

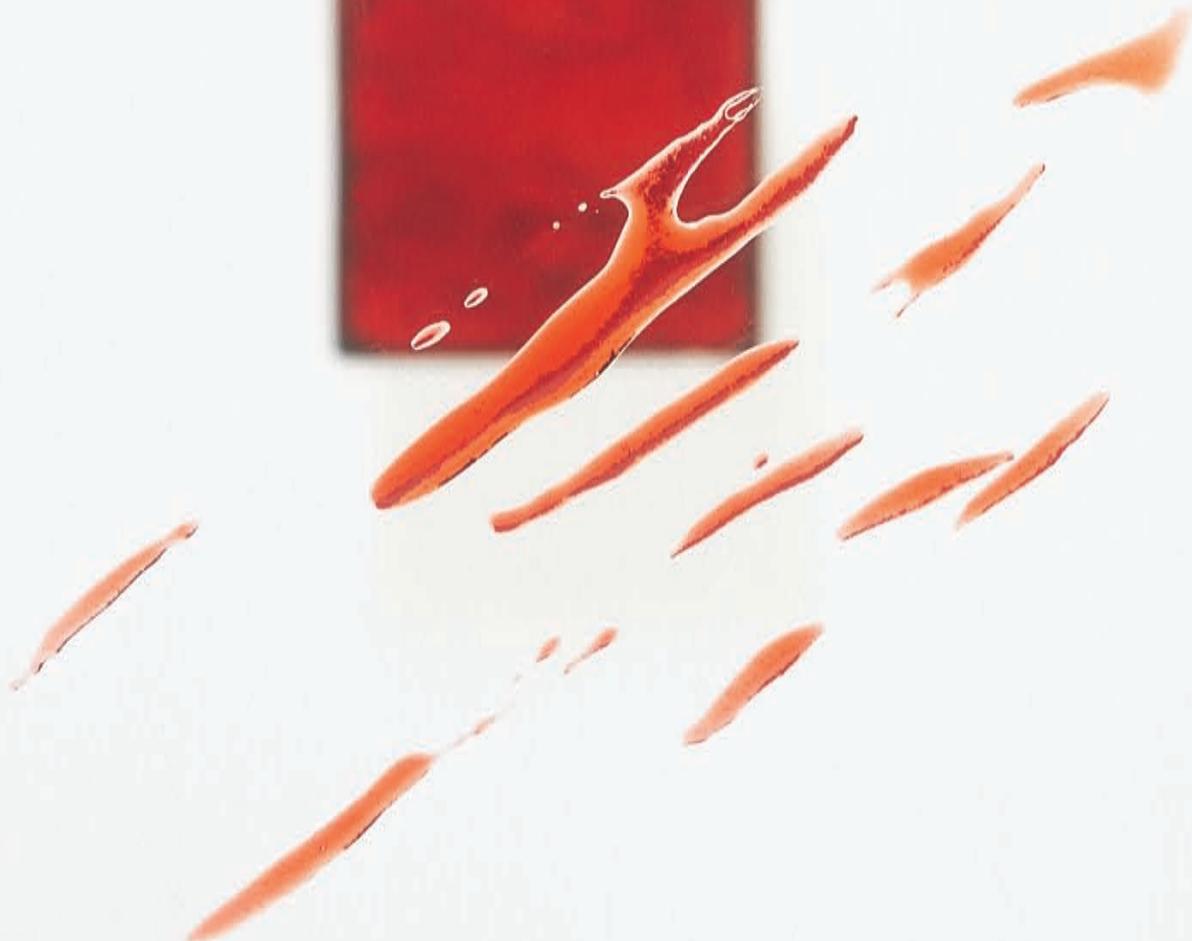
The Recipes



The Recipes

FROM THE WORLD'S FAMOUS CHEFS





INTRODUCTION

As an enthusiastic collector of recipe books, I must have quite a few metres of shelving full of them, among which several dessert recipe books. The producing of this recipe book is a dream come true for me. What started as a request for recipes using Dobra products, from clients and fans, had grown into a fully fledged collection book. Now, the time has come to collate these recipes into a recipe book with a style that matches Dobra's. A recipe book, a dessert book that definitely may be called special.

There must be millions of recipe books for desserts, but not many will cover the use of chocolate decorations in such detail as this one does. This recipe book shows you how to use Dobra's decorations. We hope this book inspires you just as much as it inspired us when we were making it!

Behind the many recipes in this book are of course their creators, the famous chefs from all over the world. Each of them tell their own story. I am extremely proud that more and more famous chefs are willing to work together with us on new creations, now and in the future. I hope and expect this book to only be the beginning of something even more beautiful. I'll have to start making some space on my book shelves ...

Eric Kakebeen.

President of Dobra

THE STORY BEHIND THE RECIPE BOOK

There are many kinds of recipe books. And you may have quite a collection at home. But do you have a recipe book for desserts as unique as 'The Recipes'? Not one recipe book will really discuss the use of chocolate decorations, toppings or cups as our 'The Recipes' does. This book is a result of a very ambitious plan to inspire patissiers from around the world.



The chefs

Dobla is well known as a leading producer of chocolate cups and decorations. Its products offer innumerable possibilities for decorating dishes and making desserts. Over the years, we have developed dozens of recipes in association with top patissiers. Starting with the Dutch Pastry Team, more than 20 famous Pastry Chefs from around the world, were enthusiastic about sharing their ideas and tips on using Dobla products.

Our carefully chosen chefs bring our products to life in new and different ways and their recipes are a great well of inspiration for many of our customers.

The contacts we have with these chefs - and the willingness to cooperate - are the result of our close relationships with our importers, whom we forged close friendships with over the years.

The recipes

The recipes are unique and we are very proud of them. That's why we decided to share this inspiration by putting the best of the 100+ recipes into a book. This was not always easy. A great deal is involved in the making of a recipe book.

First of all, of course, the chef's ideas for the recipes, then to contact culinary photographers and set a date for the photoshoots.





Next, we had to find a location, design a good lay-out, ... but more than anything, we needed patience and time!

Photography

The making of the book took lots of energy! Finding a good location, endless preparation in the kitchen, the photos of the chefs in action and, of course, those of their wondrous creations. This proved to be quite a task - just think what the heat of the lights did to the chocolate ...

We were determined to provide a wonderful recipe for the enjoyment of many people worldwide! The pictures, and the desserts they portray, look wonderful - the perfect advert for our patissiers!

Tableware

Making a gorgeous looking dessert is one thing. Serving it is quite another. You would be amazed at the effect you could create with the presentation of a dessert: colours that are in perfect harmony, the shape of the dessert which repeats the shape of the plate or mirrors the design imprinted on the plate. That is why Dobra asked well-known suppliers of tableware and crockery to assist in the presentation of the recipes.

Special thanks goes to Villeroy & Boch. They are famous for their classy designs that give that little bit extra to the food. Their support made our work much easier, the superior quality of the linen and crockery matches that of the desserts illustrated!

The finishing touches

We wanted the book to have a special look-and-feel too! This proved to be a huge task and we worked with many professionals to make the recipe book unique. We also devoted much attention to the finishing touches: the choice of paper, format and special ink. We wanted a design that reflected Dobra's image and the exclusive character of our products. We wanted the book to stand out and make its own mark on the world of chocolate! We are very proud with the result.

What could possibly be better than trying out some of those wonderful recipes, using Dobra chocolate decorations, and being entranced by the abundance of flavours!

Now the book is finished, we have two wishes. First that it inspires you to use chocolate decorations - an unequalled embellishment to your desserts. Second, we hope you will be enthusiastic about working with us on our next recipe book! There is no stopping us now: this is not the end, but the beginning of something marvellously tasteful!



*“Chocolate,
one taste
is all it takes.”*

From the movie ‘Chocolat’
with Juliette Binoche & Johnny Depp.

The Recipes



⌚ serving time



🍽️ number of servings



🍷 difficulty level of the recipe

Dobla products

All Dobla products used in the Recipes are Kosher and Halal certified.
We only use the finest couvertures with all natural ingredients.

For an overview of all Dobla products, please contact Dobla
for their catalogue; The Collection.



Dobla is HACCP, BRC
and ISO certified.



Dobla is HACCP, BRC
and ISO certified.





KENNY KONG

CHOCOLATE
HONEY NOUGAT

THAI BASIL MANGO CURD
WITH LIME TAPIOCA

TIRAMISU MY WAY

My career began as a junior Pastry Cook at *Hotel Furama*, Hong Kong. This, and jobs at top hotels and clubs in Singapore, Hong Kong, Saudi Arabia, coupled with the education courses and trainings in France and Switzerland, gave me a firm foundation and set a bright future for me in the baking industry. In my quest for excellence, I am determined to boost *Raffles The Plaza* and *Swissotel The Stamford* 's position as one of Singapore's gourmet landmarks.

I have won several awards and I am WASC-approved Judge for International Pastry Competitions and President of the Singapore Pastry Alliance, whose aim is to train young Pastry Chefs and raise awareness of the baking/pastry industry.

Most important and recently won prizes

- 2002: - World Gourmet Summit Awards of Excellence - Pastry Chef of the Year.
- 2004: - Hospitality Asia Platinum Awards - Best Pastry Chef Award For Excellence.
- 1st World Gourmet Summit, Las Vegas.
- Honorary Member of The World Gourmet Club.
- 2006-2007: - Hospitality Asia Platinum Awards - Best Pastry Chef Award For Excellence.

Thoughts on pastry and trends

A good chef is creative, skilful, flexible, a fine leader and able to balance quality against profit. He understands and meets guests' needs. Maintaining food freshness and quality is also vital.

There are no firm rules on creating pastries: we must match new developments, yet respect tradition, still a force for improving today's recipes.





80 minutes



2 servings
(8" square shape)



★★

CHOCOLATE HONEY NOUGAT

HONEY CRÈME BRÛLÉE

150 g fresh cream 35%
 150 g milk
 75 g egg yolks
 45 g organic honey
 1/2 vanilla pod
 1 g gelatine

Instructions:

Combine the milk and the cream with a 1/2 vanilla pod, bring to the boil. Pour over the egg yolks that have been mixed with the organic honey. Cook to 84° C, strain through a fine chinois and bake au bain-marie for 20 minutes. Keep chilled.

LEMON CHOCOLATE MOUSSE

125 g cream 35%
 70 g invert sugar
 125 g egg yolks
 125 g fresh milk
 450 g dark chocolate 64%
 60 g cream 35%
 1 lemon zest
 6 g gelatine sheet, bloomed

Instructions:

Boil the cream together with the milk and pour this over the eggs yolks previously mixed with the sugar. Cook the mixture to 84° C. Strain the hot mixture and then form an emulsion with the melted dark chocolate. When mixture reaches 40° C, fold into the frothy whipped cream.

CITRUS ALMOND BISCUIT

225 g fresh egg whites (whipped)
 125 g sugar
 120 g icing sugar
 120 g ground almonds
 3 g lemon zets
 50 g bread flour
 225 g egg whites (not whipped)
 25 g cream 35%

Instructions:

Heat the fresh egg whites and add the sugar a little at a time. At the same time, combine the dry ingredients with the not whipped egg whites and cream. Whip the egg whites stiff, incorporate them in the other mixture. Bake at 190° C.

CHOCOLATE HONEY NOUGAT

100 g pecans
 100 g pistachios
 100 g walnuts
 100 g candied orange & lemon
 70 g flour
 40 g cocoa powder
 1 g cinnamon powder
 45 g dark chocolate
 55 g sugar
 110 g honey

Instructions:

Heat the honey and sugar. Roast the nuts and melt the chocolate. Mix all ingredients gently. Place on a sheet pan of one inch height. Bake at 150° C for 30 minutes.

Garnish with **Dobla Diablo square**.

KENNY KONG



Diablo square

Code: 73231 (1 box = ± 465 pcs)
 93231 (6 boxes)



- Chocolate honey nougat
- Honey crème brûlée
- Lemon chocolate mousse
- Citrus almond biscuit



20 minutes



18 servings



★★

THAI BASIL MANGO CURD WITH LIME TAPIOCA

KENNY KONG



Carrée

Code: 11257 (1 box = 70 pcs)

THAI BASIL MANGO CUSTARD

20 g *Thai basil*
 10 g *butter*
 350 g *fresh cream*
 1 *vanilla pod*
 84 g *egg yolks*
 63 g *sugar*
 6 g *gelatine*
 5 g *Thai basil chopped*
 20 g *Thai basil*

Instructions:

Cook 20 g basil with butter and add cream to infuse. Strain mixture and cook with egg yolks and sugar together until 85° C. Add gelatine and cool immediately in ice bath for 30 minutes until cold. Add the chopped Thai basil, leave and keep chill.

FINISHING

Fill the **Dobla Carrée cup** with the Thai basil mango custard and lime tapioca.

LIME TAPIOCA

500 g *water*
 60 g *large tapioca*
 80 g *sugar syrup*
 1 *pandan leaf*
 2 *lime zests*

Instructions:

Bring the water, pandan leaf and tapioca to a boil, until the tapioca turn transparent. Strain and wash the starch away with running water. Add the syrup and lime zests. Ready to use.



- Lime tapioca
- Thai basil mango custard





40 minutes



6 servings



★★

TIRAMISU MY WAY

KENNY KONG

TIRAMISU CREAM

250 g mascarpone cheese
 68 g egg yolks
 20 g icing sugar
 38 g egg whites
 12 g sugar

Instructions:

Whip up egg yolks and icing sugar till foamy, mix well together with mascarpone cheese till smooth. Whip up the egg whites and sugar together till meringue stage. Fold into the cheese mixture and mix well.

MARSALA PANACOTTA

10 g milk
 375 g cream
 38 g sugar
 1 g lemon zest
 5 g gelatine
 1 vanilla pod
 10 g Marsala liqueur

Instructions:

Soften the gelatine in cold water. Bring the milk, cream, sugar and vanilla pod to the boil, then add soaked gelatine. Let cool down quick in an ice bath. Mix with lemon and Marsala. Pour in the glasses and keep chilled

CHOCOLATE ESPRESSO JELLY

210 g water
 40 g cocoa powder
 50 g sugar
 2 g coffee powder
 7 g gelatine Sheets

Instructions:

Bring the water, sugar, cocoa powder and coffee powder to a boil. Add the soaked gelatine. Keep chilled.

AMARETTO MILK FOAM

90 g water
 240 g cream 35%
 35 g cocoa nibs
 25 g sugar
 5 g amaretto
 2 g gelatine

Instructions:

Heat the nibs and pour into the hot milk, leave to infuse five minutes, add soaked gelatine, then strain. When cold, mix in the cold cream and Amaretto, keep chilled. When needed put the mixture in a blender to make it foamy.

CHOCOLATE COFFEE CRUMBLE

112 g sugar
 150 g cake flour
 150 g ground almonds
 210 g butter
 1.5 g salt
 4 g cocoa powder

Instructions:

Combine all ingredients together and mix gently. Cut into square pave and bake at 180° C.



Cigarillos white with stripes

Code: 73173 (1 box = 700 g)
 93173 (6 boxes)
 ± 285 pcs/kg



- Chocolate espresso jelly (1)
- Amaretto milk foam (2)
- Marsala panacotta
- Tiramisu cream





MARCO KRUIT

BALANCE

I always wanted to be a patissier. School, patisserie courses and some years experience at different firms reinforced my passion.

CRÈME BRÛLÉE

NEW STYLE

From a bakery shop in Leiden, where I developed creatively as a patissier, I moved to gastronomy at Verhaaf Partycatering, who gave me the chance to become chef patissier and apprentice tutor and acquire familiarity with hospitality trade patisserie.

RISING STAR

SUSHI CUPS

The knowledge and ambition I gathered there, gave me the courage to set up, together with 2 partners, Crème de la Crème, specialists in hand-made desserts for the trade. I have now been a partner for 5 years – true recognition of the patissier's art.

Most important and recently won prizes

In 2002, I qualified for the Coupe du Monde de la Pâtisserie. In 2003 the Dutch Pastry Team came 5th. I got an honourable mention from the jury for the chocolate showpiece.

Thoughts on pastry and trends

I did not know how much you can develop in this trade. It is no longer just a job to me, but a passion where emotion and creation have free rein.

Natural materials mean I can always make things in different ways. Nothing is better than always being able to enjoy what you do, teach it and have others sample the passion. The trick is to lock colleagues into the craftsmanship, so they too feel the passion. For continuity's sake the patissier's art must get the recognition it deserves!





60 minutes



10 servings



★★★

BALANCE

PÂTE À BOMBE

100 g egg yolks
100 g sugar
50 g water

Instructions:

Boil sugar and water to 120° C. Mix egg yolks with boiled sugar and beat until a frothy mixture has formed.

PRALINE PARFAIT

600 g unsweetened whipping cream
250 g pâte à bombe
80 g praline cream
50 g full fat milk
50 g sugar
1 vanilla pod

Instructions:

Bring the milk to the boil with sugar and vanilla. Then mix the praline cream with this. Stir cold with pâte à bombe and soft peaked whipped cream until it has turned into mousse.

PRALINE PARFAIT CREAM

20 g praline
10 g sweet almond paste
10 g cream
50 g sugar
300 g unsweetened whipping cream

Instructions:

Mix the sweet almond paste, praline and sugar with the 10 g of cream until smooth. Then fold the whipped unsweetened cream.

LIQUID CARAMEL

130 g glucose
200 g sugar
30 g clarified butter
330 g unsweetened cream
30 g dessert gel

Instructions:

Caramelize the glucose and sugar and add cream. Immediately add the butter and the dessert gel to this.

PINEAPPLE COMPOTE

240 g pineapple chunks
50 g pineapple juice
2 g pectin
50 g sugar
5 g Chinese anise

Instructions:

Bring pineapple juice to boil and add pectin with sugar and Chinese anise to this. Sift the mixture and add the pineapple chunks.

SPRAY CHOCOLATE

200 g milk chocolate
50 g cacao butter
20 g dark chocolate

FINISHING

Fill the **Dobla Coconut cup** with a bit of praline parfait. Press a ball of parfait cream in this and then fill the cup with the praline parfait. Dust the top with spray chocolate and garnish it with liquid caramel. Put the cup on a white serving platter and decorate the platter with pineapple compote.

MARCO KRUIT



Coconut cup marbled

Code: 11253 (1 box = 42 pcs)



■ Praline parfait
■ Parfait cream



30 minutes



15 servings



★★

CRÈME BRÛLÉE NEW STYLE

MARCO KRUIT

CRÈME BRÛLÉE

300 g full cream milk
100 g lemon coulis
150 g whole eggs
120 g sugar
150 g butter
2 vanilla pods

Instructions:

Boil all ingredients together except for the butter. Cut butter in small dices. Let the mixture cool off to 45° C. Add and blend the small dices of butter in this mixture using an electric hand mixer. Pour the cooled off mixture in the **Dobla Soufflé cups** and freeze. After deep-freezing, dust with a bit of icing sugar on top of the crème and scald lightly.



Soufflé cup

Code: 11204 (1 box = 84 pcs)

OUBLIE

250 g all purpose flour
250 g egg whites
250 g icing sugar
250 g butter
10 g crushed pistachio nuts

Instructions:

Mix flour with icing sugar and egg whites. Add the melted butter to this. Shape the oublie into the desired form on the baking tray and sprinkle it with the crushed pistachio nuts. Bake the dough at 150° C. Form the dough, immediately after baking, into the desired shape. Use wild strawberries as garnishing.



■ Crème brûlée







90 minutes



15 servings



★★★

RISING STAR

ALMOND CREAM

600 g *sweet almond paste*
 600 g *whipping cream, unsweetened*
 150 g *almond paste*
 100 g *fluid whipping cream*

Instructions:

Mix the sweet almond paste, almond paste with the fluid cream until smooth. Fold the 600 g whipped cream in this.

