



CREATING
CHOCOLATE EXCITEMENT



Asian Inspiration &
LUNAR NEW YEAR
2027



preface

ASIAN INSPIRATION MEETS LUNAR NEW YEAR

Celebrate the art of pastry with a story that speaks to tradition, creativity, and modern indulgence. For 2027, Dobra brings together the richness of **Asian Inspiration** and the festive spirit of **Lunar New Year**—a powerful combination designed to elevate every creation into an experience.

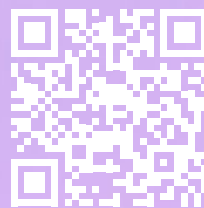
Inspired by Asia's vibrant culture, exotic ingredients, and refined aesthetics, Dobra transforms desserts into **expression pieces**—where flavour, texture, and design come together seamlessly. From tropical notes and delicate spices to symbolic festive elements, every decoration reflects a journey through Asia's diverse culinary heritage.

At the same time, Lunar New Year embodies **prosperity, happiness, and celebration**—values that resonate deeply with consumers across the region. Dobra's iconic chocolate decorations such as lanterns, coins, blossoms, and auspicious symbols offer a meaningful way to connect with this festive moment while enhancing visual appeal and perceived value.

That's the Dobra Touch



DISCOVER THE
ENTIRE INSPIRATION

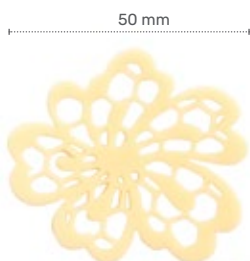


DISCOVER RECIPE

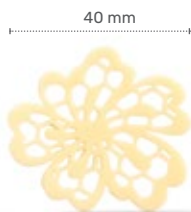
ASIAN INSPIRATION

LACE SIGNATURE TECHNIQUE

Delicate, openwork chocolate designs inspired by lace and stencils. Perfect for adding a touch of elegance and sophistication to any dessert.



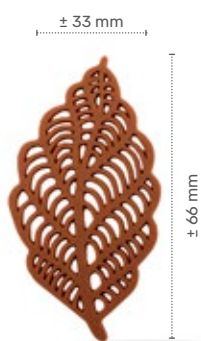
Lace white flower large
79232 (96 pcs)



Lace white flower small
79231 (144 pcs)



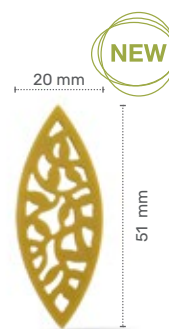
Lace butterfly dark
79101 (96 pcs)



Lace leaf milk large
79234 (144 pcs)



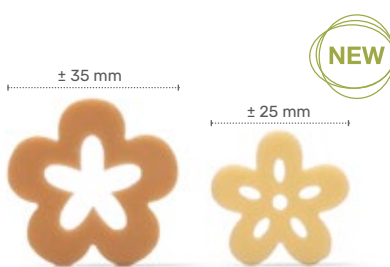
Lace leaf milk small
79233 (225 pcs)



Lace petal
79217 (240 pcs)



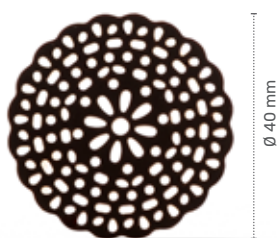
Lace butterfly mini
79218 (324 pcs)



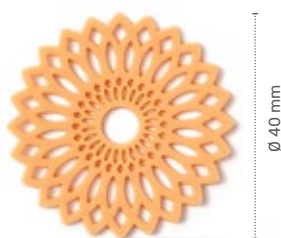
Lace flower duo
79295 (324 pcs)



Lace doily
79294 (72 pcs)



Lace round dark
77911 (216 pcs)



Lace flower amber
79021 (216 pcs)



Lace flower green
79219 (216 pcs)



