

Didess®

Creative taste experience



At Didess, we are all about providing high-quality, artisanal products, developed with the utmost care and expertise. Whether it's delicious butter biscuits, decorations, colourful crackers or easy dessert solutions... we have it all.

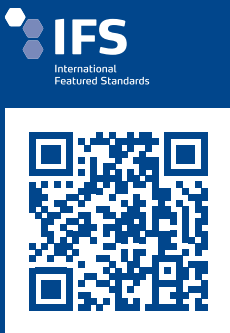
The various brands, Frozen Elements By Didess, New Tex By Didess, Food Revolution By Didess and Didess for Bakeries, are proof of our vision and creativity. With a wide range of products, we aim to help chefs boost their creativity and create flavourful dishes.

At Didess, we believe in working closely with our customers to develop products which meet their specific needs and requirements. Together, we can enrich the food world and create new culinary experiences.

We are ready to work with you to see how we can take your dishes to the next level and delight your customers with our artisanal products. Do not hesitate to contact us, we will be happy to help you!

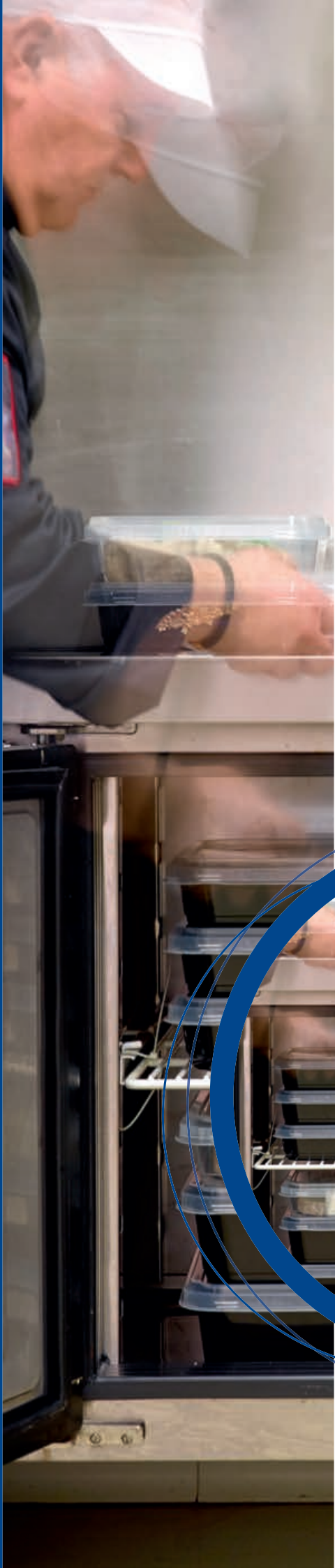


At Didess, quality is our top priority. For the development and production of our products, we work according to the strictest European standards. In order to meet these requirements and standards, Didess was awarded with the important IFS certificate in 2008. A team of more than 40 pastry chefs and employees are working day and night to prepare your orders with the necessary care and expertise.



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All boxes are made of 100% recycled plastic and are also recyclable! Re-use our boxes and buckets for your "mise en place"!

Butter biscuits and Cakes



Rochers Chocolate
1800 g / ± 115 pc.
Ref. 07132



Crispy Coconut
650 g / ± 95 pc.
Ref. 0700



Crocos Chocolate
650 g / ± 95 pc.
Ref. 0721



Domino
950 g / ± 135 pc.
Ref. 06120



Marbré
950 g / ± 125 pc.
Ref. 06160



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



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



Assortment Crunchy Butter Biscuits
1100 g / ± 145 pc.
Ref. 1046



Assortment Mocques
1500 g / ± 195 pc.
Ref. 0602



Amandines
950 g / ± 250 pc.
Ref. 0206



Mini Madeleines
1200 g / ± 120 pc.
Ref. 0252



Sablé Chocolate
950 g / ± 105 pc.
Ref. 0632



Sablé Mocha Hazelnut
950 g / ± 125 pc.
Ref. 0631



Palmiers
700 g / ± 142 pc.
Ref. 1008



These products are available in small buckets (S).



American Cookies
1350 g / ± 67 pc.
Ref. 1083

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.



These products are available in large buckets (L).

Did you know

Our cookies are made of 100% fresh butter.

Meringues

Our **meringues** are not only a perfect complement to your cup of coffee or tea, but they also add a wonderful finishing touch to desserts.



