

INNOVATION IN  
CHOCOLATE



# Cocktails

Desserts 2016-17



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Let's shake our senses!

Imagine the summer when the sun is shining bright, the warm sand beneath your feet, the beautiful blue ocean and a perfect cocktail you're enjoying with your friends in that special Beachbar you've found. Keep this in mind, because that is the exact vision and feeling our chefs had while brainstorming for this brand new recipe booklet. Why not translate this 'ultimate summer sensation' into desserts?

Our chefs from around the world have created one or more of their favorite cocktails into a special dessert, which fit into one of five different sweet moments. Every dessert has a step by step recipe, so you can create these extraordinary moments of indulgence for your guests and yourself!

Start shaking and enjoy,



Harm Jansen  
Corporate Business Development Director  
Dobla

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# Bart de Gans

Corporate Pastry Chef Dobra Europe

Bart is a member of the Dutch Pastry Team, a group of the most talented chefs in the Netherlands. He has worked as a pastry chef and product developer at well-known Patisserie Jarreau in The Hague. He won the first prize in the Tastiest BonBon-contest in 2012. With his sculpture 'Ocean Secrets' he recently became Dutch champion Ice Carving 2015. Bart is a respected member of many national and international juries.

He is a key player in the development of our Global product development program since 2015 and has led since then many innovative and new product developments, always by searching and using new techniques.





# Triple Threat

Pré-desserts based on a Café Glace, Mojito and Bloody Mary





Bloody Mary



Mojito



Café Glace



## Bloody Mary:

### Tomato cremeux:

400g	Pomodori tomato pulp
120g	Egg yolk
150g	Whole egg
100g	Sugar
8g	Gelatin
150g	Butter
4g	Tabasco
20g	Vodka

Heat up the tomato pulp with the sugar. Add the egg yolk and whole egg. Heat up to 82°C and immediately add the gelatin and let it cool to 30°C. Mix with the butter, tabasco and vodka with a blender.

### Vodka jelly:

60g	Neutral gel
30g	Vodka
5g	Lemon Juice

Mix all ingredients with a handblender.

### Sellery confit:

100g	Green apple juice
100g	Sellery juice
25g	Apple vinegar
75g	Sugar
125g	Sellery cubes

Mix all ingredients together and place into a vacuum bag. Seal and leave in the fridge until the sellery becomes transparent.

## Café Glace:

### Anglaise:

500g	Cream
100g	Sugar
120g	Egg yolk
8g	Gelatin
40g	Coffee beans
4g	Tonka beans
0,5g	Vanille pods
80g	Amaretto

Infuse the herbs in the cold cream for 12 hours. Heat up the cream with the sugar. Take out the herbs and add the egg yolk. Prepare an anglaise at 82°C and add the soaked gelatin. Let it cool to 30°C and add the Amaretto.

### Vanille glaze:

0,5g	Vanilla pods
450g	Cream
300g	Neutral gel
750g	White chocolate
5g	Gelatin

Heat up the cream with vanilla and add the soaked gelatin. Prepare a ganache with the chocolate. Add the neutral gel and emulsify with a handblender.

### Cookie crisp:

250g	Cookies
125g	Milk chocolate
287,5g	Praline
1g	Sea salt

Break the cookies into fine pieces. Mix the chocolate with praline and temper the mixture to 29°C. Afterwards add the cookies and sea salt.

## Mojito:

### Lime meringue:

200g	Sugar
65g	Lime juice
100g	Egg whites

Heat up the sugar with lime juice to 120°C. Add the lightly whipped egg whites and process as an Italian meringue.

### Rhum anglaise:

200g	Cream
40g	Brown sugar
40g	Egg yolks
2,8g	Gelatin
40g	Whipped cream
20g	Brown rhum

Bring the cream with the sugar to a boil. Add the egg yolk and prepare and anglaise at 84°C. Immediately add the gelatin, afterwards let cool in the refrigerator. When it's at 20°C, add the rhum and whipped cream.

### Mojito ice cubes:

200g	Mojito mixed liqueur
10g	Sugar
4g	Gelatin

Soak the gelatin in 5 parts of water. Heat up 1/4 of the liqueur together with the sugar and add the gelatin. Add the remaining liqueur. Let it cool and cut into cubes as needed.

### Marinated pineapple:

250g	Pineapple cubes (4x4mm)
100g	Water
25g	Lime juice
25g	Rhum
5g	Mint leaves
100g	Refined sugar

Heat up the water and lime juice together with the sugar. Bring to a boil for one minute. Let the syrup cool down. Add the mint, rhum and pineapple cubes. Marinate for at least 2 hours in the fridge.



