| Name | Quantity, grams | Comment |
|--|-----------------|--|
| Almond powder | 138 | |
| Baking powder | 1 | |
| Butter 82% | 132 | |
| Cocoa powder | 38 | |
| Dark chocolate Valrhona Guanaja 70% | 292 | Could be replaced with other chocolate with the same % of cacao products |
| Egg whites | 82 | From 3 eggs approximately |
| Egg yolks | 102 | From 5 eggs approximately |
| Flour 9-10,5% protein | 166 | |
| Gelatin powder 200 bloom | 4 | |
| Glucose syrup | 10 | |
| Ground coffee beans | 26 | |
| Hazelnut praline | 60 | |
| Icing sugar | 40 | |
| Lemon juice | 5 | |

Ingredients for Equador cake

| Milk 3,2% | 290 | |
|---------------------------------------|-----|--|
| Milk chocolate Valrhona Jivara 40% | 20 | Could be replaced with other chocolate with the same % of cacao products |
| Pectin x58 | 7 | |
| Sea salt | 4 | |
| Sugar | 437 | |
| Whipping cream 35% | 657 | |
| White chocolate Valrhona Opalys 33% | 100 | Could be replaced with other chocolate with the same % of cacao products |
| Whole coffee beans | 20 | |
| Whole eggs | 20 | From 1 egg approximately |