



dobla's
nature.
the artisan collection 2017

INNOVATION IN
CHOCOLATE



The Collection 2017.

In these times we are all searching for the truth and for honesty. In governments, in companies, in people, in products and in ingredients. The world around us is going back to the true story, what is real, what is not. We want to make things that represent who we are and what we stand for.

Dobla stands for 'Innovation in Chocolate' in its purest form. Innovation in our product, in our production methods and in use of natural ingredients. Therefore we feel with launching the new 'Dobla's Nature' and "Finest" concepts range, we are exactly doing that. Products that are going to complete your pastry, cakes and delicacies.

It is our mission, our passion, our 'Dobla's Nature' !

On behalf of the entire
Team Innovation Center Dobla,
Harm Jansen

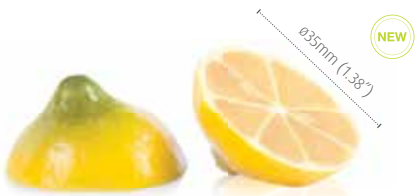


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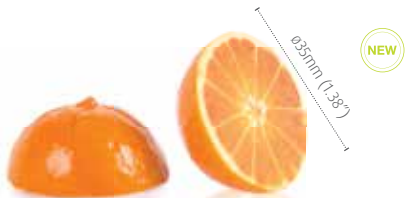
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NATURE



Chocolate lemon
77312 (36 pcs)



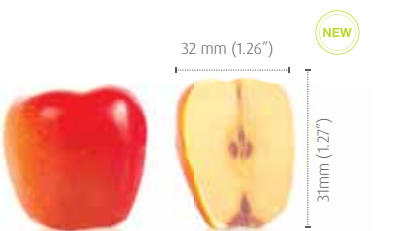
Chocolate orange
77314 (36 pcs)



Chocolate lime
77313 (36 pcs)



Chocolate strawberry
77315 (36 pcs)



Chocolate apple
77311 (36 pcs)



Chocolate orange
77314 (36 pcs)

Sacher torte
By Menno Spataro



Chocolate vanilla pod
77310 (48 pcs)



Chocolate cinnamon
77309 (45 pcs)



Chocolate star anise
77308 (54 pcs)



Chocolate apple
77311 (36 pcs)

Chocolate cinnamon
77309 (45 pcs)



Butterfly.....
77246 (120 pcs)



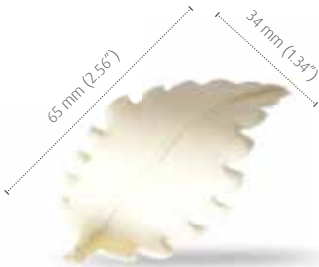
Butterfly
77246 (120 pcs)



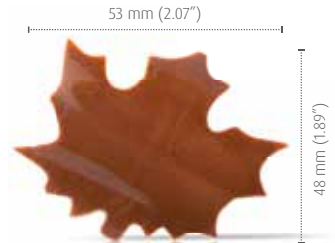
Cocoa bean
77063 (100 pcs)



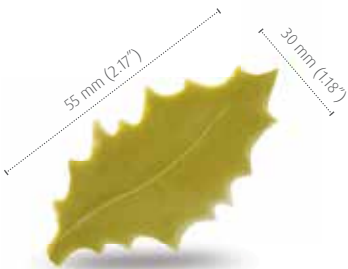
Elegance dark
77137 (160 pcs)



White leaf 3D
77087 (96 pcs)



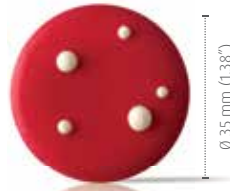
Maple leaf
77078 (90 pcs)



Holly leaf
77069 (180 pcs)



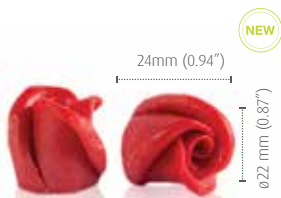
Oak leaf
77204 (156 pcs)



Toadstool
77081 (200 pcs)



Acorn
77080 (40 pcs)



Chocolate rose mini red
77288 (45 pcs)



Chocolate rose mini
77290 (45 pcs)



Pinecone
77265 (18 pcs)



Daisy
77049 (140 pcs)



Recipe: Apple Pie

Frangipane

- 100 g Almond paste
- 50 g Whole egg
- 200 g Crème fraîche
- 25 g Calamansi juice

Mix the almond paste with the whole egg and calamansi juice. Finally, gently fold the crème fraîche.

Apple appareil

- 600 g Granny Smith apples
- 50 g Sugar
- 50 g Whole egg
- 20 g Egg yolk
- 15 g Starch
- 30 g Butter
- 1/2 g Vanilla pod

Peel the apples and cut them into uniform cubes. Spread the frangipane. Mix all ingredients for the appareil together to form a liquid mixture. Pour this over the apples so that all fields are covered. Bake at 175 ° C

Breton shortbread

- 180 g Egg yolks
- 400 g Sugar
- 450 g Butter
- 10 g Salt
- 500 g Patent flour
- 15 g Baking powder
- 100 g Almond powder

Mix the butter, sugar and salt. Little by little add the egg yolks. Add the almond powder into the mixture. Sieve patent flour and baking powder and mix all together. Bake at 180° C

Yoghurt lemon mousse

- 250 g Orange puree
- 150 g Limon puree
- 14 g Gelatin
- 150 g Low Fat yogurt
- 350 g Whipped cream
- 80 g Sugar

Soften the gelatin in cold water. Heat a small portion of the orange puree, sugar and combine with the softened gelatin. Add the remaining cold fruit puree. Finally, gently fold in the whipped cream and low fat yogurt.



FINEST RANGE



Crinkle
77068 (240 pcs)

..... **Daisy**
77049 (140 pcs)

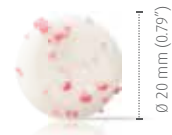
Matcha
By Jeroen van Helvoirt



Daisy
77049 (140 pcs)



Golden crumble
77286 (486 pcs)



Crumbly pink
77143 (486 pcs)



Mini toadstool
77242 (756 pcs)



Pearl
77140 (120 pcs)



Mini pearl gold
77269 (312 pcs)



Mini pearl assortment
77287 (312 pcs)

Mini pearl red (104 pcs)
Mini pearl pink (104 pcs)
Mini pearl white (104 pcs)



Diamond
77180 (80 pcs)



Recipe: Matcha

Almond crumble

100g	Extra refined sugar
100g	Unsalted dairy butter
100g	Almond powder 100%
100g	Cake flour

Mix all the ingredients together to form a dough and let it set for at least 4 hours in the refrigerator. Roll out the dough to 1 cm thickness, make crumbles. Bake them at 180° C for 14 - 16 minutes

Mandarin jelly cubes

80g	Mandarin puree
20g	Fresh lime juice
4g	Sugar
1g	Agar agar

Soak the agar gar in 5 parts water. Heat up 1/4 of the lime juice together with the sugar and add the agar agar. Add the remaining juice and mandarin puree. Let it cool and cut into cubes as needed.

Matcha glaze(optional)

150g	Water
300g	Granulated sugar
300g	Glucose
20g	Powder gelatin 200 Bloom
120g	Water
200g	Sweet condensed milk
300g	White chocolate Ivoire 35%
0,3g	matcha powder

Bring the water to a boil with sugar and glucose (103°C). Add the condensed milk, matcha powder and the hydrated gelatin. Pour gradually into the melted chocolate until shiny texture. Use around 35°C.

Rice krispies

30g	rice krispies
70g	Titanium white chocolate

Melt the chocolate and pour over the rice krispies. Let it cool and use as needed.

Lime jelly

100g	Fresh lime juice
5g	Sugar
1,5g	Agar agar

Soak the agar gar in 5 parts water. Heat up 1/4 of the lime juice together with the sugar and add the agar agar. Add the remaining juice. Let it cool and cut into cubes as needed.

Matcha cremeux

291g	Cream 35%
17g	Full milk
70g	Egg yolks
52g	Sugar
4g	Gelatin powder
20g	Water
10g	Matcha powder

Heat up the cream with the sugar. Add the egg yolk. Heat up to 82°C and immediately add the gelatin and let it cool to 30°C. Mix with the matcha powder and mix with a blender. Let is set in the refridgerator for at least twelve hours.



chef's **COLLECTION**

Chocolate orange
77314 (36 pcs)

Pebbles pastel
77227 (480 pcs)

Pearl
77140 (120 pcs)

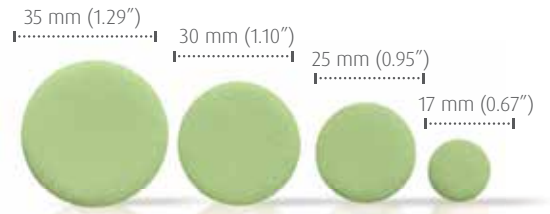
Cheesecake
By William Dekker



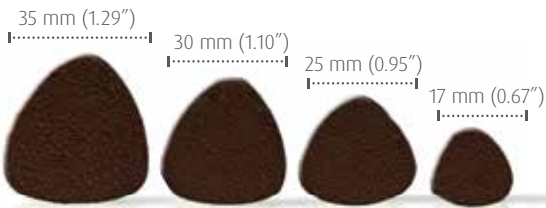
Chef's Collection 2D



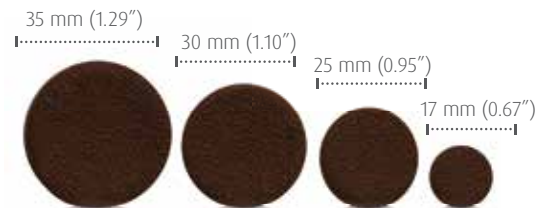
Pebbles pastel
77227 (480 pcs)