# Jeroen van Helvoirt

Corporate Pastry Chef Dobra Asia

With over 15 years of international professional pastry experience at top-rated patisseries in many European countries, and championship of the Junior Dutch Pastry Awards in 2005 (and other awards from national and international pastry competitions), Jeroen van Helvoirt has joined Dobra in the Asia Pacific region as a Corporate Pastry Chef to establish and manage Dobra Pacific Pastry Academy and Innovation Center.

Van Helvoirt represents a talented generation of Dutch pastry chefs and he had the honour to create the Mother's Day cake for Princess Beatrix in 2007. He is a former member of the Dutch Pastry Team, a group of the most talented pastry chefs of the Netherlands.







# Royalty

Glass dessert based on a Kir Royal





## Lemon crumble

100g	Extra refined sugar
100g	Unsalted dairy butter
100g	Almond powder 100%
100g	Cake flour
0.5g	Sea salt
	Zest of 2 yellow lemons

Mix all the ingredients together to form a dough and let it set for at least 4 hours in the refrigerator. Roll out the dough to 1 cm thickness, make crumbles and cut cubes. Bake them at 180° C for 14 - 16 minutes

## Champagne Foam

150g	White grape juice
58g	Champagne
2.5g	Eggwhite powder

Mix all the ingredients together. Create a foam with the handblender. Set aside for 10 minutes. Stir with a spoon and dispense in glass.

## Prosecco mousse

30g	Refined sugar
30g	Prosecco
3g	Ovoneve
6g	Powdered gelatine 180 bloom
30g	Water
15g	Honey
30g	Reduced muscat riversaltes (50%)
45g	Prosecco
15g	Marc de champagne
20g	Lemon purée
272g	Unsweetened cream 35%

Whip the, ovoneve, sugar and smallest part prosecco until it creates a firm foam. Mix the powdered gelatin with cold water and set aside. Reheat the reduced muscat and add gelatin mass and honey. Mix the whipped foam with Marc de Champagne, the other part of Prosecco, lemon purée, and the gelatin mass. Whip the cream into a lobed mass. Fold the cream gradually into the foam mass. Fill coupole bronze for 50% with mousse and keep a portion of the mousse separate to spray dots.

## Crème de cassis cremeux

11g	Powdered gelatin 180 bloom
55g	Water
100g	Unsweetened whole milk
100g	Unsweetened cream 35%
80g	Egg yolk
20g	Sugar
302g	Cassis puree
24g	Crème de cassis liquor

Mix gelatin powder and cold water, set aside. Boil milk and cream. Mix egg yolk and sugar in a separate bowl, add the milk and cream mixture in 3 additions. Heat this mixture to 83° C and strain it. With a handheld blender, blend in the gelatin mixture, cassis puree and add crème de cassis in 3 additions. Mix everything to create emulsion. Pour the cremeux in to the mold and let it set in the freezer for at least 4 hours.

## Cherry glaze

5g	Powdered gelatin 180 bloom
25g	Water
175g	Unsweetened cream 35%
75g	Glucose
140g	Refined sugar
50g	Water
20g	Fresh yellow lemon juice
30g	Cassis puree
12g	Corn starch
90g	White chocolate
25g	Milk chocolate 40%
50g	Natural glaze
	Coloring

Mix gelatin powder and cold water, set aside. Boil the cream and set aside. Caramelize sugar and glucose to 185° C in a separate sauce pan. Add the cream in 3 additions and bring to a boil. Mix water, lemon juice, cassis puree and corn starch in a separate bowl, gently add caramelized sugar and cream mixture and strain it. With a handheld blender, blend in the gelatin mixture, white chocolate, milk chocolate and natural glaze. Add coloring and mix everything to create emulsion. Pour the glaze in to containers and let it set in the chiller for at least 12 hours. For glazing heat up to 40° C and glaze at 25° C



# Menno Spataro

Corporate Pastry Chef Dobra Europe

As long as he can remember, he's had a passion for pastry. In recent years Menno has been able to work with the top pastry chefs in the Netherlands, including working at Huize van Wely Noordwijk and the Pâtisseries in Oegstgeest. He looks for a challenge in developing beautiful and tasteful products. Menno has won the prestigious Dutch prize Golden Gard. The culmination of a year of hard work and preparation. At this moment he is preparing to conquer the first place for the Dutch Pastry Awards 2017.

