

INSPIRATION FOR

# Chocolate Flower pots

**irca**  
SINCE 1919



INNOVATION IN  
CHOCOLATE

## INSPIRATION FOR CHOCOLATE FLOWER POTS

# Chocolate Egg

### Irca chocolate brownie

200g Irca Brownie Mix  
50g Butter melted  
60g Whole eggs  
20g Olive oil

### Irca white chocolate vanilla mousse

100g Irca White Chocolate Mix  
125g Full milk  
1g Vanilla seed

### Irca white chocolate coated

100g Irca Sinfonia Bianco  
50g Oats  
20g Honey

### Irca Joygelato Tropical center

20g Joyfelato Tropical  
1 Dobra Shimmer Egg

### IRCA Short Biscuit Dipping Toast with sprayed IRCA Cocoa Butter in Black



## INSPIRATION FOR CHOCOLATE FLOWER POTS

# Raspberry rose

### Hazelnut sponge

Irca genoise  
Irca hazelnut nibs

### Raspberry compote

Irca fruttidor lampone

### Raspberry rose cream

100g Irca white chocolate mousse mix  
30g Irca joypaste raspberry  
1g Rose extract  
100g Full milk

### Light white chocolate mousse

100g Irca white chocolate mousse mix  
125g Full milk

### Yuzu foam

450g Yuzu Puree  
50g Irca joypaste raspberry  
63g Gelatin mass  
1 drop Rose natural extract



## INSPIRATION FOR CHOCOLATE FLOWER POTS

# Pear chestnut

### Pâte à choux

Deli choux

### Natural crunch

150g Butter  
180g Cassonade sugar  
180g Flour T55

### Chestnut vanilla cream

50g Chestnut puree  
100g Irca white chocolate mousse mix  
125g Full milk  
2g Lemon juice  
1g Vanilla extract

### Pear “Chantilly”

100g Irca white chocolate mousse mix  
125g Full milk  
125g Irca Fruttidor pear

### Pear compote

Irca Fruttidor pear

### Pear glaze

100g Irca Fruttidor pear  
100g Irca blitz glaze



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# Poached Pear

### Cinnamon mousse

100g Milk  
500g Heavy whipping cream  
100g Lilly neutral  
60g Joypaste cinnamon

### Poached pear

700g Cabernet wine  
150g Sugar  
5g Joypaste Madagascar  
19g Joypaste cinnamon  
6-8 Fresh pears

### Puff pastry

1000g Gransfolgia  
450g Water  
Fruttidor pear

### Hazelnut Floretine

300g Flomix  
300g Hazelnut pieces



## INSPIRATION FOR CHOCOLATE FLOWER POTS

# Panna cotta

### Irca Panna cotta

30g Irca panna cotta mix  
120g Full milk  
120g 35% cream  
60g Joygelato strawberry  
1g Vanilla

### Irca White Chocolate Vanilla Mousse

100g Irca White Chocolate Mix  
125g Full milk  
1g Vanilla seed

### Biscuit

500g Irca Genoise  
500g Whole eggs  
100g Egg whites  
50g Irca cocoa powder  
40g Honey  
2g Red colour



## INSPIRATION FOR CHOCOLATE FLOWER POTS

# Carrot cake

### Carrot cake

750g Irca Biscuit mix  
375g Water  
150g Whole eggs  
300g Coconut oil  
450g Carrots  
100g Pecans  
75g Joypaste cinnamon

### Cream cheese mousse

215g Cream cheese  
500g Cream  
125g Water  
100g Irca Lilly neutral  
5g Irca Joypaste Madagascar

