

Neutral

Pidy

4 shapes

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

Pure **butter**

ø 8 × H 1,7 cm
36 pcs/box
641.81.036



ø 3,8 × H 1,5 cm
210 pcs/box
647.81.210

7 × 7 × H 1,7 cm
36 pcs/box
642.81.036



3,5 × 3,5 × H 1,5 cm
210 pcs/box
646.81.210



INGREDIENTS:

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

Hazelnut cream:

- ✓ 150 g soft butter
- ✓ 150 g sugar
- ✓ 2 eggs
- ✓ 10 g flour
- ✓ 150 g hazelnut powder

Caramel dipped hazelnuts:

- ✓ At least 16 whole hazelnuts
- ✓ 100 g sugar
- ✓ 16 cocktail sticks
- ✓ Styrofoam (for preparation purposes only)

Other decoration:

- ✓ Crushed hazelnut pieces
- ✓ Currants

Recipe

Pidy

HAZELNUT CREAM TARTSHELL

PREPARATION:

1. Hazelnut cream:

Beat the butter with the sugar until light and fluffy in a food processor. Then add the egg, the flour and the hazelnut powder and mix until you have an even and smooth mixture. When the mixture is complete, fill the rectangle & micro tartlet shells with the hazelnut cream. Use a pallet knife to achieve a smooth finish.

2. Caramel dipped hazelnuts:

Pierce carefully 16 whole hazelnuts with the cocktail sticks. Place the sugar and the water in a sauce pan and heat over medium heat, stirring occasionally.

Once the sugar is dissolved and syrup is clear, stop stirring and cook until the syrup comes to a boil. Gently swirl the syrup until it becomes amber in colour. Place the pan into an ice bath to stop cooking and let stand for about 1-2 minutes. Dip the pierced hazelnuts in the caramel and insert upside down in a Styrofoam over a bowl so the caramel forms a spike and the bowl catches the drips. Once the caramelized hazelnuts have set you are ready to decorate.

3. Decoration:

Decorate the tart shells as illustrated with the candied hazelnuts, chopped hazelnuts and some currants.



Selection

by **Pidy**



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Selection by Pidy is
a brand of Bouvard

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.

Sweet Pidy

7 shapes

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

Pure **butter**

A subtle **vanilla** flavour



Chocolate Pidy

4 shapes

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

Pure **butter**

A delicate **cocoa** flavour