



dobla's  
**nature.**  
the out-of-home collection 2017

INNOVATION IN  
CHOCOLATE



dobla's  
**nature.**

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



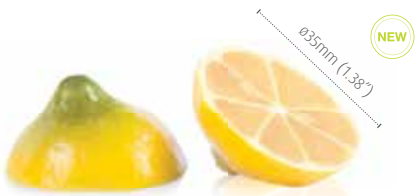
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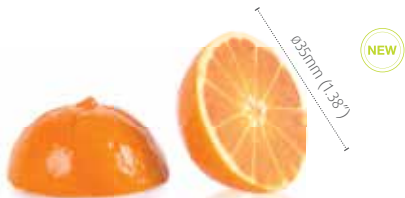


**NATURE**





**Chocolate lemon**  
77312 (36 pcs)



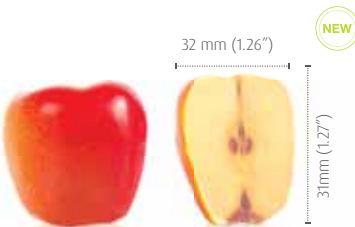
**Chocolate orange**  
77314 (36 pcs)



**Chocolate lime**  
77313 (36 pcs)



**Chocolate strawberry**  
77315 (36 pcs)



**Chocolate apple**  
77311 (36 pcs)



**Chocolate lime**  
77313 (36 pcs)

**Lime**  
By Michel Willaume



**Chocolate vanilla pod**  
77310 (48 pcs)



**Chocolate cinnamon**  
77309 (45 pcs)



**Chocolate apple**  
77311 (36 pcs)



**Chocolate star anise**  
77308 (54 pcs)

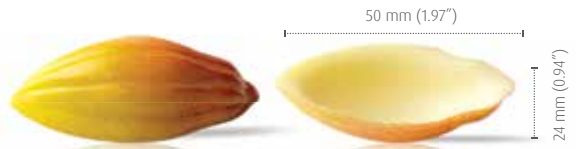
**Chocolate cinnamon**  
77309 (45 pcs)



Butterfly.....  
77246 (120 pcs)



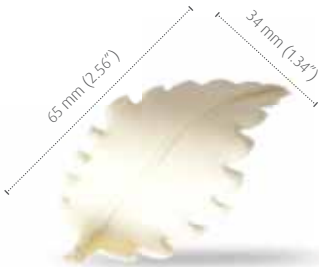
**Butterfly**  
77246 (120 pcs)



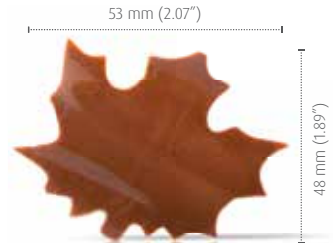
**Cocoa bean**  
77063 (100 pcs)



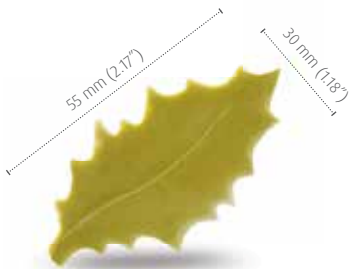
**Elegance dark**  
77137 (160 pcs)



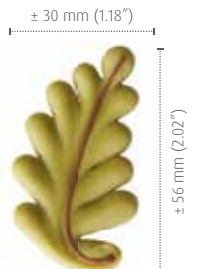
**White leaf 3D**  
77087 (96 pcs)



**Maple leaf**  
77078 (90 pcs)



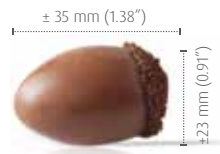
**Holly leaf**  
77069 (180 pcs)



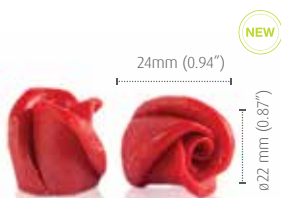
**Oak leaf**  
77204 (156 pcs)



**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

### Milk chocolate cinnamon 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
9g	Cinnamon

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.

### 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.

### Almond crunch

45 g	Milk chocolate
180 g	Almond praline paste
18 g	Butter
90 g	Pailleté feuilletine
18 g	Roasted diced almonds
2 g	Sea salt
1/4st	Scraped vanilla seeds

Melt the milk chocolate add the puree almond praline paste and mix well. Add the pailleté feuilletine, roasted diced almonds, sea salt and scraped vanilla seeds, the melted butter (to nut brown) stage. Mix through praline mixture.

### Green apples spheres

250g	Green apple juice
50g	Granulated sugar
200g	Green apple spheres (8mm)

Mix all ingredients together and place into vacuum bag. Seal and let in the fridge until the spheres becomes transparent.

### Apricot spheres

250g	Orange juice
50g	Granulated sugar
200g	Apricot spheres (8mm)

Mix all ingredients together and place into vacuum bag. Seal and let in the fridge until the spheres becomes transparent.





