

DOBLA'S SPECIAL COLLECTION 2021

*Floral beauty*



INNOVATION IN  
CHOCOLATE

## *Turning Nature's beauties into sweet pieces of Art*

In this special Dobra edition we highlight our Floral Beauty collection. Floral is completely on trend. It is a great source of inspiration for design, fashion and also for food. Beautiful and unique shapes, textures, colors and flavors can be found here.

Inspired by Nature's finest, we therefore proudly present our line of chocolate creations such as flowers, leaves and petals. The perfect finishing touch to your pastries, cakes, desserts and other sweet delicacies, meeting current consumer needs. This will help create special moments of joy for our consumers and added value for your business.

That's what we call 'The Dobra Touch'

Poppy flower



Recipe: Cherry poppy seed cake  
made by pastry chef Michel Willaume

+ - 37 mm



+ - 70mm



+ - 38 mm

Poppy flower  
77669 (24 pcs)



+ - 112 mm

Lily flower  
77668 (8 pcs)



**Recipe: Vanilla mint macaron**  
made by pastry chef Graham Mairs



**Curvy leaf green**  
77679 (144 pcs)



ø 55 mm



**Spring leaf green**  
77687 (24 pcs)



**Fall leaf yellow**  
77688 (24 pcs)





Fall leaf yellow



Recipe: Hazelnut pastry  
made by pastry chef Otto Tay



Rosette pink/white

Recipe: Strawberry basil pastry  
made by pastry chef Otto Tay



ø60 mm

Rosette dark/white  
77681 (30 pcs)



Rosette pink/white  
77680 (30 pcs)



Rosette dark/white

Recipe: Caramel millefeuille  
made by pastry chef Bart de Gans



**Chocolate signature rose**  
77397 (11 pcs)



**Chocolate rose**  
77490 (15 pcs)



**Chocolate rose red**  
77561 (15 pcs)



**Chocolate rose dark**  
77491 (15 pcs)



**Chocolate rose mini white**  
77495 (45 pcs)



Chocolate signature rose



Recipe: La vie en rose  
made by pastry chef Michel Willaume





**Rose 2D yellow**  
78245 (128 pcs)  
Big rose: 72 pcs ; Small rose: 56 pcs



**Rose 2D pink**  
78246 (128 pcs)  
Big rose: 72 pcs ; Small rose: 56 pcs



**Rose 2D red**  
78247 (128)  
Big rose: 72 pcs ; Small rose: 56 pcs



**Rose 2D white**  
73269 (128 pcs)  
Big rose: 72 pcs ; Small rose: 56 pcs



**Sunflower 2D**  
78248 (90 pcs)



Rose 2D pink

Rose 2D red

Rose 2D yellow

Recipe: Rose vanilla pastry  
made by pastry chef Otto Tay



**Daisy XL**  
78324 (108 pcs)



**Daisy**  
77481 (140 pcs)



**Flower white**  
54012 (76 pcs)



**Flower dark**  
54010 (76 pcs)



**Peach blossom**  
78317 (140 pcs)



**Purple flower**  
78345 (120 pcs)



**Buttercup**  
78227 ( $\pm 302$  pcs)



**Pink flower**  
78222 ( $\pm 302$  pcs)



**Recipe: Tropical delight**  
made by pastry chef Michel Willaume

Daisy XL



Recipe: Brioche feuilletée with pear caramel and cream  
made by pastry chef Michel Willaume

Butterfly pink

Petals mini green



Recipe: Spring lime peach cake  
made by pastry chef Bart de Gans



100 mm

NEW

Long leaves green white  
48019 (±260 pcs=0,5kg)



NEW

NEW

Petals mini yellow  
48021 (1kg)

Petals mini green  
48020 (1kg)



Rose petals  
48174 (200gr)



Butterfly pink  
77572 (120 pcs)