### Citrus insert

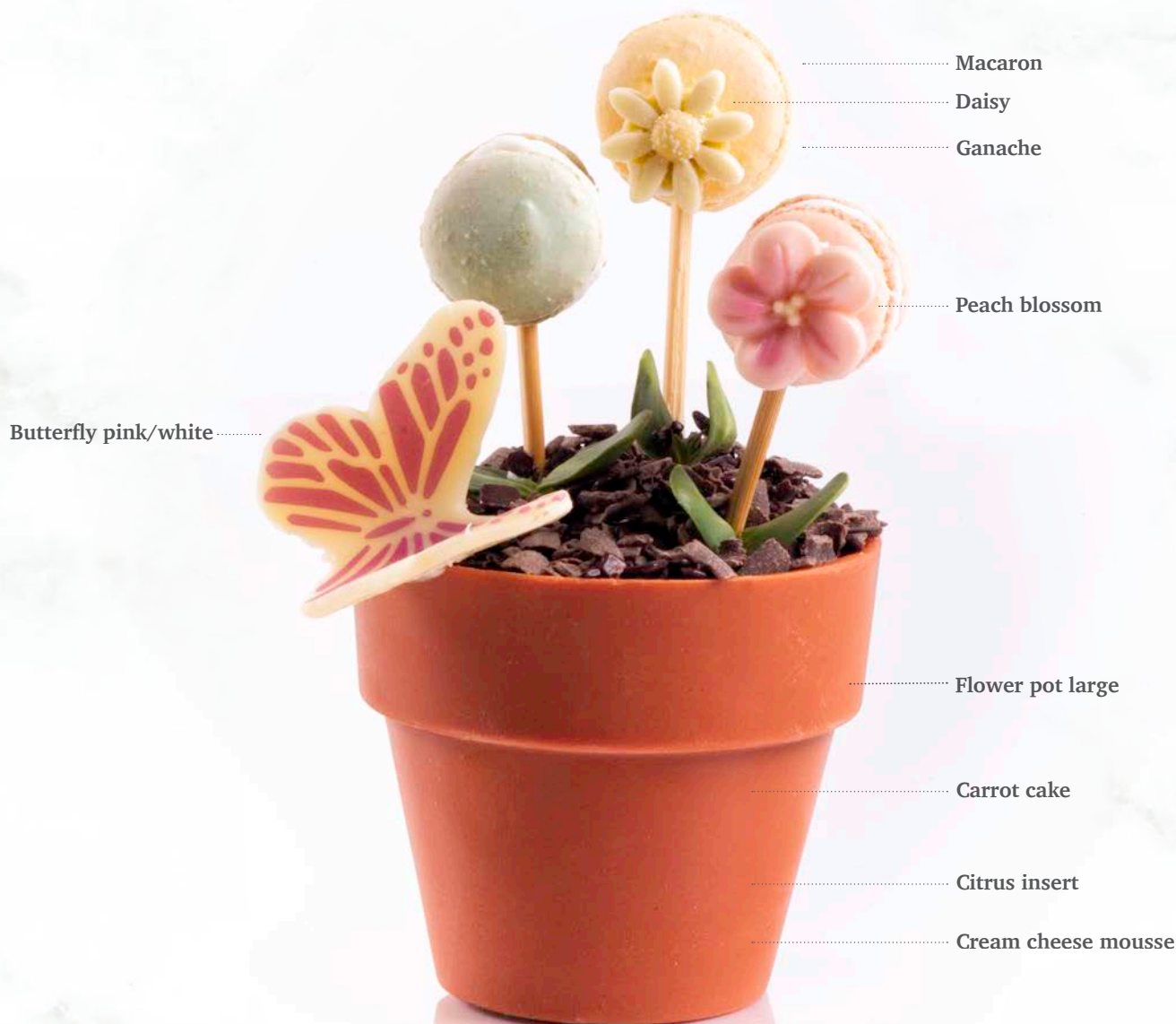
100g Irca Lilly neutral  
50g Irca Fruttidor Tropical  
350g Irca Fruttidor orange  
100g Water

### Macaron

500g Irca Delimacaron  
100g Water

### Ganache

250g Sinfonie White  
120g Cream  
30g Irca Joypaste orange



I NOSTRI CHEF PASTICCERI



Bart de Gans



Graham Mairs



Maurits van der Vooren



Michel Willaume



Monica Kate



Otto Tay



Jerome Binaya



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*That's the Dobla Touch*

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Creating chocolate excitement since 1950

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