Spots pastel
77228 (420 pcs)



Pebbles original
77226 (480 pcs)



Spots original
77223 (420 pcs)



Daisy
77049 (140 pcs)



Golden crumble
77286 (486 pcs)



Crumbly pink
77143 (486 pcs)



Mini toadstool
77242 (756 pcs)



Matcha
By Jeroen van Helvoirt



Ø 35 mm (1.38")

Toadstool
77081 (200 pcs)



Ø 55 mm (2.17")

Ice crystal
77093 (88 pcs)



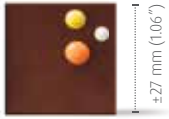
35 mm (1.38")

Crinkle
77068 (240 pcs)



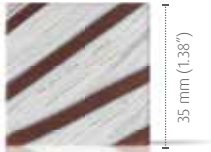
35 mm (1.38")

Bling dark
77133 (288 pcs)



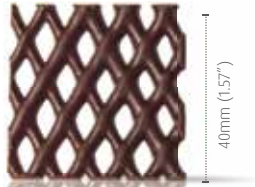
±27 mm (1.06")

Dots
77142 (360 pcs)



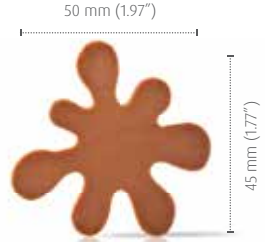
35 mm (1.38")

Zebra
77084 (288 pcs)



40mm (1.57")

Filter square
77004 (150 pcs)



50 mm (1.97")

45 mm (1.77")

Splash milk
77179 (195 pcs)



± 25 mm (0.98")

± 70-80 mm (2.76-3.15")

Stevia Feather artisanal
77251 (126 pcs)



± 25 mm (0.98")

± 70-80 mm (2.76-3.15")

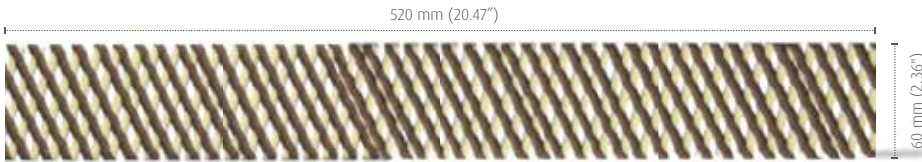
Feather artisanal
77102 (126 pcs)



± 27 mm (1.06")

± 66 mm (2.60")

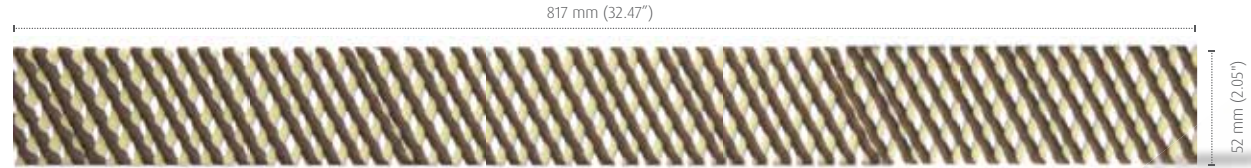
Flame
77071 (144 pcs)



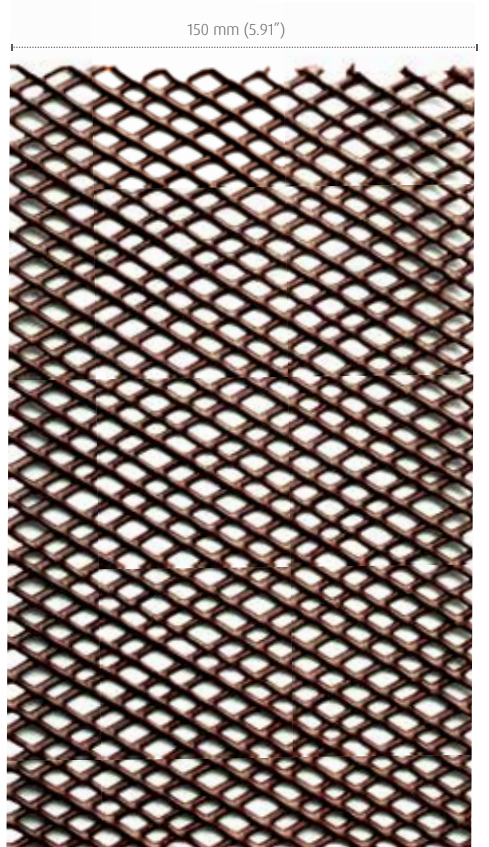
Collar sheet dark/white
15033 (75 pcs)
for a cake of Ø 160 mm



Collar sheet dark
15032 (75 pcs)
for a cake of Ø 160 mm



Collar sheet long dark/white
15035 (75 pcs)
for a cake of Ø 260 mm



Filter dark
77002 (10 sheets)



Filter dark/white
77104 (10 sheets)

Storage Collar sheet temperature:
12° - 18°C (53° - 64°F)
Handling Collar sheet temperature:
18° - 20°C (64° - 68°F)

Store packaging approximately:
1-3 hours
before using at a temperature of :
18° - 20°C (64° - 68°F).



Stevia Elegance dark
77253 (160 pcs)



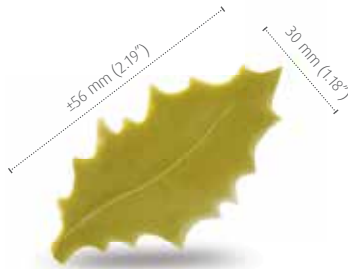
Elegance dark
77137 (160 pcs)



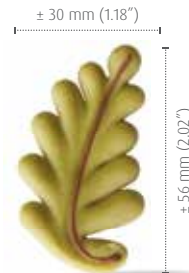
Elegance white
77182 (160 pcs)



Elegance milk
77056 (160 pcs)



Holly leaf
77069 (180 pcs)



Oak leaf
77204 (156 pcs)



Panda
77209 (105 pcs)



Ladybug
77138 (176 pcs)



Clown
77091 (105 pcs)



Pirate
77181 (160 pcs)

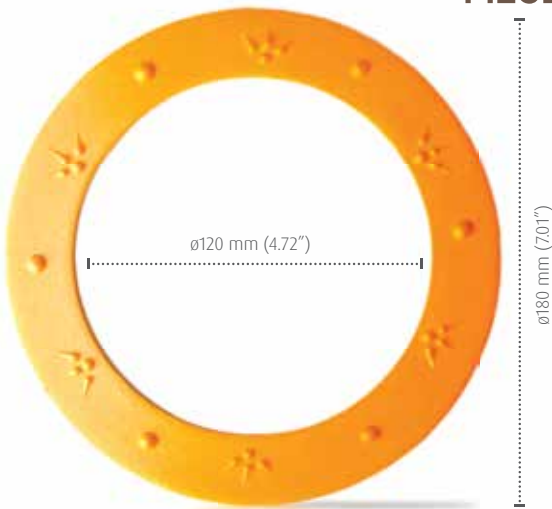


Lion
77202 (66 pcs)



..... Rectangle flamingo
77247 (18 pcs)

ONE
PIECE



Ring amber
77248 (16 pcs)

ONE
PIECE



Ring classic dark
77234 (16 pcs)

ONE
PIECE



Ring swirl milk
77232 (16 pcs)

ONE
PIECE



Rectangle wood milk
77233 (18 pcs)

ONE
PIECE



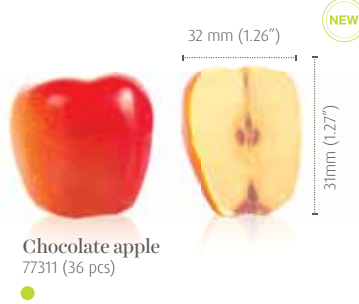
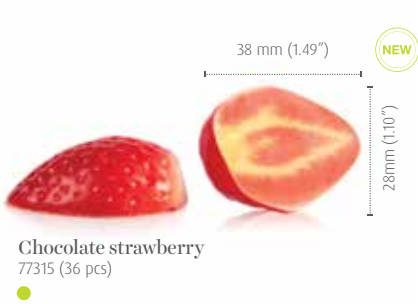
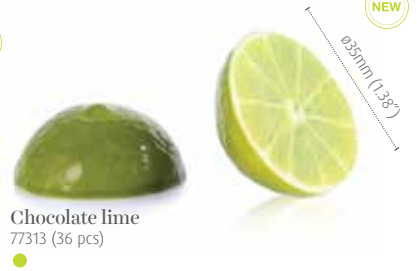
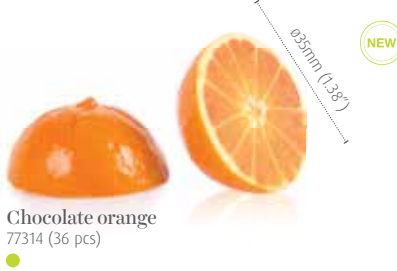
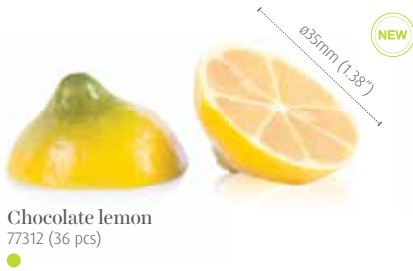
Rectangle ladybug
77231 (18 pcs)

ONE
PIECE



Rectangle flamingo
77247 (18 pcs)

Chef's Collection 3D





Chocolate strawberry
77315 (36 pcs)

Chocolate vanilla pod
77310 (48 pcs)



Diamond
77180 (80 pcs)



Pearl
77140 (120 pcs)



Mini pearl gold
77269 (312 pcs)



