



Bring **SPRING** to your plate



15 Recipes for spring events  
**BOOKLET 1**







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**The standard**  
for ready-to-fill  
products



## Our Know-How

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

In a sector where quality and efficiency are essential, this booklet 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 aesthetics.

## Serving catering professionals since 1967

Whether for refined appetisers, 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-customise recipes, this booklet gives you the opportunity to enhance your events while optimising your preparation processes.

Unleash your creativity and transform your events with Pidy's ready-to-use bases for unforgettable culinary experiences.



## Sébastien Cantrelle

Sébastien Cantrelle is a passionate pastry chef, renowned for his creativity and high standards. With years of experience as a consultant for numerous brands, he combines technique and innovation, making each creation a true balance between aesthetics and taste. His approach prioritises quality, seasonal products to offer desserts that delight the senses. Through this booklet, he shares his recipes and expertise, inviting you to discover the art of pastry in a simple and elegant way.



## Our chefs' recipes

### 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.





# MINI BEETROOT PUFF PASTRY, GOATS CHEESE, HONEY CREAM & PICKLES

## Ingredients

96 Pidy beetroot & pepper mini square puff pastries • 400 g fresh goat cheese • 160 ml 30% whipping cream • 160 g raw Chioggia beetroot • 160 g raw red beetroot • 40 g honey • 160 g hazelnuts • 400 ml white vinegar • 80 g caster sugar • Tarragon • 96 hazelnuts • Salt & pepper

## Steps

Using a mandolin, cut thin slices of Chioggia and red beetroot, then use a pastry cutter to make small discs. Heat the puff pastry bases for 5 minutes at 180 °C. Heat 400 ml of white vinegar, 400 ml of water, 80 g of sugar, before boiling, pour over the beetroot discs, set aside. Emulsify the fresh goat's cheese, whipping cream, honey, and season, then place in a piping bag. Finely crush the hazelnuts. To assemble the pieces, pipe the goat's cheese mixture into the base, insert the beetroot discs, add the hazelnuts, and finish with the tarragon leaf.

## + Chef's tip

For an even more indulgent bite, roast the hazelnuts for 10 minutes at 180°C.

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


**Preparation**  
20 min.


**Cooking**  
10 min.

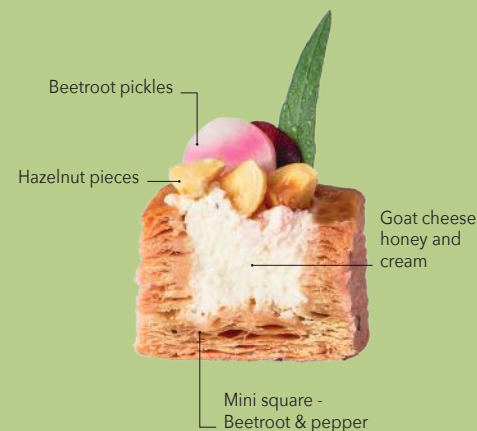
**Quantities**  
1 box of  
96 pieces

**Price**  
0.32 € /  
piece\*



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

ref.		
010.66RE.098	96	168







# MINI PUFF PASTRY PESTO ITALIAN STYLE RECIPE

## Ingredients

96 Pidy pesto flavour mini puff pastries • 800 g stracciatella cheese • 80 cl olive oil • 8 cloves garlic • 400 g basil • 400 g rocket • 160 g parmesan • 48 slices prosciutto • Sprouts Mustard Cress • Salt & pepperr

## Steps

Beat the stracciatella, season, and put in a piping bag. Heat the puff pastry bases for 5 minutes at 180 °C. Cook the prosciutto slices for 5 minutes at 180 °C. For the pesto, blend the basil, rocket, garlic cloves, olive oil and parmesan until smooth, and place them in a pouring bottle. Break the prosciutto slices with your finger to create small pieces. To assemble the pieces, pipe the parmesan mixture into the base, make a hollow in the centre of the cream, pour the pesto into the hollow, and plant the prosciutto crisp, finishing with the sprout.

## + Chef's tip

To make nice indentations in the stracciatella, use a Parisienne spoon.

