



Bring **SUMMER** to your plate



8 Tart recipes for sunny days
BOOKLET 2





Summary

Pidy, **the standard** for tart shells 04

Our chefs' recipes 05

Savoury pieces

- Puff pastry tart & crunchy seasonal vegetables 06
- Zucchini millefeuille tart 08

Sweet pieces

- Light tartlet with lemons & vanilla 10
- Chocolate hazelnut tartlet 12
- Apricot & pistachio tartlet 14
- Strawberry tart & Chiboust cream 16
- Caramel & peanut tartlet 18
- Vanilla blackcurrant heart tart 20



the standard
for tart shells



Our Know-How

For over 50 years, Pidy has been revolutionizing professional cooking 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 recipe booklet offers you a selection of easy and quick tartlet recipes thanks to Pidy bases.

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

Serving catering professionals since 1967

Whether you are using refined pastries or gourmet savoury tartlets, we offer you innovative ideas, simple to make and perfectly suited to the requirements of your profession.

With recipes easy to customize, this booklet offers you the opportunity to enhance your creations while optimizing your preparation process. Unleash your creativity and transform your offer with Pidy bases, ready-to-use, for unforgettable culinary experiences.



Our Chef's Recipes

Sébastien Cantrelle

Sébastien Cantrelle is a passionate pastry chef known for his creativity and high standards. With experience consulting for various brands, he combines technique and innovation, creating desserts balanced in aesthetics and taste. He favours quality and seasonal products and shares his recipes in this book that help chefs discover the art of pastry in a simple and elegant way.



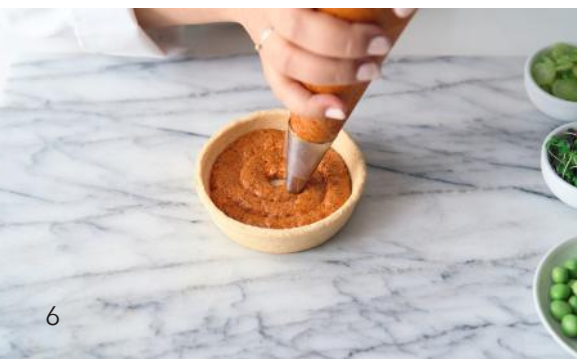
Rachel Levesque

Rachel Levesque, winner of the Best Pastry Chef in 2017, is passionate about pastry. Supported by big names in French pastry like Frédéric Bau, Pierre Hermé, Mercotte and Benoit Couvrant, Rachel offers modern creations and enhances the simplest desserts. Her passion for pastry is reflected in each of her creations by the precision of the flavours in her creations.



Margaux Paulvaiche

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



PUFF PASTRY TARTLET & CRUNCHY VEGETABLES SEASONAL

Ingredients

48 Pidly Quiches 11cm low edges • 800 g cooked red peppers • 800 g candied tomatoes • 800 g ricotta • 24 pink radishes • 24 round radishes • 8 red meat radishes • 16 white asparagus • 240 g peas • 24 mini carrots • 8 fennels • Pea shoots • 240 red verberna flowers • Salt & pepper

Instructions

Blend the peppers, candied tomatoes, ricotta, salt and pepper, and transfer to a piping bag with a smooth nozzle. Cook the peas for 3 minutes in simmering salted water. Cut all raw vegetables into thin slices with a mandolin. Fill the bases with the pepper mixture. Carefully arrange the vegetables to create a delicate little garden and finish with shoots and flowers.

+ Chef's tip

Arrange the tart just before serving to enhance its freshness or tarts.

Preparation
20 min.

Quantities
1 box of
48 pieces

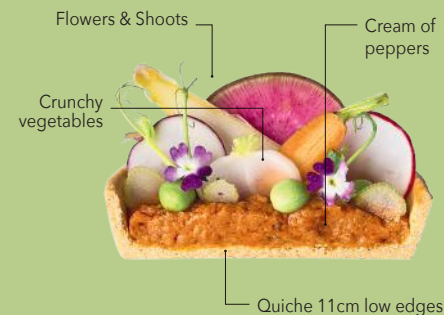
Price
2.20 € /
piece*

*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.