# FINEST RANGE



Daisy  
77049 (140 pcs)

## Matcha

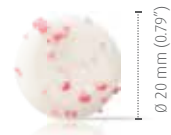
By Jeroen van Helvoirt



**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 it set in the refrigerator for at least twelve hours.



chef's **COLLECTION**

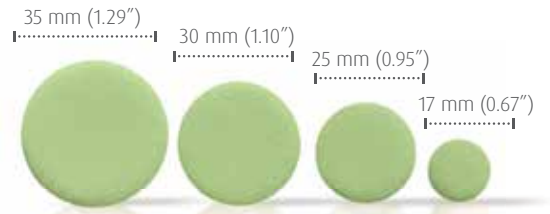
Pebbles pastel  
77227 (480 pcs)

Pearl  
77140 (120 pcs)

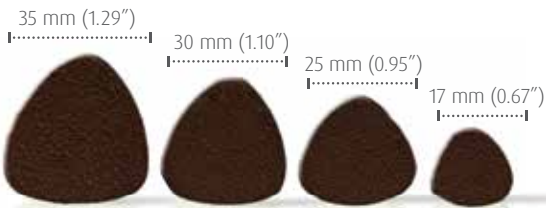
# Chef's Collection 2D



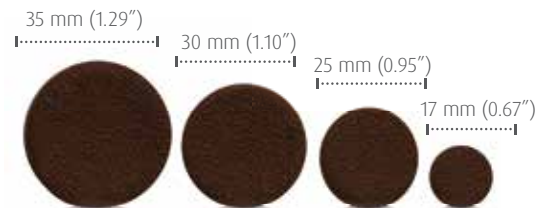
**Pebbles pastel**  
77227 (480 pcs)



**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)



Daisy  
77049 (140 pcs)





∅ 35 mm (1.38")

**Toadstool**  
77081 (200 pcs)



∅ 55 mm (2.17")

**Ice crystal**  
77093 (88 pcs)



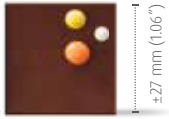
35 mm (1.38")

**Crinkle**  
77068 (240 pcs)



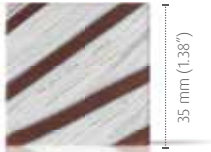
35 mm (1.38")

**Bling dark**  
77133 (288 pcs)



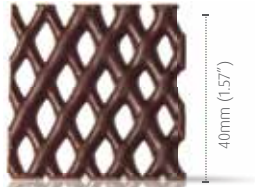
±27 mm (1.06")

**Dots**  
77142 (360 pcs)



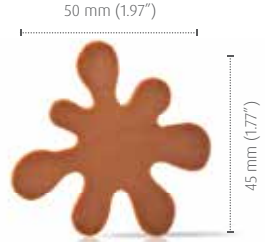
35 mm (1.38")

**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")

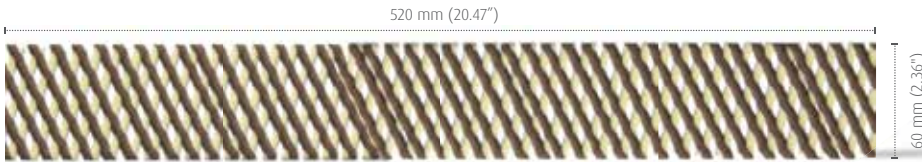
**Feather artisanal**  
77102 (126 pcs)



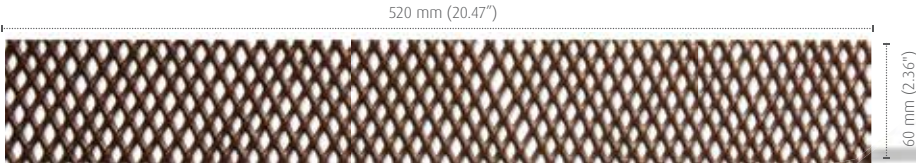
± 27 mm (1.06")

± 66 mm (2.60")

**Flame**  
77071 (144 pcs)



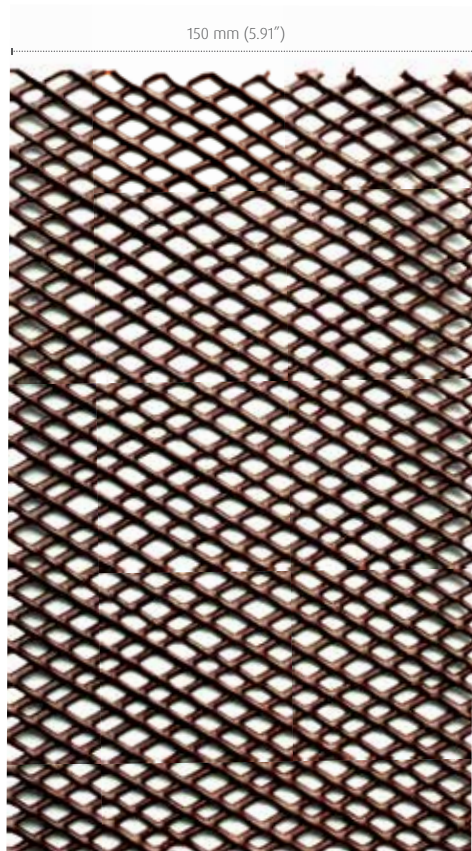
**Collar sheet dark/white**  
15033 (75 pcs)  
for a cake of Ø 160 mm



**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)



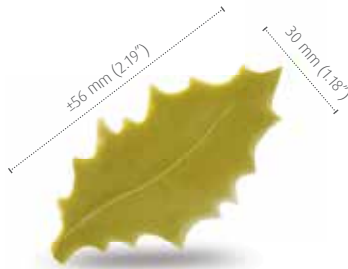
**Elegance dark**  
77137 (160 pcs)



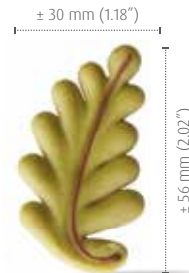
**Elegance white**  
77182 (160 pcs)