DISCOVER RECIPE

Lace round dark

Inspired by Chinese hot pot

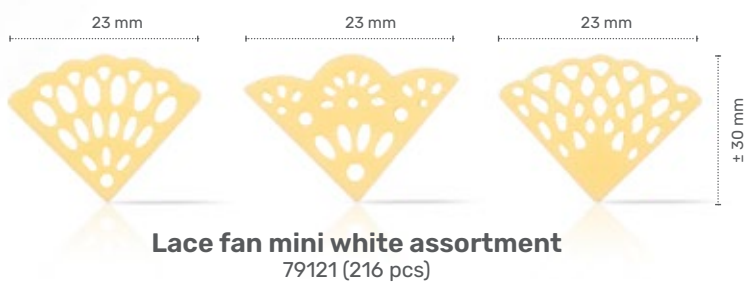
Drawing inspiration from Chinese spicy red oil hot pot, this creation breaks the conventional flavor boundaries of desserts. Rich, savory peanut forms the base, balanced gently by sweet-tart strawberry, with a subtle fresh zing of red chili lingering underneath. Savory, sweet, tart and mild spicy notes interweave layer upon layer, creating a distinctive fused Asian flavor profile.

"Chili strawberry peanut" by Jason Ao



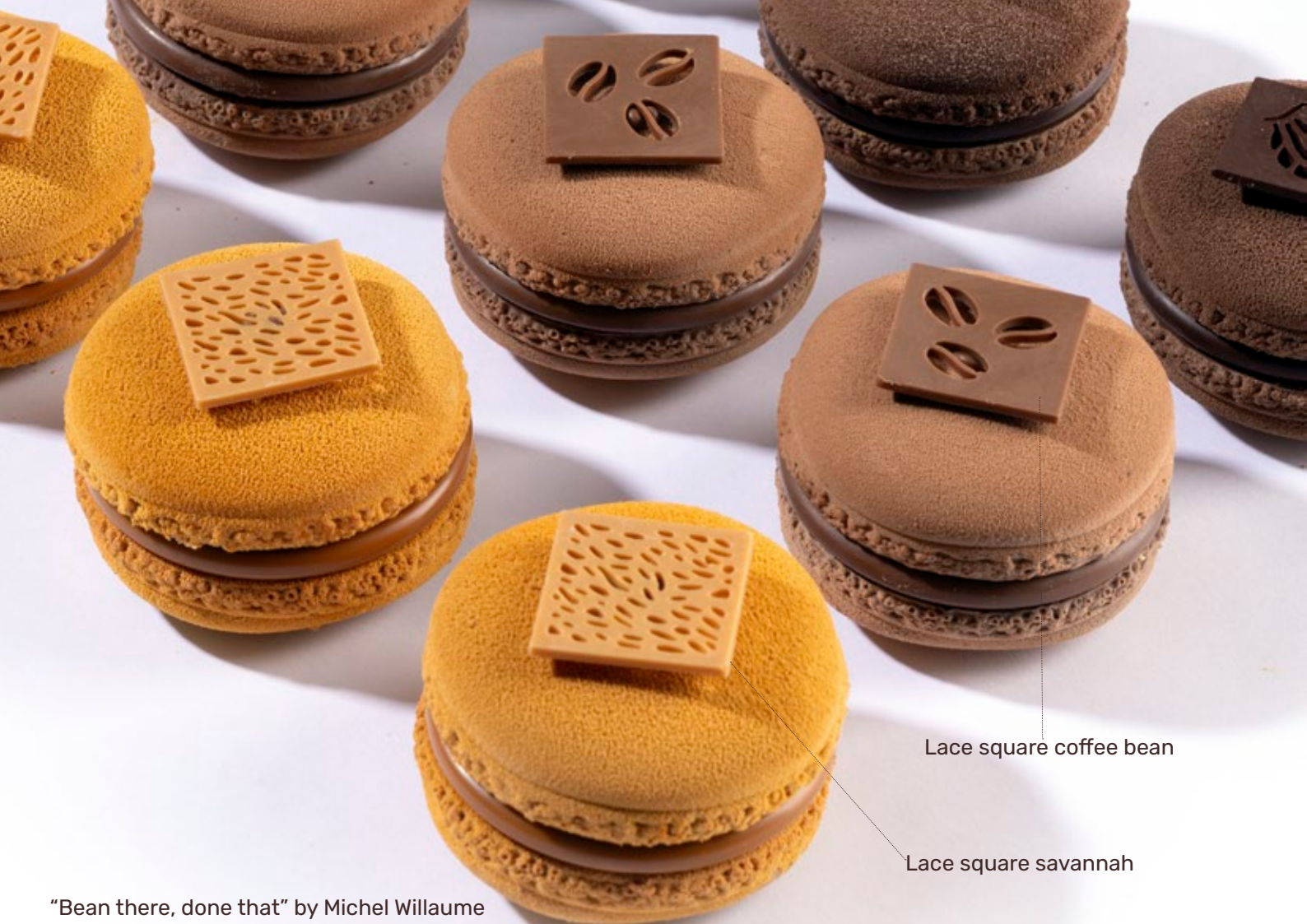
Lace flower dark assortment

"Moka vanilla" by Bart de Gans





Lace strawberry round



Lace square coffee bean

Lace square savannah

"Bean there, done that" by Michel Willaume



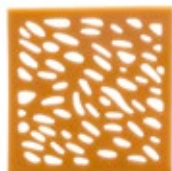
± 30 mm

Lace square coffee beans
79297 (180 pcs)



± 30 mm

Lace square cacao pod
79296 (180 pcs)



± 30 mm

Lace square savannah