In september 2015 Menno joined the Innovation Center Europe team, where he creates new decorations and is a vital part during photoshoots and demonstrations.







# Five Shots

Friandises based on a Sex on the Beach, Tequila Sunrise, Gin&Tonic, Piña colada and a Bellini





Gin & Tonic



Sex on the beach



Tequila Sunrise



Bellini



Piña colada



## Belini:

### Compote:

600g	Peach cubes
82g	Sugar
300g	Peach purée
80g	Concentrate
12g	Gelatin
6g	Doppelquelle

Bring the purée and concentrate to a boil. Mix the sugar with doppelquelle and add this to the purée. Add the gelatin. Pour over the peach cubes.

### Prosecco foam:

100g	Prosecco
100g	Sugar
10g	Ovoneve

Mix the sugar with ovoneve and prosecco. Whisk until firm.

## Sex on the beach

### Peach financier:

100g	Almond powder
148	Sugar
125g	Egg white
90g	Butter
35g	Flower
2g	Salt
2g	Vanille
as needed	Peach cubes

### Namelaka:

110g	Cranberry purée
210g	White chocolate
40g	Glucose
10g	Invert sugar
4g	Gelatin
170g	Cream

Melt the chocolate with glucose and invert sugar. Bring the cranberry purée to a boil and add the gelatine. Make an emulsion and add the cream last. Let set in the fridge.

## Pinacolada:

### Pineapple-rum cremeux:

50g	White rum
300g	Pineapple purée
120g	Egg yolk
120g	Sugar
5g	Gelatin
100g	Butter

Soak gelatine in water. Bring the purée with half of the sugar to a boil. Whisk the egg yolk and sugar until smooth. Cook through for about 5 minutes at 85 °C. Add the soaked gelatin and butter.

### Compote:

600g	Pineapple cubes
82g	Sugar
300g	Pineapple purée
80g	Concentrate
12g	Gelatin
6g	Doppelquelle

Bring the purée and concentrate to a boil. Mix the sugar with the doppelquelle. Add this to the purée and add the gelatin. Pour the mixture over the peach cubes.

## Gin Tonic

### Gin tonic ganache:

100g	Cream
50g	Glucose
40g	Tonic
50g	Lemon purée
270g	Manjari
55g	Butter
1g	Zestes
30g	Gin

Heat up the glucose, cream, zestes, tonic and lemon purée at 45°C. Heat up the chocolate. Mix and add the butter. Decorate with cucumber and lemon cress.

## Tequila sunrise:

### Pate au fruit

900g	Fruit purée
100g	Tequila
200g	Sugar
20g	Yellow pectin
940g	Sugar
200g	Glucose
5g	Water
10g	Aciditriq

Mix all ingredients and let set for 20 minutes minimum.



# William Dekker

Corporate Pastry Chef Dobra USA

With his experience as Chef Patissier at multiple famous Michelin star Dutch restaurants, sophistication, originality and taste have become his signature. He has developed himself as a flexible and creative person with passion for pastry. In various special projects, for example creating world's #1 DJ Armin van Buuren's wedding cake and winning the Dutch Pastry Design award 2011, he has shown his love for the profession.

In the beginning of 2015 William moved to the US to start-up the brand new Innovation Center in our Atlanta office. Here he designs new and innovative chocolate decorations. He also inspires other chefs and shows new ideas how to use Dobra Decorations during his numerous demonstrations throughout the country.







# Sangria slush

Ice dessert based on Sangria







### Sangria granite

1000g	Red Wine
100g	Triple Sec
100g	Brandy
100g	Sugar
50g	Honey
4g	Gelanite
2pc	Cardamom
2pc	Star Anis

Bring the red wine to a boil and add the spices, sugar and honey. Soak the gelatin, take the wine from the stove and add it. Pour in the Triple sec and Brandy and place in refrigerator. After one hour take out roughly half of the wine and use a large deep sheetpan to store it in a freezer at -18° C Freeze for at least 12 hours and use a fork to scrape the ice crystals and create the granite. Store in closed containers at -18°C.

### Marmalade Jelly

500g	Orange juice
250g	Sugar
11g	Jellow Pectine
4g	Citric Acid
4pcs	Oranges

Grate the skin of the oranges and slice out the parts. Bring the Orange juice to a boil and mix the sugar with the pectine. When boiling add the sugar slowly to the juice while stirring. After 1 minute of boiling, add the fruit and zestes and continue to boil for another minute. Add Citric acid and keep stirring. Set aside in a container and chill. Before use, stir to loosen and fill a piping bag.

