



Bring **AUTUMN** to your plate



7 autumn-inspired puff pastry recipes
BOOKLET 3





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**The standard
for puff pastry**



Our Know-How

For over 50 years, Pidy has been revolutionizing professional cuisine with a complete range of ready-to-fill products, from savory to sweet, designed to satisfy all creative aspirations.

In a sector where quality and efficiency are essential, this recipe book offers you a selection of recipes for cocktail pieces and petit fours, made with our products. Ideal for chefs, restaurateurs, and caterers, these products will save you time without compromising on taste or appearance.

Serving catering professionals since 1967

Whether for refined appetizers, gourmet platters, or custom-made bites, we offer innovative ideas that are simple to create and perfectly suited to the requirements of your profession. With easy-to-customize recipes, this book gives you the opportunity to enhance your events while optimizing your preparation processes. Unleash your creativity and transform your events with Pidy's ready-to-use bases for unforgettable culinary experiences.



Our chefs's recipes

Rachel Levesque

Rachel Levesque, winner of Le Meilleur Pâtissier in 2017, is a true pastry enthusiast. Supported by some of the greatest names in French pastry, such as Frédéric Bau, Pierre Hermé, Mercotte, and Benoît Couvrand, Rachel offers modern creations that elevate even the simplest desserts. Her passion for pastry shines through in each of her creations, which are both gourmand and elegant.



Margaux Paulvaiche

With passion and conviction, Margaux Paulvaiche breathes a breath of modernity into the catering world. Always seeking innovation, she creates refined and daring dishes, combining traditional expertise and contemporary culinary trends. Her goal? To offer a unique taste experience, where each bite tells a story of flavours and emotions. Because eating well is, above all, about sharing, Margaux designs her creations with her heart, for gourmet moments worthy of each event.



WHOLE WHEAT BUTTERNUT & BLUE STILTON PUFF PASTRY

Ingredients

96 Pidy Whole wheat puff pastry • 8 kg butternut squash • 80 cl heavy cream 30% • 80 g garlic • 1.2 kg young carrots • 80 g ground cumin • 960 g walnuts • 960 g Blue Stilton • Purple shiso sprouts • Salt & pepper

Steps

To prepare your filling, peel the butternut squash, then cut it into cubes, and confit it with the garlic in olive oil for about 20 minutes. Season to taste, then blend the mixture and place it in a piping bag with a plain nozzle. Preheat the oven to 180°C. Bake the puff pastry bases for 5 minutes at 180°C (350°F). Cut the carrot tagliatelle with a mandolin, roll them, and dust with ground cumin. Crumble the blue Stilton and roast the walnuts in the oven at 180°C for 10 minutes. To assemble, pipe the butternut squash mixture into the base, insert the carrot rolls, add the blue Stilton, the walnuts, and finish with the shiso shoots.

+ Chef's tip

Browning the nuts brings out all the aromas.

Preparation
30 min.

Cooking
35 min.

Portions
1 box of
96 pièces

Price
1.19 € /
pièce*

*The prices indicated in this booklet are given as an indication purposes only, based on averages observed at the start of 2025. They may vary depending on suppliers, quantities purchased and market fluctuations.

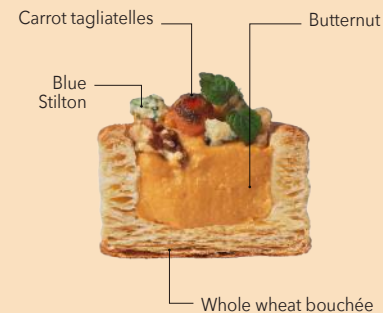
NEW



**7cm Whole Wheat
Bouchée**

Ø 7 x h 4,5cm - 30g



ref.		
230.70.096	96	40

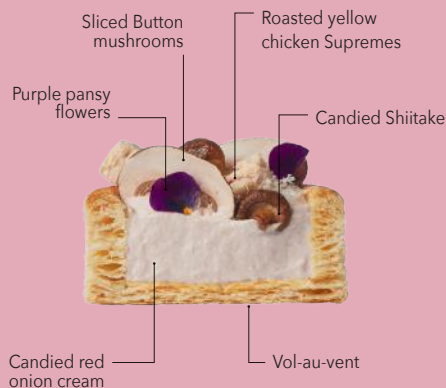




Vol-au-vent Meal

Ø 9.5 x h 4,5cm - 44g

ref.		
682.01.048	48	48



SUPREME VOL-AU-VENT

Ingredients

48 Pidy vol-au-vents • 720 g of yellow chicken Supremes • 1,2 L 30 % liquid cream • 800 g red onions • 480 g of shiitakes • 240 g Paris mushrooms • 120 g fresh chestnut • Purple pansy flowers • Smoked paprika • Olive oil • 80 g of butter • Salt & pepper

