



Bring colours to your plate

Specialist in ready to fill pastry since 1967

Editorial

For over 50 years, Pidy has been revolutionising professional kitchens with a complete range of ready-to-fill products, from savoury to sweet, designed to meet all creative desires. This year, Pidy stands out once again with numerous innovations that are sure to make an impact!

- Colourful sweet and savory bites
- Red Velvet and banana bread genoise/sponge sheets
- Tigré and chocolate moelleux
- Quiches with butter
- Mini square baba
- Mini neutral sponge sheet discs

Bring
to your plate in

colours 2025



Bold and vibrant, these ready-to-fill little wonders combine bright colours and natural flavours to elevate all your desserts. These innovations redefine the standards of pastry and boost your creativity in the kitchen!




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Legend

-  With butter
-  Vegetable fats
-  With a coating

-  Clean recipe
-  Gluten Free
-  Vegan



Frozen



Selection by Pidy



+ 450

references available

Made in
**France,
Belgium
and
the USA**



6 factories

14 production lines &
1 workshop

BRC, IFS, or SQF certified



19 technologies

mastered and
recognised by our
partners in the food
industry.



Our commitments

THE CLEAN PROGRAM

Launched nearly 3 years ago, the Clean program focuses on developing our recipes using high-quality raw materials that are strictly selected, while minimising the use of additives and other E-numbers as much as possible. It applies to all of our product families. By 2027, the entirety of our product recipes will be «clean.»

THE GREEN PROGRAM

Because our planet is precious and its resources are limited, we continuously work on improving our production methods, raw material sourcing, and packaging with one goal in mind: **reducing our carbon footprint.**



APPETISERS

THE MINI PUFF PASTRY SHELLS	P10
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THE MINI CREATIVES	P14
THE MINI CONES	P18



Specialist in ready to fill pastry
since 1967

the mini puff pastry shells



Mini puff pastry straight sided
ø 3,5 x h 2,5cm - 5,5g

ref.	↓	📦
658.50.480	480	48



Mini puff pastry straight sided
ø 4,2 x h 2,8cm - 8,5g

ref.	↓	📦
662.50.105	105	136
662.50.350	350	48



Mini puff pastry straight sided
ø 4,8 x h 3,5cm - 11g

ref.	↓	📦
210.50.072	72	88
210.50.096	96	88



Zakouski
ø 3,3 x h 2,2cm - 1,5g

ref.	↓	📦
020.50.096	96	168
020.50.192	192	96
020.50.480	480	48



Apériquiche
ø 4,5 x h 1,1cm - 6g

ref.	↓	📦
160.29.090	90	168



Mini square
□ 3,2 x h 2,3cm - 5g

ref.	↓	📦
010.49.096	96	168
010.49.192	192	112
010.49.480	480	48



NEW

Mini square - Tomato & herbs de Provence
□ 3,2 x h 2,3cm - 5g

ref.	↓	📦
010.61OR.098	96	168



Available Sept./Dec.

Mini star
ø 2,9 x h 2,7cm - 6g

ref.	↓	📦
659.50.096	96	192
659.50.480	480	48



Available Sept./Dec.

Mini Christmas tree
6 x 4,1 x h 2,1cm - 8g

ref.	↓	📦
085.50.320	320	48



Puff pastry assortment
12 Mini square / 12 Zakouski / 12 Gourmande / 12 Apéricœur

ref.	↓	📦
047.50.048	48	360



NEW

Mini square - Pesto flavour
□ 3,2 x h 2,3cm - 5g

ref.	↓	📦
010.60GR.098	96	168



NEW

Mini square - Beetroot & pepper
□ 3,2 x h 2,3cm - 5g

ref.	↓	📦
010.66RE.098	96	168



Apéricœur
3,5 x 4,2 x h 2,5cm - 5,5g

ref.	↓	📦
080.50.096	96	168
080.50.480	480	48



Fishka
6 x 3 x h 1,7cm - 5g

ref.	↓	📦
090.49.084	84	168
090.49.336	336	48



Mini horn
ø 2,7 x 6,2cm - 8g

ref.	↓	📦
360.02.056	56	168
360.02.112	112	112

the mini tartlets



TRENDY



P Mini trendy round neutral
ø 4 x h 1,5cm - 6,5g

ref.		
647.81.210	210	96



C Mini trendy round neutral
ø 5 x h 1,6cm - 13g

ref.		
645.20.090	90	168



P Mini trendy square neutral
□ 3,5 x h 1,6cm - 7g

ref.		
646.81.210	210	96

C Mini trendy round neutral
ø 4 x h 1,6cm - 6,5g

ref.		
647.20.096	96	168
647.20.240	240	120

C Mini trendy square neutral
□ 3,5 x h 1,6cm - 7g

ref.		
646.20.096	96	168
646.20.240	240	120

C Mini trendy round neutral
+ coating
ø 4 x h 1,6cm - 6,8g

ref.		
637.20.240	240	120

GLUTEN FREE



C Mini tartlet
ø 4 x h 2cm - 4g

ref.		
725.01.096	96	200



C Mini tartlet
ø 5 x h 2cm - 7,5g

ref.		
730.01.070	70	320



C Gourmande
ø 4 x h 2cm - 3g

ref.		
710.20.096	96	200
710.20.192	192	200
710.20.480	480	80



C Mignardise
ø 6 x h 2cm - 8g

ref.		
720.86.080	80	168
720.86.240	240	88
720.86.360	360	72



C Mini telline straight sided & neutral
ø 4 x h 1,5cm - 6g

ref.		
713.20.096	96	200
713.20.480	480	80



C Mini telline Taco
ø 4 x h 1,5cm - 4,5g

ref.		
713.72.096	96	168



C Mini croustade neutral
ø 4,2 x h 1,7cm - 5g

ref.		
315.80.192	192	160






C Mini telline fluted & neutral
ø 4,5 x h 1,7cm - 6g

ref.		
882.20.120	120	176
882.20.480	480	72

the mini
creatives






 Mini Scallop	ref.		
ø 5 x h 1cm	792.75.090	90	168
3,5g	792.75.480	480	72






 Spoonette	ref.		
3,6 x 7,5cm	790.77.084	84	168
3,5g	790.77.252	252	184
	790.77.444	24	88






 Canapé cuppy	ref.		
ø 5 x h 1cm - 3,5g	719.70.140	140	320
	719.70.280	280	184






 Flower cuppy	ref.		
ø 5,5 x h 1,2cm - 3,4g	718.70.140	140	320
	718.70.280	280	184



 Mini barquette	ref.		
6,5 x 2,5 x h 1,2cm - 3,8g	350.80.280	280	120






 Mini casserole	ref.		
ø 5,1 x h 1,1cm	794.77.090	90	168
3,5g	794.77.192	192	184





 Duobelle	ref.		
3 x 6 x h 1,1cm	793.77.084	84	320
3,5g	793.77.168	168	160






 Assortment 152 Mini shortcrust neutral	ref.		
48 Mini Trendy square / 48 round / 56 Mini barquette	351.80.152	152	160





 Assortment 96 Mini Trendy neutral	ref.		
48 Mini Trendy round / 48 square	648.20.096	96	168



 Iris	ref.		
ø 3 x h 1,5cm	717.70.144	24	88
4g	717.70.096	96	168
	717.70.192	192	112
	717.70.480	480	48






 Corolle	ref.		
ø 3 x h 1,5cm	715.70.144	24	88
3,5g	715.70.096	96	168
	715.70.192	192	112
	715.70.480	480	48



 Creative assortment 356 I	ref.		
96 Iris / 120 Mini Telline fluted & neutral / 140 Flower cuppy	074.00.356	356	80



 Creative assortment 226 II	ref.		
48 Iris / 48 Gourmandes / 60 Mini scallop / 70 Flower cuppy	076.00.226	226	104



