

Didess®

Creative taste experience



We love biscuits

About Didess

At Didess, we bake high-quality, fresh and delicious butter biscuits according to Belgian tradition every day, especially for the hospitality industry. Didess' creativity can be found in the Grand Decor Collection and in the colourful crackers. Together with Deleye, is Didess one of the founders of Frozen Elements, a dessert concept based on the recipes of 'Best Pastry Chef of the World', Roger van Damme.

Didess' main ambition is to share inspiration, creativity and expertise with chefs at home and abroad. This results in a rich variety of artisan and innovative products that are the result of the art and passion for the profession. Our products are prepared with the greatest care and expertise.



Quality

At Didess, quality is our top priority. For the development and production of our products, we work according to the strictest European standards. In order to meet these requirements and standards, Didess was awarded with the important IFS certificate in 2008. A team of more than 35 pastry chefs and employees are working day and night to prepare your orders with the necessary care and expertise.



Packagings



These products are available in **large buckets (L)**



These products are available in **small buckets (S)**



These products are available in **black box**



These products are available in **transparent plastic box**



Re-use our boxes and buckets for your "mise en place"!



Retro Collection

The new retro biscuits are tasteful and old-fashioned biscuits, that fit perfectly into the current retro & vintage style.



NEW!

Retro Vanille Roulette

Light, crispy rolled waffles made with bourbon vanilla.

430 g / ± 28 pc. - Ref. 1082



NEW!

Retro Sprits

Traditional sprits with Belgian chocolate, Bigarreau cherry, lemon or candied orange peel.

600 g / ± 80 pc. - Ref. 0820



NEW!

Retro Croc' Amandel

Light, crispy biscuits with the flavour of roasted almonds and caramel.

250 g / ± 50 pc. - Ref. 1081



NEW!

Retro Cat's Tongue Cookies

A mix box with pure biscuits and bitter, milk and white chocolate covered biscuits.

640 g / ± 80 pc. - Ref. 0821



Serving tip

Search your grandmother's cupboard for the most original retro presentation trays or look for small, old cook tins.

Butter biscuits and Cakes

We love
biscuits

At Didess we bake the most delicious biscuits and cakes according to traditional Belgian recipes. Only the finest raw materials such as fresh butter, fine granulated sugar and free range eggs may have the honour of becoming ingredients for a Didess biscuit.



Assortment Mini Cakes

1300 g / ± 150 pc.
Ref. 0221



Dentelles Dessert

700 g / ± 180 pc.
Ref. 1403



Rochers

1800 g / ± 135 pc.
Ref. 07101



Assortment Butter Waffles

1200 g / ± 185 pc.
Ref. 1011



Assortment Mocques

1500 g / ± 195 pc.
Ref. 0602



Amandines

950 g / ± 150 pc.
Ref. 0206



Mini Madeleines

1200 g / ± 120 pc.
Ref. 0252



Rochers Chocolate

1800 g / ± 115 pc.
Ref. 07132



Assortment Crunchy Butter Biscuits

1100 g / ± 145 pc.
Ref. 1046

Meringues



Meringue Choco Nips

250 g
Ref. 10240



Meringue Mochaa Hazelnut

250 g
Ref. 10241



Meringue Traditionnel

250 g
Ref. 10242

Butter biscuits and Cakes

We love
biscuits

The butter biscuits and cakes by Didess are popular with brasseries and restaurant of quality. They add just the right extra touch to a robust cup of coffee or aromatic tea and are a delicious way to pamper your guests.



Crispy Coconut

650 g / ± 95 pc.
Ref. 0700



Crosos Chocolate

650 g / ± 95 pc.
Ref. 0721



Butter waffles

750 g / ± 65 pc.
Ref. 1017



Marbré

950 g / ± 125 pc.
Ref. 06160



Pavé Sucré

800 g / ± 100 pc.
Ref. 1055



Sprits Raspberry

750 g / ± 120 pc.
Ref. 0813



Pain Turc

800 g / ± 115 pc.
Ref. 0647



Cracao

950 g / ± 125 pc.
Ref. 06050



Sablé Chocolate

950 g / ± 105 pc.
Ref. 0632



Sablé Mocha Hazelnut

950 g / ± 125 pc.
Ref. 0631



Palmiers

700 g / ± 142 pc.
Ref. 1008



Domino

950 g / ± 135 pc.
Ref. 06120



OUR COOKIES ARE MADE OF 100% FRESH BUTTER

Gastronomic Biscuits

The gastronomic biscuits by Didess are a bit smaller and more elegant, perfect for a luxury presentation. Serve the gastronomic biscuits after dinner together with Belgian Pralines and coffee or tea. You can choose between extra thin butter cookies, crispy Crocq'Amours or Délice cookies filled with Belgian chocolate, crispy caramel or jam.

