

Elements[®]

by **Didess**



Create
your own
dessert

EN

Creative Support for Culinary Professionals

Didess supports chefs in creating creative, flavourful dishes. How? By working closely with professionals, we develop high-quality, artisanal building blocks that make it easier to compose culinary creations. Prepared with the utmost care, love, and passion for the craft.

Our wide range of products, from delicious butter cookies and colorful crackers to unique dessert solutions, is offered under various brands. This ensures that we always meet the specific needs and desires of the sector.



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.



Innovative Dessert Solutions

Under the **Elements** brand, Didess has developed a wide range of innovative dessert solutions for chefs. Whether you want to create a full dessert or just finish off your signature dessert, we have exactly what you need.

Wide Range of Textures and Flavors

Our assortment includes both base products and finishing touches for your dessert. From soft textures, such as quenelles and sferas, to crunchier options, like decorettes and crumbles.

With our extensive choice of flavors - including chocolate, fruit, and exotic aromas - you can give your desserts a fresh and surprising twist every time.

Flexible and Efficient

Our products are ready to use and can be combined as you wish to create unique, personal creations. They are delivered frozen, so you only use what you need, reducing waste. Thanks to their long shelf life, Frozen Elements are the perfect solution for every kitchen.

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Why choose Elements by Didess?



Save on staff costs and time



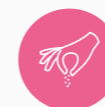
Nice addition to your dessert range



Easy to use



All products are frozen with long shelf life, so no loss



Maintain own identity through personal finishing



Easy and reusable packaging



Top quality, made with the best raw materials



All boxes are made of 100% recycled plastic



Classics

Discover our 'Classics' desserts – the perfect solution for hospitality businesses looking to serve creative desserts without extensive preparation.

These ready-to-use desserts save valuable time and labour, especially in times of skilled staff shortages and rising personnel costs. With consistent, high quality, they guarantee a perfect result every time. Whether you want to present classic desserts or get creative, our Panna Cotta Ring, Bar Mascarpone, Ring Vanilla Crèmeux, and Quenelle Chocolate Mousse offer endless finishing possibilities. Easy to use and always impressive on the plate!



Thawing time
Panna Cotta Ring
Yogurt Citrus :
1 hour in the
refrigerator.



**Panna Cotta Ring
Yogurt Citrus**
10x65 g - ø 95 mm
Ref. 4558

Thawing time
Bar mascarpone :
1 hour in the
refrigerator.



Bar Mascarpone
12x60g - 91x31x31 mm
Ref. 4560



Thawing time
Quenelle
Chocolate Mousse:
1 hour in the
refrigerator.



**Quenelle
Chocolate Mousse**
12x54 g - 89x45x36 mm
Ref. 4562

Thawing time
Ring Vanilla
Crèmeux :
1 hour in the
refrigerator.



Ring Vanilla Crèmeux
8x57 g - ø 81 x 19 mm
Ref. 4561



Swirls of Ruby Chocolate
Crèmeux & Peach |
Mini Bundt Cakes made with
Ruby Chocolate Crèmeux &
Peach | Spongecake Raspberry
| Red Fruits | Raspberry Coulis
| Cress

Thawing time
Crèmeux :
Let it thaw in the
refrigerator 2 hours
in advance.



Piping Bags

Simplify your dessert creations with our ready-to-use creamy fillings in handy piping bags.

Available in Vanilla, Chocolate & Hazelnut, Kalamansi and Ruby Chocolate & Peach. Let the creamy fillings thaw before using them directly from the piping bag, saving valuable preparation time. Fill your own silicone molds with these creamy fillings and create your own unique elements. The beautiful texture ensures a perfect finish, whether for decorating, filling, or adding a layer between a millefeuille.

Tip :
Cut the tip of the piping bag
close to the top for finer
decorations.



**Piping Bag Crèmeux
Vanilla**
4x300 g
Ref. 45224



**Piping Bag Crèmeux
Chocolate Hazelnut**
4x300 g
Ref. 45225



**Piping Bag Crèmeux
Kalamansi**
4x300 g
Ref. 45226



**Piping Bag Crèmeux
Ruby Chocolate Peach**
4x300 g
Ref. 45227



Spongecake Basil | Red Fruit
 Quenelle | Feuilletée Caramel
 filled with Ruby Chocolate
 Peach | Swirls of Crèmeux Ruby
 Chocolate Peach | Crèmeux
 Raspberry | Raspberry Coulis |
 Cress

Sferas

Our crèmeux-based **sferas** are creations made of a smooth and creamy filling based on eggs, cream and/or chocolate. To make crèmeux-based sferas, we use a mould into which we pour the crèmeux and then freeze it.

Our sferas are available in the flavours caramel, exotic fruit, raspberry and yuzu. These sferas are perfect as decorations for cakes, pastries and desserts and add a beautiful, elegant touch.



Thawing time
 Mini Sfera :
 5 minutes at room
 temperature, 10 minutes
 in the refrigerator.

**Maxi Sfera
 Caramel**
 56x10 g / Ø25 mm
 Ref. 45121

**Mini Sfera
 Yuzu**
 160x3 g / Ø10 mm
 Ref. 45010

Thawing time
 Maxi Sfera :
 15 to 20 minutes
 at room temperature,
 20 minutes in
 the refrigerator.



**Maxi Sfera
 Exotic**
 56x10 g / Ø25 mm
 Ref. 45111

Thawing time
 Crèmeux :
 7 to 10 minutes at
 room temperature,
 12 to 15 minutes in
 the refrigerator.