Serving tip

Vanilla ice cream | Whipped cream | Meringue Mocha Hazelnut | Dentelles | Cocoa powder | Chopped Pistachios



Meringue Choco Nips
250 g / Ref. 10240



Meringue Mocha Hazelnut
250 g / Ref. 10241



Meringue Traditionnel
250 g / Ref. 10242



These products are available in small buckets (S).

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.



Délice Milk Chocolate
800 g / ± 100 pc.
Ref. 1071



Assortment Butter Biscuits Extra Fine
600 g / ± 210 pc.
Ref. 1045



These products are available in a black box.

Retro Collection

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



Retro Sprits
600 g / ± 80 pc.
Ref. 0820



Retro Vanilla Roulette
430 g / ± 28 pc.
Ref. 1082



Retro Cat's Tongue Cookies
640 g / ± 80 pc.
Ref. 0821



Retro Crocq' Almond
250 g / ± 50 pc.
Ref. 1081



Retro Crispy Butter Wafers
800 g / ± 78 pc.
Ref. 1022

NEW!



These products are available in a black box.

Biscuits in bags

For over 25 years we have been making **cookies and cakes** according to the Belgian tradition with high-quality ingredients and a delicious traditional taste. Now also available with a **colourful cardboard sleeve**.



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.



These products are available in a **black box**.



Biscuits to break Almond
± 1000 g / 5 pc.
Ref. 1062



Biscuits to break Chocolate
± 990 g / 5 pc.
Ref. 1063

Granola

To ensure a light, crunchy texture, these **granolas** from 'I Just Love Breakfast' are handmade. The granolas are only lightly sweetened with natural sweeteners. The granolas are offered in the handy buckets of Didess, especially for the hospitality industry.



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

THESE GRANOLA'S ARE FULLY ORGANIC CERTIFIED. (BE-BIO-01)



Grand Decor Collection

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



These products are available in a **black box**.



Serving tip

Vanilla Ice Cream | Vanilla Noisette | Meringue Traditionnel | Raspberries | Strawberries | Blueberries



Rastoria Almond
50 pc.
Ref. 1637



Tulipe Fantasy
40 pc.
Ref. 1608



Carré Mocha Chocoflakes
50 pc.
Ref. 16002



Chocolate Crispy
40 pc.
Ref. 1601



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



Vanilla Noisette
40 pc.
Ref. 1610



Assortment Petit Cornet
45 pc.
Ref. 2402



Vanilla Chocolate Grid
6 pc.
Ref. 1616



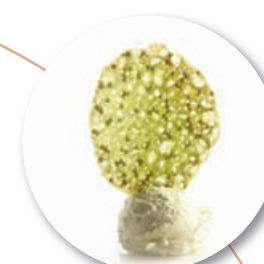
Carré Cappuccino
80 pc.
Ref. 16001



Carré Pistachio
80 pc.
Ref. 1600



Assortment Cannelloni
54 pc.
Ref. 2400



Dentelles Mint
500 g / ± 125 pc.
Ref. 1409



Dentelles Raspberry
500 g / ± 125 pc.
Ref. 14071



Dentelles Dessert
500 g / ± 140 pc.
Ref. 14021

The Didess Dentelles are baked according to tradition: ultra thin and crunchy with fine pieces of hazelnut. Unique are the biscuits with raspberry and mint.



Parmesan Decor
50 pc.
Ref. 2201



Waco Taco
50 pc.
Ref. 2213



Rastoria Tomato
50 pc.
Ref. 2204



Mai Phai
50 pc.
Ref. 2200



Gaufrette Beetroot
180 pc.
Ref. 2211



Rastoria Seaweed
50 pc.
Ref. 2208



Rastoria Spinach
50 pc.
Ref. 2203

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

Serving tip

Tuna Tartar | Natural Sauce
Aji Amarillo | Natural Sauce
Salsa Brava | Sour Cream |
Seaweed | Flowers |
Rastoria Seaweed



These products
are available in
a **black box**.



These products
are available in
small buckets (S).

Mini Gaufrettes

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.