Quiche low edges
Ø 11 x h 2,5cm - 35g

ref.		
758.03.052	48	56





ZUCCHINI MILLEFEUILLE TART

Ingredients

10 Pidy Quiches 18cm • 2 kg yellow zucchini • 2 kg green zucchini • 667 g ricotta • 417 mL 30% whipping cream • 417 g grated parmesan • 8 g smoked paprika • 8 g paprika flakes • 3 sprigs fresh thyme • Olive oil • Purple radish shoots • Salt & Pepper

Instructions

Preheat oven to 180°C. Make zucchini tagliatelle with a mandolin, lengthwise, 3 mm thick, salt, pepper. For the mixture, whisk ricotta, cream, parmesan, smoked paprika, salt and pepper. Put in a piping bag with a smooth nozzle. Remove thyme leaves. Assemble the tarts, fill the tart bases with the parmesan mixture. Cut zucchini vertically so they match the height of the base. Arrange them in millefeuille towards the center. Pour olive oil on top, bake for 16 minutes. Add shoots and paprika flakes before serving.

+ Chef's tip

To maintain a firm texture when cooked, the tagliatelle should be of moderate thickness.

Preparation
20 min.

Cooking
16 min.

Quantities
1 box of
10 pieces
4 slices
per tart

Price
1.08 €
per slice*

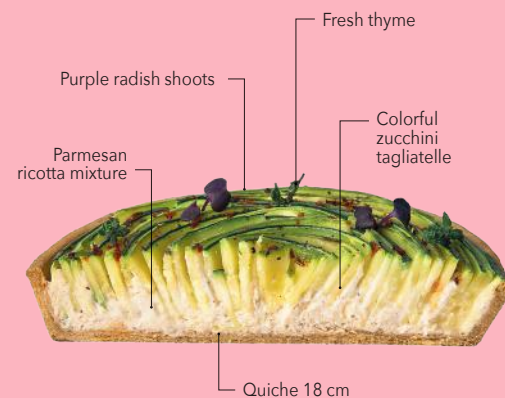
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Quiche + aluminium case

Ø 18 x h 3,2cm - 100g

ref.	↓	📦
770.03.014	10	100



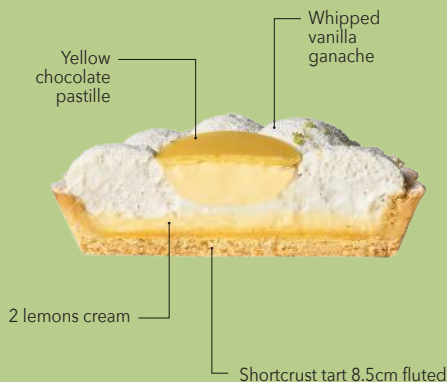




Shortcrust tart 8.5cm fluted

Ø 8,5 x h 1,6cm - 24g

ref.		
890.47.054	54	88
890.47.135	135	56



LIGHT TARTLET WITH LEMONS & VANILLA

Ingredients

54 Pidy fluted shortcrust tartlets 8.5cm • 270 g yellow lemon puree • 135 g lime puree • 254 g whole eggs • 254 g caster sugar • 116 g egg yolks • 524 g white chocolate • 65 g cocoa butter • 120 g fresh butter • 1274 g UHT cream 35% • 5 vanilla pods • 60 g gelatin mass • 54 yellow chocolate pastilles

Instructions

To make the lemon cream, heat the purees in a saucepan then prepare the mixture of egg yolks, whole eggs and 254g sugar and add it to the purees. Bring to a boil and pour over 254g white chocolate, cocoa butter and fresh butter, mix without heating, blend and set aside at 4°C. Next, make the whipped vanilla ganache by heating 637g cream with split and scraped vanilla pods until boiling. Let infuse for 15 minutes then strain through a chinois, before bringing back to a boil. Pour over 270g white chocolate and wait 2 minutes before mixing, emulsify well with whisk then add 637g cream. Blend and set aside at 4°C (must be made the day before). The next day, whip with whisk to get a texture just suitable for piping. Fill tart bases with lemon cream, smooth with palette knife and pipe petals on top with whipped vanilla ganache. Pipe the centre of the flower with lemon cream. Zest a lemon on top and place the pastille.

+ Chef's tip

For a perfect finish, spray petals with white flocking before placing the pastille

Preparation
35 min.