**Crèmeux
 Raspberry**
 63x5 g / 27x20 mm
 Ref. 45014

Crèmeux Vanille |
 Feuilletée Caramel |
 Maxi Sfera Exotic |
 Spongecake Almond |
 Passion Fruit coulis |
 Yopoi



Quenelles

Making **quenelles** is a true art and requires time and dedication to shape them perfectly. Elements by Didess offers an exclusive range of beautifully shaped quenelles based on whipped cream and various flavours, including mascarpone, yogurt, chocolate and red fruit. Each mousse has its unique flavour and is carefully crafted to ensure the perfect oval shape and impeccable texture. They are not only delicious, but also ideal for adding an elegant touch to your desserts.



**Maxi Quenelle
 Mascarpone**
 30x13 g / 55x28 mm
 Ref. 45041



**Maxi Quenelle
 Tanzania Chocolate**
 30x13,5 g / 55x28 mm
 Ref. 45061



**Maxi Quenelle
 Red Fruits**
 30x12 g / 55x28 mm
 Ref. 45071



**Maxi Quenelle
 Yogurt Mousse**
 30x13,5 g / 55x28 mm
 Ref. 45081

Thawing time
 Quenelles :
 15 to 20 minutes at
 room temperature,
 25 minutes in the
 refrigerator.



Feuilletée Caramel filled with
Crèmeux Vanilla x & Crèmeux
Kalamansi | Maxi Sfera Exotic
| Spongecake Yogurt | Coulis |
Almond Crumble | Dentelles |
Meringue Italienne | Passionfruit
Coulis | Atsina Cress | Flowers

Feuilletée Caramel

Our **caramelized puff pastry crisps** with 100% butter are the result of years of development. Two unique layers of dough, filled with handmade butter and refined flour, create an extra crispy texture and delicious caramel flavour. Already baked and frozen, ready to thaw and serve in combination with other components.



Feuilletée Caramel
75x9 g / 11,5x3,2x0,5 cm
Ref. 0045

Thawing time
Feuilletée Caramel :
5 minutes at room
temperature. 10
minutes in the
refrigerator.

Spongecakes

Add extra volume to your desserts with our light and ultra-airry sponge cakes. Our artisan-baked **spongecakes** are ready-to-use and packaged in convenient cups, allowing them to thaw in no time and saving you precious preparation time. At Elements by Didess, we now offer six delicious flavors: Almond, Pistachio, Raspberry, Chocolate, Basil and Yogurt.

Thawing time
Spongecake :
5 minutes at room
temperature, 20 minutes
in the refrigerator.



Spongecake Raspberry
8x20 g
Ref. 16242



Spongecake Chocolate
8x20 g
Ref. 16272



Spongecake Pistachio
8x20 g
Ref. 16212



Spongecake Almond
8x20 g
Ref. 16202



Ring Crèmeux Vanilla |
Crèmeux Chocolate Hazelnut
| Spongecake Chocolate |
Red Fruits | Atsina Cress

Crumbles

Crumble based on biscuits is a delicious and crunchy addition to your desserts. At Elements by Didess, we offer different types of crumbles including the ones with chocolate, almond, coffee and raspberry & yogurt. Our crumbles are perfect as a base for desserts. Try it yourself and discover how these crumbles can enhance your desserts.

Ready for use



Crumble Almond
1 kg
Ref. 00211



Crumble Chocolate
1 kg
Ref. 00241



Crumble Raspberry Yogurt
1 kg
Ref. 00231



Crumble Brazil Coffee
1 kg
Ref. 00221



Chocolate Bross

Chocolate bross based on white or dark chocolate is a delicious and crunchy chocolate treat made in an innovative way. The air bubbles are obtained by solidifying chocolate under vacuum and at very low temperatures. The result is a beautiful and tasty product which is perfect for use as a dessert decoration. Intense in flavour and melts in the mouth in no time.

Thawing time
Chocolate Bross :
10 minutes at room temperature
15 minutes in the refrigerator.



White Chocolate Bross
450 g
Ref. 2420



Dark Chocolate Bross
450 g
Ref. 2422

Decorettes

Complete your desserts with our **decorettes** and enjoy delicious flavours and textures. Choose from our selection of small, delicate biscuits baked in a unique way. Our biscuits are made with the finest ingredients, such as real butter, almond paste and free-range eggs, and are finished with coffee. For an extra airy and delicate texture, you can also opt for our ultra-fine meringues, finished with freeze-dried passion fruit or intense coffee.

Thawing time
Decorettes :
5 minutes at room temperature.



Decorette Coffee and Cocoa
110x1,8 g - 85x20 mm
Ref. 1630



Decorette Meringue Coffee
185x0,84 g - ø 35 mm
Ref. 1635



Decorette Meringue Passion
210x0,7 g - 30x20 mm
Ref. 1634

Choc-O-Crisps

Our **choc-o-crisps** are made of the most delicious chocolate and puffed rice, making it a perfect combination of sweet and crunchy. We offer two delicious flavours: raspberry & yogurt and praliné. Our airy chocolate crispies can be used either as a base or as a decoration and can be broken up as required. Use as a finishing touch for desserts, ice cream, cakes or other treats.

Thawing time
Choc-O-Crisp :
5 minutes at room temperature,
10 minutes in the refrigerator.



Choc-O-Crisp Praliné
2x250 g
Ref. 24111



Choc-O-Crisp Raspberry Yogurt
2x400 g
Ref. 24121



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