

List of ingredients for the “Travel Cakes by Karim Bourgi” course

Name	Quantity, grams	Comment
Almond powder	20	
Arabica beans	42	
Blond chocolate Valrhona Dulcey 35%	497	
Brown sugar	20	
Butter 84%	700	
Chopped almonds or pieces of cocoa beans	63	
Cocoa butter	45	
Cocoa powder	10	
Dark chocolate Valrhona Caraïbe 66%	300	
Dark chocolate Valrhona P125 Coeur de Guanaja	100	
Dry butter 84%	100	

Egg whites	563	from 19 whole eggs
Egg yolks	97	from 5 whole eggs
Espresso	30	
Feuilletine (wafer crumbs)	45	
Fine sugar	200	
Flour T45	250	
Gelatin powder	8	
Glucose syrup	46	
Gold leaf	sufficient quantity	
Grape seed oil	260	
Ground coffee	31	
Icing sugar	343	
Inverted sugar	27	
Mascarpone	273	

Milk 2.5%	250	
Milk chocolate Valrhona Bahibe 46%	1783	
Milk chocolate Valrhona Jivara 40%	115	
Milk chocolate Valrhona Tanariva 33%	227	
Neutral glaze Valrhona Absolu Cristal	210	
Pecan praline Valrhona	463	
Raw pecans	250	
Salt fleur de sel	2	
Sea salt	5	
Sugar	569	
Toasted almond powder	442	
Whipping cream 35%	906	

White chocolate Weiss White Aneo 34%	119	
Whole eggs	506	from 10 whole eggs