Mussel shell vegetable carbon
6,7 x 3,2 x h 1cm - 4g

ref.	↓	🗑️
795.59.024	24	88
795.59.084	84	320
795.59.435	435	100



Mussel shell neutral
6,7 x 3,2 x h 1cm - 4g

ref.	↓	🗑️
795.50.024	24	88
795.50.084	84	320
795.50.435	435	100



Mussel shell with parsley
6,7 x 3,2 x h 1cm - 4g

ref.	↓	🗑️
795.51.084	84	320
795.51.435	435	100

TO HELP YOU WITH YOUR PRESENTATION



Multifunctional appetiser/dessert display
37,1 x 29,3 x 6,5cm

ref.	↓	🗑️
000.10.001	1	168



Buffet display
39 x 35cm

ref.	↓	🗑️
000.09.001	1	112

VEGGIE CUPS



Beetroot
ø 3,2 x h 1,5cm - 3,5g

ref.	↓	🗑️
716.84.024	24	88
716.84.096	96	168



Carrot
ø 3,2 x h 1,5cm - 3,5g

ref.	↓	🗑️
716.82.024	24	88
716.82.096	96	168



Spinach
ø 3,2 x h 1,5cm - 3,5g

ref.	↓	🗑️
716.81.024	24	88
716.81.096	96	168



Grilled onion
ø 3,2 x h 1,5cm - 3,5g

ref.	↓	🗑️
716.85.024	24	88
716.85.096	96	168

Assortment 96 Veggie cups

24 Beetroot
24 Carrot
24 Spinach
24 Grilled onioni

ref.	↓	🗑️
716.79.096	96	168
716.79.048	48	320

SPICY CUPS



Southern pepper
ø 3,2 x h 1,5cm - 4g

ref.	↓	🗑️
717.64.024	24	88
717.64.096	96	168



African falafel
ø 3,2 x h 1,5cm - 4g

ref.	↓	🗑️
717.61.024	24	88
717.61.096	96	168



Mexican chili
ø 3,2 x h 1,5cm - 4g

ref.	↓	🗑️
717.63.024	24	88
717.63.096	96	168



Asian curry
ø 3,2 x h 1,5cm - 4g

ref.	↓	🗑️
717.62.024	24	88
717.62.096	96	168

Assortment 96 Spicy cups

24 Southern pepper
24 African falafel
24 Mexican chili
24 Asian curry

ref.	↓	🗑️
717.65.096	96	168
717.65.048	48	320

SAVOURY MACARONS



Assortment 192 Savoury Macarons

96 Curry
96 Spicy
ø 3,5cm
2,1g

ref.	↓	🗑️
460.99.192	192	200

the mini cones



Mini cone tomato
ø 2,5 x 7,5cm - 4,6g

ref.		
508.62.024	24	88

Mini cone tomato
+ coating + **stand up tray**
ø 2,5 x 7,5cm - 4,6g

ref.		
508.82.090	90	152



Mini cone neutral
+ coating
+ **stand up tray**
ø 2,5 x 7,5cm - 4,6g

ref.		
508.80.090	90	152

Mini cone neutral
ø 2,5 x 7,5cm - 3,8g

ref.		
508.90.144	24	88
508.90.112	112	200
508.90.286	286	176

Mini cone neutral
+ **painter palette**
ø 2,5 x 7,5cm - 3,8g

ref.		
508.90.212	112	200
508.90.386	286	176



Mini cone vegetable carbon
ø 2,5 x 7,5cm - 4,6g

ref.		
508.65.024	24	88

Mini cone vegetable carbon
+ coating + **stand up tray**
ø 2,5 x 7,5cm - 4,6g

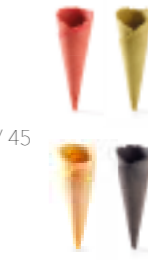
ref.		
508.85.090	90	152

Stand up tray



Assortment 180 Mini cones
+ coating + **stand up tray**
+ **painter palette**
45 Neutral / 45 vegetable carbon / 45 Tomato / 45 basil

ref.		
508.99.284	180	72



Assortment 96 Mini cones
+ **painter palette**
24 Neutral / 24 vegetable carbon / 24 Tomato / 24 basil

ref.		
508.98.052	48	320
508.98.200	96	200



Mini cone basil
ø 2,5 x 7,5cm - 4,6g

ref.		
508.66.024	24	88

Mini cone basil
+ coating + **stand up tray**
ø 2,5 x 7,5cm - 4,6g

ref.		
508.86.090	90	152



Mini cone sesame
ø 2,5 x 7,5cm - 3,8g

ref.		
508.79.112	112	200



Mini cone display
13,5 x 13,5 x 8cm - 9 stuks

ref.		
000.06.008	8	42



Painter palette
38 x 29cm - 36 stuks

ref.		
000.02.015	15	120



MEAL

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Specialist in ready to fill pastry since 1967

the puff pastry shells



Puff pastry shell **standard**
 ø 5,7 x h 4cm - 17g

ref.		
190.49.040	40	88
190.49.060	60	88



Puff pastry shell **standard**
 ø 7 x h 4,5cm - 25g

ref.		
230.50.026	24	120
230.50.096	96	40



Vol au vent **standard**
 ø 8 x h 4,5cm - 32g

ref.		
240.05.072	72	48



Vol au vent **rustic**
 ø 8,5 x h 5,5cm - 40g

ref.		
241.27.072	72	40



Fleuron
 6,2 x 2,1 x h 1,6cm
5,5g

ref.		
100.50.084	84	168



Puff pastry shell **Without hat**
 ø 7 x h 4,5cm - 27g

ref.		
220.50.024	24	120
220.50.096	96	40



Puff pastry shell **With separated hat**
 ø 7 x h 4,5cm - 27g

ref.		
220.50.924	24	120
220.50.960	60	48



Vol au vent **Without hat**
 ø 8 x h 4,5cm - 33g

ref.		
240.53.072	72	48



Vol au vent **With separated hat**
 ø 8 x h 4,5cm - 33g

ref.		
240.53.972	72	40



Vol au vent **meal**
 ø 9,5 x h 4,5cm - 44g

ref.		
682.01.048	48	48



ALSO AVAILABLE IN FROZEN



Puff pastry shell
 ø 7 x 0,7cm
21,5g

ref.		
190.88.170	170	56

ALSO AVAILABLE IN SMOOTH EDGES



Vol au vent **straight sided**
 ø 8 x h 4,5cm - 35g

ref.		
681.50.072	72	48

+ point

- It is recommended to heat the puff pastry shells in a preheated oven for 7 minutes at 170°C before filling them.
- Suitable for both savoury and sweet applications.
- Can be frozen after filling.

creative puff pastry shells



Puff pastry shell square
□ 6 x h 4,5cm - 25g

ref.		
200.49.048	48	72



Quatro
□ 8 x h 3,2cm - 33g

ref.		
222.49.048	48	48



Puff pastry shell square
□ 8 x h 4,8cm - 44g

ref.		
242.05.018	18	64



Puff pastry fish
9 x 6,5 x h 4,5cm - 30g

ref.		
244.49.054	54	48



Available Sept./Dec.

Puff pastry Christmas tree
10 x 6,5 x h 4,5cm - 30g

ref.		
249.49.054	54	48



Puff pastry roll
ø 5 x 11,5 x h 4,5cm - 27g

ref.		
550.30.090	90	40

puff pastry discs and sheets

PUFF PASTRY DISCS



Puff pastry base
ø 12,5 x h 1,3cm - 40g

ref.		
255.15.075	75	48



Puff pastry base
ø 11cm

31g

ref.		
254.96.082	80	126

ø 25cm
119g

ref.		
257.91.020	20	152

ø 28cm
208g

ref.		
267.91.034	30	60

PUFF PASTRY SHEETS



Puff pastry sheet

29 x 37cm x h 3mm
325g

ref.		
282.91.015	15	108

57 x 37cm x h 2,5mm
660g

ref.		
287.80.020	20	60

57 x 37cm x h 3,5mm
870g

ref.		
288.91.015	15	60

57 x 37cm x h 2,5mm
660g

ref.		
287.90.020	20	60

the quiches

+ point

- Made using the Dutch puff pastry method: a tight and regular puff pastry for strong resistance to sogginess.

