



Asian Inspiration 2018

Recipes by Otto Tay

Corporate Pastry Chef Dobla Asia



Asian Inspiration

Dessert 2018

In 2011, an exciting pastry journey began when Dobla established its first factory and Innovation Center in the Asia Pacific region. This part of the world is known as the land of exotic, tropical fruits, many spices and herbs. As our team of pastry experts explore the Asian cuisine and culture, we are amazed and inspired by the variety and the creativity in the way local (natural) ingredients are being used.

In honour of the generosity of Mother Nature and the Asian cuisine, our Corporate Pastry Chef in Asia Pacific, Otto Tay has combined the products from "Dobla's Nature" and "Dobla's Finest" collections with the local ingredients to create vibrant, playful, yet elegant looking desserts. Each pastry in this collection will take you on an journey to discover interesting flavour combinations which are carefully blended with the best quality ingredients.

We hope this Asian pastry collection will inspire you. Try them out and share your comments with us!



Eric Kakebeen
President Dobla Asia-Pacific

Index

01. Star Anise.....	05 - 07
02. Forêt Noire.....	08 - 10
03. Mont Blanc.....	11 - 13
04. Pomme.....	14 - 16
05. Tiger.....	17 - 19
06. Yuzu.....	20 - 22
07. Zebra.....	23 - 25



Otto Tay Corporate Pastry Chef Dobla Asia

Despite his young age, chef Otto has spent years in the industry working and striving to improve his skills. All the hard work that he has put into his career has paid off as he was awarded as Most Outstanding Young Pastry Chef of years 2012 and 2013, Malaysia.

Otto has also participated in various competitions and has been awarded with a Gold Medal for his Chocolate Showpiece and Dessert Challenge of Culinary Malaysia FHM 2011.

Other than that, he was also awarded with the Most Outstanding Chocolate Showpiece in Asian Pastry Cup 2012. On top of this, in 2014 Otto and his team of pastry chefs were awarded as Champion of Asian Pastry Cup, while winning the Best Platted Dessert Award in Asian Pastry Cup 2014 personally.

Otto also has represented Malaysia in the Coupe du Monde de la Patisserie 2015 with him being the Team Captain and entering the competition for Ice Carving and finishing in the 4th place among 21 countries.

In year of 2017, Otto also has represented Malaysia in Top Patisserie in Asia and won the Champion tittle together with Best Entremets Taste and Best Sugar Showpiece Award.

Otto is a talented pastry chef who started career at Hotel Maya Kuala Lumpur, Malaysia. After that, Otto Tay joined the pastry kitchen of the KLCC Convention Center in Kuala Lumpur for several years. Through multiple competitions, Otto has skilled himself in the arts of fine pastry and baking.

Since 2015, Otto has been one of the leading teachers at the Academy of Pastry Arts in Malaysia. A very well known and respected pastry school in Asia.

From August 2017, Otto officially began as Pastry Chef in Vietnam at the Pastry Academy of Dobla Asia. Next to the management of the school, Otto Tay will play an active role in the development of the Asian market through demonstrations, trainings and professional explanation of product applications.





Inspired by India, when travel to India, I was amazed by the smell of the mixture of spices when I visited the dry market. All the mixture of spices smell. By using the Asian spices I found out it goes well with raspberry flavor, a taste of sweet and acidic with a hint of the unique Star Anise was surprisingly awesome.



Recipe: Star Anise

Chocolate Sugar Tart

Cake flour 250g
Unsalted butter 175g
Cocoa powder 25g
Icing sugar 100g
Eggs 50g
Mix flour, butter and cocoa powder until the flour reaches a sandy texture (rub-in-method). Add icing sugar and eggs and knead until it formed dough. Flatten the dough and rest in the fridge for 1 hour. Lined in tart rings. Bake in at 170°C for approximately minutes.

Chocolate Flourless Sponge

Egg yolks 150g
Egg white 200g
Sugar 240g
Cocoa powder 75g
Whip egg yolk and 60g of sugar until thick and fluffy. Make a meringue with the remaining sugar and egg whites. Fold cocoa powder into yolk mixture. Fold in meringue carefully and bake in a ring. Bake at deck oven at 170°C for approximately 20 minutes.

Raspberry Jam

Whipping cream 257g
Frozen raspberry IQF 250g
Sugar 125g
Glucose 125g
Sugar 50g
Pectin 2.5g
Lemon juice 10g
Boil raspberry, glucose and 125g sugar. Mix another 50g of sugar with pectin and pour over simmering raspberry mixture. Continue cooking until 104°C and add in lemon juice.

