

Elements[®]

by **Didess**



Create
your own
dessert

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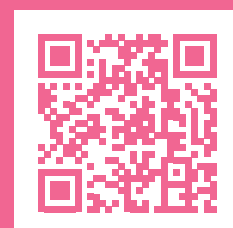
At Didess, we are all about providing high-quality, artisanal products, developed with the utmost care and expertise. Whether it's delicious butter biscuits, decorations, colourful crackers or easy dessert solutions, ... we have it all.

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.



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®

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.

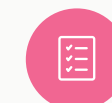
In addition, all products are frozen, meaning you can take exactly what you need without wasting. This creates more efficiency in the kitchen and reduces costs.

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



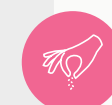
Nice addition to your dessert range



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!



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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.



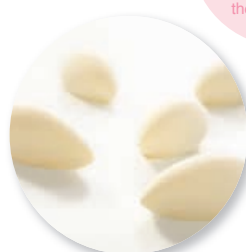
Maxi Quenelle
Mascarpone
30x13 g / 55x28 mm
Ref. 45041



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.

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.



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



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

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



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

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

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

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 |
Dark Chocolate Bross |
Chocolate Ice Cream |
Raspberry Powder |
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



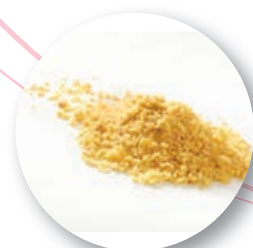
Spongecake Almond
8x20 g
Ref. 16202

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.



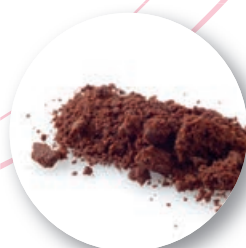
Crumble Almond
1 kg
Ref. 00211



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 Feuilletine
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.



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



Perfect Dessert Salsa Raspberry Hibiscus Tea
220 g
Ref. 00401



Perfect Dessert Salsa Exotic Lime
220 g
Ref. 00411



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



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



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



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 I
Whipped Cream I Lemon
Compote I Crumble Almond I
Perfect Dessert Salsa Exotic
Lime I Spongecake Almond I
Decorette Meringue Passion
I Yopoh I Cress



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