



ELEMENTS[®]

inspired by DELEYE and DIDESS



Create
your own dessert

Frozen Elements is a range of frozen dessert elements that 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.

Quenelles

Making quenelles is not exactly easy, and doing it properly take time and patience. In the Elements range, you'll find exclusive, always perfectly made quenelles in a variety of shapes and flavours:



Maxi Quenelle
Mascarpone
Art. 45041
30x13g - 55x28mm



Maxi Quenelle
Tonka Chocolate
Art. 45051
30x13,5g - 55x28mm



Maxi Quenelle
Tanzania Chocolate
Art. 45061
30x13,5g - 55x28mm



Maxi Quenelle
Red fruits
Art. 45071
30x13g - 55x28mm



Maxi Quenelle
Yogurt Mousse
Art. 45081
30x13g - 55x28mm

Thawing time
Quenelle:
15 to 20 minutes at
room temperature,
25 minutes in the
fridge.



NEW

Maxi Quenelle
Lime
Art. 45088
30x10g - 55x28mm

Serving tip

Mini Sfera Caramel | Piping Bag
Vanilla Crèmeux | Maxi Sfera
Caramel | Piping Bag Caramel
Crèmeux | Maxi Quenelle Parfait
Praliné | Decorette Coffee & Cocoa |
Spongecake



Piping Bags



Piping Bag
Exotic Crèmeux
Art. 45191
4x300g



Piping Bag
Caramel Crèmeux
Art. 45201
4x300g



NEW

Piping Bag
Vanilla Crèmeux
Art. 45222
4x300g



NEW

Piping Bag
Raspberry Crèmeux
Art. 45223
4x300g

Thawing time
Piping Bag:
Allow to thaw for
24 hours before
use in the fridge.

Tip! Snip off the tip of the piping bag close to the end to allow finer decoration.

Crèmeux

The Crèmeux by Elements are flavoured with caramel, exotic fruit, yuzu and now even with basilic, white chocolate, lemon, raspberry and walnut.



Mini Quenelle
Yuzu
Art. 45162
64x6g - 35x20mm



Mini Quenelle
Exotic
Art. 45161
64x6,5g - 35x20mm



Mini Quenelle
Caramel
Art. 45163
64x6,5g - 35x20mm

Thawing time
Mini Quenelle:
7 to 10 minutes at
room temperature,
12 to 15 minutes in
the fridge.



Mini Sfera
Yuzu
Art. 45010
160x3g - ø10mm



Mini Sfera
Exotic
Art. 45011
160x3g - ø10mm



Mini Sfera
Caramel
Art. 45021
160x3g - ø10mm



Mini Sfera
Basilic
Art. 45013
160x3g - ø10mm

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



Maxi Sfera
Yuzu
Art. 45110
56x10g - ø25mm



Maxi Sfera
Exotic
Art. 45111
56x10g - ø25mm



Maxi Sfera
Caramel
Art. 45121
56x10g - ø25mm



Maxi Sfera
Basilic
Art. 45112
56x8g - ø25mm



Mega Sfera White
Chocolate Basilic
Art. 4530
20x12g - ø30mm

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



Little Lemon
Art. 45012
20x10g - 27x20mm



Crèmeux Raspberry
Art. 45014
63x5g - 27x20mm



Crèmeux Walnut
Art. 45015
20x15g - 35xmm

NEW

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



Give your dessert an extra fresh touch with
a fine sprig of cress

Little Lemon | Mini Sfera Exotic | Perfect Salsa
Exotic Lime | Crumble Almond |
Choc-O-Crisp Praliné | Decorette Meringue
Passion



Crèmeux Walnut | Spongecake Chocolate |
Crumble Chocolate | Piping Bag Caramel
Crèmeux | Dark Chocolate Bross

Decorettes

These light, airy, ultrafine meringues and cookies are finished with freeze-dried passionfruit, intense coffee, coffee and cocoa, hazelnut and coconut.



Decorette
Meringue Passion
Art. 1634
210x0,7g - 30x20mm



Decorette
Meringue Coffee
Art. 1635
185x0,8g - ø35mm



Decorette
Coffee & Cocoa
Art. 1630
110x1,8g - 75x20mm



Decorette
Hazelnut
Art. 1629
230x2,1g - 30x30mm



Decorette
Coconut
Art. 1628
235x1,1g - 74x10mm

Thawing time
Decorettes:
5 minutes at room
temperature

NEW

NEW

NEW

Chocolate Bross



Dark Chocolate Bross
Art. 2422
450g



Milk Chocolate Bross
Art. 2421
450g



White Chocolate Bross
Art. 2420
450g

Thawing
Chocolate Bross:
5 minutes at room
temperature.

NEW

NEW

NEW

Sugar Web

Tip: The Sugar Web is hygroscopic, which means that it can rapidly absorb moisture once it is exposed to the air. That's why it should be added to your dessert at the last minute.



Sugar Web
Art. 4515
100g

Serving tip

Vanilla ice cream | Basis Brownie | Tube Hazelnut | Piping Bag Caramel Crèmeux | Piping Bag Vanilla Crèmeux | Milk Chocolate Bross | Spongecake Chocolate | Mini Sfera Caramel | Crumble Brazil Coffee | Retro Crocq' Almond



Spongecake

Give your dessert some extra volume with these light, ultra-airy spongecakes. The spongecakes come ready to use, packaged in plastic cups and will thaw in a flash, which saves you lots of time.



