## List of the necessary ingredients for cookies

The specified number of ingredients is necessary for the number of products that is stated in the recipes. When changing the shape and size of the products, the number of necessary ingredients may decrease/increase.

| Name | Quantity, gram | Teacher's commentary |
| :---: | :---: | :---: |
| Sugar | 290 |  |
| Brown sugar | 75 | You can replace it with white sugar |
| Powdered sugar | 215 |  |
| Glucose syrup | 25 |  |
| Honey | 45 | Not necessarily, you can replace it with invert sugar |
| Eggs (egg whites) | 30 |  |
| Eggs (yolks) | 60 |  |
| Eggs (whole) | 190 |  |
| Salt | 9 |  |
| Citric acid | 1 |  |
| Yellow pectin | 2 |  |
| NH pectin | 2 |  |
| Milk | 45 |  |
| 82\% butter | 620 |  |
| Passion fruit puree with or without seeds | 75 |  |
| Mango puree | 75 |  |
| Vanilla pod | 0.5 |  |
| Orange zest | 5 |  |
| Peanut paste (butter) | 25 |  |
| Praline | 170 |  |
| Hazelnut flour | 50 |  |
| Almond flour | 90 |  |
| All - purpose flour (protein content 10-11\%) | 835 |  |
| Cocoa powder | 15 |  |
| Baking powder | 22 |  |
| Nutmeg | 1 pcs | Not obligatory |
| 40\% milk chocolate | 300 |  |
| 70\% dark chocolate | 150 |  |
| Valrhona Inspiration Raspberry chocolate | 150 | Not necessarily, it is used to glaze madeleines |
| Cocoa butter | 30 |  |

## List of the necessary ingredients for pound and travel cakes

The specified number of ingredients is necessary for the number of products that is stated in the recipes. When changing the shape and size of the products, the number of necessary ingredients may decrease/increase.

| Name | Quantity, <br> gram |  |
| :--- | :---: | :--- |
| Sugar | 1200 |  |
| Brown sugar | 75 | Can be replaced with white sugar |
| Powdered sugar | 690 |  |
| Glucose syrup | 50 |  |
| Inverted sugar | 12 | Not necessary, can be replaced with honey |
| Honey | 100 |  |
| Egg whites | 210 |  |
| Egg yolks | 270 |  |
| Eggs | 7 |  |
| Salt | 2 |  |
| Citric acid | 70 | Not necessary, can be replaced with any liquid |
| Dark rum | 7 |  |
| Yellow pectin | 100 |  |
| Neutral glaze (nappage) | 200 |  |
| Cream 35\% | 475 |  |
| Butter 82\% | 75 |  |
| Cream cheese | 1,5 | Other flavourings can be used |
| Vanilla pod | 300 |  |
| Fresh carrot | 2 lemons |  |
| Lemon | 175 |  |
| Lemon juice (fresh) | 175 |  |
| Orange juice (fresh) | 110 | Can be replaced with lemon or lime juice |
| Yuzu juice | 200 |  |
| Candied lemon | 5 | Not necessary |
| Pistachio paste (without sugar) |  | Can be made by yourself by grinding pistachios with powdered |
| Pistachio flour | 60 | sugar in a food processor |
| Green pistachio | 100 |  |
| Toasted hazelnut | 500 |  |
| Toasted walnut | 40 |  |
| Almond paste 70\% (marzipan) | 55 |  |
| Hazelnut flour | 70 |  |
| All-purpose flour (protein | 545 |  |
| content 11\%) |  |  |
| Cocoa powder | 60 |  |
| Baking powder | 20 |  |
| Ground cinnamon | 2 |  |
| Nutmeg | 1 nutmeg |  |
| Ground cloves | 0,5 |  |
| Milk chocolate 40\% | 700 |  |
| Dark chocolate 70\% | 900 |  |
| Pure cocoa paste (cocoa liquor) | 25 |  |
| Deodorized vegetable oil | 242 |  |
| Aerosol vegetable oil (spray | 1 piece | Not necessary |
| demulant, grease spray) | 100 | Used for decoration, not necessary |
| Cocoa nibs |  |  |
|  |  |  |

