

DOBLA'S EVERYDAY CHOCOLATE EXCITEMENT:

Let sweet indulgence bloom again



INNOVATION IN
CHOCOLATE

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Let sweet indulgence bloom again

As everyone knows, we are all currently experiencing challenging times. These challenges are also influencing consumer behavior: consumers are more careful, are playing it safer and are more focused on their basic needs.

At the same time, we see that consumers continue to look for (small) moments to enjoy. It's in our nature. Food plays a very important role in enjoyment, it gives the feeling of normality and togetherness.

Sweet treats such as cakes, pastries, desserts and ice creams can very well fulfill this need. We see many expressions of hope, thank you, love and spring & summer. This can also be perfectly expressed with sweet treats.

Therefore, Dobra has made a selection of our affordable everyday chocolate decorations to enable you to give your sweet indulgence an expression that fits this consumer need. This will support you to create added value for your customers and your business, in a smart way.

So let sweet indulgence bloom again.

That's the Dobra Touch



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Floral and Love

To express hope, thank you and love with sweet indulgence.

Rose 2D white
73269 (128 pcs)

Rose 2D red
78247 (128)



Recipe: Raspberry and vanilla pastry
made by pastry chef Michel Willaume



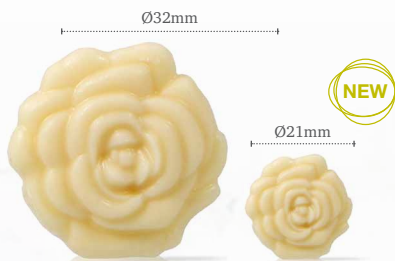
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Rose 2D pink



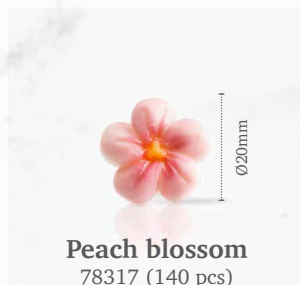
Recipe: Rose raspberry pastry
made by pastry chef Otto Tay



Rose 2D white

73269 (128 pcs)

Big rose: 72 pcs ; Small rose: 56 pcs



Peach blossom

78317 (140 pcs)



Sakura

78326 (120 pcs)



Mini pearl assortment

77287 (312 pcs)

Mini pearl red (104 pcs)

Mini pearl pink (104 pcs)

Mini pearl white (104 pcs)



Recipe: Fresh fruit pastry
made by pastry chef Bart de Gans



Peach blossom

Recipe: Strawberry wafer ice cream
made by pastry chef Maurits van der Vooren



Recipe: Rose macaron
made by pastry chef Jerome Binaya



Recipe: Spring truffles
made by pastry chef Otto Tay



Buttercup
78227 (± 302 pcs)



Pink flower
78222 (± 302 pcs)



Purple flower
78345 (120 pcs)



Lavender
78344 (160 pcs)

For more floral inspiration see <https://www.dobla.com/en-vn/floral-inspiration-2020>



Flower pot white
18141 (28 pcs)



Flower pot blue
18142 (28 pcs)



Flower pot dark
18143 (28 pcs)



Flower pot pink
18145 (28 pcs)



Flower pot green
18144 (28 pcs)



Flower pot large
18140 (28 pcs)



Flower pot blue
18142 (28 pcs)



Flower pot pink
18145 (28 pcs)



Flower pot green
18144 (28 pcs)

Everyday celebration

To express sweet indulgence with everyday celebration decoration

Unicorn.....

Recipe: Unicorn
made by pastry chef Otto Tay



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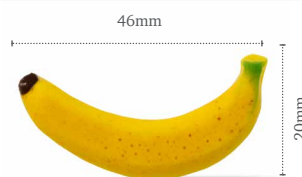
Recipe: Guava Flamingo
made by pastry chef Otto Tay



Unicorn
78249 (144 pcs)



Flamingo
78340 (152 pcs)



Banana
78343 (108 pcs)



Pineapple
77513 (40 pcs)



Mini elegance assortment
71552 (576 pcs)

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



Heart dark/red
78349 (± 235 pcs)



Heart red
78350 (± 395 pcs)



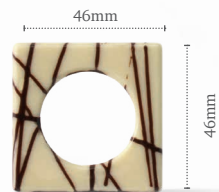
Cheese slice
78321 (92 pcs)



Spiral dark
77051 (80 pcs)



Puccini assortment
71266 (±295 pcs)



Eureka striped
72117 (±148 pcs)



Comic assortment
78341 (153 pcs)



Balloons
71217 (160 pcs)



Comic assortment

Recipe: Grenade
made by pastry chef Otto Tay

Domino square

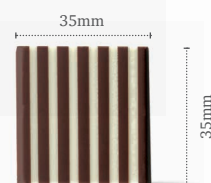
Recipe: Lychee rose marshmallow
made by pastry chef Otto Tay



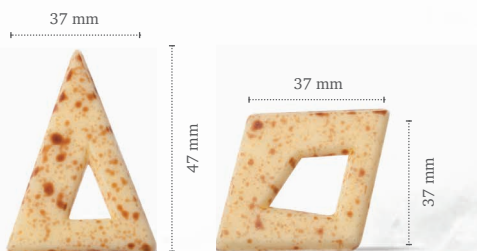
Mini bars assortment
71530 (230 pcs)



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



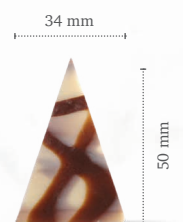
**Domino square
dark/white**
72213 (± 500 pcs)



Blizzard assortment
73196 (± 262 pcs)



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



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



Truffle shell white

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



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)



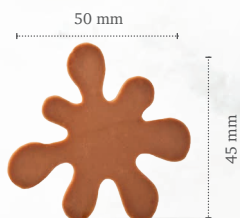
Twister dark/white
41159 (\pm 3150 pcs= 1,5 kg)



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




Candy assortment
78250 (90 pcs)



Splash milk
77179 (195 pcs)



Recipe: Blueberry pastry
made by pastry chef Otto Tay



Candy assortment

Recipe: Candies
made by pastry chef Jerome Binaya

OUR PASTRY CHEFS



Bart de Gans



Graham Mairs



Maurits van der Vooren



Michel Willaume



Monica Kate



Otto Tay



Jerome Binaya



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