

specialist in
ready-to-fill pastry

Gourmet Pidy

Since 1967



2024/2025



Dear Pidy Chefs & Ambassadors,

Today, more than ever, "fresh out the kitchen", "homemade", is still the order of the day. The key words are economy, durability and variety.

Our wide range of products made in our workshops makes it easier for you to prepare your daily gourmet starters, dishes and desserts, adding your creativity, expertise and personal touch.

We're innovating again this year with festive, gourmet, gluten-free and vegan products, to meet your expectations and those of our markets, because we always want to surprise you and allow you to vary your suggestions to satisfy your customers.

Today, we are proud to present our new catalogue which will allow you, we hope, to unleash your daily culinary creativity, but above all to save time to make starters, main courses, desserts, anywhere at any time.

Within the forefront of our minds we continue making our products tastier and amazingly good. Each year, we strive to innovate in a responsible and sustainable way by maintaining high quality standards to allow you to offer your customers, a new taste experience.

To your whisks, piping bags and stoves,
Treat yourself and your customers.

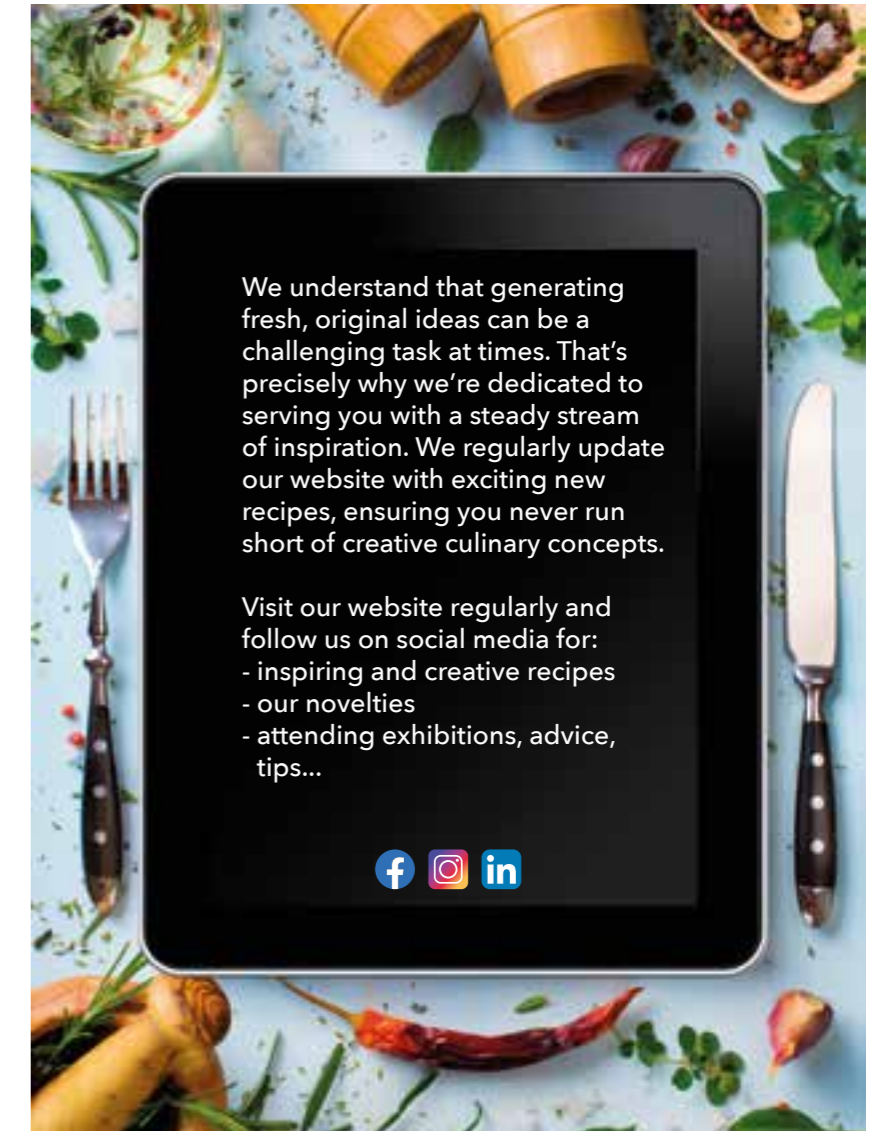
Jérôme Haussoullier
CEO Pidy Gourmet

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icons

- With butter
- With coating
- Gluten free
- Vegan
- Clean Recipe
- Special order
- Made in USA
- Kosher Dairy
- Frozen

media





Since 1967

Savvy chefs, bakers and catering professionals strive to balance the challenge of creating the **highest quality products**, while also **saving time and managing labor costs**.