Mini pearl assortment
77287 (312 pcs)

Mini pearl red (104 pcs)
Mini pearl pink (104 pcs)
Mini pearl white (104 pcs)



Bow white
77208 (128 pcs)

Mini pearl assortment
77287 (312 pcs)

Mini pearl red (104 pcs)
Mini pearl pink (104 pcs)
Mini pearl white (104 pcs)



Acorn
77080 (40 pcs)



Snowball
77086 (40 pcs)



Marbled ball red white
76802 (252 pcs)



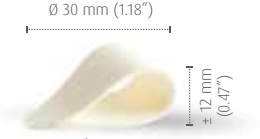
Rising sun
77076 (40 pcs)



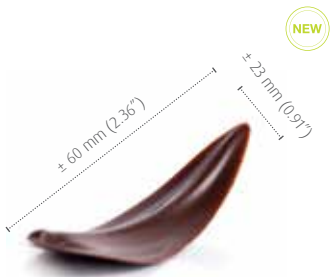
Hot lips
77218 (177 pcs)



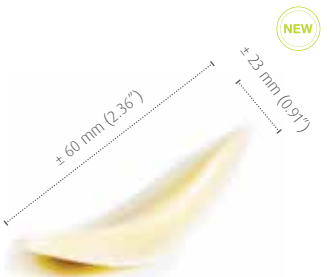
Eyes 3d
76803 (252 pcs)



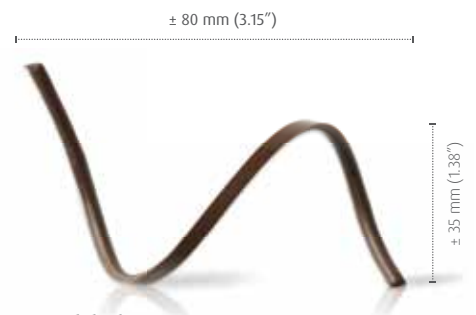
Bow white
77208 (128 pcs)



Curvy elegance dark
77038 (128 pcs)



Curvy elegance white
77039 (128 pcs)



Spiral dark
77051 (80 pcs)



Rio dark/yellow
71276 (36 pcs)



Twist green
77186 (80 pcs)



Chocolate rose mini red
77288 (45 pcs)



Chocolate rose mini white
77290 (45 pcs)



Chocolate rose dark
77192 (15 pcs)



Chocolate rose red
77193 (15 pcs)



Chocolate rose
77064 (15 pcs)



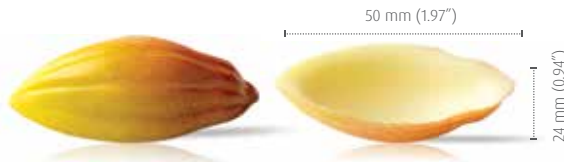
Tournesol
77177 (72 pcs)



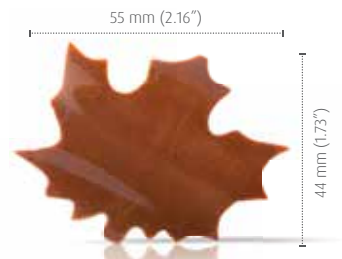
Butterfly
77246 (120 pcs)



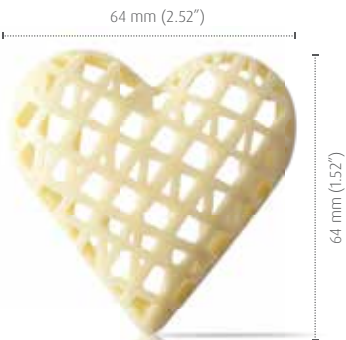
Coco
77207 (36 pcs)



Cocoa bean
77063 (100 pcs)



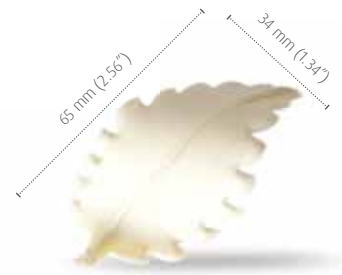
Maple leaf
77078 (90 pcs)



Heart white
77067 (32 pcs)



Sweet heart
77065 (64 pcs)



White leaf 3D
77087 (96 pcs)



Maple leaf
77078 (90 pcs)

Rectangle wood milk
77233 (18 pcs)

Mini toadstool
77242 (756 pcs)



Globes original
77263 (36 pcs)

Pecan
By Bart de Gans



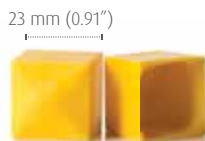
Globes original
77263 (36 pcs)



Filter telescope dark/white
77107 (22 pcs)



Eclair
77062 (96 pcs)



**STORY IN
A BOX**



Story in a box celebrate
78602 (6 stories)
Cupcake (6 pcs) Present 2 (6 pcs)
Cake (6 pcs) Candles (24 pcs)
Present 1 (6 pcs) Plaque (6 pcs)



Recipe: Strawberry yogurt

Lime sponge

540 g	Egg
200 g	Sugar
380 g	Almond powder
60 g	Patent flour
70 g	Butter
9 g	Lime zest
315 g	Egg white
255 g	Sugar

Melt the butter and add the lime zest. Beat the eggs, sugar and the almond powder lightly. Whisk the egg whites with the sugar until fluffy and fold through the mixture. Sieve the flour and mixes all together and join the melted butter. Bake at 200° C

Yogurt yuzu mousse

300 g	Orange puree
100 g	Yuzu puree
14 g	Gelatin
1	Vanilla pod
150 g	Low Fat yogurt
350 g	Whipped cream
80 g	Sugar

Soften the gelatin in cold water. Heat a small portion of the orange puree, sugar and combine with the softened gelatin. Add the remaining cold fruit puree. Finally, gently fold in the whipped cream and low fat yogurt.

Strawberry compote

190 g	Strawberry puree
20 g	Lime puree
130 g	Sugar
12 g	Gelatin
6 g	Modified starch
7 g	Lime zest
500 g	Forest strawberry

Weigh out 1/10 th of the sugar and combine with the starch. Soften the gelatin in cold water. Heat the purees, add the modified starch/sugar mixture and the remaining sugar. Bring to the boil and boil for one minute. Leave to cool down and add 65° C softened gelatin, lime zest and forest strawberry in the mixture.

Strawberry fruit mousse

500 g	Strawberry puree
30 g	Sugar
14 g	Gelatin
400 g	Whipped cream

Soften the gelatin in cold water. Heat a small portion of the strawberry puree and combine with the softened gelatin. Add the remaining cold fruit puree. Finally, gently add and fold the whipped cream.

Sablé dough

225 g	Butter
140 g	Sugar
45 g	Almond powder
90 g	Egg
2 g	Salt
3 g	Mandarin zest
375 g	Patent flour

Mix the butter, sugar, almond powder, mandarin zest and salt. Little by little add the egg. Sieve the patent flour and mixed all together.



chocolate

DECORATIONS



Mikado dark/white XL
71163 (±220 pcs)

Tiramisu entremet
By Michel Willaume

Decorations sticks

ø 5 mm
(0.20")



150 mm (5.91")

**Cigarillo dark
with white stripes**
71173 (± 200 pcs)



**Cigarillo retro
milk/white**
73169 (± 200 pcs)



**Cigarillo dark
with mint stripes**
71176 (± 200 pcs)
mint flavoured



**Cigarillo white
with purple stripes**
73178 (± 200 pcs)



**Cigarillo white
with dark stripes**
73173 (± 200 pcs)



Cigarillo retro
73175 (± 200 pcs)

ø 4,5 mm
(0.18")



150 mm (5.91")

Mikado dark/white XL
71163 (±220 pcs)

ø 4,5 mm
(0.18")



97 mm (3.82")

Mikado dark/white
72109 (±335 pcs)

ø 6 mm
(0.24")



45 mm (1.77")

Panatella mini dark
71174 (±310 pcs)



Panatella mini white
73174 (±310 pcs)



Decotubes dark
71106 (±140 pcs)



Decotubes milk
72114 (±140 pcs)



Decotubes white
73102 (±140 pcs)



Decotubes milk/white
72105 (±140 pcs)



Mikado dark
71162 (±335 pcs)



Mikado white
73165 (±335 pcs)



**Cigarillo multi color
assortment**
78013 (±210 pcs)



Panatella dark
71171 (±110 pcs)



Panatella white
73171 (±110 pcs)



**Panatella dark
with white stripes**
71172 (±110 pcs)



**Panatella white
with dark stripes**
73172 (±110 pcs)



Pangatella strawberry
73181 (±110 pcs)
strawberry flavoured



Pangatella retro
73176 (±110 pcs)

Ø 1,8 mm
(0.07")



200 mm (7.87")

Zigzag dark
71182 (±490 pcs)

Ø 1,8 mm
(0.07")



200 mm (7.87")

**Spear dark/white
assortment**
71178 (±490 pcs)



Pangatella strawberry
73181 (±110 pcs)



Turitella
72110 (±117 pcs)

Curls caramel
48152 (4 kg) · 48154 (1,5 kg)
caramel flavour

Banoffee entremet
By Bart de Gans

Decorations rolls



Turitella
72110 (±117 pcs)



Turitella pink/white
78192 (±117 pcs)



Tornado white/dark
43124 (0,8kg = ±570 pcs)
72111 (0,2kg = ±144 pcs)



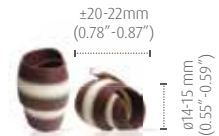
Rose dark/white
72183 (±180 pcs)



Rose white/dark
72182 (±180 pcs)



Rose white/purple
73806 (±180 pcs)



