

Ingredients for the “Best Mousse Cakes by Dinara Kasko” course

Name	Quantity, grams	Comment
Alcohol 40%	SQ	For decoration
All-purpose flour	15	
Almond powder	278	
Baking powder	3	
Black fat-soluble colorant	SQ	
Butter 82%	360	
Candied grapefruit	60	
Dark chocolate Valrhona Alpaco 66%	138	Could be replaced with other chocolate with the same % of cacao products
Chocolate Valrhona Biskelia 34%	137	Could be replaced with other chocolate with the same % of cacao products
Citric acid	1	
Cocoa beans	25	

Cocoa butter	450	
Cocoa powder	61	
Condensed milk	166	
Dextrose	50	
Egg whites	618	From 21 whole eggs approximately
Egg yolks	307	From 16 whole eggs approximately
Eggs (whole)	499	From 10 whole eggs approximately
Fat-soluble white food coloring	SQ	
Flour 9-10.5% protein	323	
Fresh grapefruit	1 pc	
Fresh lime	1 pc	
Powdered gelatin 180 Bloom	26	
Gianduja	35	

Glucose syrup	311	
Grape seed oil	5	
Grapefruit juice	133	
Grapefruit pulp	140	
Hazelnut	520	
Hazelnut flour	85	
Hazelnut paste	120	
Icing sugar	165	
Inverted sugar	29	
Lemon juice	35	
Lemon puree	42	
Lime juice	15	
Limoncello liqueur	13	
Milk 2.5%	535	

Milk chocolate Cacao Barry Ghana 40%	120	Could be replaced with other chocolate with the same % of cacao products
Mint leaves	12	
Mint liqueur	60	
Passion fruit puree	110	
Peach liqueur	55	
Pearl luster dust	SQ	
Pectin NH	20	
Pink fat-soluble coloring	SQ	
Pink luster dust	SQ	
Pistachios	40	
Powdered gelatin 200 Bloom	33	
Red fat-soluble colorant	SQ	
Red water-soluble colorant	SQ	

Royaltine	10	
Sea salt	4	
Strawberries	250	
Strawberry puree	150	
Sugar	1591	
Vanilla pod	2 pcs	
Vegetable oil	49	
Water-soluble purple food coloring	SQ	
Whipping cream 35%	1963	
White chocolate 33%	1320	Could be replaced with other chocolate with the same % of cacao products
White peach puree	395	
White peaches	200	