The Pidy brand is specialized in **ready-to-fill and ready-to-use pastries** for appetizers, meals and desserts.

With more than 300 products, Pidy offers a **wide range** of size, shape and dough **options** for professional and amateur chefs.

Pidy products are **mainly made in the USA** in a Kosher and SQF certified facility.

In this catalog you will discover all Pidy ranges **from shortcrust pastry and puff pastry shells to choux pastry, sponge, joconde and macarons shells**, to help you find the perfect ready-to-fill or ready-to-use canvas for your creativity!

2024 FEATURED ITEMS

MACARONS SHELLS

Discover our range of macarons shells ready to be filled with ganache or cream, or simply to decorate your pastry creations and frozen desserts.

More info on p. 46



THE KØN, IN THE STREET FOOD WORLD!

The KØN® is the first cone-shaped bread to be filled to create hot or cold, savory or sweet sandwiches.

More info on p. 54




Since 1967

TRENDY CANNOLI

Introducing our newest and yummiest innovation! Cannoli meets tart. This cannoli tart range are ready to fill and easy to use!
More info on p.33 | 47



 Based on the Italian cannoli !



Chef Inspired is a brand dedicated to make a difference to professionals everyday's life so as to share the pleasure of eating to the greatest amount of people. Focused on quality, Chef Inspired products cover all moments of consumption (appetizer, meal and dessert) and provide you with a wide range of innovative time saving solutions.

More info on p. 21 | 29 | 48 | 49 | 50 | 58 | 59

Chef Inspired offers two ranges of products, always focused on quality:



Chef Inspired Desserts: if you are looking for finished or semi-finished dessert options. Originally started with a selection of assorted mini brownies and mini cheesecakes, we have extended the range with a wide selection of semi-finished tartlets.



Chef Inspired Pastry Shell Selection: for those willing to create high-class menu offers from scratch. Based on our historic know-how, we offer a wide range of premium coated ready-to-fill tart shells, made in USA.



Discover our new Chef Inspired branded products, specifically developed for professionals.

Looking for high quality treats to serve your customers with? Chef Inspired has got you covered with a **UNIQUE** new range of products.

Chef Inspired Desserts

Semi-finished tartlets: premium sweet butter shortcrust tartlets pre-filled with pastry cream, lemon, redberries, chocolate ganache, chocolate caramel...

More info on p. 58





clean

Our commitment to quality has always been at the core of our values, driving us to **continually enhance our recipes**.

In response to the growing demands of our customers for transparency and product quality, we have taken a proactive approach.

Our Research & Development team goes above and beyond, **striving to improve and simplify our ingredient lists** without compromising on taste, texture, or shelf life.

The **"Clean" program** is a testament to this commitment, involving the development or redevelopment of our recipes using high-quality ingredients and a stringent selection of raw materials while **eliminating additives and E numbers**.

Over the past three years, this initiative has extended across all our product families, including puff pastry, choux pastry, shortcrust, and more, with the ultimate goal of returning to the core principles of pastry baking and preserving the authentic expertise we hold dear.

green



Use of solar panels



Use of recycled materials and recyclable packaging



Use of free range eggs



Development of Vegan ranges



Promote the use of flour without storage insecticides



100 % RSPO Segregated Certified

Because our planet is precious, and its resources limited, it is our duty to conduct our business as individuals and as a business in the most sustainable and respectful manner possible.

At Pidy / Bouvard Pro, part of our **'Green'** program, means we are continually improving our production methods, our sourcing, our ranges, our daily life, with the aim of reducing their impact on the environment and human health.

TOGETHER WE WILL MAKE A DIFFERENCE TO PASS ON A BETTER WORLD TO THE NEXT GENERATIONS.





vegan

Elevate your menu and add a vibrant touch with our selection of colorful vegetable cups. Indulge in the delightful flavors of **carrot**, **beetroot**, **spinach**, and **onion**, all packed into these scrumptious bite size canapes.

