

Name	Quantity, gram	Tutor's comment
Sugar	3168	
Brown sugar	757	Can be substituted with regular sugar
Icing sugar	623	
Glucose syrup	535	
Inverted sugar	174	Can be substituted with honey
Eggs (whites)	1888	
Eggs (yolks)	773	
Eggs (whole)	2525	
Salt Fleur de sel	4	Any other sea salt can be used as well
Sea salt	29	
Arabica coffee beans	135	
Ground coffee	35	
Espresso	440	
Pectin NH	31	
Gelatine 200 Bloom	13	
Milk 3,2%	2050	
Whipping Cream 35%	3896	
Condensed milk	150	
Clarified butter	187	
Butter for leavening 84%	1922	Butter 82% can be used as well
Butter 82%	63	
Grape seed oil	340	Can be substituted with any odorless oil
Mascarpone cream cheese	730	
Vanilla pod	2 pods	
Lemon juice	100	
Raspberry puree	730	
Pink grapefruit puree	880	
Valrhona Absolu Cristal neutral glaze	1310	
Pecans	250	
Pistachios	350	
Chopped almonds	125	
Hazelnut	100	
Hazelnut flour	345	
Hazelnut paste	315	
Hazelnut praline	400	
Pistachio paste without sugar and dyes	505	
Pistachio praline	775	
Almond flour	1177	
Pistachio flour	230	
Strong flour T45	320	
All-purpose flour T55	1540	
Baking powder	14	
Dark cocoa powder	15	

White chocolate Valrhona Opalys 33%	1452	Other chocolate with the same % of cocoa content can be used as well
Caramelized chocolate Valrhona Dulcey 35%	716	Other chocolate with the same % of cocoa content can be used as well
Milk chocolate Valrhona Jivara 40 %	115	Other chocolate with the same % of cocoa content can be used as well
Milk chocolate Valrhona Bahibe 46%	983	Other chocolate with the same % of cocoa content can be used as well
Milk chocolate Valrhona Tanariva 33%	455	Other chocolate with the same % of cocoa content can be used as well
Chocolate Valrhona Caraibe 66%	1040	Other chocolate with the same % of cocoa content can be used as well
Chocolate Valrhona Araguani 72%	595	Other chocolate with the same % of cocoa content can be used as well
Dark chocolate P125 Coeur de Guanaja 80%	200	Other chocolate with the same % of cocoa content can be used as well
Valrhona praline with pecan	463	Pralines from other manufacturers and/or with other nuts can be used as well
Gianduja with milk chocolate Valrhona	370	Can be substituted with a mixture of nut paste or praline and chocolate
Cocoa beans pieces	242	
Royaltin	350	
Cocoa butter	129	
Edible gold leaf for decoration	1 leaf	Optional