

# Raspberry éclair

Dobla Novelties 2026 Recipe Inspiration



## Recipe

### Chocolate Mousse (Domori)

whole milk	200g
egg yolks	60g
sugar	40g
Domori dark chocolate (60–70%)	180g
cream (35%), softly whipped	220g
<b>Totaal</b>	<b>700g</b>

### Chocolate Mousse (Domori)

Cook anglaise to 82–84°C, emulsify chocolate, fold in cream at 32–34°C.

### Raspberry Confit (Ravifruit)

raspberry purée	160g
sugar	40g
glucose	6g
pectin NH	4g
lemon juice	5g
<b>Totaal</b>	<b>215g</b>

### Raspberry Confit (Ravifruit)

Boil 30 sec, cool to a fluid but stable texture.

### Almond Joconde with Lime Zest

almond flour	120g
icing sugar	120g
flour	30g
sugar	30g
butter	30g
<b>Totaal</b>	<b>330g</b>

### Almond Joconde with Lime Zest

Fold gently, bake 200°C for 7–9 min.

## Dobla Chocolate Fillables

Totaal

10 pcs

## Dobla Chocolate Fillables

Store dry at 18–20°C

### Assembly, layout and finishing

1. Joconde base
2. Raspberry confit layer
3. Fill with chocolate mousse
4. Chill 30–45 min
5. Finish with fresh raspberry or edible flowers
6. Dobla fillables concept: Eclair cup dark.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Eclair cup  
dark**