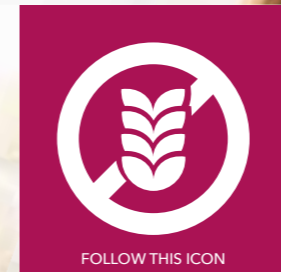


veggie cups

More info on p. 17



More info on p.
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gluten free

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



Appetizers

MINI TARTLETS	P14
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appetizers



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mini tartlets



Pidy appetizers enables you to propose limitless number of creations, on any occasion! Ideal for banquets or reception, you will find the answers to your needs: from puff pastry to shortcrust dough, as well as gluten free or vegan diets options.

MODERN VEGAN TARTLETS

SHORTCRUST VEGAN TARTLETS



1.5" Round Trendy shell neutral
h 0.63"
ref. 313.80.240US

0.26oz	240	150



2" Round Trendy shell neutral
h 0.65"
ref. 305.80.096US

0.39oz	96	200



1.5"x1.5" Square Trendy shell neutral
h 0.59"
ref. 312.80.240US

0.26oz	240	150



1.5" Round fluted shell neutral
h 0.53"
ref. 310.80.192US

0.16oz	192	200



1.75" Round fluted shell neutral
h 0.65"
ref. 315.80.192US

0.25oz	192	200



2.25" Round fluted shell neutral
h 0.67"
ref. 317.80.096US

0.39oz	96	200

GLUTEN FREE

PUFF PASTRY



1.6" Round straight sided shell neutral
h 0.79"
ref. 725.01.096US

0.18oz	96	250



2" Round straight sided shell neutral
h 0.79"
ref. 730.01.070US

0.30oz	70	400



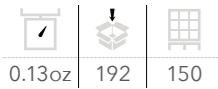
1.5" Puff pastry mini cup
h 0.78"
ref. 710.20.197US

0.14oz	192	230

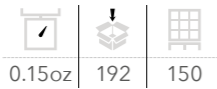
mini
creatives



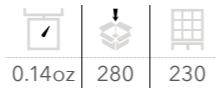
1.25" Corolle shaped shell
h 0.59"
ref. 715.70.192US



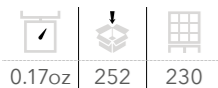
1.25" Iris flower shaped shell
h 0.59"
ref. 717.70.192US



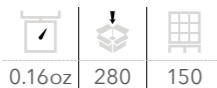
2" Canape cup
h 0.39"
ref. 719.70.280US



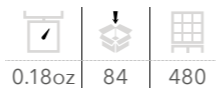
1.4"x3" Little edible spoon
ref. 790.77.252US



2.5"x1" Mini boat shaped shell neutral
h 0.47"
ref. 350.80.280US



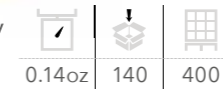
2.6"x1.3" Mussel shaped shell neutral
h 0.36"
ref. 795.50.084US



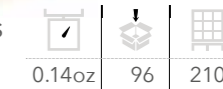
TACO CUPS



2.2" Taco Flower cuppy
h 0.47"
ref. 718.37.140US



1.25" Taco Iris
h 0.86"
ref. 717.89.096US



VEGGIE CUPS



1.25" Beetroot
h 0.59"



1.25" Carrot
h 0.59"

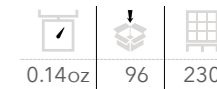


1.25" Spinach
h 0.59"



1.25" Grilled onion
h 0.59"

Assortment
96 Veggie cups
24 Beetroot
24 Carrot
24 Spinach
24 Grilled onion
ref. 716.79.096US



SPICY CUPS



1.25" Southern pepper
h 0.59"



1.25" African falafel
h 0.59"

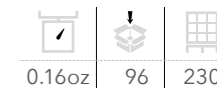


1.25" Mexican chili
h 0.59"



1.25" Asian curry
h 0.59"