79298 (180 pcs)

± 115 mm



30 mm

Lace topper coffee beans
79124 (120 pcs)

± 115 mm



30 mm

Lace topper cacao pods
79125 (120 pcs)

± 115 mm



30 mm

Lace topper savannah
79126 (120 pcs)



Lace square coffee bean

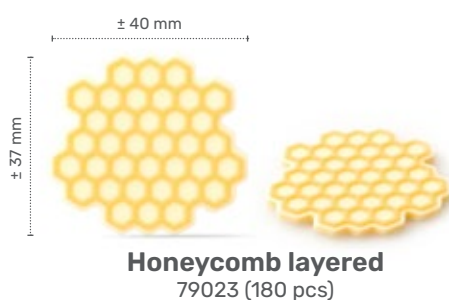
LAYER SIGNATURE TECHNIQUE

Distinctive two-layer chocolate creations that combine elegance with strength. Ideal for refined finishes, celebrating special moments, and expressing messages beautifully.

Layered cherries



“Cherry confit” by Christophe Domange





Thank you layered
79299 (144 pcs)



Layered fall leaves assortment
79147 (144 pcs)

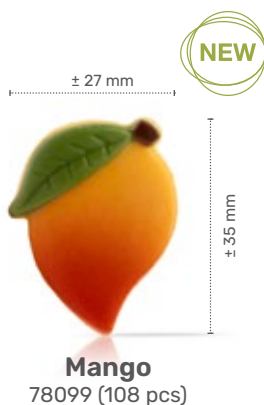
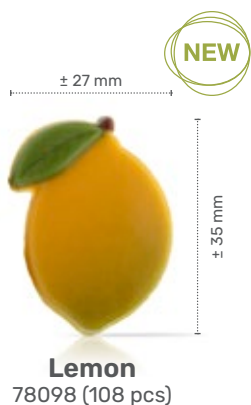
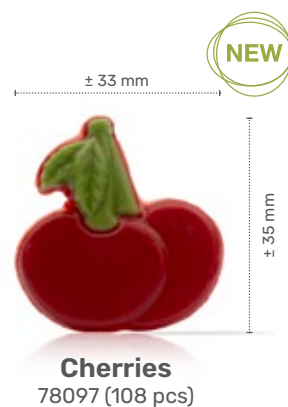
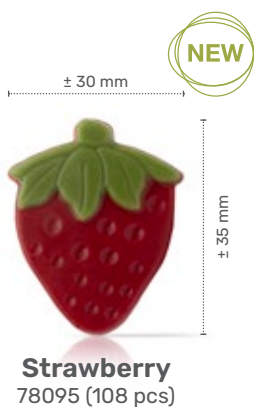


IN-MOULD PIPING DISTINCTIVE TECHNIQUE

Cheerful, precisely crafted decorations that bring consistency, charm, and a playful touch to every sweet occasion.