MOUSSE OF WILD BERRIES

100 g *egg whites*
 50 g *very fine sugar*
 350 g *sugar*
 1000 g *whipping cream, unsweetened*
 500 g *raspberry coulis*
 600 g *strawberry coulis*
 23 g *gelatine*

Instructions:

Make a cooking froth from egg whites and both sugars. Then dissolve the soaked gelatine in the fruit coulis. Fold the soft peaked whipped cream in these mixtures.

CHERRY COMPOTE

2300 g *stoned whole cherries*
 15 g *pectin*
 50 g *cinnamon*
 20 g *cardamom*
 500 g *sugar*

Instructions:

Caramelize sugar and cool it off with cherry juice. Leave the seasonings to infuse. Then sift the seasoning mixture and boil it together with the pectin. Remove pan from heat, than add and mix the cherries in it.

ALMOND DACQUOISE

130 g *icing sugar*
 270 g *almond powder*
 450 g *egg whites*
 240 g *sugar*
 50 g *all purpose flour*

Instructions:

Beat sugars and egg whites. Mix this with the dry ingredients. Bake dough shortly at 230° C.

WHITE GLAÇAGE

250 g *sugar*
 320 g *whipping cream*
 320 g *almond milk*
 30 g *amidon*
 10 g *gelatine*
 50 g *Amaretto*

Instructions:

Bring all raw ingredients to boiling point and then add the pre-soaked gelatine.

CHOCOLATE SPRAY

200 g *white chocolate*
 50 g *cocoa butter*
 2 g *red colouring powder for chocolate*

Instructions:

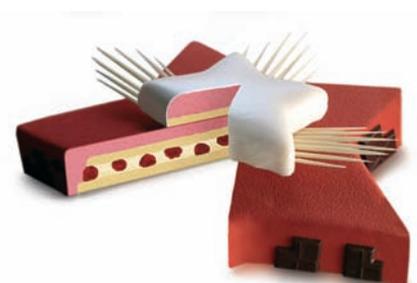
Line the bottom of the mould with a slab of biscuit. Fill the mould with a layer of almond cream. Press balls of cherry compote in this. Top this with a slab of biscuit. Then fill up the mould with wild fruit mousse. Spray the tart with the white chocolate spray. Decorate the tart with **Dobla Spears white**.

MARCO KRUIT



Spears dark & white

Code: 71175 (1 box = 515 gr)
 91175 (6 boxes)
 ± 950 pcs/kg



■ Mousse of wild berries
 ■ Biscuit
 ■ Cherry compote
 ■ Almond cream



60 minutes



10 servings



★★

SUSHI CUPS

MARCO KRUIT

RASPBERRY MOUSSE (RED)

100 g *raspberry puree*
 100 g *whipping cream unsweetened*
 15 g *egg whites*
 25 g *sugar*
 2 g *gelatine*

Instructions:

Beat egg white and sugar until stiff. Heat 1/3 of the puree and add soaked gelatine. When the gelatine is dissolved, add the rest of puree. Fold in the soft peaked whipped cream and bring the mixture into a mousse.

RASPBERRY COULIS

50 g *raspberry coulis*
 5 g *lemon*
 10 g *dessert gel*

Instructions:

Bring raspberry coulis and lemon to the boiling point and then add the dessert gel.

CHOCOLATE CREAM (BROWN)

200 g *butter cream Corman*
 100 g *full fat milk*
 80 g *sugar*
 60 g *egg yolks*
 40 g *dark chocolate Caraïbe*

Instructions:

Mix all ingredients except the butter. Beat the butter light fluffy using a kitchen aid with spatulas. Add butter to the cooled off mixture.

FINISHING

1. Fill **Dobla Petits fours** with the chocolate cream.
2. Fill **Dobla Petits fours** with a layer of raspberry coulis and fill up the cups with raspberry mousse.



Petits fours assorted

Code: 11216 (1 box = 168 pcs)



- Chocolate cream
- Raspberry mousse
- Raspberry coulis





KEEGAN GERHARD

CHOCOLATE
PEANUT BUTTER CUP

A one-time cyclist, I originally pursued a career in culinary arts simply to have a source of income that would allow me to train for the Olympics anywhere, any time. But convenience soon gave way to passion, as I found myself running the kitchen of a French bistro in San Diego. The day I fired my Pastry Chef and took over, I discovered my true passion - and it has been a wild ride ever since.

I set out to learn from the best, working as assistant to Jacquy Pfeiffer, founder of the French Pastry School in Chicago - quite an apprenticeship and awakening. Jobs as pastry chef in top kitchens ensued, followed by corporate pastry chef at *Dean & DeLuca* and executive pastry chef at *Four Seasons* Chicago. I was on the team for Wynn Las Vegas and am now corporate pastry chef at Las Vegas Gourmet Imports. I organise and act as M.C. for the National Pastry Team Championships, World Pastry Team Championships and others.

Most important and recently won prizes

I advised the winning team USA at the 2001 Pastry World Cup, won the Johnson & Wales University Distinguished Visiting Pastry Chef Award twice, received the Jean Banchet Culinary Excellence Award and taken part in 5 James Beard Dinners.

Thoughts on pastry and trends

I shun anything too contrived, preferring refined, elegant desserts. Pastries are like jazz: 70% is enduring principle, the core of the style, then the great musicians give you the 30% surprise factor.





30 minutes



8 servings



★★

CHOCOLATE PEANUT BUTTER CUP

CHOCOLATE GANACHE

500 g 70 % chocolate pistoles
600 g heavy cream

Instructions:

Heat cream and pour in three additions over the chocolate whisking thoroughly each time to ensure a shiny emulsion. Cool completely.

PEANUT BUTTER MOUSSE

15 g soft butter
170 g creamy peanut butter
170 g soft cream cheese
128 g icing sugar
6 g Nielsen-massey vanilla extract
680 g heavy whipping cream 35 %

Instructions:

In a kitchen aid mixer with paddle attachment, cream the butter, cream cheese and sugar. Add peanut butter and vanilla extract, cream thoroughly until light and fluffy. Transfer mixture to a mixing bowl and whip cream to soft peaks. Gently fold cream into peanut butter mixture until smooth.

THIN PEANUT BRITTLE

85 g butter
85 g granulated sugar
30 g glucose
30 g milk
170 g chopped peanuts

Instructions:

Melt butter, sugar and glucose together on medium heat until dissolved. Add milk slowly whisking constantly. Remove from heat and stir in nuts. Cool completely. Spread mixture and bake at 145° C. Cut into desired shapes.

CHOCOLATE SAUCE

230 ml water
200 g granulated sugar
18 g cornstarch
30 g water
8 g vanilla extract
45 g cocoa powder
45 g chocolate 63 %

Instructions:

Make simple syrup with a first quantity of water (230 ml) and the sugar. Meanwhile, combine the chocolate and cocoa powder. Pour the simple syrup over the chocolate mixture slowly, whisking constantly as with ganache. Make a sluree with the cornstarch, vanilla extract and second quantity of water. Whisk in to the chocolate mixture. Return mixture to the heat in a pot and bring to a light boil over medium heat, stirring constantly. Cook to thicken until all cornstarch taste is gone, about 3 minutes. Cool completely before use.

FINISHING

Pour cooled ganache into **Dobla Ballerina cup marbled** filling 1/3. Pipe in peanut butter mousse and level the top. Place peanut butter brittle, caramelized cocoa nibs and **Dobla Rose white** on top. Decorate plate with chocolate sauce.

KEEGAN GERHARD



Ballerina marbled

Code: 11256 (1 box = 105 pcs)



Rose white

Code: 73182 (1 box = 400 gr)
93182 (6 boxes)
± 450 pcs/kg

Tip!

Use instead of the Dobla Rose white the Dobla Rose dark/white or Dobla Rose duo.



■ Peanut butter mousse
■ Ganache



ARTHUR TUYTEL

CHOCOLATE MIRROR

SOLANCE

VANILLA TRIANGLE

My career as a Pastry Chef began in 1993 as a Junior Assistant at Patisserie Chocolaterie Glacerie 'Huize van Wely'. After 3 years I decided to expand my knowledge and experience elsewhere. Something that did not last long as I returned to 'Huize van Wely' in 1998, this time as a Senior Assistant. I have been an Assistant Chef at 'Huize van Wely' for around 5 years, before I became a member of Crème de la Crème as a Pâtissier/Chocolatier. January 1st 2008, I have started my own company *Arthur Tuytel Chocolatier/Pâtissier*. Besides this, I have been a member of the Dutch Pastry Team since 2001. This team is intended to enhance the image and quality of Dutch patisserie by means of creativity, craftsmanship and communication and to pass knowledge and experience on to young talent.

Most important and recently won prizes

1999: - 1st place - Salon Culinaire - The Netherlands.

2001: - 1st place - Dutch Pastry Awards.

2003: - Most creative chocolate showpiece

(Belgian Chocolate Award).

- Press Award for Creativity and Invention

(Belgian Chocolate Award).

2005: - 2th place - Coupe du Monde de la Pâtisserie - Lyon, France.

Thoughts on pastry and trends

The art of the craftsman is to stand out by playing with the finest ingredients, the right dose of innovation, passion and creativity. Only if you stand out will you survive in this artisan profession. It is tremendously important to be innovating continually in terms of flavours, product development, presentation, styling, packaging and marketing.





90 minutes



4 servings



★★★★

CHOCOLATE MIRROR

CHOCOLATE ALMOND BISCUIT

400 g egg yolks
 200 g sugar
 150 g chopped almonds
 100 g all purpose flour
 75 g cocoa powder
 400 g egg whites
 200 g sugar
 110 g butter

Instructions:

Make of all ingredients a cold batter. Bake at 225° C for approximately 8 minutes.

CARIBBEAN BAVAROIS

50 g passion fruit puree
 50 g mango puree
 50 g banana puree
 50 g orange juice
 25 g orange zests
 3 gelatine sheets
 340 g sweetened whipping cream

Instructions:

Make a bavarois with the above ingredients.

CHOCOLATE MOUSSE

280 g milk
 280 g pastry cream
 140 g milk chocolate
 140 g dark chocolate
 22 g cocoa powder
 7 gelatine sheets
 660 g sweetened whipping cream

Instructions:

Mix pastry cream, cocoa powder, milk and chocolate into a smooth mass. Add soaked gelatine and fold whipped cream into mixture.

CHOCOLATE GLAZING

140 g unsweetened cream
 120 g water
 180 g sugar
 60 g cocoa powder
 3 gelatine sheets

Instructions:

Heat cream, water, sugar, cocoa powder for about three minutes. Cool down to about 60° C. Add soaked gelatine.

TOPPING SPRAY

300 g dark chocolate
 300 g cocoa butter

FINISHING

Decorate the cake with **Dobla Rose dark/white** and **Dobla Domino square dark/white**.

ARTHUR TUYTEL



Rose dark/white

Code: 72183 (1 box = 400 g)
 92183 (6 boxes)
 ± 450 pcs/kg



Domino square dark/white

Code: 72203 (1 box = ± 525 pcs)
 92203 (6 boxes)



- Chocolate almond biscuit
- Caribbean bavarois
- Chocolate mousse
- Chocolate glazing
- Sprayed chocolate layer



80 minutes



4 servings



★★★

SOLANCE

ARTHUR TUYTEL



Diablo square

Code: 73231 (1 box = ± 465 pcs)
93231 (6 boxes)

ALMOND BISCUIT

420 g egg yolks
200 g sugar
150 g chopped almonds
140 g all purpose flour
420 g egg white
200 g sugar
120 g butter

Instructions:

Whisk all ingredients until a thick, smooth cold batter is formed. Bake at 225° C for approximately 8 minutes.

RED FRUIT BAVAROIS

50 g raspberry puree
50 g cherry puree
50 g red currant puree
50 g strawberry puree
50 g orange juice
3 gelatine sheets
330 g sweetened whipped cream

Instructions:

Make a bavarois with above ingredients.

CARAMEL MOUSSE

560 g pastry cream
480 g caramel
200 g milk
10 gelatine sheets
1400 g sweetened whipped cream

Instructions:

Mix pastry cream, caramel and milk, add soaked gelatine and fold in whipped cream.

MILK CHOCOLATE MIRROR

150 g unsweetened cream
450 g white jelly
110 g water
350 g milk chocolate
125 g praline

Instructions:

Warm whipped cream, white jelly and praline and stir gently until liquefied. Pour mixture over chocolate and continue stirring. Then add water.

FINISHING

Decorate the top of the cake with **Dobla Diablo square**.



- Almond biscuit
- Red fruit bavarois
- Caramel mousse
- Milk chocolate mirror





35 minutes



20 servings



★★

VANILLA TRIANGLE

ARTHUR TUYTEL



Spaghetti white

Code: 43127 (1 box = 2.5 kg)



Mistral duo milk/white

Code: 42167 (1 box = 2.5 kg)
42175 (1 box = 2 kg)
92175 (6 boxes)
± 500 pcs/kg



- Almond biscuit
- Raspberry bavaois
- Vanilla mousse
- Sprayed white chocolate layer

ALMOND BISCUIT

- 210 g egg yolks
- 100 g sugar
- 75 g chopped almonds
- 70 g all purpose flour
- 210 g egg whites
- 100 g sugar
- 60 g butter

Instructions:

Whisk all ingredients until a cold, smooth batter is formed. Bake at 225° C for approximately 8 minutes.

RASPBERRY BAVAROIS

- 240 g raspberry puree
- 3 gelatine sheets
- 300 g sweetened whipped cream

Instructions:

Make a bavaois with the above ingredients.

VANILLA MOUSSE

- 3 vanilla pods
- 900 g milk
- 144 g egg yolks
- 270 g sugar
- 90 g cream powder
- 90 g butter
- 7 gelatine sheets
- 1125 g unsweetened whipped cream

Instructions:

Bring milk, egg yolks, sugar and cream powder to boil to make pastry cream. Add butter and soaked gelatine, stir until cold and fold in whipped cream.

TOPPING SPRAY

- 300 g white chocolate
- 300 g cocoa butter
- 3 vanilla pods

FINISHING

Cut almond biscuit into triangles. Pipe small balls of raspberry bavaois over the triangles. Place in freezer until just frozen. Remove from freezer and place biscuits with bavaois balls in ring moulds. Fill up with vanilla mousse and sprinkle with **Dobla Spaghetti white**. Allow to freeze completely. Remove ring moulds. Spray with chocolate topping spray over the top and dust with icing sugar. Decorate with **Dobla Twister mini dark/white**.





OLIVIER BAJARD

LA BÛCHE OSMOSE

LE CROUSTILLANT

CACAHUÈTE

LE RUBIS

A gastronomic family ensured I was captivated by confectionery making from the age of 4. Their devoted labours opened my eyes. At 15 I set out to learn and practice with some great professionals. From them I learned that only pure devotion will obtain the most wonderful results! Many contests and trade courses later I had acquired the basics my self-expression needed.

At the moment I am working at my school, Olivier Bajard's International School of Pastry's on Monday and Tuesday. The rest of the week, I work at my pastry shop: Olivier Bajard's Pastry & Chocolate Shop. From September this year I will teach pastry in several countries throughout the world.

Most important and recently won prizes

1995: World Champion, Dessert, Confectionary, Ices, Milan.

2004: French team trainer, World Pastry Championship, Las Vegas (3rd place, general team).

2005: Founded the International Patisserie School.

2007: Guide des Gourmands Coq d'Or. One of the Best Chocolatiers in France.

Thoughts on pastry and trends

Pastries, chocolates and ices - a refined, sensual and delicate art. The joy it gives may also give others a feel of well-being and generosity. I am ever reviewing my premises, which also conveys my love of work well done to others. Respect for man and tradition lets me transcend the humdrum and unleash my feelings. My pleasure leads to the development and appreciation of creations to appeal to every sense.





90 minutes



3 servings
(50 cm x Ø 8 cm)



★★★★★

LA BÛCHE OSMOSE

"BRETON" LEMON DOUGH

150 g soft butter
 75 g egg yolks
 2 g lemon zests
 210 g cake flour
 2 g salt
 13 g baking powder
 150 g granulated sugar

Instructions:

Whisk the butter, zests, salt and sugar together. Incorporate the egg yolks without emulsifying the result. Sift the flour and baking powder and incorporate it without too much whisking. Let it rest in a cool place. Roll the dough to 0.5 cm thickness and cut three ribbons of 50 cm x 7 cm. Bake at 180° C in a deck oven or at 160° C in a convection oven for 20 minutes. Chill and spray a layer of white chocolate couverture.

CHEESE SPONGE WITH LEMON ZESTS

900 g cheese cream
 750 g whipped egg whites
 18 g lemon zests
 15 g dry egg whites
 450 g egg yolks
 450 g granulated sugar
 300 g cake flour
 9 g salt
 150 g corn starch

Instructions:

Whip the cheese cream, zests and egg yolks to a ribbon. Incorporate the flour and corn starch in this mixture. Mix the dried egg whites, the sugar and the salt and mix with the whipped egg whites, using a mixer with dough blades. Incorporate gradually one half of the first mixture with the dough. Pour this mix in the second half of the eggs mixture. Mix the result. Pour the mass in a form. Bake at 180° C in a deck oven or at 155° C in a convection oven for 30 minutes. Cool and cut 3 layers of 1 cm. Cut 3 ribbons of 5 cm x 49.5 cm and 3 ribbons of 7.5 cm x 49.5 cm.

RASPBERRY COULIS

510 g raspberry purée
 60 g glucose syrup
 5 g pectin N.H (glaze)
 30 g invert sugar
 72 g granulated sugar

Instructions:

Mix the pectin and granulated sugar and incorporate in the raspberry purée. Bring to boil. Incorporate the hot glucose syrup and invert sugar. Let it boil. Let it cool. Mix before using. Reserve 200 g of coulis per entremets.

LEMON CREAM

270 g fresh lemon juice
 270 g butter
 6 g pastry cream stabilizer
 270 g egg yolks
 270 g granulated sugar
 270 g whole eggs

Instructions:

Mix the lemon juice, stabilizer and sugar and bring it to boil with the butter. Whip the egg yolks and whole eggs and incorporate. Bring to boil again. Let it cool on a plate covered with plastic film. Mix and reserve 400 g lemon cream per entremets.

LEMON CHEESE CREAM

84 g granulated sugar
 360 g cheese cream
 120 g egg whites
 120 g fresh lemon juice
 180 g milk
 14 g gelatine 180 bloom
 84 g granulated sugar
 72 g water
 144 g egg yolks
 156 g fresh cream

Instructions:

Whip the sugar and egg whites together. Heat the milk, sugar and egg yolks to 83° C and incorporate it in the cheese cream, mixed with the lemon juice. Mix and let it cool. Melt the gelatine in the water and incorporate with the milk mixture and the cheese cream. Whisk the fresh cream until soft peaks. Fold the anglaise in the whipped cream. Pour all ingredients into the meringue.

CHOCOLATE GUN SPRAY

50 g white chocolate
 50 g cocoa butter

Instructions:

Let the two products melt together. Use at 35° C. Spray on top of the frozen entremets. Garnish with **Dobla Roses white**.