NEW!



Chocolate Nougatine

Delicious mini nougatines of roasted cashewnuts and sugar. Covered with Belgian milk-, pure or white chocolate and decorated with brésillienne, coffee powder or chocolate.

80 g / ± 760 g
Ref. 1078

NEW!



Délice Apricot

Round crispy butter cookies of apricot jam, finished with planed almond.

800 g / ± 100 pc
Ref. 10741

NEW!



Délice Raspberry

Round crispy butter cookies of raspberry jam, finished with pieces of hazelnut.

800 g / ± 100 pc.
Ref. 10740



Assortment Butter Biscuits Extra Fine

600 g / ± 210 pc.
Ref. 1045



Domino Extra Fine

500 g / ± 145 pc.
Ref. 06081



Palais Raspberry Extra Fine

500 g / ± 245 pc.
Ref. 10411



Pain Turc Extra Fine

500 g / ± 125 pc.
Ref. 06501



Délice Chocolate Mix

800 g / ± 100 pc.
Ref. 1073



Délice Pure Chocolate

800 g / ± 100 pc.
Ref. 1072



Délice Milk Chocolate

800 g / ± 100 pc.
Ref. 1071



Délice Caramel

800 g / ± 120 pc.
Ref. 1070



Crocq'Amours Raspberry

500 g / ± 175 pc.
Ref. 1035



Crocq'Amours Chocolate

500 g / ± 175 pc.
Ref. 1036



Serving tip

Your guest deserves it to be spoiled with a nice cup of coffee. Surprise them with a wonderful coffee presentation, oven-fresh biscuits and chocolate nougatine.



Granola



Didess is a huge fan of the granolas of 'I Just Love Breakfast'. The granolas are offered in the handy buckets of Didess, especially for the hospitality industry.

Why do we love this luxurious, handmade granola of bakery quality?:

- Richly filled with nuts and seeds
- Crispy texture
- Light and naturally sweetened
- Choice of three delicious flavors

In addition, these Granola's are also fully organically certified.



**Granola # 7
Cashew Banana**

900 g
Ref. 0050



**Granola # 5
Pecan Almond**

900 g
Ref. 0051



**Granola # 3
Cocoa**

900 g
Ref. 0052

Biscuits to break

These biscuits to break made of 100% fresh butter, are the perfect base for many different pastry creations. Use them in cookie cake, tiramisu or as cake decoration. Also delicious to dip in chocolate sauce or vanilla mousse



Biscuits to break Almond

± 1000 g / 5 pc.
Ref. 1062



Biscuits to break Chocolat

± 990 g / 5 pc.
Ref. 1063



Grand Decor Collection Sweet

The sweet decorations by Didess are a perfect solution for chefs looking for a finishing touch for desserts. They offer variation in textures and also make a terrific eyecatcher. Your guests will hardly be able to resist ordering dessert...



NEW!

Rastoria Almond

Decorate your ice cream or dessert with this light decoration based on puff batter and finished with shaved almonds.

50 pc. - Ref. 1637



Dentelles Mint

500 g / ± 125 pc.
Ref. 1409



Dentelles Raspberry

500 g / ± 125 pc.
Ref. 14071



Dentelles Dessert

500 g / ± 140 pc.
Ref. 14021



Pétale Chocolate-Noisette

80 pc.
Ref. 1618



Trinité Lemon-Chocoflakes

50 pc.
Ref. 16191



Trinité Pistachio-Cornflakes

50 pc.
Ref. 1619



Vanilla Grid

6 pc.
Ref. 1615



Vanille Noisette

40 pc.
Ref. 1610



Assortment Petit Cornet

45 pc.
Ref. 2401



Tulip Fantasy

40 pc.
Ref. 1608



Vanilla Chocolate Grid

6 pc.
Ref. 1616



Carré Cappuccino

80 pc.
Ref. 16001



Carré Pistachio

80 pc.
Ref. 1600



Assortment Cannelloni

54 pc.
Ref. 2400



Carré Mocha-Chocoflakes

50 pc.
Ref. 16002



Chocolate Crispy

40 pc.
Ref. 1601

Serving tip

Rastoria almond | Crumble Brazil |
Vanilla ice cream | Lime sorbet | Burned
meringue | Zest of lime