30mm

35mm



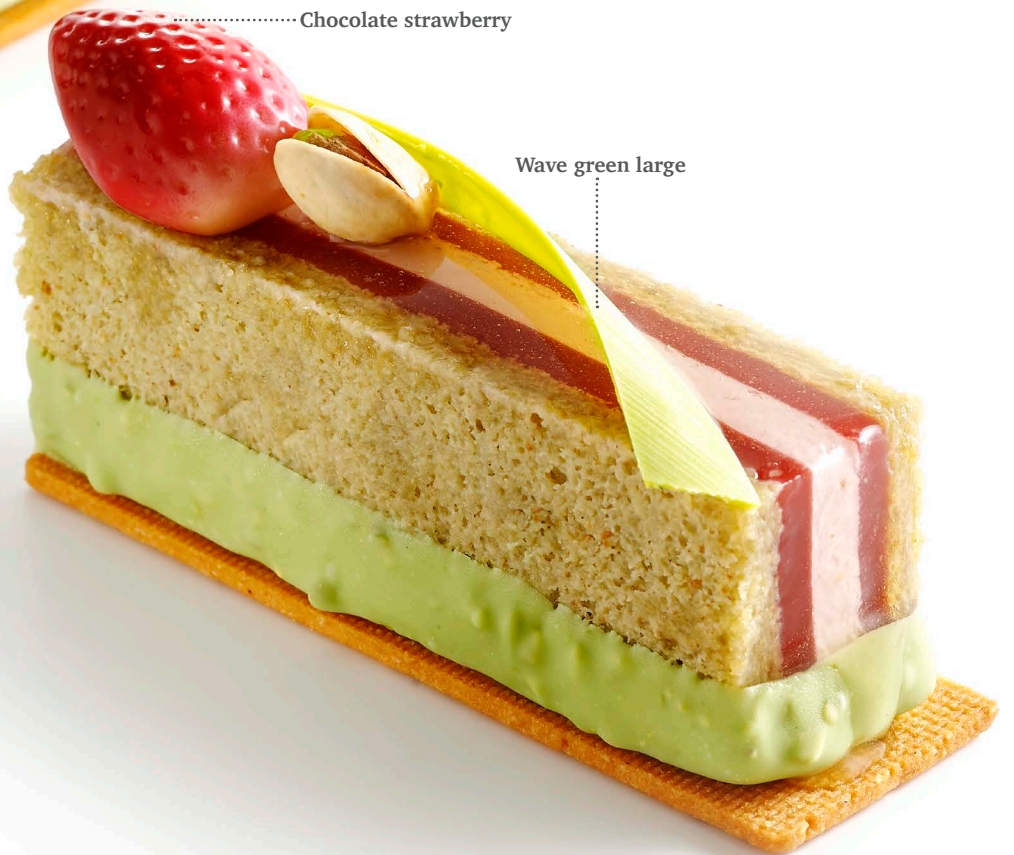
Butterfly  
77568 (120 pcs)

30mm

35mm



Chocolate strawberry



Wave green large

Recipe: Pistachio strawberry pastry  
made by pastry chef Michel Willaume



Wave green large  
77358 (48 pcs)



Twist green  
77471 (80 pcs)



Flower pot large blue  
18142 (28 pcs)



Flower pot large  
18140 (28 pcs)



Flower pot mini  
18139 (24 pcs)

Butterfly white pink



Daisy XL



Spot pastel

Flower pot large blue

Pink flower



Recipe: Sweet floral indulgence  
made by pastry chef Michel Willaume

Rose 2d red



Flower pot large pink

Recipe: Raspberry lychee rose flower pot  
made by pastry chef Michel Willaume



Flower pot large white  
18141 (28 pcs)



Flower pot large green  
18144 (28 pcs)



Flower pot large dark  
18143 (28 pcs)



Flower pot large pink  
18145 (28 pcs)

OUR CHEFS:



Bart de Gans



Graham Mairs



Maurits van der Vooren  
*Keeping his legacy alive*



Michel Willaume



Monica Kate



Otto Tay



INNOVATION IN  
CHOCOLATE

*Coupe du Monde  
de la Pâtisserie*  
SIRHA SPIRIT

FINALE 2019

MEMBER

*That's the Dobla Touch*

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Creating chocolate excitement since 1950

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