Usage Instructions

- Bake filled product for 25 minutes at 170°C, then 15 minutes at 150°C in a preheated oven.
- Can be frozen after filling.



	Mini quiche ø 7 x h 2cm 12,5g	ref.		
		740.20.090	90	120
		740.20.180	180	48



	Quiche ø 8,5 x h 2,1cm 18,2g	ref.		
		750.20.024	24	168
		750.20.072	72	120
		750.20.144	144	56



	Quiche + aluminium case ø 11 x h 3,7cm - 46g	ref.		
		760.00.442	42	56



	Handcraft quiche ø 8,5 x h 2,1cm - 18.2g	ref.		
		750.20.560	60	88



NEW

	Quiche low ø 11 x h 2,5cm 35g	ref.		
		758.03.052	48	56



	Quiche low ø 11 x h 2,5cm 29g	ref.		
		758.00.048	48	56



NEW

	Quiche + aluminium case ø 18 x h 3,2cm 100g	ref.		
		770.03.014	10	100



	Handcraft quiche ø 11 x h 3,7cm - 46g	ref.		
		760.00.542	42	48



	Quiche high ø 11 x h 3,7cm 46g	ref.		
		760.00.042	42	48



	Wholemeal quiche ø 11 x h 3,7cm 46g	ref.		
		760.73.042	42	48



	Wholemeal quiche + aluminium case ø 22 x h 3,2cm - 130g	ref.		
		780.73.406	6	84



	Handcraft quiche ø 18 x h 3,2cm - 85g	ref.		
		770.00.508	8	100

TRENDY



P Trendy square & neutral
+ coating
□ 7 x h 1,7cm - 30g

ref.		
642.81.036	36	152



G Trendy triangle & neutral
△ 8 x h 1,8cm - 19g

ref.		
301.80.036	36	168
301.80.096	96	88



G Trendy round & neutral
○ 7 x h 1,8cm - 22g

ref.		
643.20.036	36	168
643.20.096	96	88



P Trendy round & neutral
+ coating
○ 8 x h 1,7cm - 28g

ref.		
641.81.036	36	152

G Trendy square & neutral
□ 7 x h 1,8cm - 30g

ref.		
642.20.036	36	168
642.20.096	96	88

GLUTEN FREE



G Gluten free tartlet neutral
○ 8,5 x h 2cm - 19g

ref.		
749.01.027	27	200

SHORTCRUST



G Shortcrust tartlet neutral
○ 8,5 x h 1,5cm - 24g

ref.		
890.42.135	135	56

G Shortcrust tartlet neutral
○ 8,5 x h 1,5cm - 25g

ref.		
889.47.135	135	48



KØN
15cm - 80g

ref.		
LC410.410S.00031	30	120

recipe ideas



KØN with roasted chicken, bell peppers and BBQ sauce



KØN kebab style with pita sauce



KØN with a gazpacho of subterranean vegetables



DESSERT

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Specialist in ready to fill pastry
since 1967

mini tartelets

SHORTCRUST



Mini shortcrust tartlet fluted & sweet
ø 4,5 x h 1,2cm - 6g

ref.	↓	🚚
885.47.090	90	176
885.47.180	180	112
885.47.480	480	48

RUSTIC



Mini telline fluted & sweet
ø 4 x h 1,5cm - 6g

ref.	↓	🚚
882.23.120	120	176
882.23.480	480	72



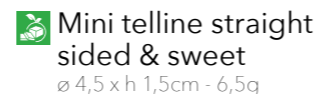
Mini telline fluted & sweet
ø 4,5 x h 1,5cm - 6g

