



INNOVATION IN
CHOCOLATE



Coffee
Dessert 2017-18



Coffee

We believe that coffee is more than just a drink: It's a culture, an economy, an art, a science — and a passion. Whether you're an espresso expert or just a coffee enthusiast, there's always more to learn about this beloved hot beverage. And our chefs learned a lot about coffee while researching for their coffee inspired recipes.

With their passion and love for desserts, we challenged our chefs to each pick a different coffee and use them to create five fantastic desserts.

When you make one of these desserts for someone, don't just make them a simple dessert. Make them a masterpiece. Make them something you're proud of. And watch as their eyes light up as you serve them one of our coffee inspired desserts.



Harm Jansen
Corporate Business Development Director
Dobla

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Bart de Gans

Corporate Pastry Chef Dobra Europe

Bart is a member of the Dutch Pastry Team, a group of the most talented chefs in the Netherlands. He has worked as a pastry chef and product developer at well-known Patisserie Jarreau in The Hague. He won the first prize in the Tastiest BonBon-contest in 2012. With his sculpture 'Ocean Secrets' he recently became Dutch champion Ice Carving 2015. Bart is a respected member of many national and international juries.

He is a key player in the development of our Global product development program since 2015 and has led since then many innovative and new product developments, always by searching and using new techniques.





Tripplo

Friandises Inspired by an Espresso





Rectangle vanilla:



Chocolate coffee dome:



Coffee merengue:

Chocolate coffee dome:

Coffee Hazelnut Tuile

1g	Sea salt
10g	Hazelnut powder
100g	Expresso coffee
50g	Honey
150g	Sugar
100g	Melted butter
100g	Flour

Mix the sugar, flour, sea salt and hazelnut powder. Add the coffee, Honey and melted butter. Spread out on a baking sheet. Bake for about 160° C to golden brown.

Chocolate glaze

110g	Cream 35%
155g	Chocolate couverture 64%
300g	Neutral glaze

Boil the cream, then pour over the couverture. Add the neutral glaze and mix.

Chocolate sponge

155g	Egg whites
125g	Sugar
125g	Almond powder
30g	Cocoa powder
60g	Sugar

Beat the egg whites with the first amount of sugar in a mixer. Sift the almond and cacao together with the second amount of sugar. Once the egg whites are stiff, gently fold in the sifted powdered ingredients. Spread the sponge cake on a parchment paper sheet and bake at 180° C for 10 to 12 minutes.

Coffee Tonka cremeux

180g	Heavy cream 35%
180g	Milk
65g	Egg yolks
35g	Sugar
35g	Coffee beans
4g	Tonka

Combine all the ingredients while cool and store for at least 24 hours. Strain through a chinois to remove the coffee beans and tonka. Bake in silicone molds for 45 minutes in convection oven at 100° C. Freeze and glaze with the chocolate glaze.

Rectangle vanilla:

Flourless sponge cake

270g	Pasteurized egg whites
90g	Sugar
70g	Pasteurized egg yolks
360g	Dark chocolate couverture 58%
70g	Butter

Whisk the egg whites and sugar. Separately, combine the dark chocolate couverture and butter. Once the egg whites are firm and out of the mixer, add the egg yolks, then carefully fold into the couverture and butter at a temperature of 42/44° C. Bake at a temperature of 180° C. Spread out on a baking sheet.

Vanilla cremeux

85g	White couverture 35%
195g	Cream 35%
5g	Bourbon vanilla bean
1g	Vanilla extract
3g	Powdered gelatine
15g	Water for gelatine
195g	Chilled cream 35%

Bloom the gelatine in the chilled water for 20 minutes. Boil the cream, infuse the vanilla and add the gelatine. Pour over the white couverture and gently emulsify. Add the rest of chilled cream. Store for 24 hours before whipping in a mixer.

