



Bring **magic** to your plate



6 colourful recipes for the festive season

BOOKLET 4



The standard
for ready-to-fill
products



Our Know-How

For more than 50 years, Pidy has been revolutionising professional cooking with a complete range of ready-to-garnish products, from savoury to sweet, designed to satisfy all creative aspirations.

In a sector where quality and efficiency are essential, this recipe booklet offers you a selection of festive, gourmet and aesthetic recipes that are easy and quick to make thanks to Pidy products.

Designed for pastry chefs, restaurateurs and caterers, these products will allow you to save time without compromising on taste or aesthetics.

Serving restaurant professionals since 1967

Whether it's for refined appetisers, gourmet sweets or custom-made coloured logs, we offer you innovative ideas, simple to make and perfectly adapted to the requirements of your profession.

With easy-to-customise recipes, this booklet offers you the opportunity to enhance your creations while optimising your preparation processes. Unleash your creativity and transform your festive offering with Pidy bases, ready-to-fill, for unforgettable culinary experiences.



Our chefs's recipes

Margaux Paulvaiche

With passion and conviction, Margaux Paulvaiche breathes a breath Margaux Paulvaiche brings modernity to the world of catering, creating refined dishes that combine tradition and contemporary trends. Its goal is to provide a unique taste experience, where each bite evokes flavours and emotions. She designs her creations with passion, aiming to make every event memorable.



Caroline Bourgeois

Caroline Bourgeois, pastry chef, food stylist and photographer, shapes her pastries as universes in their own right. Passionate, inventive and with a sharp artistic eye, she combines flavours, textures and aesthetics to create sweets that tell a story. Through her work as a stylist and food photographer, she sublimates each creation with poetry and precision.



MINI TRENDY SPECULOOS, FOIE GRAS AND FRESH MANGO

Ingredients

96 Mini Trendy round speculoos Pidy • 400 g cooked foie gras • 800 g whipped cream
• 160 g speculoos • 400 g fresh mango • Salt and pepper

Steps

To make the foie gras cream, blend the foie gras, then add the liquid cream. Season with salt and pepper. Then bag with a smooth tip. To prepare the fresh mangoes, cut the mango with a mandolin to obtain 3mm thick strips. Then cut the strips into sticks. Then, mix the speculoos to obtain powder. To assemble, start by filling the tartlets with the foie gras cream and smooth with a spatula. Then place the mango sticks on half of the tartlet and adjust to the size of the speculoos pie shell. Then sprinkle the other half of the tartlet with the speculoos powder, making sure not to get any on top of the mango.



Preparation
20 min.

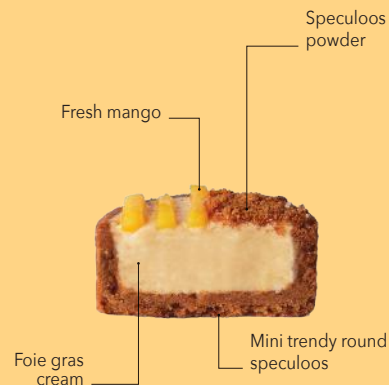
Portions
1 box of
96 pieces

NEW



 **Mini Trendy round
speculoos**
ø 4 x h 1,5cm - 8,6g

ref.		
647.65.096	96	168





Available
Sept./Dec.

Mini Christmas tree

6 x 4,1 x h 2,1cm - 8g



ref.		
085.50.320	320	48





Available
Sept./Dec.

Mini star

ø 2,9 x h 2,7cm - 6g



ref.		
659.50.096	96	192
659.50.480	480	48

MINI PUFF PASTRY CHRISTMAS TREE & STAR SHELL JAPANESE STYLE

Ingredients

320 Mini puff pastry Christmas trees • 3.2 kg raw salmon • 2.6 kg whipped cream • 27 limes • 2.6 kg coarse salt • 2.6 kg caster sugar • Timut pepper • 267 g dill • 267 g nori seaweed • 267 g black sesame • Rose petals • Salt and pepper

Preparation
20 min.

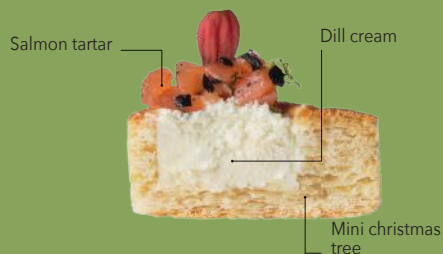
Quantities
1 box of
320 pieces

Steps

Start by preparing the salmon gravlax tartare by mixing coarse salt, timut pepper and sugar. Then place the salmon in the fridge for 6 hours in the mixture. Then desalt with clear water. Finally, cut the salmon into cubes of about 5 mm. To make the raw dill cream, whip the cream in a food processor, then add the chopped dill and season with salt and pepper. Then put in a piping bag with a smooth tip. To assemble, garnish the puff pastry bases with the dill cream. Then add the salmon tartare, zest a lime, then add the black sesame and the nori seaweed previously cut. Finally, finish with the rose petals.