ref.	↓	🚚
882.12.120	120	176
882.12.480	480	80



Mini telline straight sided & sweet
ø 4 x h 1,5cm - 6,5g

ref.	↓	🚚
713.23.096	96	200



Mini telline straight sided & sweet
ø 4,5 x h 1,5cm - 6,5g

ref.	↓	🚚
713.12.096	96	200
713.12.480	480	80



Telline straight sided & sweet
ø 8,5 x h 2,1cm - 29g

ref.	↓	🚚
751.23.072	72	96



Telline straight sided & sweet
ø 8,5 x h 2,1cm - 29g

ref.	↓	🚚
751.12.036	36	200

GLUTEN FREE



Mini tartlet sweet
ø 4 x h 2cm
4g

ref.	↓	🚚
725.02.096	96	200



Mini tartlet sweet
ø 5 x h 2cm
7,5g

ref.	↓	🚚
730.02.070	70	320



Tartlet sweet
ø 8,5 x h 2cm
19g

ref.	↓	🚚
749.02.027	27	200

trendy tartlets

MODERN



Micro Trendy round & sweet + coating
ø 3 x h 1,7cm - 5,2g

ref.	↓	🚚
316.25.189	189	152

Micro Trendy round & sweet
ø 3 x h 1,7cm - 5,2g

ref.	↓	🚚
316.74.063	63	320
316.74.189	189	160



Mini Trendy round & sweet + coating
ø 4 x h 1,5cm - 7,5g

ref.	↓	🚚
647.82.210	210	96

Mini Trendy round & sweet
ø 4 x h 1,5cm - 7,5g

ref.	↓	🚚
647.23.096	96	168
647.23.240	240	120
647.23.480	480	64



Mini Trendy round & sweet + coating
ø 5 x h 1,9cm - 14g

ref.	↓	🚚
645.82.090	90	152

Mini Trendy round & sweet
ø 5 x h 1,9cm - 14g

ref.	↓	🚚
645.23.090	90	168



Trendy round & sweet
ø 7 x h 1,8cm - 22g

ref.	↓	🚚
643.23.036	36	168
643.23.096	96	88



Trendy round & sweet + coating
ø 8 x h 1,7cm - 32g

ref.	↓	🚚
641.82.036	36	152

Trendy round & sweet
ø 8 x h 2cm - 31g

ref.	↓	🚚
641.23.036	36	168
641.23.096	96	88



Trendy shallow & sweet + coating
ø 8 x h 1,1cm - 18,1g

ref.	↓	🚚
306.25.060	60	96

Trendy shallow & sweet
ø 8 x h 1,1cm - 20,1g

ref.	↓	🚚
306.74.036	36	168
306.74.096	96	72

trendy tartlets

SWEET



P Mini Trendy
square & sweet
+ coating
☞ 3,5 x h 1,5cm - 7g

ref.	☞	☞
646.82.210	210	96

C Mini Trendy
square & sweet
☞ 3,5 x h 1,5cm - 7g

ref.	☞	☞
646.23.096	96	168
646.23.240	240	120
646.23.480	480	64



P Trendy
square & sweet
+ coating
☞ 7 x h 1,7cm - 33g

ref.	☞	☞
642.82.036	36	152

C Trendy
square & sweet
☞ 7 x h 1,8cm - 33g

ref.	☞	☞
642.23.036	36	168
642.23.096	96	88



C Trendy
triangle & sweet
☞ 8 x h 1,8cm - 19g

ref.	☞	☞
301.74.036	36	168
301.74.096	96	88



P Trendy rectangle
+ coating
☞ 9,8 x 3,5 x 1,8cm - 25g

ref.	☞	☞
640.82.090	90	96

C Trendy rectangle
☞ 9,8 x 3,5 x 1,6cm - 24g

ref.	☞	☞
640.23.054	54	168
640.23.108	108	104

CHOCOLATE



P Mini Trendy round & chocolate
+ coating
☞ 4 x h 1,5cm - 6,8g

ref.	☞	☞
647.83.210	210	96

C Mini Trendy round & chocolate
☞ 4 x h 1,5cm - 6,5g

ref.	☞	☞
647.27.096	96	168
647.27.240	240	120



P Mini Trendy square & chocolate
+ coating
☞ 3,5 x h 1,5cm - 7g

ref.	☞	☞
646.83.210	210	96

C Mini Trendy square & chocolate
☞ 3,5 x h 1,5cm - 7g

ref.	☞	☞
646.27.096	96	168
646.27.240	240	120



C Trendy round & chocolate
☞ 7 x h 1,8cm - 23,5g

ref.	☞	☞
643.27.036	36	168
643.27.096	96	88



P Trendy round & chocolate
+ coating
☞ 8 x h 2cm - 32g

ref.	☞	☞
641.83.036	36	152

C Trendy round & chocolate
☞ 8 x h 2cm - 31g

ref.	☞	☞
641.27.036	36	168
641.27.096	96	88



P Trendy square & chocolate
+ coating
☞ 7 x h 1,8cm - 33g

ref.	☞	☞
642.83.036	36	152

C Trendy square & chocolate
☞ 7 x h 1,8cm - 33g

ref.	☞	☞
642.27.036	36	168
642.27.096	96	88



C Trendy triangle & chocolate
☞ 8 x h 1,8cm - 19g


ref.	☞	☞
301.64.096	96	88

ASSORTMENTS TRENDY SWEET



Assortment
96 Mini trendy sweet
 48 Mini Trendy square /
 48 Mini Trendy round

ref.		
648.23.096	96	168



Assortment
36 Trendy sweet 7 cm
 12 Trendy Square /
 24 Trendy round


ref.		
644.23.036	36	168

ASSORTMENTS TRENDY CHOCOLATE



Assortment
96 Mini trendy chocolate
 48 Mini Trendy square /
 48 Mini Trendy round

ref.		
648.27.096	96	168



Assortment
36 Trendy chocolate 7 cm
 24 Trendy square /
 12 Trendy round

ref.		
644.27.036	36	168



	ø 8,5 x h 1,6cm 23g	ref.		
		894.14.135	135	56

	ø 9,5 x h 1,6cm + coating - 34,3g	ref.		
		945.14.108	108	48

	ø 11 x h 1,6cm 38g	ref.		
		946.47.072	72	72

	ø 11 x h 1,6cm + coating - 38g	ref.		
		947.47.072	72	56



	ø 18 x h 2cm 130g	ref.		
		928.14.012	12	90

	ø 22 x h 2,3cm 220g	ref.		
		904.14.010	10	48



special order

	Heart shaped tart ø 14,9 x h 2,2cm 110g	ref.		
		378.74.012	12	88

	Square tart □ 17,5 x h 2,2cm 175g	ref.		
		389.74.012	12	80

fluted shortcrust tarts



ø 8,5 x h 1,6cm
24g

ref.		
890.47.054	54	88
890.47.135	135	56

ø 8,5 x h 1,6cm
+ coating - 25g

ref.		
889.47.135	135	48

ø 8,5 x h 1,6cm
24g

ref.		
890.46.135	135	56

ø 9,5 x h 1,6cm
31g

ref.		
892.47.108	108	48

ø 9,5 x h 1,6cm
+ coating - 33,5g

ref.		
893.47.108	108	48

ø 9,5 x h 1,6cm
31g

ref.		
892.35.108	108	48

ø 9,5 x h 1,6cm
31g

ref.		
892.46.108	108	48

ø 11 x h 1,8cm
38g

ref.		
895.47.072	72	72

ø 11 x h 1,8cm
+ coating - 41g

ref.		
897.47.072	72	72

ø 11 x h 1,8cm
38g

ref.		
895.46.072	72	72

ø 18 x h 2cm
128g

ref.		
898.47.012	12	90

ø 18 x h 2cm
128g

ref.		
898.46.012	12	90



ø 22 x h 2,3cm
200g

ref.		
900.47.010	10	48

ø 22 x h 2,3cm
200g

ref.		
900.46.010	10	48

ø 22 x h 2,3cm
+ coating - 203g

ref.		
901.47.010	10	48

ø 24 x h 2,3cm
250g

ref.		
906.47.014	10	48

ø 24 x h 2,3cm
250g

ref.		
906.46.014	10	48

ø 28 x h 2,3cm
350g

ref.		
910.47.010	10	48

ø 28 x h 2,3cm
350g

ref.		
910.46.010	10	48

ø 28 x h 2,3cm
+ coating - 360g

ref.		
909.47.010	10	48

choux pastry



Profiterole
ø 4 x h 3,6cm - 2,4g

ref.		
820.50.075	75	192
820.50.250	250	88

Choux lunch
ø 5,5 x h 4cm - 5g

ref.		
825.50.250	250	48

Choux
ø 7 x h 5,1cm - 8,5g

ref.		
830.50.040	40	88
830.50.120	120	48

Giant choux
ø 8 x h 5,8cm - 13g

ref.		
835.50.080	80	48

Mini éclair
6 x 3 x h 2,5cm - 2,2g

ref.		
849.50.080	80	192
849.50.250	250	112

Éclair
13 x 4 x h 3,4cm - 8,5g

ref.		
860.50.030	30	192
860.50.140	140	48

Giant éclair
16 x 4,5 x h 4cm - 12g

ref.		
865.50.100	100	48

Paris Brest
ø 10 x h 2,5cm - 14,5g

ref.		
841.50.100	100	48

Choux
ø 7 x h 5,1cm - 8,5g

ref.		
830.52.120	120	48

Giant choux
ø 8 x h 5,8cm - 13g

ref.		
835.52.080	80	48

Éclair
13 x 4 x h 3,4cm - 8,5g

ref.		
860.52.140	140	48

Giant éclair
16 x 4,5 x h 4cm - 12g

ref.		
865.52.100	100	48



ALSO AVAILABLE IN FROZEN



Profiterole
ø 4 x h 3,6cm - 2,5g

ref.		
820.95.250	250	88

Choux lunch
ø 5,5 x h 4cm - 5g

ref.		
825.95.250	250	48

Choux
ø 7 x h 5,1cm - 8,5g

ref.		
830.95.120	120	48

Giant choux
ø 8 x h 5,5cm - 13g

ref.		
835.85.080	80	48

Mini éclair
5 x 3 x h 2,5cm - 2g

ref.		
849.95.250	250	112

Trendy éclair
13 x 3,2 x 2,7cm - 18g

ref.		
866.78.080	80	72

Giant éclair
16 x 4,5 x h 4cm - 16g

ref.		
864.94.142	142	28

Giant éclair
16 x 4,5 x h 4cm - 16g

ref.		
864.84.142	142	28

flavoured puff pastry



sweet puff pastry

Jockey tart 6 pieces
ø 22 x h 2,3cm - 170g

ref.		
272.03.012	12	44



Jockey tart 8 pieces
ø 25,5 x h 2,3cm - 220g

ref.		
274.03.012	12	44

SWEET

Mini horn
with sugar crystals
ø 2,8 x 7cm - 10g

ref.		
360.11.112	112	112

Mini horn
with sugar crystals
ø 2,8 x 7cm - 10g

ref.		
360.10.056	56	168
360.10.112	112	112



Horn
with sugar crystals
ø 3,5 x 12 x h 5,2cm - 38g

ref.		
630.34.080	80	36

Horn
with sugar crystals
ø 3,5 x 12 x h 5,2cm - 38g

ref.		
630.38.024	24	120
630.38.080	80	36



Cinnamon flavour
ø 3,3 x h 2,2cm - 4,5g

ref.		
020.69SC.098	96	168



Chocolate flavour
ø 3,3 x h 2,2cm - 4,5g

ref.		
020.67BL.098	96	168



Vanilla flavour
ø 3,3 x h 2,2cm - 4,5g

ref.		
020.68SV.098	96	168



Tartlet with sugar crystals
ø 8,5 x h 2,5cm - 24g

ref.		
534.10.027	27	160
534.10.081	81	80



Tulip with sugar crystals
ø 8,5 x h 2,5cm - 18g

ref.		
524.10.036	36	112



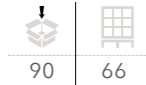
Tart with sugar crystals
ø 23 x h 3,8cm - 144g

ref.		
536.10.014	14	28

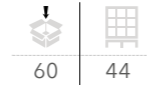
artisanal tulip



Mini artisanal tulip
 ø 3,7 x h 3,4cm - 7g
 ref. LC401.400A.20091



Artisanal tulip
 ø 5,5 x h 6,5cm - 30g
 ref. LC400.400A.20061

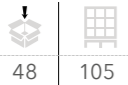


the soft cakes



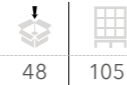
NEW

Soft cake Tigré neutral
 ø 7 x h 3,2cm - 30g
 ref. LC500.500C.00049

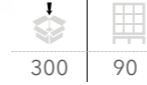


NEW

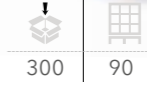
Soft cake chocolate
 ø 7 x h 3,2cm - 30g
 ref. LC500.510C.00049