Assortment
96 Spicy cups
24 Southern pepper
24 African falafel
24 Mexican chil
24 Asian curry
ref. 717.65.096US



mini
cones



mini
patty
shells



1" Mini cone
neutral
+ coating
+ **stand up tray**
h 3"
ref. 508.80.090US

0.14oz	90	150



1" Mini cone
neutral
h 3"
ref. 508.90.286US

0.14oz	286	150



1" Mini cone
sesame
h 3"
ref. 508.79.112US

0.14oz	112	250

SPECIAL
ORDER



1.6" Mini star
patty shell
h 1.06"
ref. 659.50.480US

0.22oz	480	60



1.5" Mini round
patty shell
h 0.87"
ref. 020.50.197US

0.24oz	192	150





Chef Inspired Pastry Shell Selection tart shells are made in the USA with butter and cage-free eggs. They will be your allies for any premium bite size creations.








mini
tartlets
coated





MODERN COATED TARTLETS






 1.2" Round Trendy
shell neutral
h 0.67"
ref. 316.04.189US 



		
0.18oz	189	200






 1.5" Round Trendy
shell neutral
h 0.63"
ref. 313.04.210US 



		
0.27oz	210	130






 2" Round Trendy
shell neutral
h 0.65"
ref. 305.04.090US 

		
0.39oz	90	200



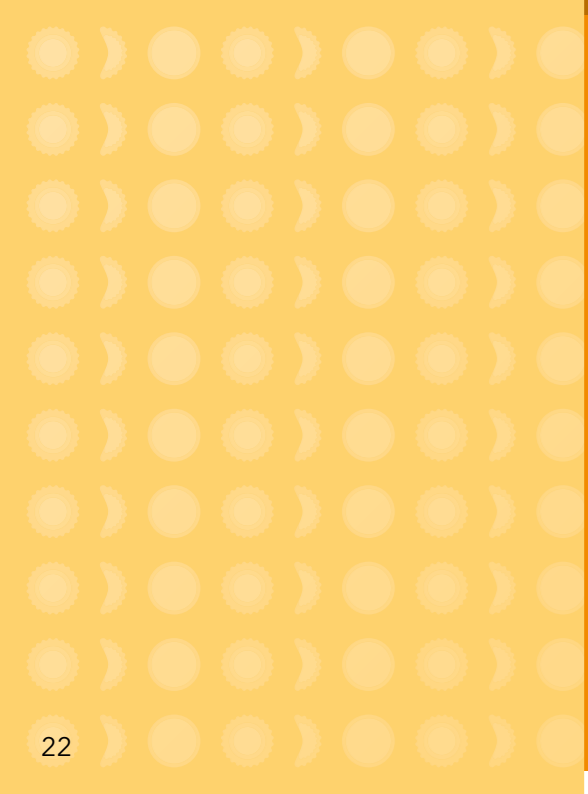
 1.5" x 1.5" Square Trendy
shell neutral
h 0.59"
ref. 312.04.210US 

		
0.27oz	210	130



meal

TARTLETS & TARTS	P24
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meal



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tartlets & tarts






Pidy offers a multitude of meal options: from shortcrust tarts, quiches or patty shells. If you have specific diet requirements, Pidy got you covered too, with gluten free and vegan options.



TARTLETS






 3.20" Round
Trendy shell neutral
h 0.67"
ref. 307.84.096US 

		
0.99oz	96	100







 3.75" Round straight
sided shell neutral
h 0.87"
ref. 332.80.054US 

		
1.34oz	54	100

GLUTEN FREE






 3.25" Round straight
sided shell neutral
h 0.79"
ref. 749.01.027US

		
0.74oz	27	250

TARTS



 6" Round fluted
tart shell
h 0.73"
ref. 380.80.012US 

		
3.70oz	12	135



puff
pastry
quiches



patty
shells



3.25" Round
straight sided puff
pastry quiche shell
h 0.80"
ref. 750.20.144US

0.71oz	144	80



4.25" Round
straight sided puff
pastry quiche shell
h 1.46"
ref. 760.00.042US

1.73oz	42	60

SPECIAL
ORDER



7" Round straight
sided puff pastry
quiche shell + alu tray
h 1.26"
ref. 770.00.010US

3.35oz	10	130

SPECIAL
ORDER

NEW

SPECIAL
ORDER



4.30" Handcraft Quiche
h 1.46"
ref. 760.00.542US

1.62oz	42	48



7" Handcraft Quiche
h 1.26"
ref. 770.00.508US

3.00oz	8	100



2.75"
Regular round
patty shell
h 1.89"
ref. 230.50.097US

0.95oz	60	70



3.25"
Large round
patty shell
h 1.77"
ref. 240.52.072US

1.34oz	72	60





Chef Inspired Pastry Shell Selection provides you with round or square tart shell options, still butter based, and coated for extended freshness.