Star Anise Cremeux

Whipping cream 257g
Sugar 23g
Egg yolks 60g
Gelatin 3g
Water 12g
Butter 25g
Whole star anise 4g
Dextrose 23g
Warm cream and infuse star anise for 30 minutes. Cook cream till boil and temper eggs and sugar then make a Crème Anglaise. Then add gelatin. Add butter when mixture is below 50°C.

Intense Chocolate Mousse

Milk 153g
Whipping cream 153g
Sugar 30g
Egg yolks 63g
Dark chocolate 70% 330g
Cocoa mass 60g
Whipping cream 525g
Proceed to creme Anglaise with milk, cream, sugar and yolk. Pour the Anglaise over the dark chocolate. Cool down to 45°C, and fold in whipped cream.



Forêt Noire





Inspired by Germany, a mountainous region in southwest Germany, bordering France. Known for its dense, evergreen forests and picturesque villages, it is also a classis dessert with the flavor of cherries, kirsch and chocolate. Using a buche shape and create a reconstitute of Forêt Noire.



Mini toadstool
77242 (756 pcs)



Toadstool
77081 (200 pcs)



Shavings curled dark
41168 (2,5 kg)

Recipe: Forêt Noire

Cherry Compote Gelee

Puree maraschino cherries	250g
Glucose	100g
Sugar	80g
Pectin NH	10g
Gelatin	7g
Maraschino cherries	100g (Marinated in Kirsch)

Warm up the puree with glucose. Add in the sugar and pectin and bring to boil. Add in the bloom gelatin and marinated cherries. Freeze as filling.

White Mousse

Milk	366g
Sugar	64g
Egg yolks	147g
Gelatin	16g
White chocolate	338g
Kirsch	15g
Whipped cream	500g

Make a Crème Anglaise with milk, sugar, egg yolks. Add in gelatin and emulsified well with white chocolate. Fold in kirsch follow by whipped cream.

Chocolate Genoise

Whole eggs	350g
Sugar	200g
Cake flour	100g
Cake flour	40g
Coco powder	60g
Unsalted butter	40g

Whisk up sugar and egg to fluffy. Fold in sieved cake flour, corn flour and coco powder together. Take a small portion of mixture mix with melted butter, then pour bake in mixture fold till mix well. Bake at 180°C.

Dark Chocolate Mousse

Dark chocolate 67%	300g
Whip cream	650g

Melted the dark chocolate till 45°C, fold a part of whipped cream followed by the remaining whipped cream.

Kirsch Syrup

Kirsch liquor	100g
Sugar syrup 30 brix	50g

Mixed well and use for syrup the Genoise sponge.





Mini pearl assortment
77287 (312 pcs)
Use Mini pearl white for this decoration

Ice crystal
77093 (88 pcs)

Mont Blanc
Inspired by France



Inspired by France, Mont Blanc meaning "White Mountain", is the highest mountain in the Alps and the highest in Europe, situated west of Russia's Caucasus peaks. It also a classis dessert with using chestnut as main flavor. Create a small mountain look of pastries. It is also Mont Blanc.



Ice crystal
77093 (88 pcs)



Mini pearl assortment
77287 (312 pcs)

Mini pearl red (104 pcs)
Mini pearl pink (104 pcs)
Mini pearl white (104 pcs)

Recipe: Mont Blanc

Chocolate Sable

Unsalted butter	225g
Almond powder	115g
Icing sugar	115g
Cake flour	250g
Cacao powder	24g

Mix all the ingredients together. Flatten 4mm and bake at 165°C 16 minutes.

Cassis Gelee

Puree cassis	200g
Puree blackberry	100g
Sugar	25g
Pectin NH	5g
Gelatin	4g
Water	16g

Sugar and pectin mix well. Warm half of puree and mix in pectin sugar, bring to boil. All in gelatin and remaining puree.

Hazelnut Dacquoise

Egg white	263g
Sugar	98g
Hazelnut powder	225g
Powdered sugar	225g
Roasted hazelnut	45g

Whip egg white and sugar into meringue. Fold in hazelnut powder and powdered sugar. Spread on the silpat sheet and sprinkle with roasted hazelnut. Bake at 180°C for approximately 20 minutes.

Chestnut Bavaois

Milk	113g
Egg yolks	60g
Sugar	10g
Gelatin powder	15g
Water	60g
Chestnut paste	338g
Chestnut cream	113g
Rum liquor	22g
Whipped cream	225g

Milk, sugar and yolks make an Anglaise cream. Add in chestnut paste and chestnut cream blend well, all in whipped cream and gelatin.

Chestnut Cream Diplomat

Chestnuts paste	275g
Unsalted butter	150g
Cream patisserie	110g
Rum liquid	20g
Refined salt	3g

Soften the butter, salt and rum. Add in chestnut paste and cream patisserie.

