

DOBLA'S SPECIAL COLLECTION 2024

Pure Elegance



CREATING
CHOCOLATE EXCITEMENT

Trends & Concepts

It is our passion to make your culinary creation look even more exciting with our refined chocolate decorations.

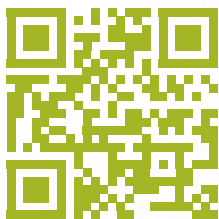
For this Special Collection, we have looked at the key consumer trends and identified two main concepts: **'Pure Elegance'** and 'Playful Indulgence'. These concepts are respectively linked to the 'Affordable Luxury' and 'Escapism' trends.

Consumers are increasingly looking for feel-good moments to balance the external influences they face daily. Refinement and elegance can make a culinary creation look like an affordable luxury in the eyes of today's consumers.

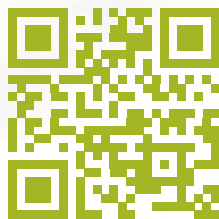
Escapism is mainly about creating mood-lifting food products that are playful, colourful, cute, and also products that feel familiar yet modern: the so-called 'Newstalgia' trend. This really allows consumers to escape in a moment of indulgence.

With the inspiration and our creations in this Special, we aim to help you benefit from these latest consumer trends.

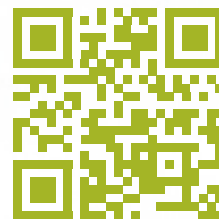
If you have any ideas or questions, please do not hesitate to contact us.



**DISCOVER
PURE ELEGANCE**



**DISCOVER
PLAYFUL INDULGENCE**



**DISCOVER MORE
ON THESE TRENDS**



**CREATING
CHOCOLATE EXCITEMENT**

Cocoa pod

Lace leaf milk assortment



Recipe: Chocolate textures
created by pastry chef Bart de Gans



Cocoa pod
79018 (20 pcs)

± 47 mm

NEW

24 mm



Chocolate star anise
77308 (54 pcs)

ø30 mm



Chocolate cinnamon
77309 (45 pcs)

15 mm

ø8mm



Chocolate vanilla pod
77310 (48 pcs)

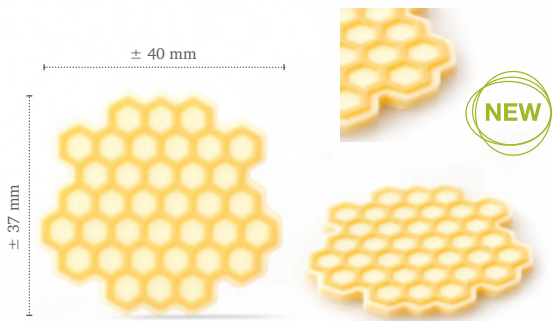
ø7 mm

Chocolate star anise

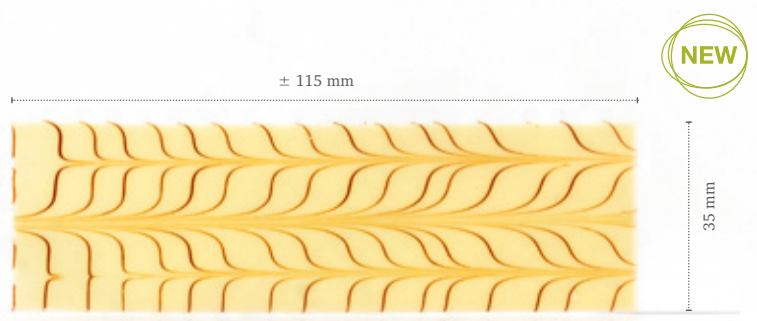
Cocoa pod



Recipe: CaBossi
created by pastry chef Michel Willaume



Honeycomb layered
79023 (180 pcs)



Mille-feuille rectangle
79022 (104 pcs)



Honeycomb layered

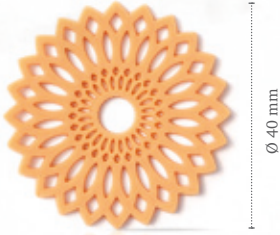
Recipe: Honey pineapple gâteau
created by pastry chef Bart de Gans

Mille-feuille rectangle

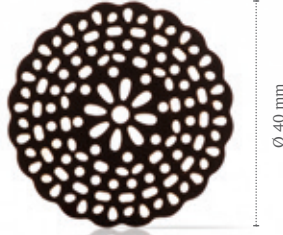


Recipe: A new take on the classic Mille-feuille created by pastry chef Michel Willaume