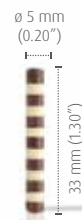
Rose midi dark/white
72184 (±330 pcs)



Dentelle dark
41116 (1 kg)

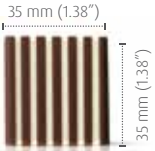


Mistral milk/white
42167 (± 1085 pcs = 2,5kg)
42175 (± 868 pcs = 2kg)



Twister dark/white
41159 (± 3150 pcs = 1,5 kg)

Decorations cut



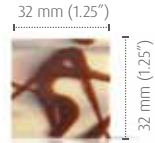
Domino square
dark/white
72213 (±500 pcs)



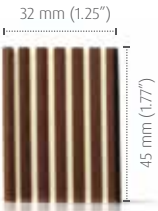
Domino square
white/pink
73219 (±500 pcs)



Domino square
green/red
78200 (±500 pcs)



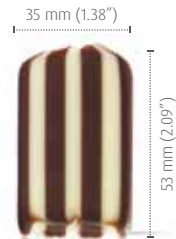
Diablo square
dark/white
73226 (±465 pcs)



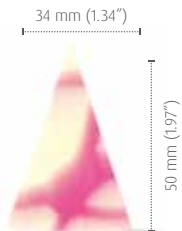
Domino rectangle
dark/white
72211 (±380 pcs)



Diablo rectangle
dark/white
73232 (±375 pcs)



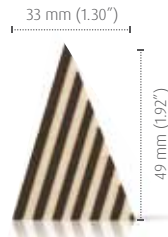
Sienna
72215 (±274 pcs)



Diablo spring
78229 (±290 pcs)



Diablo triangle
dark/white
73227 (±290 pcs)



Domino triangle
dark/white
72214 (±538 pcs)



Sienna
72215 (±274 pcs)

10 mm
(1.46")

NEW



140 mm
(4.01")

Stripe dark caramel
78009 (233 pcs)

NEW



Stripe caramel dark
73106 (233 pcs)

NEW



Stripe white pink
73101 (233 pcs)

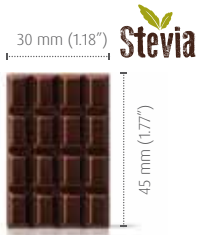


Stripe white pink
73101 (233 pcs)

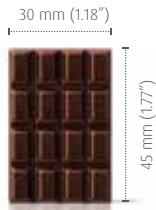
“Tompouce”
By Michel Willaume



Decorations moulded



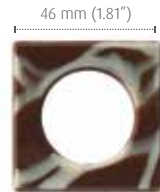
Stevia chocolate bar mini dark
77250 (±230 pcs)



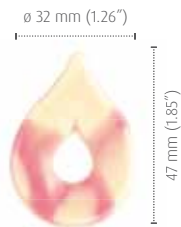
Chocolate bar mini dark
71265 (±230 pcs)



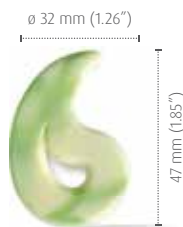
Eureka striped
73259 (±105 pcs)



Eureka marbled
72103 (±105 pcs)



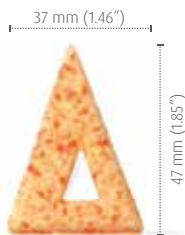
Puccini drop white/purple
73222 (±295 pcs)



Puccini comma white/green
73221 (±295 pcs)



Puccini assortment
71266 (±295 pcs)



Blizzard triangle white/red
73250 (±271 pcs)



Blizzard assortment
73196 (±262 pcs)



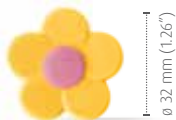
Tramontana marbled
72102 (±131 pcs)



Tramontana striped
73211 (±131 pcs)



Typhoon white/milk
73268 (±112 pcs)



Buttercup
78227 (±302 pcs)



Pink flower
78222 (±302 pcs)



Flower dark
54010 (76 pcs)



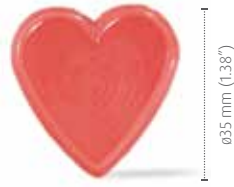
Flower white
54012 (76 pcs)



Sunflower assortment
71269 (±235 pcs)



Heart dark/red
73254 (±235 pcs)



Heart red
78400 (±395 pcs)



Heart red
78400 (±395 pcs)



Golden star
77072 (±248 pcs)



Stevia galaxy dark
77254 (±304 pcs)



Galaxy dark
77134 (±304 pcs)



Belle décor
71222 (±280 pcs)



Moon dark
71231 (±317 pcs)



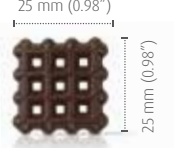
Fan decorette
71204 (±245 pcs)



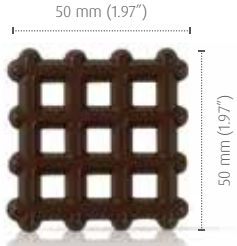
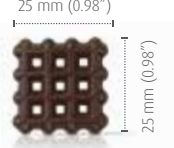
Pompidou
71268 (±265 pcs)



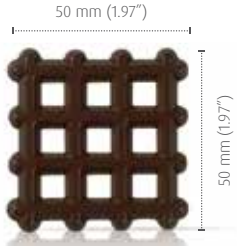
Round dark
71218 (±500 pcs)



Wire small
71240 (±380 pcs)



Wire big
71246 (±140 pcs)



Feather
71250 (±275 pcs)



Gallettes assortment
71216 (±315 pcs)

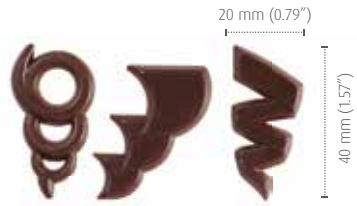


Victory assortment
71208 (±315 pcs)





Exclusive assortment
71202 (±310 pcs)



Maestro assortment
71272 (±250 pcs)



Grand décor assortment
71215 (±260 pcs)



Decorette assortment
71200 (± 375 pcs)



Decorette assortment
71200 (± 375 pcs)



Recipe: Tiramisu

Coffee sponge

115g	Egg yolks
300g	Whole eggs
225g	Granulated sugar
8g	Soluble coffee
190g	Egg whites
85g	Granulated sugar
100g	Cake flour
50g	Clarified butter

Whip the eggs yolks with eggs, sugar and coffee soluble until firm consistency. At the same time, start whipping the egg whites with the 85g of sugar. Mix gently these two mixtures adding the flour by the sifter. Finally add the melted clarified butter. Mold and bake at 180°C around 12 minutes, vent close. Unmold, cover with plastic wrap and freeze.

Orange passion fruit comfit

200g	Orange puree
150g	Passion fruit puree
50g	Granulated sugar
30g	Inverted sugar
5g	Pectin NH

Heat up the puree with half sugar and inverted sugar until 45°C; add the remaining sugar previously mixed with the pectin. Bring to a boil and cook at 103°C. Pour into silicon mat and when cold mix with spatula.

Cold neutral glaze

500g	Water
100g	Glucose
375g	Granulated sugar
12,5g	Pectin NH
12,5g	Lemon juice

Bring everything to a boil and reserve.

Mascarpone mousse

50g	Milk
50g	Expresso
5g	Gelatin 200 bloom
500g	Mascarpone
450g	Whipped cream 35%
140g	Italian meringue

Heat up the milk, add the hot expresso and melt the hydrated gelatin into the hot mixture. Soften the mascarpone with the warm coffee infusion. When the temperatura reach 24°C, add the soft whipped cream and the italian meringue. Mold directly and freeze.

Milk chocolate coffee cream

240g	Heavy cream 35% fat
5g	Gelatin
25g	Glucose
25g	Inverted sugar
475g	Milk chocolate 46%
560g	Heavy cream 35% fat
160g	Coffee beans

Infuse the hot coffee beans into the 560g of cold heavy cream during eight hours in the refrigerator. Strain. Bring to a boil the 240g of cream with the glucose and inverted sugar. Pour into the partially melted chocolate and form a perfect emulsion using the hand blender. Pour the infuse coffee cream into the chocolate mixture finishing with the hand blender. Fill small silicon mold full sphere with the cream and freeze. Refrigerate the remaining cream overnight to let crystallize.

Marsala gel

225g	Cold neutral glaze
20g	Marsala liqueur
	Gelatin

Mirror glaze (optional)

150g	Water
300g	Granulated sugar
300g	Glucose
20g	Powder gelatin 200 Bloom
120g	Water
200g	Sweet condensed milk
300g	White chocolate Ivoire 35%
2g	White titanium color

Bring to a boil the water with sugar and glucose (103°C). Add the condensed milk, coloring and the hydrated gelatin. Pour gradually into the melted chocolate until shiny texture. Use around 35°C.



