

DOBLA'S SPECIAL COLLECTION 2021

Mooncake festival

Dobla's special collection of indulgent chocolate Mooncake cups with lids to create exciting experiences for the Mooncake Festival.



INNOVATION IN
CHOCOLATE

MOONCAKE RECIPE:

Flowers



Rose cup with lid glossy red



Rose cup with lid glossy red
77677 (72 pcs)

BUTTERY STREUSEL

Unsalted Butter	67g
Brown Sugar	67g
Sea Salt Flakes	1g
Almond Powder	85g
Cake Flour	70g
Melted Butter	25g

Rub in Method except melted butter to make a streusel. Bake at 165°C till golden brown. After cool down add in melted butter.

JACONDE SPONGE

Egg Yolk	70g
Sugar	48g
Bread Flour	45g
Almond Powder	54g
Egg White	83g
Sugar	31g
Unsalted Butter	31g

Make meringue with egg white and sugar, keep in chiller. Make sabayon with egg yolk and sugar. Fold in dry ingredients to sabayon, follow by meringue. Lastly, take a small portion of egg mixture mix with melted butter and fold all well together. Bake 170°C for 15 mins.

MANDARIN COMPOTE

Unsalted Butter	8g
Mandarin Puree	150g
Mandarin segments	150g
Sugar	50g
Gelatin Mass	24g
Orange Blossom	2.5g
Vanilla Paste	1g

Melted the butter and add in mandarin segments, puree and sugar warm to 65°C. Add in vanilla paste, gelatin and orange blossom.

CREAM CHEESE MOUSSE

Cream Cheese	360g
Sugar	55g
Cream	32g
Milk	32g
Whipped Cream	400g
Lemon Juice	14g
Lemon Zest	1g
Gelatin Mass	20g
Orange Blossom	4g
Vanilla Paste	2g

Blend cream cheese, sugar, cream, milk, lemon zest, lemon juice, orange blossom and vanilla paste till soft. Fold in whipped cream into cheese mixture. Mix a small portion with gelatin and make it hot. Add in Cheese Mousses Mixture.



Recipe: Flowers
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





MOONCAKE RECIPE:

Strawberry short cake



STRAWBERRY MOUSSE

Lilly Neutral	100g
Water	100g
Whipping Cream	500g
Joypaste Strawberry	50g

To make the mousse, whip the cream (soft whip). Mix, dissolved Lilly Neutral and warm water then add Joypaste Strawberry. Finally fold in with soft whip cream.

SPONGE CAKE

Irca Genoise	500g
Egg	350g
Water	100g
Oil	50g

For the sponge, mix Irca Genoise, water, and egg high speed for 5 minutes using wire attachment. Finally, fold oil, then spread mixture in a jelly roll cake pan. Bake 10-15 minutes at 180°C.

STRAWBERRY COMPOTE

Fresh Strawberry Cubes	250g
Fruttidor Strawberry	200g

Layer the cake with mousse, sponge, and Fruitidor Strawberry by using the Dobla Mooncake Cup. Mix fresh strawberry and Fruttidor Strawberry then use as topping filling.



All ingredients that are marked red are Irca ingredients.
You can find more information on these ingredients on dobla.com/en-vn

MOONCAKE RECIPE:

Buko pandan



ITALIAN SPONGE

Biscumix	500g
Water	300g
Oil	60g

Whip all the ingredients in a planetary mixer for 10 minutes at high speed. Spread the batter in jelly roll pan moulds with baking paper, about 5mm high. Bake the cake for about 5-10 minutes do not over bake. Let it cool. Cut into round shape that will fit into the moon cake.

BUKO PANDAN MOUSSELINE

Imperial Cream	100g
Honey	10g
Coconut Milk	250g
Pandan Jam	200g
Whipping Cream	150g

Blend the pandan leaves, coconut milk and milk together. Sift it. Add in eggs, mix well. Cook the mixture with sugar. Lastly add in butter. Blend well.

PANDAN JAM

Simple Syrup	400g
Pandan Leaf	20g
Pectin	6g
Granulated Sugar	280g
Glucose	50g
Macapuno	300g

Blender Pandan Leaf and syrup then boil with the glucose. Mix the sugar with the pectin and add this preparation to the syrup. Boil till 104°C. Spread out on a baking paper to cool down and pour into a bowl and cover with a cling film. Chopped 300g Macapuno in tiny pieces then folds in with the cooled jam. Let it cool before spreading. (You may add some green coloring to intensify the color)



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MOONCAKE RECIPE:

Mango Tango



CRUMBLE BISCUIT

Top Frolla	500g
Softened Butter	175g
Egg Yolk	50g
Sugar Brown	60g

Mix ingredients all ingredient to form a crumble then spread on the sheet pan, bake at 180°C for 10 minutes until golden brown. Let it cool for a while, then crushed in small pieces by using a robot about 2mm diameter size (like a crushed crumb). Set aside.

MAMGO CARAMEL COMPOTE

Fresh Ripe Mango (Cut into small cubes)	300g
Deli Caramel	150g

Microwave the two ingredients together then mix. Place it in a small bowl and cover with cling film. Let it cool inside the chiller for at least 1 hour before using.

COCONUT SOFT MOUSSE

Lilly Neutral	125g
Water 30°C	100g
Coconut Milk	100g
Condensed Milk	100g
Whipping Cream	500g

Mix Lilly Neutral, water, and coconut milk together then, fold in with the whipped whipping cream to make a soft mousse. Pipe into a layer with compote and biscuit. Finally, decorate with fresh mango slices. Arranged like a flower and glaze it using Irca mirror neutral.