**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)



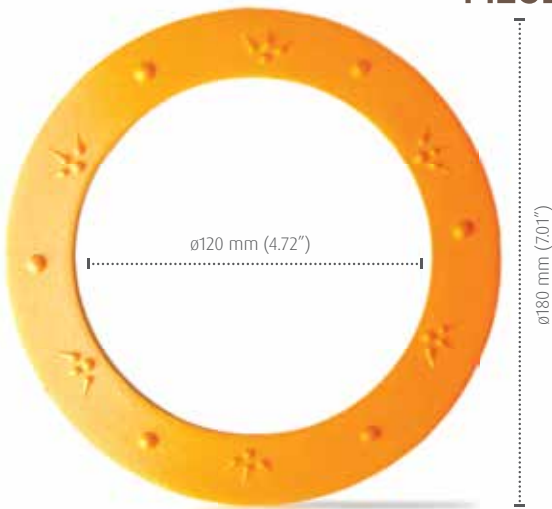
**Lion**  
77202 (66 pcs)





..... 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



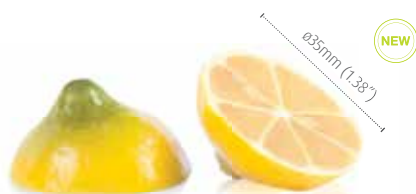
Rectangle ladybug  
77231 (18 pcs)

ONE  
PIECE



Rectangle flamingo  
77247 (18 pcs)

# Chef's Collection 3D



**Chocolate lemon**  
77312 (36 pcs)



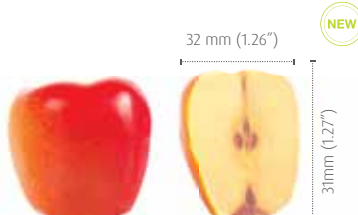
**Chocolate orange**  
77314 (36 pcs)



**Chocolate lime**  
77313 (36 pcs)



**Chocolate strawberry**  
77315 (36 pcs)



**Chocolate apple**  
77311 (36 pcs)



**Chocolate star anise**  
77308 (54 pcs)



**Chocolate vanilla pod**  
77310 (48 pcs)



**Chocolate cinnamon**  
77309 (45 pcs)

Chocolate strawberry  
77315 (36 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)



**Mini pearl assortment**  
77287 (312 pcs)

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

**Chocolate rose mini white**  
77290 (45 pcs)



**Acorn**  
77080 (40 pcs)



**Snowball**  
77086 (40 pcs)



**Marbled ball red white**  
76802 (252 pcs)



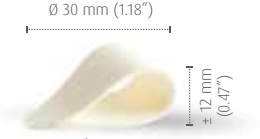
**Rising sun**  
77076 (40 pcs)



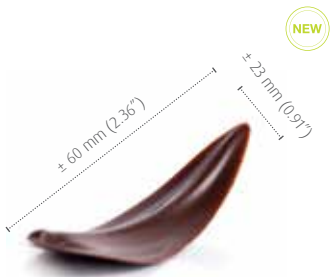
**Hot lips**  
77218 (177 pcs)



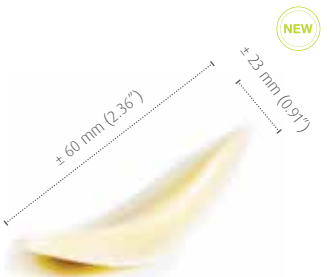
**Eyes 3d**  
76803 (252 pcs)



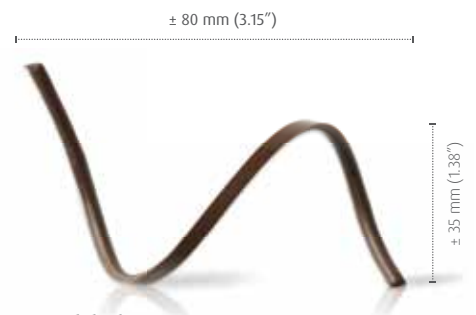
**Bow white**  
77208 (128 pcs)



**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)



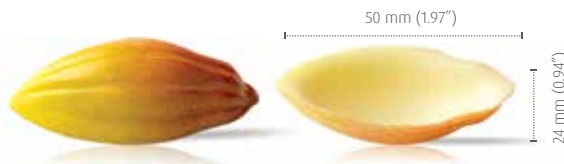
**Tournesol**  
77177 (72 pcs)



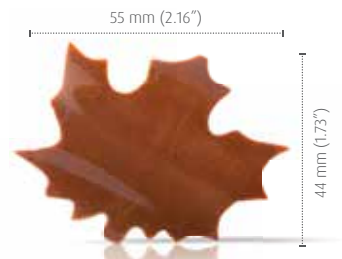
**Butterfly**  
77246 (120 pcs)



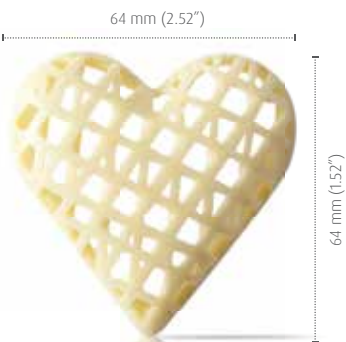
**Coco**  
77207 (36 pcs)



**Cocoa bean**  
77063 (100 pcs)



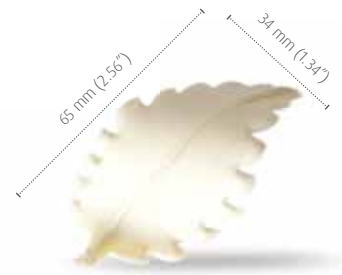
**Maple leaf**  
77078 (90 pcs)