OLIVIER BAJARD



Rose white

Code: 73182 (1 box = 400 g)
 93182 (6 boxes)
 ± 450 pcs/kg



■ Lemon cream
 ■ Cheese sponge
 ■ Raspberry coulis
 ■ Lemon cheese cream
 ■ "Breton" lemon dough



90 minutes



3 servings
(19 cm x 10 cm)



★★★★★

LE CROUSTILLANT CACAHUÈTE

OLIVIER BAJARD

MILK CHOCOLATE SLICES

Melted milk chocolate

Instructions:

Prepare 9 thin slices of milk chocolate
(19 cm x 10 cm)

DACQUOISE SPONGE

69 g white almond flour
1 g dried egg whites
25 g icing sugar
69 g granulated sugar
100 g whipped egg whites
1 g salt

Instructions:

Mix the dried egg whites with the granulated sugar and salt. Whisk this with the whipped egg whites using a mixer with dough blades. Mix the almond flour and powdered sugar and fold into the mixture. Cut three slices of 19 cm x 10 cm and 1 cm thick. Dust with an even layer of icing sugar. Bake at 200° C in a deck oven or at 180° C in a convection oven for 15 minutes. Let it cool and lay one slice of milk chocolate on it.

PEANUT CRUST

40 g milk chocolate
80 g feuilletine
80 g peanut butter

Instructions:

Melt the couverture at 45° C and mix it with the peanut butter. Carefully incorporate the feuilletine. Spread the peanut crust on the centre of the surface.

MILK CHOCOLATE CREAM

270 g milk chocolate
330 g whipped cream

Instructions:

Melt the couverture at 45° C. Incorporate one half of the whipped cream. Pour the mixture into the other half of the whipped cream. Garnish, detailing with a piping nozzle (1 cm).

SUGAR DOUGH

100 g soft butter
1 g salt
40 g icing sugar
110 g cake flour

Instructions:

Whisk the butter, sugar and salt together. Mix smoothly with the flour without emulsifying. Prepare a dough layer of 3 mm between two silt-pats. Bake at 180° C in a deck oven, or at 160° C in a convection oven for 15 minutes. Cut three slices of 19 cm x 10 cm.

PEANUT CARAMEL

70 g granulated sugar
60 g lukewarm cream
50 g glucose syrup
20 g lukewarm milk
1 g vanilla bean
100 g salted peanuts
40 g butter

Instructions:

Caramelize the sugar, syrup and vanilla bean at 183° C. Add butter first and then the lukewarm cream and milk. Let it boil again. Separate 200 g of the caramel and complete with cream if necessary. Let it cool and add the salted peanuts. Garnish.

FINISHING

Garnish with **Dobla Roses duo**.



Rose duo

Code: 72182 (1 box = 400 g)
92182 (6 boxes)
± 450 pcs/kg



- Milk chocolate slice
- Peanut caramel
- Milk chocolate cream
- Sugar dough
- Peanut crust
- Dacquoise sponge





90 minutes



20 servings
(20 cm x 4 cm H)



★★★★★

LE RUBIS

OLIVIER BAJARD



Pamatellas retro

Code: 73176 (1 box = 715 g)
93176 (6 boxes)
± 153 pcs/kg



Mikado (dark - puur - noir)

Code: 71162 (1 box = 700 g)
91162 (6 boxes)
± 480 pcs/kg



- Sprayed chocolate layer
- Chocolate cream
- Chocolate sponge
- Raspberry coulis
- Vanilla cream
- Almond crust

CHOCOLATE CREAM

Recipe for 3 rings sized Ø 20 cm and 4 cm high.

- 100 g milk
- 100 g egg yolks
- 100 g cream
- 215 g chocolate 70%
- 50 g trimoline
- 220 g fresh cream

Instructions:

Heat the milk, cream, trimoline and egg yolks in a pan at 82° C. Melt the chocolate at 50° C and pour the sauce on it. Mix with hand blender. Whip up the fresh cream to soft peaks. Incorporate the mix in the whipped cream. Reserve 250 g of cream per entremets.

CHOCOLATE DOUGH

Recipe for 3 rings sized Ø 20 cm and 4 cm high
6 sponges sized Ø 20 cm and 0.7 cm high.

- 200 g egg yolks
- 50 g melted butter
- 100 g whole eggs
- 50 g chocolate 100%
- 50 g trimoline
- 250 g whipped egg whites
- 75 g granulated sugar
- 5 g dried egg whites
- 100 g granulated sugar
- 100 g cake flour
- 3 g salt
- 50 g cocoa powder

Instructions:

Whip the egg yolks, whole eggs, trimoline and sugar into a ribbon. Mix the dried egg whites, sugar and salt and mix with the whipped egg whites, using a mixer with dough blades. Mix and sift the flour and cocoa powder and incorporate it in the ribbon. Heat the melted butter and the chocolate to 50° C and incorporate it in the dough. Incorporate one half of the whipped egg whites mixture in the dough. Mix the resulting mass with the second half of the mixture. Pour the mixture in two rings of 18 cm. Bake at 180° C in deck oven or at 155° C in a convection oven for 25 minutes. Let it cool and cut 6 layers of 0.7 cm.

RASPBERRY COULIS

- 425 g raspberry purée
- 50 g glucose syrup
- 4 g pectin NH (glaze)
- 25 g trimoline
- 60 g granulated sugar

Instructions:

Mix the pectin glaze and sugar and incorporate it in the raspberry purée. Bring to boil. Incorporate the syrup and trimoline when still warm. Let it boil. Let it cool. Mix before using. Reserve 150 g of coulis per entremets.

PASTRY CREAM

- 500 g milk
- 75 g egg yolks
- 75 g butter
- 25 g granulated sugar
- 10 g vanilla bean
- 40 g pastry cream
- 75 g granulated sugar powder
- 4 g pastry cream powder

Instructions:

Mix the 75 g sugar and the stabilizer and let it boil with the milk, butter and vanilla bean. Cover with film and let it infuse. Whisk egg yolks, sugar and pastry cream powder and incorporate gradually the mix. Heat all ingredients to boiling point. Let it become very cold under a film layer over a plate.

VANILLA CREAM

- 565 g pastry cream
- 20 g water
- 4 g gelatine
- 160 g bloom
- 165 g fresh cream

Instructions:

Whip the pastry cream. Whisk the fresh cream until soft peaks. Soften the gelatine in water and melt it with a bit of whipped cream. Pour the jellified mass and the whipped cream in the pastry cream. Mix well and reserve 250 g of cream per entremets.

ALMOND CRUST

Recipe for 3 pieces 20 cm diameter and 0.25 cm high.

- 200 g granulated sugar
- 125 g sliced almonds
- 125 g soft butter
- 50 g cake flour
- 2 g salt

Instructions:

Whisk and skim the sugar, butter and salt. Mix the sliced almonds and flour and incorporate it. Spread very thin between 2 siltpats. Cut out 3 rings of diameter 18 cm. Bake at 170° C in a deck oven or at 155° C in a convection oven for 15 minutes. Let it cool and apply an impermeable layer using the chocolate gun.

CHOCOLATE GUN SPRAY

- 50 g chocolate 70 %
- 50 g cocoa butter

Instructions:

Let the two ingredients melt together. Use at 35° C. Spray on top of the frozen entremets.

FINISHING

Garnish with **Dobla Panatellas**.





KANJIRO MOCHIZUKI

DRAGON BALL

LITCHI CREAM PUFFS

TEXTURE

I was born in Yokohama City in 1958. My career started at the *Okura Hotel* in Tokyo in 1977. After that I moved to the *Imperial Hotel* - the most famous, historical Hotel in Japan, with 1000 rooms and 55 pastry chefs working in my pastry shop.

I teach pastry technique at culinary schools in Japan such as Hattori Nutritional School with the 'Iron Chefs'. Sometimes I teach in China and Taiwan. I am also vice president of "Utumikai" which mainly organizes pastry competitions and demonstrations for future pastry chefs in Japan.

Most important and recently won prizes

In 2002 I won a prize for best sugar show piece at the World Pastry Team Championship. I am now one of the judges of the national heat of WPTC and Coupe de Monde in Lyon. I had been Japanese Team Manager for WPTC in Arizona in 2006.

Thoughts on pastry and trends

I always respect European traditional pastries. My desire is to create a new combination of ingredients while seeking more efficient means of production. Respect for tradition and the pursuit of efficiency could be a kind of contradiction. However, given certain revolutions in the pastry field, we can now strike a very good balance between "artisan style" and "efficient production." Of course, one of the revolutionary companies has to be Dobra.





50 minutes



25 servings
★★★★



DRAGON BALL

COFFEE MOUSSE

150 g sugar
 120 g frozen egg yolks
 300 g milk
 0.5 vanilla stick
 200 g heavy cream
 16 g caféine (finely ground coffee beans)

Instructions:

Make anglaise sauce without caféine. Pour the sauce into canteen (crème profi) and refrigerate. Fold caféine in formed anglaise sauce then pipe it into sugar shells.

ALMOND PRALINE ICE CREAM

500 cc milk
 23 g sugar
 15 g trimoline
 4 g stabilizer
 25 g milk powder
 58 g heavy cream
 150 g 50% almond praline

Instructions:

Boil milk and trimoline. Mix together sugar, stabiliser and milk powder. Combine boiling milk and sugar mixture, again bring to boil and strain. Add heavy cream and praline and pour into ice cream machine.

CRÈME BRÛLÉE

400 g milk
 360 g sugar
 2 vanilla sticks
 400 g egg yolks
 1600 cc heavy cream

Instructions:

Mix together and bring to boil milk, sugar and vanilla. Combine egg yolks and heavy cream. Strain milk mixture into egg yolks and cream. Pour the mixture into dishes and steam at 140° C (use double boiler).

SUGAR BALL FOR SHELL

500 g isomalt
 as needed food colouring

Instructions:

Caramelize 100 g of isomalt in a pan. Gradually add rest of isomalt. Add food-safe colouring after all isomalt has melted. Pump isomalt as shown in the picture and cut out a hole using round heated cookie cutter. Fill the centre of the ball with the coffee mousse and ice cream, turn upside down and place it on the crème brûlée.

FINISHING

Garnish with **Dobla Panatellas retro**.

KANJIRO MOCHIZUKI



Panatellas retro

Code: 73176 (1 box = 715 gr)
 93176 (6 boxes)
 ± 153 pcs/kg



■ Sugar ball
 ■ Coffee mousse
 ■ Ice cream
 ■ Crème brûlée



40 minutes



25 servings



★★★★★

LITCHI CREAM PUFFS

KANJIRO MOCHIZUKI

LITCHI CREAM (YIELDS 50 PUFFS)

- 8 egg yolks
- 140 g sugar
- 32 g corn starch
- 32 g kuzu powder (Japanese starch)
- 300 g litchi puree
- 420 cc water
- 300 g whipped cream

Instructions:

Mix egg yolks and sugar and stir in sifted corn starch and kuzu powder. Stir in puree and water then strain. Boil this mixture for one minute, than cool down au bain-marie. Beat cream until smooth and slowly fold in the whipped cream.

COOKIE DOUGH

- 30 g powdered almonds
- 30 g sugar
- 30 g cake flour
- 30 g butter
- 2 g cocoa powder

Instructions:

Mix all ingredients together and roll into a bar like a rolling pin. Leave to rest over night, then slice into fine slivers. Pipe out pâte à chou onto a sheet pan and place slivered cookie dough on top of each choux. Bake at 190° C for 25 minutes.

FINISHING

Pipe out the litchi cream into the puffs and decorate as shown in the picture with **Dobla Panatellas dark with stripes** or **Dobla Cigarillos dark with stripes**.

DOUGH (YIELDS 50 PUFFS)

- 200 cc water
- 80 g salted butter
- 8 g sugar
- 20 g kuzu powder (Japanese starch)
- 100 g cake flour
- 4 whole eggs
- 2 g cocoa powder

Instructions:

Boil water, butter and sugar, stir in sifted kuzu powder and cake flour. Cook over medium heat for one minute then add eggs gradually and mix in the cocoa powder.



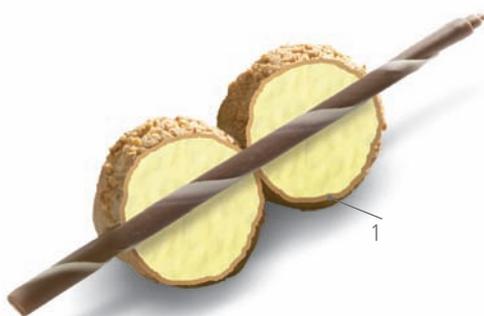
Panatellas dark with stripes

Code: 71172 (1 box = 715 g)
91172 (6 boxes)
± 153 pcs/kg



Cigarillos dark with stripes

Code: 71173 (1 box = 700 g)
91173 (6 boxes)
± 285 pcs/kg



- Cream
- Cookie (1)
- Puff





120 minutes



100 servings



★★★★★

TEXTURE

KANJIRO MOCHIZUKI



Twister red/white

Code: 48226 (1 box = 1 kg)
98266 (6 boxes)
± 2100 pcs/kg



- Nappage
- Biscuit pistache
- Gelee de frambois
- Crème pistache
- Biscuit amande
- Crème framboise

PISTACHIO BISCUIT (2 SHEET PANS)

933 g marzipan
145 g pistachio paste
690 g whole eggs
265 g butter (melted)
213 g cake flour
13 g baking powder
700 g strawberries (semi-dry)

Instructions:

Combine and beat well marzipan, pistachio paste and whole eggs. Fold in sifted flour and baking powder. Fold in melted butter. Spread the mixture on the sheet pans and sprinkle the semi-dry strawberries. Bake at 180° C for 13 minutes.

ALMOND BISCUIT (1 SHEET PAN)

250 g whole eggs
180 g icing sugar
25 g cake flour
30 g bread flour
180 g powdered almond
250 g egg whites
83 g granulated sugar
45 g butter (melted)
0.5 orange (zests)

Instructions:

Beat eggs, icing sugar, flour and powdered almond. Beat egg whites and sugar into soft peaks then fold into flour mixture. Add melted butter and grated orange zests and spread on a sheet pan. Bake at 190° C for 12 minutes.

CRÈME AU BEURRE

500 g granulated sugar
100 g water
250 g whole eggs
1150 g butter (diced and refrigerated)

Instructions:

Cook sugar and water to 120° C and gradually add to beaten whole eggs. Add butter gradually.

CRÈME DE FRAMBOISES

1200 g butter cream
240 g raspberry puree
raspberry liqueur
(volume at own taste)
red food colouring

CRÈME PISTACHE

600 g butter cream
120 g pistachio paste

Combine all ingredients

GELEE DE FRAMBOISES

1 kg raspberry puree
1 kg water
80 g lemon juice
152 g dessert jelly
200 g granulated sugar

Instructions:

Mix dessert jelly and sugar and pour boiling water over the mixture while slowly whisking. Add and mix in the raspberry puree and lemon juice. Pour onto sheet pan. (Place layer of thin cut sponge on bottom and top).

NAPPAGE

500 g raspberry puree
500 g water
60 g lemon juice
100 g glucose
50 g dessert jelly
125 g granulated sugar
red food colouring

Instructions:

Mix dessert jelly and sugar and pour boiling water over the mixture while slowly whisking. Add and mix in puree, lemon juice and food colouring.

FINISHING

Decorate the cake with a raspberry and **Dobla Twister red/white**.





BIAGIO SETTEPANI

PERFETTO AL CAFFÉ

STRAWBERRY SPUMONI

My career started at the age of 13, in a small pastry shop in Brooklyn, New York, and spent the next few years learning as much as I could. At 21, I took over the reins of *Bruno Bakery*, a well known Bakery/Café in New York City. Since then my dedication has taken me around the world in search of knowledge. I competed nationally and internationally and have won several medals and numerous accolades. In 2001, I became a C.M.B. (certified master baker). Together with my family, I now run several retail shops in New York City, and still find time to share my knowledge with the new generations of pastry chefs by teaching at various schools.

Most important and recently won prizes

- 1999: - 1st place in taste - 10th US pastry Competition.
- 2000: - 1st place - Ville de Paris Gold Medal, Salon Culinaire, New York City.
 - Grand Prize Du Salon - Silver Medal of the French Government-Societe Culinaire Philanthropique.
 - Captain National Pastry team - Competition Las Vegas, Nevada, Team Settepani - 4th place Overall - Best chocolate Showpiece - Team Spirit Award.
- 2001: - Certified Master Baker, Culinary Institute of America, Hyde Park, New York.
- 2005: - April 2005: Johnsons & Wales University - Distinguished Chef Award.
 - Phoenix, Arizona - Chef Instructor for World Pastry Forum/ Gelato class.
- 2006: - April 2006: ACF North-eastern Region Pastry Chef of the Year, Award Toronto, Canada.





45 minutes



60 servings



PERFETTO AL CAFFÉ

CAFFÉ PARFAIT

300 g cream
 250 g simple syrup
 8 egg yolks
 2 tsp rum
 1 tsp instant coffee

Instructions:

Mix egg yolks with simple syrup and instant coffee and bring to a simmer, remove from heat and place hot mixture in a bowl and whisk until cook and fluffy. Fold lightly whipped cream to this mixture and at last add rum.

FINISHING

Place coffee parfait into **Dobla chocolate Coffee cups** and freeze. To serve take out of freezer. Decorate with a piped whipped cream rosette. Dust with some cocoa powder and decorate with **Dobla Mini forest shaving dark** and **Dobla Twister orange/dark**.

BIAGIO SETTEPANI



Twister orange/dark

Code: 48222 (1 box = 1.75 kg)
 98222 (6 boxes)
 ± 2100 pcs/kg



Coffee cup

Code: 11261 (1 box = 168 pcs)



Mini forest shavings dark

Code: 71179 (1 box = 1.25 kg)
 91179 (6 boxes)
 ± 500 pcs/kg



■ Whipped cream
 ■ Coffee parfait





45 minutes



48 servings



STRAWBERRY SPUMONI

STRAWBERRY SPUMONI

500 g *milk*
 200 g *sugar*
 6 *egg yolks*
 600 g *Italian meringue*
 100 g *strawberry paste*

Instructions:

Whisk together egg yolks and sugar, then add cold milk, bring to a simmer, stirring continuously, cool down, fold in Italian meringue and strawberry paste.

FINISHING

Place one layer of strawberry jelly into a champagne glass, let set, then add one layer of strawberry spumoni. Freeze. To serve: take out of freezer, place a dollop of whipped cream on top and decorate with fresh fruit. Decorate with **Dobla Spears dark**, **Dobla Domino square pink/white** and **Dobla Twister orange/dark**.

BIAGIO SETTEPANI



Spears dark & white

Code: 71175 (1 box = 515 g)
 91175 (6 boxes)
 ± 950 pcs/kg



Twister orange/dark

Code: 48222 (1 box = 1.75 kg)
 98222 (6 boxes)
 ± 2100 pcs/kg



Domino square pink/white

Code: 73229 (1 box = ± 525 pcs)
 93229 (6 boxes)



DEBORAH RACICOT

STRAWBERRY
TRES LECHES CAKE

THE CHOCOLATE MINT

WHITE CHOCOLATE
RASPBERRY SWIRL

My parents in Vermont loved cooking and gardening. My father grew apples, grapes, tomatoes, carrots and so on - and I was his summertime helper.

Having had the luxury of eating in season I have always liked restaurants that work that way. *Gotham Bar and Grill* is a fine example. Alfred (Executive Chef at the *Gotham Bar and Grill*) believes in seasonal food which makes my job easy. If I need something, I order it from the nearby farmers market and pick it up in the morning.

Along with making food seasonal, I believe in complementing the chef: the pastry chef's food must fit the style and taste of the chef's. I believe I complement Alfred's cooking - if guests are to have the ultimate experience, they must leave with lasting memories of the last thing they ate.

Most important and recently won prizes

In 2006 I was the Women Chefs of America Pastry Chef of the Year and was inducted into Les Dame D'Escoffier.

Thoughts on pastry and trends

People eat with their eyes so you must create food that pleases eye and palette. I always apply my artistic flair to my desserts but my priority is taste.

Chefs have to keep up to date - styles and flavours change and you can only stay at the top with learning and research - good pastry chefs must be able to teach their staff new techniques, styles and flavours as they evolve.





