

INTRODUCING OUR NEW
STICKS RANGE 2019

That's the Dobra Touch



INNOVATION IN
CHOCOLATE



Recipe: Brownie dessert
made by pastry chef Michel Willaume

NEW



Panatella marbled
72805 (±100 pcs)

NEW



Wafer roll
72128 (±65 pcs)

NEW



Curl XL
41187 (±180 pcs)

Curl XL

INSPIRED BY THE ALL TIME FAVORITE:

Hot Chocolate

A touch of cinnamon is the secret to this spiced-up chocolate dessert made with rich devil's food cake and traditional spices. Add even more spice with cayenne in the chocolate mousse or sprinkle with red pepper flakes and decorate with our new Curl XL for a dessert that is anything but boring.

Recipe: Hot chocolate fondant dessert
made by pastry chef Graham Mairs

INSPIRED BY THE ALL TIME FAVORITE:

Mojito

Traditionally, a mojito is a cocktail that consists of five ingredients: white rum, sugar, lime juice, soda water and mint. Bart de Gans used this combination of sweetness, citrus and mint flavors to create a fantastic summer dessert with our new Cigarillo 3 stripes as it's finishing touch.

Ø 6 mm

NEW

97 mm

Cigarillo 3 stripes
72164 (± 260 pcs)

Ø 5 mm

NEW

150 mm

Cigarillo twist
72163 (± 160 pcs)

Cigarillo three stripes



Recipe: Mojito dessert
made by pastry chef Bart de Gans



Straw dark 5 mm
71811 (135 pcs)



Straw white 5 mm
73811 (135 pcs)



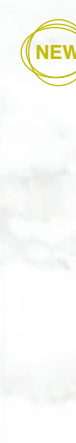
Straw red/white 5 mm
78809 (135 pcs)



Straw dark 7 mm
71188 (97 pcs)



Straw white 7 mm
73108 (97 pcs)



Straw red/white 7 mm
78022 (97 pcs)



Recipe: Gluhwein and radler chicshake
made by pastry chef Maurits van der Vooren

OUR PASTRY CHEFS



Bart de Gans



Graham Mairs



Maurits van der Vooren



Michel Willaume



Monica Kate



Otto Tay



INNOVATION IN
CHOCOLATE

Coupe du Monde
de la Pâtisserie
SIRHA SPIRIT
FINALE 2019
MEMBER

In case of any questions or comments your usual contacts at Dobla will be happy to help you.
For more inspiration please visit one of our social media channels or our renewed website.

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