Coffee ganache

45g	Sugar
15g	Glucose
165g	Milk couverture
20g	Cocoa butter
200g	Fresh cream
27g	Coffee espresso beans
27g	Butter

Make a light caramel with the sugar. Heat up the cream and pour it over the caramel together with the coffee and the glucose. Leave the coffee beans for at least 15 minutes in order to obtain a good coffee flavour. Strain the cream and pour it over the milk chocolate and the cocoa butter. Be careful not to allow the temperature to exceed 32° C. Finally add the butter and emulsify properly with the mixer.

Coffee chocolate glaze

100g	Oil
350g	Dulcey couverture
85g	Caramelized almonds, chopped
5g	Grounded coffee

Melt the couverture together with the oil to 45° C. Add the almonds and coffee. Store and use at 35° C.

Coffee lime merengue

100g	Egg white
200g	Sugar
100g	Icing sugar
20g	Starch
5g	Lime zest

Combine egg white and sugar. Place in a bowl and mix aux Bain Marie until it reaches a temperature of 50° C. Transfer the mixture to a mixer and beat until soft peaks. Add the sifted starch and icing sugar gently fold in the mixture. Pipe, sprinkle with ground coffee and lime zest bake at 90° C

Milk Chantilly

500g	Liquid cream
100g	Milk couverture 40%

Boil the cream and pour over the couverture, mix and store in the refrigerator for at least 24 hours. Whip with a mixer fitted with the whisk attachment like a Chantilly.

Mandarin calamansi compote

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

Weigh out 1/10 the 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 confit add 50° C and mix well.

Coffee merengue:



Jeroen van Helvoirt

Corporate Pastry Chef Dobla Asia

With over 15 years of international professional pastry experience at top-rated patisseries in many European countries, and championship of the Junior Dutch Pastry Awards in 2005 (and other awards from national and international pastry competitions), Jeroen van Helvoirt has joined Dobla in the Asia Pacific region as a Corporate Pastry Chef to establish and manage Dobla Pacific Pastry Academy and Innovation Center.

Van Helvoirt represents a talented generation of Dutch pastry chefs and he had the honour to create the Mother's Day cake for Princess Beatrix in 2007. He is a former member of the Dutch Pastry Team, a group of the most talented pastry chefs of the Netherlands.





Spicy brioche

Breakfast snack inspired by a Cappuccino



Spicy Brioche

500g	Bread flour
2.5g	Cinnamon powder
2g	Anise powder
1g	Clove powder
250g	Whole eggs
50g	Whole milk
50g	Extra refined sugar
10g	Fleur de sel
15g	Inverted sugar
12g	Fresh yeast
300g	Unsalted dairy butter

Use the egg from the cold and mix 5 minutes in first speed of the stand mixer with all ingredients except the butter by using peddle attachment. Knead for 10 minutes in second speed and add the butter progressively until the dough detach from the border. When finish temperature of the dough has to be 24°C. Cover the dough and let proof 2 hours at room temperature. Break the dough with hands, and place it flat on the tray covered with plastic to the freezer for 30 minutes to block the fermentation. Reserve to the fridge for minimum of 8 hours. Roll the brioche to the sheeter, cut in rectangle and let proof 2 hours a 25°C. Bake on an air mat at 170°C.

Vietnamese coffee caramel cremeux

700g	Unsweetened cream 35%
11g	Coffee
39g	Vietnamese ground coffee (Trung Nguyen)
140g	Extra refined sugar
168g	Egg yolk
70g	Extra refined sugar
7g	Gelatine powder 180 bloom
35g	Water

Bloom gelatine with water. Heat up 700g of cream with the two coffees to 60°C and set aside for 20 minutes. Strain the infusion through a super fine sieve. Scale the infusion and add the quantity of missing cream to get back to initial weight (700g). Heat up the cream to 80°C. Caramelize the 140g sugar to a golden brown colour. Pour gradually the coffee cream into the caramel. Mix egg yolk with the 70g sugar. Pour gradually the caramel mixture into to the egg yolk mixture and mix gently. Pour the mixture in the sauce pan and heat up to 83°C. Strain the mixture through a fine sieve and add gelatine mixture. Mix everything by using handheld blender. Let set in the refrigerator a create a layer on the top of the spicy brioche.