**Heart white**  
77067 (32 pcs)



**Sweet heart**  
77065 (64 pcs)



**White leaf 3D**  
77087 (96 pcs)



Maple leaf  
77078 (90 pcs)





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 celebrate**  
78602 (6 stories)  
Cupcake (6 pcs)  
Cake (6 pcs)  
Present 1 (6 pcs)

Present 2 (6 pcs)  
Candles (24 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  
72109 (±335 pcs)

Spots original  
77233 (420 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)



**Panatella strawberry**  
73181 (±110 pcs)  
strawberry flavoured



**Panatella 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)



**Panatella strawberry** .....  
73181 (±110 pcs)



**Turitella**  
72110 (±117 pcs)



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

## Decorations rolls



94-100 mm (3.70-3.94")

**Turitella**  
72110 (±117 pcs)



**Turitella pink/white**  
78192 (±117 pcs)



62-65 mm (2.44-2.56")

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



18-25mm  
(0.71"-0.98")

ø13-18 mm  
(0.51"-0.71")

**Rose dark/white**  
72183 (±180 pcs)



**Rose white/dark**  
72182 (±180 pcs)



**Rose white/purple**  
73806 (±180 pcs)



±20-22mm  
(0.78"-0.87")

ø14-15 mm  
(0.55"-0.59")

**Rose midi dark/white**  
72184 (±330 pcs)



±35 mm (1.38")

ø 4,5 mm  
(0.18")

**Dentelle dark**  
41116 (1 kg)

ø 8,8 mm  
(0.35")



40 mm (1.58")

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

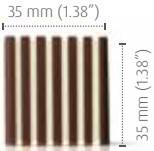
ø 5 mm  
(0.20")



33 mm (1.30")

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

## Decorations cut



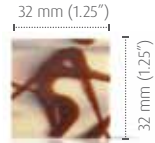
**Domino square**  
dark/white  
72213 (±500 pcs)



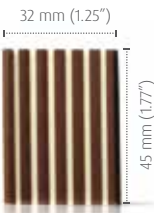
**Domino square**  
white/pink  
73219 (±500 pcs)



**Domino square**  
green/red  
78200 (±500 pcs)



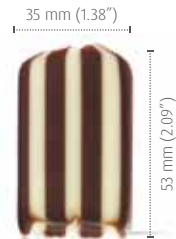
**Diablo square**  
dark/white  
73226 (±465 pcs)



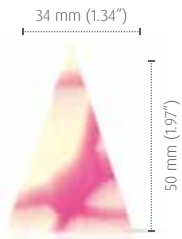
**Domino rectangle**  
dark/white  
72211 (±380 pcs)



**Diablo rectangle**  
dark/white  
73232 (±375 pcs)



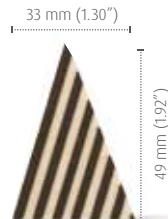
**Sienna**  
72215 (±274 pcs)



**Diablo spring**  
78229 (±290 pcs)



**Diablo triangle**  
dark/white  
73227 (±290 pcs)



**Domino triangle**  
dark/white  
72214 (±538 pcs)

Diablo spring  
78229 (±290 pcs)



10 mm  
(1.46")

NEW



Stripe dark caramel  
78009 (233 pcs)

NEW



Stripe caramel dark  
73106 (233 pcs)

NEW



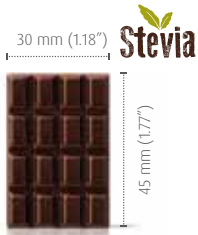
Stripe white pink  
73101 (233 pcs)



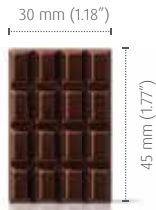
Stripe white pink  
73101 (233 pcs)

“Tompouce”  
By Michel Willaume





**Stevia chocolate bar mini dark**  
77250 (±230 pcs)



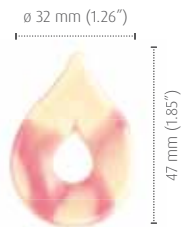
**Chocolate bar mini dark**  
71265 (±230 pcs)



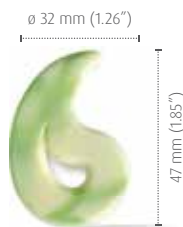
**Eureka striped**  
73259 (±105 pcs)



**Eureka marbled**  
72103 (±105 pcs)



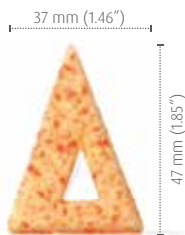
**Puccini drop white/purple**  
73222 (±295 pcs)



**Puccini comma white/green**  
73221 (±295 pcs)



**Puccini assortment**  
71266 (±295 pcs)



**Blizzard triangle white/red**  
73250 (±271 pcs)



**Blizzard assortment**  
73196 (±262 pcs)



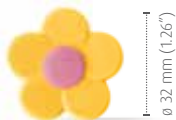
**Tramontana marbled**  
72102 (±131 pcs)



**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)



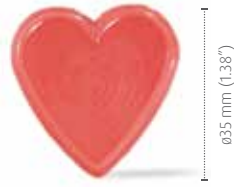
**Flower white**  
54012 (76 pcs)



**Sunflower assortment**  
71269 (±235 pcs)



**Heart dark/red**  
73254 (±235 pcs)



**Heart red**  
78400 (±395 pcs)



Heart red  
78400 (±395 pcs)

Cream dessert  
By Jeroen van Helvoirt



Golden star  
77072 (±248 pcs)