TASTE & FLAVOUR



Mokka beans

Single box: 81125 (box = 1.1 kg, ± 1000 pcs)

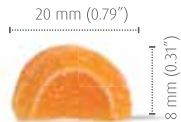
Single box: 81126 (box = 3 kg, ± 2.600 pcs)

Specials



Mocca beans

Single box: 81125 (box = 1.1 kg, ± 1000 pcs)
Single box: 81126 (box = 3 kg, ± 2.600 pcs)



Fruit slices orange small (sugar)
57281 (±1300 pcs = 2kg)



Fruit slices strawberry small (sugar)
57283 (±1300 pcs = 2kg)



Fruit slices lemon small (sugar)
57280 (±1300 pcs = 2kg)



Fruit slices lemon large (sugar)
57284 (±170 pcs)



Macarons natural
85030 (440 pcs)



Macarons chocolate
85032 (440 pcs)



Macarons pistache
85033 (440 pcs)



Macarons strawberry
85031 (440 pcs)

Sugarpaste & Marzipan

50 mm (1.97")



Aardbei

M26: Aardbei
53129 (360 pcs)



Banaan

M26: Banaan
53144 (360 pcs)



Citroen

M26: Citroen
53142 (360 pcs)



Hazelnoot

M26: Hazelnoot
53146 (360 pcs)



Kersen

M26: Kersen
53176 (360 pcs)



Cointreau

M26: Cointreau
53131 (360 pcs)



Appel

M26: Appel
53177 (360 pcs)



Peer

M26: Peer
53179 (360 pcs)



Rhum

M26: Rhum
53134 (360 pcs)



Sinaasappel

M26: Sinaasappel
53118 (360 pcs)



Framboos

M26: Framboos
53152 (360 pcs)



Amaretto

M26: Amaretto
53168 (360 pcs)



Bosbessen

M26: Bosbessen
53195 (360 pcs)



Chocolade

M26: Chocolade
53172 (360 pcs)



Javanais

M26: Javanais
53151 (360 pcs)

50 mm (1.97")



Grand Marnier

M26: Grand Marnier
53123 (360 pcs)



Chocolat

M26: Chocolat
53140 (360 pcs)



Sacher

M26: Sacher
53139 (360 pcs)



Advokaat

M26: Advokaat
53122 (360 pcs)



Kirsch

M26: Kirsch
53120 (360 pcs)



Bosvruchten

M26: Bosvruchten
53180 (360 pcs)



Irish Coffee

M26: Irish Coffee
53128 (360 pcs)



Schwarzwald
Kirsch

M26: Schwarzwald Kirsch
53121 (360 pcs)



Vanille

M26: Vanille
53162 (360 pcs)



Mokka

M26: Mokka
53149 (360 pcs)



Kwark

M26: Kwark
53127 (360 pcs)



Pistache

M26: Pistache
53165 (360 pcs)



Chocolade
Mousse

M26: Chocolade Mousse
53155 (360 pcs)



Mocca

M26: Mocca
53130 (360 pcs)



Cappuccino

M26: Cappuccino
53167 (360 pcs)

Onze specialiteit

M26: Onze specialiteit
53124 (360 pcs)

Praliné

M26: Praliné
53137 (360 pcs)

Chipolata

M26: Chipolata
53138 (360 pcs)

Tiramisu

M26: Tiramisu
53164 (360 pcs)

Caramel

M26: Caramel
53173 (360 pcs)

Boerenjongens

M26: Boerenjongens
53183 (360 pcs)

Nougat

M26: Nougat
53184 (360 pcs)

Appel-Citroen

M26: Appel-Citroen
53196 (360 pcs)



Recipe: Café Glace

Café Glace:

Anglaise:

500g	Cream
100g	Sugar
120g	Egg yolks
8g	Gelatin
40g	Coffee beans
4g	Tonka beans
0,5g	Vanille pods
80g	Amaretto

Infuse the herbs in the cold cream for 12 hours. Heat up the cream with the sugar. Take out the herbs and add the egg yolk. Prepare an anglaise at 82°C and add the soaked gelatin. Let it cool to 30°C and add the Amaretto.

Vanille glaze:

0,5g	Vanilla pods
450g	Cream
300g	Neutral gel
750g	White chocolate
5g	Gelatin

Heat up the cream with vanilla and add the soaked gelatin. Prepare a ganache with the chocolate. Add the neutral gel and emulsify with a handblender.

Cookie crisp:

250g	Cookies
125g	Milk chocolate
287,5g	Praline
1g	Sea salt

Break the cookies into fine pieces. Mix the chocolate with praline and temper the mixture to 29°C. Afterwards add the cookies and sea salt.



chocolate
TOPPINGS



Crushells dark
41110 (6 kg)



Curls & Shavings



Crushells dark
41110 (6 kg)



Crushells pink
48007 (6 kg)

NEW



Crushells white
43102 (6 kg)

NEW



Crushells yellow
48008 (6 kg)

NEW



Crushells milk
42189 (6 kg)

NEW



Chocolate almond shaped
42137 (1,5 kg)



Leaves marbled
42121 (1,5 kg)



Curls red
48261 (4 kg)



Curls orange
48122 (4 kg)



Curls strawberry
48005 (4 kg) • 48000 (1,5 kg)
strawberry flavoured



Curls yellow
48100 (4 kg)



Curls green
48128 (4 kg)



Curls red/white/blue
48832 (4 kg)



Curls party mix
48162 (4 kg)

Spots pastel
7728 (420 pcs)



Leaves marbled
42121 (1,5 kg)

St. Honoré
By Bart de Gans

Curls dark
41128 (4 kg) · 41120 (1,5 kg)



Baked alaska
By Menno Spataro



Curls caramel
48152 (4 kg) · 48154 (1,5 kg)
caramel flavoured



Curls mini caramel
48103 (4 kg)
caramel flavoured



Curls dark
41128 (4 kg) · 41120 (1,5 kg)



Curls mini dark
41130 (4 kg)



Curls white
43114 (4 kg) · 43113 (1,5 kg)



Curls mini white
43116 (4 kg)



Curls milk
42134 (4 kg)



Curls milk/white
42154 (4 kg) · 42159 (1,5 kg)



Curls marbled
42128 (4 kg) · 42125 (1,5 kg)



Curls yellow/milk
48150 (4 kg)



Curls mega dark
41136 (2,5 kg)



Curls mega marbled
42138 (2,5 kg)



Shavings curled dark
41168 (2,5 kg)



Shavings flat dark
41140 (2,5 kg)



Shavings curled milk
42169 (2,5 kg)



Shavings curled white
43168 (2,5 kg)

35-37 mm(1.38"-1.46")



Forest shavings
mini dark/white
73191 (1kg = ±475 pcs)



Forest shavings
mini dark
71179 (1kg = ±475 pcs)



Forest shavings
mini white
73192 (1kg = ±475 pcs)



Forest shavings
mini green
78012 (1kg = ±475 pcs)

35-37 mm(1.38"-1.46")



Forest shavings
mini pink/green
78006 (1kg = ±475 pcs)

53 mm (2.09")



Forest shavings
midi orange
78011 (1kg = ±200 pcs)

35 mm (1.38")

70 mm (2.76")



Forest shavings
midi pink
78014 (1kg = ±200 pcs)



Forest shavings
dark/white
42151 (2,5kg = ±250 pcs)

50 mm (1.97")



Forest shavings
dark
41122 (2,5kg = ±250 pcs)



Forest shavings
white
43129 (2,5kg = ±250 pcs)



Sprinkles



Spaghetti dark
41145 (2,5 kg)



Spaghetti white
43127 (2,5 kg)



Spaghetti milk
42147 (2,5 kg)



Spaghetti triple
41119 (2,5 kg)



Spaghetti orange
48218 (2,5 kg)



Sprinkle hearts mini pink
78414 (1 kg)



Sprinkle hearts pink
78413 (0.6 kg)



Sprinkle hearts red
78412 (0.6 kg)



Sprinkle stars dark
73419 (0.6 kg)



Sprinkle stars white
73417 (0.6 kg)



Sprinkle flowers
38375 (2 kg)



Sprinkle fruits
38381 (1 kg)



Crispies mix
57405 (2,5 kg)



Recipe: Chocolate

Dark chocolate sponge

430 g	Almond paste
210 g	Egg yolks
150 g	Whole egg
250 g	Egg white
250 g	Sugar
100 g	Cacao powder
50 g	Patent flour
100 g	Dark chocolate 70%
100 g	Butter

Add the whole egg and egg yolks one by one at the almond paste beat lightly until fluffy. Mix the egg whites with the sugar and beat to a merengue. Sieve the patent flour. Melt the dark chocolate and butter, then mix a small portion of the merengue into the chocolate/butter mixture. Mix to achieve nice texture. Add the almond-egg-mixture and the sifted flour and cacao powder finally add the rest of the merengue. Bake at 190° C

White chocolate mousse

540 g	Whipped cream
260 g	White chocolate 35%
100 g	Sugar
40 g	Lemon puree
100 g	Egg yolks
200 g	Whole milk
12 g	Gelatin

Soften the gelatin in cold water. Bring the lemon puree and sugar to the boil and cook till 120° C, add to the lightly beaten egg yolks and beat until stiff. Bring the whole milk to the boil and make a ganache with the chocolate and add the softened gelatin in the mixture. Mix gently with the whipped cream.

Dark chocolate mousse

540 g	Whipped cream
260 g	Dark chocolate 78%
100g	Sugar
40 g	Water
100 g	Egg yolks
200 g	Whole milk
12g	Gelatin

Soften the gelatin in cold water. Bring the water and sugar to the boil and cook till 120° C, add to the lightly beaten egg yolks and beat until stiff. Bring the whole milk to the boil and make a ganache with the chocolate and add the softened gelatin in the mixture. Mix gently with the whipped cream.