Steps

Start by preheating the oven to 180°C and place the chicken Supremes on a baking sheet, season with olive oil, salt, and pepper. Cook for 25 minutes, then cut into 1 cm cubes. Toss the shiitakes with olive oil, smoked paprika, salt & pepper, and roast in the oven for 15 minutes. Slice the red onions, cook in butter for 15 minutes, add the heavy cream, blend, and let it cool down. Bake the puff pastry shells for 5 minutes at 180°C. Finely slice the Button mushrooms using a thin mandolin slicer. Whip the red onion cream in a food processor and place in a piping bag. To assemble the vol-au-vents, pipe the cream into the base, add 4 pieces of diced chicken, 3 shiitake mushrooms, then insert 3 slices of Button mushrooms, grate the chestnut using a mandolin, and finish with the petals and the puff pastry cap.

Preparation
40 min.

Cooking
55 min.

Portions
1 box of
48 pieces

Price
1.57 €
piece*

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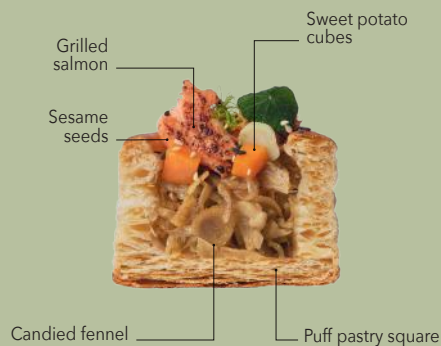




Puff Pastry Square

Ø 8 x h 4,8cm - 44g

ref.		
242.05.018	18	64



SALMON PUFF PASTRY SQUARE

Ingredients

18 Pidy Square Puff pastries • 300 g Label Rouge salmon fillet • 1.5 kg fennel • 1.05 kg of sweet potato • Orange pansy • Nasturtium • 15 g of Viking salt • 15 g two sesame seeds • 30 g of butter • Olive oil • Salt & pepper

Preparation
30 min.

Cooking
38 min.

Portions
1 box of
18 pieces

Prix
2.75 € /
piece*

Steps

Prepare the salmon by preheating the oven to 180°C, then season it with olive oil, salt, and pepper. Cook for 15 minutes. Once out of the oven, flame it. Cook the puff pastry shells for 5 minutes at 180°C. Peel and slice the sweet potatoes into 0.5 cm wide cubes, then blanch in salted water with Viking salt for 3 minutes. Thinly slice the fennel, save the fennel fronds for later, confit in butter for 15 minutes, then season. To assemble the pieces, fill the puff pastry shells with fennel confit, place some pieces of salmon, sweet potato cubes, add the sesame seeds, the fennel greens, then the pansy petals and nasturtium leaves.

+ Chef's tip

Slightly searing the salmon fillet adds a more pronounced texture and flavor.

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Cocoa Zakouski

Ø 3,3 x h 2,2cm - 4,5g

ref.		
020 67BL 098	96	168



COCOA ZAKOUSKI PRALINE MARSHMALLOW

Ingredients

96 Pidy Zakouski Cocoa • 320 g hazelnut/almond praline • 192 g crepes dentelles • 128 g milk chocolate • 128 g egg whites • 896 g granulated sugar • 16 sheets of gelatin • 22,4 cl (224 g) water • 96 g glucose syrup • Lavender flavouring • Purple food coloring • Decorative flowers

Steps

To make your craquelin, crush the crepes dentelles and gently melt the chocolate. Mix the melted chocolate with the praline, then add the crepes dentelles. Mix thoroughly and place a small amount at the bottom of each piece. To create your lavender marshmallow, soften the gelatin in a large volume of cold water or use 28 g of gelatin mass. Pour the sugar, water, and glucose into a saucepan, mix lightly, then bring to a boil. Cook to 121°C without stirring any further, as this may cause the sugar to crystallize. The syrup will then stop cooking, forming a hard, white block. When the syrup reaches about 110°C, start beating the egg whites to soft peaks, making sure they don't become too firm. At 121°C, add the well-squeezed gelatin, mix quickly, then pour the syrup in a thin stream over the egg whites. Let the mixer run at medium speed until the mixture cools to around 50°C. Add a touch of food coloring and a few drops of lavender flavoring. Quickly pipe the marshmallow into the puff pastry shells and smooth the surface. Then, pipe a pretty dome on top. Refrigerate until set. Use decorative flowers, including lavender. Place a few dried flower petals on top.

