

Mooncake collection



INNOVATION IN
CHOCOLATE



Chinese chocolate cup
77412(76 sets in a box)
Assorted box with 4 colors. 19 sets for each color

RECIPE

Chestnut bavarois



Chestnut bavarois

57g	Milk
30g	Egg yolk
5g	Sugar
7g	Gelatin powder
30g	Water
170g	Chestnut paste
57g	Chestnut cream
11g	Rum liquor
113g	Whipped cream

Recipe: Chestnut bavarois
made by Pastry Chef Otto Tay

RECIPE

Mini mooncake



Recipe: Mini mooncake
made by Pastry Chef Otto Tay



Chinese chocolate cup big
 77349 (72 sets in a box)
 Assorted box with 4 colors. 18 sets for each color



RECIPE

Mango mooncake



Chinese chocolate cup big (green)

Exotic cream

340g	Puree mango
120g	Puree passion
1.3g	Tonka bean
20g	Yuzu wine
180g	Whipping cream

Mango cube

400g	Mango fresh cube
17.3g	Passion puree
26.7g	Kalamansi puree
0.53g	Sea salt flake
1nos	Vanilla pod
1nos	Lime zest

Recipe: Mango mooncake
made by Pastry Chef Otto Tay

RECIPE

Chocolate mooncake

Flourless chocolate sponge

150g Egg yolk
200g Egg white
240g Sugar
75g Cocoa powder

Milk chocolate chantilly

600g Whipping cream
420g Milk chocolate 33.6%

.....Chinese chocolate cup big (dark)



Recipe: Chocolate mooncake
made by Pastry Chef Otto Tay

RECIPE

Berry mooncake

Raspberry cremeux

100g	Puree raspberry
25g	Milk
5g	Glucose syrup
190g	White chocolate ivoire
3g	Gelatin
12g	Water
200g	Whipping cream

Raspberry sponge

210g	Egg white
160g	Sugar
130g	Egg yolk
180g	Puree raspberry
80g	Cake flour
80g	Corn flour

Chinese chocolate cup big (pink)



Recipe: Berry mooncake
made by Pastry Chef Otto Tay

RECIPE

Green tea mooncake

Chinese chocolate cup big (green)



Chocolate streusel

170g Butter
170g Brown sugar
170g Almond powder
1g Salt
115g Flour
25g Cocoa powder

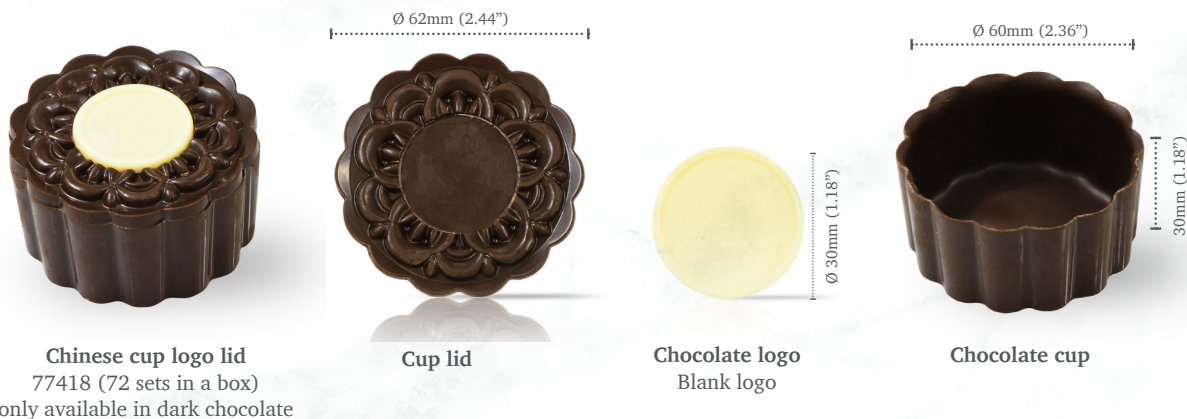
Matcha chantilly

400g Whipping cream
146g White chocolate Opalys
4g Gelatin
16g Water
12g Matcha powder

Recipe: Greentea mooncake
made by Pastry Chef Otto Tay

Customize your own Chinese cups

By placing a branded logo piece, you can now customize your cups for large customers like hotels, restaurants and famous brands



By customizing your logo



Double happiness assortment
77413 (270 pcs)

RECIPE

Coffee ice cream mooncake



Double happiness assortment

Chinese cup logo lid

Coffee ice cream

288g	Milk 3.25% fat
80g	Whipping cream
19g	Milk powder
78g	Sugar
28g	Glucose Atomisé
40g	Egg yolk
3g	Stabilizer
19g	Coffee bean

Recipe: Coffee ice cream mooncake
made by Pastry Chef Otto Tay

Chinese Valentine Collection



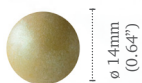
INNOVATION IN
CHOCOLATE



Hot lips.....