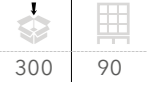
Mini savarin + tray
 ø 3,5 x h 2,2cm - 5g
 ref. LC010.002A.10301



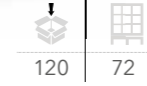
Savarin Lunch + tray
 ø 4 x h 2,2 cm - 5,5g
 ref. LC011.002A.00300



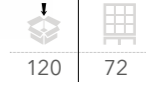
Savarin Lunch + tray
 ø 4 x h 2,2 cm - 5,5g
 ref. LC011.002A.10300



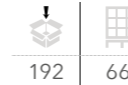
Savarin + tray
 ø 6,5 x h 3,3cm - 17g
 ref. LC000.000A.10121



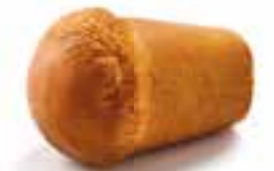
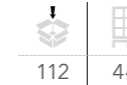
Savarin
 ø 6,5 x h 3,3cm - 17g
 ref. LC000.000A.00121



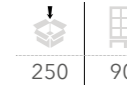
Mini Savarin square + tray
 □ 4 x h 2,5cm - 5,5g
 ref. LC012.002A.30193



Savarin square + tray
 □ 5,7 x h 3,3cm - 17g
 ref. LC006.001A.39113



Savarin cork + tray
 ø 2 x h 4,2cm - 5g
 ref. LC020.005A.00250





Mini Baba with rum
 + tray
 ø 4,3 x h 2,5cm - 23g
 ref. LC310.300S.39071

70	105



Baba with rum
 + tray
 ø 8 x h 4cm - 80g
 ref. LC300.300S.39049

48	56



Mini baba cork with rum
 + tray
 ø 2,4 x h 5,5 cm - 24g
 ref. LC321.300S.20070

70	105



Baba cork with rum
 + tray
 ø 4 x h 8cm - 100g
 ref. LC315.300S.30024

24	56



Baba with vanilla flavour
 + tray
 ø 8 x h 4cm - 85g
 ref. LC300.340S.39049

48	56



Baba (Irish Coffee) with whisky and coffee
 + tray
 ø 8 x h 4cm - 85g
 ref. LC300.330S.39049

48	56



Baba cork brioché with rum
 + tray
 ø 4 x h 8,5cm - 130g
 ref. LC316.300S.30014

14	105



Baba cork brioché with rum + flambé gel NEGRITA
 + tray
 ø 4 x h 8,5cm - 130g
 ref. LC317.300S.30014

14	105



Mini Baba square with rum
 + tray
 □ 4,6 x h 3,1 cm - 22g
 ref. LC312.300S.10071

70	105



Baba square with rum
 + tray
 □ 7 x h 4cm - 80g
 ref. LC306.300S.39049

48	56

NEW

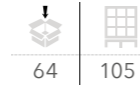
macarons

+ point

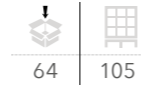
- Our range of mini macarons is evolving towards even more indulgent products. Discover our new flavours!
- Pastry-quality: Once filled, store the macarons in the fridge for 24 hours. They will become soft and melt-in-your-mouth.
- Remove them from the fridge 15-20 minutes before serving to bring them to room temperature; they will be even more flavourful.
- Our macaron shells can be frozen after filling.



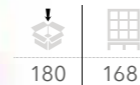
**Large macaron
raspberry flavour**
ø 6,9cm - 14g
ref. LC269.230A.30065



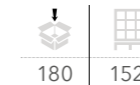
**Large macaron
raspberry flavour**
ø 6,9cm - 14g
ref. LC269.230C.30064



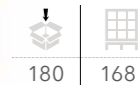
**Mini macaron
raspberry flavour**
ø 3,5cm - 2,5g
ref. LC235.230A.30181



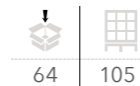
**Mini macaron
raspberry flavour**
ø 3,5cm - 2,5g
ref. LC235.230C.30180



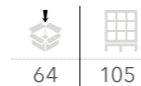
**Mini macaron
pistachio flavour**
ø 3,5cm - 2,5g
ref. LC235.260A.30181



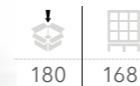
**Large macaron
neutral flavour**
ø 6,9cm - 14g
ref. LC269.200A.30065



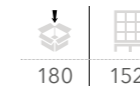
**Large macaron
neutral flavour**
ø 6,9cm - 14g
ref. LC269.200C.30064



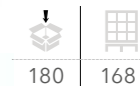
**Mini macaron
neutral flavour**
ø 3,5cm - 2,5g
ref. LC235.200A.30181



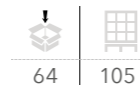
**Mini macaron
neutral flavour**
ø 3,5cm - 2,5g
ref. LC235.200C.30180



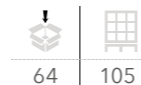
**Assortment
180 Mini macarons
4 flavours**
45 Neutral / 45 Chocolate /
45 Raspberry / 45 Pistachio
ø 3,5cm - 2,5g
ref. LC235.299A.30181



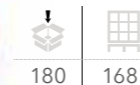
**Large macaron
chocolate flavour**
ø 6,9cm - 14g
ref. LC269.210A.30065



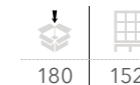
**Large macaron
chocolate flavour**
ø 6,9cm - 14g
ref. LC269.210C.30064



