

Handmade Decorations

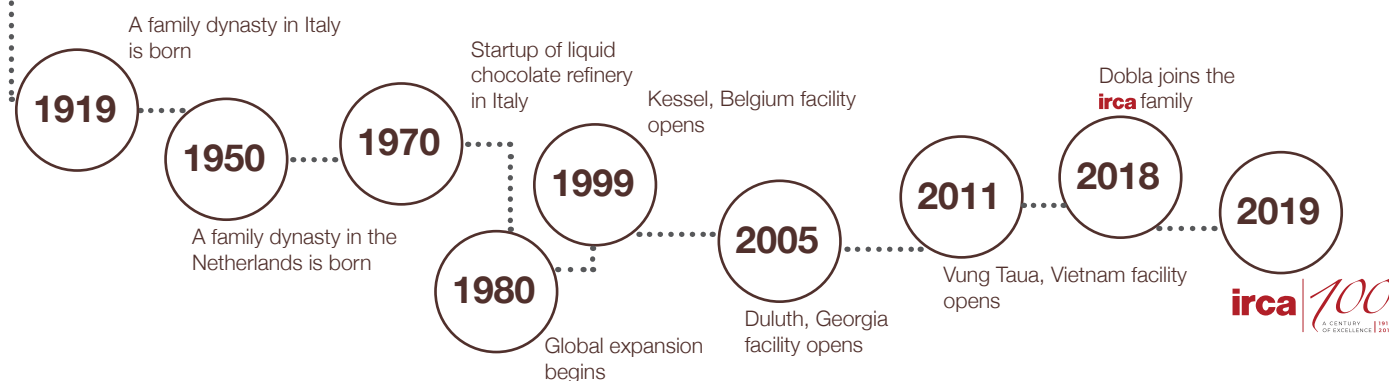
Our most popular collection of handcrafted,
chef designed, couverture



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The easy way to add a chef's finishing touch by creating dazzling moments of indulgence that will delight and amaze your customers.

A long legacy of **family traditions** and **product innovations** is the secret behind our most popular assortment of Handmade Decorations. These beautifully designed pieces make it possible for anyone to create delicious masterpieces full of wonder, excitement, and surprise.



Singular, Unique Statements with Handmade Decorations

Add a distinctive touch to your creations with a handcrafted chocolate decoration.

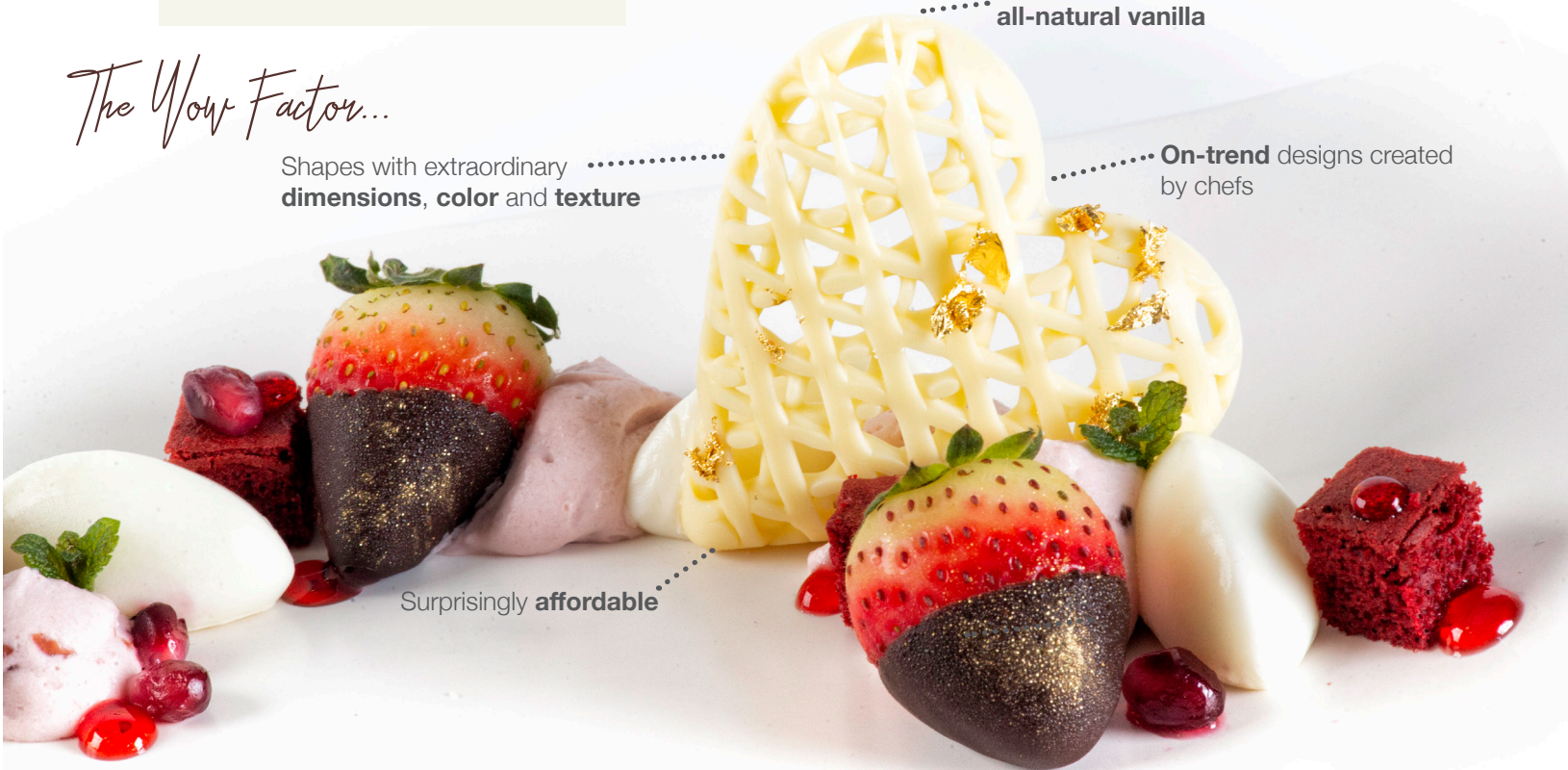
The Wow Factor...