**Mini Gaufrettes
Chorizo Mozzarella**
450 g / ± 440 pc.
Ref. 2251



**Mini Gaufrettes
Maroilles Cheese**
450 g / ± 360 pc.
Ref. 2252



**Mini Gaufrettes
Tomato Basil**
450 g / ± 360 pc.
Ref. 2250



Crackers



Serving tip

Cracker Smoked Pepper |
Goat's cheese from Polle |
Granny Smith Granité |
Lemon gel | Vegetable
Sheet Potato

Make creative dishes with the help of this **savory crackers**.

Suitable as decoration or as a base for an original aperitif.

Dirk Peeters discovered savory 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 to use in the gastronomic cuisine. The crackers are not made of shrimp but of tapioca, which is why it comes in different variants, both savory and 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.



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.

These products are available in a **black box**.



Serving tip

Cracker chocolate |
Chocolate Moelleux |
Vanilla Ice Cream |
Papaya Gel

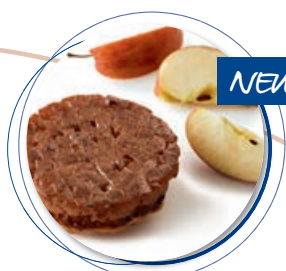


Tarte Tatin



-18°

NEW!



Tarte Tatin Apple & Lime
± 130 g per pc. / 10 Ø / 8 pc.
Ref. 18011 * -18°



Tarte Tatin Exotic
± 130 g per pc. / 10 Ø / 8 pc.
Ref. 18021 * -18°



Tarte Tatin Pearl onions & Thyme
± 130 g per pc. / 10 Ø / 8 pc.
Ref. 18031 * -18°



Tarte Tatin Cherry Tomatoes
± 130 g per pc. / 10 Ø / 8 pc.
Ref. 18041 * -18°

Serving Tip

Tatin pearl onions & thyme |
Natural Sauce Salsa Brava |
Natural Sauce Aji Amarillo |
Burger | Vene cress



Discover our delectable frozen
Tarte Tatins - where convenience
meets taste!

Taste the **delicious perfection of crispy puff pastry** in 4 unique varieties: classic apple lime, exotic fruit, surprising pearl onions with thyme and juicy cherry tomatoes. **A world of flavours, effortless to prepare** - place in the oven and enjoy. Discover your new favourite flavour today!

These products
are available in
a **black box**.



PREPARATION

1. Preheat your oven to 180 °C.
2. Remove the Tarte Tatins from the freezer and carefully remove the ring and loosen the paper while they are still frozen.
3. Place them in the oven and bake for just 18 minutes at 180 °C.
4. Serve warm.

Tip: You can also heat them up in the air fryer for ± 8 min at 180 °C

Crème Brûlée



-18°

This classic dessert is pure enjoyment.
A sugar layer that you can crack with
a spoon to find the deliciously creamy
custard underneath.

Didess' convenience crème brûlée concept consists of four different
flavours: vanilla, mango, chocolate and raspberry. The custards are
flavoured with **exclusive ingredients** such as Madagascar vanilla,
Callebaut chocolate, 100% pure fruit, ...

The crème brûlée with vanilla is also available in a Vegan variant,
with no added sugars.

PREPARATION

1. Take the crème brûlée out of the freezer and remove the plastic wrap from the pot. Note: remove the plastic before defrosting!
2. Let the pot thaw in the refrigerator for ± 4 hours. Sprinkle a thin layer of sugar over the cream just before serving.
3. Heat the sugar layer with a butane torch so the sugar starts to caramelize.

These products
are available in
a **black box**.



Crème Brûlée Vanilla
Madagascar
110 g per pc. / 4 pc.
Ref. 1710 * -18°



Crème Brûlée Raspberry
with 100% pure fruit
110 g per pc. / 4 pc.
Ref. 1712 * -18°



Crème Brûlée Mango Passion
with 100% pure fruit
110 g per pc. / 4 pc.
Ref. 1713 * -18°



Crème Brûlée Chocolate
Callebaut chocolate
110 g per pc. / 4 pc.
Ref. 1717 * -18°



Crème Brûlée Vegan
without added sugars
110 g per pc. / 4 pc.
Ref. 1730 * -18°

Rensable

Use the pots afterwards
to serve crispy bites
or a mini dessert.



Bordalou -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. 40 minutes, frozen approx. 50 minutes, depending on your type of oven.
4. Allow to cool thoroughly before removing from pan. Cool to room temperature.

Watch our
videos on
Youtube



These products
are available in
a **black box**.

Serving tip

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

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 Fruit or Apple filling.