Grand Decor Collection Savoury

The savoury 'Grand-Decor-Collection' from Didess is just perfect for decorating hors d'oeuvres, appetisers and main dishes. Let your fantasy be your guide and you can assemble the most beautiful creations.



Parmesan Decor

50 pc.
Ref. 2201



Waco Taco

50 pc.
Ref. 2213



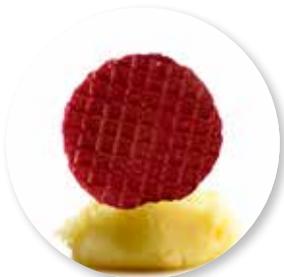
Carré Turmeric/Cranberry

50 pc.
Ref. 2209



Mai Phai Decor

50 pc.
Ref. 2200



Gaufrette Beetroot

180 pc.
Ref. 2211



Rastoria Seaweed

50 pc.
Ref. 2208



Rastoria Spinache

50 pc.
Ref. 2203



Rastoria Tomato

50 pc.
Ref. 2204



Serving tip

Our gaufrettes are colourful as decoration on dishes and can be used as the perfect basis for an appetizer. An ideal alternative for a classic toast. Combine the gaufrettes beetroot with different cheeses, foie gras, pâté,...

Mini Gaufrettes

NEW!

Unique, light and tasty mini gaufrettes. Serve with an aperitif or when tasting specialty beers and cheeses.

Chefs can also use the mini gaufrettes creatively in their dishes. Available in the flavors tomato, chorizo and Maroilles cheese.



**Mini gaufrettes
Tomato Basil**

450 g / ± 360 pc.
Ref. 2250



**Mini gaufrettes
Chorizo Mozzarella**

450 g / ± 440 pc.
Ref. 2251



**Mini gaufrettes
Maroilles Cheese**

450 g / ± 360 pc.
Ref. 2252



PREPARATION

1. Heat vegetable oil to 180°C.
For best results, it is recommended to use sunflower or peanut oil.
2. Completely immerse the crackers and deep-fry for ± 10 seconds using a fryer, skimmer or frying basket.
3. Remove the crackers from the oil and let them cool down.

Crackers

Dirk Peeters discovered savoury crackers at a dinner at restaurant de Pastorie in Lichtaart and was blown away. Together with chef Carl Wens, he instantly saw the potential for launching an assortment on the market for use in gastronomic cuisine. The crackers are not made from shrimp, but from tapioca, which is why it comes in different variants, both savoury and sweet.

Savoury

Make creative dishes with the help of this savoury crackers.
Suitable as decoration or as a base for an original aperitif.

Serving tip

Crackers Sepia | Sole and bone of tonguel
Scampi | Shrimp | Rouille | Cream of artichoke
| Hand-rolled couscous | Hand of Boudha |
String bean gel | Purslane



Cracker Wasabi

☞ 48 pc.
Ref. 1501



Cracker Sepia

☞ 48 pc.
Ref. 1505



Cracker Red Curry

☞ 48 pc.
Ref. 1503



Cracker Grilled Pepper

☞ 48 pc.
Ref. 1508



Cracker Truffle

☞ 48 pc.
Ref. 1506



Sweet

Cocoa powder, rosewater and saffron threads give intense flavour and beautiful colour to the sweet cracker variants. Use them to decorate a spectacular dessert.

Serving tip

Cracker Chocolate | Choc-O-Crisp Praliné |
Decorette Meringue Coffee | Maxi Sfera
Caramel | Maxi Quenelle Tanzania Chocolate



Cracker Chocolate

☞ 48 pc.
Ref. 1510



Cracker Saffron

☞ 48 pc.
Ref. 1502



Cracker Rosewater

☞ 48 pc.
Ref. 1500

Bordalou -18°

Bordalou tart is a classic pastry made from real butter, free range eggs and finely ground almonds. The pastry base can be filled however you like. If you're short on time, you can also choose Bordalou tarts with Rice, Pear, Red Berries, Apple or Peach filling. Just pop them in the oven for a hot, fresh-baked dessert.



