

List of the necessary ingredients for the classic cakes course

The indicated amount of the ingredients is required specifically for the number of cakes indicated in the recipe. In case you change the shape and size the amount of the necessary ingredients may vary.

Name	Amount, gram	Teacher's comment
Sugar	2110	
Powdered sugar	115	
Inverted sugar	88	Can be replaced with honey
Neutral gel (nappage)	20	
Fondant	250	
Egg whites	1080	
Egg yolks	622	
Eggs	720	
Salt	3,5	
Coffee extract	12	Can be replaced with instant coffee
Espresso	475	
Pectin NH	4,5	
Gelatin 200 Bloom	16	
Milk	230	
Cream 35%	1600	
Butter 82%	965	
Sour cream 30%	240	
Vegetable oil	60	
Mascarpone	375	
Almond liqueur (Amaretto)	180	
Apricot brandy or liqueur	20	Not necessary
Dark rum	25	Not necessary
Vanilla pod	5	Different cream flavors can be used
Lemon juice (fresh)	5	
Fresh raspberry	320	Can be replaced with different berries
Fresh strawberry	500	Can be replaced with different berries
Blueberry	50	Can be replaced with different berries
Pitted cherry (fresh or frozen)	300	
Apricot (pitted)	200	
Cocktail or fresh cherry	12 cherries	
Skinned almond	200	
Almond flakes	100	
Hazelnut flower	50	
Almond flour	225	
All-purpose flour	422	
Baking powder	5	
Potato starch	116	
Corn starch	20	
Powdered cinnamon	2	
Dark red cocoa powder	160	Can be replaced with regular cocoa powder
White chocolate 33%	100	
Dark chocolate 70%	540	
Dark chocolate 80%	30	