"The Big Apple (pie)" by Lotte van Gorp





Apple

Cherries

Lemon

Mango

Strawberry



Ø34 mm

Daisy XL
78324 (108 pcs)



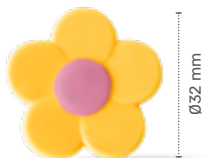
Ø22mm

Purple flower
78468 (120 pcs)



Ø20 mm

Peach blossom
78026 (200 pcs)



Ø32 mm

Buttercup
78227 (±302 pcs)



Ø32 mm

Pink flower
78222 (±302 pcs)



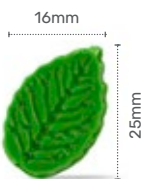
Ø 22 mm

Pink marguerite
78023 (200 pcs)



Ø37 mm

Sunflower 2D
78248 (90 pcs)



16mm

25mm

Mandarin leaf
78323 (280 pcs)



Ø 25 mm

Sakura
78326 (120 pcs)



± 24 mm

± 15 mm

Flower dark
76109 (80 pcs)



± 24 mm

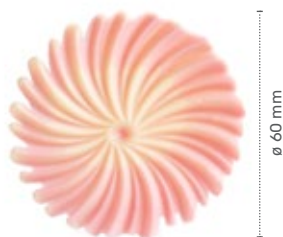
± 15 mm

Flower white
76309 (80 pcs)



Ø 35 mm

Sunflower assortment
71269 (±235 pcs)



Ø 60 mm

Rosette pink/white
77680 (30 pcs)



Ø 60 mm

Rosette dark/white
77681 (30 pcs)



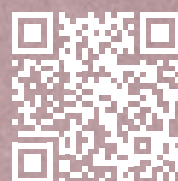
Rosette pink/white

Peach blossom

Inspired by Asian charm & Western aesthetics

Blend Chinese tofu and Da Hong Pao rock tea into French pastries, break away from conventional cloying sweetness with oriental tea-food aesthetics, and balance the subtle bitterness of tea with the mild, mellow texture of tofu to create low-sugar French desserts infused with traditional Chinese charm.

Silky tofu mousse delivers a delicate, mild flavour, while the Da Hong Pao tea filling carries distinctive rocky mineral notes and floral aroma. Its subtle astringency offsets the creamy richness of tofu. The crisp pastry base adds textural contrast, bringing together harmonious layers of tea essence, soybean fragrance and gentle milky sweetness with a lingering aftertaste.



DISCOVER RECIPE

"Tofu rock tea" by Jason Ao

Inspired by Sweet & Savory

Silky coconut puree paired with savory-sweet slow-cooked onion caramel, authentic Asian flavors unfolding soft, well-rounded layers.

Soft coconut aroma forms the base, paired with slowly simmered onion caramel sauce. Delicate salt and sweet notes intertwine into a mellow, lingering finish – a unique cake flavor crafted with exquisite Eastern ingenuity.



DISCOVER RECIPE

"Coconut caramel onion" by Jason Ao

ø 55 mm



Spring leaf green
77687 (24 pcs)

ø 55 mm



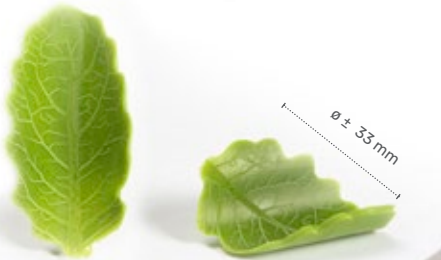
Fall leaf yellow
77688 (24 pcs)

ø 20 mm



Daisy
77481 (200 pcs)

ø ± 46 mm



Curvy leaf green large
77787 (108 pcs)

ø ± 33 mm

19 mm



Curvy leaf green
77796 (144 pcs)

± 33 mm

± 19 mm



Curvy leaf yellow
77737 (144 pcs)

± 33 mm



Curvy leaf yellow



Lace flower duo

Lace doily

Lace butterfly mini



DISCOVER RECIPE



*Inspired by
Combination of Chinese spices & raspberry*

Rich and savoury pistachio cream paired with Sichuan pepper raspberry mousse and raspberry glaze. The gentle numbing spice balances the berry's tartness; the glossy raspberry glaze amplifies bright fruit flavour, while the sable biscuit base adds crisp texture, creating a progressive taste journey of tart, subtle spice and nutty sweetness.