### Fruit salad

Take summer fruits such as melon, mango, pineapple, strawberry, blueberry and use a fine Parisienne scoop to create a uniform look.

### Serving

Fill shot glasses with the granite and keep in freezer.

Using the piping bag, fill a tray of mini cup white half way with the marmalade jelly. Decorate the cups with the parisienne fruit, mini dried merengues , Atsina cress and white spears.

When ready to serve, use a dispensing bottle to fill up the glasses with cold sangria to turn the granite into a slush. Place the Mini cup white on top and let the guests crack the cup themselves to mix the fruits with the wine.

For glazing heat up to 40° C and glaze at 25° C



# Michel Willaume

Corporate Pastry Chef Dobra Europe

Born in France. He has studied with a number of the world's pastry luminaries and holds a master in French pastry, having studied in the classical European tradition. He is a patissier and chocolatier with an amazing track record. For the last 20 years he was involved with education, product development and creating pastry at an international level.

His participation in various international pastry competitions was awarded with a 1st price in New York during the Festival Gastronomique and with the World Champion title in Lyon at the Coupe du Monde de la Pâtisserie. Michel educates for Dobra new talented Chefs through our partnership with the EPG School in Barcelona and travels the world to help develop products and to organize demonstrations.





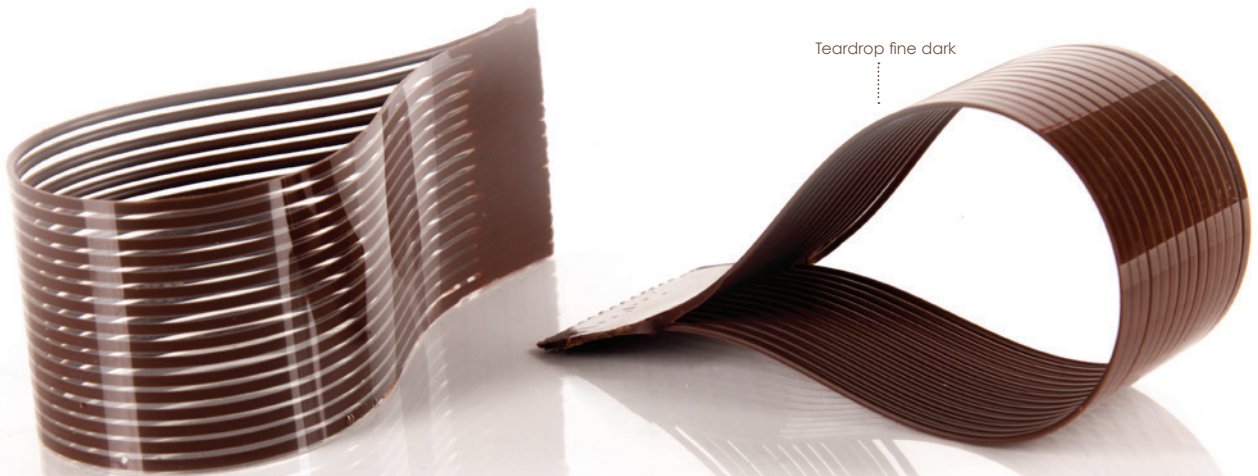
# Cointreau Teese

Plated dessert based on a Cointreau Martini









### Lemon Cake

460g	Granulated sugar
4 pieces	Grated lemon zest
360g	Whole eggs
2g	Salt
200g	Mascarpone
360g	Flour T55
6.5g	Baking powder
115g	Clarified butter
as	needed Cointreau/limon juice

In the mixing bowl, mix the lemon zest with the sugar; add the whole eggs, salt and the mascarpone. Start mixing gently with the paddle attachment. Sift flour with baking powder and add them to the mixture. Then incorporate the clarified butter previously melted at 50°C. Mold and bake at 150°C. Sprinkle directly the top with Cointreau and lemon juice mixture.

### Green apples cubes

250g	Green apple juice
50g	Granulated sugar
200g	Green apple cubes (8mm)

Mix all ingredients together and place into vacuum bag. Seal and let in the fridge until the cubes becomes transparent.