Cream Patisserie

Anchor milk	250g
Sugar	63g
Salt	1g
Egg yolk	40g
Custard powder	23g
Unsalted butter	25g
Vanilla pod	½ stick

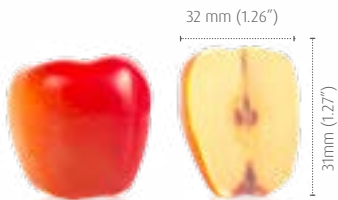


Pomme





Inspired by Australia, A staple of the Australian fruit bowl, red Rich Fruits are grown, packed and marketed a wide range of popular Australian apple varieties year-round. With a wide range of varieties and sizes, apples are the perfect lunch box snack.



Chocolate apple
77311 (36 pcs)

Recipe: Pomme

Saffron Cream

Whipping cream	500g
Saffron	1g
Egg yolks	120g
Sugar	90g
Gelatin	5g
Cold water	25g

Mix together sugar and egg yolk. Bring the cream to a gentle boil and slowly pour into egg mixture. Cook to 83°C to make an Anglaise. Add in dissolved gelatin while Anglaise is hot. Pour into mold and freeze.

Saffron Cake

Unsalted butter	70g
Icing sugar	115g
Almond powder	50g
Trimoline	10g
Saffron	2g
Egg white	115g
Flour	50g
Baking powder	2g

Cream the butter and icing sugar until smooth, add in the almond powder, trimoline and saffron. Slowly add in the egg white and last fold in the flour and baking powder. Pipe into semi sphere mold and bake with 175°C.

Apple Jelly

Puree green apple	200g
Puree lemon	20g
Sugar	24g
Gelatin	7g
Water	28g
Diced green apple	100g

Warm puree and sugar until 75°C. Add in gelatin solution and pour into mold. Before jelly set add in apple pulp.

Vanilla Mousse

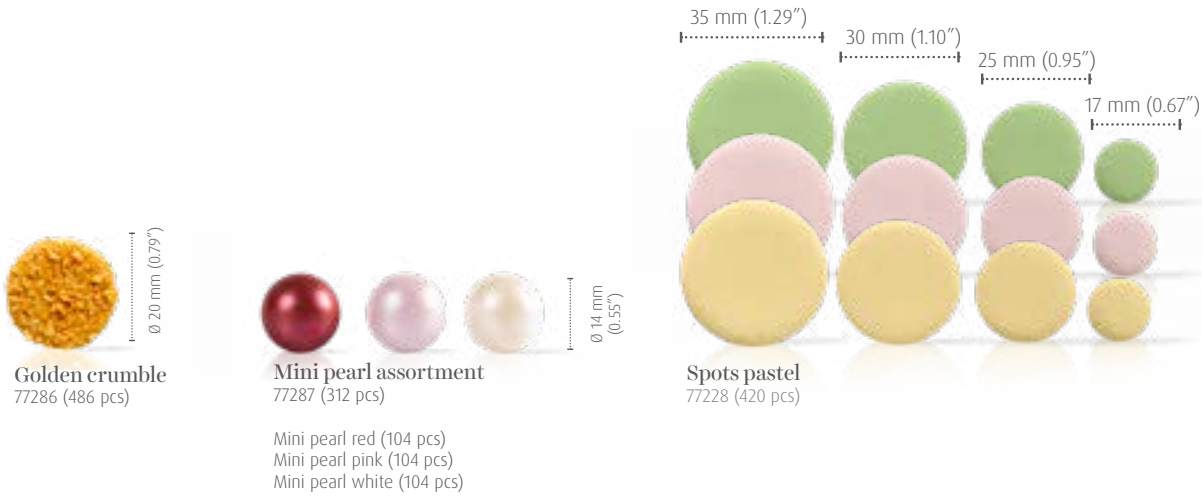
Milk	113g
EMilk	150g
Whipping cream	120g
Vanilla pod	1stick
Egg yolks	120g
Sugar	90g
Gelatin	8g
Italian meringue	120g
Water	40g
Whipped cream	135g

Bring cream, milk and vanilla pod to boil. Mix egg yolk and sugar and gradually add into hot mixture. Continue to bain-marie until 83°C. Add in gelatin; wait until slightly cool down, strain and fold in Italian meringue. Lastly, fold in whipped cream.





Inspired by Malaysia, my own country, Tiger is always the signature animal for Malaysia. The Royal King of Johor, Malaysia is using Tiger Signature for his football team.



Recipe: Tiger

Sable Breton

Egg yolks	169g
Sugar	281g
Cake flour	476g
Baking powder	13g
Refined salt	2g
Unsalted butter	338g
Creaming method. Do not too fluffy.	