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

**Preparation**  
20 min.

**Cooking**  
5 min.

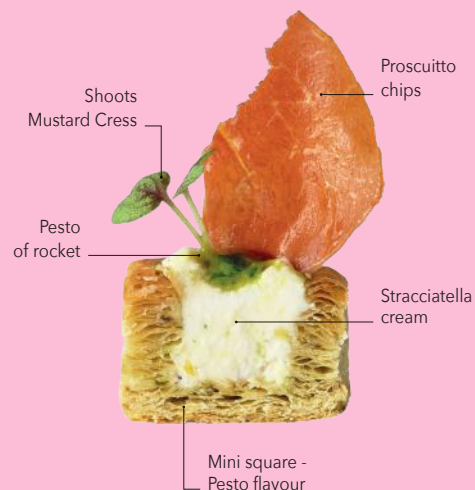
**Quantities**  
1 box of  
96 pieces

**Price**  
0.51 € /  
piece\*



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

ref.		
010.60GR.098	96	168



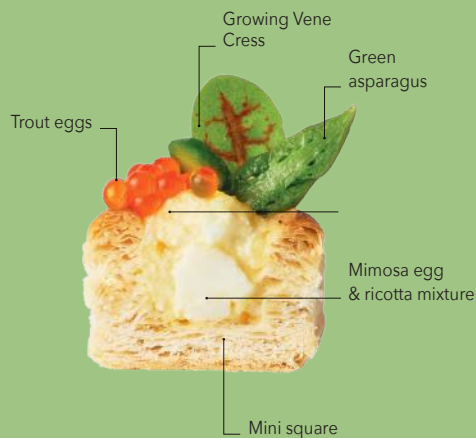


### Mini square

□ 3,2 x h 2,3cm - 5g



ref.		
010.49.096	96	168
010.49.192	192	112
010.49.480	480	48



## MINI PUFF PASTRY & MIMOSA EGGS

### Ingredients

96 Pidy mini square puff pastries • 16 organic eggs and 8 yolk • 80 cl sunflower oil • 8 tbsp mustard • 8 tbsp walnut vinegar • 400 g ricotta • 48 small green asparagus • 120 g trout eggs • Vene Cress sprouts • Salt & pepper

### Steps

Hard-boil 16 eggs for 9 minutes, peel and finely chop. Cook the puff pastry bases for 5 minutes at 180 °C. Cook the asparagus, al dente, for 6 minutes. Whip the mayonnaise and finish with the walnut vinegar and emulsify with the ricotta, then put in a piping bag. Cut the asparagus tips in half and cut them into wedge-shaped rounds. To assemble the pieces, pipe the mimosa mixture into the base, insert the asparagus tips, the wedges, and place a small amount of trout eggs on top. Finish with the sprouts.

**Preparation**  
30 min.

**Cooking**  
15 min.

**Quantities**  
1 box of  
96 pieces

**Price**  
0.60 € /  
piece\*



### Chef's tip

*Add the sprouts before serving to keep them fresh.*

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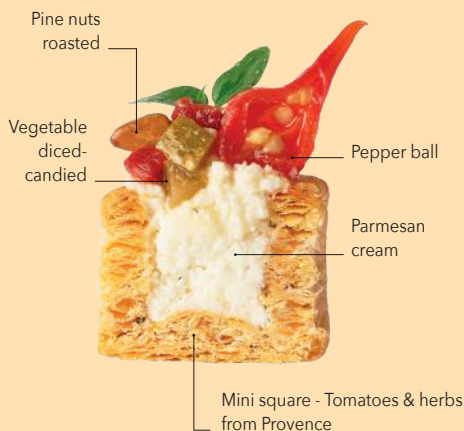




Mini square -  
Tomatoes & herbs  
from Provence

□ 3,2 x h 2,3cm - 5g

ref.		
010.61OR.098	96	168



## MINI PUFF PASTRY TOMATO & SUN-SUNDRIED VEGETABLES

### Ingredients

96 Pidy tomato & herbs mini square puff pastries • 400 g grated parmesan • 400 ml 30% whipping cream • 4 tsp paprika • 400 g red pepper • 400 g green courgette • 400 g aubergine • 96 drops red pepper • Tahoon Cress sprouts • 160 g pine nuts • Salt & pepper

### Steps

Roast the pine nuts for 5 min. at 180 °C. Cook the puff pastry bases for 5 min. at 180 °C. Dice the vegetables into a fine brunoise, sauté in olive oil for 10 min., season. Emulsify the cream and grated Parmesan, add the paprika, salt and pepper, and put in a piping bag. To assemble the pieces, pipe the Parmesan mixture into the base, place 1 tsp of brunoise on the cream, position the drop of pepper, add 2 pine nuts, and finish with the sprout.