### Namelaka lemon violet

110g	Lemon puree
210g	White chocolate
40g	Glucose
10g	Inverted sugar
4g	Gelatin
170g	Heavy cream 35% fat
5 drops	Aroma violet
as needed	Coloring violet

Melt the white chocolate and place the glucose and inverted on top. Bring the lemon juice to a boil; add the hydrated and strained gelatin. Pour gradually into the melted chocolate to form a perfect emulsion with hand blender. Add the cold liquid cream, mix for a few seconds and leave to the refridgerator.

### Green apple sorbet with Pacojet

400g	Green apple pieces
20g	Lemon juice
300g	Green apple juice

Clean the apples and place them into the bottom of the Pacojet container. Add the lemon and apple juice. Freeze.

### Green apple granité

500g	Green apple juice
30g	Maltitol

Mix together and freeze.

### Lemon ginger gel

200g	Neutral glaze
40g	Lemon juice
10g	Ginger juice

Mix all ingredients together.

### Violet foam

250g	Milk
50g	Sugar
½	Lemon zest
3g	Gelatin
8	Fresh violet flowers
as needed	Aroma and coloring

Hydrate the gelatin into cold water and strain. Bring to a boil the milk with the sugar, violet flowers and lemon zest. Let infuse 10 minutes and strain. Add the gelatin and coloring. Cool down the mixture. When cold, whisk well and pour into the siphon. Charge with gaz and use when needed.

### Violet opaline

110g	Fondant
70g	Glucose
20g	Violet syrup
5g	Butter
½	Lemon zest

Cook the fondant the glucose and the violet syrup until 155/160°C, add the butter and lemon zest. Pour onto a silicon mat and cool down completely. Pass through the mixer to make powder. Sparkle this powder onto a silicon mat and bake at 150°C.

### Cointreau gel

250g	Neutral glaze
1g	Lime zest
80g	Cointreau

Mix all together.

### Green apple sauce

300g	Green apple juice
100g	Neutral glaze
2g	Xanthan gum
5g	Lime juice

Mix all together.

### Violet chocolate disk

200g	White chocolate
20g	Crystallized violet petals
as needed	Violet color

Melt and color the white chocolate. Temper and add the petals. Pour into acetate, cover with another acetate and roll as thin as possible crunching the petals into the chocolate. When the crystallization of the chocolate start, with a round cutter, cut into disks.



# Triple Threat by Bart de Gans



**Rimmed rectangle cup dark**  
18127 (144 pcs)  
Volume 15ml (0,51 oz)



**Rimmed rectangle cup white**  
18128 (144 pcs)  
Volume 15ml (0,51 oz)



**Mini elegance assortment**  
71552 (576 pcs)



**Mocca beans**  
Single box: 81125 (box = 1.1 kg, ± 1000 pcs)  
Single box: 81126 (box = 3 kg, ± 2.600 pcs)



**Spear dark/white assortment**  
71178 (±490 pcs)

# Royalty by Jeroen van Helvoirt



**Coupole bronze**  
77241 (144 pcs)  
Volume 36ml (1,22 oz)



**Pearl**  
77140 (120 pcs)



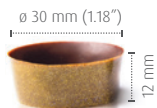
**Spots original**  
77223 (420 pcs)

# Five Shots

by Menno Spataro



**Thimble dark**  
81648 (72 pcs)  
Volume 7ml (0,24 oz)



**Gold luster mini cup dark**  
18129 (330 pcs)  
Volume 5ml (0,17 oz)



**Hot lips**  
77218 (177 pcs)



**Truffle shell white**  
77012 (504 pcs)  
Volume 5ml (0,17 oz)



**Spots pastel**  
77228 (420 pcs)



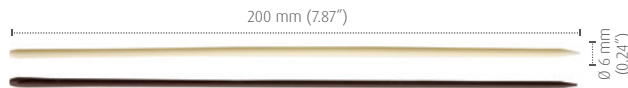
**Dentelle dark**  
41116 (1 kg)

# Sangria Slush

by William Dekker



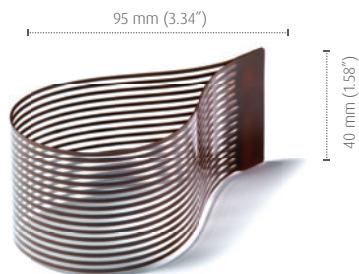
**Mini cup white**  
13200 (210 pcs)  
Volume 15ml (0,51 oz)



**Spear dark/white  
assortment**  
71178 (±490 pcs)

# Cointreau Teese

by Michel Willaume



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







MEMBER



Global chocolate decoration producer since 1950

