

DOBLA'S EVERYDAY CHOCOLATE EXCITEMENT:

*Let sweet indulgence bloom again*



INNOVATION IN  
CHOCOLATE



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As everyone knows, we are all currently experiencing challenging times. These challenges are also influencing consumer behavior: consumers are more careful, are playing it safer and are more focused on their basic needs.

At the same time, we see that consumers continue to look for (small) moments to enjoy. It's in our nature. Food plays a very important role in enjoyment, it gives the feeling of normality and togetherness.

Sweet treats such as cakes, pastries, desserts and ice creams can very well fulfill this need. We see many expressions of hope, thank you, love and spring & summer. This can also be perfectly expressed with sweet treats.

Therefore, Dobra has made a selection of our affordable everyday chocolate decorations to enable you to give your sweet indulgence an expression that fits this consumer need. This will support you to create added value for your customers and your business, in a smart way.

So let sweet indulgence bloom again.

*That's the Dobra Touch*



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# Floral and Love

To express hope, thank you and love with sweet indulgence.

Rose 2D white  
73269 (128 pcs)

Rose 2D red  
78247 (128)



Recipe: Raspberry and vanilla pastry  
made by pastry chef Michel Willaume



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Rose 2D pink



Recipe: Rose raspberry pastry  
made by pastry chef Otto Tay



Ø32mm



NEW

Ø21mm



### Rose 2D white

73269 (128 pcs)

Big rose: 72 pcs ; Small rose: 56 pcs

NEW



Ø20mm

### Peach blossom

78317 (140 pcs)



Ø 14 mm

### Mini pearl assortment

77287 (312 pcs)

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

### Peach blossom



Recipe: Fresh fruit pastry  
made by pastry chef Bart de Gans



Peach blossom

Recipe: Strawberry wafer ice cream  
made by pastry chef Maurits van der Vooren





..... Rose petals pink

**Recipe: Rose macaron**  
made by pastry chef Jerome Binaya





Pink flower



Truffle shell white

Buttercup



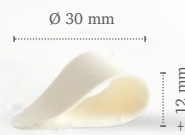
Recipe: Spring truffles  
made by pastry chef Otto Tay



Buttercup  
78227 ( $\pm 302$  pcs)



Pink flower  
78222 ( $\pm 302$  pcs)



Bow white  
77208 (128 pcs)



Rose midi dark/white  
72184 ( $\pm 330$  pcs)

For more floral inspiration see [dobla.com/en-gb/floral-inspiration-2020](https://dobla.com/en-gb/floral-inspiration-2020)



Rose midi dark/white

Recipe: Chocolate icecream  
made by pastry chef Maurits van der Vooren



Mini elegance  
assortment



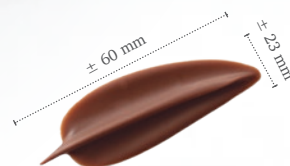
Recipe: Caramel ice cream  
made by pastry chef Maurits van der Vooren



**Twist green**  
77471 (80 pcs)



**Twist red**  
77342 (80 pcs)



**Elegance milk**  
77056 (160 pcs)



**Mini elegance assortment**  
71552 (576 pcs)

Elegance dark (192 pcs)  
Elegance white (192 pcs)  
Elegance milk (192 pcs)



**Heart dark/red**  
78349 (±235 pcs)



**Heart red**  
78350 (±395 pcs)



# *Spring & Summer feeling*

To express this season feeling with sweet indulgence.

Recipe: Dulce de leche chocolate truffle  
made by pastry chef Bart de Gans

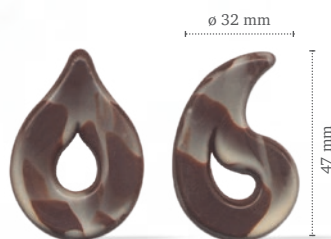


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**Spiral dark**  
77051 (80 pcs)



**Puccini assortment**  
71266 (±295 pcs)



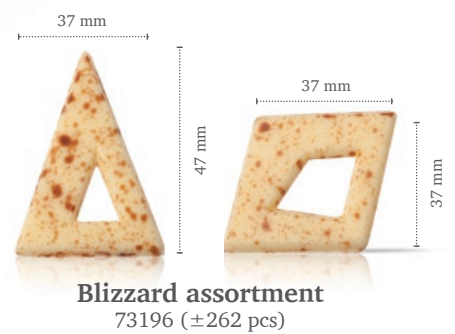
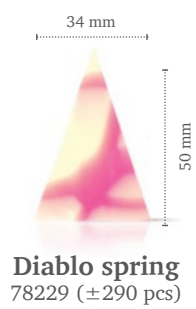
**Forest shavings mini dark**  
71179 (1 kg = ±475 pcs)



**Recipe: Hazelnut meringue**  
made by pastry chef Bart de Gans



Recipe: Takeaway chocolate flowerpots  
made by pastry chef Maurits van der Vooren







..... Truffle shell white

**Recipe: Chocolate truffles**  
made by pastry chef Bart de Gans  
& Maurits van der Vooren



**Truffle shell dark**  
77013 (504 pcs)  
Volume 5ml (0,17 oz)



**Truffle shell milk**  
77011 (504 pcs)  
Volume 5ml (0,17 oz)



**Truffle shell white**  
77012 (504 pcs)  
Volume 5ml (0,17 oz)

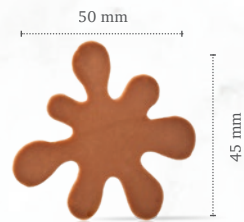
NEW



**Panatella thin dark**  
71418 (±270 pcs)



**Twister dark/white**  
41159 (± 3150 pcs= 1,5 kg)



**Splash milk**  
77179 (195 pcs)



**Cigarillo multi color  
assortment**  
78013 (±210 pcs)



**Mini bars assortment**  
71530 (230 pcs)

Splash milk



Recipe: Blueberry pastry  
made by pastry chef Otto Tay



Twister dark/white



Recipe: Tiramisu  
made by pastry chef Maurits van der Vooren

## OUR PASTRY CHEFS



Bart de Gans



Graham Mairs



Maurits van der Vooren



Michel Willaume



Monica Kate



Otto Tay



Jerome Binaya



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Creating chocolate excitement since 1950

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