+ Chef's tip

Make sure not to leave the salmon in the salt for too long so that it retains all its moistness.







PROFITEROLE, SMOKED SALMON CREAM, TROUT ROE & LEMON CAVIAR

Ingredients

75 Pidy profiteroles • 310 g smoked salmon • 310 g raw salmon • 625 g whipped cream • 180 g dill • 7 lemons • 30 g pink peppercorns • trout roe • 60 g lemon caviar • Gold leaf • Salt and pepper

Steps

Start by preheating the oven to 180°C. Season the raw salmon with olive oil, salt and pepper. Place in the oven for 20 minutes. Then let it rest in the fridge. To prepare the smoked salmon cream, and to obtain a textured cream, mix the 2 salmons, with the whipped cream, dill, pink peppercorns, lemon zest and juice. Season with salt and pepper and piping with a fluted tip. Cut out the tops of the profiteroles and top with the cream. On top, add a few caviar lemon seeds and then close the cabbage. Finally, poach a pinch of cream, place the trout roe, a sprig of dill and a small gold leaf on it.

Preparation

20 min.

Cooking

20 min.

Quantities

1 box of
75 items



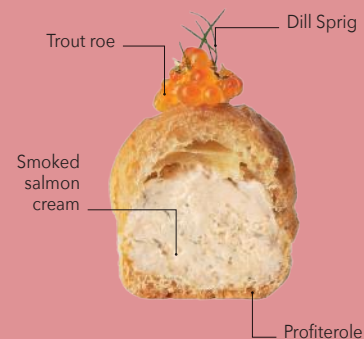
Profiterole

ø 4 x h 3,6cm - 2,4g

ref.		
820.50.075	75	192
820.50.250	250	88



ref.		
820.95.250	250	88










Sponge cake sheet Natural

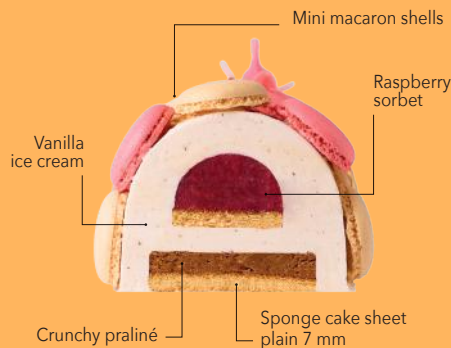
580 x 380 x 7mm - 360g

ref		
571.53.006	6	112
571.53.017	12	60

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

	
9	72

Discover our entire
range of mini macarons
in our catalogue.



ICED LOG MACARONS

Ingredients (for 1 log)

1 Pidy sponge cake sheet plain • 42 Mini Pidy macaron shells • 5 cl mineral water
• 150 g caster sugar • 15 g atomised glucose powder • 50 g milk powder • 2 g stabiliser
• 250 g raspberry pulp • 15 g lemon juice • 1 Tahitian vanilla pod • 50 cl whole milk
• 20 g trimoline • 20 g soft butter • 80 g egg yolks • 20 g ivory chocolate • 100 g
hazelnut praliné • 40 g feuillantine • Gold leaf • Mascarpone

Preparation
1h30

Quantities
7 logs / leaf
9 parts / log

Steps

Make a crunchy praliné by melting the chocolate in a bain-marie and then add the hazelnut praliné and feuillantine. Cut a 28 x 6 cm sponge cake strip and a second 28 x 4 cm strip then spread the praliné to a thickness of 4 to 5 mm. Refrigerate. To make the raspberry sorbet, heat the water to 30 °C. Add 50 g of caster sugar, glucose, 1 g of milk powder, 1 g of stabiliser. Simmer and pour over the fruit pulp and lemon juice. Churn in your ice cream maker once the mixture has cooled. Remove the sorbet into an insert mould, place the 4 cm wide sponge cake strip on top. To prepare the vanilla ice cream, in a saucepan, put the whole milk and the vanilla pod together. Heat to 30 °C, add 50 g of caster sugar, 50 g of milk powder, trimoline and 1 g of stabiliser. At 50 °C, add the butter. Whisk the egg yolks with the remaining caster sugar. Pour over the hot milk and return to the saucepan and cook over low heat to obtain a smooth texture. Remove from the heat and strain through a sieve to stop the cooking. Cover with cling film and set aside in the fridge. Pour into the ice cream maker and put the ice cream in the freezer. When the ice cream has a soft texture, fill the log mould with ice cream, place the raspberry insert, and completely cover the insert. Then, place the strip of sponge cake topped with crunchy praliné. Set aside in the freezer for 12 hours. Remove the log from the mould and glue the macaron shells with mascarpone.