Almond crumble

60g	Extra refined sugar
60g	Unsalted dairy butter
60g	Almond powder 100%
60g	Cake flour
0.3g	Fleur de sel

Mix all the ingredients together until the mixture resembles clumps. Bake the almond crumble at 180°C for 12 to 15 minutes

Almond - Hazelnut Crunch

81g	Almond crumble
81g	Caramelized Hazelnut
102g	Hazelnut praline 55%
20g	Milk chocolate 40%

Crunch hazelnuts and almond crumble into fine crumbles. Melt milk chocolate to 45°C. Mix almond crumble and hazelnuts with hazelnut praline. Add melted milk chocolate with the praline mixture and create a thin layer on the top of the middle brioche layer.

Cappuccino Mousse

21g	Vietnamese ground coffee (Trung Nguyen)
121g	Fresh whole milk
24g	Egg yolk
54g	Extra refined sugar
9g	Gelatine powder 180 bloom
45g	Water
366g	Unsweetened cream 35%

Bloom gelatine with water. Whip cream until soft peak. Heat up whole milk with the coffee to 60°C and set aside for 20 minutes. Strain the infusion through a super fine sieve. Scale the infusion and add the quantity of missing milk to get back to initial weight (121g). Mix egg yolk with the sugar. Heat up the infused milk to 85°C and pour the milk gradually into the egg yolk mixture and mix gently. Pour the mixture into the sauce pan and heat up to 83°C. Add gelatine mixture. Mix by using handheld blender. Cool down the mixture until 35°C and fold the whipped cream into the coffee mixture. Create with this mousse a layer on the top of the almond – hazelnut crunch and place the last layer of spicy brioche on the top of the mousse with the bottom side up.



Menno Spataro

Corporate Pastry Chef Dobra Europe

As long as he can remember, he's had a passion for pastry. In recent years Menno has been able to work with the top pastry chefs in the Netherlands, including working in Huize van Wely Noordwijk and the Patissier in Oegstgeest. He looks for a challenge in developing beautiful and tasteful products. Menno has won the prestigious Dutch prize Golden Gard. The culmination of a year of hard work and preparation. At this moment he is preparing to conquer the first place for the Dutch Pastry Awards 2018.

In september 2015 Menno joined the Innovation Center Europe team, where he creates new decorations and is a vital part during photoshoots and demonstrations.





ChiqueShnake

Dessert in glass inspired by an Affogato



Vanilla Biscuit:

550g	Sugar
600g	Eggwhites
375g	Flour
40g	Cream powder
500g	Egg yolks

Mix sugar and protein stiff. Beat the egg yolks and spatula this through the protein. Spatula quickly through the sieved powders. Pour on a plate of ± 1 cm height and bake at 220°C

Coffee chocolate mousse:

600g	Cream
220g	Dark chocolate 53%
100g	Pate a bombe
200g	Milk
10g	Gelatin
30g	Coffee beans

Let the coffee beans infuse for a night in the cold milk. Beat the cream and create the pate a bomb. Boil the milk and dissolve the gelatin. Make an emulsion of milk with chocolate and let it harden. Before use, whip the mousse.

Coffee crumble:

50g	Brown sugar
38g	Butter
13g	Chocolate 53%
50g	Almond powder
45g	Flour
8g	Coffee powder

Melt the butter and mix all the ingredients together to form a crumble. Bake the crumble at 180°C.

Vanilla white chocolate namelaka:

200g	Milk
10g	Glucose
400g	Cream
380g	ivoire
5g	gelatine
3g	vanille

Melt the chocolate together with the glucose. Boil the milk with the vanilla and let the gelatin dissolve. Make an emulsion. Mix the cold cream with the emulsion and let it harden overnight.

Coffee:

3 Shots of coffee
3 Shots of cream
1 shots of vanille liquor

Mix all ingredients together and save for serving. For the smoke effect you can use dry ice.