Stevia galaxy dark  
77254 (±304 pcs)



Galaxy dark  
77134 (±304 pcs)



Belle décor  
71222 (±280 pcs)



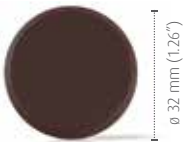
Moon dark  
71231 (±317 pcs)



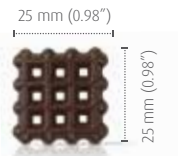
Fan decorette  
71204 (±245 pcs)



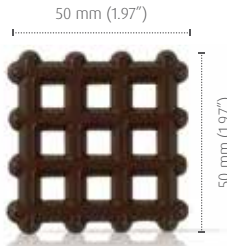
Pompidou  
71268 (±265 pcs)



Round dark  
71218 (±500 pcs)



Wire small  
71240 (±380 pcs)



Wire big  
71246 (±140 pcs)



Feather  
71250 (±275 pcs)



Gallettes assortment  
71216 (±315 pcs)

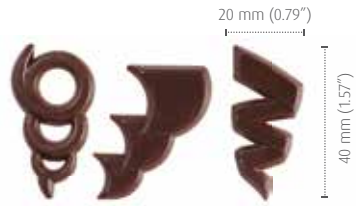


Victory assortment  
71208 (±315 pcs)





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.

### Milk chocolate coffee cream

240g	Heavy cream 35% fat
5g	Gelatin
25g	Glucose
25g	Inverted sugar
47,5g	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.

### 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.

### 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.

### Assembling

Place a sheet of coffee sponge on parchment paper. Soften the orange passion comfit to the robot until soft consistency. Spread the comfit all over the surface of the sponge. Place to the fridge to harden the consistency. Repeat the same operation with the milk chocolate coffee cream over the comfit. Roll up the sponge forming a cylinder and place to the freezer. Cut in slices and glaze with the cold neutral glaze.

Unmold the small coffee cream spheres.

Mold the mascarpone mousse into medium sphere placing one small coffee cream sphere in the middle. Freeze completely and unmold.

Glaze and place on top of the coffee sponge slice.

Decorate with the marsala jelly, some orange zest and Marsala on the pipette.



TASTE & FLAVOUR



**Mokka beans**

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

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

## Specials

13 mm (0.51")



**Mocca beans**

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

20 mm (0.79")



**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)

55 mm (2.17")



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

ø 35 mm (1.38")



**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)



Chocolate almond shaped  
42137 (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")



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

70 mm (2.76")



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

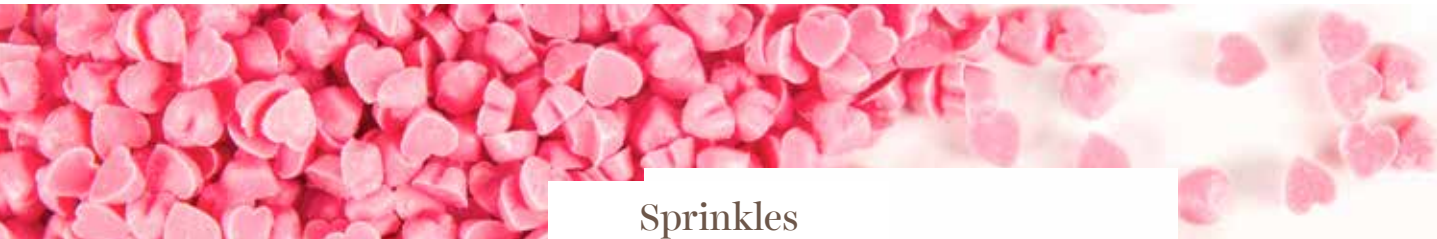
50 mm (1.97")



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

### White chocolate ganache

100g	Cream
50g	Glucose
40g	Whisky
50g	Lemon purée
300g	White chocolate
55g	Butter
1g	Zestes

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. Mix gently with the whipped cream.

### Milk chocolate ganache

100g	Cream
50g	Glucose
40g	Pina colada
50g	Lemon purée
300g	Dark chocolate
55g	Butter
1g	Zestes

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. Mix gently with the whipped cream.

### Dark chocolate ganache

100g	Cream
50g	Glucose
40g	Rhum
50g	Lemon purée
300g	Dark chocolate
55g	Butter
1g	Zestes

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. 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)



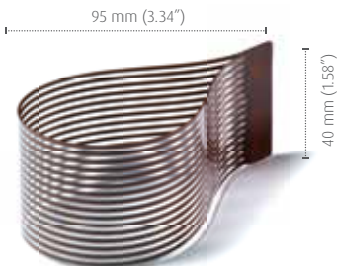
**Ring fine stripe white/dark**  
15053 (40 pcs)  
Volume 75ml (2,54 oz)



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



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



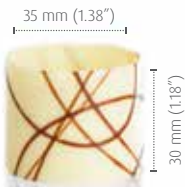
**Teardrop fine dark**  
15006 (36 pcs)  
Volume 75ml (2,54 oz)



**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



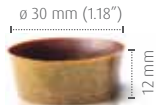
**Thimble cup dark**  
81648 (72 pcs)  
Volume 7ml (0,24 oz)