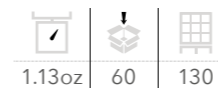
tartlets
coated



MODERN COATED TARTLETS



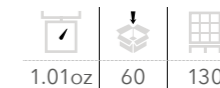
2.75"x2.75"
Square Trendy shell
neutral
h 0.70"
ref. 302.04.060US **KD**



1.13oz | 60 | 130



3.2"
Round Trendy shell
neutral
h 0.67"
ref. 307.04.060US **KD**



1.01oz | 60 | 130



MINI TARTLETS	P32
TARTLETS	P36
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TARTS	P40
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MACARONS	P46
TARTLETS COATED	P48

dessert



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mini
tartlets



MODERN TARTLETS

MODERN CANNOLI TARTLET

NEW



1.5" Cannoli Trendy shell
h 0.63"
ref. 313.95.240US **KD**

0.25oz | 240 | 150

NEW



2" Cannoli Trendy shell
h 0.65"
ref. 305.95.096US **KD**

0.41oz | 96 | 200

MODERN VEGAN TARTLETS



1.2" Round Trendy shell sweet
h 0.67"
ref. 316.74.189US **KD**

0.18oz | 189 | 220



1.5" Round Trendy shell sweet
h 0.63"
ref. 313.74.240US **KD**

0.28oz | 240 | 150



2" Round Trendy shell sweet
h 0.65"
ref. 305.74.096US **KD**

0.43oz | 96 | 200



1.5" Round Trendy shell chocolate
h 0.63"
ref. 313.42.240US **KD**

0.28oz | 240 | 150



2" Round Trendy shell chocolate
h 0.65"
ref. 305.42.096US **KD**

0.43oz | 96 | 200



1.5"x1.5" Square Trendy shell chocolate
h 0.59"
ref. 312.42.240US **KD**

0.26oz | 240 | 150

SPECIAL ORDER



1.2" Round Trendy shell chocolate
h 0.67"
ref. 316.64.189US **KD**

0.18oz | 189 | 200



2" Round Trendy shell chocolate
h 0.65"
ref. 305.64.096US **KD**

0.43oz | 96 | 200



1.5"x1.5" Square Trendy shell sweet
h 0.59"
ref. 312.74.240US **KD**

0.26oz | 240 | 150



1.5" Round Trendy shell sweet
h 0.63"
ref. 313.41.240US **KD**

0.28oz | 240 | 150



2" Round Trendy shell sweet
h 0.65"
ref. 305.41.096US **KD**

0.43oz | 96 | 200



1.5" Round Trendy shell graham
h 0.63"
ref. 313.98.240US **KD**

0.26oz | 240 | 150

mini
tartlets



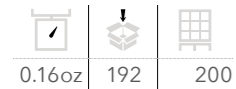
SHORTCRUST

GLUTEN
FREE
TARTLET
advice
from our
chef

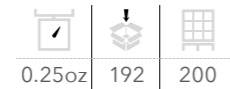
- Crispy!
- Ideal with cold or warm filling.
- Can be used for sweet or savory fillings.
- Can be rebaked 10-15 minutes in the oven at 335° F.



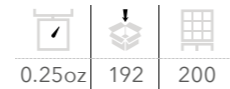
1.5" Round fluted
shell sweet
h 0.53"
ref. 310.71.192US



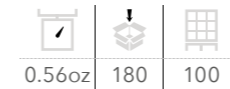
1.75" Round fluted
shell sweet
h 0.65"
ref. 315.71.192US



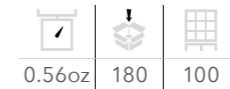
1.75" Round fluted
shell sweet
h 0.65"
ref. 315.74.192US



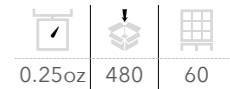
2.5" Chocolate
chip cookie cup
h 0.89"
ref. 320.54.180US



