 x h 3,5cm
ref. 510.93

11g	24 96	180 54



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

13g	96	72



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

7,4g	100	168



Tulip choco
ø 10,5 x h 3,5cm
ref. 510.94

21g	12 72	168 42



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

18g	96	72



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

4g	228	200



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

1,1g	96 288	168 88



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

5,8g	90	152



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

110	168



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	140	88



Choco cup
ø 7,5 x h 5cm
ref. 512.94

19g	48 96	120 56

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

Mini Savarin with yoghurt cream and raspberry coulis

6 servings

- 6 Pidy mini Savarins
- 200 cl raspberry coulis
- 200 g Greek yoghurt
- 170 g cream cheese
- 20 g icing sugar

1. Mix the Greek yoghurt with the cream cheese and the icing sugar.
2. Pour the raspberry coulis on top of the yoghurt and place the Babas on top.
3. Finish with some fresh fruit.
4. Cool down in the fridge for 3 hours.



Recipe
Idea

Babas



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

3,5g	120	160
	300	90



Savarin
ø 6,5 x h 3cm
ref. 500.91

15,5g	120	72
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Sponge Cake & Sheets



Sponge cake round
ø 28 x h 4cm

Neutral
ref. 454.53

425g	6	20
------	---	----

Choco
ref. 454.54

425g	6	20
------	---	----

Sponge cake block
60 x 40 x h 4cm

Neutral
ref. 458.53

1870g	2	48
-------	---	----

NEW
RECIPE



Sponge sheets
58 x 38 x h 0,7cm

Neutral
ref. 571.53

360g	12	60
	6	112

Choco
ref. 571.54

360g	12	60
	6	112

Macarons



Strawberry
colour macaron
ø 3,5cm
ref. 460.64

3g	220	168
----	-----	-----



Vanilla
colour macaron
ø 3,5cm
ref. 460.65

3g	220	168
----	-----	-----



Chocolate
colour macaron
ø 3,5cm
ref. 460.66

3g	220	168
----	-----	-----



Assortment Mini macarons 4 colours
Vanilla (x55) / Chocolate (x55) /
Strawberry (x55) / Pistachio (x55)
ø 3,5cm
ref. 460.97

3g	220	168
----	-----	-----



Large macaron
raspberry flavour
ø 6,9cm
ref. 464.49.064

14g	64	160
-----	----	-----



Large macaron
neutral flavour
ø 6,9cm
ref. 464.65

14g	64	160
-----	----	-----



Large macaron
chocolate flavour
ø 6,9cm
ref. 464.66

14g	64	160
-----	----	-----

Advice from our Pastry Chef

Once the macaroons
are filled, leave them
in the refrigerator
for 2 to 4 hours to
become moist inside.

Take them out of the
refrigerator 15-20 minutes
before eating so that they
come back to room
temperature, in this way,
their flavor will be at its best.



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
	330	40



Meringue
ø 7 x h 2,8cm
ref. 496.65

11g	50	88



Meringue Pavlova
ø 7,5cm
ref. 493.65

15g	48	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

Decoration



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



Macaron pearls raspberry
ref. 462.49

200g	6	160



Macaron pearls choco
ref. 462.66

200g	6	160



Meringue pearls
ref. 488.65

200g	6	160



American cookies crumble
ref. 489.67

550g	6	160



Meringue crumble neutral
ref. 489.65

180g	6	160



Meringue crumble strawberry
ref. 489.64

190g	6	160



3 chocolate coated meringue crumble
ref. 489.66

575g	6	160



Speculoos crumble
ref. 430.26

400g	6	160

NEW

Délos
SPÉCIALISTE DU BISCUIT AUX ŒUFS



Kit Charlotte Round
ø 22 x h 4,5 cm
ref. 599.11.009

200g	6	36



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

25g	30	64



Soft Sponge Biscuit Resto
L 9,7 x B 3,5 cm
ref. 568.07.195

8,33g	192	35



Soft Sponge Biscuit Pastry
L 10 x 4 cm
ref. 469.07.131

12,5g	128	35



Savourine
ø 6,8 cm
ref. 596.10.123

10g	120	54



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

5,83g	190x2	32



Charlotte Ribbon
L 37 x 6 cm
ref. 595.08.037

59g	34	60



Kit Rectangle
L 30,5 x H 4,5 cm
ref. 567.11.012

190g	9	30



Frozen



Sponge Sheets



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



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



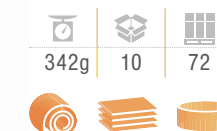
Sponge sheet choco
380 x 580 x 5mm
ref. 572.54.912