**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.

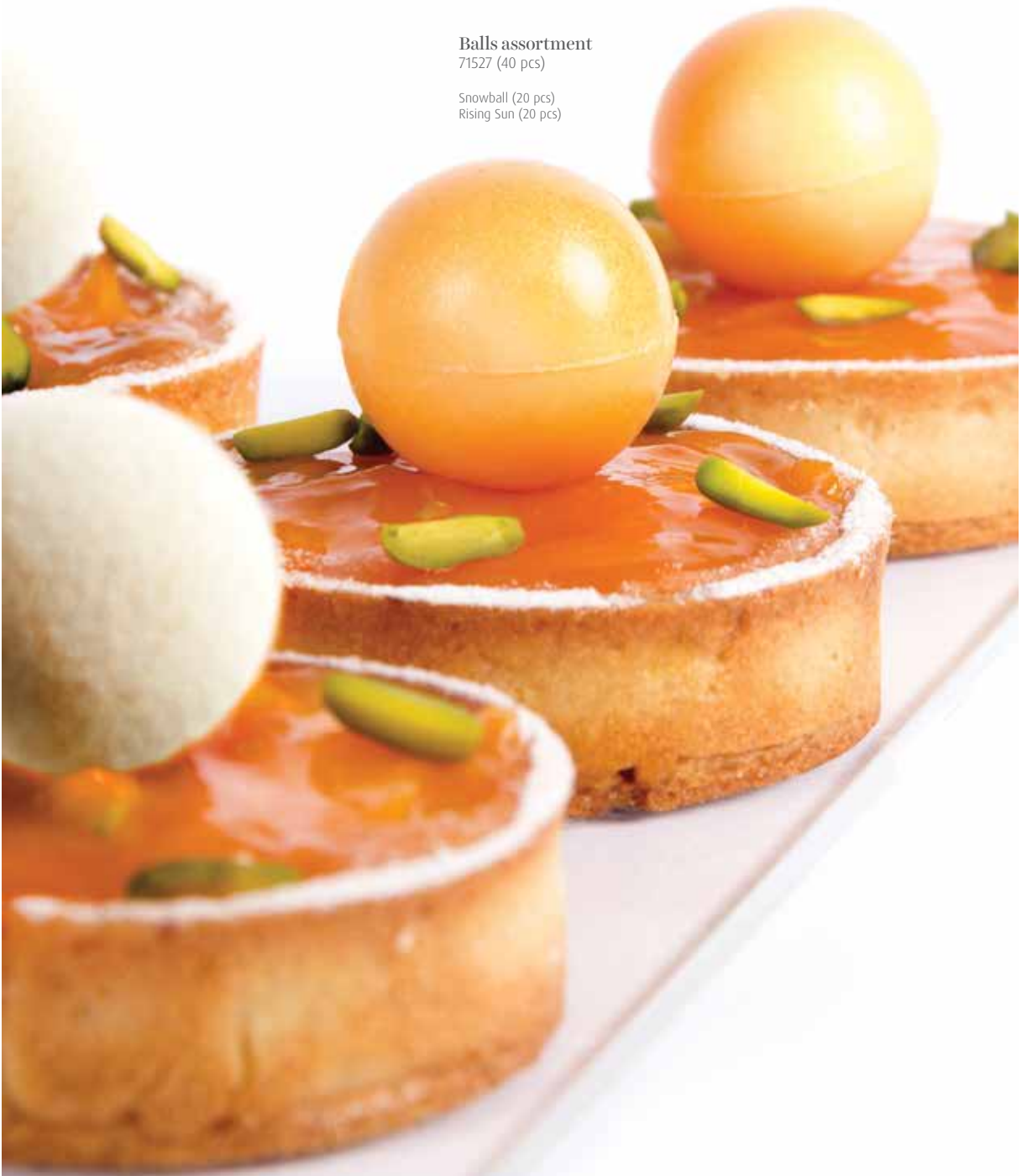


# ASSORTMENT BOXES



**Balls assortment**  
71527 (40 pcs)

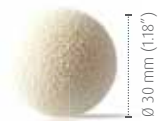
Snowball (20 pcs)  
Rising Sun (20 pcs)



**Mandarin calamansi**  
By Bart de Gans



## 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)

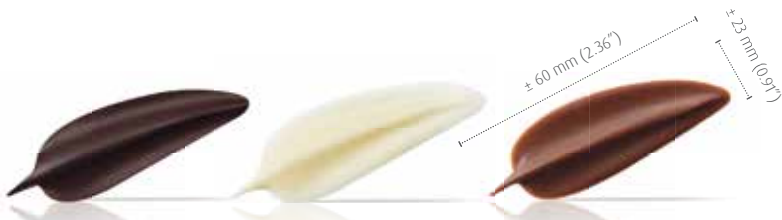
Chocolate bar mini dark (±76 pcs)  
Chocolate bar mini white (±76 pcs)  
Chocolate bar mini milk (±76 pcs)



**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)



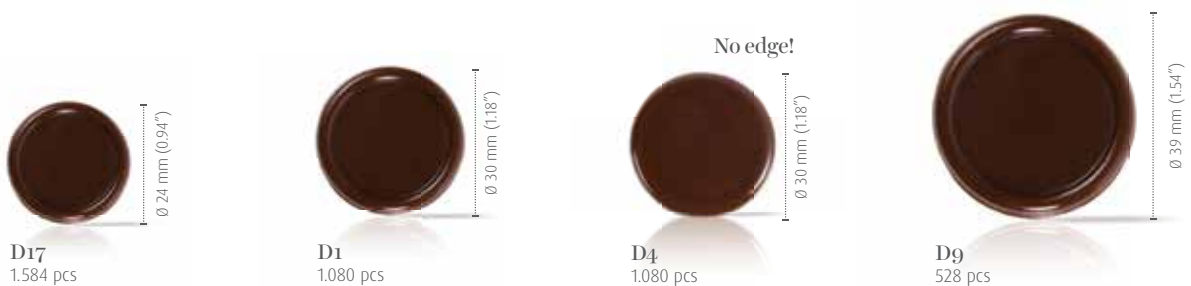
**Sacher white**  
55639 (294 pcs)

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.