**Mini macaron
chocolate flavour**
ø 3,5cm - 2,5g
ref. LC235.210A.30181



**Mini macaron
chocolate flavour**
ø 3,5cm - 2,5g
ref. LC235.210C.30180

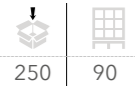


NEW



Mini Genoise/Sponge disc

Neutral
 ø 5,5 x h 1,3 cm - 3,5g
 ref. LC106.100A.00250

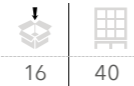


250 | 90



Sponge cake round

Neutral
 ø 18cm - 175g
 ref. LC118.100A.50016



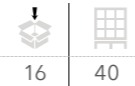
16 | 40

ref. LC118.100C.00016



Sponge cake round

Chocolate
 ø 18cm - 185g
 ref. LC118.130A.50016



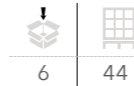
16 | 40

ref. LC118.130C.00016



1/2 Sponge block

Neutral
 25 x 35cm - 700g
 ref. LC135.100A.50007



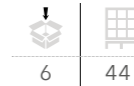
6 | 44

ref. LC135.100C.00006



1/2 Sponge block

Chocolate
 25 x 35cm - 700g
 ref. LC135.130A.50007



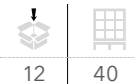
6 | 44

ref. LC135.130C.00006



Sponge cake round

Neutral
 ø 22cm - 250g
 ref. LC122.100A.50013



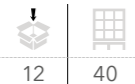
12 | 40

ref. LC122.100C.00012



Sponge cake round

Chocolate
 ø 22cm - 270g
 ref. LC122.130A.50013



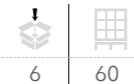
12 | 40

ref. LC122.130C.00012



Sponge cake round

Neutral
 ø 28cm - 450g
 ref. LC128.100A.59007



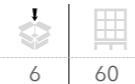
6 | 60

ref. LC128.100C.00006



Sponge cake round

Chocolate
 ø 28cm - 490g
 ref. LC128.130A.59007



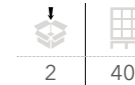
6 | 60

ref. LC128.130C.00006



Sponge block

Neutral
 600 x 400 x 45mm - 1670g
 ref. LC140.100C.00003

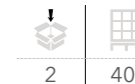


2 | 40



Sponge block

Chocolate
 600 x 400 x 45mm - 1985g
 ref. LC140.130C.00003





2 | 40


sponge sheets







Sponge cake sheet
Neutral



580 x 380 x **7mm** - 360g

ref		
571.53.017	12	60
571.53.006	6	112

 580 x 380 x **7mm** - 360g
ref. 571.55.909



	
9	72


 580 x 380 x **5mm** - 297g
ref. 572.53.912



	
12	72



Sponge cake sheet
Chocolate



580 x 380 x **7mm** - 360g

ref		
571.54.016	12	60
571.54.006	6	112


 580 x 380 x **7mm** - 360g
ref. 571.56.909



	
9	72

 580 x 380 x **5mm** - 297g
ref. 572.54.912

	
12	72



Sponge cake sheet Madeleine



 580 x 380 x **7mm** - 650g
ref. 576.58.908

	
8	72


NEW


Sponge cake sheet Red Velvet



 580 x 380 x **10mm** - 505g
ref. 577.61.907

	
7	72

NEW


Sponge cake sheet Banana bread


 580 x 380 x **10mm** - 510g
ref. 577.59.907



	
7	72

NEW

joconde sheets





 Joconde sheet with raspberry flavour
580 x 380 x **5mm** - 410g
ref. 574.50.910


	
10	72





 Joconde sheet with pistachio flavour
580 x 380 x **5mm** - 342g
ref. 574.57.910

	
10	72





 Joconde sheet neutral
580 x 380 x **5mm** - 342g
ref. 574.53.910

	
10	72



 Joconde sheet with chocolate flavour & 3 different sort of nuts
580 x 380 x **5mm** - 405g
ref. 574.60.910

	
10	72



meringues



Meringuette
ø 4,5 x h 2cm
3,5g

ref.		
491.65.144	144	104
491.65.320	320	88



Meringue
ø 6,5 x h 2,2cm
8g

ref.		
495.65.060	60	104
495.65.132	132	88
495.65.330	330	40



Meringue
ø 7 x h 2,8cm
11g

ref.		
496.65.050	50	88



Meringue Pavlova
ø 7,5cm
15g

ref.		
493.65.048	48	88



Twisted meringue
9 x 6,5 x h 2,5cm
11,5g

ref.		
492.65.048	48	112
492.65.096	96	56



Meringue shell
ø 6,5cm
15g

ref.		
484.65.150	150	60



Meringue disc
ø 21 x h 2,2cm
70g

ref.		
497.65.010	10	60



Meringue disc
ø 22 x h 2,2cm
115g

ref.		
498.65.020	20	40

Meringue disc
ø 26 x h 2,2cm
170g

ref.		
487.65.012	12	40

toppings



Macaron pearls raspberry
ref. 462.49.006 - 200g

6	160



Macaron pearls chocolate
ref. 462.66.006 - 200g

6	160



Meringue pearls
ref. 488.65.006 - 200g

6	160



American cookies crumble
ref. 489.67.006 - 550g

6	160



Meringue crumble neutral
ref. 489.65.006 - 180g

6	160



Meringue crumble strawberry
ref. 489.64.006 - 190g

6	160



3 chocolate coated meringue crumble
ref. 489.66.006 - 575g

6	160



Speculoos crumble
ref. 430.26.006 - 400g

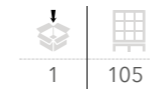
6	160

OUR FROZEN CRUMBLE



Crumble neutral
ref. LC420.421C.00002 - 2kg

1	105



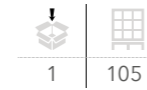
ref. LC420.421C.00010 - 2 x 5kg

2	44



Crumble neutral with pure butter
ref. LC420.420C.00002 - 2kg

1	105



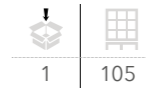
ref. LC420.420C.00010 - 2 x 5kg

2	44



Crumble chocolate & chocolate chips
ref. LC420.430C.00002 - 2kg

1	105



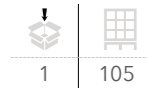
ref. LC420.430C.00010 - 2 x 5kg

2	44



Crumble with oats & nuts
ref. LC420.435C.00002 - 2kg

1	105



ref. LC420.435C.00010 - 2 x 5kg

2	44

waffle cups



Mini tulip
 ø 5,5 x h 3,8cm
 3,4g

ref.		
515.93.120	120	168



Mini tulip chocolate
 ø 5,5 x h 3,8cm
 7,4g

ref.		
515.94.100	100	168



Tulip
 ø 10,5 x h 3,5cm
 11g

ref.		
510.93.024	24	180
510.93.096	96	54



Tulip chocolate
 ø 10,5 x h 3,5cm
 21g

ref.		
510.94.012	12	168
510.94.096	96	42



Waffle flower
 ø 9,2 x h 3,8cm
 13g

ref.		
511.93.096	96	72



Waffle flower chocolate
 ø 9,2 x h 3,8cm
 18g

ref.		
511.94.096	96	72



Mini cone sweet
 ø 2,5 x 6cm
 ref. 508.93.228 - 4g

228	200

+ 10 clips
 ref. 508.93.112 - 4g

112	168

White mini cone clip
 ref. 000.01.100

100	270



Mini cone sweet + coating choco + stand up tray
 ø 2,5 x 7,5cm
 ref. 508.50.090 - 5,8g

90	152



Coffee cup
 ø 5,4 x h 4cm
 ref. 516.94.140 - 13g

140	88



Liquor cup (15ml)
 ø 3,8 x h 2,3cm
 1,1g

ref.		
517.93.096	96	168
517.93.288	288	88



Mini milk chocolate coffee cup
 ø 2,2 x h 2,5cm
 ref. 485.78.120 - 4,2g

120	240



Mini dark chocolate coffee cup
 ø 2,2 x h 2,5cm
 ref. 485.79.120 - 4,2g

120	240



Mini canneloni chocolate & coconuts
 ø 2 x 5cm
 ref. 465.13.110

110	168

Mini milk chocolate cup
 ø 2,5 x h 2,5cm
 ref. 486.78.072 - 4,2g

72	240

Mini dark chocolate cup
 ø 2,5 x h 2,5cm
 ref. 486.79.072 - 4,2g

72	240



FROZEN

RAW PUFF PASTRY	P60
SPONGE CAKE	P61
JOCONDE CAKES	P63
BABAS	P64
CRUMBLES	P66
SOFT CAKES	P66
MACARONS	P67
CHOUX PASTRY	P68



Specialist in ready to fill pastry
since 1967

DISCS



Puff pastry sheet
ø 7 x 0,7cm
21,5g

ref.		
190.88.170	170	56



Puff pastry disc
ø 11cm
31g

ref.		
254.96.082	80	126

ø 25cm
119g

ref.		
257.91.020	20	152

ø 28cm
208g

ref.		
267.91.034	30	60

SHEETS



Puff pastry sheet
29 x 37cm x h 3mm
325g

ref.		
282.91.015	15	108

57 x 37cm x h 2,5mm
660g

ref.		
287.80.020	20	60

57 x 37cm x h 3,5mm
870g

ref.		
288.91.015	15	60

57 x 37cm x h 2,5mm
660g

ref.		
287.90.020	20	60



KØN
15cm
ref. LC410.410S.00031

80 g	30	120

SPONGE CAKES ROUND

Neutral
ø 18cm
ref. LC118.100C.00016

175 g	16	40

Neutral
ø 22cm
ref. LC122.100C.00012

250 g	12	40

Neutral
ø 28cm
ref. LC128.100C.00006

450 g	6	60



Chocolate
ø 18cm
ref. LC118.130C.00016

185 g	16	40

Chocolate
ø 22cm
ref. LC122.130C.00012

270 g	12	40

Chocolate
ø 28cm
ref. LC128.130C.00006

490 g	6	60

SPONGE CAKES BLOCK



1/2 Sponge block
Neutral
25 x 35cm
ref. LC135.100C.00006

685 g	6	44



1/2 Sponge block
Chocolate
25 x 35cm
ref. LC135.130C.00006

705 g	6	44



Sponge block
Neutral
600 x 400 x 45mm
ref. LC140.100C.00003

1670 g	2	40



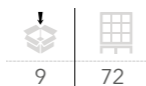
Sponge block
Chocolate
600 x 400 x 45mm
ref. LC140.130C.00003