**Preparation**  
30 min.

**Cooking**  
15 min.

**Quantities**  
1 box of  
96 pieces

**Price**  
0.42 € /  
piece\*



**Chef's tip**

*To perfect the recipe, roast the pine nuts and add the sprouts before serving.*

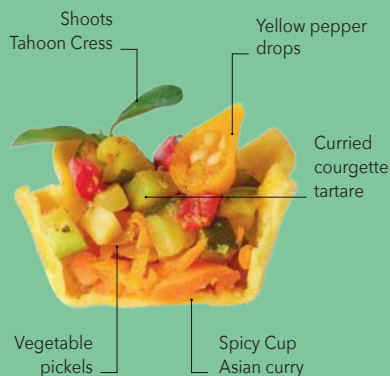
\*The prices indicated in this booklet are given as an indication, based on averages observed at the start of 2025. They may vary depending on suppliers, quantities purchased and market fluctuations.



## Spicy Cup Asian curry

ø 3,2 x h 1,5cm - 4g

ref.		
717.62.024	24	88
717.62.096	96	168



# SPICY CUP ASIAN CURRY & COURGETTE TARTAR WITH GREEN CURRY

## Ingredients

96 Pidy Asian curry spicy cups • 400 g green courgette • 400 g yellow courgette • 40 g green curry paste • 400 g carrot • 400 g white cabbage • 160 g red pepper • 80 ml white vinegar • 8 tsp turmeric powder • 96 drops yellow pepper • olive oil • Tahoon Cress sprouts • Salt & pepper

## Steps

*Finely dice the courgettes, sauté in olive oil for 10 minutes, season, add the curry paste, and mix. Finely slice the carrots, cabbage, and red pepper. Marinate in the vinegar and turmeric, then season. To assemble the pieces, fill halfway with the vegetable pickles, add the courgette tartare, add a drop of yellow pepper, and finish with the shoots.*

**Preparation**  
30 min.

**Cooking**  
10 min.

**Quantities**  
1 box of  
96 pieces

**Price**  
0.39 € /  
piece\*

## + Chef's tip

*For a nice crunchy texture, cook the zucchini tartare al dente.*

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# VEGGIE CUP BEETROOT AND ASIAN RECIPE

## Ingredients

96 Pidy beetroot veggie cups • 800 g mascarpone • 8 tbsp miso paste • 48 round pink radishes • 400 g Romanesco cabbage • Olive oil • Vene Cress sprouts • Salt & pepper

## Steps

*Emulsify the mascarpone with the miso, season and place in a piping bag. Halve the radishes, coat with olive oil, season, and cook for 10 minutes at 160 °C. Remove 96 small heads of Romanesco. To assemble the pieces, pipe the miso mixture in the bottom, insert half a radish, the head of Romanesco, and finish with the shoot.*

**Preparation**  
20 min.



**Cooking**  
10 min.

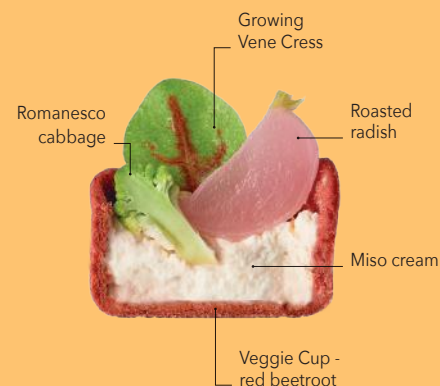
**Quantities**  
1 box of  
96 pieces

**Price**  
0.42 € /  
piece\*



**Veggie Cup -  
red beetroot**  
ø 3,2 x h 1,5cm - 3,5g

ref.		
716.84.024	24	88
716.84.096	96	168





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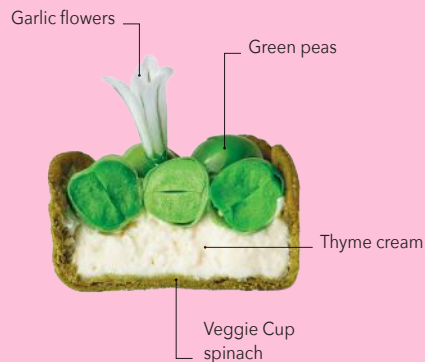