**D44**  
1.584 pcs



**D43**  
1.200 pcs



**D12**  
1.008 pcs



**D5**  
1008 pcs



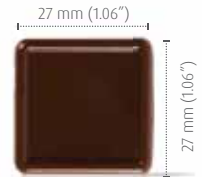
**D6**  
720 pcs



**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

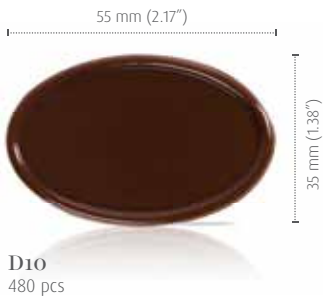
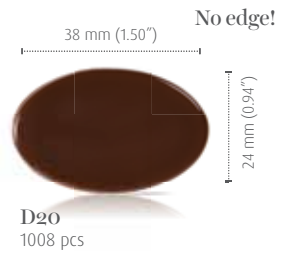
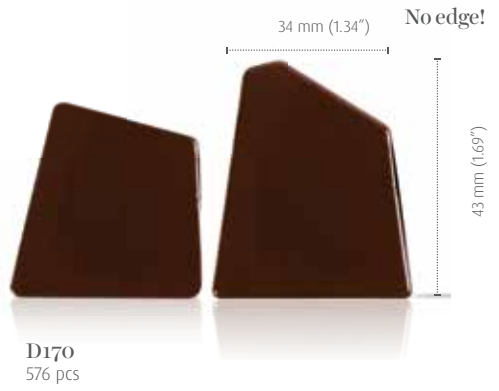


**D300**  
384 pcs



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



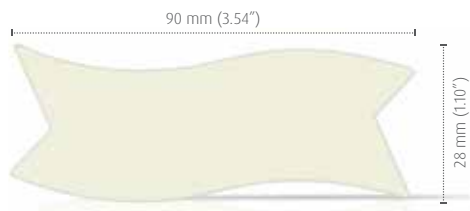
**D24**  
480 pcs



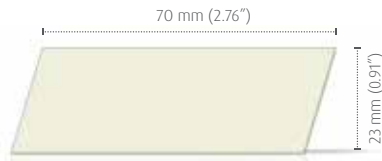
**D401**  
504 pcs



# Sugarpaste logos



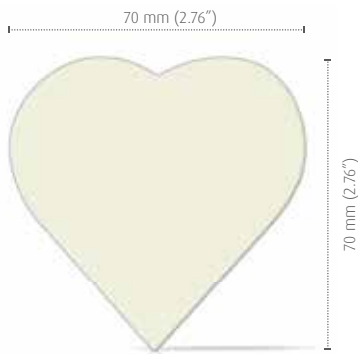
**M2**  
100 pcs



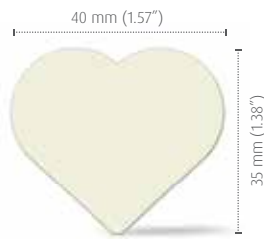
**M25**  
70 pcs



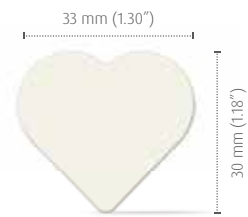
**M26**  
360 pcs



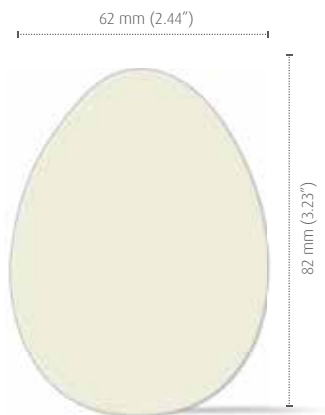
**M3**  
15 pcs



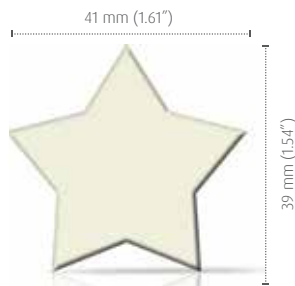
**M56**  
250 pcs



**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")

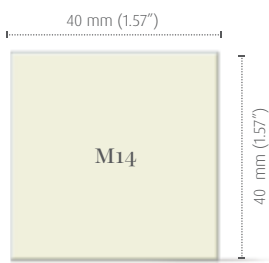
**M11** (88 pcs)  
Ø 47 mm (1.85")

**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")



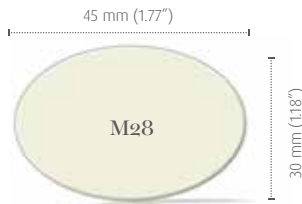
### Square shapes

**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")

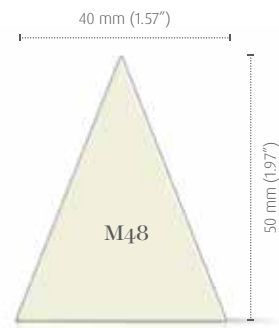
**M20** (168 pcs)  
35 mm W (1.38") x 25 mm H (0.98")

**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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Domino square dark/white .....	28	M26: Kirsch .....	40
Domino square green/red .....	28	M26: Kwark .....	40
Domino square white/pink .....	28	M26: Mocca .....	40
Domino triangle dark/white .....	29	M26: Mokka .....	40