100 minutes



1 serving
(25 cm - 10")



★★

STRAWBERRY TRES LECHES CAKE

VANILLA SPONGE CAKE

Yields 1 1/2 sheet pans
1 Sheet pan = 17-3/4" X 25-3/4"
1/2 Sheet pan = 17-3/4" X 12-7/8"

8 eggs
8 egg yolks
400 g sugar
0.5 tablespoon vanilla paste
8 egg whites
150 g sugar
200 g cake flour

Instructions:

1. Whip egg yolks until ribbon and thick. Set aside.
2. Make the meringue with the egg whites.
Once the whites become foamy, add 150 g sugar.
Whip until medium stiff. Do not over whip !!!
3. Sift cake flour in egg yolk mixture and fold meringue in yolk mixture.
4. Spray the sides of silpat sheet pans with butter and evenly separate cake mixture between the one and 1/2 sheet pans.
5. Bake the sponge at 165° C (350° F) for 6-8 min.
6. Once the cakes are baked, have cooling racks available. Remove cakes from sheet pans by placing parchment paper on top and flip the cake over on the cooling racks.

VANILLA MOUSSE

120 g egg yolks
165 g sugar
3 gelatine sheets
450 g heavy cream
1 vanilla pod
1/4 tsp salt

Instructions:

1. Whip egg yolks and vanilla pod until thick and ribbon.
2. Bloom gelatin in cold water.
3. Wet sugar with water in a sauce pan and allow it to look like wet sand. Wash down the sides of the pan to avoid burning. Cook gently until 121° C.
4. Add gelatin to yolks whilst mixing and add hot sugar in slow streams.
5. Cool mixture down to room temperature.
6. Whip cream to soft peaks and fold into the yolk mixture.

FINISHING

2 pints strawberries
14 oz condensed milk
12 oz evaporated milk
375 g milk
3 tablespoons dark rum

1. Cut sponge cake into three 10-inch circles.
2. Dice 1 1/2 pints of strawberries.
3. Mix together milks and rum.
4. Place the first layer of cake in a spring form.
Brush milk mixture over the cake. Sprinkle some strawberries over the cake and spread about one cup of the mousse over the cake. Repeat with cake and mousse, finishing with cake.
5. Place cake into freezer overnight.
6. Unmould frozen cake and ice it with the meringue on sides and top. Garnish with quartered strawberries on top. Decorate with **Dobla Domino white/pink** or **Diablo square** around the sides of the cake. Defrost completely, approximately one hour.

DEBORAH RACICOT



Diablo square

Code: 73231 (1 box = ± 465 pcs)
93231 (6 boxes)

Tip!

You can replace Diablo by Domino pink/white to get a Spring cake.



■ Vanilla sponge cake
■ Vanilla mousse
■ Strawberries
■ Milk-rum mixture



4.20 hours



8 servings



★★★

THE CHOCOLATE MINT

DEBORAH RACICOT



Diablo square

Code: 73231 (1 box = ± 465 pcs)
93231 (6 boxes)



Cigarillos dark mint

Code: 71176 (1 box = 700 g)
91176 (6 boxes)
± 285 pcs/kg

Tip!
Mint helps the digestion.



■ Mint mousse
■ Chocolate plaque

MINT MOUSSE

150 g sugar 160 g peppermint liqueur
50 g water 6 gelatine sheets
170 g eggs yolks 600 g heavy cream

Instructions:

Whip cream to soft peaks. Whip egg yolks to ribbon. Soak gelatine. Cook sugar and water to 121° C and add it in slow stream to the yolks. Add gelatine. Add peppermint liqueur and whisk cool. Fold whipped cream.

CHOCOLATE WORK

1000 g 61% Valhrona chocolate

Instructions:

Temper the chocolate, spread thin on acetate sheets. Allow to set and cut in 8 squares of 3 inches and 24 of 2 1/2 inches.

COCOA SPRAY

500 g 72% Valhrona chocolate
500 g cocoa butter

Instructions:

Melt ingredients 2 minutes separately in a microwave. Mix them and strain through a chinois.

TO ASSEMBLE THE MOUSSE

Use 3-inch square metal moulds of 1 1/4 inches high. Place moulds on a half siltpat sheet pan. Place one 3 inch piece of chocolate on bottoms of moulds. Pipe mousse barely covering the chocolate. Place one 2 1/2 piece on the mousse and continue layering mousse and chocolate, finishing with mousse. Flat top and freeze overnight. Unmould and place on the backside of a sheet pan, lined with parchment paper. Spray sides of the tart with chocolate spray.

CHOCOLATE SAUCE

1000 g water 300 g cocoa powder
500 g sugar 800 g cream
150 g glucose 500 g 72% chocolate

Instructions:

Boil water, sugar and glucose. Boil cream, add chocolate and melt. Add cocoa powder, cook on low temperature 10 minutes, whilst stirring. Mix everything and cool au bain-marie. Place in a squeeze bottle.

WHITE CHOCOLATE SORBET

500 g water 5 g sorbet stabilizer
500 g milk 1 vanilla pod
225 g sugar pinch salt
300 g Valhrona white chocolate

Instructions:

Simmer water, milk, sugar, vanilla and sorbet stabilizer. Add chopped chocolate, allow to set 5 minutes. Whisk mixture, strain through a chinois in a bain-marie to cool completely. Spin mixture in ice cream machine.

MINT OIL

3 bunches spearmint
1 bunch parsley
325 ml grape seed oil

Instructions:

Pick all leaves from spearmint herbs and discard stems. Boil some water in a saucepan. Add leaves and blanch for 3 minutes, stirring. Take leaves out and in a strainer, drop them in an ice bath to cool. Place leaves in a towel and squeeze. Place in a blender and add the oil. Blend until thick paste. Strain paste through a coffee filter, lining a strainer. Hang overnight. Place in a squeeze bottle for plating purposes.

CHOCOLATE CHIP MADELEINES

5 eggs 75 g all purpose flour
25 g light brown sugar 40 g cocoa powder
125 g sugar 5 g baking powder
25 g honey 1/2 tsp salt
1/2 tsp vanilla extract 150 g white chocolate chips (miniature)
250 g butter, melted
112 g cake flour

Instructions:

Whip eggs, sugars and honey until tripled volume. Add melted butter and vanilla extract. Sift together dry ingredients and add to the egg mixture. Mix everything until cool. Fold in chocolate chips. Pipe mixture in the buttered Madeleine moulds.

FINISHING

Place mousse on the plate that has a piped design of chocolate and is filled with the mint oil. Place a dot of chocolate sauce in the middle of the mousse. Decorate center with **Dobla Diablo square**. Place a quenelle of white chocolate sorbet on the plate and garnish with **Dobla Cigarillos mint**. Place baked madeleines on the plate and serve.





160 minutes



8-10 servings



★★★★

WHITE CHOCOLATE RASPBERRY SWIRL

DEBORAH RACICOT

LEMON SPONGE CAKE

Yields: 1 sheet pan

- 2 eggs
- 2 egg yolks
- 100 g sugar
- 2 lemon zests
- 2 egg whites
- 75 g sugar
- 50 g cake flour

Instructions:

1. Whip eggs, yolks, sugar and lemon zests, until ribbon and thick.
2. Make a meringue with the egg whites. Once the whites become foamy, add 75 g sugar. Whip until medium stiff. Do not over whip!!!
3. Sift the cake flour in egg yolk mixture and fold meringue into the yolk mixture.
4. Spray the sides of silpat sheet pan with butter and evenly spread the cake mixture on the sheet pan.
5. Bake the sponge at 165° C (350° F) for 6-8 minutes or until golden brown.
6. Once the cake is baked, have cooling rack available. Remove the cake from the sheet pan by placing parchment paper on the top and flip the cake over on the cooling rack.

RASPBERRY MOUSSE

- 200 g raspberry puree
- 90 g sugar
- 1 lime
- 250 ml heavy cream
- 3 gelatine sheets

Instructions:

1. Bring sugar, raspberry puree, and lime juice on low heat to a simmer.
2. Add soaked gelatine.
3. Allow the mixture to cool to room temperature.
4. Whip the cream to soft peaks and fold in the puree.

WHITE CHOCOLATE MOUSSE

- 75 g milk
- 75 g heavy cream
- 1.5 teaspoon vanilla extract
- 2 sheets gelatine
- 50 g egg yolks
- 25 g sugar
- 150 g white chocolate
- 300 g heavy cream

Instructions:

1. Bring the 75 g of milk and the cream to simmer.
2. Chop white chocolate finely and place it into a bowl.
3. Whisk the egg yolks, adding the sugar and vanilla. Once the milk and cream have become hot, temper the yolk mixture.
4. Heat it again until it coats the back of a spoon. Add soaked gelatine and strain the mixture over the white chocolate.
5. Allow the anglaise to melt the chocolate, so let it rest for 5 minutes, then whisk.
6. Whip 300 g of heavy cream to soft peaks.
7. Once the chocolate mixture is at room temperature, fold in the whipped cream.

FINISHING

Using a 2 x 2 inch square metal moulds for assembly.

1. Cut the cake in squares and place on the bottom of the moulds. Also, cut ten 2.5 cm (one inch) squares for the center of the cakes.
2. Pour over some of the white chocolate mousse, then top with some of the raspberry mousse. Swirl the mousse a bit with a knife. Place smaller piece of cake in the center without touching the sides of the mould. Alternate this procedure until you reached the top.
3. Place finished mousses in freezer overnight.
4. Slide the moulds off from the mousse using a blowtorch.
5. Place frozen mousse on a sheet pan and decorate the tops with **Dobla Mini roses white**, cut a raspberry and place it on the top.
6. Serve once defrosted.
7. Keep refrigerated until ready to serve.

Can be served with sorbet or fresh raspberries



Mini roses white

Code: 43193 (1 box = 1.5 kg)
93193 (6 boxes)
± 2500 pcs/kg



- Raspberry mousse
- White chocolate mousse
- Lemon cake





Ivo WOLTERS

ANIS ANIS

CAPPUCCINO CUPS

CARAMEL DELIGHT

FORBIDDEN FRUITS

Roermond was my place of birth. I went into the family's pastry and bakery shop. I was trained as a patissier in Belgium and then worked in France for Pâtisserie Le Trianon (Relais Dessert) and later in Germany for Conditorei Mövenpick. When I returned to the Netherlands I worked for my parents and we opened a new pastry shop/tea room in Roermond.

In 2006 I worked for a year as a Pastry Chef at the Stein Eriksen Lodge, Park City, Utah, USA. In 2007, I started working as a Pastry Chef at *Crème de la Crème* in The Netherlands.

Most important and recently won prizes

In 2000, I won the Dutch Pastry Awards. This qualified me for the Dutch Pastry Team. Several demonstrations followed in Odense (Denmark), Düsseldorf (Germany) and Athens (Greece).

My experiences at competitions like World Pastry Championship in Wiesbaden 2001 and the pre-selection competition for the Coupe du Monde of 2003 brought me to a higher level. In 2005 I was a member of the Dutch Pastry Team at the Coupe du Monde de la Pâtisserie where we took silver after France.

Thoughts on pastry and trends

My vision of patisserie is modern, designer desserts with a 'wow factor' effect, for which special tastes and varied textures are very important. For the patissier this means being progressive and passionate. Developing a personal style is really important. Dobra's chocolate decorations reflect this development and give the dessert cachet.





60 minutes



± 60 servings



★★

ANIS ANIS

PÂTE À BOMBE

625 g egg yolks
250 g sugar syrup 118° C

Instructions:

Whisk egg yolks and add sugar syrup step by step. Keep whisking until cold.

ALMOND MOUSSE

340 g cream
15 gelatine sheets
350 g almond paste
100 g almond powder 100%
900 g pâte à bombe
1200 g whipping cream

Instructions:

Dissolve almond paste, soaked gelatine and almond powder in boiling cream. Add mixture to the 'pâte à bombe'. Fold in soft peaked whipped cream.

APRICOT ANISE COMPOTE

500 g apricot pulp
150 g sugar
15 g thickener
25 g anise esprit

Instructions:

Mix sugar, thickener and apricot pulp. Add to this the anise esprit.

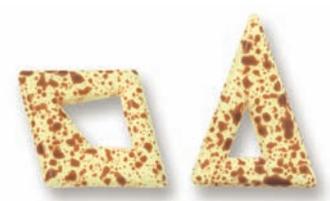
MAKE UP

Fill a 'Savarin' Flexipan® form with almond mousse and seal with a wedge of almond biscuit. Freeze entire concoction.

FINISHING

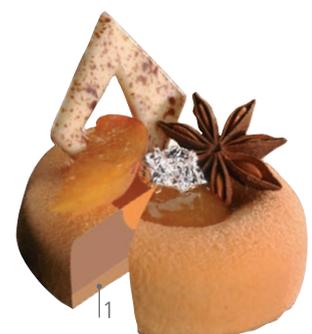
Spray tartlet with orange coloured white chocolate. Fill up the pit with compote. Decorate tartlet with Chinese anise and **Dobla Blizzard decorations**.

Ivo WOLTERS



Blizzard

Code: 73206 (1 box = ± 280 pcs)
93206 (6 boxes)



- Apricot compote
- Almond mousse
- Almond biscuit (1)



60 minutes



± 20 servings



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CAPPUCCINO CUPS

Ivo WOLTERS

MILK CHOCOLATE CAPPUCCINO MOUSSE

200 g cream
 20 g Nescafé
 2.5 gelatine leaves
 375 g milk chocolate
 690 g whipping cream

Instructions:

Dissolve Nescafé in boiling cream. Add soaked gelatine, pour entire mixture on chocolate and temper. Then fold in after cool down the soft peaked whipped cream.

FINISHING

Fill **Dobla Turban cups** with mousse and top with froth. Garnish with a **Dobla Puccini decoration**.



Puccini

Code: 71266 (1 box = ± 295 pcs)
 91266 (6 boxes)



Turban

Code: 11206 (1 box = 91 pcs)

Tip!

Use the Dobla Coffee cup to create real Cappuccino cups.

ITALIAN FROTH

250 g egg whites | boil at 118° C
 125 g sugar
 500 g sugar for syrup
 175 g water

Instructions:

Beat egg whites and 125 g sugar to soft peaks. Heat 500 g sugar in 175 g water to 118° C. Gradually add boiled sugar to the soft peaked egg whites. Using an electric mixer on speed 2, beat mixture until cold and frothy.





90 minutes



50 servings



★★★

CARAMEL DELIGHT

Ivo Wolters

CHOCOLATE MOUSSE

230 g sugar
 100 g water
 300 g egg yolks
 1000 g milk chocolate
 8 gelatine leaves
 2000 g unsweetened whipping cream

Instructions:

Boil sugar and water up to 118° C and while beating egg yolks, pour sugar water mixture in a stream-like fashion on egg yolks, then beat until entire mixture is lukewarm. Add soaked gelatine. First fold in melted chocolate and then soft peaked whipped cream.

MAKE UP

Cover an aluminium baking tray with foil, set the hexagon shaped forms, the inner rims of which is covered with foil, on the baking tray. Fill 3/4th of the forms with chocolate mousse and pipe a bit of caramel in the centre of the mousse. Seal the forms with a slab of biscuit. Place tartlets in freezer.

FINISHING

Take the tray of tartlets out of freezer. Carefully lay another tray on the tartlets and turn upside down. Remove tray and the foil and unmould the tartlets. Spray with chocolate and decorate with **Dobla Mikado dark** and **Dobla Mistral mini duo**.



Mistral mini duo milk/white

Code: 42171 (1 box = 2.5 kg)
 42162 (1 box = 1.5 kg)
 92162 (6 x 1.5 kg)
 ± 1200 pcs/kg



Mikado dark

Code: 71162 (1 box = 700 g)
 91162 (6 boxes)
 ± 480 pcs/kg



- Chocolate mousse
- Caramel
- Biscuit





60 minutes



± 20 servings



FORBIDDEN FRUITS

Ivo WOLTERS

VANILLA MOUSSE

500 g milk
1 vanilla pod
80 g egg yolks
150 g sugar
50 g custard powder
50 g butter
4 gelatine sheets
625 g whipping cream

Instructions:

Make a pastry cream with above mentioned ingredients. Add soaked gelatine and when mass has cooled, add soft peaked whipped cream.

FINISHING

Fill the **Dobla Ballerina cups** up to 1/2 cm just below the brim and top off with red fruit.



Ballerina dark

Code: 11202 (1 box = 105 pcs)

Tip!

Use the Dobla Ballerina marbled instead of the Dobla Ballerina dark for a different look.





KIWAMU KAMIMURA

DELICE FRESH

LE DOUCEUR AGRUME

I was born in Tokyo on 22nd January 1976, the first son of a pastry family. During my youth, junior high and senior high school days, I trained at my father's pastry shop. As a university student, I also supported shop management and the organization of the pastry association UTSUMI-KAI.

From my studies in the US and France, I gained knowledge of business management and the pastry culture. I now work for the French company Demarle and I am responsible for the Japanese and some other Asian markets.

I am also the General Manager of Team Japan for the World Pastry Team Championship in the US and a member of the advisory board of PCG, the magazine of the All Japan Confectionary Association.

Thoughts on pastry and trends

I like the professionalism of Pastry Chefs who respect tradition. However, business methods always need changing. My biggest current interest is how the new generation of chefs must change to survive. From my experience of international chefs, I have found that Japanese chefs are very flexible and eager to learn. As a Pastry Chef in Japan, I am always looking for new things while trying to respect tradition. Dobra products can be of great help, I believe.





40 minutes



6 servings
(10 x 20 cm)



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DELICE FRESH

ALMOND BISCUIT

150 g almond powder
 150 g icing sugar
 125 g whole eggs
 80 g egg yolks
 120 g all purpose flour
 275 g egg whites
 100 g sugar

Instructions:

- A. Shift the almond powder and icing sugar together. Add the mix of almond into the eggs and egg yolks and beat in the mixer.
- B. Make meringue with the egg whites and sugar.

Mix A and B and add sifted flour gently. Pour onto the Flexipan® mat of 60 x 40 cm, 1cm thick. Bake at 200° C. for 12-15 minutes.

KIRSCH SYRUP

150 g syrup 30B
 50 g water
 25 g Kirsch

Instructions:

Mix all the ingredients.

RED FRUITS COULIS

300 g strawberry puree
 300 g raspberry puree
 20 g gelatine sheets
 100 g sugar

Instructions:

Heat 1/3 of puree mixture and add hydrated gelatine and sugar. Well mix and add into the rest of the puree. Pour onto the Flexipan® mat of 40 x 30 cm, 1 cm thick and freeze.

MOUSSE FROMAGE BLANC

750 g fromage blanc
 150 g egg yolks
 200 g sugar
 68 g water
 27 g gelatine sheets
 100 g lemon juice
 865 g whipping cream 35%

Instructions:

Heat the water and sugar at 121° C. Add the hot syrup with the egg yolks and beat to make a pâte à bombe. Mix the pâte à bombe and the fromage blanc. Add the lemon juice and hydrated gelatine. Fold the whipped cream and mix gently.

ASSEMBLY

Cut the almond biscuit in half (30 x 40 cm). Put it at the bottom of the frame 30 x 40 cm, 4-6 cm high. Brush the Kirsch syrup on the biscuit lightly and pour a little bit of the mousse fromage blanc on top of it and spread. Cover with the frozen red fruits coulis, pour over again a little bit of the mousse fromage blanc. Cover with the rest of the almond biscuit and brush with the Kirsch syrup. Pour over the rest of mousse fromage blanc.

FINISHING

Cut the cake into pieces of 10 cm x 20 cm. Spray the cake entirely with white chocolate. Decorate with **Dobla Puccini white/purple**, **Dobla Cigarillos white/purple**, **Dobla Domino pink/white**, **Dobla Curls strawberry**.