## Veggie Cup - spinach

ø 3,2 x h 1,5cm - 3,5g

ref.		
716.81.024	24	88
716.81.096	96	168



# VEGGIE CUP SPINACH, THYME CREAM & GREEN PEAS

## Ingredients

96 Pidy spinach veggie cups • 400 cl of 35% whipping cream • 800 g of shelled peas  
• Fresh thyme • 40 g of chives • 400 g ricotta • Olive oil • 288 garlic flowers • Salt & pepper

## Steps

*Cook the peas al dente in simmering water. Coat the peas in olive oil. Season. Make a whipped cream, add the ricotta, chopped thyme, chopped chives, season, and pipe. To assemble the pieces, pipe the thyme-flavoured whipped cream into the bottom, arrange the peas, and insert 3 flowers per piece.*

**Preparation**  
20 min.

**Cooking**  
10 min.

**Quantities**  
1 box of  
96 pieces

**Price**  
0.45 € /  
piece\*

## + Chef's tip

**Cook the peas al dente for more texture.**

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# SPICY CUP SOUTHERN PEPPER, CRAYFISH & EXOTIC TARTARE

## Ingredients

96 Pidy southern pepper spicy cups • 800 g mango • 80 g coriander • 80 g mint • 80 g green chilli • Olive oil • 96 crayfish tails • 4 tsp smoked paprika • 80 g red chilli • 96 purple pansy flowers • Salt & pepper

## Steps

*Finely dice the mango and green chili pepper, add the chopped coriander and mint, 40 ml of olive oil, season, and place in a piping bag. Coat the crayfish tails in olive oil and smoked paprika. Thinly slice the red chilli pepper. To assemble the pieces, fill the Spicy cups with mango chimichurri, add a crayfish tail, a chilli pepper slice, and finish with a flower petal.*

**Preparation**  
30 min.

**Quantities**  
1 box of  
96 pieces

**Price**  
0.43 € /  
piece\*

## + Chef's tip

*Add the petals before serving for extra freshness.*

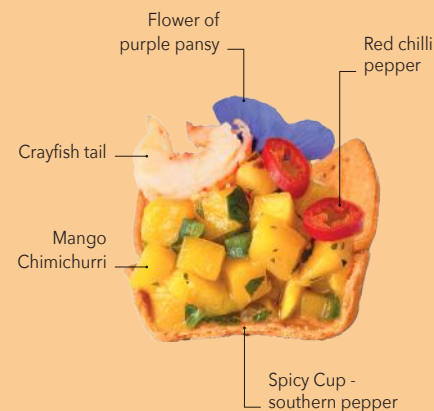
\*The prices indicated in this booklet are given as an indication, based on averages observed at the start of 2025. They may vary depending on suppliers, quantities purchased and market fluctuations.



**Spicy Cup -  
southern pepper**

ø 3,2 x h 1,5cm - 4g

ref.		
717.64.024	24	88
717.64.096	96	168





# MINI BABA SQUARE EXOTIC WITH RUM

## Ingredients

70 Pidy mini square baba • 105 g mango puree • 245 g pineapple puree • 8.4 g pectin • 8.4 g gelatin • 96 g sugar • 119 g white chocolate • 231 g UHT 35% whipping cream • 11 g vanilla extract with seeds • 70 yellow chocolate discs • 70 white edible flower petals

## Steps

Mix the mango and pineapple purees with 87.5 g of sugar, heat to 45 °C then add the mixture of 8.4 g of sugar and 8.4 g of pectin. Bring to a boil for 3 minutes and add the gelatin. Refrigerate. Melt the white chocolate in a bain-marie and heat 56 g of cream with the vanilla extract until boiling. Pour over the chocolate and wait 2 minutes before mixing, mix well with a whisk then add 175 g of cold cream. Mix well and set aside at 4 °C. Once the ganache has set, whip with a whisk to obtain a pipeable texture. To assemble, let the babas defrost, fill the inside and centre with the fruit confit. Pipe the whipped vanilla ganache, then decorate with a chocolate disc and a flower petal.

## + Chef's tip

Make the vanilla ganache the day before, to whip it once it has cooled completely on day 1.