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MOONCAKE RECIPE:

Tiramisu



TIRAMISU

Lilly Tiramisu	100g
Water	100g
Whipping Cream 35%	500g
Joypaste Tiramisu	10g

Mix water, joy past and lilly tiramisu, then fold in with the cream. Pipe into the dobla mooncake cup and layer with the ladyfinger soaked in coffee.

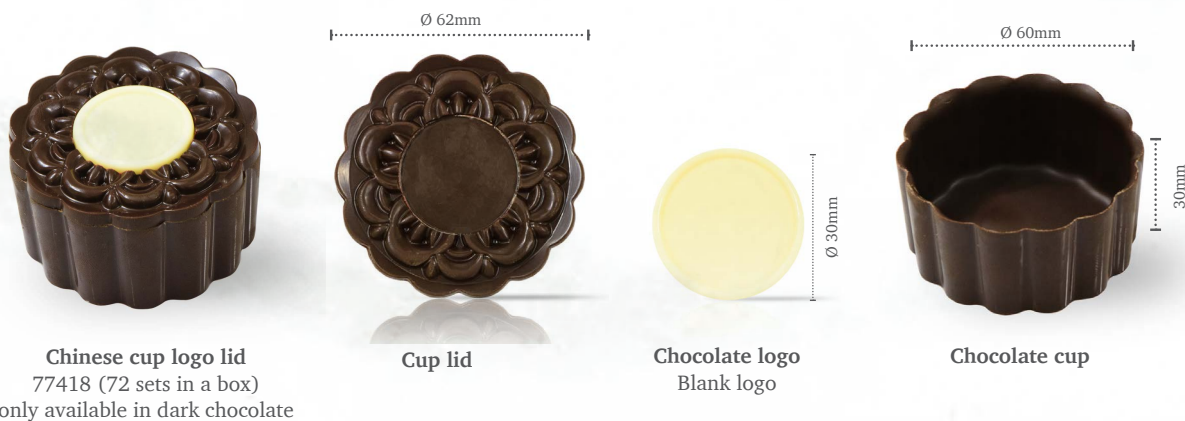
Espresso Coffee (1 cup for dipping lady finger)
Lady finger or Sponge (soaked in cold espresso)
Happy Cao (topping decoration)
Dobla Moca Bean (decoration) optional



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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



MOONCAKE RECIPE:

Italian chocolate mouzge

SINFONIA MOUSSE

Milk	125g
Liquid Cream 35%	125g
Egg Yolks	50g
Sinfonia Dark 56%	250g
Joypaste Caffee	10g
Liquid Cream 35%	470g

Cook milk, cream, and egg yolks together, making an English cream. Stop cooking and pour on the chocolates. Mix slowly until obtaining a homogenous ganache, using a hand blender. At 35°C, add the whipped cream and coffee then fold. Immediately pipe into the mooncake shells and flattened using a spatula.



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MOONCAKE RECIPE:

Hazelnut parfait

HAZELNUT PARFAIT

Liquid Cream 35%	135g
Milk	125g
Egg Yolks	50g
Praline Noisette	125g
Reno Dark Chocolates 52%	50g
Delinoisette	50g
Whipping Cream	300g

Cook the Liquid Cream with milk and egg yolks at 85°C. Poor on the praline. At 35°C, add delinoisette and mix until obtaining a smooth and unctuous cream. Fold in cream and mix until fully incorporated. Pipe into the mooncake then let it set in the chiller for 1hour before serving.



Chinese chocolate cup

77412(76 sets in a box)

Assorted box with 4 colors. 19 sets for each color

MOONCAKE RECIPE:

Assorted mooncakes

SINFONIA MOUSSE

Milk	125g
Liquid Cream 35%	125g
Egg yolks	50g
Sinfonia Dark 56%	250g
Joypaste Caffee	10g
Liquid Cream 35%	470g

Cook milk, cream, and egg yolks together, making an English cream. Stop cooking and pour on the chocolates. Mix slowly until obtaining a homogenous ganache, using a hand blender. At 35°C, add the whipped cream and coffee then fold. Immediately pipe into the mooncake shells and flattened using a spatula.

PISTACHIO CHEESECAKE

American Cheesecake	500g
Water	700g
Joypaste Pistachio	100g
Whipping cream 35%	400g
Lilly Neural	100g

Mix water and American Cheesecake with a whisk then add the pistachio. Whip the cream by 3/4 with Lilly Neutral and cold water then gently combine with the mixture previously prepared. Pipe cheese-cake mixture into the mooncake cup then finishes flattening using a spatula.

MOUSSE RASPBERRY

Lilly Neural	100g
Water	100g
Whipping Cream	500g
Joypaste Strawberry	100g

To make the mousse, whip the cream (soft whip.) Mix, Dissolved Lilly Neutral and warm water then add Joypaste Lampone. Finally fold in with soft whip cream.

CHOCOLATE PUDDING

Liquid Cream 35%	125g
Milk	125g
Egg Yolks	50g
Reno Dark 58%	115g
Butter	50g
Amaretto	10g

Cook the Liquid Cream with milk and egg yolks at 85°C. Pour on the Reno Chocolates. At 35°C, add the soft butter with Amaretto and mix until obtaining a smooth and unctuous cream. Pipe into the mooncake then decorates with some diced mango for a refreshing look.

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INNOVATION IN
CHOCOLATE

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