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



Bordalou Apple Crumble
± 110 g per pc. / 8 Ø / 10 pc.
Ref. 05351 * -18°

NEW!



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



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



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



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

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.



These products
are available in
a **black box**.



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



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

Tip

Due to the short thawing
time the cupcakes are
quick and easy to use.

Biscuits & -18° Plate Cakes



Biscuit Nature
385 x 280 x 32 mm / 700 g
Ref. 0001 * -18°



Biscuit Chocolate
385 x 280 x 32 mm / 700 g
Ref. 0000 * -18°



Apple Cake
385 x 280 x 32 mm / 2500 g
Ref. 0422 * 0-7°



**Almond Fruitcake
Pear Chocolate**
385 x 280 x 32 mm / 2300 g
Ref. 0401 * -18°



**Almond Fruitcake
Rhubarb**
385 x 280 x 32 mm / 2300 g
Ref. 0403 * -18°



**Almond Fruitcake
Red Fruits**
385 x 280 x 32 mm / 2300 g
Ref. 0404 * -18°



**Almond Fruitcake
Apple Crumble**
385 x 280 x 32 mm / 2300 g
Ref. 0405 * -18°

NEW!



Deluxe Biscuits and Cake -18°

Deluxe biscuits and cakes by Didess are exquisitely made using the finest ingredients. They are a delectable treat for festive occasions or **as part of your high tea.**



Completely new in our range are the **traditional Mello cakes** created by Stephan Destrooper. A crunchy butter biscuit with a praline filling, topped with Italian meringue and finished off with a perfect layer of chocolate. Which flavour do you choose: dark, milk or white chocolate?

Tip

The short defrost time makes the luxury biscuits quick and easy to use.



These products are available in a **black box.**



Biscuit Almond Meringue
550 g
Ref. 1075 * -18°



Tartine Russe
530 g
Ref. 1077 * -18°



Biscuit Vanilla
530 g
Ref. 1076 * -18°



Assortment Friands
750 g
Ref. 1207 * -18°

Quiche Chef's Style -18°

Using the '**Quiche Chef's Style**' you create your own quiche in 1-2-3.



Quiche Chef's Style

± 140 g per pc. / 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. Heat in the microwave at 750 watt. Frozen ± 2 minutes, thawed ± 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

A box with airy, crispy puff pastry and creamy quiche fillings based on cream, eggs and Emmental cheese.



These products are available in a **black box.**

Serving tip!

Serve as a lunch dish in combination with a fresh salad.



Quiches -18°

Didess quiches are known for their artisanal character. Our wooden rings are filled by hand with a slice of pâte brisée, full cream, free-range eggs and fresh quality ingredients, such as Sud'n Sol tomatoes, Breydel bacon and fresh goat's cheese from Boer Polle.



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.



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



Quiche Ricotta Spinach
± 140 g per pc. / 10 Ø / 8 pc.
Ref. 0204 * -18°



Quiche Ham Leek Duvel
± 140 g per pc. / 10 Ø / 8 pc.
Ref. 0200 * -18°



Quiche Salmon Ricotta
± 140 g per pc. / 10 Ø / 8 pc.
Ref. 0210 * -18°



Quiche Brie Bacon Breydel
± 140 g per pc. / 10 Ø / 8 pc.
Ref. 02131 * -18°



Quiche Goat's Cheese
Honey Hazelnut
± 140 g per pc. / 10 Ø / 8 pc.
Ref. 0215 * -18°



Quiche Bleu d'Auvergne
Pear Almond
± 140 g per pc. / 10 Ø / 8 pc.
Ref. 0216 * -18°



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



Mini Quiche Ham Leek Duvel
± 30 g per pc. / 5 Ø / 15 pc.
Ref. 1101 * -18°



Mini Quiche Ricotta Spinach
± 30 g per pc. / 5 Ø / 15 pc.
Ref. 1102 * -18°



Mini Quiche Mediterranean
± 30 g per pc. / 5 Ø / 15 pc.
Ref. 1100 * -18°



These products are available in a black box.



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.



These products are available in a black box.



For more product information,
inspiring photos and videos:
www.didess.com

You can also follow us on
**YouTube, Instagram
and Facebook.**



Didess
Creative taste experience

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Special thanks to photographer Frank Croes
for the beautiful photography and fine collaboration.

Well-deserved applause to communications agency Bullet Point
for translating our vision into a beautiful design.