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**Preparation**  
25 min.

**Quantities**  
1 box of  
70 pieces

**Price**  
1.19 € /  
piece\*



Mini square rum baba



+ tray

□ 4.6 x h 3.1 cm - 22g  
ref. LC312.300S.10071

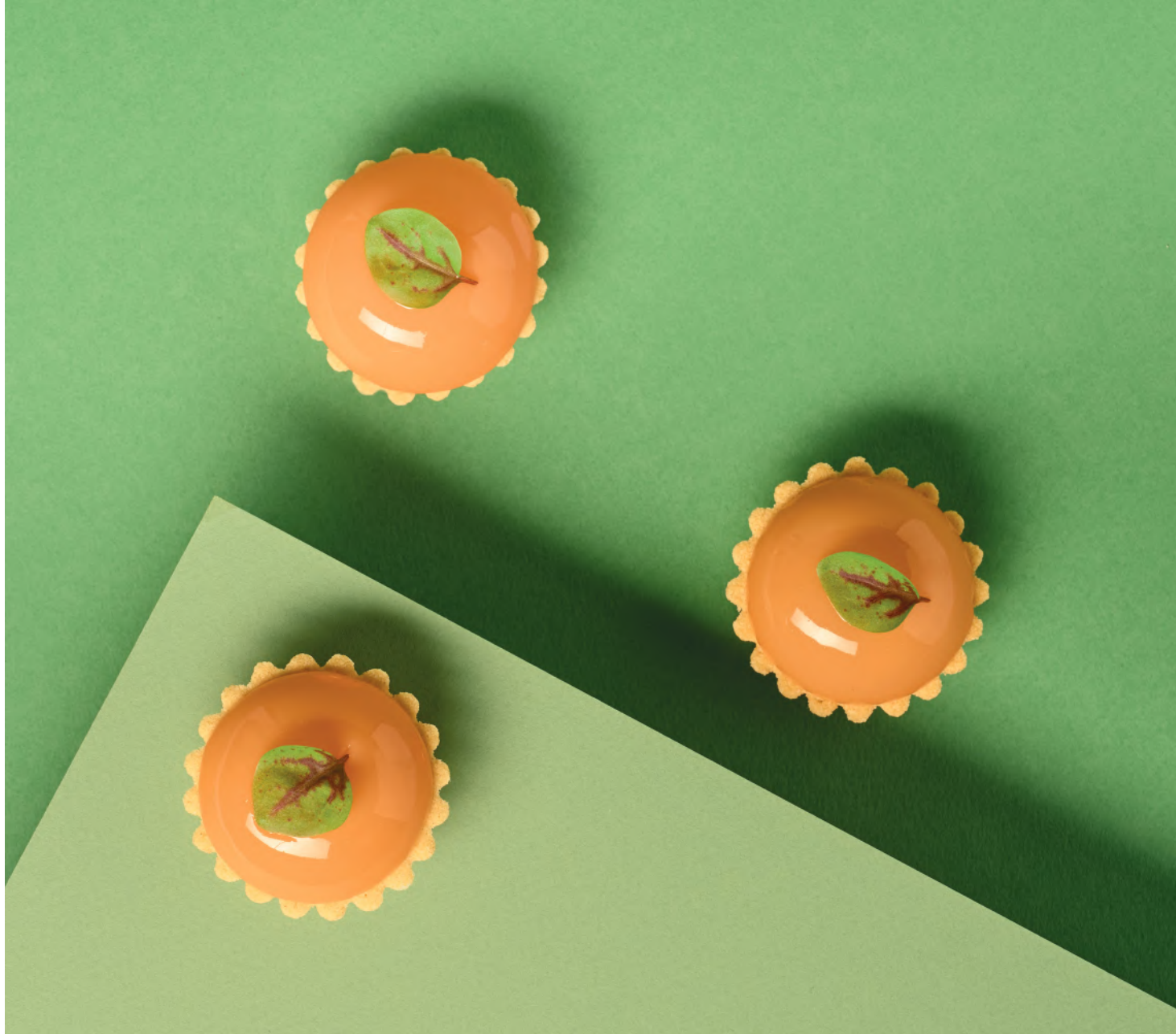


70



105







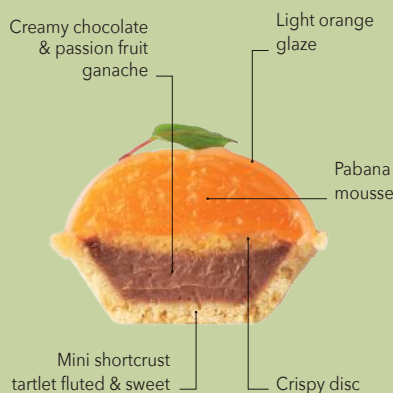




### Mini shortcrust tartlet fluted & sweet

ø 4,5 x h 1,2cm - 6g

ref.		
885.47.090	90	176
885.47.180	180	112
885.47.480	480	48



## MINI TARTLET WITH MILK CHOCOLATE AND EXOTIC FRUIT

### Ingredients

90 Pidy mini sweet & fluted shortcrust tartlets • 293 g of 35% UHT whipping cream • 360 g of pineapple puree • 186 g of mango puree • 344 g of glucose syrup • 81 g of egg yolks • 311 g of 38% milk couverture chocolate • 482 g of granulated sugar • 11 g of pectin • 173 g of gelatin mass • 216 g of sweetened condensed milk • 324 g of white chocolate • 9 g of fat-soluble orange colouring • 90 small edible leaves

### Steps

Bring 45 g of pineapple puree and 51 g of mango puree, 293 g of cream and 20 g of glucose syrup to a boil. Make a custard at 82 °C with the yolks. Pour over the chocolate then mix with a whisk. Pour into the tartlet base immediately. Mix the remaining mango and pineapple purees with 113 g of sugar, heat to 45 °C then add the mixture of 11 g of sugar and 11 g of pectin. Bring to a boil for 3 minutes and add 11 g of gelatin. Pour into half-spheres 4 cm in diameter. Refrigerate. Make a praline crisp and cut them into small discs. Once cooled, arrange them on the tartlet and refrigerate. Cook the remaining sugar, glucose syrup and water in a saucepan to 105 °C, pour over the white chocolate and sweetened condensed milk then add 162 g of gelatin mass. Mix well and blend with the food colouring. Let stand overnight, then reheat and blend. Dip the domes with a toothpick and place them on the crispy base. Add a leaf to the dome.