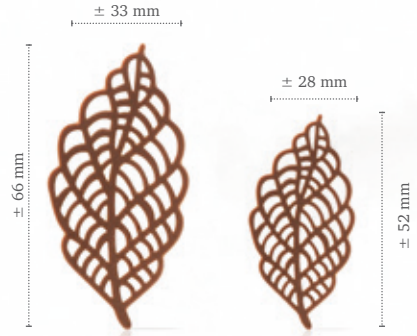
NEW



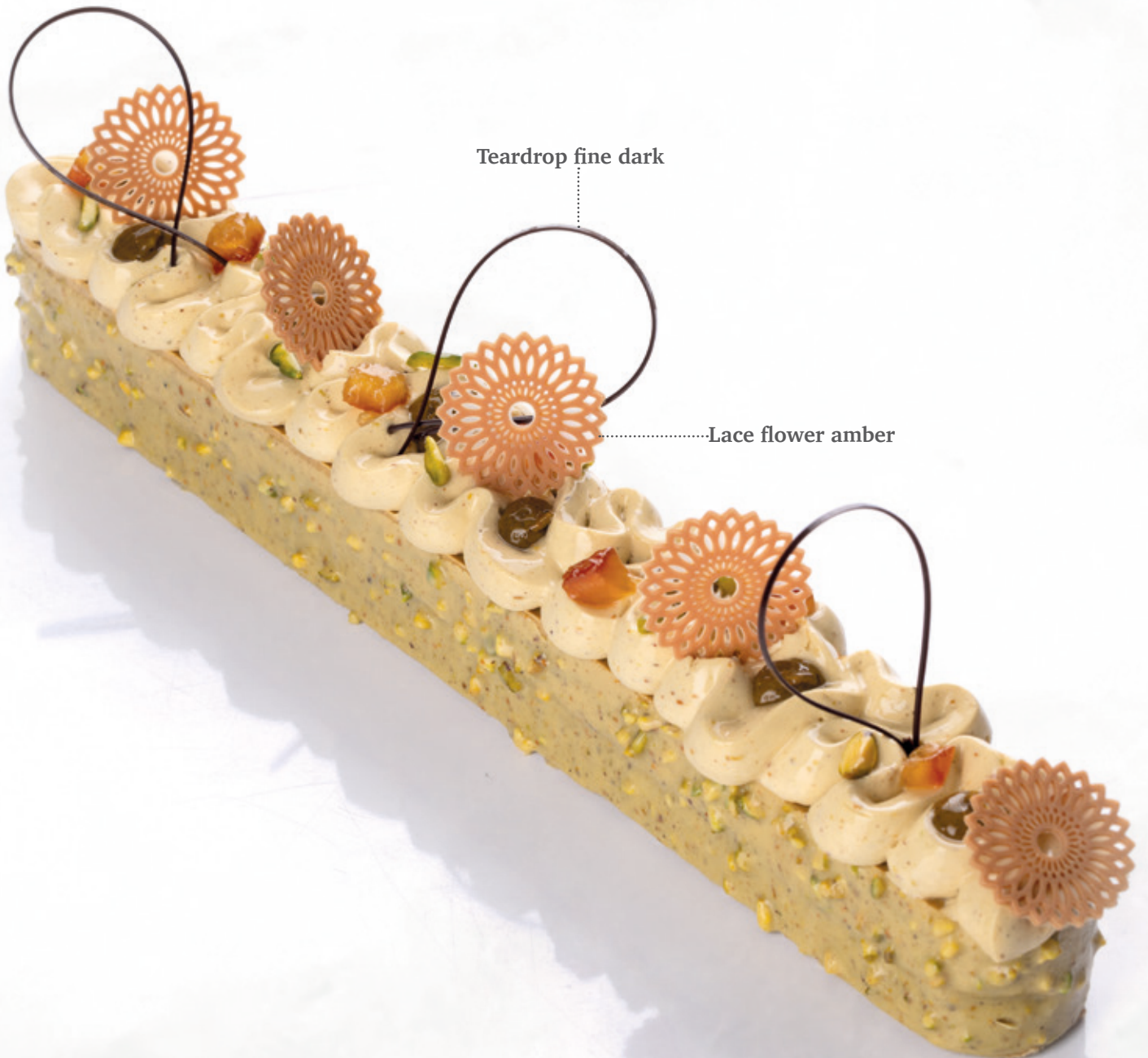
Lace flower amber
79021 (216 pcs)



Lace round dark
77911 (216 pcs)



Lace leaf milk assortment
77961 (180 pcs)



Recipe: Longueur Pistachio, Caramel chocolate & Blood orange
created by pastry chef Bart de Gans