Quantities
1 box of
54 pieces

Price
1.61 € /
piece*

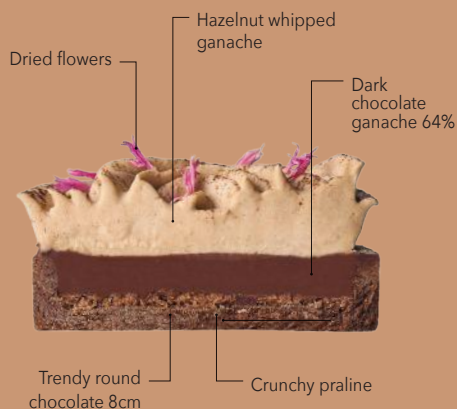
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Trendy round chocolate

Ø 8 x h 1,8cm - 31g

ref.		
641.27.036	36	168
641.27.096	96	88



CHOCOLATE HAZELNUT TARTLET

Ingredients

36 Pidy Trendy Round Chocolate 8cm • 238 g milk chocolate 38% • 360 g hazelnut paste 100% • 180 g dentelle crepe crumbs • 1.3 kg UHT cream • 40 g inverted sugar • 138 g unsalted butter 82% • 349 g dark chocolate 64% • 148 g white chocolate 34% • 106 g mascarpone • 32 g gelatin mass • 11 g cocoa powder • 180 edible dried flowers

Instructions

Melt milk chocolate at 40°C, add 260g hazelnut paste and mix well with whisk. Add dentelle crepe crumbs then mix with spatula. Spread a thin layer on tartlet bases and let harden. For dark chocolate ganache, bring to boil 525g cream, inverted sugar and butter. Pour over dark chocolate then mix with whisk and blend. Pour dark chocolate ganache into tartlet bases and let set in fridge. Heat 680g cream with 80g hazelnut paste until boiling. Pour mixture over white chocolate and wait 2 minutes before mixing. Add gelatin mass, emulsify well with whisk thoroughly, then blend until smooth and refrigerate overnight. The next day add mascarpone and whip until smooth. Pipe whipped ganache petal by petal using a 104 nozzle, then sprinkle special decorative cocoa powder and place 5 dried flowers per tartlet.

Preparation
40 min.

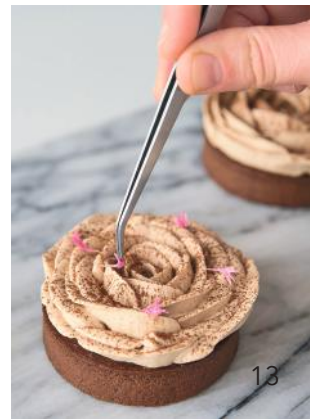
Quantities
1 box of
36 pieces

Price
2.12 € /
piece*

+ Chef's tip

To create a perfect flower, pipe a dot in the center of the tartlet before piping the petals outward.



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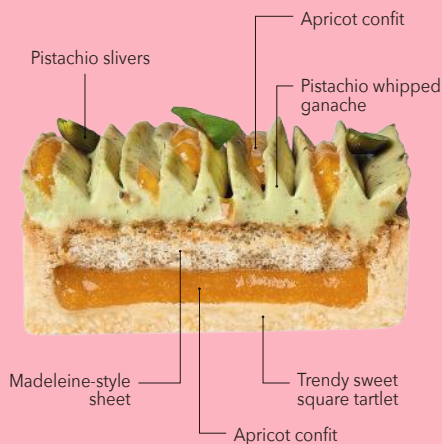




Trendy sweet square tartlet

□ 7 x h 1,8cm 33g

ref.		
642.23.036	36	168
642.23.096	96	88



APRICOT & PISTACHIO TARTLET

Ingredients

36 Pidy Trendy Square Sweet Tartlets • ½ Pidy Madeleine Sheet • 144 g apricot puree • 27 g sugar • 2 g agar-agar • 1 g xanthan gum • 270 g UHT cream 35% • 32 g egg yolks • 8 g gelatin mass • 81 g pistachio paste 100% • 135 g mascarpone • Pistachio pieces

Instructions

To make the apricot confit, bring the apricot puree to a boil, add the mixture of 14g sugar, agar-agar and xanthan gum, mix well and blend. Let cool overnight. Next, to make the whipped pistachio ganache, make an anglaise with the cream then heat the egg yolk and 13g sugar mixture to reach 82°C, add the gelatin mass and pistachio paste. Blend then add mascarpone and blend again. Let rest in a cool place. The next day, whip the pistachio ganache with a whisk and separately blend the apricot confit. Fill tart base with apricot confit (approx. 15g) and place on top a madeleine biscuit trimmed to a 5 x 5 cm square. Add whipped pistachio ganache and smooth level with tartlet then pipe on top in lines (nozzle 104). Place confit between lines then decorate with pistachio pieces.