KIWAMU KAMIMURA



Cigarillos white/purple

Code: 73179 (1 box = 700 g)
 93179 (6 boxes)
 ± 285 pcs/kg



Domino square pink/white

Code: 73229 (1 box = ± 525 pcs)
 93229 (6 boxes)



Curls strawberry

Code: 48118 (1 box = 4 kg)
 48117 (1 box = 1.5 kg)
 98117 (6 x 1.5 kg)



□ Mousse fromage blanc
 ■ Almond biscuit
 ■ Red fruit coulis





90 minutes



60 servings
(8 cm x 3 cm)



★★

LE DOUCEUR AGRUME

DACQUOISE ALMOND

225 g *egg whites*
 75 g *sugar*
 200 g *icing sugar*
 175 g *almond powder*
 45 g *all purpose flour*
almond slices

Instructions:

Shift the almond powder, icing sugar and flour together. Make meringue with egg whites and sugar. Fold the almond mix and the meringue gently. Pour on the silpat mat of 30 x 40 cm. Sprinkle the almond slices on the surface. Bake at 180° C for 15 minutes.

CHOCOLATE LEMON MOUSSE

3 pcs *lemon zests*
 625 g *milk*
 125 g *egg yolks*
 65 g *sugar*
 25 g *silver gelatine*
 1250 g *white chocolate*
 1125 g *heavy cream 35%*

Instructions:

Heat the milk and lemon zests to infuse. Make the anglaise with the egg yolks, sugar and infused milk. Add hydrated gelatine and add chopped white chocolate. Cool it down around 30° C. Fold gently with the whipped cream.

FINISHING

1. Pour the mousse into the frame of 30 x 40 cm and cover with the baked dacquoise.
2. After completely freezed, get out from the frame, turn up-side down and spray the top with white chocolate. Cut into 8 x 3 cm for the petits gateaux and 8 x 3 cm for the entremet.

Garnish with **Dobla Rio dark/gold** and **Dobla Spears dark**.

KIWAMU KAMIMURA



Rio gold/dark

Code: 71277 (1 box = 36 pcs)
 91277 (6 boxes)



Spears dark & white

Code: 71175 (1 box = 515 g)
 91175 (6 boxes)
 ± 950 pcs/kg



■ Chocolate lemon mousse
 ■ Dacquoise almond



RUDOLPH VAN VEEN

AFRICAN TATTOO

PRINCE OF DARKNESS

Born in Belgium in 1967, from 11, I wanted to be a chef, working in my uncle's restaurant in the holidays. I left the Breda culinary school as best pupil in 1985 and went to Switzerland to work mainly in a hotel kitchen but also 1 day a week at a butchers shop and 1 day at a bakery. At 20 I trained at Cas Spijkers' Restaurant *de Swaen* then Pieter Booy of *Huize van Wely* taught me the finer arts of patisserie. After that I had a variety of culinary jobs.

When I became 26 years old, I became Master Chef: Dutch culinary top title. I co-founded the Dutch Pastry Team to help show off the country's culinary best. From 1997 I was Culinary Creative Chef at Döhler but this conflicted with being on the popular TV show *Life&Cooking* so I went self-employed. Seeking new challenges, I quit *Life&Cooking* to spend a season on RTL7's *Food&Fit* in 2005. At the moment I am working on several exciting new projects, but I want to keep it a surprise!

Most important and recently won prizes

2003: - World Cookbook Awards nominee - Best Cookbook TV Chef.

2003: - 5th, Best chocolate work & dessert on table - Coupe du Monde - Lyon, France.

2006: - Silver, Culinary World Cup, Luxembourg.

2006: - Winner public's favourite - Best TV Cook 2005.

Thoughts on pastry and trends

Why do I, an all-round chef, pay extra attention to patisserie?

Since a dessert must be a showpiece to tempt the partially satiated, patisserie goes on a pedestal. The Dutch Pastry Team is a well of creative inspiration.





30 minutes



± 20 people



★★

AFRICAN TATTOO

"I always like to end an enjoyable dinner by serving something festive for afters. Hence the reason why I like to use large glass vases. They can be decorated festively without too much of a hassle and everyone can dig in to their heart's desire."

The African Tattoo is a very light mousse of mango, passion fruit and orange. An adventurous crunch of pecan nuts and tamarind, to name but a few, holding reign in the middle of the mousse. A somewhat erotic tint is given to the vase with chocolate flakes, decorated with a small cornet!"

CRUNCH

- 150 g pecan nuts
- 20 g butter
- 100 g orangeade
- 50 g grated coconut
- 100 g florentine mix
- 50 g tamarind

Instructions:

Mix the nuts, orangeade, coconut and tamarind and bake the mixture in butter. Sprinkle the mixture with the florentine mix and caramalise the entire concoction. Leave to cool off.

FRUIT MOUSSE

- 750 g whipping cream
- 375 g fruit purée (1/3 mango, 1/3 passion fruit, 1/3 orange)
- 375 g sugar
- 250 g egg whites
- 150 g water
- 50 g liqueur (at choice)
- 26 g gelatine

Instructions:

Boil and whip sugar and egg whites to a froth. Dissolve the gelatine in this. Fold in the fruit purée and liqueur with a spatula and then fold gently with the whipping cream.

FINISHING

Use a small cornet to decorate the inside of a large vase with chocolate flakes. Fill the vase with the mousse and crunch and top it with fresh fruit and **Dobla Rio decorations**.

RUDOLPH VAN VEEN



Rio

Code: 73209 (1 box = 36 pcs)
93209 (6 boxes)



- Pecan tamarind crunch
- Tropical fruit mousse



90 minutes

1 serving
(Ø 18 cm, 4 cm H)

★★

PRINCE OF DARKNESS

RUDOLPH VAN VEEN



Sienna

Code: 72200 (1 box = ± 275 pcs)
92200 (6 boxes)**Tip!**

Use for change the Sienna green/white instead of the Sienna dark/white.

DARK CHOCOLATE BISCUIT

430 g almond paste
130 g sugar
210 g egg yolks
150 g eggs250 g egg whites
130 g sugar
100 g flour
175 g cocoa powder
100 g melted butter**Instructions:**

Mix almond paste, first 130 g of sugar, egg yolks and eggs together. Beat egg whites and sugar to a froth. Blend both mixtures well. Add sifted flour, cocoa and melted butter to this batter. Spread the biscuit batter evenly over baking paper and bake at 190° C.

CHILLI & GINGER PUNCH

100 g water
120 g sugar
6 drops Tabasco
1 teaspoon ginger powder**Instructions:**

Boil water and sugar. Add Tabasco and ginger powder to this mixture and leave to cool.

CHOCOLATE MOUSSE

150 g egg yolks
250 g sugar syrup (1:1)
250 g dark chocolate (70 % cocoa)
6 gelatine sheets
900 g cream**Instructions:**

Whip cream until 3/4 of thickness. Melt chocolate and soak gelatine sheets in cold water. Boil sugar syrup and slowly add egg yolks to this. Use an electric mixer to beat mixture until cold. Heat the soaked gelatine sheets with a bit of water until dissolved and stir with the egg mixture. Add mixture to melted chocolate and at the end fold the whipped cream.

MANGO FILLING

250 g mango puree
75 g sugar
4 gelatine sheets
50 g lemon juice**Instructions:**

Soak gelatine sheets in cold water. Dissolve the gelatine in about 100 grams of warm mango puree. Mix all ingredients together. Fill up small flat forms with the mango mixture and freeze.

CHOCOLATE GLACÉ

240 g cream
280 g water
360 g sugar
120 g cocoa powder
6 gelatine sheets**Instructions:**

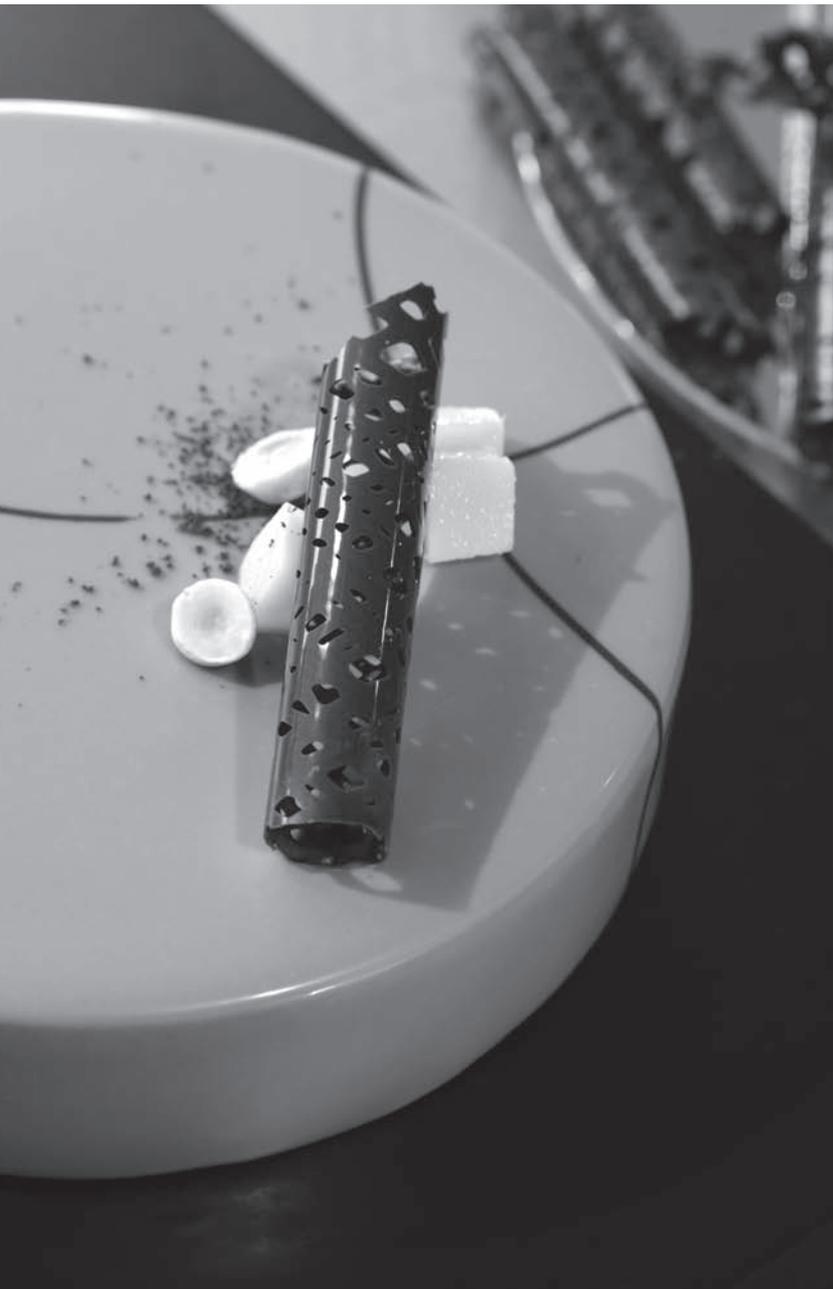
Soak gelatine sheets in cold water. Mix cream, water and sugar in a high pan and bring to boiling point. Add cocoa powder and mix well. Boil mixture for another 3 minutes, constantly stirring. Remove pan from heat and add the soaked gelatine sheets. Leave mixture to cool. The glacé is best used to pour over on a frozen cake or mousse at a temperature of 50° C.

FINISHING

Line the spring form pan with a slab of dark chocolate biscuit soaked in the chilli & ginger punch. Fill 1/3 of the spring form with chocolate mousse. Cover with another slab of dark chocolate biscuit soaked in the chilli & ginger punch. Then place a frozen slab of mango filling (± Ø 14 cm) on top of the biscuit and press. Fill the rest of the spring form pan with chocolate mousse and smooth top with a spatula. Put the cake in the freezer. Run a thin bladed knife around the edge of the cake to loosen it from the spring form pan and leave it on a "drip rack". Slowly pour the chocolate glacé over the cake. Leave cake to slowly fall to a serving temperature of ± 12° C. Garnish cake with **Dobla Sienna decorations**.

- Chocolate mousse
- Mango filling
- Chocolate biscuit





RAMON MORATÓ

LEMON, THYME
& APRICOT SACHER

MANGO, MILK
AND HAZELNUT

After taking every course at the Guild of Pastry Chefs of Barcelona I attended Ecole Nationale Superieure de la Pâtisserie, Yssingeaux, France. Besides working for some of the best pastry shops in Spain, I have worked at major chocolate technology centres like ZDS, Germany and Richard Conseil, France.

Running *Aula Chocovic* has led to a passion for chocolate, technology and research into sweets of all kinds. Outside Europe, I have taught in South America, Japan and in the USA. I appear on the Latin American cable channel *elgourmet.com* and I'm on the staff of the School of Chocolate, Ice Cream and Pastry Culinary in Cuba.

After years of work, experience and innovation, my book, "Ramon Morató chocolate", in Spanish and English, is solely on chocolate.

Most important and recently won prizes

1996: 3rd place - international "Croquembouches" competition.

1996: 1st place - Best Master Pastry Chef in Spain 1997.

1996: 3rd place - Jean-Marie Sibenthaler Trophy, Sitges, Spain.

1997: 6th place - World Championship of Pastry Chefs, Stuttgart.

Thoughts on pastry and trends

I have always had a strong urge to learn. Almost 10 years at *Aula Chocovic* have given me a new passion, teaching and sharing my knowledge. The latest technology of sweet gastronomy fascinates me, but I never forget that sweets mix taste and aesthetics, making *Dobla* and I perfect allies.





75 minutes



6 servings
(18 cm x 3.5 cm)



★★★

MANGO, MILK & HAZELNUT

YEAST SABLÉE WITH COFFEE

750 g flour
 450 g butter
 30 g powdered sugar
 90 g eggs
 4.5 g baking powder
 24 g ground coffee

Instructions:

Proceed as when preparing an almond sablée. When ready, store for a few hours and roll out into 16 cm wide and 5 mm thick disks. Bake in the molds in oven at 160° C.

CRUNCHY HAZELNUT PRALINE

100 g Jade milk chocolate
 couverture, 40% cocoa
 70 g anhydrous butter
 430 g caramelized praline,
 50% hazelnut
 200 g wafers

Instructions:

Melt the couverture and separately melt the butter. Combine both, add in the hazelnut praline and finally the wafer. Prepare 12 very thin disks, 16 cm wide. Store in freezer before inserting into the cake.

MANGO MOUSSE WITH MILK CHOCOLATE COUVERTURE

640 g mango purée
 sugar content of 10%
 1024 g Jade milk chocolate
 couverture, 40% cocoa
 1200 g semi-whipped cream
 fat content of 35%
 16 g gelatine sheets

Instructions:

Melt the milk chocolate couverture at about 40-45° C. Separately, heat approximately 100 g mango purée and dissolve the hydrated gelatin in it. Add in the rest of the purée. Mix with the couverture in order to emulsify. Add in the semi-whipped cream when at 35-40° C. Assemble the cakes.

FINISHING

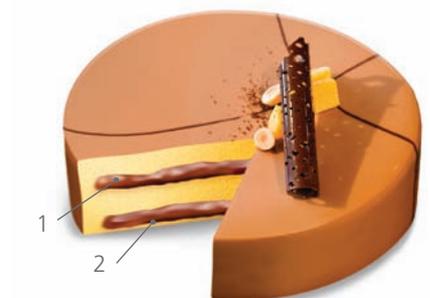
Inverse montage technique. Use a plastic sheet on the base. Place a mousse layer and insert both crunchy hazelnut praline disks. Finish by covering the cake with the yeast sablée. Store in freezer. Glaze with the milk chocolate coating and a dark chocolate glaze strip. Garnish as desired with some mango cut into pieces and some sprinkles of coffee and hazelnut. Ramon used the **Dobla Filter telescope dark**.

RAMON MORATÓ



Filter telescope dark

Code: 77020 (1 box = 22 pcs)
 97020 (6 boxes)



- Mango mousse
- Crunchy hazelnut praline (1)
- Chocolate coating
- Yeast sablée with coffee (2)



70 minutes



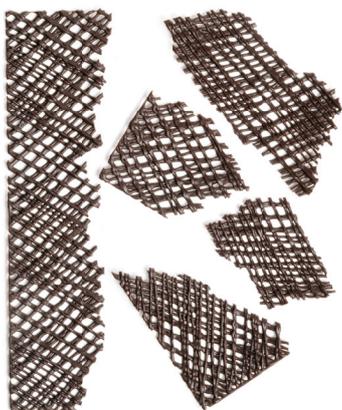
± 48 servings



★★★

LEMON, THYME & APRICOT SACHER

RAMON MORATÓ



Filter dark

Code: 77002 (1 box = 10 layers)
97002 (6 boxes)

Ring dark

Code: 15001 (1 box = 30 pieces)



-  Greasy chocolate mousse
-  Jelly apricot with lemon-thyme
-  Sacher sponge cake

SACHER SPONGE CAKE

270 g powdered sugar
225 g pasteurized egg yolks
340 g pasteurized egg whites
110 g sugar
170 g cake flour
340 g Tobago chocolate couverture,
64% cocoa
170 g butter
60 g cocoa powder DR. 21

Instructions:

Mix the couverture with the butter, the egg yolks and the powdered sugar. Whisk the egg whites together with the sugar. Combine both mixtures and add in the flour together with the cocoa powder. Pipe into round moulds, 3.5 cm wide, previously greased with butter. Bake at 200° C.

GREASY CHOCOLATE MOUSSE

660 g pâte à bombe
600 g Guaranda dark chocolate couverture,
71% cocoa Single-Origin Ecuador
110 g fresh butter
840 g semi-whipped cream,
fat content of 35%

Instructions:

Beat the pâte à bombe (make sure the pasteurization is correct). Melt the couverture and mix with the butter at approximately 50-55° C. Add some of the cream into the couverture and butter mixture in order to emulsify. Add into the beaten egg yolks and finally mix in the remaining semi-whipped cream.

JELLIED APRICOT WITH LEMON-THYME

500 g apricot purée,
10% sugar content
30 g sugar
6 g gelatine
15 g lemon thyme leaves

Instructions:

Heat the apricot purée to 90° C and infuse the lemon-thyme in it. Let stand for about five minutes and pour the soaked gelatine, previously hydrated, over it. Pour into round moulds, 3.5 cm wide.

FINISHING

Place the sacher sponge cake disk on the bottom of PVC molds, 4.5 cm wide and 4.5 cm high. Pipe a part of the mousse on top and insert the jellied apricot disk. Finish by covering with the mousse. Store in the freezer. Finish the cakes following the frozen marble technique, which consists of smoothing melted dark chocolate couverture, 70% cocoa, on a frozen marble worktop and then smoothing with the help of a comb before it hardens. Cut to the desired size, wrap the individual cake and finish by piping some dark chocolate glaze on the top. Use apricot, lemon-thyme and some gold leaf to garnish. Ramon used the **Dobla Ring dark** and the **Dobla Filter dark**.





THOMAS LUI

GRIOTTINES

SPRING

VALENTINO

For me, it is easy to pick my favourite ingredient: Chocolate! It has been my passion for the last 32 years. You have to love chocolate, take care of it and bring it to life. It is not as if just anyone could produce my stunning creations. With every minute detail, the chocolate sculptures look like works of art. A chess board with playing pieces softly painted in traditional Chinese style takes at least eight hours to complete. But I enjoy working with the sticky brown stuff because I love it when people enjoy the wonderful results!

My career started as a Assistant Pastry Chef at the *Holiday Inn Golden Mile*. Now I am the Executive Pastry Chef of the *JW Marriott Hotel* in Hong Kong.

