

DOBLA'S SEASONAL COLLECTION 2021

Fall & Winter



Recipe: Winter scenery cake - Inspired by the traditional "spice cake", revisited by using other winter flavors: Chestnut, blackcurrant, cranberries & sea buckthorn berries
created by pastry chef Michel Willaume



INNOVATION IN
CHOCOLATE

DOBLA'S SEASONAL COLLECTION 2021

Fall & Winter

We proudly present our new Fall & Winter collection 2021. A special selection of chocolate decorations for the finishing touch to your seasonal pastries, cakes, desserts and other sweet delicacies. This will help create added value for your customers and your business. Especially during this period, people look for tasteful and beautiful creations that enhance the feeling of autumn, winter and its festivities:

1. Autumn
2. Halloween
3. Winter
4. Christmas



To help navigate through this special seasonal brochure, we have highlighted our new products with **"NEW"**. Furthermore, we highlighted some of the **"All-Time-Favorites"** that are popular seasonal decorations each year.



Please use the indicated order waves on the last page as a guideline for ordering our seasonal products to ensure that these are available in time for you in the desired quantities.

On our website you can find more information and inspiration, such as short videos of the new products and recipes.

That's the Dobra Touch

*Fall, Halloween
and Saint Nicholas*



Recipe: Flan d'orange dessert
created by pastry chef Bart de Gans



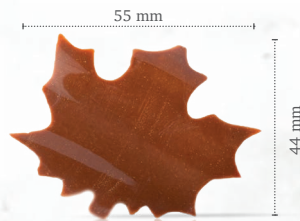
INNOVATION IN
CHOCOLATE



Geometric animals
72216 (210 pcs)



Geometric leaf
78415 (210 pcs)



Maple leaf
77078 (90 pcs)

all year available



Three color classic
77395 (280 pcs)

all year available



Rosette dark/white
77681 (30 pcs)

all year available



Oak leaf
77468 (156 pcs)



Toadstool
77324 (200 pcs)

all year available



Mini toadstool
77558 (756 pcs)



Geometric animals

Geometric animals

Geometric animals

Recipe: Three Musketeers
created by pastry chef Otto Tay



Geometric leaf

Recipe: Autumn pound cake "Raya Dates"
created by pastry chef Otto Tay



Chocolate star anise
77308 (54 pcs)
all year available



Chocolate cinnamon
77309 (45 pcs)
all year available



Chocolate vanilla pod
77310 (48 pcs)
all year available



Recipe: Autumn yule cake Pear, Vanilla and Praline
created by pastry chef Bart de Gans



Recipe: Falling leaves - an arrangement of autumn leaves and fruits falling from trees created by pastry chef Michel Willaume



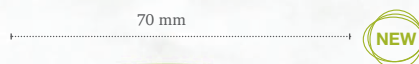
Apple coupole green



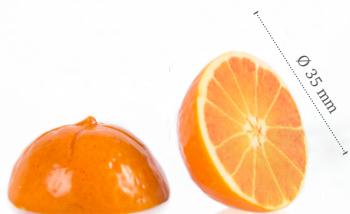
Tartelette cup 7 cm



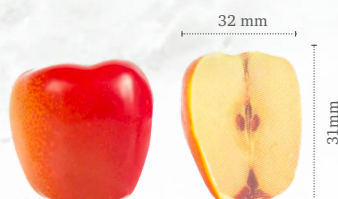
Recipe: Toffee apple pie
created by pastry chef Michel Willaume



Apple coupole green
77682 (28 pcs)
all year available



Chocolate orange
77314 (36 pcs)
all year available



Chocolate apple
77311 (36 pcs)
all year available



Pumpkin 3D
77443 (48 pcs)
all year available



Chocolate orange

Recipe: Brioche in evening dress
created by pastry chef Michel Willaume



Cupcake Halloween
18153 (84 pcs)



Pumpkin orange
73412 (± 290 pcs)



Bat
71812 (± 192 pcs)



Spider web
71212 (± 110 pcs)



