



Inspired by
FALL/WINTER



Chef Monica Kate

Corporate Pastry Chef Dobla North America

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.

FALL/WINTER

Desserts 2018-2019

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 wonderful innovations of Dobla.

Warmest Wishes,

The Innovation Team

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Breast Cancer
AWARENESS



Raspberry Sakura Tart



D9 Pink ribbon white
23082 (168 pcs)



Spiral dark
97145 (80 pcs)

Tart Shell Pate 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 Dobra Chocolate Decoration Pieces.

Support the cause you love

10% of all proceeds will be donated to the
National Breast Cancer Foundation

HALLOWEEN



Halloween Croque En Bouche



Pumpkin
92215 (±224 pcs)



Ghost white
93274 (±240 pcs)



D10 Happy halloween dark
21166 (140 pcs)

Pumpkin Spice Pate a Choux

230g	Whole Milk
230g	Water
245 g	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 170C/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 Dobra Chocolate Decoration Pieces.

FALL AND
THANKSGIVING



Pumpkin Pie



Oak leaf
97178 (156 pcs)



Tournesol
77177 (72 pcs)



Acorn
97205 (40 pcs)



D10 Happy thanksgiving dark
21171 (140 pcs)



Leaves marbled
42121 (3.3 lbs)

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 the 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.

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. Décorate with Dobra Chocolate Decoration Pieces.

CHRISTMAS/WINTER



Chocolate Peppermint Cake



Buttermilk Chocolate Cake

250g	Water
62g	Cocoa Powder
285g	All-Purpose Flour
375g	Raw Sugar
7g	Salt
10g	Baking Soda
250g	Buttermilk
170g	Coconut Oil
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. Décorate with Dobra Chocolate Decoration Pieces.

NEW YEAR'S



Strawberry Champagne Petit Fours



Mini pearl gold
77269 (213 pcs)



NEW

D19 Happy new year white
23303 (280 pcs)



NEW

Star 2019 new year dark
21170 (168 pcs)



Petit fours cup dark
96110 (168 pcs)
Volume 15ml (0.51 oz)

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 Dobra Chocolate Cup. Top with white chocolate mousse. Décorate with Dobra Chocolate Decoration Pieces.

VALENTINE'S DAY



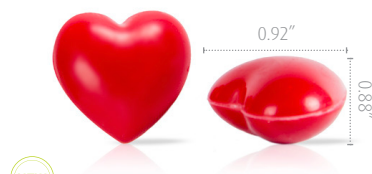
Meyer Lemon Cheesecake



Mini diamond pink
77392 (180 pcs)



D27 Cupid struck white
23305 (168 pcs)



Petite love 
77376 (80 pcs)

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. Décorate with Dobra Chocolate Decoration Pieces.



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Global chocolate decoration producer since 1950