1985 g	2	40



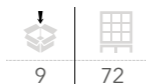

Sponge cake sheet
Neutral

580 x 380 x **7mm** - 360g
ref. 571.55.909



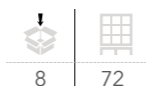
580 x 380 x **7mm** - 360g
ref. 571.56.909


Sponge cake sheet
Chocolate



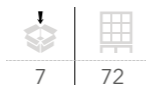

Sponge cake sheet Madeleine


580 x 380 x **7mm** - 650g
ref. 576.58.908



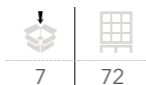

Sponge cake sheet Red Velvet

580 x 380 x **10mm** - 505g
ref. 577.61.907

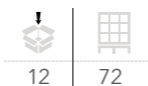



Sponge cake sheet Banana bread

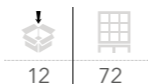
580 x 380 x **10mm** - 510g
ref. 577.59.907



580 x 380 x **5mm** - 297g
ref. 572.53.912



580 x 380 x **5mm** - 297g
ref. 572.54.912



NEW

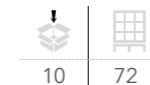
NEW

NEW



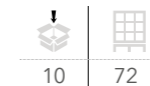

Joconde sheet with raspberry flavour

580 x 380 x **5mm** - 410g
ref. 574.50.910



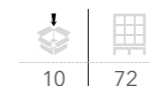

Joconde sheet with pistachio flavour


580 x 380 x **5mm** - 342g
ref. 574.57.910



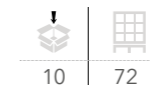

Joconde sheet neutral

580 x 380 x **5mm** - 342g
ref. 574.53.910




Joconde sheet with chocolate flavour & 3 different sort of nuts

580 x 380 x **5mm** - 405g
ref. 574.60.910



+ point



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.

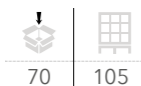


Because of its soft texture, it doesn't have to be soaked when you use it as a layer, on the top of or around the cake.

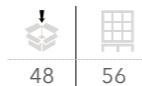
Once thawed, guaranteed quality for 48 hours.



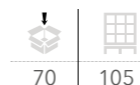
Mini Baba with rum
+ tray
ø 4,3 x h 2,5cm - 23g
ref. LC310.300S.39071



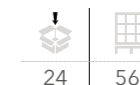
Baba with rum
+ tray
ø 8 x h 4cm - 80g
ref. LC300.300S.39049



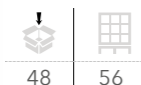
Mini baba cork with rum
ø 2,4 x h 5,5 cm - 24g
ref. LC321.300S.20070



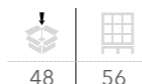
Baba cork with rum
+ tray
ø 4 x h 8cm - 100g
ref. LC315.300S.30024



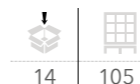
Baba with vanilla flavour
+ tray
ø 8 x h 4cm - 85g
ref. LC300.340S.39049



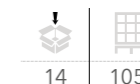
Baba (Irish Coffee) with whisky and coffee
+ tray
ø 8 x h 4cm - 85g
ref. LC300.330S.39049



Baba cork brioché with rum
+ tray
ø 4 x h 8,5cm - 130g
ref. LC316.300S.30014

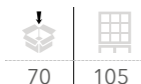


Baba cork brioché with rum + flambé gel NEGRITA
+ tray
ø 4 x h 8,5cm - 130g
ref. LC317.300S.30014

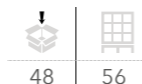


NEW

Mini Baba square with rum
+ tray
□ 4,6 x h 3,1 cm - 22g
ref. LC312.300S.10071



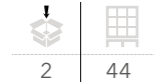
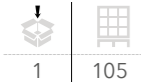
Baba square with rum
+ tray
□ 7 x h 4cm - 80g
ref. LC306.300S.39049



crumbles ❄️

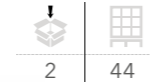
🌿 Crumble neutral

ref. LC420.421C.00002 2kg
ref. LC420.421C.00010 2 x 5 kg



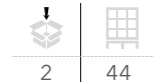
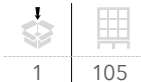
🍷 Crumble neutral with pure butter

ref. LC420.420C.00002 2kg
ref. LC420.420C.00010 2 x 5 kg



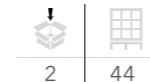
🌿 Crumble chocolate & chocolate chips

ref. LC420.430C.00002 2kg
ref. LC420.430C.00010 2 x 5 kg



🌿 Crumble with oats & nuts

ref. LC420.435C.00002 2kg
ref. LC420.435C.00010 2 x 5 kg

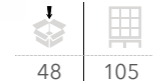


soft cakes ❄️

NEW



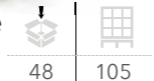
🌿 Soft cake Tigré neutral
ø 7 x h 3,2cm - 30g
ref. LC500.500C.00049



NEW



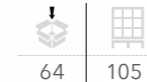
🌿 Soft cake chocolate
ø 7 x h 3,2cm - 30g
ref. LC500.510C.00049



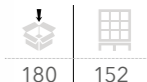
macarons ❄️



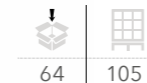
Large macaron
raspberry flavour
ø 6,9cm - 14g
ref. LC269.230C.30064



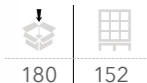
Mini macaron
raspberry flavour
ø 3,5cm - 2,5g
ref. LC235.230C.30180



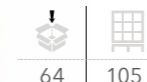
Large macaron
neutral flavour
ø 6,9cm - 14g
ref. LC269.200C.30064



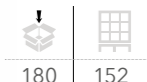
Mini macaron
neutral flavour
ø 3,5cm - 2,5g
ref. LC235.200C.30180



Large macaron
chocolate flavour
ø 6,9cm - 14g
ref. LC269.210C.30064





Mini macaron
chocolate flavour
ø 3,5cm - 2,5g
ref. LC235.210C.30180









 **Profiterole**
ø 4 x h 3,6cm - 2,5g

ref.		
820.95.250	250	88



 **Choux lunch**
ø 5,5 x h 4cm - 5g

ref.		
825.95.250	250	48

 **Choux**
ø 7 x h 5,1cm - 8,5g



ref.		
830.95.120	120	48

 **Giant choux**
ø 8 x h 5,5cm - 13g

ref.		
835.85.080	80	48






 **Mini éclair**
5 x 3 x h 2,5cm - 2g

ref.		
849.95.250	250	112



 **Trendy éclair**
13 x 3,2 x 2,7cm - 18g

ref.		
866.78.080	80	72

 **Giant éclair**
16 x 4,5 x h 4cm - 16g

ref.		
864.94.142	142	28

 **Giant éclair**
16 x 4,5 x h 4cm - 16g

ref.		
864.84.142	142	28

Discover our
Gluten Free & vegan range





Gluten-Free

A range of neutral or sweet tartlets developed to meet the most demanding diets. All our products are made in a dedicated workshop and adhere to very strict specifications. Delicious with their crispy texture, they are also modern with their straight and smooth edges.



vegan

Discover our range of appetizer cups and sweet shortcrust tartlets, suitable for vegetarian and vegan diets. Our recipes have been developed to meet the strict requirements of these diets, but most importantly, to bring indulgence to your creations. They are free from flavours and colourings (and palm oil-free for our Veggie Cup range).