Recipe: Pumpkin five spices
created by pastry chef Bart de Gans

Halloween candy bites



Dobla truffle shell filled with a blood red raspberry jelly, wrapped in chocolate brownie dough and suspended on homemade chocolate branches

Recipe: Bat "Bite"
created by pastry chef Graham Mairs

Homemade RIP biscuits with salted caramel toffee filled Mummy heads



Mummy
77511 (±40 pcs)



Spooky new
78810 (±128 pcs)
without E171



Mummy

Recipe: Mummy Munchies
created by pastry chef Graham Mairs



Spooky new

Recipe: Boo
created by pastry chef Otto Tay





.....Sinterklaas

Recipe: Black forest dome
created by pastry chef Bart de Gans

Winter & Christmas



Recipe: Woodland cake caramel, hazelnut and ginger
created by pastry chef Bart de Gans



INNOVATION IN
CHOCOLATE



Christmas Elf
78416 (90 pcs)



Santa new
78417 (90 pcs)



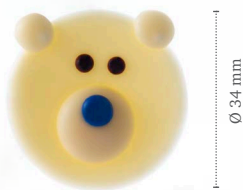
Santa
77094 (105 pcs)



Pine twig
77733 (80 pcs)



Recipe: Petits gâteaux "Tiny Elf"
created by pastry chef Otto Tay



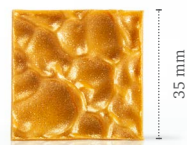
Polar bear
77734 (90 pcs)



X-mas bauble marbled
77630 (40 pcs)



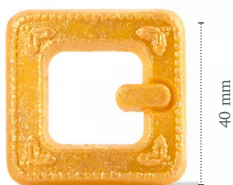
Jingle sparkle 3D
77243 (120 pcs)



Golden crinkle
77477 (192 pcs)



Santa belt buckle mini
78319 (240 pcs)



Santa belt buckle
77333 (132 pcs)



Wreath
77266 (± 200 pcs)

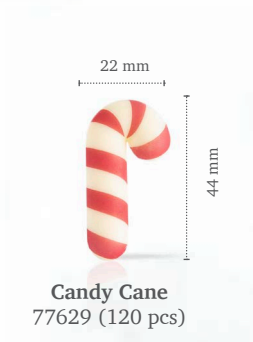


Flame
77071 (144 pcs)
all year available

Polar bear



Recipe: Icy dessert "Soya Polar"
made by pastry chef Otto Tay

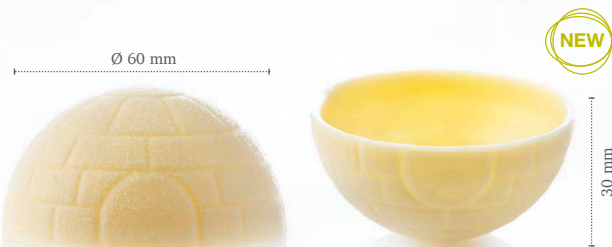


Recipe: Christmas brunch time
created by pastry chef Maurits van der Vooren



Merry Christmas seal

Candy Cane



Recipe: Penguin Hide-out
created by pastry chef Graham Mairs

Merry Christmas assortment



Recipe: Petits gâteaux "Party Merry"
created by pastry chef Otto Tay



Christmas exclusive
71299 (± 208 pcs)



Merry Christmas assortment
77211 (63 pcs each = 189 pcs total)



Gingerbread couple
77214 (100 pcs each = 200 pcs total)



Holly leaf green
with berry
78351 (± 182 pcs)



Holly leaf dark
with berry
71416 (± 182 pcs)



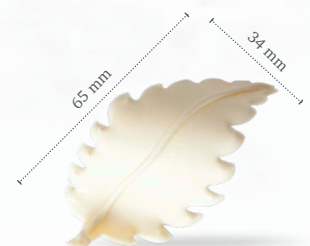
Reindeer
77423 (40 pcs)



Antler
72803 (240 pcs)



Winter tree
77158 (165 pcs)