Spongecake
Pistachio
Art. 16212
8x20g



Spongecake
Raspberry
Art. 16242
8x20g



Spongecake
Chocolate
Art. 16242
8x20g



Spongecake
Almond
Art. 16202
8x20g

Thawing time
Spongecake:
20 minutes at room
temperature, 1h in
the fridge.

Crumble



Crumble
Almond
Art. 00211
1 kg



Crumble
Brazil Coffee
Art. 00221
1 kg



Crumble
Raspberry Yogurt
Art. 00231
1 kg



Crumble
Chocolate
Art. 00241
1 kg

Thawing time
Crumbles:
1 hour at room
temperature, 2
hours in the fridge.

Perfect Dessert Salsa



Perfect Dessert Salsa
Raspberry Hibiscus Tea
Art. 00401
220g



Perfect Dessert Salsa
Exotic Lime
Art. 00411
220g

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

NEW
PACKAGING

Choc-O-Crisp



Choc-O-Crisp
Feuilletine
Art. 24101
2x400g



Choc-O-Crisp
Praliné
Art. 24111
2x250g



Choc-O-Crisp
Raspberry Yogurt
Art. 24121
2x400g

Thawing time
Choc-o-Crisp:
20 minutes at room
temperature, 1h30 in
the fridge.

Tip: Break the Choc-O-Crisps in little pieces to decorate your dessert.

Tablets



NEW

Tablet Panna Cotta with
Chocolate Fondant
Art. 4571
20x30g - 90x45mm



NEW

Tablet Milk Chocolate
Salted Caramel
Art. 4572
20x30g - 90x45mm



NEW

Tablet Vanilla Crèmeux
Art. 4570
20x25g - 90x45mm

Thawing time
tablets:
15 minutes at room
temperature,
30 minutes in the
fridge.

Rings



Panna Cotta Ring
Yogurt Citrus
Art. 4510
10x65g - ø95mm



NEW

Ring Tonka Milk
Chocolate
Art. 45584
10x65g - ø96mm

Thawing time
Rings:
Defrost 4 hours in
advance into the
fridge.

Bases



Base Javanais
Art. 4509
4x300g - 255x155mm



Base Brownie
Art. 4510
3x350g - 265x165mm



NEW

Base Misérable
Art. 45095
3x255g - 26x165mm

Thawing time
Base Javanais:
Depending on the surface
area. To fully thaw the
Javanais: 15 minutes at room
temperature, 25 minutes in
the fridge.

Thawing time Base
Misérable:
Depending on the surface
area. To fully thaw the
Misérable: 15 minutes
at room temperature, 25
minutes in the fridge.

Thawing time Base Brownie:
Depending on the surface
area. To fully thaw the
Brownie: 30 minutes at room
temperature, 60 minutes in
the fridge.

Disks



Disk White Chocolate
Vanilla
Art. 4524
16x22g - ø145mm



Disk
Dark Chocolate
Art. 4525
16x22g - ø145mm



Disk White Chocolate
Strawberry Yogurt
Art. 4526
16x22g - ø145mm

There's no need
to thaw the disks.
They can be used
immediately.



Vanilla ice cream | Disk Dark Chocolate |
Spongecake Chocolate | Decorette |
Meringue Coffee | Piping Bag Caramel
Crèmeux | Chocolate Kit | Crumble
Chocolate | Piping Bag Vanilla Crèmeux



Diamond Collection®

Simplify your mise en place and cut down on labour with these exquisite, ready-to-use desserts. Diamond Collection offers you 5 creative base forms in a variety of flavours.



NEW

Sphere Jade
Raspberry
Art. 45575
11x85g - ø65mm



NEW

Sphere Jade
Mascarpone
Art. 45576
11x85g - ø65mm



NEW

Sphere Jade
Chocolate
Art. 45574
11x85g - ø65mm



Half Moon Emerald
Art. 4551
10x65g - 110mm



Long Bar Topaz
Art. 4552
10x100g - 160x27mm

Thawing time
Diamond
Collection:
Thaw in the fridge 4
hours before use.

Each Diamond Collection package also contains a customised chocolate kit that you can use according to your own creativity. Chocolate kit is also available separately.



Chocolate Kit
Art. 4552

Tip: Fry the attached crackers for +/- 10 seconds in vegetable oil at 180°C.

Discover more great
serving tips on
www.frozenelements.be



Inspirators



ELEMENTS®

inspired by DELEYE and DIDESS



Didess



Deleye Products

“Artisanal top quality according to the rules of art, creatively and professionally thought out.”
Business manager Dirk Peeters knows what he stands for.

Didess’ main ambition is to share inspiration, creativity and expertise with chefs at home and abroad, resulting in rich variety of artisanal and innovative products based on art and love for the profession.

Deleye Products is a well-known international player in the sector of frozen refined desserts.

In 1993 Carlos Deleye founded “Deleye Products”. The company grew from unknown in the frozen product range to be loved by the whole pastry world. Deleye Products supplies to national and international wholesalers, catering, the bakery industry and restaurants



From pastry chef to award-winning chef, Roger van Damme certainly qualifies as a unique figure in the culinary world. Since the 90’s, his Antwerp restaurant Het Gebaar has been a reference and much loved for its heavenly desserts and original lunch specials. Dessert Trofee, Coupe du Monde, Guardian Pastry Award, Chef of the Year, a Michelin Star and as the cherry on top ‘BEST PASTRY CHEF OF THE WORLD’.

Roger van Damme has earned his stripes.
That’s why we consider it an honour to be able to work with him to create Elements.