Bordalou Rice

± 80 g per st. / 8 Ø / 10 pc.
Ref. 0520 * -18°



Bordalou Apple

± 110 g per st. / 8 Ø / 10 pc.
Ref. 05221 * -18°



Bordalou Pear

± 110 g per st. / 8 Ø / 10 pc.
Ref. 05251 * -18°



Bordalou Peach

± 110 g per st. / 8 Ø / 10 pc.
Ref. 05261 * -18°



Bordalou Red Fruit

± 100 g per st. / 8 Ø / 10 pc.
Ref. 05281 * -18°



Bordalou Basic

± 60 g per st. / 8 Ø / 10 pc.
Ref. 05291 * -18°



PREPARATION

1. Preheat the oven to 170°C.
2. Arrange the tarts well spaced apart on the baking sheet.
3. Bake at 170°C, thawed approx. 50 minutes, frozen approx. 50 minutes, depending on your type of oven.
4. Allow to cool thoroughly before removing from pan. Cool to room temperature.

Serving tip

Bordalou Base | Whipped cream
| Decorated with chocolate,
nectarine or strawberries.



Watch our
videos on
youtube



Cupcakes -18°

The irresistible cupcakes by Didess will add colour and style to your buffet or pastry etagère. And of course, children are crazy about them.



NEW!

Mini Cupcakes

Tempting, festive cupcakes made of friands batter and decorated with an exotic, raspberry and chocolate buttercrème.

± 25 g per pc. / 24 pc.
Ref. 0309 * -18°



Cupcake Chocolate Collection

± 45 g per pc. / 12 pc.
Ref. 03003 * -18°



Cupcake Fruit Collection

± 45 g per pc. / 12 pc.
Ref. 03000 * -18°

Cream cake with fresh fruit in a Didess' way

- Place 2 almond biscuits to break (page 7.) next to each other and use them as a base for your cake.
- Then cut the "biscuit base" crosswise, in two halves.
- Place the bottom half on the biscuits to break, sprinkle with coulis and spread with whipped cream and fresh fruit.
- Place the top half on the filling and completely cover the outside of the cake with whipped cream.
- Decorate with fresh fruit and pieces of biscuits to break on the side of the cake.

