

# Elements<sup>®</sup>

by **Didess**



Create  
your own  
dessert

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

**Didess**<sup>®</sup>  
*Creative taste experience*

**Didess**<sup>®</sup>  
*for Bakeries*

**Elements**<sup>®</sup>  
by Didess

**FOOD  
REVOLUTION**<sup>®</sup>  
by Didess

**new  
tex**<sup>®</sup>  
by Didess

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.



# Elements<sup>®</sup>

## by Didess

Frozen Elements by Didess offers a wide range of easy and delicious dessert solutions for chefs. Whether you are looking for **a dessert which is quick to prepare** or if you want to impress with a **unique and tasty dessert**, we have the solution you need.

You can choose to create a full dessert with our offerings or, alternatively, finish your 'signature dessert' with our delicious ready-made elements.

We offer soft textures such as quenelles, spongecakes and salsas. But we also have a lot in store for crispy textures: just think of our decorettes, crumbles and Choc-O-Crisps. Furthermore, you can come to us for products which can be served as a base, but also for products which can provide a beautiful finish.

What about our extensive choice of flavours? From chocolate flavours to fresh and fruity flavours, we have something for everyone. So you can surprise your customers over and over with the most original and delicious desserts.

In addition, all products are frozen, meaning you can take exactly what you need without wasting. This creates more efficiency in the kitchen and reduces costs.

In short, with Frozen Elements by Didess, your chef can always count on us for the most convenient and delicious dessert solutions. Discover our wide range in this leaflet and take your desserts to an even higher level.

### In short:



**Save on staff costs and time**



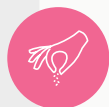
**Nice addition to your dessert range**



**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 such as 100% real butter, free-range eggs, ...**



**All boxes are made of 100% recycled plastic and are also recyclable!**



## Content

QUENELLES .....	4
SFERAS .....	5
CHOCOLATE BROSS .....	6
SPONGECAKES .....	7
CRUMBLES .....	8
CHOC-O-CRISPS .....	8
PERFECT DESSERT SALSAS .....	9
PANNA COTTA RING .....	10
BASE BROWNIE .....	10
DECORETTES .....	11



Strawberries in Perfect  
Dessert Salsa Raspberry Hibiscus  
Tea | Maxi Quenelle Mascarpone |  
Crumble Raspberry Yogurt |  
Cocktail-Foam Strawberry & Basil  
– Food Revolution by Didess |  
Rice Crispies Raspberry -  
New Tex | Cress |  
Raspberry Powder

# Quenelles

Making **quenelles** is a true art and requires time and dedication to shape them perfectly. Frozen 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.



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



**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

# 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, yuzu and basil. These sferas are perfect as decorations for cakes, pastries and desserts and add a beautiful, elegant touch.



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



**Mini Sfera  
Basil**  
160x3 g / Ø10 mm  
Ref. 45013



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



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



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



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



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



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

Retro Crocq' Almond –  
Didess | Mini Sfera Yuzu |  
Maxi Sfera Exotic |  
Perfect Dessert Salsa Exotic  
Lime | Spongecake Almond |  
Rice Crispies Citrus –  
New Tex | Yopoi | Cress |  
Lime Zest





Spongecake Chocolate I  
Dark Chocolate Bross I  
Chocolate Ice Cream I  
Raspberry Powder I  
Chocolate Powder  
Callebaut

# 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:**  
5 minutes at  
room temperature,  
20 minutes in the  
refrigerator.



**Dark Chocolate Bross**  
450 g  
Ref. 2422



**White Chocolate Bross**  
450 g  
Ref. 2420

# Spongecakes

Add volume to your desserts with the help of these light and ultra airy **spongecakes**. Our artisan baked spongecakes are ready-to-eat and packaged in convenient cups. As a result, the spongecakes are defrosted in no time, saving you a lot of time. At Frozen Elements by Didess, we offer four different flavours: almond, chocolate, raspberry and pistachio.



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



**Spongecake Pistachio**  
8x20 g  
Ref. 16212



**Spongecake Raspberry**  
8x20 g  
Ref. 16242



**Spongecake Chocolate**  
8x20 g  
Ref. 16272



**Spongecake Almond**  
8x20 g  
Ref. 16202

Crumble Almond |  
Spongecake Almond |  
White Chocolate Bross |  
Calamansi Cream |  
Gold Spray |  
Lime Zest



# Crumbles

**Crumble** based on biscuits is a delicious and crunchy addition to your desserts. At Frozen 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

# 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.



**Choc-O-Crisp  
Feuillettine**  
2x250 g  
Ref. 24111



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



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

# Perfect Dessert Salsas

It is often the little details that make the difference, and this is certainly true for our **perfect dessert salsas**. Thanks to the addition of xanthan gum, these sauces are thicker than a coulis, making it easy to add a final touch to your dessert without running. These salsas add depth and complexity to your creations in no time. Available in two flavours exotic lime and raspberry hibiscus tea.



Perfect Dessert Salsa  
Raspberry Hibiscus Tea  
220 g  
Ref. 00401



Perfect Dessert Salsa  
Exotic Lime  
220 g  
Ref. 00411



Thawing time  
Perfect Dessert  
Salsa:  
Thaw in the  
refrigerator 8 hours  
before use.



Maxi Quenelle Yogurt  
Mousse | White Chocolate  
Bross | Spongecake Almond  
| Calamansi Cream |  
Perfect Dessert Salsa  
Exotic Lime | Cress |  
Lime Zest

# Panna Cotta Ring

Surprise your taste buds with our delicious **ring-shaped panna cotta**! Made with extra yogurt, citrus and vanilla for a perfectly balanced flavour. This elegant and creamy treat is a feast for the eyes and melts in your mouth. The ring shape provides a beautiful presentation on your dessert plate and makes serving a breeze.

Panna Cotta Ring Yogurt  
Citrus I Mini Sfera Yuzu I  
Mini Sfera Basil I  
White Chocolate Bross I  
Calamansi Cream I  
Cocktail-Foam Mint & Lime -  
Food Revolution  
by Didess



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



**Thawing time**  
**Panna Cotta Ring:**  
Defrost 1 hour in  
advance in the  
refrigerator.



# Base Brownie

Take your desserts to the next level with our delicious **base brownie**. This base is made with chocolate, almonds, hazelnuts and walnuts for an irresistible flavour and texture. Defrost briefly and use as a base for your cakes, pastries and desserts. Unleash your creativity and enjoy the perfect combination of flavour and texture with our base brownie.



**Thawing time**  
**Base Brownie:**  
10 minutes at room  
temperature,  
20 minutes in the  
refrigerator.



**Base Brownie**  
3x390 g - 265x165 mm  
Ref. 4510

# 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, with a finishing touch of delectable hazelnuts, coffee or coconut. For an extra airy and delicate texture, you can also choose for our ultra-fine meringues, finished with freeze-dried passion fruit or intense coffee.



Thawing time  
Decorettes:  
5 minutes at room  
temperature.



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



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



**Decorette  
Coconut**  
235x1,1 g - 50x15 mm  
Ref. 1628



**Decorette  
Hazelnut**  
230x2,1 g - 30x30 mm  
Ref. 1629



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



Vanilla Ice Cream |  
Whipped Cream | Lemon  
Compote | Crumble Almond |  
Perfect Dessert Salsa Exotic  
Lime | Spongecake Almond |  
Decorette Meringue Passion  
| Yopoi | Cress



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