William Dekker

Corporate Pastry Chef Dobla USA

With his experience as Chef Pâtissier at multiple famous Michelin star Dutch restaurants, sophistication, originality and taste have become his signature. He has developed himself as a flexible and creative person with passion for pastry. In various special projects, for example creating world's #1 DJ Armin van Buuren's wedding cake and winning the Dutch Pastry Design award 2011, he has shown his love for the profession.

In the beginning of 2015 William moved to the US to start-up the brand new Innovation Center in our Atlanta office. Here he designs new and innovative chocolate decorations. He also inspires other chefs and shows new ideas how to use Dobla Decorations during his numerous demonstrations throughout the country.





Americano

Tartelette inspired by an Americano



Short pastry:

900g	Flour
640g	Butter
560g	Sugar
200g	Eggs
6g	Salt
5g	Coffee powder
5g	Black colouring
25g	Cocoa powder

Coffee Cake

660g	Eggs
496g	Sour cream
1pc	Vanillebean
595g	All purpose flour
595g	Sugar
7g	Baking powder
7g	Baking soda
11g	Salt
510g	Butter

Sieve dry ingredients and mix. Add soft butter, sour cream and finally the eggs. Bake as a biscuit between 10-20mm thickness. Trempeer with coffee syrup. Plate with round plug and place in tartelette.

Coffee syrup “americano”

100g	Espresso
100g	Water
100g	Sugar

Mix all ingredients and bring to a boil. Let simmer until you have the right consistency.

Cream cheese icing

1360g	Philadelphia Cream cheese
900g	Powdered sugar
226g	Butter
226g	Shortening

Whip the cream cheese until smooth. Add butter and gently whisk. Mix and add powdered sugar. Heat the icing so that it is extra soft and fill the silicone mold.

Coffee Jelly

250g	Neutral jelly
50g	Coffee beans

Heat the jelly to 80-90°C and pour over the beans. Let set for 24 hours and sieve.

Bake tartlet. Bake coffee cake and place in tartelette. Fill tartelette with creamcheese icing to just below the edge. Place creamcheese on top. (lightly spray extra white cocoa butter for contrast) Place a few drops of coffee jelly on top. Decorate with Filter Dark and Golden crumble.



Michel Willaume

Corporate Pastry Chef Dobla Europe

Born in France. He has studied with a number of the world's pastry luminaries and holds a master in French pastry, having studied in the classical European tradition. He is a patissier and chocolatier with an amazing track record. For the last 20 years he was involved with education, product development and creation of pastry at an international level.

His participation in various international pastry competitions was awarded with a 1st price in New York during the Festival Gastronomique and with the World Champion title in Lyon at the Coupe du Monde de la Pâtisserie. Michel educates for Dobla new talented Chefs through our partnership with the EPGB School in Barcelona and travels the world to help develop product and to organize demonstrations.





Café gourmand

Dessert inspired by a Ristretto





Coffee Granite

30cl	Ristretto
55g	Sugar

Make 30cl of strong hot coffee (Ristretto) and dissolve the sugar inside. Pour into a recipient and freeze at -10°C. With a fork, grade the frozen syrup to form the granite and place directly into the frozen glass.

Yuzu mango caramel

160g	Sugar
100g	Yuzu puree
60g	Mango puree
120g	Soft butter
1g	Salt
20g	Heavy cream 35% fat

In the saucepan, melt gradually the sugar then cook to light caramel. Stop the cooking by adding the pre-heated purées. Add the butter by stages and bring to 108°C. Mix with hand blender and add the cream. Reserve in the chiller.

Opalys coffee "Chantilly"

150g	Heavy cream 35% Fat
50g	Coffee beans
50g	Arabica
15g	Inverted sugar
15g	Glucose
55g	Opalys 33% white chocolate
20g	Cocoa butter
250g	Heavy cream 35% fat

Heat up the 200g of cream with the crunched coffee beans and bring to a boil. Strain and scale the infused cream to get total of 150g of infusion. Heat up back to 85°C with the glucose and inverted sugar. Pour the hot liquid gradually into the melted chocolate and cocoa butter to obtain a perfect emulsion using hand blender. Add the cold liquid cream into the ganache mixing well and let crystallize 8 hours in the refrigerator. Whip until soft consistency and pipe.