White leaf 3D
77087 (96 pcs)
all year available



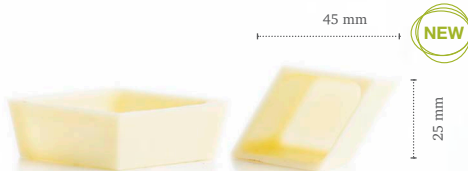
Recipe: Petits gâteaux "Pandan Pulut"
made by pastry chef Otto Tay



Recipe: Tartlette surprise gift
created by pastry chef Bart de Gans



Petit four cup round dark
11227 (54 pcs)
all year available



Petit four cup diamond white
13202 (64 pcs)
all year available



Red crumble
77736 (486 pcs)



Golden crumble
77286 (486 pcs)
all year available



Tartelette cup 7 cm
11215 (66 pcs)
all year available



Tartelette cup 5 cm
11214 (72 pcs)
all year available



Coupole red 6 cm
77404 (144 pcs)
Volume 36ml

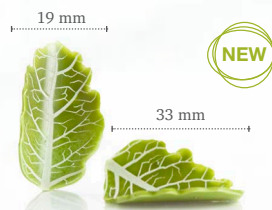


Red crumble



Petit four cup round dark

Recipe: Christmas pre-dessert bites "Red Bean Berries"
made by pastry chef Otto Tay



Curvy leaf green
77679 (144 pcs)

all year available



Sphere velvet white 8cm
77663 (22 pcs)

all year available



Recipe: Mint glazier playground
created by pastry chef Graham Mairs

Curvy leaf green

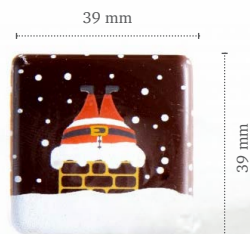
Spots original

Tartelette cup 7 cm

Recipe: Festive “After eight” dessert
made by pastry chef Bart de Gans



D402 Christmas baubles assortment
84697 (84 pcs)



D27 Santa up side down
84700 (72 pcs)



D600 Star assortment
84698 (66 pcs)



D401 Christmas tree
84699 (63 pcs)



D401 Christmas tree

D600 Star assortment

D402 Christmas baubles assortment

Recipe: Christmas raspberry Yule log cake
created by pastry chef Bart de Gans



Buon Natale sigillo
77625 (154 pcs)

± Ø 40 mm



Merry Christmas seal
77335 (154 pcs)



± Ø 40 mm

Merry Christmas assortment

Merry Christmas seal

Sprinkle X-mas baubles



Recipe: Bitter almond cake with cherries
created by pastry chef Bart de Gans



Sprinkle X-mas baubles
38408 (0.8 kg)



Sprinkle stars dark
73419 (0.6 kg)

all year available



Sprinkle stars white
73417 (0.6 kg)

all year available



Curls white
43114 (4 kg)

all year available



Curls green
48131 (4 kg)

all year available



Curls red
48169 (4 kg)

all year available



Ø 30 mm

Galaxy yellow
78338 (±304 pcs)



Ø 30 mm

Galaxy dark
77134 (±304 pcs)

all year available



Ø 35 mm

Golden star
77072 (±248 pcs)



Ø 55 mm

Ice crystal
77093 (88 pcs)

OUR CHEFS:



Bart de Gans



Graham Mairs



Maurits van der Vooren
Keeping his legacy alive



Michel Willaume



Monica Kate



Otto Tay



SIRH+
COUPE DU MONDE
DE LA PÂTISSERIE
FINAL 2021 SILVER SPONSOR

INNOVATION IN
CHOCOLATE

That's the Dobla Touch

Order Waves

Fall & Winter 2021

Order waves can be used as an
"Order moment - Availability" guideline for non-stock items and/
or volumes, to ensure these are available for you in time in the anticipated quantities.

Order before Available as from

Week 22	Week 33
Week 26	Week 37
Week 30	Week 41
Week 35	Week 46
Week 40	Week 50

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Creating chocolate excitement since 1950

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