Most important and recently won prizes

1997: World Pastry Cup, Lyon in France - Hong Kong National Team, The Best Promotion Team.

1998: Food & Hotel Asia, Singapore - 11th FHA International Salon Culinaire - Hong Kong National Team, 1 gold medal and two silver medals.

2005: Swiss Chocolate Creation Competition Winner.

Thoughts on pastry and trends

This work allows me to keep on learning. With my creations I can use my imagination and creativity. Using both my hands to create all kinds of sculptures which make everyone happy. You must share the happiness, success and experiences with others.





90 minutes



4 servings



★★★★★

GRIOTTINES

SOFT TOFFEE (500 G)

275 g cream, 35% butterfat
 3 g gelatine sheets
 15 g Grand Marnier
 1/2 vanilla pod
 100 g caster sugar
 75 g glucose
 50 g unsalted butter

Instructions:

Boil the cream, vanilla and butter. Make a light caramel with the sugar and glucose, then add the cream mixture. Bring back to a boil for one to two minutes. Add the Grand Marnier and gelatine (previously softened in cold water).

CHOCOLATE BISCUIT (600 G)

185 g egg whites
 125 g caster sugar
 125 g egg yolks
 50 g caster sugar
 100 g flour
 25 g corn flour
 20 g cocoa powder

Instructions:

Cream the egg yolks with 50 g of sugar. Sift the flour, corn flour and cocoa powder. Whisk the egg whites and 125 g of caster sugar to a firm snow. Add the flour to the egg yolk mixture in the first bowl. Then fold in one third of the egg whites to lighten the batter and carefully fold the entire mixture into the remaining egg whites. Pipe into 40 mm ø disks, the size of the dessert, with a plain round nozzle. Dust with cocoa powder. Bake at 180° C for 15 to 18 minutes.

CHESTNUT BAVAROIS (680 G)

40 g egg yolks
 50 g caster sugar
 200 g UHT milk
 135 g chestnut puree
 1/2 vanilla pod
 45 g caster sugar
 6 g gelatine sheets
 210 g fresh cream

Instructions:

Soften the gelatine in cold water. Whisk the egg yolks and 50 g of caster sugar until thick and pale. Bring the milk, chestnut puree, vanilla and 45 g of caster sugar to a boil. Pour the egg yolk mixture into the hot milk mixture. Heat to 82° C, stirring until it coats the spatula. Off the heat, squeeze out the excess water from the gelatine sheets and stir them into the hot milk mixture until melted. Cool the mixture, stirring occasionally. Whip the cream until it begins to thicken. Fold the whipped cream into the mixture.

FINISHING

Fill 1/3 of a **Dobla Coconut cup** marbled small with the chestnut Bavaois. Place a disk of chocolate biscuit in the Bavaois. Add a disk of soft toffee and fill up the cup with Bavaois cream. Decorate with griottines and finish with chocolate garnish.

THOMAS LUI



Coconut cup marbled small

Code: 11255 (1 box = 154 pcs)



- Chocolate garnish
- Griottines
- Soft toffee
- Chestnut bavarian
- Chocolate biscuit
- Coconut cup



90 minutes



4 servings



★★★★★

SPRING

THOMAS LUI



Coffee cup

Code: 11261 (1 box = 168 pcs)



Spears dark & white

Code: 71175 (1 box = 515 g)
91175 (6 boxes)
± 950 pcs/kg



- Green Tea Coating
- Sweeten Red Bean, whole
- Green Tea Mousse
- Lychee Compote
- Green Tea Sponge
- Dobla coffee cup

GREEN TEA SPONGE CAKE

- 50 g egg yolks
- 12 g whole eggs
- 30 g castor sugar
- 50 g flour
- 12 g corn flour
- 6 g green tea powder
- 75 g egg whites
- 34 g castor sugar

Instructions:

Cream the egg yolks and whole eggs with 30 g of castor sugar. Sift the flour, corn flour and green tea powder. Whisk the egg whites and 34 g of castor sugar to a firm snow. Add the flour to the egg yolk mixture in a first bowl. Then fold in one third of the egg whites to lighten the batter and carefully fold the entire mixture into the remaining egg whites. Pipe into disks the size of the dessert with a plain round nozzle. Dust with confectioner's sugar. Bake at 180° C for 15 to 18 minutes.

LITCHI COMPOTE (240 G)

- 95 g fresh litchi puree
- 38 g fresh litchi's diced
- 65 g water
- 38 g castor sugar
- 5 g gelatine sheets

Instructions:

Soak the gelatine in cold water. Boil the litchi puree, water and the castor sugar. Add the soaked gelatine sheets and the diced fresh litchi's. Pour into the Flexipan moulds. Place in the freezer.

GREEN TEA MOUSSE (400 G)

- 165 g UHT milk
- 9 g green tea powder
- 40 g egg yolks
- 50 g castor sugar
- 5 g gelatine sheets
- 160 g whipped cream

Instructions:

Soak the gelatine in cold water. Whisk the egg yolks and castor sugar until thick and pale. Bring the milk and green tea powder to a boil. Pour the egg yolk mixture into the hot milk mixture. Heat to 82° C, stirring until it coats the spatula. Off the heat, squeeze out the excess water from the gelatine sheets and stir them into the hot milk mixture until melted. Cool the mixture, stirring occasionally. When the cream begins to thicken, fold the whipped cream into the mixture.

GREEN TEA COATING

- 350 g natural glaze
- 4 g green tea powder

Instructions:

Mix together. Then cover the top with the green tea coating.

FINISHING

Half sphere balls: Pipe a thin layer of green tea mousse on the bottoms of the half sphere balls moulds of 3.5 cm Ø. Place a tea spoon of whole sweetened red beans on the mousse and fill up with the green tea mousse. Pipe a layer of green tea mousse in a **Dobla Coffee cup**. Place a slab of green tea sponge cake on it. Pipe another layer of green tea mousse on it, followed by a layer of litchi compote. Fill up the cup with green tea mousse just under the brim of the cup. Cover with a thin layer of green tea coating. Unmould the tart from half sphere balls and place them on the cups. Cover with a thin layer of green tea coating.





90 minutes



4 servings



★★★★★

VALENTINO

THOMAS LUI

ALMOND BISCUIT (600 G)

180 g egg whites | beat until stiff
 60 g caster sugar
 160 g almonds (powdered)
 160 g confectioner's sugar
 40 g frozen raspberries

Instructions:

Sift together the almond powder and confectioner's sugar. Whisk the egg whites and 60 g caster sugar to firm peak. Carefully fold in the sifted mixture of the almond powder and confectioner's sugar. Pipe into disks the size of the dessert with a plain round nozzle. Place the whole raspberry on the top of the biscuits. Dust with confectioner's sugar and bake at 170° C for 25 minutes.

RASPBERRY MOUSSE (380 G)

125 g raspberry puree
 125 g whipped cream
 125 g Italian meringue
 4 g lemon juice
 4 g gelatine sheets
 6 g raspberry liqueur

Instructions:

Soften the gelatine in cold water. Bring the raspberry puree and lemon juice to a boil. Add the pre-softened gelatine into the hot raspberry puree until melted and add raspberry liqueur. Whip the cream to soft peak. Gently and gradually fold the raspberry puree into the Italian meringue. Then fold in the whipped cream.



Rose white/purple

Code: 73183 (1 box = 400 g)
 93183 (6 boxes)
 ± 450 pcs/kg

PASSION FRUIT CRÈME SAUCE (350 G)

140 g passion fruit puree
 45 g caster sugar
 50 g whole eggs
 40 g egg yolks
 50 g melted butter
 1 g gelatine sheets
 30 g frozen raspberries

Instructions:

Soften the gelatine in cold water. Combine the passion fruit puree, caster sugar, whole eggs and egg yolks together. Mix thoroughly while heating to a slow boil. Remove from the heat. Squeeze out the excess water from the gelatine sheet and stir it into the hot mixture until melted. Cool down to incorporate the butter. Pour immediately into container and freeze.

WHITE CHOCOLATE COATING (850 G)

250 g UHT milk
 8 g gelatine sheets
 80 g glucose
 300 g white chocolate, chopped
 300 g white chocolate glaze, chopped

Instructions:

Soften the gelatine sheets in cold water. Put the white chocolate and white chocolate glaze together. Bring the milk and glucose to a boil. Off the heat, add the pre-softened gelatine into the hot milk until melted. Pour over the chopped chocolate, then let it stand for 2 to 3 minutes before mixing.

ITALIAN MERINGUE (350 G)

175 g caster sugar | cook at 121° C
 50 g water
 125 g egg whites
 12 g caster sugar

Instructions:

Whisk the egg whites with 12 g of caster sugar to a firm snow. Pour the sugar syrup whilst stirring in a thin stream into the beaten egg whites. Cool the mixture at the same speed.

IVORY CHOCOLATE MOUSSE

300 g white chocolate, chopped
 112 g cream, 35% butterfat
 48 g egg yolks
 40 g caster sugar
 500 g whipped cream, 35% butterfat
 3 g gelatine sheets

Instructions:

Soften the gelatine sheets in cold water. Boil the cream and slowly pour over the finely chopped white chocolate. Stir until smooth and shiny emulsion. Whisk the egg yolks and caster sugar in a bain-marie and cook until it becomes creamy. After this, add the pre-softened gelatine sheet. Then fold with the chocolate mixture and the whipped cream.

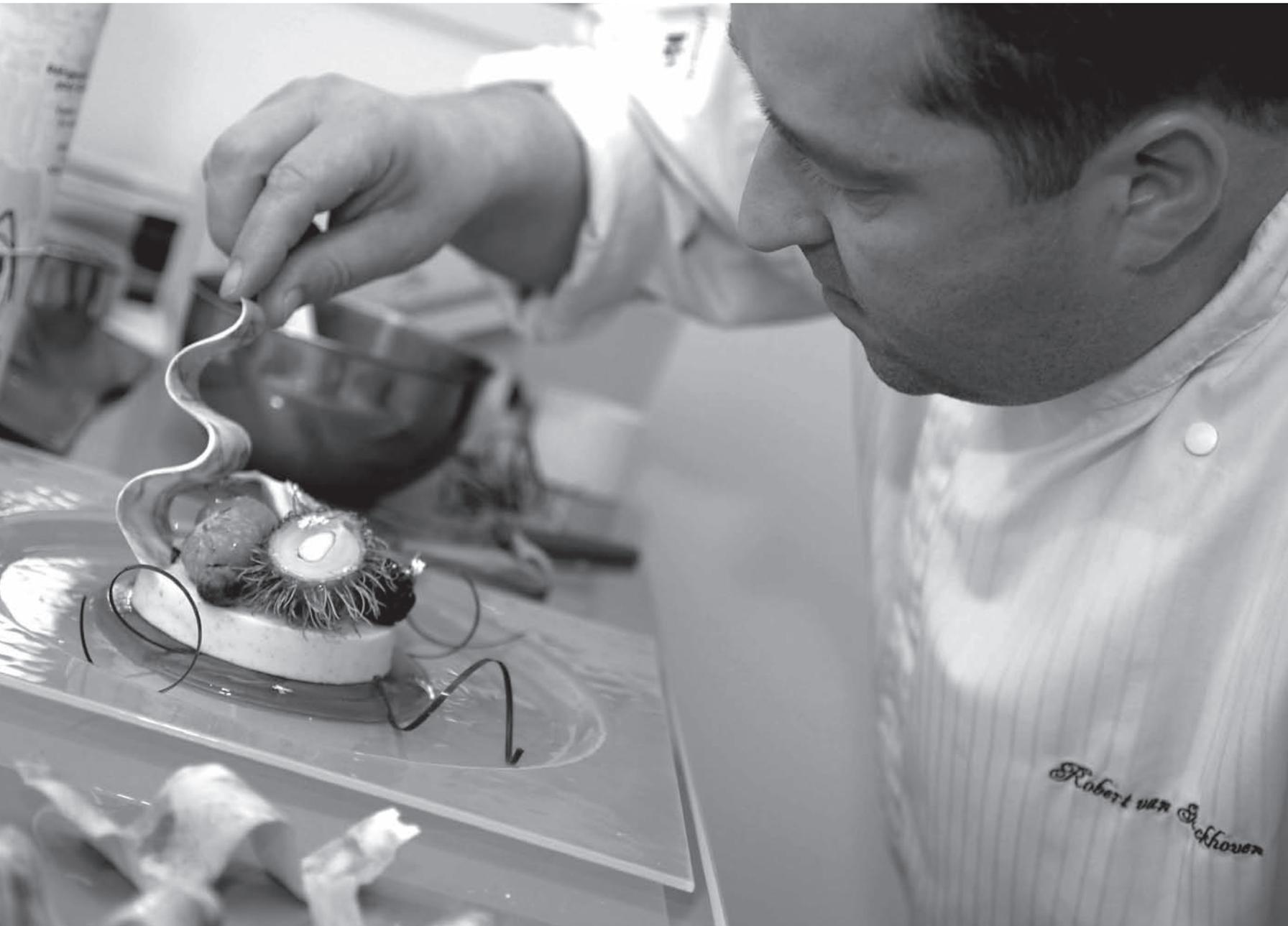
FINISHING

Garnish with **Dobla Roses white/purple**.



- Ivory chocolate mousse
- Raspberry mousse
- Passion fruit crème sauce
- Raspberry
- White chocolate coating (1)
- Almond biscuit





ROBERT VAN BECKHOVEN

BAPAMANGA

Born in the Netherlands in 1961, I gained my skills from family, school, courses all over the world, and working abroad with chefs I admire!

EASTER DELIGHT

ORIENTAL SENSE

VANILLA EXPLOSION

I once ran a normal bakery and shop. I sold the shop and for 3 years have been making high-end patisserie & desserts for the hospitality trade. Creating desserts for major events and Michelin starred restaurants is truly inspiring. One merit of being small - 8 people, 5 of them Pastry Chefs - is close contact with the customer: we like being partners.

Most important and recently won prizes

Rudolph van Veen and I started the Dutch Pastry team about 10 years ago. Until then Dutch chefs competed (mainly at international contests) instead of combining forces. It worked: at first people saw us as interesting but no real threat. Now we are seen as a strong competitor. I have done the Coupe du Monde and World Pastry Team Championship in the USA several times, both on the jury and competition.

Thoughts on pastry and trends

This is the most inspiring and satisfying of jobs: using the best ingredients to make the most wonderful, delicious creations with my own hands. That is patisserie to me!

Dobla creations add something to my work. Of course I also create decorations myself, but the quality of Dobla products does make them more and more an option.





60 minutes



6 servings



★★★

BAPAMANGA

SOFT ALMOND BISCUITS WITH FIVE SPICES

225 g powder of almonds 100%
 5 g five spices powder
 100 g all purpose flour
 225 g icing sugar
 150 g egg whites (unbeaten)
 50 g whipped cream
 250 g sugar
 450 g egg whites

Instructions:

Sift flour, powder of almonds, spices and icing sugar together. Mix the powders with unbeaten egg whites and whipped cream. Whisk 450 g egg whites on high speed and add whilst whisking the 250 g sugar. Mix the powder mixture with egg whites froth and spread or spray the batter on a plate. Bake at 180°-200° C for 20 minutes. Immediately after baking remove the soft almond biscuit from baking tray. Wrap soft almond biscuit in plastic and freeze.

CRÉMEUX OF EXOTIC FRUITS

460 g bapamanga puree
 170 g whole eggs
 140 g egg yolks
 140 g sugar
 25 g gelatine
 170 g butter

Instructions:

First heat bapamanga puree with sugar. Now add all other ingredients - except for butter - and let simmer again (to 85° C), stirring constantly. Let rest to cool off to 40° C and then mix in the cold butter. Let rest to cool in fridge for later use.

LIGHT CHOCOLATE MOUSSE WITH VANILLA

45 g gelatine
 550 g full-cream milk
 700 g white chocolate
 2 g vanilla pods
 (cut lengthwise and scrape insides clean)
 750 g whipped cream (soft peaked)

Instructions:

Boil milk with vanilla pods and let infuse for a while. Remove vanilla pods from milk and add gelatine while stirring. Chop the white chocolate in little pieces, put it in a bowl and pour the hot milk over it while stirring. Make a smooth and shiny emulsion (ganache) and when at 30° C add cream at two intervals. Process immediately in your tarts and let rest to cool.

GANACHE

600 g whipping cream
 1000 g chocolate couverture
 200 g butter

Instructions:

Boil whipping cream and butter. Add dark chocolate couverture to the boiling mixture. Blend butter in the entire mixture with a spatula.

FINISHING

Make the tart in a half sphere mould and pour over with ganache. Garnish the bombe with **Dobla Puccini decorations**, **Dobla Zebra shavings**, **Dobla Mikado dark** and top it all off with gold leaf.

ROBERT VAN BECKHOVEN



Puccini

Code: 71266 (1 box = ± 295 pcs)
 91266 (6 boxes)



Zebra shavings

Code: 42168 (1 box = 2.5 kg)



Mikado dark

Code: 71162 (1 box = 700 g)
 91162 (6 boxes)
 ± 480 pcs/kg



- Ganache
- Chocolate mousse
- Cremeux
- Chocolate mousse
- Almond biscuit



90 minutes



1 serving
(Ø 17 cm)



★★

EASTER DELIGHT

**ROBERT
VAN BECKHOVEN**

PRALINE MOUSSE

30 g egg yolks
50 g sugared water (1:1)
2 gelatine sheets
180 g whipping cream
25 g praliné

Instructions:

Make a *pâte à bombe* of the yolks and sugared water. Add to this the soaked gelatine, praline and soft peaked whipped cream. Fill the mould with a diameter of 13 cm with the mixture and cover the mixture with a layer of the biscuits of choice. Put in the freezer.

FINISHING

Line the bottom of the cake mould with a slab of biscuit. Fill half of the mould with cinnamon mousse. Then press in the cinnamon mousse a frozen slab of praline mousse. Fill up the rest of the mould with cinnamon mousse. Freeze the tart. Remove the cake from the mould and frost it with praline icing. Decorate the tart with **Dobla Panatellas**.

Tip nest: place the tempered chocolate on a frozen plate. Immediately remove the chocolate and form it into any shape you like.



Panatellas dark with stripes

Code: 71172 (1 box = 715 g)
91172 (6 boxes)
± 153 pcs/kg

CINNAMON MOUSSE

40 g milk
10 g egg yolks
14 g sugar
1 cinnamon stick
3 gelatine sheets
320 g whipping cream

Instructions:

Make a *crème anglaise* of the milk, egg yolks, sugar and cinnamon. After the *crème anglaise* has cooled off, add the soaked gelatine and the soft peaked whipped cream, respectively.

PRALINE ICING

60 g whipping cream
160 g white jelly
44 g water
140 g milk chocolate
50 g praliné
2 gelatine sheets

Instructions:

Mix all ingredients, with the exception of the gelatine, with each other and heat the mixture to ± 50° C. Blend well with an electric hand mixer. Leave the mixture to cool off and then add the soaked gelatine to it.



■ Cinnamon mousse
■ Praline mousse
■ Biscuit







75 minutes



6 servings



★★★

ORIENTAL SENSE

PISTACHIO BISCUIT

160 g egg yolks
 50 g pistachio pâte
 50 g sugar
 240 g egg whites
 200 g sugar
 250 g flour

Instructions:

Mix and beat egg yolks, pistachio pâte and sugar (50 g). Then beat egg whites and sugar (200 g). Add and mix with first mixture. Sift flour and fold this into mixture. Bake at 200° C for 20 minutes.

PARFAIT OF APRICOTS

500 g sugar
 300 g egg yolks
 500 g apricots
 1500 g whipped cream (soft peaked)

Instructions:

Boil sugar 1/1 with water and beat well together with egg yolks. Then combine together with apricots and whipped cream. Add dices of 'Brandied Apricots' to this mixture. Put mixture in freezer.