**Preparation**  
35 min.

**Cooking**  
10 min.

**Quantities**  
1 box of  
90 pieces

**Price**  
0.81 € /  
piece\*



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## 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 LEMON-BASIL MERINGUE TARTLET

## Ingredients

96 Pidy mini round Trendy pastries • 240 g lemon puree • 120 g lime puree • 226 g whole eggs • 898 g granulated sugar • 103 g egg yolks • 226 g white chocolate • 58 g cocoa butter • 106 g fresh butter 82% • 14 g chopped fresh basil • 336 g egg whites • 96 pastel green chocolate discs

## Steps

*In a saucepan, heat the purées, then prepare the mixture of egg yolks, eggs, and 226 g of sugar, previously mixed. Bring to a boil and pour over the chocolate, cocoa butter, and fresh butter. Mix without heating, then blend with the basil and let cool to 4 °C. Fill the tart bases with lemon cream and set aside to cool. To make a Swiss meringue, heat the egg whites and 672 g of sugar to 60 °C. Then add everything to a mixer bowl and beat at maximum speed, then minimum speed once well beaten. Let cool and pipe onto the bases filled with lemon and basil cream. Finally, decorate with a 5mm diameter pastel green chocolate disc.*

**Preparation**  
20 min.

**Cooking**  
10 min.

**Quantities**  
1 box of  
96 pieces

**Price**  
0.51 € /  
piece\*



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





## Mini Trendy square chocolate

 □ 3,5 x h 1,5cm - 7g

ref.		
646.27.096	96	168
646.27.240	240	120



# MINI CHOCOLATE TARTLET

## Ingredients

96 Pidy chocolate mini square Trendy pastries • 480 g Pidy American cookie crumble • 1218 g 35% UHT whipping cream • 108 g glucose syrup • 60 g whole milk • 48 g egg yolks • 24 g 38% milk chocolate • 246 g 64% dark chocolate • 180 g 60% dark chocolate • 30 g invert sugar • 96 small purple edible leaves

