Chef Monica Kate comes to us with a wealth of knowledge and experience. After studying microbiology at Brigham Young University, she attended The French Pastry School where she studied under Jacquy Pfeiffer and Sébastien Cannone, M.O.F. Chef Kate has worked both domestically and internationally. Before joining Dobla, she worked as the Corporate Pastry Chef responsible for R&D production and chef training for a bakery with 60 outlets in 7 states.

She has also been the Executive Pastry Chef at Pollen in Singapore and at Robert Redford’s Sundance Resort in Utah. Her extensive international work and domestic ventures make her a unique asset to the innovation and artistry at Dobla. Chef Kate speaks fluent French, and with her recent relocation to Georgia is wondering if “ya’ll” will ever find its way into her daily vernacular.
There comes a moment when the air begins to change, the leaves begin to fall, and warmth provides comfort. It is the time of year for giving and sharing with the companions you find closest to your heart. During this time nothing quite pleases the soul better than a decadent dessert topped with elegant chocolate decorations.

Dobla’s Fall/Winter Catalog is full of creative designs that will enhance your treats, while also providing the joy and wonder of the season. These delectable recipes help support you and your organization with luscious desserts inspired by the cool season that lies ahead.

Embark on the recipes inside and expand your mind to the wonderous innovations of Dobla.

Warmest Wishes,

The Innovation Team

Index

Raspberry Sakura Tart ........................................... 04 - 05
Crouque En Bouche ............................................ 06 - 07
Pumpkin Pie ....................................................... 08 - 09
Chocolate Peppermint Cake ................................. 10 - 11
Strawberry Champagne Petite Fours .................... 12 - 13
Meyer Lemon Cheesecake .................................... 14 - 15
Breast Cancer AWARENESS
Raspberry Sakura Tart

**Tart Shell Pâte Sablée**

- 94g Butter
- 56g Powdered Sugar
- 63g Almond Powder
- 2g Vanilla Extract
- 63g Whole Eggs
- 150g Pastry Flour
- Beet Root Natural Coloring
- Egg Wash

Cream butter and sifted sugar together using the paddle attachment. Add desired color. Add the almond powder and vanilla. Alternate adding the eggs and pastry flour and do not overmix. Press dough flat and chill overnight. Roll dough to 2mm and cut into desired shape. Press into a greased tart shell, dock, and place into the cooler for 1 hour. Bake at 300°F for 40 minutes then remove and egg wash tart shell. Continue to bake for 20 minutes or until tart shell is golden brown.

**Raspberry Curd**

- 280g Whole Eggs
- 100g Raw Sugar
- 30g Lemon Juice
- 1/2 Lemon Zest
- 125g Raspberry Purée
- 3g Gelatin
- 60g Butter
- 1g Sea Salt

Over a Bain Marie heat eggs, sugar, lemon juice and zest, and raspberry purée until thick or 80°C. Strain mixture then add gelatin. Cool mixture to about 60°C then add butter and blend until smooth. Cover with plastic film and chill until needed.

**Sakura Crème Légère**

- 250g Whole Milk
- 10g Sakura Tea
- 5g Vanilla Extract
- 60g Raw Sugar
- 18g Pastry Cream Powder
- 60g Egg Yolks
- 25g Unsalted Butter, Room Temperature
- 70g Heavy Cream

Warm milk and add tea, place in cooler overnight. Strain out tea and make a pastry cream by heating the vanilla, milk, and sugar in a pot until it comes to a boil. Whisk the pastry cream powder into the yolks and slowly temper the milk into the yolks. Return the tempered mixture to the heat and stirring slowly, allow it to come to a boil. Remove from the heat. Let pastry cream cool to 40°C then slowly blend in the room temperature butter. Spread onto a plastic film lined sheet tray and place a layer of plastic film directly on the surface of the pastry cream and refrigerate. Whisk heavy cream to a stiff peak then fold into chilled pastry cream.

**Assembly**

Pipe a layer of raspberry curd at the base of the tart shell. Top with fresh raspberry halves. Pipe Sakura Crème Legere on top of the raspberries and garnish with fresh fruit and Dobla Chocolate Decoration Pieces.

Support the cause you love

10% of all proceeds will be donated to the National Breast Cancer Foundation
Pumpkin Spice Pâte à Choux

230g  Whole Milk
230g  Water
245g  Butter
100g  Pumpkin Purée
30g   Dark Brown Sugar
1t    Pumpkin Pie Spice
10g   Sea Salt
290g  All Purpose Flour
480g  Whole Eggs

Bring water, milk, butter, pumpkin purée, sugar, spices, and salt to a boil. Remove from heat and whisk in flour. Once incorporated, replace on heat source and stir with a spatula for 1-2 minutes. Pour mixture into a mixer fitted with the paddle attachment and mix on medium speed until mixture is room temp. Gradually add the eggs until smooth consistency is achieved and the dough makes a “V” at the end of the paddle when pulled out of the bowl. Pipe onto silpat. Bake at 170°C/345°F for about 30 minutes, venting the oven to let out excess steam after 20 minutes.