MOUSSE OF DOUBLE VANILLA

500 g milk
 120 g egg yolks
 120 g sugar
 4 vanilla pods
 1000 g whipped cream (soft peaked)
 10 gelatine sheets.

Instructions:

Make an anglaise by boiling milk, sugar and vanilla. Add egg yolks and soaked gelatine sheets and boil to 85° C. When cooled down fold whipped cream gently.

FINISHING

Fill bûche mould with mousse of double vanilla. Press the frozen parfait of apricots in its centre. Cover parfait with a layer of pistachio biscuit. Fill up mould further with mousse of double vanilla and again cover it with pistachio biscuits. Remove mould after freezing and spray over with orange chocolate until a velvety layer forms. Garnish bûche with **Dobla Forest shavings dark** and **Dobla Mikado dark**.

ROBERT VAN BECKHOVEN



Forest shavings dark

Code: 41122 (1 box = 2.5 kg)
 ± 100 pcs/kg



Mikado dark

Code: 71162 (1 box = 700 g)
 91162 (6 boxes)
 ± 480 pcs/kg



■ Mousse of double vanilla
 ■ Parfait of apricots
 ■ Pistachio biscuit



60 minutes



16 servings
(Ø 12 cm)



★★

VANILLA EXPLOSION

**ROBERT
VAN BECKHOVEN**

VANILLA MOUSSE

400 g milk
120 g egg yolks
140 g sugar
6 gelatine sheets
600 g whipping cream
1 vanilla pod

Instructions:

Make a crème anglaise of the milk, egg yolks, sugar and vanilla. As soon as the crème anglaise has cooled off, add the soaked gelatine sheets and the soft peaked whipped cream, respectively.

RED FRUIT SORBET

200 g red fruit
(strawberries, raspberries, red berries)
448 g soft brown sugar
415 g cold thickener

Instructions:

Mix the red fruit, soft brown sugar and thickener to a sorbet.

KIWI JELLY

1 kg kiwi purée
900 g sugar
100 g glucose

Instructions:

Mix kiwi purée, sugar and glucose. Boil the mixture well for 2 minutes and leave to cool.

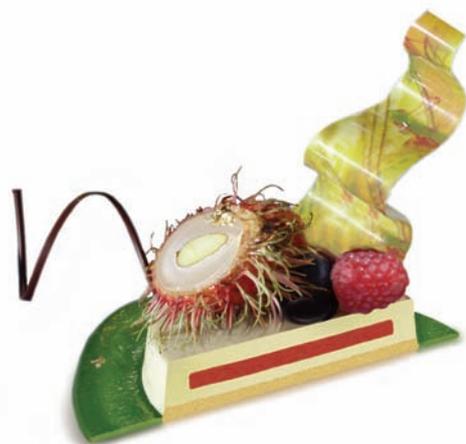
FINISHING

Fill a 12 cm mould or a flexipan mould with a layer of vanilla mousse, top it with a layer of red fruit sorbet. Then fill up the mould with a slab of biscuit of choice. Pipe a ring of kiwi jelly on the serving plate. Place the tart in the centre of the plate. Decorate the tart with fresh fruit and garnish it with **Dobla Rio decoration**.



Rio

Code: 73209 (1 box = 36 pcs)
93209 (6 boxes)



■ Vanilla mousse
■ Red fruit sorbet
■ Biscuit





TONY CHEN

HAZELNUT CHOCOLATE

RASPBERRY CARAMEL

VIENNA CHAMPAGNE

I was born in 1972 in Taipei, Taiwan. In 1987, I joined in the pastry team of *City Crown Hotel Taipei* to learn baking skills. I gathered lots of knowledge and took part in many competitions.

My career now spans 20 years. At this moment I am working at Boncrop, a customer of Dobra, as Technology- and R&D Manager.

Most important and recently won prizes

This work allows me to keep on learning. With my creations I can use my imagination and creativity. Using both my hands to create all kinds of sculptures which make everyone happy. You must share the happiness, success and experiences with others.

1996: The First Taipei Cup Baking Contest "TV Champion".

1999: Taiwan Pastry Competition.

2002: Regular demonstration on Gourmet World Magazine.

2007: Vienna Contest.

Thoughts on pastry and trends

Cake is a food which always makes people happy. To me it represents happiness and a kind of beautiful art. Invariably, I enjoy seeing people indulge in my cakes. That is why I enjoy this job and treat it as my life career.

The evolvement of confectionery is from homemaking into automation and aesthetics. It has even been a key feature of cultures in a few countries. The most important thing in the future is to link up with confectionery and art beauty. Then people will enjoy eating desserts just like listening to luscious music or watching fashion shows and artworks.





90 minutes



45 servings
(9.5 L x 2.5 W x
3.5 cm H)



★★

HAZELNUT CHOCOLATE

CHOCOLATE BISCUIT

70 g sugar
 260 g egg yolks
 3 g salt
 160 g dark chocolate 60%
 140 g butter
 150 g oil
 80 g cocoa powder
 15 g compound mokka
 300 g egg whites
 163 g sugar

Instructions:

Whip sugar, egg yolks and salt. Melt dark chocolate, butter and oil under 60° C, then pour in cocoa powder. Whip egg whites and sugar. Mix all the above and fill in the pattern of 40 cm x 60 cm, bake at 150-160° C for 30 minutes.

HAZELNUT MOUSSE

100 g milk
 160 g UHT cream 38%
 60 g egg yolks
 5 g custard powder
 50 g sanatine
 300 g hazelnut praline PRA663
 500 g whipped cream 38%

Instructions:

Heat milk and UHT cream. Mix custard powder and egg yolks. Combine the above and boil to 85° C, then mix with sanatine and hazelnut praline. Pour in whipped cream finally.

CHOCOLATE GUN SPRAY

500 g cocoa butter
 600 g 57% dark chocolate

Instructions:

Mix dark chocolate and cocoa butter and heat to 30° C. Ready for using to spray the chocolate on the tartlets.

FINISHING

Cut the chocolate biscuit into two cakes. Put the hazelnut mousse on one of the two cakes up to 1 cm H. Then cover the other cake on the top of it. Cut the above into small cakes of 9.5 cm L x 2.5 cm W x 3.5 cm H and spray appareil à chocolat pistolet outside them. Decorate with **Dobla Domino special dark/white**.

TONY CHEN



Domino special dark/white

Code: 72204 (1 box = ± 100 pcs)
 92204 (6 boxes)

Tip!

Try to use the Domino special for a Napoleon dessert.



■ Chocolate biscuit
 ■ Hazelnut mousse



90 minutes



2 servings
(Ø 18 cm x 4.5 cm H)



★★

RASPBERRY CARAMEL

TONY CHEN



Domino triangle dark/white

Code: 72206 (1 box = ± 576 pcs)
92206 (6 boxes)

CARAMEL FONDANT

140 g sugar
50 g salted butter
80 g milk
100 g UHT cream 38%
60 g egg yolks
0.5 g salt
5 g custard powder
4 g gelatine
130 g butter

Instructions:

Heat sugar to 175° C, then add salted butter, milk and UHT cream 38%. Mix egg yolks, salt and custard powder. Mix the above and boil to 83° C. After that, mix with soaked gelatine and butter. Flat the mass of H 1 cm on bake pan. Put in freezer.

CHOCOLATE MOUSSE

8 g mocca paste
230 g milk
200 g 71% dark chocolate
26 g sanatine
500 g whipping cream 38%
raspberry as much as suffices

Instructions:

Heat mocca paste and milk to 100° C, then put in 71% dark chocolate and sanatine. Cool the above down to 40° C and then gently fold in the whipped cream.

CHOCOLATE BISCUIT

260 g egg yolks
50 g glucose
300 g egg whites
230 g sugar
1 g salt
150 g 71% dark chocolate
180 g butter
100 g oil
90 g cocoa powder
30 g cake flour

Instructions:

Whip the glucose, egg whites, sugar and salt. Then mix with egg yolks. Heat dark chocolate, butter and oil to 60° C. Mix cocoa powder and cake flour. Combine all the above and fill in the pattern of 40 x 60 cm Ø. Bake at 170° C for 18 minutes.

CHOCOLATE GUN SPRAY

500 g cocoa butter
600 g 71% dark chocolate

Instructions:

Mix dark chocolate and cocoa butter and heat to 30° C. Ready for using to spray the chocolate on the tartlets.

FINISHING

Cut the chocolate biscuit in cakes of 16cm and put into the bottom of the pattern of 18 cm x 4.5 cm H. Put the mousse chocolate on the top of the above up to 1 cm H and then put in the raspberry as much as suffices and caramel fondant. Pour mousse chocolate mousse on the top surface evenly. Spray the chocolate spray outside the cakes and decorate with **Dobla triangle dark/white**.



- Chocolate mousse
- Caramel fondant
- Raspberries
- Chocolate biscuit





60 minutes



8 servings
(14 cm L x Ø 3.5 cm)



★★

VIENNA CHAMPAGNE

TONY CHEN

BISCUIT CHAMPAGNE

60 g water
 127 g Marc de Champagne
 78 g butter
 115 g milk powder
 300 g egg whites
 115 g sugar
 1 g salt
 9 g egg white powder
 300 g egg yolks

Instructions:

Mix water, Marc de Champagne and butter, boil to 100° C. Put milk powder and egg yolks in the above. Whip egg whites, and add sugar, salt and egg white powder. Mix all the above and fill in the pattern of 40 cm x 60 cm. Bake at 150° C for 28 minutes.

CHAMPAGNE CREAM

200 g Marc de Champagne
 300 g butter

Instructions:

Plaster champagne cream over the biscuit champagne, then cut into two cakes. Roll the cakes and cut each one into four cakes of 14 cm L.

CHOCOLATE GUN SPRAY

500 g cocoa butter
 600 g white chocolate

Instructions:

Mix cocoa butter and white chocolate, then heat to 30° C.

FINISHING

Spray the white chocolate on the cakes of 14 cm L x 3.5 cm Ø. Spread white chocolate on a frozen marble plate. The chocolate will turn elastic. Convert around the cakes. Decorate with the **Dobla Spear dark** and **Dobla Rose duo**.



Rose duo

Code: 72182 (1 box = 400 g)
 92182 (6 boxes)
 ± 450 pcs/kg



Spears dark & white

Code: 71175 (1 box = 515 g)
 91175 (6 boxes)
 ± 950 pcs/kg



■ Biscuit champagne
 ■ Champagne cream (1)





JACQUES VAN BRAGT

CARAMEL TRIANGLE

GRAN COUVA

My parents' business: Pastry Shop *van Bragt* was the place where I grew up. While at my secondary school (now called ROC Eindhoven) I only worked for my parents at weekends and during holidays, but full-time from the age of 16.

To improve my skills, I worked in Belgium for Guido Jans of Tienen, followed by many specialist courses. In 1992 the time came when I took over my parents' business.

Most important and recently won prizes

In 1993 and 1995 I represented the Netherlands at the Coupe du Monde de la Pâtisserie in Lyon, in 2001 at the UICPG world championships, Wiesbaden and in 2002 at the World Pastry Championships in Las Vegas.

From 2000 to 2005 I was a member of the Dutch Pastry Team.

In both 2006 and 2007 my company was second in the 'Confectioners of the Year' award.

Thoughts on pastry and trends

It is my view that bakers and confectioners are buying many ready-made ingredients, thereby destroying their ability to stand out. You see the same thing everywhere - sometimes in supermarkets even more than in bakers and confectioners.

As regard ingredients, I think that old tastes should be dressed up in new clothes more often. The finish is also becoming more severe. On the other hand, the world is growing ever smaller, so that materials and tastes from everywhere are within everyone's reach.





90 minutes



6 servings



★★

CARAMEL TRIANGLE

BUTTER BISCUIT BATTER

210 g *soft brown sugar*
 40 g *salt*
 330 g *full cream butter*
 30 g *egg*
 450 g *flour*
 10 g *baking powder*

Instructions:

Mix sugar, salt, butter and egg. Add flour and baking powder. Leave dough to cool and then roll it out to 3 mm. Spread a smattering of nut mix over the rolled out dough. Bake dough at 180° C.

CARAMEL BAVAROIS

200 g *egg yolks*
 40 g *sugar*
 275 g *treacle*
(five parts sugar / three parts water)
 400 g *caramel*
 675 g *whipping cream without sugar*
 675 g *whipping cream with sugar*
 60 g *Alaska 666 gelatine powder*
 195 g *water*

Instructions:

Whisk egg yolk, sugar and treacle into a *pâte à bombe*. Dissolve the Alaska in water and mix this with the caramel (au bain-marie). Add and fold the lightly whipped cream well. Then fold the coldstirred *pâte à bombe* in the mixture with a spatula. Pour the mixture in triangle shaped forms and freeze.

FINISHING

Coat the deep-frozen cake with caramel jelly or neutral flavour jelly, mixed with mocha. The creation of a flamed drawing gives a nice touch to the decoration. Decorate with the **Dobla Siena decorations** and finish this off with roasted hazelnuts, unpeeled almonds and walnuts. Glaze the nuts by adding extra white corn syrup to the caramel.

JACQUES VAN BRAGT



Siena

Code: 72200 (1 box = ± 275 pcs)
 92200 (6 boxes)

Tip!

You can also use the Dobla Siena green/white instead of the Dobla Siena to decorate the Caramel Triangle.



■ Caramel jelly
 ■ Caramel bavaroise
 ■ Butter biscuit batter



90 minutes



192 servings



★★

GRAN COUVA

JACQUES VAN BRAGT

CARAMEL INTERIOR

2000 g *lightly whipped cream (unsweetened)*
 800 g *caramel*
 70 g *Alaska 666 gelatine powder*
 210 g *water*

Instructions:

First mix the Alaska with water and then add the caramel (au bain-marie). Mix this with the lightly whipped cream. Pipe the mixture in small flexipans (Ø 8 cm or at choice) and freeze.

GANACHE

1000 g *whipping cream*
 200 g *white syrup*
 1100 g *dark chocolate*

Instructions:

Boil whipping cream with white syrup. Pour this mixture slowly over the dark chocolate.

FINISHING

Once frozen, dip the soft rolls one by one in the ganache. Decorate the soft rolls with **Dobla Cigarillos retro milk/white** and edible sugar decorations.

CHOCOLATE MOUSSE

1300 g *whipping cream (unsweetened)*
 1300 g *Gran Couva chocolate*
 165 g *Alaska gelatine powder*
 500 g *hot water*
 650 g *egg yolks*
 130 g *sugar*
 650 g *treacle*
 4400 g *whipping cream*

Instructions:

Make a ganache by boiling the whipping cream (1300 g) and add to this the chopped Gran Couva chocolate. Cream the egg yolks and sugar until frothy. Boil treacle and add this to egg yolks mixture. Stir into a *pâte à bombe* until completely cold. Then lightly whip the cream (4400 g). Dissolve the Alaska in water and mix it with the ganache. Add the lightly whipped cream and then add the *pâte à bombe*. Pipe the mixture in round flexipan moulds and pat the frozen caramel interior in the centre. Cover the entire concoction with a round slice of marbled cake. Freeze the half balls.



Cigarillos retro milk/white

Code: 73180 (1 box = 700 g)
 93180 (6 boxes)
 ± 285 pcs/kg



- Chocolate mousse
- Caramel interior
- Protruding layer of cream





WILL GOLDFARB

GÂTEAU INFANCE

PLAT DU JOUR

VOYAGE TO INDIA

I was raised on the sunny shores of the Costa Brava. To avoid law school, I switched to patisserie and ended up in Paris rather than Southern California. In 2000, I formed AKWA, an organization that promotes a “global movement to shape the future of cuisine” with Kasper Kurdahl, Ruben Garcia, and Davide Scabin.

I have worked with culinary greats such as Gerard Mulot, Fabio Picchi, Ferran and Albert Adria, Tetsuya Wakuda, Cheong Liew, Tim Pak Poy, Craig Shelton, Masaharu Morimoto, Tom Gutow, Paul Liebrandt, and Shea Gallante.

In 2006, I opened *Room 4 Dessert*, a dessert bar in Manhattan. Developed Willpowder, my own line of specialty powders that allow me to experiment with the textures and flavours of dishes.

Most important and recently won prizes

2006: James Beard house best pastry chef America nominee.

2006: Pastry art and design ten best pastry chefs in America.

2006: Rising Star Chef of the year.

Thoughts on pastry and trends

I believe in the five axes of creativity in cuisine: ingredients, technique, philosophy, love, and solitude. Buzz word: Commercialize Creativity.





80 minutes



4 servings



★★★

GÂTEAU INFANCE

ALMOND SPONGE (4 GÂTEAUX)

300 g almond paste
750 g whole eggs
250 g sugar
500 g bread flour
175 g butter

Instructions:

Soften almond paste with paddle. Incorporate eggs, sugar, whip 10 minutes. Fold in flour, followed by butter. Bake in 1/2 sheet 10-12 minutes at 200° C. Invert, freeze, cut to teardrop shape (-1cm).

CHARTREUSE (1 GÂTEAU)

600 ml water
400 g sugar
100 ml Chartreuse

Instructions:

Bring water and sugar to a boil. Off heat, add Chartreuse and cover. Imbibe sponge with Chartreuse syrup while warm.

CHERRY JELLY (1 GÂTEAU)

500 g Morello cherry puree
75 g glucose
100 g sugar
75 g trimoline
25 g pectin nh

Instructions:

Bring all ingredients to a boil. Emulsify, strain, and pour to 1cm thickness. Cut to teardrop shape (-1cm).

MERINGUE DRY (4 GÂTEAUX)

250 g egg whites
250 g granulated sugar
250 g icing sugar

Instructions:

Whip egg whites to soft peaks. Incorporate granulated sugar, beat stiff. Fold icing sugar, spread and dry 2 hours at 100° C.

MERINGUE MASQUAGE (4 GÂTEAUX)

500 g egg whites
850 g granulated sugar

Instructions:

Warm together to 50°-55° C. Mount until cold, glossy, and stiff.

MILK MOUSSE (1 GÂTEAU)

1000 ml milk
150 g sugar
100 g tuttopan (gelato stabilizer)
10 gelatine sheets

Instructions:

Boil 100 ml milk with sugar. Dissolve here soaked gelatine, then temper with rest milk. Emulsify cold milk/sugar with tuttopan. Chill to 4° C, whip when ready to mount gâteau.

FINISHING

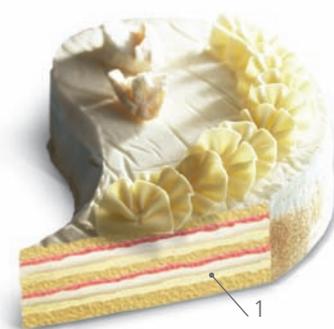
Mounting in tear drop mould inverse fashion. Alternate layers milk mousse, jelly, sponge. Top with crunchy meringue, and repeat. Freeze, unmould. Decorate with meringue, jelly puree and **Dobla Mini forest shaving white**.

WILL GOLDFARB



Mini forest shavings white

Code: 73192 (1 box = 1.25 kg)
93192 (6 boxes)
± 500 pcs/kg



- Almond sponge
- Cherry jelly
- Milk mousse
- Meringue (1)



80 minutes



50 servings



★★★★★

PLAT DU JOUR

WILL GOLDFARB



Coconut cup marbled small

Code: 11255 (1 box = 154 pcs)

NOLITELA (50 SERVINGS AT 50 G)

250 g chocolate 50% mangaro
milk, Michel Cluizel
1000 g praline
250 g butter

Instructions:

Melt chocolate to 45°-50° C, crystallize. In mixer with paddle, emulsify praline with butter and add the melted chocolate. Reserve in hermetic jars up to one year.