## Steps

Bring the whole milk, 408 g of cream and the glucose syrup to a boil. Make a custard at 82 °C with the egg yolks. Pour the custard over 24 g of milk chocolate and 246 g of dark chocolate, then whisk and blend. Pour the mixture into the tartlet and refrigerate. To make the whipped dark chocolate ganache, melt the dark chocolate in a bain-marie, heat 270 g of cream with the inverted sugar and 30 g of glucose syrup until boiling. Pour over the chocolate and wait 2 minutes before mixing, mix well with a whisk, then add 540 g of cold cream and blend. Set aside at 4 °C and once the ganache has cooled completely, whip with a mixer until you obtain a pipeable texture. Pipe the whipped ganache onto the pre-filled bases and add the crumble and the purple edible leaves.

## Chef's tip

Make the chocolate ganache the day before, to whip it once it has cooled completely on day 1.

**Preparation**  
25 min.

**Cooking**  
10 min.

**Quantities**  
1 box of  
96 pieces

**Price**  
0.70 € /  
piece\*

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# MINI VANILLA RASPBERRY MACARON

## Ingredients

180 Pidy Mini macaron shells neutral flavour • 828 g white chocolate • 297 g 35% UHT cream • 14 g vanilla extract with seeds • 207 g raspberry puree • 104 g sugar • 68 g raspberry pieces • 5 g NH pectin • 14 g natural purple coloring

## Steps

Melt 153 g of white chocolate in a bain-marie and heat 72 g of cream with the vanilla extract until boiling. Pout the cream mixture over the melted chocolate and wait 2 minutes before mixing. Then, Mix well with a whisk, then add 225 g of cold cream. Mix well and set aside at 4 °C. Once the ganache has set, whip with a whisk to obtain a pipeable texture. To make the raspberry coulis, mix the raspberry puree with 72 g of sugar and the raspberry pieces. Heat everything to 40 °C, then add 32 g of sugar and the pectin. Bring to a boil, then let it cool. To make the chocolate shell on the macaron, melt 675 g of white chocolate in a bain-marie at 45 °C and add the purple food coloring, then crystallise at 6 °C, then bring the chocolate back up to 28 °C. Dip the macaron shell into the chocolate and add dried flowers, then let it set. Fill one shell with whipped vanilla ganache and place the raspberry coulis in the centre. Finally, assemble the macaron by adding the chocolate-frosted shell on top.

**Preparation**  
15 min.

**Quantities**  
1 box of  
90 pieces

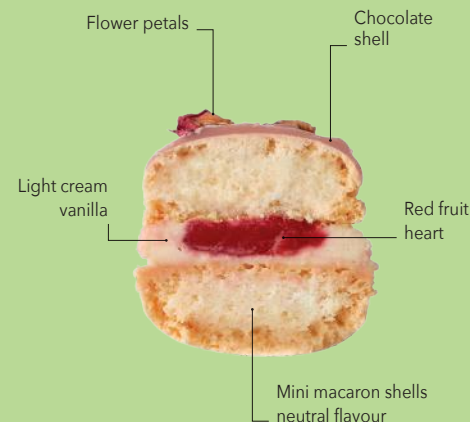
**Price**  
0.69 € /  
piece\*



Mini macaron shells  
neutral flavour

ø 3,5cm - 2,5g  
ref. LC235.200A.30181

	
180	168



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







# RASPBERRY PISTACHIO LOLLIPOP

## Ingredients

1 Pidy pistachio joconde sheet • 230 g raspberry puree • 75 g raspberry pieces • 355 g sugar • 5 g NH pectin • 470 g cherry puree • 255 g invert sugar • 32 g powdered gelatin • 300 g white chocolate coating • 180 g chopped pistachios

## Steps


Heat the raspberry puree, 80 g of sugar and the raspberry pieces to 40 °C, then add 35 g of sugar and the pectin. Bring to a boil and then refrigerate. To make a cherry marshmallow, hydrate the gelatin with 370 g of cherry puree. Cook 240 g of sugar with 95 g of invert sugar and 100 g of cherry puree (Preparation A). In the mixer bowl, put 160 g of invert sugar and the previously hydrated gelatin. Pour Preparation A into the mixer bowl once the mixture has reached 100 °C and whisk everything together. Stop at 28 °C. Cut the joconde sheet into 4 pieces (29 x 19 cm or 100 g). Weigh 100 g of raspberry confit onto each piece and smooth with a spatula. Next, place 100 g of cherry marshmallow on each section and smooth it out. Roll evenly lengthwise. Cover with film and let it rest for 4 hours. Cut into 2 cm-wide sections and insert a stick before dipping the tops in the chocolate and chopped pistachio mixture.


