

Name	Quantity, grams	Comment
Sugar	3700	
Brown sugar	225	Can be replaced with regular sugar
Icing sugar	800	
Pearl sugar	90	Not necessary
Glucose syrup	290	
Inverted sugar	10	Can be replaced with honey
Honey	45	Can be replaced with inverted sugar
Egg whites	1700	
Egg yolks	630	
Whole eggs	1800	
Fleur de sel salt	2,5	Can be replaced with regular sea salt
Sea salt	50	
Coffee extract	55	Can be replaced with instant coffee
Ground coffee	55	
NH pectin	55	
Gelatin 200 Bloom	145	
Arabic gum	35	Not necessary
Xanthan gum	0,9	
Milk 3,2%	1000	
Whipping cream 35%	3000	Cream with other fat content (from 30% to 36%) can be used instead
Sublime Elle&Vire (a mixture of cream and mascarpone)	1400	You can mix the cream with mascarpone yourself
Sour cream 30%	100	
Lamination butter 84%	1050	82% butter can be used instead
Butter 82%	1300	
Grapeseed oil	130	Can be replaced with any odorless oil
Hazelnut oil	8	Can be replaced with any odorless oil
Cream cheese	60	
Mascarpone	890	
Vanilla powder	2	Can be replaced with vanilla pod seeds
Vanilla pod	1 pcs	
Orange blossom water	65	Not necessary
Fresh passion fruit	1 pcs	Frozen passion fruit puree with seeds can be used instead
Fresh pineapple	250	
Fresh coconut	1 pcs	
Golden Delicious apples	3000	
Fresh strawberry	900	

Fresh blueberry	150	
Fresh blackberry	150	
Frozen strawberry	250	
Frozen wild strawberry	100	
Frozen raspberry	100	
Coconut puree	275	
Lime juice	60	
Orange juice	55	
Blackcurrant puree	225	
Blackberry puree	100	
Strawberry puree	225	
Yuzu puree	8	
Lychee puree	125	
Passion fruit puree	15	
Guava puree	30	
Pineapple puree	150	
Apple juice	820	
Ginger	2	
Lime zest	30	
Orange zest	2,5	
Neutral glaze (nappage)	2200	
Candied orange	50	
Candied lemon	50	
Mix of candied fruits (lemon, orange, cherry, cranberry)	540	
Citric acid	1,5	
Vinegar	7	
Grand Marnier liqueur	33	Not necessary
Cointreau liqueur	4	Not necessary
Soho liqueur	15	Not necessary
Coconut liqueur	28	Not necessary
Raspberry liqueur	10	Not necessary
Kirschwasser liqueur	40	Not necessary
Almond flakes	220	
Almond	163	
Hazelnut paste	24	
Almond paste (marzipan) 60-70%	220	
Old-fashioned almond-hazelnut praline	480	
Almond powder	320	
Cornflakes	250	
Flour T45 (strong flour)	1800	
Flour T55 (all-purpose flour)	1300	
Buckwheat flour	40	
Cornstarch	140	
Custard powder	20	
Baking powder	8	
Fresh yeast	95	

White chocolate 33%	1400	
Valrhona Inspiration Strawberry chocolate	100	Not necessary
Valrhona Dulcey 35% caramelized chocolate	260	Other chocolate with the same cocoa butter % can be used instead
Milk chocolate 40 %	120	
Dark chocolate 70%	400	
Cocoa butter	100	
Water soluble yellow food colouring		
Water soluble red food colouring		
Water soluble white food colouring		
Water soluble purple food colouring		
Fat soluble red food colouring		