

Indulgent Fillables

Our most popular assortment of
functionally beautiful chocolate cups

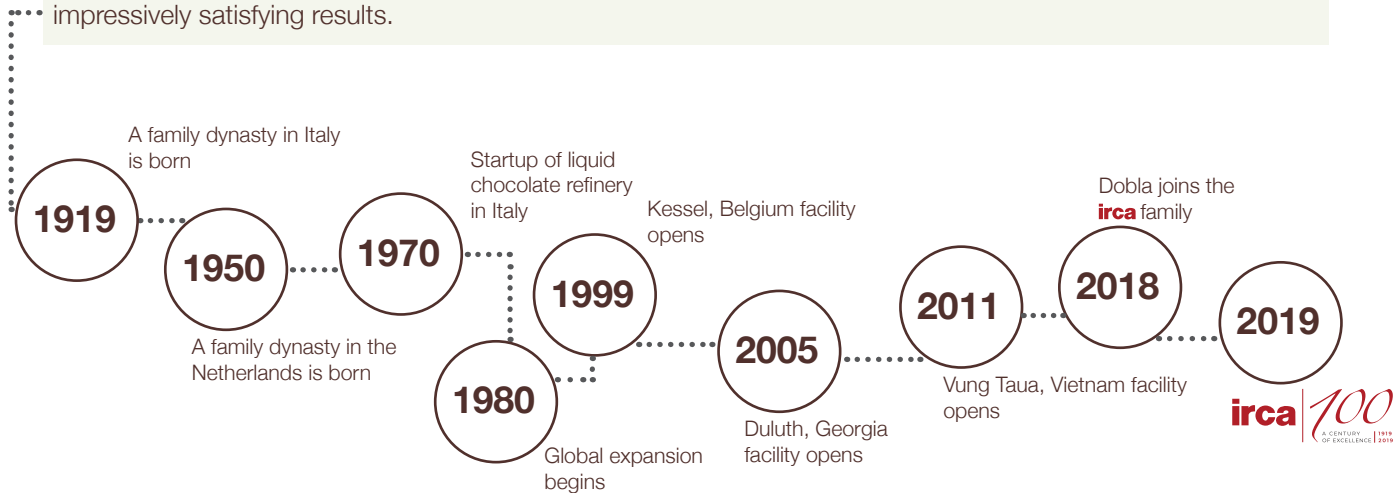


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SINCE 1919



A unique way to amaze and impress by delivering single moments of delight.

A long legacy of **family traditions** and **product innovations** is the secret behind our most popular assortment of indulgent fillables. These indulgent fillables enhance the flavors of any imaginable sweet or savory filling for impressively satisfying results.



Amazing Results and Smart Design with Indulgent Fillables

Achieve rock-star status by using indulgent fillables to create a one of a kind masterpiece.

The Wow Factor...



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

Liven up the menu! Indulgent fillables make it easy to create memorable, plated or on the go treats, that replace paper & plastic cups. Your creativity combined with our cups can increase traffic, make it easy for staff to upsell, and grow the value of ticket transactions.



Catering

Life is full of special occasions. Indulgent fillables are easy to fill and make execution a breeze. Enhance your reputation as a caterer by using these luscious pieces to design legendary events.



Retail Bakeries

Take your bakery to the next level. Attract a new kind of customer. Make it impossible for consumers to avoid your display cases. Indulgent fillables can increase margin, move more product through the bakery and make your location a destination stop.



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



Protects chocolate from humidity



Maintains shelf life of product

Divots make it easy to prep and remove product in trays



Improves shock resistance and minimizes breakage



Indulgent Fillables



Ballerina cup dark
11203 (84 pcs)
Volume 60ml (2,03 oz)



Ballerina cup marbled
11254 (84 pcs)
Volume 60ml (2,03 oz)



A la carte cup dark
11223 (294 pcs)
Volume 13ml (0,44 oz)



Liqueur cup dark
11237 (252 pcs)
Volume 10ml (0,34 oz)



Petit four cup dark assortment
96110 (168 pcs)
Volume 15ml (0,51 oz)