Preparation
30 min.

Quantities
1 box of
36 pieces

Price
1.62 € /
piece*

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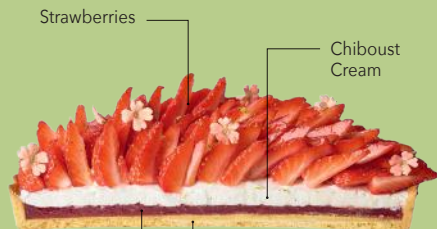




Fluted shortcrust tart 22cm

Ø 22 x h 2,3cm - 200g

ref.		
900.47.010	10	48



Strawberries
Chiboust Cream
Strawberry jam
Fluted shortcrust tart 22cm

STRAWBERRY TART & CHIBOUST CREAM

Ingredients

10 Pidy fluted shortcrust tarts 22cm • 9 kg sugar • 5 kg frozen strawberries • 5 kg ripe strawberries • 1 kg glucose powder • 60 g NH pectin • 60 g tartaric acid • 1.5 kg strawberry juice • 10 L semi-skimmed milk • 80 egg yolks • 1 kg T55 wheat flour • 60 sheets of 2g gelatin • 120 egg whites • 1.4 L water • 5 kg fresh strawberries

Instructions

To make the strawberry jam, filter the strawberry juice and cook it in a saucepan with 3kg of sugar at 115°C, then add 5kg of frozen strawberries and 5kg of ripe strawberries. Mix the glucose powder, pectin, and tartaric acid. When the strawberry mixture is warm, incorporate the second mixture and cook at 105°C. Remove and set aside. To make the Chiboust cream, first make a pastry cream. Soften the gelatin in water. In a bowl, beat the egg yolks and 2kg sugar until the mixture whitens. Add the flour and mix, then add the previously boiled milk and cook in the saucepan for 3 minutes after boiling resumes, stirring vigorously. Add the gelatin. Set aside at room temperature. Next, make an Italian meringue by heating the water and 4kg of sugar in a saucepan to reach 121°C. Meanwhile, beat the egg whites until stiff then gradually pour in the syrup while continuing to beat. Incorporate the meringue into the pastry cream in 2 stages, first 1/3 then add the rest of the meringue, mixing gently. Keep cool in a piping bag. For assembly, add a layer of strawberry jam. On top, add the Chiboust cream and finally arrange the fresh strawberries cut into 6 in staggered pattern to create an appealing design.

Preparation
30 min.

Cooking
20 min.

Quantities
1 box of
10 pieces
8 slices
per tart

Price
2.38 €
per slices*



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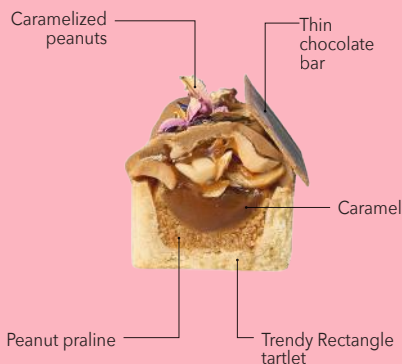


Trendy rectangle



□ 9,8 x 3,5 x 1,8cm - 24g

ref.		
640.23.054	54	168
640.23.108	108	104



CARAMEL & PEANUT TARTLET

Ingredients

54 Pidy Trendy rectangle tartlets • 765 g caster sugar • 1.62 kg unsalted peanuts • 22 g fleur de sel • 45 g grape seed oil • 90 g water • 4 g tartar cream • 540 g UHT cream 35% • 5 vanilla pods (27 g) • 27 g glucose syrup • 126 g unsalted butter • Edible dried flowers