Mini pearl gold.....

Recipe: Petit love
made by Pastry Chef Otto Tay



Mini pearl green
77319 (312 pcs)



Mini pearl red
77419 (312 pcs)



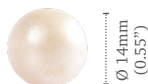
Mini pearl gold
77269 (312 pcs)



Mini pearl purple
77316 (312 pcs)



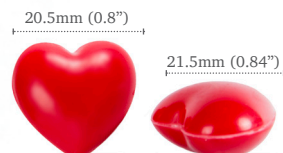
Mini pearl assortment
77287 (312 pcs)
Mini pearl red (104 pcs)
Mini pearl pink (104 pcs)
Mini pearl white (104 pcs)



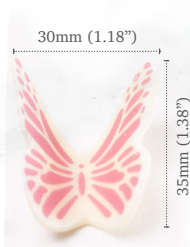
Mini pearl white
77329 (312 pcs)



Hot lips
77218 (177 pcs)



Petit love
77376 (80 pcs)



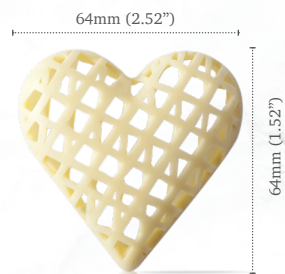
Butterfly pink
77504 (120 pcs)



Butterfly
77246 (120 pcs)



Sweet heart
77065 (64 pcs)



Heart white
77067 (32 pcs)



Recipe: Rouge
made by pastry chef Otto Tay



Mini diamond pink
77392 (180 pcs)



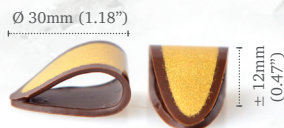
Mini diamond paviljon white
77393 (120 pcs)



Mini diamond crown black
77391 (180 pcs)



Diamond
77180 (80 pcs)



Bow gold
77642 (128 pcs)



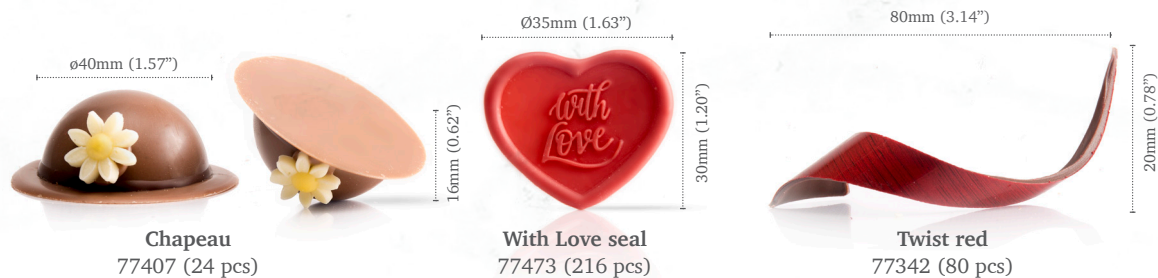
Bow white
77208 (128 pcs)



Recipe: Cassis
made by Pastry Chef Otto Tay



Recipe: Lady chapeau
made by Pastry Chef Otto Tay





Chocolate rose mini white

Recipe: La vie en rose
made by Pastry Chef Otto Tay



Chocolate rose mini red
77493 (45 pcs)



Chocolate rose mini pink
77494 (45 pcs)



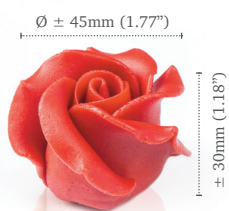
Chocolate rose mini white
77495 (45 pcs)



Chocolate rose
77490 (15 pcs)



Chocolate rose dark
77491 (15 pcs)



Chocolate rose red
77492 (15 pcs)



Crushells pink
48007 (6 kg)



Curls strawberry
48133 (4 kg) · 48132 (1,5 kg)
strawberry flavoured



Sprinkle hearts mini pink
78414 (1 kg)



Sprinkle hearts red
78412 (0.6 kg)



Sprinkle hearts red

Recipe: Strawberry yogurt
made by Pastry Chef Bart de Gans

OUR PASTRY CHEFS:



Otto Tay



Monica Kate



Bart de Gans



Graham Mairs



Maurits van der Vooren



Michel Willaume

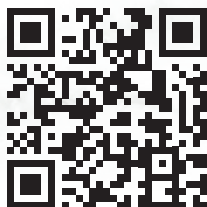
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