Biscuit -18°



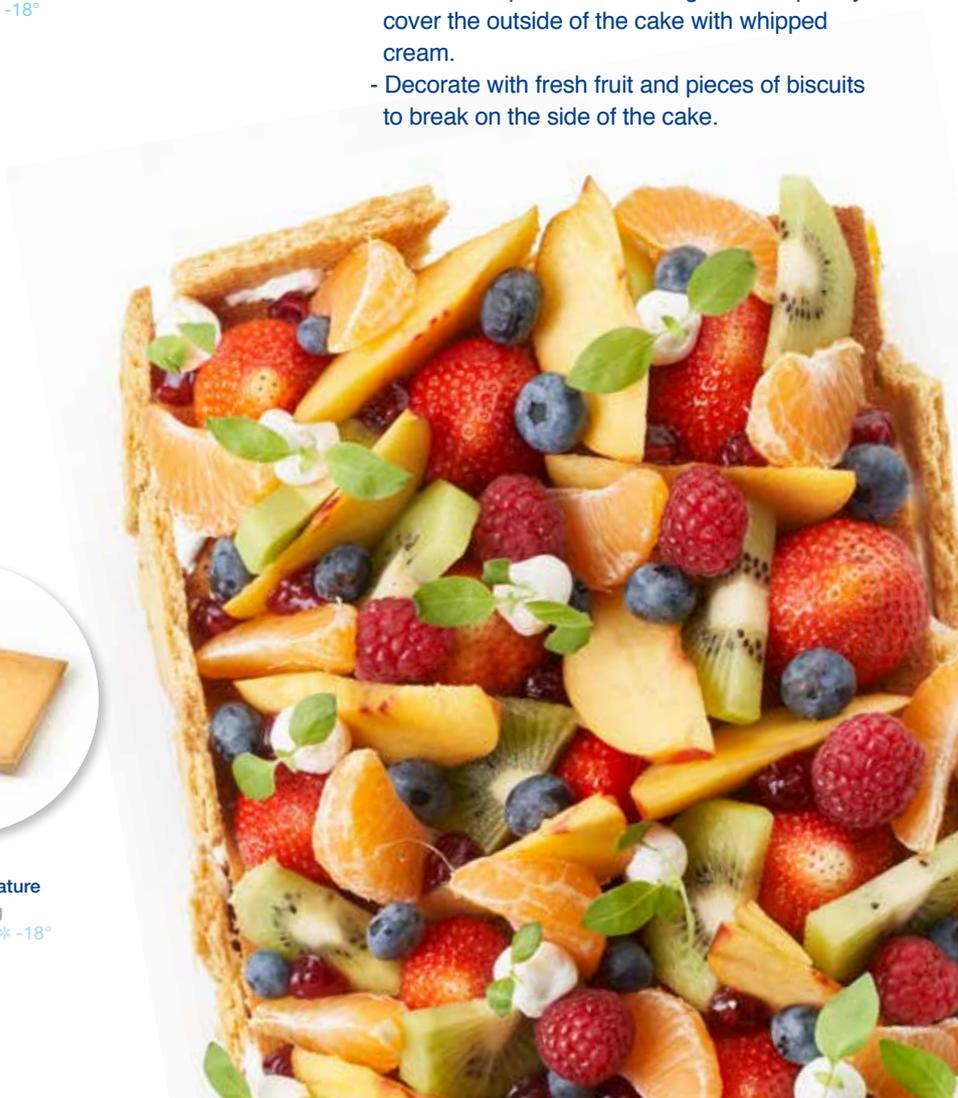
Biscuit Chocolate

700 g
Ref. 0000 * -18°



Biscuit Nature

700 g
Ref. 0001 * -18°



Deluxe Biscuits and Cake



If you want to serve really tasty cake in your catering business or hotel, that is rich in taste, than you will certainly appreciate the new Gourmandises and Butter Cakes from Didess.



NEW!

Gourmandises

Assortment of Gourmandises made of a traditional French friands batter. Friands is a soft almond cake based on almond brook and beurre noisette. The Gourmandises are decorated with praliné, blueberries, pieces of chocolate, pear or marbled.

± 390 g / 24 pc.
Ref. 1204 * -18°



NEW!

Four-quarters cake

Traditional four-quarters cake, made of 100% real butter, fine crystal sugar and free-range eggs. Vary with 5 different recipes: butter cake nature, chocolate butter cake with pieces of hazelnut, butter cake decorated with planed almonds, pieces of chocolate or raspberry jam. Cut in slices or cubes and serve with a delicious cup of coffee or as a part of your high tea.

± 170 g per pc. / 5 pc.
Ref. 0261 * -18°

Deluxe biscuits by Didess are exquisitely made using the finest ingredients. They are a delectable treat for festive occasions or as part of your high tea. Rapid thawing time makes them fast and easy to use.



Biscuit Almond Meringue

± 550 g / 24 pc.
Ref. 1075 * -18°



Tartine Russe

± 530 g / 42 pc.
Ref. 1077 * -18°



Biscuit Vanilla

± 530 g / 27 pc.
Ref. 1076 * -18°



Assortment Friands

750 g / ± 65 pc.
Ref. 1207 * -18°



Quiche Chef's Style -18°

FOOD
PRODUCTS

Using the 'Quiche Chef's Style' you create your own quiche in 1-2-3. A box with airy, crispy puff pastry and creamy quiche fillings based on cream, eggs and Emmental cheese.



NEW!

Quiche Chef's Style

10 Ø / 6 pc.
Ref. 0100 * -18°



1 Heat the puff pastry under the salamander or in the oven.



2 Deform the quiche filling frozen from the wooden ring. Warm up the microwave at 750watt. Frozen \pm 2 minutes, thawed \pm 1 minute.



3 Place the puff pastry on the plate, place the quiche filling on top and decorate with homemade seasonal garnish.

Serving tip:

Always serve the same base with a daily fresh and seasonal garnish.

