

DOBLA'S SPECIAL COLLECTION 2021

Indulgent Fillables



INNOVATION IN
CHOCOLATE

Indulgent Fillables

In this special Dobla edition we highlight our Indulgent Fillables range, with our latest additions. Individual portions are on trend. At Dobla 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 Dobla 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





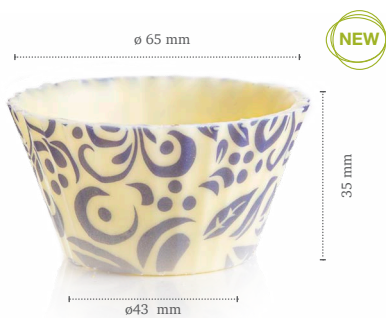
Rose cup with lid glossy red
77677 (72 pcs)



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



.....Petit four cup diamond white

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



Petit four cup diamond white
13202 (64 pcs)



Tartelette cup 7 cm
11215 (66 pcs)



Tartelette cup 5 cm
11214 (72 pcs)



Petit four cup round dark
11227 (54 pcs)



Tartelette cup 7 cm

Recipe: Pear, anise and ginger chocolate tartlette
made by pastry chef Graham Mairs



Gift box 3D

Recipe: Giftbox dessert for Valentine, Wedding proposals and Mother's Day
made by pastry chef Otto Tay



ø 60 mm



72 mm

Honey pot
77641 (18 pcs)



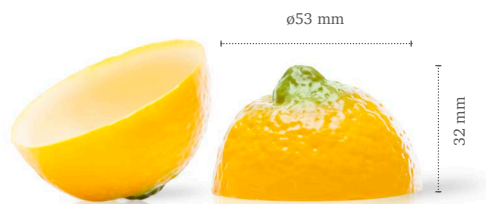
.....Honey comb yellow

.....Honey pot

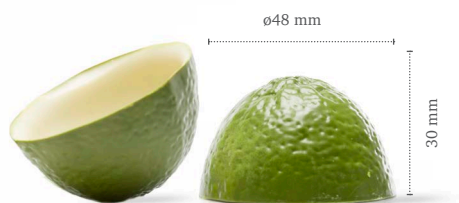
Recipe: Honey pot delight
made by pastry chef Graham Mairs



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



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



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



Truffle shells-mixed packaging
77035 (252 pcs)
Volume 5ml (0,17 oz)
166 dark, 63 white, 63 milk



Truffle shell milk

Truffle shell white

Truffle shell dark

Recipe: Pralines



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



Truffle shell red
77036 (504 pcs)
Volume 5ml (0,17 oz)



Truffle shell green
77037 (504 pcs)
Volume 5ml (0,17 oz)



Truffle shell yellow
77695 (504 pcs)
Volume 5ml (0,17 oz)



Truffle shell pink
77696 (504 pcs)
Volume 5ml (0,17 oz)



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 large blue



Flower pot large pink



Flower pot large white

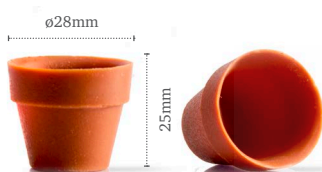
Recipe: Flower pot pastry assortment
made by pastry chefs Graham Mairs, Otto Tay,
Michel Willaume, Bart de Gans and Maurits van der Vooren



Flower pot large green
18144 (28 pcs)



Flower pot large
18140 (28 pcs)



Flower pot mini
18139 (24 pcs)



Flower pot large green



Flower pot large dark



Flower pot large



Petit four cup dark assortment

11216 (168 pcs)
Volume 15ml (0,51 oz)



Coffee cup dark

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



Thimble cup dark

81648 (72 pcs)
Volume 7ml (0,24 oz)



A la carte cup dark

11223 (294 pcs)
Volume 13ml (0,44 oz)



Pisa cup dark

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

Thimble cup dark

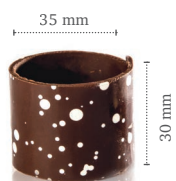


Recipe: Pistache praline
made by pastry chef Maurits van der Vooren



Mini cylinder
white/dark speckled

Recipe: Raspberry petit four
made by pastry chef Michel Willaume



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



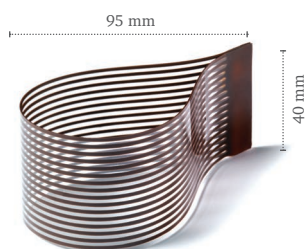
Mini cylinder
white/dark striped
77171 (70 pcs)
Volume 20ml (0,68 oz)



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)



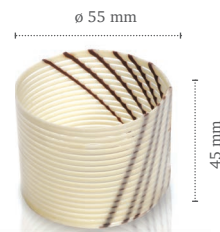
Ring oval dark
15008 (30 pcs)
Volume 75ml (2,54 oz)



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)



.....**Ring dark**

Recipe: Tiramisu
made by pastry chef Bart de Gans



Sphere dark XL

Recipe: Spheric
made by pastry chef Michel Willaume



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



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



Coupole white 8cm
77580 (88 pcs)



OUR PASTRY 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
S I R H A S P I R I T

That's the Dobla Touch

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