

### List of ingredients for the Basic Cupcake Course

Name	Quantity, grams	Comment
All-purpose flour	336 g	
Almond powder	74 g	
Apricot puree	190 g	
Baking powder	11 g	
Bananas	87 g	
Butter 82%	262 g	
Coarsely ground coffee	5 g	
Cream cheese	184 g	
Dark chocolate Valrhona Coeur de Guanaja	17 g	Could be replaced with other chocolate with the same % of cacao products
Egg white powder	21 g	

Egg whites	390 g	From 13 eggs approximately
Egg yolks	148 g	From 8 eggs approximately
Freeze-dried strawberry powder	20 g	
Fresh apricots (pitted)	99 g	
Fresh lemon	1 pc	
Fresh lime	4 pcs	
Fresh or frozen strawberries	275 g	
Fresh strawberries	9 pc	Used for decoration
Powdered gelatine 200 Bloom	32 g	
Glucose syrup	236 g	
Grapeseed oil	156 g	
Greek yoghurt	57 g	

Honey	55 g	
Icing sugar	50 g	
Lemon juice	119 g	
Lime juice	147 g	
Marzipan 60%	322 g	
Fresh mint	30 g	
Muscovado sugar	52 g	
Passionfruit puree	52 g	
Pear puree	70 g	
Pecans	124 g	
Pectin NH	11 g	
Potato starch	30 g	
Rice flour	30 g	

Roasted pecans	70 g	
Sea salt	7 g	
Sugar	818 g	
Vanilla pod	3 pcs	
Vanilla powder	5 g	
Whipping cream 35%	1037 g	
White chocolate Valrhona Opalys 33%	102 g	Could be replaced with other chocolate with the same % of cacao products
Whole eggs	210 g	From 5 eggs approximately
Whole milk 25%	47 g	