Caramel Banana Emas Confit

Banana (slice)	400g
Sugar (caramel)	75g
Unsalted butter	50g
Lemon juice	10g
Vanilla pod	5g
Gelatin	5g
Water	25g
Slice banana, marinate with lemon juice and vanilla bean. Cook sugar in a pan until caramelize. Add in butter and banana mixture sauté it. Add in melted gelatin.	

Mango Passion Curd

Sugar	182g
Whole eggs	195g
Puree mango	52g
Puree passion fruit	70g
Lime zest	5g
Gelatin	7g
Water	28g
Butter	137g
Make an Anglaise together with puree mango, passion fruit, zest, sugar and eggs. Add the gelatin. Cool down until 40°C. Add in butter and mix well together with hand blender. Place in the refrigerator and let set completely. (scale 405g for Mousses).	

Exotic Caramel Filling

Sugar	160g
Puree passion	80g
Puree mango	50g
Puree banana	30g
Unsalted butter	120g
Salt	1g
Whipping cream	20g
Melt gradually the sugar then cook to light caramel. Stop the cooking by adding the pre-heated purees. Add the butter by stages and bring to 108°C. Mix with hand blender and add the cream. Reserve in the chiller.	



YUZU





Inspired by Japan when took part in World Pastry Cup. Even though Japan is not the biggest provider of Yuzu, it was Team Japan who made Yuzu so famous by using it in their winning plated dessert.



Chocolate lemon
77312 (36 pcs)

Recipe: Yuzu

Almond Sugar Tart

Unsalted butter	155g
Icing sugar	100g
Cake flour	260g
Salt	2g
Whole eggs	50g
Almond powder	35g

Mix flour, icing sugar, butter, salt, and almond powder until crumbly by using rub-in-method. Add in eggs and continue to mix until just enough to form dough. Flatten the dough. Rest in the fridge for 1 hour before shaping into rings. Bake at 175°C.

Raspberry Almond Cream

Icing sugar	100g
Unsalted butter	100g
Almonds powder	100g
Pure almond paste	30g
Whole eggs	100g
Frozen raspberry IQF	60g

Cream together butter, icing sugar, ground almonds, paste, and eggs. Lastly, add in frozen fruit and bake at 180°C.

Yuzu Cream

Yuzu juice	125g
Sugar	85g
Unsalted butter	188g
Whole eggs	138g
Yuzu zest	2g

Boil lemon juice and zest with half the sugar. On the side, whisk together eggs with remaining sugar. Combine both mixtures following the pastry cream method. Once cooked, cool to 50°C before adding butter.

Pineapple Meringue Chip

Egg white	100g
Icing sugar	200g
Sea salt	3.3g
Pineapple reduction	90g
Yuzu reduction	10g

Cook the puree pineapple 180g cook to reduction 90g. Whisk egg white, icing sugar medium peak, fold in pineapple reduction. Place it at dehydrator below 80°C till dry.





Inspired by the Safari Animal from Africa, the zebra print is a natural unique print which really amazed me.



Zebra
77084 (288 pcs)

Recipe: Zebra

Sable Breton

Unsalted butter	155g
Egg yolks	169g
Sugar	281g
Cake flour	476g
Baking powder	13g
Refined salt	2g
Unsalted butter	338g

Creaming method. Do not too fluffy.

Chocolate Pain de Genes

Almond paste	371g
Sugar	68g
Egg	416g
Flour	80g
Baking powder	5g
Cocoa powder	37g
Cocoa paste	75g
Unsalted butter	113g

Blend well the marzipan and whole egg until well mixed. Change to whisk and whip until fluffy. Fold the dry ingredients. Fold in the melted butter and dark chocolate. Spread on tray and bake on 180°C for 8 minutes.

Earl Grey Ganache

Yuzu juice	260g (infuse)
Sugar	60g (infuse)
Unsalted butter	300g
Whole eggs	100g
Yuzu zest	154g
Whole eggs	47g
Yuzu zest	25g

Infuse the earl grey tea with the milk. Strained out the tea leaf and bring the milk to boil. Add in sorbitol and dextrose. Pour over the chocolates. Add in the butter, emulsify.

Milk Chocolate Mousse

Milk	65g
Whipping cream	65g
Egg yolks	40g
Sugar	25g
Gelatin	5g
Milk chocolate 38%	250g
Whipping cream	300g

Make a creme Anglaise with milk, cream, yolk and sugar. Add in gelatin and pour over milk chocolate. Emulsified well with hand blender. Fold in the whipped cream.

White Chocolate Chantilly

Whipping cream	500g
Lemon zest	5g
White chocolate Opalys	185g
Gelatin	6g
Water	24g

Infuse lemon zest with cream. Make a ganache with cream and chocolate, add in gelatin. Chilled overnight and whipped for pipping.



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