Milk chocolate mousse

540 g	Whipped cream
260 g	Milk chocolate 43%
100g	Sugar
40 g	Water
100 g	Egg yolks
200 g	Whole milk
12 g	Gelatin

Soften the gelatin in cold water. Bring the water and sugar to the boil and cook till 120° C, add to the lightly beaten egg yolks and beat until stiff. Bring the whole milk to the boil and make a ganache with the chocolate and add the softened gelatin in the mixture. Mix gently with the whipped cream.



chocolate
CUPS



Curvy elegance white
77039 (128 pcs)

Ring white
18120 (40 pcs)
Volume 75ml (2,54 oz)

Red velvet
By William Dekker

Rings & Teardrops



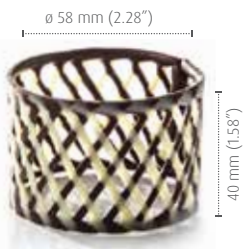
Ring white
18120 (40 pcs)
Volume 75ml (2,54 oz)



Ring dark
15001 (40 pcs)
Volume 75ml (2,54 oz)



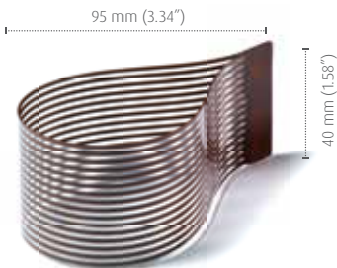
Ring fine stripe white/dark
15053 (40 pcs)
Volume 75ml (2,54 oz)



Ring white/dark
15052 (40 pcs)
Volume 75ml (2,54 oz)



Ring oval dark
15008 (30 pcs)
Volume 75ml (2,54 oz)



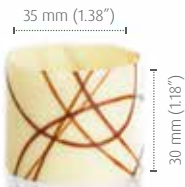
Teardrop fine dark
15006 (36 pcs)
Volume 75ml (2,54 oz)



Teardrop bamboo
15005 (36 pcs)
Volume 75ml (2,54 oz)



Teardrop dark/white
15051 (36 pcs)
Volume 75ml (2,54 oz)



**Mini cylinder
white/dark striped**
77171 (70 pcs)
Volume 20ml (0,68 oz)



**Mini cylinder
white/dark speckled**
18108 (105 pcs)
Volume 20ml (0,68 oz)



**Mini cylinder
dark/white speckled**
18107 (105 pcs)
Volume 20ml (0,68 oz)



**Striped asymmetric
ring dark**
18103 (105 pcs)
Volume 20ml (0,68 oz)



Mini extreme white
77105 (16 pcs)
Volume 20ml (0,68 oz)



Canneloni dark
77010 (12 pcs)
Volume 65ml (2,20 oz)

Cups



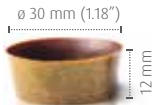
Thimble cup dark
81648 (72 pcs)
Volume 7ml (0,24 oz)



A la carte cup dark
11223 (294 pcs)
Volume 13ml (0,44 oz)



Liqueur cup dark
11237 (252 pcs)
Volume 10ml (0,34 oz)



Gold luster mini cup dark
18129 (330 pcs)
Volume 5ml (0,17 oz)



Mini cup dark
11200 (210 pcs)
Volume 15ml (0,51 oz)



Mini cup white
13200 (210 pcs)
Volume 15ml (0,51 oz)



Pisa cup
11210 (168 pcs)
Volume 23ml (0,78oz)



Petit fours cup milled dark
11217 (168 pcs)
Volume 15ml (0,51 oz)



Coconut cup mini marbled
11251 (168 pcs)
Volume 16ml (0,54 oz)



Coffee cup dark
11261 (168 pcs)
Volume 16ml (0,54 oz)



Coffee cup marbled
11265 (168 pcs)
Volume 16ml (0,54 oz)



Carrée cup dark
18115 (66 pcs)
Volume 39ml (1,32 oz)



Rimmed square cup dark
18114 (66 pcs)
Volume 39ml (1,32 oz)



Souffle cup dark
11207 (84 pcs)



Turban cup dark
11220 (84 pcs)
Volume 55ml (1,86 oz)



Petit fours cup dark
11216 (168 pcs)
Volume 15ml (0,51 oz)



Dessert cup dark
11222 (42 pcs)



Bearclaw cup dark
11205 (56 pcs)



Ballerina cup dark
11203 (84 pcs)
Volume 60ml (2,03 oz)




Ballerina cup marbled
11254 (84 pcs)
Volume 60ml (2,03 oz)



Quenelle dark
18125 (210 pcs)
Volume 14ml (0,47 oz)



Coffee cup dark
11261 (168 pcs)
Volume 16ml (0,54 oz)



Coupole bronze
77241 (144 pcs)
Volume 36ml (1,22 oz)



Red luster sphere dark
18123 (36 pcs)
Volume 84ml (2,54 oz)



Coupole bronze
77241 (144 pcs)
Volume 36ml (1,22 oz)



Stevia Truffle shell dark
77252 (252 pcs)
Volume 5ml (0,17 oz)



Truffle shell dark
77013 (504 pcs)
Volume 5ml (0,17 oz)



Truffle shell white
77012 (504 pcs)
Volume 5ml (0,17 oz)



Truffle shell milk
77011 (504 pcs)
Volume 5ml (0,17 oz)



Rectangle cup dark
18126 (144 pcs)
Volume 15ml (0,51 oz)



Rimmed rectangle cup dark
18127 (144 pcs)
Volume 15ml (0,51 oz)



Rimmed rectangle cup white
18128 (144 pcs)
Volume 15ml (0,51 oz)



Recipe: Red Velvet

Red velvet

900 g	Flour
48 g	Cocoa powder
17 g	Salt
17 g	Baking soda
8 g	Vanilla bean
740 g	Whole egg
895 g	Sugar
950 g	Oil
17 g	Vinegar
85 g	Red food coloring

Sift together the flour, sugar, baking soda, salt, and cocoa powder. In another large bowl, whisk together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla. Mix the dry ingredients into the wet ingredients until just combined and a smooth batter is formed. Bake at 190° C

Vanilla glaze

136 g	Whole milk
172 g	Glucose
7 g	Gelatin
84,5 g	White chocolate 35%
10,5 g	Lime puree
1,5 g	Scraped vanilla seeds
57,5 g	Sunflower oil
10g	Titanium dioxide

Soften the gelatin in cold water.- Bring the whole milk, scraped vanilla seeds and the glucose to the boil. Make a ganache with the white chocolate. Stir the softened gelatin in the mixture. Leave to cool down add at 50° C the lime puree, sunflower oil and titanium dioxide using hand blender.

White chocolate mousse

540 g	Whipped cream
260 g	White chocolate 35%
100 g	Sugar
40 g	Lemon puree
100 g	Egg yolks
200 g	Whole milk
12 g	Gelatin

Soften the gelatin in cold water. Bring the lemon puree and sugar to the boil and cook till 120° C, add to the lightly beaten egg yolks and beat until stiff. Bring the whole milk to the boil and make a ganache with the chocolate and add the softened gelatin in the mixture. Mix gently with the whipped cream.

Raspberry jelly

400 g	Raspberry puree
100 g	Raspberry meeker
100 g	Glucose
570 g	Sugar
3,5 g	Citric acid
3,5 g	Water
10 g	Pectine

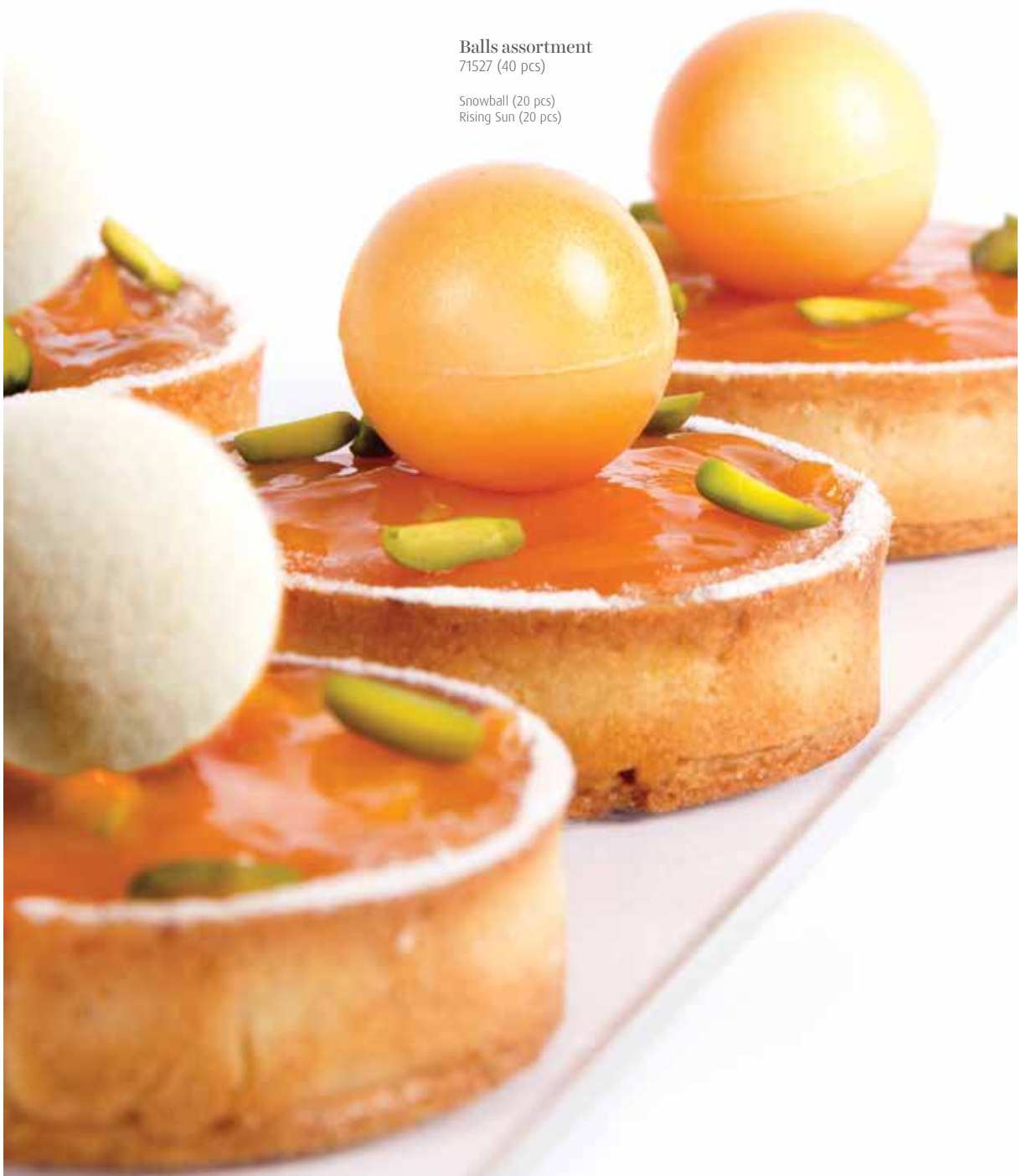
Weigh out 1/10 th of the sugar and combine with the pectine. Heat the puree and the raspberries to 50° C and add the pectine/sugar mixture to pre-cook the pectine. Bring to the boil for one minute add the glucose with the remaining sugar. Cook up to 107° C at this temperature pour the citric acid diluted at 50% water and 50% citric acid. Pour onto a silpat.



