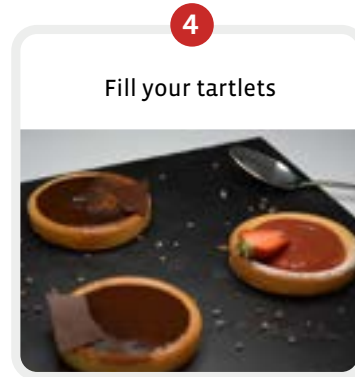
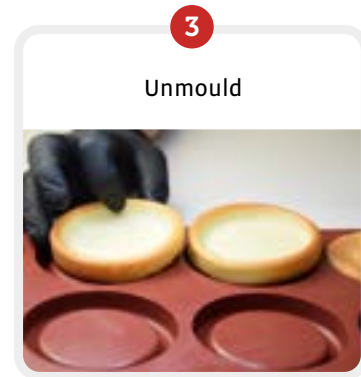
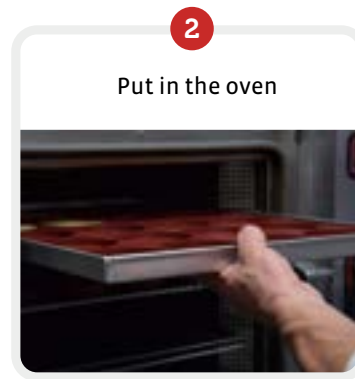
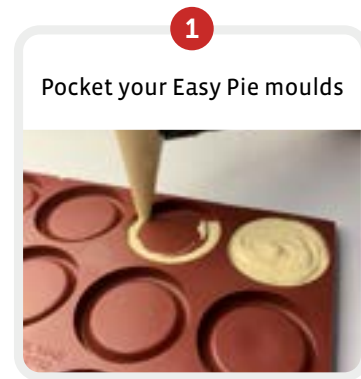


Suggestion of use 3 : Travel cake



EASY PIE RANGE
A REVOLUTIONARY CONCEPT!



SHOP ONLINE



ALL OUR EASY PIE
RECIPES



WATCH OUR TUTORIAL
VIDEO



LÉO BARDY,
Consulting chef, pastry chef and chocolatier

The big advantage is the time saving. As the Easy Tarte moulds do not require the dough to be rolled out. I recommend them to anyone who wants to increase their productivity.



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www.mae-innovation.com



Our range of **Silmaé Easy Pie** silicone moulds is a real revolution in the food industry. It is an innovative concept developed by **Frédéric Bourse**, pastry chef, international consultant and instructor.

The **Easy Tarte** moulds allow you to make your sweet and savoury recipes **without rolling out the dough**. The shape of the mould has been especially designed to accommodate poachable dough and appliances. This saves you a lot of time when making **tarts, quiches, travel cakes...** with a very soft result !



*Frédéric Bourse
Consulting chef, pastry chef and chocolatier*

A RANGE COMPOSED OF 6 DIFFERENTS SIZES



Reference : 013690
Sizes : 400x600mm - 400x300mm - 200x300mm



Reference : 013683
Sizes : 400x600mm - 400x300mm - 200x300mm



Reference : 013732
Sizes : 400x600mm - 400x300mm - 200x300mm



Reference : 013731
Sizes : 400x600mm - 400x300mm



Reference : 013714
Sizes : Ø200x25mm - 463mL



Reference : 013712
Sizes : Ø160x25mm - 308mL

THE ADVANTAGES OF EASY PIE MOULDS

- Preparation in a record time
- A soft finish
- Designed for intensive food use
- Easy demoulding and cleaning
- Economical : 1 mould = multiple
- For craftsmen and food manufacturers

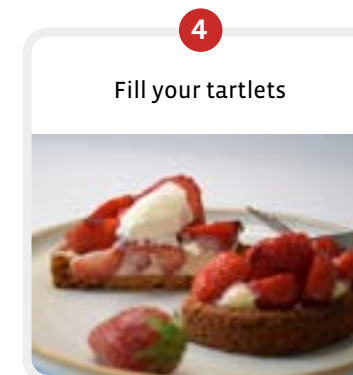
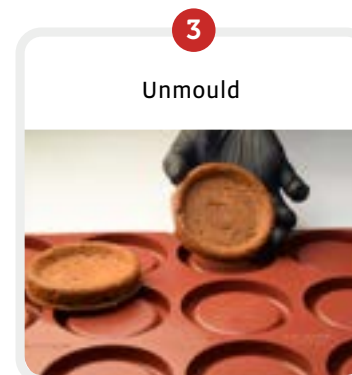
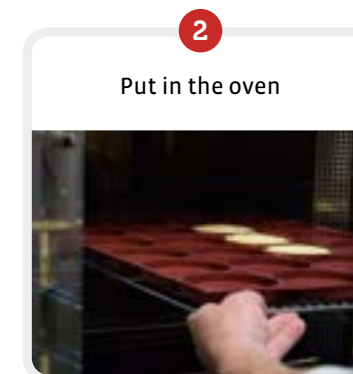
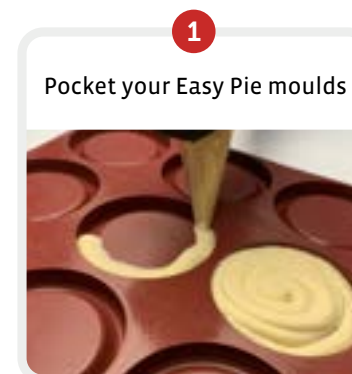


APPLICATION IDEAS & USER GUIDE

Every Easy Pie mould can be used for a wide range of different uses, both in the craft and industrial sectors.

3 examples of use for the Easy pie mould 013732 in pictures :

Suggestion of use 1 : The soft tartlet



Suggestion of use 2 : Decoration

The diameter of this decoration is Ø72 mm. It is particularly compatible with the moulds "Cylinder" ref. 012498 or "Muffin" ref. 002743

