



dobla's
nature.

Sirha 2019 introduction



The Chocolate Oyster Bar



INNOVATION IN
CHOCOLATE

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.

Dessert or pastry should not only taste great, it has to look irresistible too. Consumers buy with all their senses. Creating exciting experiences will result in more consumer preference and also in a connection with younger consumer generations.

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

In 2017 Dobla introduced its first Nature range at Sirha. A collection of handmade chocolate decorations inspired by nature, that offer the finishing touch for any dessert, pastry and other sweet delicacy. Each decoration is unique and as beautiful and imperfect as nature itself.

The oyster is an iconic culinary classic. Inspired by this All-Time-Favorite, Dobla introduces at Sirha 2019 the **Chocolate Oyster**.

#ALL-TIME-FAVORITES

#NOSTALGIA

#REINVENTING THE CLASSICS

#ACTUAL REALITY

#CONNECTING WITH NATURE

#INSTAGRAMMABLE

#THE EXPERIENCE COUNTS

#MILLENNIALS



Chocolate oyster

77509 (12 whole oysters)

- Oyster cups (12 pcs)
- Oyster lids (12 pcs)



Oyster lids



Oyster cups

PERFECT SERVE

Hierbas de las Dunas

Fresh oyster* • Hierba de las Dunas granité
Thai yoghurt • Fresh herb garden



That's the Dokla Touch



Maurits van der Vooren

* for this serving at Sirha we will use a different ingredient for the fresh oyster

PERFECT SERVE

A la Rockefeller

Crème brulee • Parmesan crip • Mandarin Mint granité
Yoghurt • Tarragon gel



That's the Doka Touch



Bart de Gans

PERFECT SERVE

Champagne bubbles

White chocolate champagne ganache • Champagne espuma
Lemon and sea salt gel • Lemon zests



That's the Dobra Touch



Graham Mairs

PERFECT SERVE

Pear & Mandarin

Fresh oyster* • Candied pears with Jasmin tea
Mandarin caviar • Mandarin granité



That's the Doble Touch



Michel Willaume

INSPIRED BY ALL TIME FAVORITES

Nature range

You can find our entire Nature range, including the new Chocolate Cocoa pod, Chocolate pecan nut in shell and many more on dobla.com



OUR EUROPEAN CHEFS



Bart de Gans



Graham Mairs



Maurits van der Vooren



Michel Willaume



INNOVATION IN
CHOCOLATE

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de la Pâtisserie
SIRHA SPIRIT
FINALE 2019
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