Preparation
45 min.

Portions
1 box of
96 pieces

Prix
0.61 € /
piece*

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ZAKOUSKI CINNAMON PUMPKIN PIE

Ingredients

96 Pidy Zakouski cinnamon • 320 g pecan praline • 192 g crepes dentelles • 128 g milk chocolate • 320 g pumpkin pulp • 32 g glucose • 19.2 g gelatin • 1088 g Ivoire white chocolate • 2560 g whole liquid cream • 640 g milk • 19.2 g 4 spice mix • 160 g maple syrup • 64 cl pumpkin syrup • Chocolate disc • Small decorative flowers • Neutral topping

Steps

To create the pecan crunch, crush the crepes dentelles and gently melt the chocolate. Combine the chocolate and praline, then add the crepes dentelles. Mix thoroughly and place a small amount at the bottom of each piece. To make the pumpkin ganache, melt the chocolate to 45°C, and add the glucose on top. Heat the milk with the spices. Add 12.8 g of soaked and drained gelatin. Strain the mixture. Pour over the chocolate and emulsify to obtain a very smooth and shiny texture. Add 1.28 kg of heavy cream to this mixture, then 320 g of pumpkin pulp. Refrigerate until set before piping it into the bases. Pipe half-spheres, refrigerate them for 10 minutes, then coat them with a neutral glaze sprinkled with spices. Whip 576 g of heavy cream into a light whipped cream. Heat the remaining 64 g of cream and add 6.4 g of pre-soaked gelatin. Pour in the maple syrup and mix. Then pour the maple syrup over the whipped cream and, using a Maryse spatula, mix quickly. Place a chocolate disc on each piece, then pipe the whipped cream with maple syrup, hollow it out with a small, heated Parisian spoon, and fill with pumpkin syrup.

Preparation
50 min.

Portions
1 box of 96 pieces

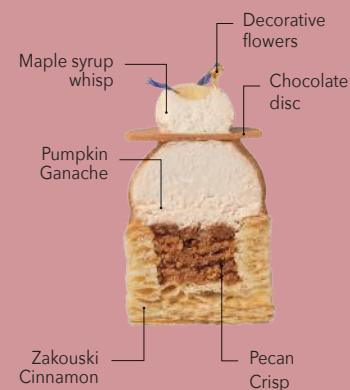
Price
0.64 €/piece*

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Zakouski Cinnamon
Ø 3,3 x h 2,2cm - 4,5g

ref.		
020.69SC.098	96	168



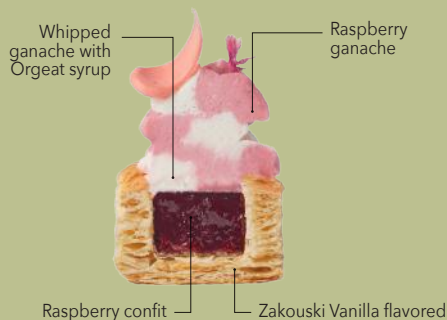




Zakouski Vanilla Flavored

Ø 3,3 x h 2,2 cm - 4,5g

ref.		
020.68SV.098	96	168



VANILLA-FLAVORED ZAKOUSKI FROU-FROU

Ingredients

96 Pidy Vanilla flavored Zakouski • 624 g raspberry pulp • 228 g sugar • 17 g lemon juice • 4.8 g pectin • 19,2 g gelatin • 2.16 kg liquid whole cream • 1.2 kg white chocolate • 96 g Orgeat syrup • 24 g glucose • 480 g milk • 2 to 3 vanilla pods