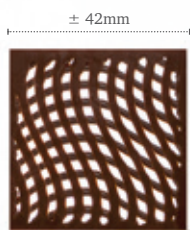
.....Lace flower amber

Recipe: Coffee Arabica
created by pastry chef Michel Willaume

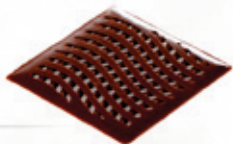


Wavy 3D square dark

Recipe: Opera mocha, caramel & passion fruit
created by pastry chef Bart de Gans



Wavy 3D square dark
77905 (165 pcs)



Rosette
dark/white
77681 (30 pcs)

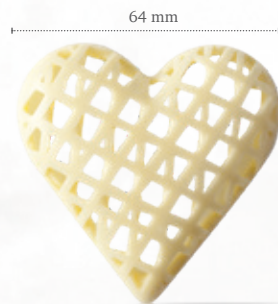


ø 60 mm



ø 25-33 mm

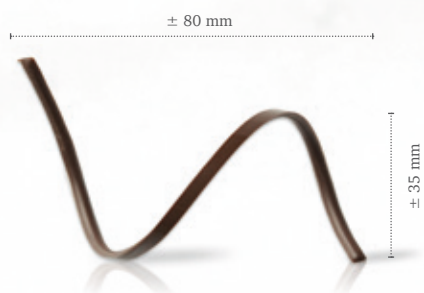
Rosette
dark/white small
77913 (108 pcs)



64 mm

64 mm

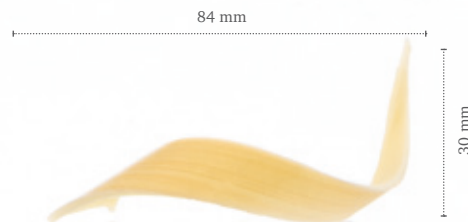
Heart white
77067 (32 pcs)



Spiral dark
77051 (80 pcs)



Twist dark
77904 (80 pcs)



Twist white
77903 (80 pcs)



.....Spiral dark

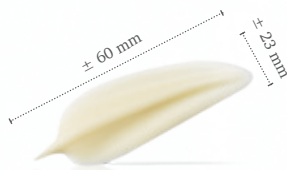
Recipe: Choco crumble tartellete
created by pastry chef Lars Vierhout



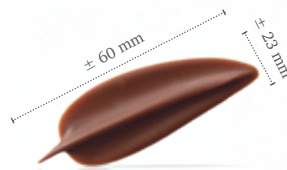
Recipe: Fruity Flowers Viennoiserie
created by pastry chef Omar Ibrik



Elegance dark
77137 (160 pcs)



Elegance white
77182 (160 pcs)



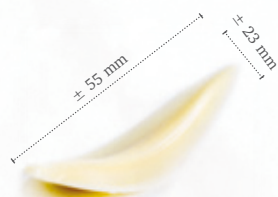
Elegance milk
77056 (160 pcs)



Crinkle white chocolate
77770 (240 pcs)



Curvy elegance dark
77038 (128 pcs)



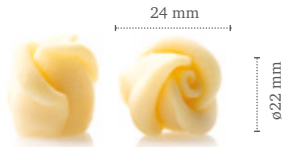
Curvy elegance white
77039 (128 pcs)



White chocolate leaf
77785 (96 pcs)



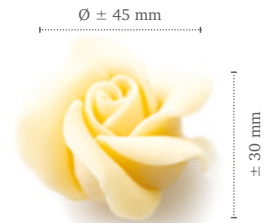
Mini elegance assortment
71552 (576 pcs)



Chocolate rose mini white velvet
77789 (45 pcs)



Chocolate rose dark
77491 (15 pcs)



Chocolate rose white velvet
77790 (15 pcs)



Chocolate rose mini white velvet



Chocolate rose dark

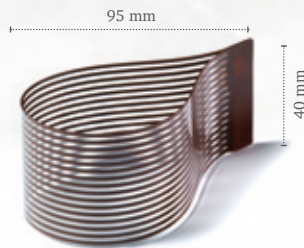
Recipe: Black Rose chocolate with orange blossom water
created by pastry chef Michel Willaume



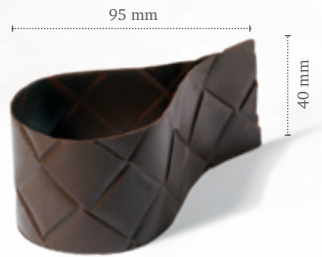
Ring dark
15001 (40 pcs)
Volume 75ml (2,54 oz)



Ring oval dark
15008 (30 pcs)
Volume 75ml (2,54 oz)