2.5" Round fluted
tart shell sweet
h 0.89"
ref. 320.71.180US



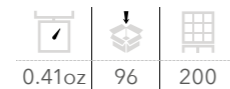
1.75" Round fluted
shell sweet
h 0.47"
ref. 885.47.480US



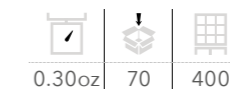
GLUTEN FREE



2.25" Round
fluted shell sweet
h 0.67"
ref. 317.71.192US



2" Round straight
sided shell sweet
h 0.79"
ref. 730.02.070US



tartlets



MODERN TARTLETS

MODERN CANNOLI TARTLET



3.2" Cannoli Trendy shell
h 0.67"
ref. 307.95.096US

0.97oz	96	100

MODERN VEGAN TARTLETS



2.75" Round Trendy shell sweet
h 0.70"
ref. 303.74.096US

0.85oz	96	100



3.2" Round Trendy shell sweet
h 0.67"
ref. 307.74.096US

0.99oz	96	100



4" Round Trendy shell sweet
h 0.79"
ref. 309.74.056US

1.71oz	56	100



3" Triangle Trendy shell sweet
h 0.69"
ref. 301.74.096US

0.81oz	96	100



2.75" Round Trendy shell chocolate
h 0.69"
ref. 303.42.096US

0.85oz	96	100



3.2" Round Trendy shell chocolate
h 0.67"
ref. 307.42.096US

0.99oz	96	100



2.75"x2.75" Square Trendy shell sweet
h 0.70"
ref. 302.74.096US

1.15oz	96	100



3.2" Round Trendy shell chocolate
h 0.67"
ref. 307.64.096US

0.99oz	96	100



4" Round Trendy shell chocolate
h 0.79"
ref. 309.64.056US

1.71oz	56	100



3.2" Round Trendy shell graham
h 0.67"
ref. 307.96.096US

0.99oz	96	100



3.2" Round Trendy shell sweet
h 0.67"
ref. 307.41.096US

0.99oz	96	100



2.75" Round Trendy shell graham
h 0.70"
ref. 303.98.096US

0.85oz	96	100

tartlets




GLUTEN FREE




tartlets



RUSTIC








 3.25" Round straight sided shell sweet
h 0.79"
ref. 749.02.027US



		
0.74oz	27	250




RUSTIC





 3.25" Round straight sided shell sweet
h 0.87"
ref. 328.74.081US 




		
1.15oz	81	100



 3.25" Round straight sided shell sweet + coating
h 0.87"
ref. 327.74.081US 




		
1.22oz	81	100





 4" Round straight sided shell sweet
h 0.77"
ref. 334.71.072US 




		
1.55oz	72	100

 4" Round straight sided shell sweet
h 0.77"
ref. 334.74.072US 



		
1.55oz	72	100






 4" Round straight sided shell chocolate
h 0.77"
ref. 334.42.072US 



		
1.55oz	72	100






 3.25" Round straight sided shell graham
h 0.87"
ref. 328.98.081US 

		
1.22oz	81	100



 4" Round straight sided shell graham
h 0.77"
ref. 334.98.072US 

		
1.55oz	72	100

shortcrust
tarts





STRAIGHT SIDED




shortcrust
tarts





ROUND FLUTED






 7" Round straight sided shell sweet
h 0.70"
ref. 381.74.012US 


		
3.70oz	12	100






 8" Round Trendy shell sweet
h 0.80"
ref. 382.74.014US 



		
6.34oz	14	90






 9" Round Trendy shell sweet
h 0.90"
ref. 904.14.010US



		
7.76oz	10	48






 6" Heart - Shaped shell sweet
h 0.87"
ref. 378.74.012US 



		
4.02oz	12	135







 7"x7" Square straight sided shell sweet