M26: Nougat .....	40	Round dark .....	32
M26: Onze specialiteit .....	40	Sacher white .....	31
M26: Peer .....	39	Santa .....	68
M26: Pistache .....	40	Santa hat .....	68
M26: Praline .....	40	Shavings curled dark .....	52
M26: Rhum .....	39	Shavings curled milk .....	52
M26: Sacher .....	40	Shavings curled white .....	52
M26: Schwarzwalders Kirsch .....	40	Shavings flat dark .....	52
M26: Sinaasappel .....	40	Sienna .....	29
M26: Tiramisu .....	40	Silver line .....	19
M26: Vanille .....	40	Skull .....	63
Macarons chocolate .....	39	Snowball .....	19
Macarons natural .....	39	Snowball .....	68
Macarons pistache .....	39	Snowy trees .....	65
Macarons strawberry .....	39	Souffle cup dark .....	56
Maestro assortment .....	33	Spaghetti dark .....	52
Maple leaf .....	17	Spaghetti milk .....	52
Marbled ball red white .....	19	Spaghetti orange .....	50
Merry christmas assortment .....	65	Spaghetti triple .....	52
Mikado dark .....	35	Spaghetti white .....	52
Mikado dark/white .....	36	Spear dark/white .....	36
Mikado dark/white XL .....	36	Spiderweb .....	63
Mikado white .....	35	Spiral dark .....	20
Mini cup dark .....	55	Splash milk .....	18
Mini cup white .....	55	Spots original .....	13
Mini cylinder dark/white speckled .....	59	Spots pastel .....	12
Mini cylinder white/dark speckled .....	59	Sprinkle hearts mini pink .....	50
Mini cylinder white/dark stripes .....	59	Sprinkle hearts pink .....	50
Mini elegance assortment .....	17	Sprinkle hearts red .....	50
Mini extreme white .....	59	Sprinkle stars dark .....	50
Mini toadstool .....	19	Sprinkle stars white .....	50
Mistral milk/white .....	36	Stevia chocolate bar mini dark .....	28
Mocca beans .....	39	Stevia chocolate bar mini dark .....	39
Moon dark .....	32	Stevia Elegance dark .....	17
Mr. Frosty .....	68	Stevia Elegance dark .....	39
Oak leaf .....	17	Stevia Feather artisanal .....	18
Panatella dark .....	35	Stevia Feather artisanal .....	39
Panatella dark with white stripes .....	35	Stevia galaxy dark .....	32
Panatella mini dark .....	36	Stevia galaxy dark .....	39
Panatella mini white .....	36	Stevia truffle shell dark .....	39
Panatella retro .....	35	Stevia Truffle shell dark .....	55
Panatella strawberry .....	34	Story in a box celebrate .....	8
Panatella strawberry .....	35	Story in a box celebrate .....	9
Panatella white .....	35	Story in a box fall .....	63
Panatella white with dark stripes .....	35	Story in a box fall .....	63
Panda .....	23	Story in a box fall .....	8
Pearl .....	19	Story in a box spring .....	7
Pebbles original .....	12	Story in a box summer .....	7
Pebbles pastel .....	12	Story in a box winter .....	67
Penguins .....	65	Story in a box winter .....	67
Petit fours cup dark .....	56	Story in a box winter .....	8
Petit fours cup milled dark .....	55	Striped asymmetric ring dark .....	59
Pinecone .....	65	Sunflower assortment .....	29
Pink flower .....	29	Sweet heart .....	20
Pirate .....	23	Teardrop bamboo .....	59
Pisa cup .....	55	Teardrop dark/white .....	59
Pompidou .....	32	Teardrop fine dark .....	59
Present .....	32	Thimble dark .....	55
Puccini assortment .....	29	Tiramisu white .....	31
Puccini comma white/green .....	29	Toadstool .....	19
Puccini drop white/purple .....	29	Tornado white/dark .....	36
Quenelle dark .....	56	Tournesol .....	20
Rectangle cup dark .....	57	Tramontana marbled .....	31
Rectangle flamingo .....	14	Tramontana striped .....	31
Rectangle holly leaf .....	14	Truffle shell dark .....	55
Rectangle holly leaf .....	66	Truffle shell milk .....	55
Rectangle ladybug .....	14	Truffle shell white .....	55
Rectangle wood milk .....	14	Tube red/white .....	36
Red luster sphere dark .....	59	Turban cup dark .....	56
Rimmed rectangle cup dark .....	57	Turitella .....	36
Rimmed rectangle cup white .....	57	Turitella pink/white .....	36
Rimmed square cup dark .....	56	Twist green .....	20
Ring amber .....	15	Twister dark/white .....	36
Ring classic dark .....	15	Typhoon white/milk .....	31
Ring dark .....	58	Victory assortment .....	32
Ring dark .....	58	White leaf 3D .....	17
Ring dark/white .....	58	Winter tree .....	68
Ring fine stripe .....	58	Wire big .....	32
Ring multi dots .....	15	Wire small .....	32
Ring Multi Dots .....	66	Wreath .....	65
Ring oval dark .....	59	Xmas bell 3D dark .....	68
Ring swirl milk .....	15	Xmas bell 3D dark small .....	68
Ring swirl milk .....	16	Xmas exclusive .....	68
Ring white .....	58	Zebra .....	19
Rio dark/yellow .....	20	Zigzag dark .....	36
Rising sun .....	19		
Rose dark/white .....	36		
Rose midi dark/white .....	36		
Rose white/dark .....	36		
Rose white/purple .....	36		



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