**Preparation**  
40 min.

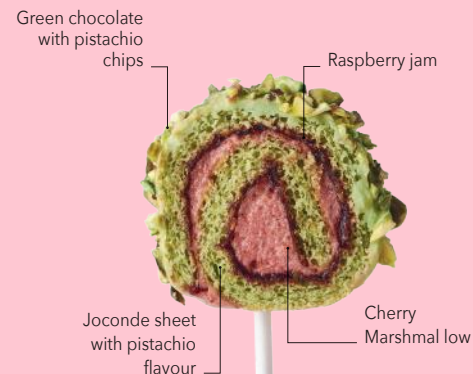
**Quantities**  
1 sheet -  
56 pieces

**Price**  
0.75 € /  
piece\*



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

	
10	72





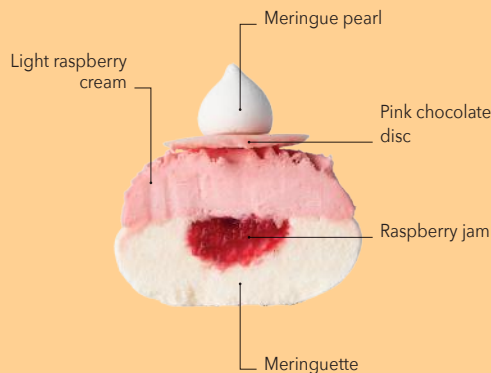
\*The prices indicated in this booklet are given as an indication, based on averages observed at the start of 2025. They may vary depending on suppliers, quantities purchased and market fluctuations.



## Meringuette

ø 4,5 x h 2cm - 3,5g

ref.		
491.65.144	144	104
491.65.320	320	88



# MINI RASPBERRY PAVLOVA

## Ingredients

144 Pidy meringuettes • 144 Pidy meringue pearls • 331 g raspberry puree • 166 g sugar • 108 g raspberry pieces • 7 g pectin • 720 g UHT 35% cream • 288 g mascarpone • 144 g raspberry puree • 115 g icing sugar • 144 pink chocolate discs

## Steps

Heat the raspberry puree, 115 g of sugar and the raspberry pieces to 40 °C, then add 50 g of sugar and the pectin. Bring to a boil, then let it cool and refrigerate. To make the raspberry whipped cream, whisk the cream with the mascarpone and icing sugar until creamy. Add the raspberry puree and mix. To assemble, grate the meringue shells on the rounded side to make them stable. Fill the centre with the raspberry confit and pipe the raspberry macarpone whipped cream on a turntable. Decorate with a chocolate disc and a meringue pearl.

**Preparation**  
15 min.

**Quantities**  
1 box of  
144 pieces

**Price**  
0.47 € /  
piece\*

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## Reminder of the products used

Code article	Item name	Page
010.66RE.098	96 Mini square puff pastry Beetroot & Pepper	7
010.60GR.098	96 Mini square puff pastry Pesto flavoured	9
010.49.096	96 Mini square puff pastry	10
010.61OR.098	96 Mini square puff pastry Tomato & Provencal Herbs flavoured	13
717.62.096	96 Spicy Cups Asian Curry	14
716.84.096	96 Veggie Cups Beetroot	17
716.81.096	96 Veggie Cups Spinach	18
717.64.096	96 Spicy Cups Southern Pepper	20

Code article	Item name	Page
LC312.300S.10071	70 Mini Square Baba with cups	23
885.47.090	90 Mini fluted shortcrust tartlet 4,5 cm	25
647.23.096	96 Mini Trendy Round sweet 4 cm	26
646.27.096	96 Mini Trendy Square Choco	28
489.67.006	6 x 550 gr Crumbled American Cookies	28
LC235.200A.30181	180 Macaron shells plain ø 35 mm	31
574.57.910	10 Joconde Sheets Pistachio flavoured 5 mm	33
488.65.006	6 x 200 gr Meringue Pearls plain	34
491.65.144	144 Meringuettes 4,5 cm	34

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