



dobla's
nature.



2018 introduction



INNOVATION IN
CHOCOLATE



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nature.



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In today's world consumers have boundless possibilities and are faced with changes, new choices and high demands. Therefore consumers increasingly want to:

- go back to traditions, to things they know and recognize and that bring back fond memories;
- connect to what is real and good;
- have exciting experiences of indulgence that they also can share.

Cake or pastry should not only taste great, it has to look irresistible too. Consumers buy with all their senses. Creating exciting experiences allows more consumer preference and also to connect with younger consumer generations.

Based on these consumer trends Dobla presents unique chocolate decorations that enhance those traditional cakes and pastries that consumers all know and love. These All-Time-Favorites bring back fond memories.

In 2017 Dobla introduced its Nature range, a collection of handmade chocolate decorations inspired by nature. Each decoration is unique and as beautiful and imperfect as nature itself and offers the finishing touch for any pastry, cake and other sweet delicacy.

#ALL-TIME-FAVORITES

#NOSTALGIA

#REINVENTING THE CLASSICS

#ACTUAL REALITY

#CONNECTING WITH NATURE

#INSTAGRAMMABLE

#THE EXPERIENCE COUNTS

#MILLENNIALS

Turning nature's beauties into sweet pieces of art

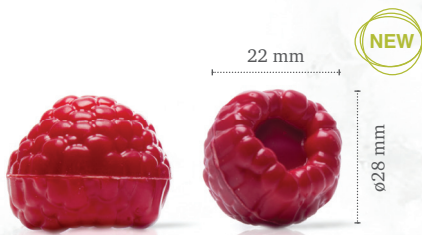


INSPIRED BY THE ALL TIME FAVORITE:

New York Cheesecake

The origin of the cheesecake dates back to 1872, where a baker accidentally created the modern day cheesecake by trying to recreate the French Neufchâtel. Inspired by this baked classic, we created a small version and added a special blueberry jam in the bottom. Our new Chocolate blueberry decorations well indicate the flavor.

Recipe: Blueberry cheesecake
made by pastry chef Graham Mairs



Chocolate raspberry
77460 (72 pcs)



Chocolate cherry
77450 (72 pcs)



Chocolate blueberry
77449 (120 pcs)

INSPIRED BY THE ALL TIME FAVORITE:

Linzer Torte

The Linzer Torte is said to be the oldest cake in the world. The origin dates back to 1692 in Linz, Austria. What makes this classic so beautiful is the lattice design of the top crust. We created a modern version of the lattice. And while black currant jams are the traditional filling, we have used raspberry jam and our new Chocolate Raspberry decoration for the finishing touch and to indicate the flavor.

Chocolate raspberry



Recipe: Raspberry Linzer torte
made by pastry chef Bart de Gans

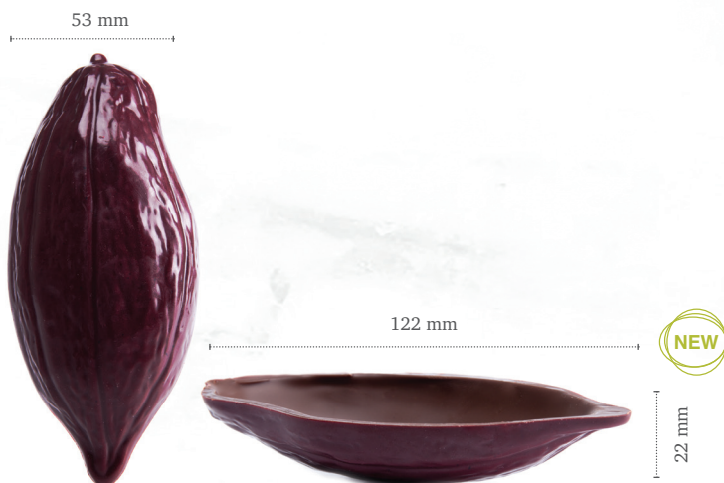


Recipes: Raspberry - Cherry - Blueberry Linzer cookies
made by pastry chef Michel Willaume

INSPIRED BY THE ALL TIME FAVORITE:

Linzer Cookie

With an original provenance from Austria we present a classic from the USA: the Linzer Cookie, reinvented. Traditionally made from almond cookie dough, the nutty dough is rolled out and cut into shapes, baked and then “sandwiched” together with sweet jam. We have used Dobra’s new decorations the Chocolate Raspberry, Chocolate Cherry and Chocolate Blueberry for the finishing touch and to indicate the flavor.