ASSORTMENT BOXES

Balls assortment
71527 (40 pcs)

Snowball (20 pcs)
Rising Sun (20 pcs)





Foodservice boxes



Balls assortment
71527 (40 pcs)

Snowball (20 pcs)
Rising Sun (20 pcs)

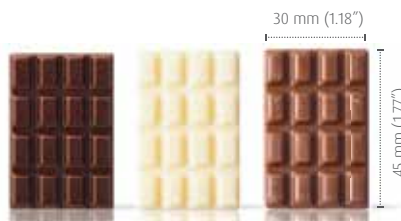


Faces assortment
71529 (124 pcs)

Panda (30 pcs)
Ladybug (22 pcs)
Pirate (40 pcs)
Bunny (32 pcs)



Animal assortment
77205 (108 pcs)



Mini bars assortment
71530 (230 pcs)

Chocolate bar mini dark (±76 pcs)
Chocolate bar mini white (±76 pcs)
Chocolate bar mini milk (±76 pcs)



Happies assortment
83375 (135 pcs)



Cigarillo multi color assortment
78013 (±210 pcs)



Elegance assortment
71528 (160 pcs)

Elegance dark (48 pcs)
Elegance white (48 pcs)
Elegance milk (68 pcs)

± 60 mm (2.36")
± 23 mm (0.91")



Mini elegance assortment
71552 (576 pcs)

Elegance dark (192 pcs)
Elegance white (192 pcs)
Elegance milk (192 pcs)

± 30 mm (1.18")
± 15 mm (0.59")

35-37 mm (1.38"-1.46")



27-33 mm
(1.06"-1.30")



ø 5 mm
(0.20")

150 mm (5.91")

Assortment box
71515

Forest shavings mini dark (±18 pcs)
Cigarillo retro (±18 pcs)
Forest shavings mini dark/white (±27 pcs)
Cigarillo dark + white stripes (±27 pcs)



ø 5 mm
(0.20")

150 mm (5.91")

Cigarillo assortment
71517

Cigarillo white + dark stripes (±27 pcs)
Cigarillo dark + white stripes (±27 pcs)
Cigarillo retro (±27 pcs)
Cigarillo milk + white stripes (±27 pcs)



Retail boxes

Coffee & Tea Cups

Master case Europe: 61251 (8 single boxes)
Contents: 8 pieces per single box



Assorted Dessert Shells

Master case Europe: 61261 (8 single boxes)
Contents: 8 pieces per single box



Cordial & Toasting Cups

Master case Europe: 61271 (8 single boxes)
Contents: 12 pieces per single box





Recipe: Mandarin calamansi

Lime verbena custard

80 g	Lime puree
34 g	Orange puree
114 g	Sugar
9 g	Fresh verbena
114 g	Egg
57 g	Egg yolks
85,5 g	Butter
2,5 g	Gelatin

Soften the gelatin in cold water. Mix the fresh verbena with a hand blender in the orange puree. Bring the lime puree, orange verbena mixture and sugar to the boil. Whip the egg and egg yolks until pale add the previous mixture and cook till 84° C. Add the gelatin and butter and smoothen with hand blender.

Sablé dough

225 g	Butter
140 g	Sugar
45 g	Almond powder
90 g	Egg
2 g	Salt
3 g	Mandarin zest
375 g	Patent flour

Mix the butter, sugar, almond powder, Mandarin zest and salt. Little by little add the egg. Sieve the patent flour and mixed all together.

Mandarin calamansi compote

125 g	Mandarin puree
25 g	Calamansi puree
50 g	Glucose
45 g	Sugar
11 g	Pectin NH
4 g	Citric acid
400 g	Mandarin slices

Weigh out 1/10th of the sugar and combine with the pectin. Heat the mandarin puree and the calamansi puree to 50° C and add the pectin/sugar mixture to pre-cook the pectin. Bring to the boil for one minute add the glucose with the remaining sugar. Cook up to 105° C at this temperature pour the citric acid diluted at 50% water and 50% citric acid. Add the mandarin slices add 50° C and mix well.



Logos



Happies assortment
83375 (135 pcs)



Chocolate logos



Happies assortment
83375 (135 pcs)



Tiramisu white
55164 (350 pcs)



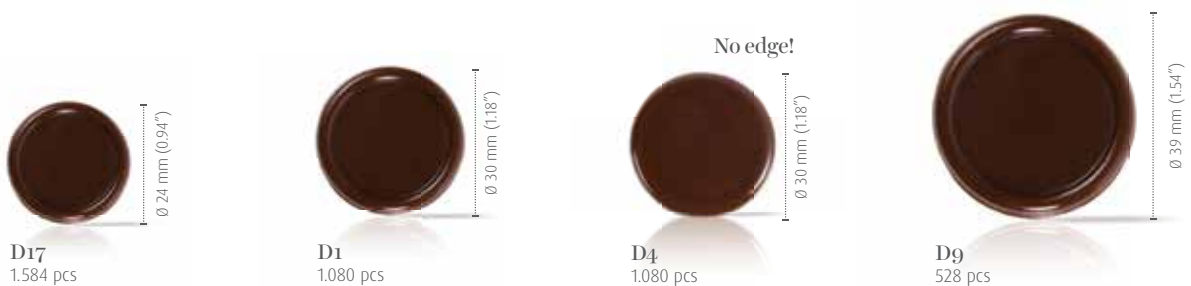
Sacher white
55639 (294 pcs)

What better way to show off your corporate identity than with a tasty chocolate bearing your name or logo? Using your logo on your products is certainly one of the most cost-effective and tasteful ways of informing your customers that the dessert or cake is yours. Please fill in the online request form to order chocolate logos. Our sales team will contact you as soon as possible after receiving your request.

IMPORTANT

Please note that the minimum order quantity is 20 boxes, and that you can only order chocolate logos per 4 boxes.

Only distributors of Dobra can request chocolate logos. If you own a restaurant, bakery or pastry shop, please check if your distributor supplies Dobra chocolate decorations. If yes, let your distributor fill out the online form.



D17
1.584 pcs

D1
1.080 pcs

D4
1.080 pcs

D9
528 pcs



D44
1.584 pcs



D43
1.200 pcs



D12
1.008 pcs



D5
1008 pcs



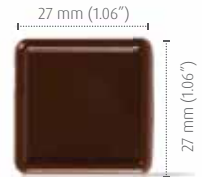
D6
720 pcs



D3
648 pcs



D21
864 pcs



D2
1.080 pcs



D19
960 pcs



D18
1080 pcs



D27
576 pcs



D205
576 pcs



D99
528 pcs

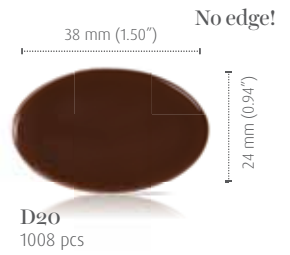
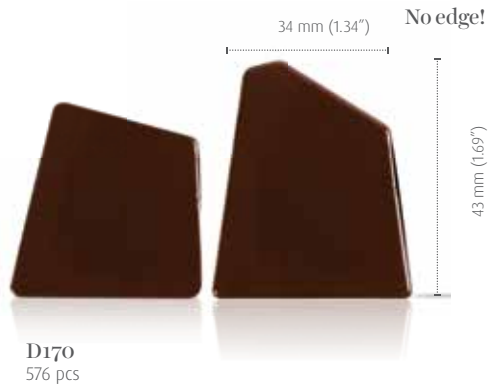