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



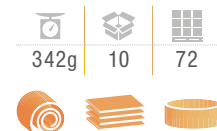
Joconde sheet with raspberry flavour
380 x 580 x 5mm
ref. 574.49.910



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



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



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



Advice from our Pastry Chef



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



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



Because of its soft texture, it doesn't have to be soaked when you use it as a layer, on the top of or around the cake.



Once thawed, guaranteed quality for 48 hours.





Choux Pastry



Profiterole
ø 4 x h 3,6cm
ref. 820.95

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

Babas



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



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

81g	48	56

Tartlets



Fluted shortcrust tartlet

ø 8,5cm
ref. 890.95

24g	135	56

ø 18cm
ref. 898.95

128g	12	90

ø 28cm
ref. 910.95

350g	10	48

ø 11cm
ref. 895.95

38g	72	72

ø 22cm
ref. 900.95

200g	10	48



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 Puff Pastry

NEW
E-FREE
RECIPE



Puff pastry sheet
29 x 37cm x h 3mm

Low fat
ref. 282.91

325g	15	108

Low fat
ref. 282.80

325g	15	108

ref. 282.90

325g	15	168

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

660g	20	60

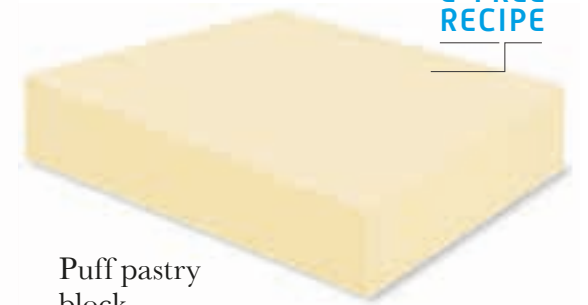
ref. 287.80

660g	20	60

57 x 37cm x h 3,5mm
ref. 288.91

870g	15	60

NEW
E-FREE
RECIPE



Puff pastry block
27 x 18 x h 9cm
ref. 290.83

500g	4	126

NEW
E-FREE
RECIPE



Puff pastry disc

ø 25cm
ref. 257.91

119g	20	152

ø 11cm
ref. 254.95

31g	80	126

ø 28cm
ref. 267.91

208g	30	60



White mini tartlet clip
ref. 000.03

100	120



White mini cone clip
ref. 000.01

100	270

Pipette
ref. 000.04

500	288



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

8	42

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

1	168



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

15	120



Buffet display
39 x 35cm
ref. 000.09

1	112

Pidy Ypres (B)
Headquarters



Puff Pastry

Pidy Halluin (FR)



Shortcrust pastry - Choux pastry - Gluten Free -
Sugared Horns - Quiches

Pidy Inc. NY (USA)



Shortcrust pastry - Graham pastry - Sugared mini horns

Pidy Rethel (FR)



Spongecake - Joconde - Succes

PIDY Story

Since 1967

It all started more than half a century ago in a small Belgian pastry shop close to the French border.

A passionate baker came up with the idea to revise the recipe of the classic puff pastry: Vol-au-Vent. Word spread fast about his uniquely fine pastry and he decided to produce his high-quality puff pastry shells on a large scale to satisfy the growing demand, pre-baked and ready to fill.

November 1967, the company Pidy Gourmet was established.

Pidy Gourmet

Because of the great passion that motivated the founder and the following generations we continue to strive every day for perfection and innovation of our products, from puff pastry to shortcrust to choux pastry.

The Pidy spirit is based on passion, quality, customer satisfaction and support. More than 300 quality products in different shapes and sizes, colours and flavours represent our range today in more than 60 countries. From sweet and neutral to Organic, Gluten-free and Vegan.

Pidy Gourmet stands for trendy and traditional high quality ready-to-fill pastry products thanks to our many years of experience, expertise and innovations.



328
Employees

Available range
in more than

60 countries

1.848
References

± 400
Product developments
per year



Pidy is a company
of Bouvard Pro

pidy.com



Since 1967



04-2021

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