**Chocolate cocoa
bean cup**
77462 (20 pcs)



**Chocolate cocoa
bean lid**
77463 (16 pcs)

INSPIRED BY THE ALL TIME FAVORITE:

Sacher Torte

The Original Sacher Torte has been the most famous cake in the world since 1832. The base of the entire confection is a chocolate cake, thinly coated with apricot jam and glazed with dark chocolate. Our chefs have made a contemporary version that might be even better than the original. Our new Chocolate cocoa bean cup on top of the cake enhances the chocolate taste sensation and is it's crowning glory.



Chocolate cocoa bean cup

Spots original

Recipe: Sacher Torte
made by pastry chefs Bart de Gans
and Maurits van der Vooren



INSPIRED BY THE ALL TIME FAVORITE:

Recipe: Walnut coffee cake
made by pastry chef Bart de Gans

Walnut Coffee Cake

Originally from the UK, the Walnut Coffee Cake is a cake made with sponge cake with the addition of coffee and walnuts. This cake is often filled with flavored butter icing and topped with more butter icing and half-walnuts. In our version we added vanilla and espresso infused buttercream between the layers to create a special taste sensation. Our new Chocolate Walnut decoration creates the finishing touch and communicates the taste together with the other decorations.



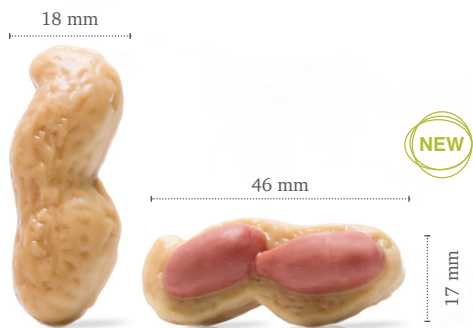
Chocolate pecan nut in shell
77459 (60 pcs)



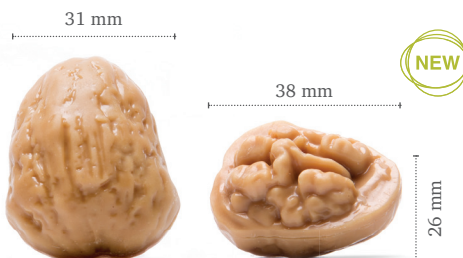
Chocolate hazelnut in shell
77451 (120 pcs)



Chocolate almond in shell
77448 (60 pcs)



Chocolate peanut in shell
77458 (36 pcs)



Chocolate walnut in shell
77461 (44 pcs)

INSPIRED BY THE ALL TIME FAVORITE:

Peanut Butter Dripcake

This American chocolate and peanut butter Dripcake is the ultimate indulgence. With a soft peanut butter cream and richly covered with chocolate. The Dobla chocolate decorations add volume to this voluminous cake, the new Chocolate peanut decoration provides the finishing touch and helps enhance the flavor sensation.



Recipe: Peanut butter dripcake
made by pastry chef Graham Mairs

Chocolate raspberry

Chocolate lemon lid

Spear dark

INSPIRED BY THE ALL TIME FAVORITE:

Eclair

The classic eclair originates from France. Who better to make these fantastic eclairs than our pastry chef Michel Willaume? A crispy baked choux pastry filled with a raspberry lemon cream, topped with jelly made from raspberries. Our new chocolate decorations, the Chocolate Raspberry and Chocolate lemon lid, not only provide a finishing touch and extra volume to this beautiful pastry but also indicate the key flavors.