Mini cup dark
96100 (210 pcs)
Volume 15ml (0,51 oz)



Turban cup dark
11220 (84 pcs)
Volume 55ml (1,86 oz)



Pisa cup dark
11210 (168 pcs)
Volume 23ml (0,78oz)



Truffle shell white
96831 (504 pcs)
Volume 5ml (0,17 oz)



Truffle shell milk
96821 (504 pcs)
Volume 5ml (0,17 oz)



Truffle shell dark
96811 (504 pcs)
Volume 5ml (0,17 oz)



Dessert cup dark
96116 (42 pcs)
Volume 85ml (2,87oz)



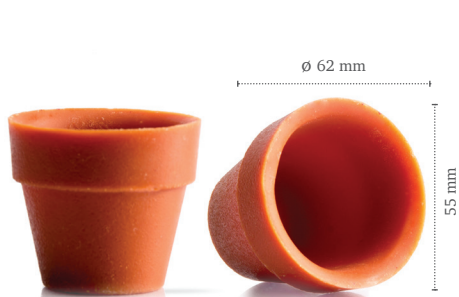
Coffee cup dark
96108 (168 pcs)
Volume 16ml (0,54 oz)



Chinese cups big
77349 (72 pcs)
Volume 66ml (2,32oz)



Download more
recipes here!



Flower pot large
18140 (28 pcs)
Volume 94ml (3,31 oz)



Flower pot large blue
18142 (28 pcs)
Volume 94ml (3,31 oz)



Flower pot large green
18144 (28 pcs)
Volume 94ml (3,31 oz)



Flower pot dark
18143 (28 pcs)
Volume 94ml (3,31 oz)



Flower pot pink
18145 (28 pcs)
Volume 94ml (3,31 oz)



Flower pot white
18141 (28 pcs)
Volume 94ml (3,31 oz)





Truffle shell dark
96811 (504 pcs)
Volume 5ml (0,17 oz)

BLACK FOREST MOUSSE

RECIPE

Cherry Mousse:

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

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

Dark Chocolate Mousse:

Cream	250g
Milk	50g
Lilly Chocolate	50g
Pralin Delicrisp Noir	as needed
Fruttidor Cherry	as needed

Whisk together cream, milk, and Lilly until soft peaks form. Pipe into a small silicone mold, filling the mold 3/4 of the way. Finish filling the mold with a disc of Pralin Delicrisp Noir and Fruttidor Cherry. Freeze until firm.

Chocolate Shortcrust:

Butter, softened	125g
Egg Yolk	15g
Whole eggs	25g
Irca Top Frolla	250g
Lilly Chocolate	33g

Assembly:

Pipe cherry mousse into a silicone mold filling it 3/4ths of the way, press in a frozen chocolate mousse insert and cover with additional cherry mousse and freeze until firm. Unmold frozen mousse assembly and glaze with Mirror Extra White that has been heated to 112°F. Place onto chocolate shortcrust and finish with a Dobla Truffle shell dusted in red luster and filled with chocolate mousse.



35 Minutes



24 servings



Irca Top Frolla



Lilly Chocolate



Fruttidor Cherry



Pralin Delicrisp Noir



Turban cup dark
11220 (84 pcs)
Volume 55ml (1,86 oz)

SALTED CARAMEL TURBAN CUP

RECIPE

Ice Cream:

Joybase Talento 50	39g
Milk Powder	39g
Sugar	145g
Cream	71g
Milk	707g
Toffee D'or	as needed
Joypaste Caramel	

Mix Joybase, milk powder, and sugar. Add to milk and cream and blend with a hand blender. Pasteurize at 175°F and let rest in the fridge overnight. Pour into a batch freezer.

Assembly:

Place a scoop of Caramel Ice cream in a Dobla Turban Cup, drizzle with Toffee D'or and finish with a sprinkle of sea salt.



Ice Cream can be scooped into chocolate cups at the start of service. Frozen, so when dinner rush gets busy, simply garnish!



35 Minutes



10 servings



Joybase Talento 50



Toffee D'or



Joypaste Cinnamon



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INNOVATION IN
CHOCOLATE

Learning. Creating. Moving Forward



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