NEUTRAL



Mini tartlet
ø 4 x h 2cm - 4g

ref.		
725.01.096	96	200



Mini tartlet
ø 5 x h 2cm - 7,5g

ref.		
730.01.070	70	320



Neutral tartlet
ø 8,5 x h 2cm - 19g

ref.		
749.01.027	27	200



Fluted tart sweet
ø 9,5 x h 1,6cm - 31g

ref.		
892.35.108	108	48

SWEET



Mini tartlet sweet
ø 4 x h 2cm - 4g

ref.		
725.02.096	96	200



Mini tartlet sweet
ø 5 x h 2cm - 7,5g

ref.		
730.02.070	70	320



Tartlet sweet
ø 8,5 x h 2cm - 19g

ref.		
749.02.027	27	200

VEGGIE CUPS



Beetroot
ø 3,2 x h 1,5cm - 3,5g

ref.		
716.84.024	24	88
716.84.096	96	168



Carrot
ø 3,2 x h 1,5cm - 3,5g

ref.		
716.82.024	24	88
716.82.096	96	168



Spinach
ø 3,2 x h 1,5cm - 3,5g

ref.		
716.81.024	24	88
716.81.096	96	168



Grilled onion
ø 3,2 x h 1,5cm - 3,5g

ref.		
716.85.024	24	88
716.85.096	96	168

Assortment 96 Veggie cups

- 24 Beetroot
- 24 Carrot
- 24 Spinach
- 24 Grilled onion

ref.		
716.79.096	96	168
716.79.048	48	320

Selection by Pidy

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

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.

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.

Format:

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

A contemporary range made to
the highest quality.



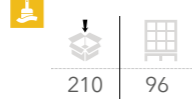
Selection by Pidy



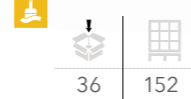
NEUTRAL



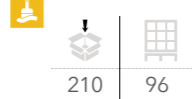
ø 4 x h 1,5cm - 6,5g
ref. 647.81.210



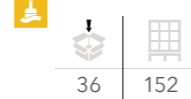
ø 8 x h 1,7cm - 28g
ref. 641.81.036



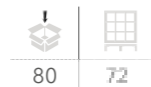
□ 3,5 x h 1,5cm - 7g
ref. 646.81.210



□ 7 x h 1,7cm - 30g
ref. 642.81.036



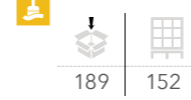
Trendy éclair
L 13 x l 3.2 x h 2.7 cm - 18g
ref. 866.78.080



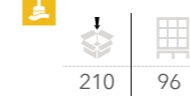
SWEET



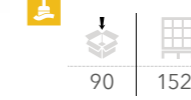
ø 3 x h 1,7cm - 5,2g
ref. 316.25.189



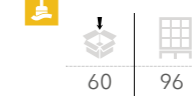
ø 4 x h 1,5cm - 7,5g
ref. 647.82.210



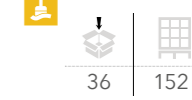
ø 5 x h 1,7cm - 14g
ref. 645.82.090.



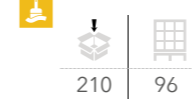
ø 8 x h 1,1cm - 18,1g
ref. 306.25.060



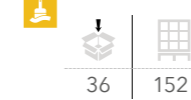
ø 8 x h 1,7cm - 32g
ref. 641.82.036



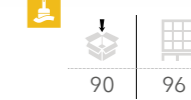
□ 3,5 x h 1,5cm - 7g
ref. 646.82.210



□ 7 x h 1,7cm - 33g
ref. 642.82.036



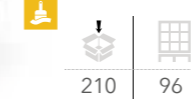
9,8 x 3,5 x h 1,8cm - 25g
ref. 640.82.090



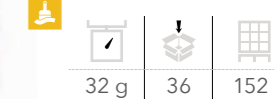
CHOCOLATE



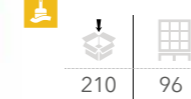
ø 3,8 x h 1,5cm - 6,8g
ref. 647.83.210



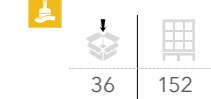
ø 8 x h 1,7cm - 32g
ref. 641.83.036



□ 3,5 x h 1,5cm - 7g
ref. 646.83.210



□ 7 x h 1,7cm - 33g
ref. 642.83.036





Since 1929, our factory located in Bessay-sur-Allier has upheld a rich pastry heritage in the production of egg biscuits, particularly the sponge fingers biscuit under the Délos brand.

Recognised for our artisanal expertise, we offer egg biscuits that combine lightness and a soft texture, perfect for assembling desserts such as tiramisu and Charlottes.

Our wide range of egg biscuits is customisable both in terms of recipes and formats, meeting the specific needs of your clients. We carefully select high-quality ingredients to ensure an authentic and delicious taste.

Committed to sustainability, we prioritise environmentally friendly methods. The Délos brand's seal of approval is the passion for ladyfinger biscuits for over 90 years!



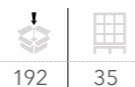


A melting biscuit made in accordance with the traditional sponge fingers recipe. Recipes made with fresh eggs ensure a soft and melting texture once soaked.

- The biscuits do not crumble after soaking!
 - **Available in many formats:** individual or family size, in strips, rounds, or sheets.
 - Recipe without palm oil.



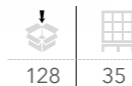
Soft Sponge Biscuit Resto
 L 9,7 x b 3,5cm - 8,33g
 ref. 568.07.195



192 | 35



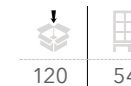
Soft Sponge Biscuit Pastry
 L 10 x b 4cm - 12,5g
 ref. 469.07.131



128 | 35



Savourine
 ø 6,8cm - 10g
 ref. 596.10.123



120 | 54



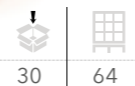
Kit Charlotte Round
 ø 22 x h 4,5cm - 200g
 ref. 599.11.009



6 | 36



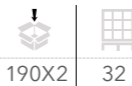
Kit Charlotte Individual
 ø 7,5 x h 4cm - 25g
 ref. 597.11.033



30 | 64



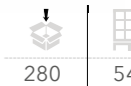
Sponge Fingers
 L 10 x h 2,2cm - 5,83g
 ref. 563.02.193



190X2 | 32



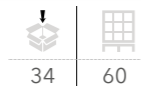
Sponge Fingers
 L 10 x h 2,2cm - 5,83g
 ref. 563.02.283



280 | 54



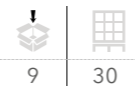
Charlotte Ribbon
 L 37 x b 6cm - 59g
 ref. 595.08.037



34 | 60



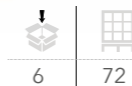
Kit Charlotte Rectangle
 L 30,5 x h 4,5cm - 190g
 ref. 567.11.012



9 | 30



Traditional Soft Sponge Biscuit Sheet
 L58 x b 38 x h 1,2cm - 560g
 ref. 598.04.009



6 | 72



Cat's Tongue
 100g
 ref. 573.02.027



24x100g | 48

Contact us:

France

Z.I. de la Rouge Porte, Avenue de Menin 32,
CS 60153 - 59250 Halluin - France
Tél.: +33 3 20 23 70 05
Fax: +33 3 20 23 80 39
france@pidy.com

Benelux

Jaagpad 2, 8900 Ypres - Belgium
Tél.: +32 57 49 01 01
Fax: +32 57 49 01 00
benelux@pidy.com

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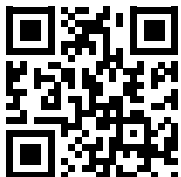
Jaagpad 2, 8900 Ypres - Belgium
Tél.: +32 57 49 01 01
Fax: +32 57 49 01 00
export@pidy.com

North-America

90, Inip Drive - Inwood, New York 11096 -
USA
Tél.: +1 516/239-6057
Fax: +1 516/239-9306
salesusa@pidy.com

United Kingdom

4 Sterling Business Park,
Salthouse Road, Brackmills,
Northampton NN4 7EX -
United Kingdom
Tél.: +44 1604 705666
Fax: +44 1604 702666
uk@pidy.com



Are brands of
Groupe Biscuits Bouvard