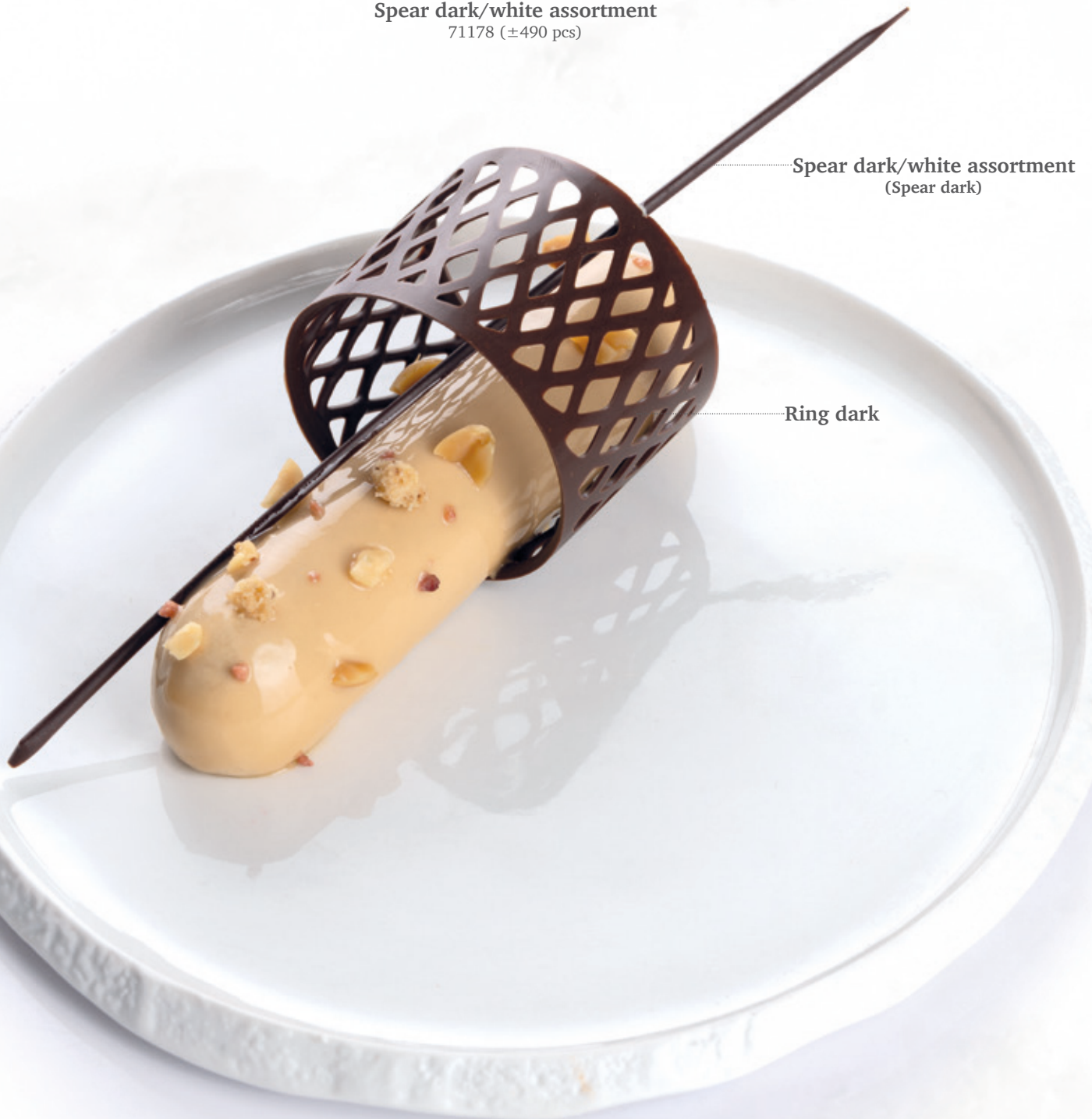
Teardrop fine dark
15006 (36 pcs)
Volume 75ml (2,54 oz)



Teardrop bamboo dark
15005 (36 pcs)
Volume 75ml (2,54 oz)



Spear dark/white assortment
71178 (±490 pcs)



Spear dark/white assortment
(Spear dark)

Ring dark

OUR CHEFS:



Bart de Gans



Christian Balbierer



Graham Mairs



Lars Vierhout



 Maurits van der Vooren
Keeping his legacy alive



Michel Willaume



Omar Ibrik



CREATING
CHOCOLATE EXCITEMENT

SIRH/+
COUPE DU MONDE
DE LA PÂTISSERIE
2023 FINAL PREMIUM PARTNER

That's the Dobla Touch

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Creating chocolate excitement since 1950

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