h 0.87"
ref. 389.74.012US 




		
6.42oz	12	100









  3.25" Round fluted tart shell + coating
h 0.61"
ref. 889.47.135US


		
0.99oz	135	60




 4" Round fluted tart shell
h 0.71"
ref. 895.47.072US


		
1.48oz	72	80




  6" Round fluted tart shell
h 0.75"
ref. 380.74.012US 




		
3.70oz	12	135




 7" Round fluted tart shell
h 0.79"
ref. 898.47.012US

		
4.83oz	12	156

 8.5" Round fluted tart shell
h 0.89"
ref. 900.47.010US

		
7.58oz	10	60

  9" Round fluted tart shell
h 0.90"
ref. 383.74.010US 

		
9.23oz	10	72




choux
pastry




sweet
puff
pastry






 1.5" Mini cream puff
h 1.42"
ref. 820.50.250US

		
0.10oz	250	120






 2" Medium cream puff
h 1.57"
ref. 825.50.250US



		
0.19oz	250	60






 3.5" Large cream puff
h 2.28"
ref. 835.50.080US

		
0.49oz	80	70






 2.75" Mini cone with sugar
h 1.10"
ref. 360.11.112US 


		
0.46oz	112	120






4.75" Large cone with sugar
h 2.05"
ref. 630.38.056US


		
1.48oz	56	70






 2" Mini éclair
h 0.96"
ref. 849.50.250US

		
0.09oz	250	150






 5" Large éclair
h 1.34"
ref. 860.50.140US

		
0.34oz	140	60




SPECIAL
ORDER




 6" Giant éclair
h 1.57"
ref. 865.50.100US

		
0.46oz	100	50






SPECIAL
ORDER

 4" Paris Brest cream puff
h 1.42"
ref. 841.50.100US

		
0.54oz	100	50






4.4" Cream horn
h 1.77"
ref. 550.30.090US

		
1.34oz	90	40



9" Puff pastry shell with sugar
h 1.50"
ref. 536.10.014US

		
5.08oz	14	35

waffles



savarins



SPECIAL ORDER



2.1" Artisanal tulip
h 2.36"
ref. LC400.400A.20061US

1,06 oz	60	60



4" Tulip shaped
waffle cup choco
h 1.38"
ref. 510.94.072US

0.79oz	72	56

SPECIAL ORDER



1.6" Savarin lunch
h 0.87"
ref. LC011.002A.00301US

0.19 oz	300	100

SPECIAL ORDER



2.6" Savarin
h 1.30"
ref. LC000.000A.00121US

0,60 oz	120	80

Serving suggestion



1" Mini waffle
cone sweet
h 2.4"
ref. 508.93.228US

0.18oz	228	200

macarons



Garnish your macarons and leave them 24 hours in the refrigerator to obtain a soft texture.



1.4" Mini raspberry macaron flavor
ref. LC235.230A.30433US

0.07oz	432	160



1.4" Mini neutral macaron flavor
ref. LC235.200A.30433US

0.07oz	432	160



1.4" Mini chocolate macaron flavor
ref. LC235.210A.30433US

0.07oz	432	160



2.7" Large raspberry macaron flavor
ref. LC269.230A.30097US

0.49oz	96	160



2.7" Large neutral macaron flavor
ref. LC269.200A.30097US

0.49oz	96	160



2.7" Large chocolate macaron flavor
ref. LC269.210A.30097US

0.49oz	96	160





tartlets
coated

Chef Inspired Pastry Shell Selection offers premium ready-to-fill butter tart shells in sweet, chocolate or graham doughs. Coated for extended freshness, they are available from 1.2" to 4" sizes.