Shapes with extraordinary **dimensions, color and texture**

Premium chocolate recipe with **all-natural vanilla**

On-trend designs created by chefs

Surprisingly **affordable**



Keeping Your Business Top of Mind

We believe in building strong partnerships with our customers. Allow us to design custom solutions that keep your customers asking for more!

Tips for Success

Restaurants

When nothing but the best will do, use handmade decorations to create memorable experiences. Handmade decorations combined with your creativity can increase traffic, make it easy for staff to upsell, and grow the value of ticket transactions.



Retail Bakeries

Take your bakery to the next level and create showstopping creations. Attract a new kind of customer. Handmade decorations provide unique opportunities to increase margin, move more product through the bakery and make your location a destination stop.



Catering

A little goes a long way. Equipment friendly toppings add a touch of magic by attracting consumers attention at the store. These treats will ring up big sales for you and your customers.



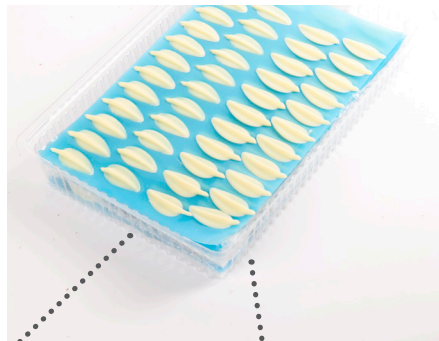
A Focus on Quality and Packing with Care

We are committed to making sure your product is safe and protected.

- Up-to-date quality certifications
- 24 months shelf life for dark chocolate
- 18 months shelf life for milk and white chocolate
- 12 months shelf life for colored chocolate
- All materials are 100% recyclable
- Packed in quantities that work for your business model



Minimizes product shock and breakage



Protects chocolate from humidity



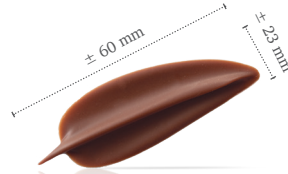
Easy to open and remove product

Maintains shelf life of product

Handmade Decorations



Feather artisanal
77102 (126 pcs)



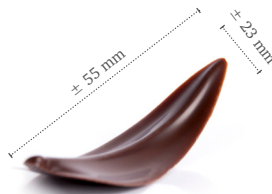
Elegance milk
77056 (160 pcs)



Elegance white
77182 (160 pcs)



Crinkle
77068 (240 pcs)



Curvy elegance dark
77038 (128 pcs)



Curvy elegance white
77039 (128 pcs)



Chocolate rose dark
77491 (15 pcs)



Chocolate rose mini pink
77494 (45 pcs)



Chocolate rose mini
77495 (45 pcs)

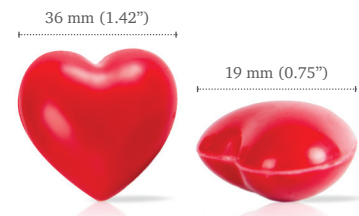


Mini pearl assortment
77287 (312 pcs)

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



Mini pearl white
77329 (312 pcs)

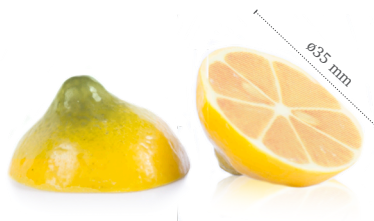


Petite love
77376 (80 pcs)