Recipe: Raspberry & lemon éclairs
made by pastry chef Michel Willaume

NEW

ø63 mm



Chocolate orange lid
77457 (30 pcs)

NEW

ø53 mm



Chocolate lemon lid
77453 (36 pcs)

NEW

ø48 mm



Chocolate lime lid
77455 (36 pcs)

Chocolate cinnamon

Chocolate orange lid

Shavings dark

..... Chocolate star anise



Recipe: Spicy plum cake
made by pastry chef Michel Willaume

INSPIRED BY THE ALL TIME FAVORITE:

Plum cake

Popular in England since at least the eighteenth century, this super-delicious cake is a great way of using plums when in-season. A buttery sponge cake made with plums and flavored with cinnamon, star anise and orange is baked to perfection in a traditional metal tin. Served with a sweet cream made from oranges and decorated with Dobra's Chocolate star anise, Chocolate cinnamon and new Chocolate orange lid, this classic is an exciting treat for the holidays.

Chocolate orange cup

Chocolate orange lid



INSPIRED BY THE ALL TIME FAVORITE:

Recipe: Naranja pastry cup
made by pastry chef Maurits van der Vooren

Naranja Flan

Naranja flan is a variation of the Spanish orange cake, a vanilla-orange custard possibly decorated with orange. The variation that we made is lighter, but has an intense orange flavor that both refreshes the palate as well as satisfies a sweet tooth. Our new Chocolate orange cup and lid enhance the taste sensation and provide a surprising impact. The cup allows a convenient preparation of this recipe and makes an elegant addition to any bakery display.

INSPIRED BY THE ALL TIME FAVORITE:

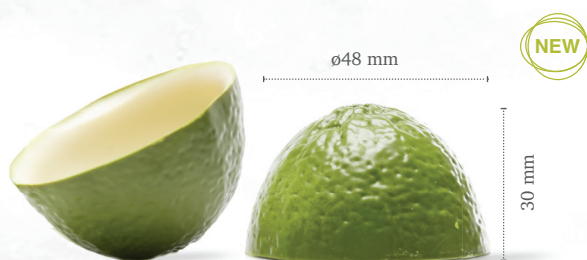
Lemon Cake

The exact origin of the Lemon Cake is unknown. It is probably derived from the pound cake, which was first baked in England around 1700. We used the lemon cake with curd and merengue as a base and inspiration to make a reinvention of it: we filled our new Chocolate lemon cup with a lemon cake, lemon curd and fresh mint and completed this surprising taste sensation with a classic merengue as a topping.

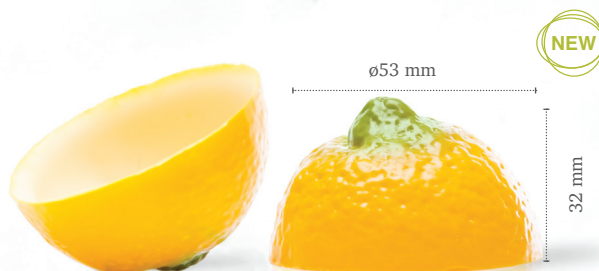


Chocolate lemon cup

Recipe: Lemon merengue pastry cup
made by pastry chef Maurits van der Vooren



Chocolate lime cup
77454 (36 pcs)



Chocolate lemon cup
77452 (36 pcs)



Chocolate orange cup
77456 (28 pcs)

OUR PASTRY CHEFS



Bart de Gans



Graham Mairs



Maurits van der Vooren



Michel Willaume



INNOVATION IN
CHOCOLATE

*Coupe du Monde
de la Pâtisserie*

SIRHA SPIRIT

FINALE 2019

MEMBER

In case of any questions or comments your usual contacts at Dobla will be happy to help you.
For more inspiration please visit one of our social media channels or our renewed website.

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