Instructions

Make dry caramel with 225 g sugar in a saucepan over low heat until brown. Add 900 g roasted peanuts then mix until desired colour. Add 18 g fleur de sel and spread on silicone mat. Once cooled, blend everything in food processor with oil until desired consistency. Put 216 g sugar, 90 g water and tartar cream in saucepan over low heat and cook until 164°C. Add 720 g warm peanuts then mix until desired colour. Spread on tray evenly and let cool. Separate peanuts and set aside. In saucepan heat 540 g cream with split vanilla pods and glucose. Make dry caramel with 324 g sugar until brown then deglaze with cream. Cook at 105°C then blend with butter and 4 g fleur de sel. Let rest overnight before use. For assembly fill tartlet bases with peanut praline then salted butter caramel. Cover with caramelized peanuts. Dip in crystallized blond chocolate then sprinkle immediately with dried flowers. Finish by placing blond chocolate plaque (2.25 cm x 10 cm) on top as decoration.

Preparation

20 min.

Quantities

1 box of
54 pieces

Price

2.20 € /
piece*

+ Chef's tip

Can be stored for up to 5 days.

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VANILLA BLACKCURRANT HEART TART

Ingredients

12 Pidy heart-shaped shortcrust tarts • 300 g white chocolate • 1.67 kg UHT cream 35% • 6 vanilla pods • 103 g gelatin mass • 1 kg blackcurrant puree • 110 g egg yolks • 114 g sugar • 415 g mascarpone • 10 g agar-agar • 4 g xanthan gum • 348 g blueberries

Instructions

To make the whipped vanilla ganache, heat 710g cream with split and scraped vanilla pods and bring to a boil. Let infuse for 15 minutes then strain through a chinois, before bringing back to a boil. Pour over 300g white chocolate and wait 2 minutes before mixing, emulsify well with whisk then add 67g gelatin mass and then 710g cream. Blend and set aside at 4°C (must be made the day before). The next day, whip with whisk to get a texture just suitable for piping. Use immediately. To make the whipped blackcurrant ganache, bring 250g cream to a boil, mix egg yolks and 54g sugar then cook anglaise style at 82°C. Pour over 36g gelatin mass and 414g blackcurrant puree then blend. Add mascarpone then blend again. Let cool for 12 hours at 4°C. Whip with whisk to get a soft texture suitable for piping. To make the blackcurrant confit, bring 600g puree to a boil, add the mixture of 60g sugar, 10g agar-agar and xanthan gum, mix well with 300g blackcurrants and blend. Let cool overnight and blend before use. Finally, to assemble the tart, fill the tart base with a layer of blackcurrant confit and cover the tart base with whipped blackcurrant ganache, then smooth with palette knife. Pipe alternately the remaining creams with plain and fluted nozzles. To finish, place drops of confit randomly in the hollows of ganache previously made with melon baller and place blackcurrants.

Preparation
25 min.

Quantities
1 box of
12 pieces
4 slices
per tart

Price
1.48 €
per slice*

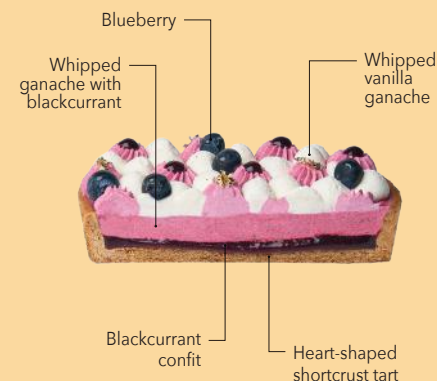
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Heart-shaped shortcrust tart

Ø 14,9 x h 2,2 cm - 110g

ref.		
378.74.012	12	88





Reminder of the products used

Article code	Item name	Page
758.03.052	48 Quiche low edges 11 cm	7
770.03.014	10 Quiche + aluminium case 18 cm	9

Article code	Item name	Page
890.47.054	54 Shortcrust tart 8.5cm fluted	11
641.27.036	36 Trendy round chocolate 8cm	12
642.23.036	36 Trendy sweet square tartlet	14
900.47.010	10 Fluted shortcrust tart 22cm	17
640.23.054	54 Trendy Rectangle	18
378.74.012	12 Heart-shaped shortcrust tart	21

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