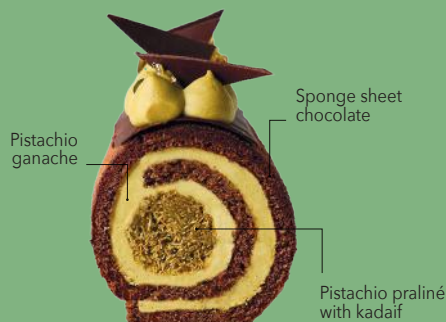
Sponge cake sheet Chocolate

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

ref		
571.54.006	6	112
571.54.016	12	60

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

9	72



DUBAI STYLE CHOCOLATE ROLLED YULE LOG

Ingredients

1 sheet of Pidy chocolate sponge cake • 15 g of gelatine • 105 g of water • 2.1 kg of cream • 390 g of ivory chocolate • 705 g of pistachio paste • 135 g of shredded filo pastry (Kadaif) • 90 g of melted butter • 360 g of dark couverture chocolate for decoration • 1 chocolate spray gun • 1 handful of pistachios • Gold leaf

Preparation
1h30

Quantities
3 logs / sheet
12 parts/ log

Steps

To make the pistachio ganache, start by rehydrating the gelatine in cold water. Meanwhile, boil 750 g cream, then pour over 300 g ivory chocolate and 480 g pistachio paste, emulsify to obtain a smooth ganache. Then add the rest of the cream and mix without making any bubbles. Refrigerate for 12 hours. Once the ganache has set, whisk the ganache. Preheat the oven to 160 °C. To prepare the insert, start by crumbling the kadaif into a bowl. Add the melted butter, then mix to coat the threads. Spread the kadaif on a baking sheet lined with parchment paper and bake for 10 to 12 minutes, until golden brown and crispy. Let cool. Melt 90 g of chocolate in a bain-marie, and when the mixture is smooth, add the pistachio paste and toasted kadaif. Arrange the preparation on 3 rhodoid sheets and roll to form 38 cm long cylinders. Close the end and pack everything down. Place for 12 hours in the freezer so that the insert sets. To assemble the log, cut the Pidy sponge cake into 3 pieces along the length of the sheet to obtain rectangles of 19 x 38 cm. Spread whipped ganache on the sponge cake, then place the crispy insert still frozen and roll the log. Cover with cling film and place in a log tray and place back in the refrigerator before flocking. Finish by arranging the chocolate decoration, poach the whipped ganache and arrange the pistachios on top.





MACARON CHRISTMAS SPICED

Ingredients

64 plain macaron shells, chocolate flavour or Pidy raspberry flavour • 640 g ivory chocolate • 64 g butter • 624 g 35% cream • 6 tsp Christmas spices • 2 vanilla pods • 320 g sugar • 3 pinches of Fleur de Sel • 96 g semi-salted butter • 288 g egg white • 10 tsp lemon juice • 64 g glucose • 1.6 kg icing sugar • Food colouring

Steps

Start by making the Christmas spice ganache. To do this, infuse the Christmas spices and vanilla in 368 g of cream, after boiling, remove the vanilla pods and pour over the chocolate and melted butter. Let melt for 2 minutes then mix off the heat until you get a smooth ganache and set aside in the fridge. Make a dry caramel with the sugar, then boil 256 g of cream and add to the caramel. Mix everything well and return to low heat. Remove from the heat, add the semi-salted butter and Fleur de Sel, mix and leave to cool. Then put in a piping bag. In the bowl of the mixer, place the egg whites, glucose and lemon juice, then whisk to foam. Then add the icing sugar in 3 batches and whisk at maximum speed for 2 minutes. Separate the royal icing into several bowls and brown with gel food colouring. Place each colour in a piping bag and very finely trim the tip. To assemble, start by decorating the shells of the macarons, then garnish with ganache and in the centre of each macaron shell, garnish with salted butter caramel. Close the macarons and place them in the fridge.

+ Chef's tip

For a soft texture, store the macarons in the refrigerator for 12 hours before serving.

Preparation
2h.

Quantities
64 pieces



Macaron shell
plain
ø 6,9cm - 14g
ref. LC269.200A.30065

ref. LC269.200C.30064



Macaron shell
chocolate flavour
ø 6,9cm - 14g
ref. LC269.210A.30065

ref. LC269.210C.30064



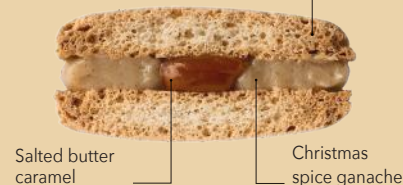
Macaron shell
raspberry flavour
ø 6,9cm - 14g
ref. LC269.230A.30065

ref. LC269.230C.30064



Discover our entire
range of mini macarons
in our catalogue.

Plain
macaron shell



Salted butter
caramel

Christmas
spice ganache



Reminder of the references used

Item code	Item name	Page
647.65.096	96 Mini Trendy round speculoos	5
085.50.320	320 Mini Christmas trees	6
820.50.075	75 Profiteroles	9

Item code	Item name	Page
571.53.006	6 Sponge cake sheets neutral	11
571.54.006	6 Sponge cake sheets chocolate	12
LC269.200A.30065	64 Macaron shells plain	15
LC269.210A.30065	64 Macarons shells chocolate flavour	15
LC269.230A.30065	64 Macaron shells raspberry flavour	15

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