"Sichuan Pepper Raspberry" by Jason Ao

Elegance milk Asia



Elegance dark Asia



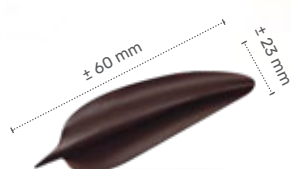
Elegance white Asia



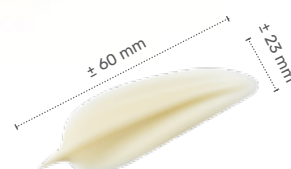
"Modern flowers petit four" by Lars Vierhout



Elegance milk Asia
77299 (160 pcs)



Elegance dark Asia
77295 (160 pcs)



Elegance white Asia
77297 (160 pcs)



Elegance assortment Asia
77298 (160 pcs)



Curvy elegance dark
77038 (128 pcs)



Curvy elegance white
77039 (128 pcs)



Ø 30 mm

Snowball
77086 (40 pcs)



Ø14 mm

Mini pearl assortment
77287 (312 pcs)



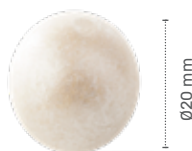
Ø 35 mm

Bristle
77405 (300 pcs)



Ø 20 mm

Crumbly pink
77771 (486 pcs)



Ø20 mm

Pearl
77140 (120 pcs)



Ø20 mm

Golden pearl
77323 (120 pcs)



Ø 14 mm

Mini pearl pink
79222 (416 pcs)



10 mm

15 mm

Mini diamond pink
77392 (180 pcs)



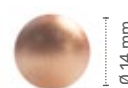
Ø14mm

Mini pearl white
79225 (416 pcs)



Ø14 mm

Mini pearl gold
79221 (416 pcs)



Ø 14 mm

Mini pearl bronze
79223 (416 pcs)



Ø 14 mm

Mini pearl red
79224 (416 pcs)



Ø ±33 mm

Large golden crumble
77604 (176 pcs)



Ø ±20 mm

Golden crumble
77286 (486 pcs)



Ø ±20 mm

Bronze crumble
77764 (486 pcs)



Ø ±20 mm

Red crumble
77736 (486 pcs)



LUNAR NEW YEAR

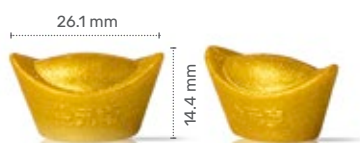


DISCOVER RECIPE

Added value for your creations—and your customers

With Dobla, decoration becomes more than finishing—it becomes **a commercial advantage**:

- **Instant premiumisation:** Turn everyday cakes, pastries, and desserts into high-value offerings with minimal effort
- **Storytelling through design:** Each decoration communicates a festive message, cultural meaning, or seasonal emotion
 - **Consistency & efficiency:** Ready-to-use chocolate decorations ensure perfect results every time
 - **Social & visual impact:** Eye-catching creations designed to stand out in-store and on social media



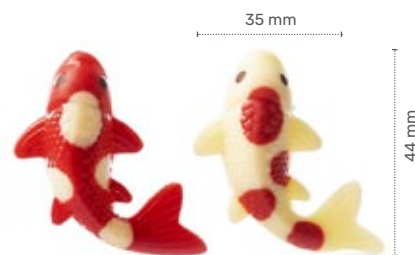
Money boat
77378 (118 pcs)



Chinese coin
78241 (±392 pcs)



Fu stamp
77476 (154 pcs)



Koi fish
77690 (36 pcs)
all year available





"Koi - Happi" by Dobla chef

BRINGING
The Dobla 7



Touch to Life



Pastry Chef
LARS VIERHOUT



Pastry Chef
LOTTE VAN GORP



Pastry Chef
MICHEL WILLAUME





SIRH/+ COUPE DU MONDE DE LA PÂTISSERIE 2025 FINAL LYON, FR

Your Decoration Solution

Dobla offers a complete **decoration solution** to inspire pastry chefs, bakers, and food professionals:

- **Lunar New Year icons** (Fu, coins, lanterns, envelopes) to create festive centerpieces
- **Asian-inspired elements** (flowers, pearls, leaves, koi fish) for elegant, contemporary designs
- **Versatile applications** across cakes, entremets, pastries, desserts, and plated presentations

Whether you aim for bold festive creations or refined Asian-inspired elegance, Dobla decorations allow you to **elevate your pastry instantly—adding both artistic value and commercial appeal.**

Create. Inspire. Celebrate.

Creating **moments of joy, prosperity, and inspiration.**

Turn every dessert into a celebration. Turn every creation into a value-added experience.

HOW TO ORDER?

Please contact your Dobla supplier.

In case of any other questions or comments you can contact Dobla at:
salesupportasia@irca.eu

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Creating chocolate excitement since 1950

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