MODERN COATED



1.2" Round Trendy shell sweet
h 0.67"
ref. 316.25.189US

0.18oz | 189 | 200



1.5" Round Trendy shell sweet
h 0.63"
ref. 313.25.210US

0.29oz | 210 | 130



2" Round Trendy shell sweet
h 0.65"
ref. 305.25.090US

0.43oz | 90 | 200



1.5"x1.5" Square Trendy shell sweet
h 0.59"
ref. 312.25.210US

0.26oz | 210 | 130



2.7"x2.7" Square Trendy shell sweet
h 0.70"
ref. 302.25.060US

1.11oz | 60 | 130



SPECIAL ORDER

3.9"x1.4" Rectangle Trendy shell sweet
h 0.75"
ref. 640.82.090US

0.93oz | 90 | 130



3.2" Round Trendy shell sweet
h 0.67"
ref. 307.25.060US

1.01oz | 60 | 130



4" Round Trendy shell sweet
h 0.79"
ref. 309.25.040US

1.71oz | 40 | 130



1.2" Round Trendy shell chocolate
h 0.67"
ref. 316.34.189US

0.18oz | 189 | 200



1.5" Round Trendy shell chocolate
h 0.63"
ref. 313.34.210US

0.27oz | 210 | 130

tartlets
coated



Trendy tartlet with forest fruit

For more recipes visit our website pidy.us

MODERN COATED



3.2" Round Trendy shell chocolate
h 0.67"
ref. 307.34.060US **KD**

1.01oz | 60 | 130



4" Round Trendy shell chocolate
h 0.79"
ref. 309.34.040US **KD**

1.71oz | 40 | 130



1.5"x1.5" Square Trendy shell chocolate
h 0.59"
ref. 312.34.210US **KD**

0.26oz | 210 | 130



2.7"x2.7" Square Trendy shell chocolate
h 0.70"
ref. 302.34.060US **KD**

1.11oz | 60 | 130



2" Round Trendy shell graham
h 0.65"
ref. 305.97.090US **KD**

0.43oz | 90 | 200



3.2" Round Trendy shell graham
h 0.67"
ref. 307.97.060US **KD**

1.01oz | 60 | 130



4" Round Trendy shell graham
h 0.79"
ref. 309.97.040US **KD**

1.71oz | 40 | 130

Ingredients

4 Pidy Trendy tartlets (7 or 8cm)

- 50cl raspberry coulis
- 200g mascarpone
- 50g sugar
- 20cl cream
- 250g raspberries
- 125g blackberries
- 125g blueberries

Decoration:

- Edible flowers
- Mini basil leaves

Method

1. Add the sugar to the cream and whip up.
2. Fold the raspberry coulis into the mascarpone.
3. Mix the whipped cream with the mascarpone.
4. Put the mixture in a piping bag and divide between the tartlets.
5. Decorate with various fruits and finish with a small basil leaf.



4 servings



KØN	P54
ÉCLAIR	P54
SPONGE & JOCONDE SHEETS	P55

frozen



Køn
p. 54



Eclair
p. 54




Sponge & joconde sheets
p. 55




køn



sponge
&
joconde
sheets



 **Køn**
h 6.5"
ref. LC410.410S.00031US

 2.82oz |  30 |  140

recipe ideas



KØN with roasted chicken, bell peppers and BBQ sauce




KØN kebab style with pita sauce






KØN with a gazpacho of subterranean vegetables

trendy éclair






 **Trendy éclair**
h 1.26"
ref. 866.78.080US


 0.63oz |  80 |  72






 **15" x 22.8"**
Plain sponge sheet
h 0.2"
ref. 572.53.912US


 11.64oz |  12 |  95






 **15" x 22.8"**
Cocoa sponge sheet
h 0.2"
ref. 572.54.912US

 11.64oz |  12 |  95






 **15" x 22.8"**
Plain joconde sheet
h 0.2"
ref. 574.53.910US

 13.40oz |  10 |  95



 **15" x 22.8"**
Pistachio green joconde sheet
h 0.2"
ref. 574.57.910US

 13.40oz |  10 |  95



frozen

PREFILLED TARTLETS P58
DESSERT ASSORTMENT P59

frozen



Prefilled tartlets
p. 58



Cheesecakes
p. 59



Brownies
p. 59



prefilled tartlets



PREFILLED



dessert assortments



CHEESECAKES



2" Lemon tartlet
h 0.65"
ref. H.101.8.048

1.06oz	48	230



2" Pastry cream tartlet
h 0.65"
ref. H.102.8.048

1.06oz	48	230



2" Mix berry tartlet
h 0.65"
ref. H.107.8.048

1.06oz	48	230



2" Chocolate ganache tartlet
h 0.65"
ref. H.105.8.048

1.06oz	48	230



2" Chocolate and caramel tartlet
h 0.65"
ref. H.106.8.048

1.06oz	48	230



Plain Chocolate Mocha Berry

1.5" Assortment of 4 flavors
h 0.59"
ref. Z.749.1.144

0.70oz	144	100

BROWNIES



Plain Chocolate Raspberry Cream Cheese Zebra Cream Cheese Blondie

1.5" Assortment of 4 flavors
h 0.59"
ref. B01.729.1.144

0.22oz	144	100



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