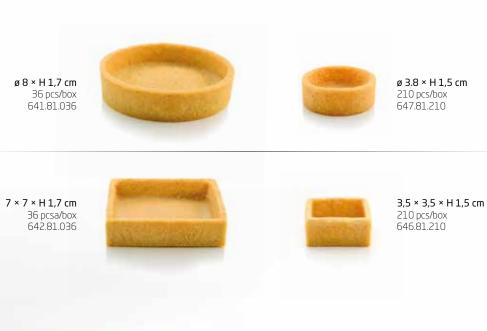
Mentral Pidy—

4 shapes

Plant based **neutral** coating for a perfect moisture resistance

Pure **butter**







HAZELNUT CREAM TARTSHELL

PREPARATION:

INGREDIENTS:

Hazelnut cream:

√ 150 g sugar

✓ 2 eggs

√ 10 g flour

√ 100 g sugar √ 16 cocktail sticks

✓ Styrofoam

✓ Currants

Other decoration:

✓ Crushed hazelnut pieces

√ 150 g soft butter

√ 150 g hazelnut powder

Caramel dipped hazelnuts:

✓ At least 16 whole hazelnuts

(for preparation purposes only)

4 Selection by Pidy rectangle tartlet shells & 4 micro tartlet shells

1. Hazelnut cream:

2. Caramel dipped hazelnuts:

Pierce carefully 16 whole hazelnuts **3. Decoration:** with the cocktail sticks. Place the sugar Decorate the tart shells as illustrated and the water in a sauce pan and heat with the candied hazelnuts, chopped over medium heat, stirring occasionally. hazelnuts and some currants.

Once the sugar is dissolved and syrup is clear, stop stirring and cook until the Beat the butter with the sugar until syrup comes to a boil. Gently swirl the light and fluffy in a food processor. Then syrup until it becomes amber in colour. add the egg, the flour and the hazelnut Place the pan into an ice bath to stop powder and mix until you have an even cooking and let stand for about 1-2 and smooth mixture. When the mixture minutes. Dip the pierced hazelnuts in is complete, fill the rectangle & micro the caramel and insert upside down in tartlet shells with the hazelnut cream. a Styrofoam over a bowl so the caramel Use a pallet knife to achieve a smooth forms a spike and the bowl catches the drips. Once the caramelized hazelnuts have set you are ready to decorate.



Pidy Benelux: +32 57 49 01 01 - benelux@pidy.com **Pidy UK:** +44 1604 705666 - uk@pidy.com

Pidy Export: +32 57 49 01 33 - export@pidy.com

More info on: www.pidy.com





Our premium selection of trendy shortcrust tart shells Ready-to-fill

Our selection of trendy shortcrust tart shells

A range of **premium** ready-to-fill shortcrust tartlets that meet the expectations of professionals to create exceptional desserts.

Format:

- ✓ Different formats with great regularity: mini & individual size.
- ✓ A modern and contemporary design with perpendicular edges.

Recipe:

- ✓ 3 recipes: neutral, sweet with a touch of vanilla and chocolate.
- ✓ Made the traditional way using selected ingredients: free range eggs & pure butter.
- ✓ Superior texture with a delicate crunch.

Practicality:

- ✓ Excellent moisture resistance after fill due to our plant based coating.
- ✓ Packed in small white, double layered carton boxes with hard clear trays and a strong flow pack to obtain a long shelf life.

A contemporary range made to **the highest quality**.



7 shapes

Plant based **neutral** coating for a perfect moisture resistance

Pure **butter**

A subtle vanilla flavour



4 shapes

Plant based **cocoa** coating for a perfect moisture resistance

Pure **butter**

A delicate **cocoa** flavour





ø **3.8** × **H 1,5** cm 210 pcs/box

7 × 7 × H 1,7 cm

36 pcs/box 642.83.036





3,5 × 3,5 × H 1,5 cm 210 pcs/box 646.83.210





316.25.189

646.82.210

46.83.210