Steps

Prepare the raspberry confit by heating 384 g of raspberry pulp. Add the lemon juice. While it is heating, mix 4.8 g of pectin with 228 g of sugar. Once it's boiling, whisk in the sugar-pectin mixture. Let it heat for two minutes, then transfer it to a container. Refrigerate, then place it in a piping bag. To make the orgeat syrup ganache, heat 600 g of liquid cream with a split vanilla pod. Once boiling, stir 9.6 g of previously softened gelatin into the hot cream. Pour over 360 g of white chocolate and stir with a Maryse spatula. Add 600 g of cold cream, then 96 g of orgeat syrup, blend, and chill for at least 8 hours. The ganache must be below 4°C before it can be whipped. Next, make the raspberry cream by melting 816 g of chocolate at 45°C and adding 24 g of glucose. Heat the milk with a split vanilla pod. Add 9.6 g of gelatin, soaked and squeezed beforehand. Pour it over the chocolate and stir until smooth and glossy. Then add 960 g of liquid cream. Stir in 240 g of raspberry pulp and a touch of pink coloring. Let it sit in the fridge, then whisk to obtain a light texture before piping. To assemble the pieces, pipe the raspberry confit generously in the base. On top, pipe the orgeat syrup ganache. Smooth the top thoroughly. For the final decorative touch, fill a piping bag fitted with a fluted nozzle with both the raspberry ganache and the orgeat syrup ganache. Pipe using gentle side-to-side movements to create a beautifully ruffled effect.

Preparation
50 min.

Portions
1 box of
96 pieces

Price
0.59 €/piece*

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JOCKEY TART SAINT-HONORÉ STYLE

Ingredients

12 Pidy Jockey tarts • 784 g butter • 340 g brown sugar • 940 g sugar • 700g flour • 1252 g milk • 4 g salt • 500 g whole eggs • 12 egg yolks • 4 vanilla pods • 72 g flan powder • 1,4 kg whole liquid cream • 8 ml vanilla extract

Steps

To make the craquelin, mix butter with 340 g of brown sugar, then add 400 g of flour and 60 g of water. Spread thinly, and mark circle outlines according to the size of the choux pastry you are going to make. Place in the freezer to chill. Preheat the oven to 220°C. To make the choux, heat 252 g of water, 252 g of milk, and 252 g of butter. Once the butter is melted, add 300 g of flour all at once. Mix and dry the dough. Add 500 g of eggs (around 10) one at a time, mixing well. Transfer to a piping bag and pipe the choux into assorted sizes. Place a craquelin disc on each choux pastry. Bake the choux, then turn off the oven for 10 minutes. Turn it back on at 170°C for 20 to 30 minutes, depending on the size of the choux pastry. Make a caramel with 800 g of sugar. As soon as it turns into a nice golden colour, dip the choux in it to form a nice shell on top. To make the diplomat cream, heat 1 L of milk with the split vanilla pods. Whisk 12 egg yolks quickly with 80 g of sugar and 72 g of custard powder. Gradually whisk in the hot milk, then pour back into the saucepan. Cook the pastry cream, whisking constantly, until it begins to boil. Add 280 g of butter, cut into small pieces. Let cool completely. Whip 600 g of heavy cream until frothy, then fold it into the pastry cream (which you will have loosened with a whisk if needed). Fill the choux pastries. Whip 800 g of heavy cream into whipped cream with 60 g of powdered sugar and 8 ml of vanilla extract. Transfer it to a piping bag fitted with a St. Honoré nozzle. Sprinkle the tart base with powdered sugar and caramelize it under the grill. Let cool. Fill each petal of the tart base with diplomat cream. Pipe the whipped cream. Decorate with the caramelized choux.

Preparation
60 min.

Portions
1 box of
12 pieces
6 slices


Prices
2.03 € /
per slice*

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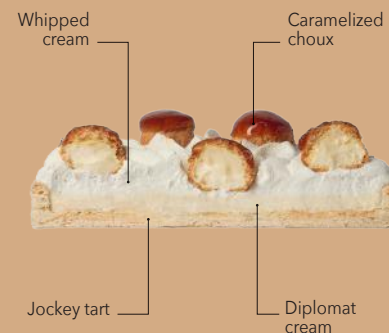


 **Jockey tart 6 slices**
Ø 22 x h 2,3cm - 170g

ref.		
272.03.012	12	44

 **Jockey tart 8 slices**
Ø 25,5 x h 2,3cm - 220g

ref.		
274.03.012	12	44





Reminder of the references used

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272.03.012	12 Jockey tarts 6 slices	19

Contact us

For 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

For Benelux

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

For Export

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

For North America

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

For the United Kingdom

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

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