BRIOCHE (60 SERVINGS AT 40 G)

440 g eggs
130 g sugar
28 g salt
1000 g flour
35 g yeast
1000 g butter

Instructions:

Mix dry ingredients with hook and approximately 1/3 eggs to form paste. Develop gluten, add rest of eggs and mix well. Add butter in small pieces, and quickly finish. Allow dough to rest overnight. Work dough lightly and form in 40 g pieces. Let dough rise gently, then bake 10 minutes at 200° C no vent.

GLACE CARAMEL (140 SERVINGS AT 40 G)

3000 cc milk
1000 cc cream
220 g milk powder
500 g sugar
300 g glucose
175 g trimoline
15.2 g stabilizer glace
10 whole eggs

Instructions:

Bring milk, glucose, trimoline to a boil. Dissolve here milk powder, next stabilizer. Adding whole eggs, pasteurize to 82° C. Separately, caramelize sugar dry to dark. Deglaze with cream heated in microwave. Emulsify sugar and cream and mix with milk mix. Mature 24 hrs. at 4° C, then process or pacotize.

CLOUD CITRON (30 SERVINGS AT 30 G)

300 ml lemon juice
300 ml water
300 g sugar
50 g egg whites powder
2 gelatine sheets

Instructions:

Bring 200 ml water to a boil with sugar. Hydrate egg whites powder with 100 ml water. Dissolve bloomed gelatine in syrup, chill to 35° C. Mix syrup-gelatine with lemon juice and egg whites. Cool the whole to 4° C, then mount in mixer.

FINISHING

Fill 3 **Dobla Mini coconut cups** with brioche, ice cream, and cloud citron. Seal each shell with second shell. Arrange the three balls with the jar nolitela. Serve immediately.



- Cloud citron
- Glace caramel
- Brioche





65 minutes



60 servings



★★★★★

VOYAGE TO INDIA

WILL GOLDFARB

CHAI ICE MILK (50 SERVINGS AT 50 G)

20 g rooibos tea
 1200 cc milk
 250 g sugar
 11 gelatine sheets
 1000 cc coconut milk
 13 g agar-agar

Instructions:

Bring milk and sugar to boil. Dissolve bloomed gelatine and infuse tea 4 minutes. Bring coconut milk, agar-agar, and infusion to boil. Strain, set to 1 cm thickness. Cut disks with ring cutter (7 cm diameter).

FEUILLANTINE (12 SERVINGS AT 20 G)

100 g feuillantine
 25 g butter
 25 g cocoa butter
 100 g white chocolate

Instructions:

Melt fats separately, then mix with feuillantine. Roll out, cut with ring cutter 7 cm, reserve cold. Place under coconut gelatine (chai ice milk), top with parfait. Reserve in the showcase until ready to eat.

FINISHING

muscovado sugar
 spray dried coconut powder
 mango puree
 micro anise hyssop
 mild Madras curry

Dust parfait with curry and apricot flake salt. Toss caviar, puree and micro anise hyssop and dress parfait. Gently arrange **Dobla Spears white**. Top with muscovado sugar and coconut powder. Serve immediately.

MANGO CAVIAR (20 SERVINGS AT 25 G)

250 g mango puree
 1.8 g sodium alginate
 1.3 g sodium citrate
 250 g mango water
 6.5 g calcium chloride
 1000 ml water

Instructions:

Bring mango water to a boil to dissolve alginate. Strain, chill and mix with mango puree and sodium citrate. Dissolve calcium chloride in water. Pipe mango solution into cacl. solution. Allow to sit for 60 seconds, strain and rinse.

PARFAIT (15 SERVINGS AT 100 G)

300 g chocolate, 65% hacienda
 concepcion Michel Cluizel
 280 g egg yolks
 280 g water
 90 g milk powder
 30 g glucose powder
 375 ml cream

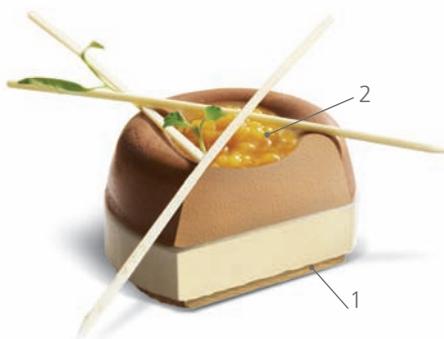
Instructions:

Boil 175 ml of the 375 ml cream and emulsify chocolate. Mount remaining cream and reserve cold. Bring water and glucose powder to a boil. Emulsify milk powder, followed by egg yolks. Cook to 82° C. Strain and mount until cold. Carefully mix pâte à bombe, cream and chocolate. Freeze in mould, unmould, and reserve cold.



Spears dark & white

Code: 71175 (1 box = 515 g)
 91175 (6 boxes)
 ± 950 pcs/kg



- Parfait
- Chai ice milk
- Feuillantine (1)
- Mango caviar (2)





JOHNNY CHAN

CHEE CHEE

MANDY

MOCHA

ORIENTAL DELIGHT

I have been in pastry for over 20 years. Having graduated from the Swiss Hotel School *Les Roches* in 1984, I worked as a Pastry Chef at *American Club* and *Hotel Nikko* before joining Siber Hegner (now part of DKSH) as Culinary Consultant in 1998. I am now Assistant General Manager of PastryGlobal, a new company distributing European premium pastry brands and products to the trade in Hong Kong, Macau and China.

Most important awards & prizes

In 1994 I won a Hong Kong Hotel Association scholarship to a management course at Lausanne Hotel School, Switzerland. I was also a member of the Hong Kong team at the Coupe du Monde pastry competition in 1997.

As vice president of the Hong Kong Bakery and Confectionery Association I am passionate about pastry, ever seeking new ideas, techniques and ingredients to benefit the industry in the greater China region. The aim is to share our knowledge and know-how with the young.

Thoughts on pastry and trends

Pastry is a very creative profession. Since economic growth and the influx of foreigners have prepared China for high-class western patisserie, we need inspired, well-trained pastry chefs to work in hotels, cake shops and restaurants. It is time for me to contribute what I have learned from the world masters I have worked with.





90 minutes



4 servings
(16 x 16 x 4.5 cm)



★★★

CHEE CHEE

Litchi mousse cake with chocolate biscuit

ALMOND COCOA BISCUIT

160 g almond paste 50%
 60 g sugar
 100 g egg yolks
 60 g eggs
 150 g egg whites
 60 g sugar
 50 g melted butter
 50 g cocoa powder
 50 g cake flour

Instructions:

Soften almond paste with sugar, and slowly add in eggs and egg yolks. Whisk egg whites with sugar, fold together with the almond mixture, melted butter, cocoa powder and cake flour. Pour mixture into a 30 x 40 cm frame and bake at 200° C for around 20 minutes.

LITCHI MOUSSE

1000 g litchi puree
 600 g whipped cream
 300 g Italian meringue
 40 g litchi liqueur
 30 g gelatine sheets

Instructions:

Boil half of the puree and add the soaked gelatine. Cool down the puree and mix it with the cold litchi puree. Add the liqueur, the cold meringue and the whipped cream.

JELLIFIED GUAVA CENTRE

900 g guava puree
 60 g sugar
 15 g gelatine sheets
 10 g lemon juice

Instructions:

Mix heated guava puree with sugar, lemon juice and the soaked gelatine, pour in mould and freeze.

FINISHING

Line a 16 cm square mould with a slab of biscuit, cover with litchi mousse and place the jellified guava in the centre, top up with litchi mousse. Freeze. Spray the frozen cake with white chocolate spray and allow the cake to defrost in refrigerator. Decorate the cake with **Dobla Blizzard triangle white/red** on the side and **Dobla Panatellas strawberry** on the top with a fresh litchi.

JOHNNY CHAN



Blizzard triangle white/red

Code: 73219 (1 box = ± 280 pcs)
 93219 (6 boxes)



Panatellas strawberry

Code: 73178 (1 box = 715 gr)
 93178 (6 boxes)
 ± 153 pcs/kg



■ Litchi mousse
 ■ Jellified guava centre
 ■ Almond cocoa biscuit



60 minutes



20 servings
(Ø 5 cm x 4 cm H)



★★

MANDY

JOHNNY CHAN

Mandarin mousse with chocolate crunch

FINISHING

MANDARIN MOUSSE

500 g mandarin puree
 300 g whipped cream
 150 g Italian meringue
 20 g Cointreau
 15 g gelatine sheets
 orange zest
 frozen red currant

Instructions:

Soak the gelatine and prepare the Italian meringue. Heat up a third of the puree and add in the soaked gelatine. Fold together the orange zests, the rest of the puree, the Italian meringue and the whipped cream.

Line the mould with a piece of chocolate biscuit, fill with mousse and place the red currant in the centre as wish, level the top and freeze. Then spray the frozen mousse with orange chocolate spray and allow the cake to defrost in refrigerator.

Line the **Dobla marbled Ballerina cups** with chocolate biscuit and top up with chocolate crunch. Place the sprayed mandarin mousse on top of the crunch. Decorate the top with red currant and mandarin orange. Highlight with **Dobla Puccini green/white** on the top.



Puccini comma white/green

Code: 73221 (1 box = ± 295 pcs)
 93221 (6 boxes)

CHOCOLATE CRUNCH

200 g rice crispies
 120 g dark chocolate (fine chopped)
 40 g marinated orange peel

Instructions:

Mix all ingredients.



Ballerina marbled

Code: 11256 (1 box = 105 pcs)

Tip!

You can use the Dobla Ballerina dark as well as the Dobla Ballerina marbled.



- Mandarin mousse
- Chocolate biscuit
- Chocolate crunch





90 minutes



3 servings
(16 cm Ø x 4.5 cm H)



★★

MOCHA

JOHNNY CHAN

GREEN TEA MOUSSE

400 g milk
 30 g green tea powder
 150 g egg yolks
 200 g sugar
 300 g green tea milk
 25 g gelatine sheets
 700 g whipped cream

Instructions:

Bring milk to boil and infuse with the green tea powder for 10 minutes. Whisk egg yolks with sugar, add in the hot green tea milk and keep whisking to a sabayon stage. Add soaked gelatine. When cool, fold in the whipped cream and the melted gelatine.

LIGHT ALMOND BISCUIT

Green tea mousse cake

100 g almond powder
 100 g icing sugar
 60 g egg yolks
 80 g eggs
 180 g egg whites
 70 g sugar
 80 g cake flour
 40 g butter

Instructions:

Whisk almond powder, icing sugar, eggs and egg yolks together. Whisk egg whites with sugar, fold together with the almond mixture, melted butter and cake flour. Using a round piping ring no. 9, pipe out round discs of 18 cm diameter on a baking mat. Bake at 180° C for about 15 minutes.

FINISHING

Line 18 cm cake ring with a layer of almond biscuit, cover with mousse and a second layer of almond biscuit. Top up with the rest of the green tea mousse. Chill. Cover the cake with a thin layer of green tea mirror glaze. Decorate the cake with **Dobla Mega curls white** and **Dobla Siena green/white**.



Siena green/white

Code: 73223 (1 box = ± 275 pcs)
 93223 (6 boxes)



Mega curls white

Code: 43120 (1 box = 2.5 kg)



■ Green tea mousse
 ■ Light almond biscuit







30 minutes



24 servings



★★★

ORIENTAL DELIGHT

Ginger flavoured mango mousse with cinnamon sable biscuit

CINNAMON SABLE BISCUIT

(for 24 biscuits of 3 mm x 60 mm Ø)

75 g unsalted butter
 70 g caster sugar
 30 g egg yolks
 35 g almond powder
 100 g flour
 10 g baking powder
 pinch of cinnamon & salt

Instructions:

Mix softened butter with caster sugar. Add the egg yolks, then the almond powder, the flour sifted with the baking powder, the salt and the cinnamon powder. Chill and roll down to 3 mm x 60 mm Ø discs. Bake at 180° C for about 10 minutes.

SPICY MANGO CREAM

(for 24 portions 70 mm Ø x 40 mm half spheres mould)

600 g spicy mango puree
 120 g icing sugar
 10 g lemon juice
 20 g gelatine sheets
 550 g whipped cream
 20 g Cointreau

Instructions:

Mix well the mango puree, lemon juice and icing sugar in a large mixing bowl. Fold in the whipped cream, Cointreau and the soaked gelatine. Pour into flexipan mould with frozen raspberries in the centres. Level the top with the cinnamon biscuits and freeze.

COINTREAU RASPBERRIES

(for about 24 portions to fill the mousse centers)

150 g frozen raspberries
 25 g Cointreau
 30 g sugar

Instructions:

Mix all ingredients together before garnishing.

CHOCOLATE SPRAY FOR THE MOUSSE

200 g white couverture
 200 g cocoa butter
 some orange colour

Instructions:

Melt white couverture and cocoa butter to 45° C and cool down to 36° C. Spray on the frozen mousse.

FINISHING

Dobla Cigarillos retro and Dobla Curls duo.

JOHNNY CHAN



Curls duo

Code: 42154 (1 box = 4 kg)
 42159 (1 box = 1.5 kg)
 92159 (6 x 1.5 kg)



Cigarillos retro

Code: 73175 (1 box = 700 g)
 93175 (6 boxes)
 ± 285 pcs/kg



■ Mango cubes
 ■ Spicy mango mousse
 ■ Cointreau raspberries
 ■ Cinnamon sable biscuit



RIK PRINS

AMAZING CHOCOLATE
CANNELONI'S

FLAUNTING CHOCOLATE
RASPBERRY

At 12, baking tarts and making desserts was my favourite thing. A year later, I started formal training, taking pastry courses. After a decade of learning, the lure of adventure took me to Curaçao, first as head pastry chef at *De Hollandse Bakkerij*, afterwards I started as salesman and test baker at the local bakery ingredients distributor. During the following 2.5 years I moved into sales in the Caribbean region and demonstrated pastry in Latin America for Döhler.

At the end of 1999 I went to the Netherlands to refocus. In 2000 I moved to Dobla as Sales Manager for several European countries and in this job my patisserie know-how is still from great value.

I am active in Dobla's product development forum and, creating innovative products that look handmade. In late 2006 I set up a whole new line - The Chef's Collection.

My passion for the craft has grown on different fronts and will continue to do so in the future.

Vision of patisserie

Pastry chefs should always seek to improve taste and designs with new techniques and colours, the challenge of this fascinating craft. Training is vital for future development. Knowledge lets you invent new techniques and creations and hence innovation.





75 minutes



± 20 servings



★★★

AMAZING CHOCOLATE CANNELONI'S

MANGO ESPUMA

200 g fresh mango
100 g mineral water
2 gelatine sheets
1 capsule N2O

Instructions:

Soak the gelatine in a bowl with plenty of cold water. Puree the fresh mangos with 50 g mineral water. Strain the mango puree through a fine sieve. Squeeze out the softened gelatine leaves thoroughly and heat them in a pan with the other 50 g mineral water until the gelatine has completely dissolved. Add a small quantity of mango puree, mix well, and then mix everything together. Pour this compound into a (kidde) whipped cream maker and fit the high-pressure cartridge. Chill evenly, shaking from time to time, and use.

RASPBERRY MOUSSE

825 g raspberry puree
500 g egg white
750 g sugar
250 g water
1500 g lightly whipped cream
10 g gelatine

Instructions:

Beat the egg whites then boil the sugar in the water up to 121° C. Pour the mixture carefully into the beaten egg whites. Then allow to cool completely whilst stirring. Add the melted gelatine. Then fold in the raspberry puree and the lightly whipped cream.

FINISHING

Cannelloni, dark, large, place chopped pieces of mango underneath, piped with the Mango espuma. Finish with a flower.

Cannelloni dark, medium, cut various types of fresh fruit into small cubes and stuff the cannelloni with them.

Cannelloni dark, small, pipe a small quantity of raspberry mousse underneath. Put a raspberry in the middle. Finish with a raspberry glaze.

This recipe makes use of the new decorations from the 'Chef's Collection' which will shortly be available from Dobra.

RIK PRINS



- Mango espuma
- Mango pieces
- Assorted fresh fruit pieces (1)
- Raspberry mirror (2)
- Raspberry mousse
- Raspberry



70 minutes



± 48 servings



★★★

FLAUNTING CHOCOLATE RASPBERRY

RIK PRINS

DARK CHOCOLATE BISCUIT

430 g almond paste
130 g sugar
210 g egg yolks
150 g eggs

250 g egg white
130 g sugar

100 g flour
175 g cocoa powder
100 g melted butter

Instructions:

Mix the almond paste, sugar, egg yolks and eggs well. Beat the sugar and egg white until stiff. Blend the two mixtures together. Then add the sieved flour, cocoa and melted butter. Spread over a baking sheet covered with greaseproof paper. Bake at 190° C.

RASPBERRY MOUSSE

825 g raspberry puree
500 g egg white
750 g sugar
250 g water
1500 g lightly whipped cream
10 g gelatine

Instructions:

Beat the egg whites. Boil the sugar and water to 121° C. Carefully pour the mixture into the egg whites and allow to cool completely whilst stirring. Add the melted gelatine. Then fold in the raspberry puree and the lightly whipped cream.

CHOCOLATE MOUSSE

150 g egg yolks
250 g sugar syrup 1:1
250 g dark chocolate (70% cocoa)
6 gelatine sheets
900 g whipped cream

Instructions:

Whip the cream lightly. Melt the chocolate and soak the gelatine leaves in cold water. Boil the sugar syrup and add it slowly to the egg yolks. Whisk this mixture until cold. Warm the soaked gelatine leaves with a little water until dissolved and blend with egg white mixture. Add this to the melted chocolate and finally blend in the lightly whipped cream.

PUFFED RICE WAFER

400 g puffed rice
300 g melted white chocolate
100 g softened butter

Instructions:

Mix everything together and form to shape (14 cm diameter ring) between sheets of kitchen foil.

CHOCOLATE GLAZE

240 g whipped cream
280 g water
360 g sugar
120 g cocoa powder
6 gelatine leaves

Instructions:

Soften the leaves of gelatine in cold water. Mix the cream, sugar and water together. Bring to the boil. Then add the cocoa powder and mix together well. Allow the mixture to simmer for 3 minutes. Take the pan off the heat and add the gelatine when the mixture is at approx. 50° C. Allow the mixture to cool completely.

If making a mirror surface, heat the mixture to approx 50° C.

FINISHING

Make the raspberry mousse and fill rings, 14 cm diameter and 2 cm high. Put these in the freezer. Put the chocolate biscuit at the bottom of the cake ring (16 cm). Paint it with raspberry jam, then put the puffed rice wafer on top. Fill the cake ring up to just above half height with the chocolate mousse. Press the frozen wafer of raspberry mousse into it and fill the cake ring with more chocolate mousse. Put the gateau in the fridge for 2 hours and then in the freezer. Glaze the gateau with a chocolate glaze. Heat isomalt sugar and make a balloon, see photograph! Place beneath a raspberry with a small piece of gold leaf.

This recipe makes use of the new decorations from the 'Chef's Collection' which will shortly be available from Dobra.



- Dark chocolate biscuit
- Raspberry mousse
- Chocolate mousse
- Puffed rice wafer
- Chocolate glaze



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Eric Kakebeen

President of Dobra

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The Recipes

Over 20 famous chefs from different parts of the world show you the secrets of their recipes in Dobla's first recipe book, a unique publication aimed specifically at the use of chocolate decorations and cups.

More than a hundred wonderful recipes with a modern flavour - both literally and metaphorically - are paraded before you, each with its own local touch. A highly international brotherhood of chefs introduces you to the tastes of the world, all illustrated with photographs by some of the very best food photographers.