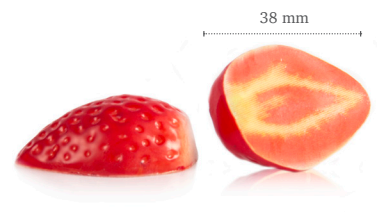
● All dark, white and milk products are 100% Natural



Chocolate lime
77313 (36 pcs)



Chocolate lemon
77312 (36 pcs)



Chocolate strawberry
77315 (36 pcs)



Chocolate orange
77314 (36 pcs)



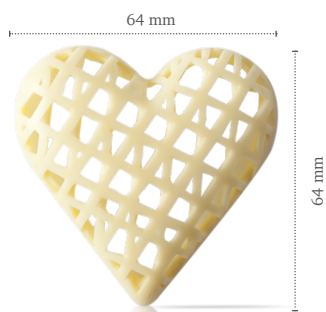
Butterfly
77568 (120 pcs)



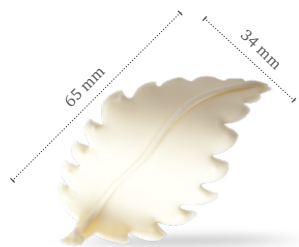
Butterfly pink white
77572 (120 pcs)



Download more
recipes here!



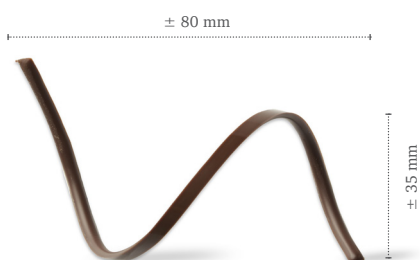
Heart white
77067 (32 pcs)



White leaf 3D
77087 (96 pcs)



Daisy
77555 (140 pcs)



Spiral dark
77051 (80 pcs)



Twist green
77471 (80 pcs)



Twist red
77342 (80 pcs)



Spots original
77223 (420 pcs)

PISTACHIO CHERRY ROLL

RECIPE

Pistachio Cake:

Irca Genoise	500g
Whole Eggs	600g
Honey	50g
Joypaste Pistachio 100%	60g

Whip Genoise, eggs, and honey on high for 10 minutes. Add Joypaste and mix for an addition 30 seconds. Spread batter evenly on a parchment-lined half sheet pan. Bake at 400° for 4-6 minutes.



45 Minutes



24 servings



Irca Genoise



Joypaste Pistachio



Lilly Neutro



Fruttidor Cherry

Cherry Mousse

Cream	400g
Water	200g
Lilly Neutro	150g
Fruttidor Cherry	350g

Whisk the cream into soft peaks. Whisk water and Fruttidor then add Lilly. Gently fold in whipped cream.

Assembly:

Spread a thin later of warmed Pralin Delicrisp Noir onto the cake followed by an even layer of cherry mousse. Gently roll up the cake and allow to set in the fridge for 1 hour before topping with warm Chocosmart Choc. Finishing with Dobla Feather and crushed pistachios.



Roll your cake and wrap in cling film. Spin the ends to ensure a tight round shape. Place in fridge to set.



White leaf 3D
77087 (96 pcs)

CINNAMON ROLL SUNDAE

RECIPE

Cinnamon Roll:

Warm Water	112g
Active Dry Yeast	17g
Sugar	25g
Top Cream	175g
Milk	440g
Butter	112g
Whole Eggs	100g
Salt	6g
All Purpose Flower	760g



35 Minutes



16 servings



Top Cream



Joypaste Cinnamon

Combine water, yeast and sugar and reserve. Whisk together Top Cream and milk until smooth. Add eggs, butter and salt. Add yeast mixture and slowly incorporate the flour and mix with the dough hook until the dough is smooth and slightly elastic. Place in a greased bowl, cover and allow to double in volume in a warm place. Roll dough into a rectangle between 1/4-1/2 inch thickness and cinnamon filling. Tightly roll up the dough and cut every 2 inches. Place roll on a parchment-lined sheet pan, cover and let rise in a warm place until double the volume. Bake at 350°F for 18-20 minutes.

Cinnamon Ice Cream:

Joypaste Cinnamon	as needed
Vanilla Bean Ice Cream	2400g

Swirl paste into ice cream.

Cinnamon Filling:

Butter, softened	225g
Dark Brown Sugar	425g
Joypaste Cinnamon	200g

Combine ingredients until smooth.

Assembly:

Pipe swirls of Joypaste Cinnamon on a plate. Warm a cinnamon roll and place on plate. Top warm cinnamon roll with cinnamon ice cream and finish with Dobla twist.



Twist red
77342 (80 pcs)



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