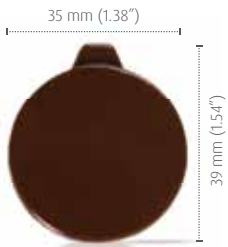
D300
384 pcs



D12
1.008 pcs

Sacher torte
By Menno Spataro





D402
672 pcs



D119
432 pcs



D53
192 pcs



D180
672 pcs



D25
432 pcs



D15
360 pcs



D50
294 pcs

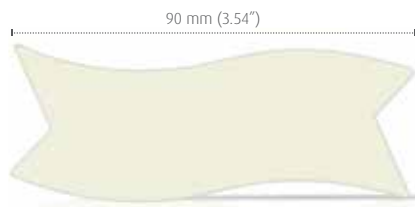


D24
480 pcs

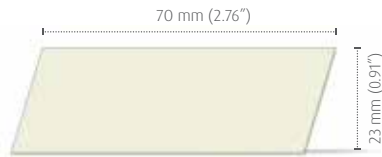


D401
504 pcs

Sugarpaste logos



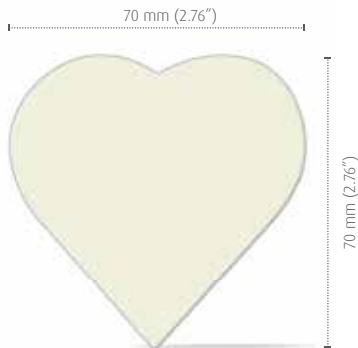
M2
100 pcs



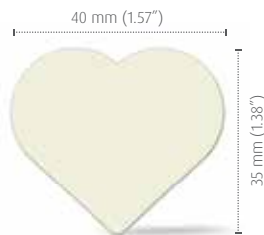
M25
70 pcs



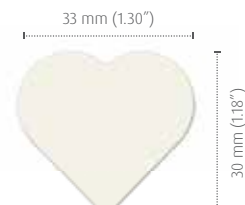
M26
360 pcs



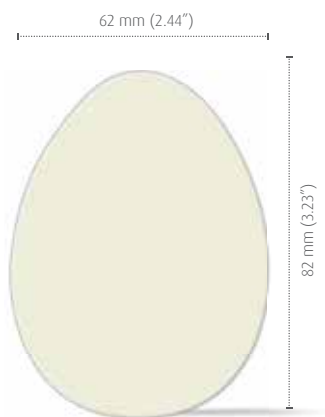
M3
15 pcs



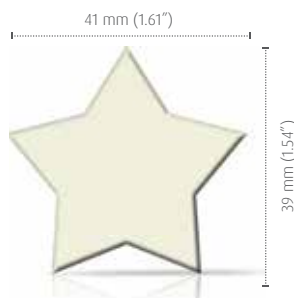
M56
250 pcs



M58
250 pcs



M4
30 pcs



M55
176 pcs



Round shapes

M5 (12 pcs)
Ø 120 mm (4.7")

M7 (12 pcs)
Ø 100 mm (3.94")

M8 (15 pcs)
Ø 75 mm (2.95")

M10 (30 pcs)
Ø 60 mm (2.36")

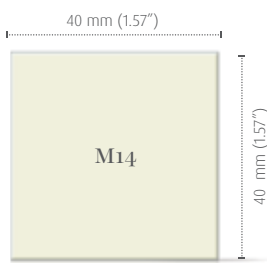
M11 (88 pcs)
Ø 47 mm (1.85")

M12 (88 pcs)
Ø 40 mm (1.57")

M13 (250 pcs)
Ø 30 mm (1.18")

M34 (15 pcs)
Ø 150 mm (5.91")

M98 (30 pcs)
Ø 200 mm (7.87")



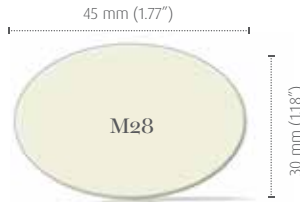
Square shapes

M14 (135 pcs)
40 mm W (1.57") x 40 mm H (1.57")

M15 (176 pcs)
25 mm W (0.98") x 25 mm H (0.98")

M35 (15 pcs)
140 mm W (5.51") x 140 mm H (5.51")

M66 (50 pcs)
80 mm W (3.15") x 80 mm H (3.15")



Oval shapes

M27 (125 pcs)
90 mm W (3.54") x 50 mm H (1.97")

M28 (250 pcs)
45 mm W (1.77") x 30 mm H (1.18")

M29 (196 pcs)
31 mm W (1.22") x 21 mm H (0.83")



Rectangular shapes

M32 (24 pcs)
Dimension: 58 mm W (2.29") x 88 mm H (3.35")

M33 (60 pcs)
Dimension: 114 mm W (4.49") x 145 mm H (7.25")

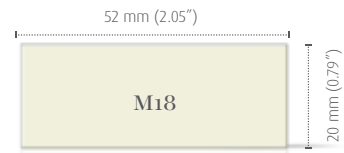
M37 (30 pcs)
Dimension: 130 mm W (5.12") x 230 mm H (9.06")

M45 (30 pcs)
Dimension: 120 mm W (4.72") x 220 mm H (8.96")

M49 (40 pcs)
70 mm W (2.76") x 103 mm H (4.06")

M65 (68 pcs)
130 mm (5.12") x 195 mm (7.68")

M90 (30 pcs)
200 mm (7.87") x 200 mm (7.87")



Rectangular shapes

M16 (24 pcs)
70 mm W (2.76") x 50 mm H (1.97")

M18 (100 pcs)
52 mm W (2.05") x 20 mm H (0.79")

M19 (100 pcs)
32 mm W (1.26") x 18 mm H (0.63")

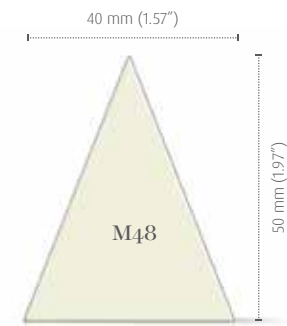
M20 (168 pcs)
35 mm W (1.38") x 25 mm H (0.98")

M21 (24 pcs)
80 mm W (3.15") x 40 mm H (1.57")

M23 (480 pcs)
40 mm W (1.57") x 10 mm H (0.35")

M44 (50 pcs)
50 mm W (1.97") x 40 mm H (1.57")

M54 (540 pcs)
52 mm W (2.05") x 40 mm H (1.57")



Triangular shapes

M31 (200 pcs)
20 mm W (0.79") x 42 mm H (1.65")

M36 (300 pcs)
Dimension: 26 mm W (1.02") x 58 mm H (2.28")

M48 (1.320 pcs)
Dimension: 40 mm W (1.57") x 50 mm H (1.97")



Recipe: Inspired by Sacher

Chocolate mousse

600 g	Cream
220 g	Tropillia noir
100 g	Pate a bombe
200 g	Milk
10 g	Gelatin
30 g	Orange liqueur

Soak the gelatin in water. Whip the cream until soft peaks form. Whip the pate a bombe. Bring the milk and orange liqueur to a boil and add the soaked gelatin. Add the chocolate and let it dissolve. Let it cool to 30°C and add the pate a bombe. Mix this with the whipped cream to create the mousse.

Madagascar sponge

259 g	Muscovado sugar
216 g	Butter
173 g	Whole eggs
120 g	Andoa noir 70%
113 g	Pecan nuts
105 g	Flour
4 g	Vanilla
4 g	Cocoa powder
2 g	Salt
1 g	Orange zestes

Mix the lightly whipped butter with the sugar. Melt the chocolate. Whisk the eggs and add the sugar/butter mixture. Gently add the melted chocolate to the mixture. Afterwards add the rest of the ingredients and pour the mixture onto baking sheets or into a mould.



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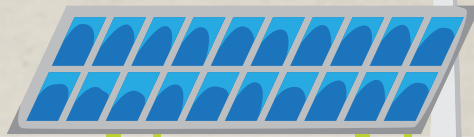
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EcoRecipes



Dobla Kessel has a rain water reservoir for domestic hot water use only.

No use of pesticides.



RENEWABLE RESOURCES

30%

of the electricity demand is supplied by solar panels in our production facility in Kessel, Belgium.

The remaining 70% comes from other renewable energy sources.

DIGITAL FOOTPRINT



Dobla uses more digital brochures than printed versions.

We only use energy saving lights and sensors in all our facilities.

DOBLA PACIFIC PASTRY ACADEMY



Where all our employees in Vietnam learn:

the English language

hygiene regulations

to become chocolatiers

Isolation panels have been installed in the entire Vietnam facility.

In the production of Dobla decorations quality takes the highest priority. All of our employees are being trained on a regular basis on all quality matters and requirements. BRC, ISO 9001 and all other standards are integrated in the way of thinking of all employees. We are also able to produce Kosher under the supervision of the Rabbi.

Since 2010 Dobla is UTZ certified. As a certified buyer, Dobla supports better business practices, a better environment and a better life for cocoa farmers. In case you would like more information regarding our certificates, please contact our quality department (qa@dobla.com). They will help you with all your questions related to this subject.

All of Dobla's quality certificates are up-to-date on our website. Please download them there.



Dobla is co-founder of:



BAC has created a special line of products to give a boost to the bakery industry and herewith supports the foundation Against Cancer.

RAW MATERIALS



Dobla buys raw materials from UTZ certified suppliers and insures good working conditions for their employees.

Together with the local authorities in Vietnam, Dobla has installed a treatment system for waste water.



Dobla supports an orphanage in Vietnam.

No waste of chocolate in our production facilities.

RECYCLED MATERIALS

100%

of the plastic and paper/cardboard waste is recycled

And all our packagings are made of recycled material.

TRANSPORTATION

Dobla Asia will directly serve local markets for a faster and more efficient supply chain.

This means a great reduction of CO₂ emission.

HYBRID

All new corporate cars are hybrid cars.



Dobla supports a cacao plantation and an orphanage in Vietnam.





DOBLA BV
Head office

Galleistraat 26
1704 SE, Heerhugowaard, The Netherlands

T +31 (0)72 576 07 77
F +31 (0)72 574 60 14



DOBLA BELGIUM PRODUCTIONS NV/SA
Productions

Lindekensbaan 91a
BE-2560, Kessel, Belgium

T +32 (0) 3 491 93 33
F +32 (0) 3 488 36 76



DOBLA ASIA
Office and production

My Xuan B1 industrial zone
Tan Thanh District
Vung Tau Province, Ba Ria, Vietnam



DOBLA LOGISTICS BVBA
Distributions

Riyadhstraat 21
BE-2321, Meer, Belgium
T +31 (0) 72 576 07 70
F +31 (0) 72 576 38 90



DOBLA USA MANUFACTURING LLC
Office and production

1775 Breckinridge Parkway, Suite 600
GA 30096, Atlanta, USA

T +1 770 887 0201
F +1 770 887 0086



DOBLA STORE

Mient 2
1811 NC, Alkmaar, The Netherlands
T +31 (0) 72 502 42 42
www.doblastore.nl