

DOBLA'S SPECIAL COLLECTION 2021

Indulgent Fillables



INNOVATION IN
CHOCOLATE

Indulgent Fillables

In this special Dobra edition we highlight our Indulgent Fillables range, with our latest additions. Individual portions are on trend. At Dobra we see this successful range growing, not only towards Food Service, Bakery & Pastry use, but also increasingly for Take Away & Delivery.

Inspired by this trend, we therefore proudly present our line of chocolate fillables, ready to fill & serve. The helps create exciting experiences of true indulgence in an easy way and added value for your business.

That's what we call 'The Dobra Touch'



Sphere velvet white 8cm
77663 (22 pcs)

Diamond

Sphere velvet white 8cm



Recipe: Dragonfruit and mango dessert
made by pastry chef Maurits van der Vooren



Recipe: Toffee apple pie
made by pastry chef Graham Mairs





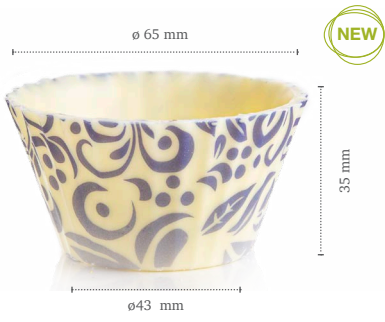
Rose cup with lid glossy red
77677 (72 pcs)



Rose cup with lid glossy red



Recipe: Floral garden pastry
made by pastry chef Otto Tay



Cupcake floral blue
18151 (84 pcs)



Cupcake unicorn
18149 (84 pcs)



Cupcake polka dots
18150 (84 pcs)

Recipe: Blueberry cupcake
made by pastry chef Bart de Gans



Cupcake floral blue



Candy assortment
78250 (90 pcs)



Balloons
71217 (160 pcs)



Unicorn yellow
78254 (144 pcs)

Unicorn yellow



Cupcake unicorn

Recipe: Cotton candy unicorn cupcake
made by pastry chef Monica Kate



Recipe: Blueberry Liquorice tartlette
made by pastry chef Graham Mairs



Tartelette cup 7 cm
11215 (66 pcs)



Tartelette cup 5 cm
11214 (72 pcs)



Petit four cup diamond white

Recipe: Assortment of petit fours
made by pastry chef Otto Tay



Petit four cup diamond white
13202 (64 pcs)



Petit four cup round dark
11227 (54 pcs)

NEW



Honey pot
77641 (18 pcs)

NEW



Gift box 3D
77634 (28 pcs)



.....Honey comb yellow

.....Honey pot

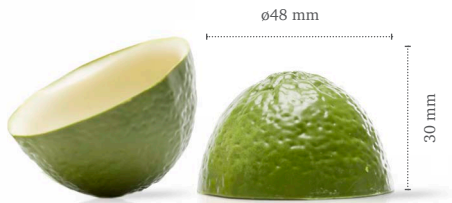
Recipe: Honey pot delight
made by pastry chef Graham Mairs



Chocolate orange cup
77456 (28 pcs)



Chocolate lemon cup
77452 (36 pcs)



Chocolate lime cup
77454 (36 pcs)



Chocolate lemon cup



Recipe: Lemon meringue cup
made by pastry chef Maurits van der Voornen



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



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



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



Truffle shell white

Truffle shell milk

Truffle shell dark

Recipe: Pralines



Truffle shell white

Recipe: Chocolate truffles
made by pastry chef Bart de
Gans & Maurits van der Vooren



Flower pot large white
18141 (28 pcs)



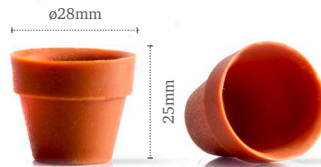
Flower pot large blue
18142 (28 pcs)



Flower pot large dark
18143 (28 pcs)



Flower pot large pink
18145 (28 pcs)



Flower pot mini
18139 (24 pcs)



Recipe: Raspberry lychee rose flower pot
made by pastry chef Michel Willaume



Flower pot large green
18144 (28 pcs)



Flower pot large
18140 (28 pcs)



Flower pot large white

Diablo spring

Flower pot large blue

Flower pot large green

Flower pot large pink

Recipe: Raspberry and brownie chocolate flowerpots
Take-away & Delivery version
made by pastry chef Maurits van der Vooren



Recipe: Martini espresso chocolate cup
made by pastry chef Maurits van der Vooren



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



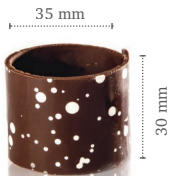
A la carte cup dark
11223 (294 pcs)
Volume 13ml (0,44 oz)



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



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



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



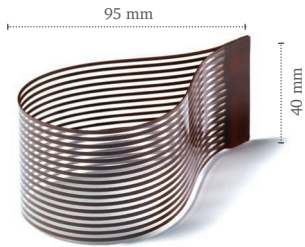
**Mini cylinder
white/dark striped**
77171 (70 pcs)
Volume 20ml (0,68 oz)



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



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



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



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



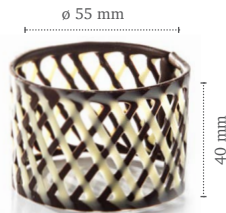
Teardrop dark/white
15051 (36 pcs)
Volume 75ml (2,54w oz)



Recipe: Caramel petit four
made by pastry chef Michel Willaume



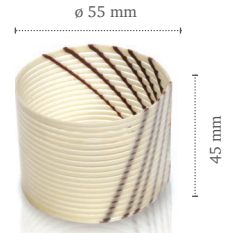
Ring oval dark
15008 (30 pcs)
Volume 75ml (2,54 oz)



Ring white/dark
15052 (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)



Recipe: Sunny delight
made by pastry chef Michel Willaume



Sphere dark XL

Chocolate star anis

Recipe: Hot chocolate dessert
made by pastry chef Bart de Gans



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



Sphere dark XL
77345 (22 pcs)
Volume 100ml (3,38 oz)

OUR CHEFS:



Bart de Gans



Graham Mairs



Maurits van der Vooren
Keeping his legacy alive



Michel Willaume



Monica Kate



Otto Tay



INNOVATION IN
CHOCOLATE

*Coupe du Monde
de la Pâtisserie*
SIRHA SPIRIT

FINALE 2019

MEMBER

That's the Dobla Touch

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Creating chocolate excitement since 1950

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