Some tasty suggestions:

- Fresh asparagus and smoked salmon during Spring
- Mediterranean vegetables in Summer
- Forest mushrooms during Fall
- Chicory and bacon during Winter



Quiches -18°

The quiches by Didess are made in an artisanal wooden ring and hand filled with fresh, high quality ingredients such as Sud'n Sol tomatoes, Breydel ham, fresh goat cheese by Farmer Polle and Duvel.



Quiche Méditerranée

± 140 g / 10 Ø / 8 pc.
Ref. 0201 * -18°



Quiche Ricotta Spinach

± 140 g / 10 Ø / 8 pc.
Ref. 0204 * -18°



Quiche Ham Leek Duvel

± 140 g / 10 Ø / 8 pc.
Ref. 0200 * -18°



Quiche Salmon Ricotta

± 140 g / 10 Ø / 8 pc.
Ref. 0210 * -18°



Quiche Brie Bacon Breydel

± 140 g / 10 Ø / 8 pc.
Ref. 02131 * -18°



**Quiche Goat's Cheese
Honey Hazelnut**

± 140 g / 10 Ø / 8 pc.
Ref. 0215 * -18°



**Quiche Bleu d'Auvergne
Pear Almond**

± 140 g / 10 Ø / 8 pc.
Ref. 0216 * -18°



**Quiche Pumpkin
Goat's Cheese Bacon**

± 140 g / 10 Ø / 8 pc.
Ref. 0217 * -18°



NEW!

Quiche Lorraine

Traditional Quiche Lorraine in a Belgian way. The thin crust of the quiche is home made and gives plenty of room to the rich filling of fresh cream, bacon strips and leek.

± 140 g / 10 Ø / 8 pc.
Ref. 0219 * -18°

Mini Quiches -18°

The flavours Mediterranean, Ham Leeks Duvel and Ricotta Spinach are now also available in 5-cm diameter. These mini quiches are ideal for an aperitif.



Mini Quiche Méditerranée

± 30 g / 5 Ø / 15 pc.
Ref.1100 * -18°



Mini Quiche Ham Leek Duvel

± 30 g / 5 Ø / 15 pc.
Ref.1101 * -18°



Mini Quiche Ricotta Spinach

± 30 g / 5 Ø / 15 pc.
Ref.1102 * -18°

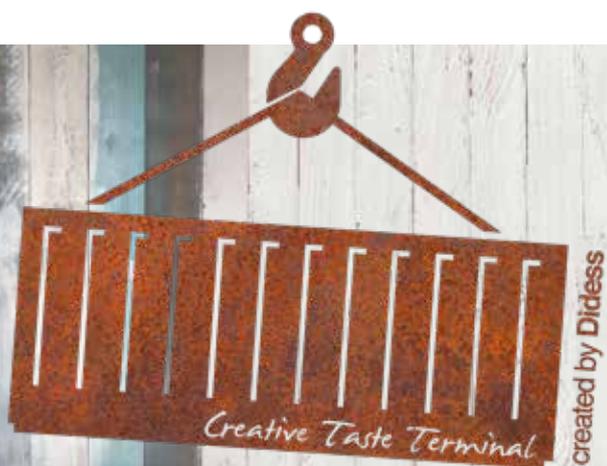


PREPARATION

Bake quiches at 180°C, thawed 20 to 25 minutes, frozen 30 to 35 minutes. Bake mini quiches at 180°C, thawed +/-10 minutes, frozen +/-15 minutes.

For quick preparation, place the quiches in the microwave and then briefly under the broiler.





In the 'Creative Taste Terminal' you will undergo a spectacular demo at a unique location with a beautiful view over the culinary city of Antwerp and the Schelde.

Interested?
www.didess.be/nl/demo



ELEMENTS[®]

inspired by DELEYE and DIDESS

Frozen Elements is a range of frozen dessert elements developed by Dirk Peeters, Carlos Deleye and 'Best Pastry Chef of the World 2017' Roger van Damme.

They can be used as building blocks to create an exquisite dessert of superior quality. You can always count on the delicious dessert elements to have a consistent, unique flavour, colour and texture.

Roger van Damme



Discover the complete range and great serving tips on www.frozelements.be



Didess[®]
Creative taste experience

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