Glazed Cocoa nibs with orange blossom water

125g	Cocoa nibs
35g	Syrup 60%
2.5g	Orange blossom water

Mix all ingredients together. Toast to the oven at 170°C moving often to avoid the nibs to stick to each others.

Abinao chocolate disk

100g	Abinao chocolate 85%
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Temper the chocolate and spread onto plastic sheet. Before crystallization cut the chocolate with round cutter and let crystallize.

Andoa cream with yuzu

130g	Heavy cream 35% fat
130g	Yuzu puree
55g	Egg yolks
50g	Sugar
185g	Andoa milk chocolate 39%

Make crème anglaise with the cream, puree, egg yolks and sugar cooking until 84°C. Pass through the hand blender and pour gradually into the melted chocolate to form a perfect emulsion. Let crystallize into the refrigerator.

Caramelia Fleur de sel Praline

140g	Heavy cream 35% fat
38g	Inverted sugar
380g	Caramelia milk chocolate 36%
60g	Butter
0,9g	Fleur de sel

Heat up the cream to 60°C. Add in the inverted sugar to dissolve and to bring down the temperature down to 35°C. Heat up the chocolate to 45°C and butter to 32°C, add salt and combine without mixing. Pour gradually the hot cream into chocolate butter mixture and mix to obtain a perfect emulsion using the hand blender. Pour directly into a frame. Let crystallize 36 hours at 172 and 60% hygrometry. Cut in small squares of 1cm X 1cm and cover with tempered Caramelia chocolate. Sparkle directly some flakes of fleur de sel.

Yuzu magdeleine cake

150g	Whole eggs
150g	Sugar
25g	Inverted sugar
35g	Honey
250g	All purpose flour
7g	Baking powder
100g	Heavy cream 35% fat
30g	Yuzu puree
160g	Butter, melted

Dissolve inverted sugar and honey with the whole eggs and start mixing by adding the sugar. Incorporate the sifted flour with baking powder and then pour the cream and puree. Finish by adding the melted butter (45°C). Let rest in the refrigerator overnight. Pipe into rectangular silicon mold and place into the oven pre heated at 190°C. Put down the temperature at 170°C and bake 7 to 8 minutes. Unmold and let cool down. Temper some Abinao chocolate and dip the base of the muffin. Place directly on top of serigraphy sheet and let crystallize.

Tripplo

by Bart de Gans



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



Mini elegance assortment
71552 (576 pcs)

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



Mini pearl gold
77269 (312 pcs)

Cappuccino

by Jeroen van Helvoirt



Chocolate cinnamon
77309 (45 pcs)



Chocolate star anise
77308 (54 pcs)

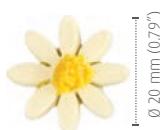
Affogato

by Menno Spataro

± 80 mm (3.15")



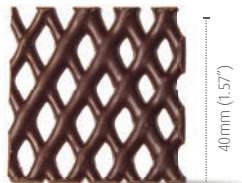
Spiral dark
77051 (80 pcs)



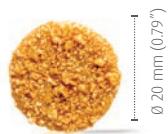
Daisy
77049 (140 pcs)

Americano

by William Dekker



Filter square
77004 (150 pcs)



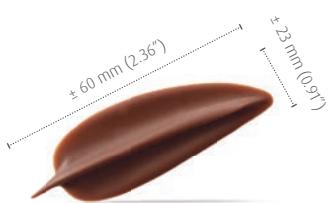
Golden crumble
77286 (486 pcs)

Café gourmand

by Michel Willaume



Spots original
77223 (420 pcs)



Elegance milk
77056 (160 pcs)

Notes:

Global chocolate decoration producer since 1950

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