Caramel Pastry Cream

50g   Whole Egg
40g   Egg Yolks
15g   Cornstarch
15g   Cake Flour
480g  Whole Milk
300g  Sugar
30g   Salted Butter
8g    Vanilla Bean Paste
3g    Sea Salt

Whisk together the cornstarch and cake flour. Add the egg, egg yolks, and ¼ of the milk and whisk until smooth. Heat the remaining milk over low heat and keep warm. Combine the sugar with 50g of water in a saucepan and cook over medium heat until the sugar completely dissolves. Brush the sides with water if necessary to prevent crystals from forming. Once sugar is dissolved cook without stirring until a dark amber color forms. Remove the saucepan from the heat and slowly whisk in the salted butter. In a slow steady stream, whisk in the warm milk until fully incorporated. Whisk in the egg mixture and cook over medium heat for about 2 minutes until thick. Stir in vanilla and sea salt then strain. Place plastic film directly on the surface of the pastry cream and refrigerate until completely chilled.

Assembly

Fill choux puffs with caramel pastry cream. Make a dry caramel by heating granulated sugar in a shallow pan on medium heat until a medium amber color is reached. Dip tops and sides of filled choux puffs in the hot caramel and arrange as desired. Once structures are cooled, garnish with Dobla Chocolate Decoration Pieces.
Pumpkin Pie

Pumpkin Pie Filling

- 60g Raw Sugar
- 60g Dark Brown Sugar
- 3g Salt
- 3g Cinnamon
- 2g Ginger
- 2g Cloves
- 375g Pumpkin Puree
- 100g Whole Eggs
- 300g Evaporated Milk

Mix the sugars, spices, and pumpkin together until homogenous. Add eggs and evaporated milk to the pumpkin mixture and stir until smooth.

Assembly

Pour Pumpkin pie filling into the prepared raw pie crust. Bake at 345°F for 35–40 minutes. Once baked allow pie to fully cool at room temperature. Decorate with Dobla Chocolate Decoration Pieces.

Pecan Pie Crust

- 227g Chilled Butter
- 5g Salt
- 20g Raw Sugar
- 240g All-Purpose Flour
- 60g Pecan Flour
- 90g cold water

Pulse all ingredients, except the water, in a food processor until sandy. Slowly add the water a tablespoon at a time until the mixture comes together. Press together on the table and press flat. Chill at least 2 hours. Roll to desired thickness and press into pie shell.
Buttermilk Chocolate Cake

250g Water
62g Cocoa Powder
285g All-Purpose Flour
375g Raw Sugar
7g Salt
10g Baking Soda
250g Buttermilk
170g Coconut Pil
2 Eggs
7g Vanilla Bean Paste

In a small saucepan bring the water to a boil. Stir in cocoa powder and allow to boil for 2 minutes while constantly stirring. Remove from heat and allow to cool. Combine remaining ingredients in a mixing bowl and whisk until smooth. Add cocoa liquid to this mixture and stir until combined. Refrigerate overnight. Pour into desired baking pan and bake at 350° for 20-35 minutes.

Peppermint Swiss Meringue Buttercream

400g Granulated Sugar
9 Egg Whites
800g Salted Butter, Room Temperature
5g Peppermint Extract

In a bain marie stir sugar and egg whites until sugar is dissolved and temperature is 65°C. Transfer to mixing bowl and whisk on medium high until eggs whites hold a stiff peak and bowl is cool to the touch. Lower the speed and add the room temperature butter a few tablespoons at a time. Add flavoring and whip until smooth.

Assembly

Layer the chocolate cake with the peppermint buttercream and sprinkle crushed peppermint candy on top of each layer of buttercream. Frost with buttercream or ganache. Decorate with Dobla Chocolate Decoration Pieces.
NEW YEAR'S
Strawberry Champagne gelée

28g  Cold Water
7g   Gelatin
100g Water
100g Sugar
240g Champagne or Prosecco
Strawberries, Brunoise

Bloom gelatin in the cold water. Make a simple syrup with the second measure of water and sugar. Stir in gelatin and allow to cool until warm. Stir in the champagne and place in a shallow mold. Top with brunoise strawberries and allow to set in cooler for 2 hours. Cut into desired shapes.

White Chocolate Mousse

340g  White Chocolate
340g  Heavy Cream

Make a ganache using the white chocolate and half of the heavy cream. Allow to cool at room temperature for a few minutes. Whip the other half of the heavy cream to a soft peak and fold into ganache. Reserve in cooler.

Assembly

Place a small amount of strawberry champagne in the bottom of a Dobla Chocolate Cup. Top with white chocolate mousse. Décorate with Dobla Chocolate Decoration Pieces.
VALENTINE’S DAY
Meyer Lemon Cheesecake

Shortbread Crust

- 230g Salted Butter
- 113g Powdered Sugar
- 5g Vanilla Bean Paste
- 240g All-Purpose Flour

Cream together butter, sugar, and vanilla using the paddle attachment. Add flour and mix until combined. Roll out dough into desired shapes and bake at 300°F for 35 minutes or until golden around the edges. Once baked, crumble shortbread and press firmly into the bottom of a cylindrical silicone mold.

Cheesecake Base

- 1133g Cream Cheese
- 340g Sugar
- 34g Sour Cream
- 20g Corn Starch
- 81g Whole Eggs, Mixed
- 5g Vanilla Bean Paste
- 1 Meyer Lemon Zested and Juiced

Using a paddle attachment, soften the cream cheese and then add the sugar. Mix until combined and frequently scrape down bowl and paddle to ensure consistency. Add sour cream and cornstarch, when smooth add the remaining ingredients. Mix on low speed until all ingredients are incorporated. Pipe into prepared silicone molds and bake in a water bath at 300°F for 30-45 minutes depending on depth of the mold. Once baked allow to cool to room temperature, then freeze solid before removing from mold.

Assembly

Garnish with mirror glazes. Decorate with Dobla Chocolate Decoration Pieces.