Name	Quantity,	Tutor's comment
Name	gram	rutor's comment
Sugar	1347	
Coconut sugar	14	Can be substituted with
		regular sugar
Powdered sugar	205	
Dextrose	73	Can be substituted with
Clusaca augura	102	regular sugar
Glucose syrup Citric acid	103	
Citric acid	0,35	Can be substituted with
Inulin for cold	33,8	powdered sugar or glucose
indini for cold		syrup
		Can be substituted with
Inverted sugar	73	honey
Eggs (whites)	471	,
Doctourized eggs (whites)	110	Regular egg whites can be
Pasteurized eggs (whites)	110	used as well
Eggs (yolks)	396	
Eggs (whole)	519	
Salt	2	
Cinnamon powder	1	
Berry tea	7	
Pectin NH	19	
Gelatine 180 bloom	52	
Milk	428	
Cream 35%	1896	
Butter 82%	483	
Coconut oil	24	
Olive oil	39	
Grapeseed oil	49	Can be substituted with
•		any odorless vegetable oil
Cream cheese	252	
Greek yogurt	78	
Yogurt powder Yopols	8	Not necessary
Apple liquor	19	Not necessary
Lemon liquor Limoncello	13	Not necessary
Vanilla bean	2,5 beans	
Lemon juice	11	
Lime juice	21	
Grapefruit juice	133	
Grapefruit pulp	140	
Grapefruit zest	0,5 of	
Cratad sarrat	grapefruit 80	
Grated carrot		
Carrot juice	58	

Fresh peeled apples	50	
Orange pulp	153	
Orange zest	0,5 of	
	orange	
Peeled mango	40	
Mango pulp	58	
Passion fruit puree	117	
Candied grapefruit	30	Can be made by yourself
		according to the recipe
		from the video tutorial
Apple puree	36	
Wild berry puree	100	
Wild berry mixture (frozen	30	
or fresh)		
Liposoluble red colorant	1 pack	
Liposoluble yellow colorant	1 pack	
Liposoluble green colorant	1 pack	
Liposoluble black colorant	1 pack	
Liposoluble white colorant	1 pack	
Water soluble orange	1	
colorant	1 pack	
Pecan nut	10	
Macadamia nut	230	
Macadamia nut shell	20	
Walnuts	65	
Hazelnut	420	
Hazelnut paste	60	
Almond flour	260	
Hazelnut flour	54	
Coconut flakes	20	
Flour	634	
Rice flour	31	
Potato starch	13	
Corn starch	5,5	
Baking powder	4	
Dark cocoa powder	52	
· .		
White chocolate 31%	980	Othor observate the
Caramelized chocolate (for	120	Other chocolate with the
example, Valrhona Dulcey)		same % of cocoa content can be used as well
		Other chocolate with the
Milk chocolate (Valrhona Biskelia 34 %)	96	same % of cocoa content
		can be used as well
	44	Other chocolate with the
Milk chocolate 46% Valrhona Bahibe		same % of cocoa content
		can be used as well
		can be used as Well

Milk chocolate Alunga Milk chocolate Ghana Dark chocolate Valrhona Alpaco 66%	73	Other chocolate with the same % of cocoa content
		can be used as well
		Other chocolate with the
	69	same % of cocoa content
		can be used as well
		Other chocolate with the
	83	same % of cocoa content
		can be used as well
Gianduja	21	Can be substituted with nut
		paste mixture/praline and
		chocolate
Pieces of cocoa beans	15	
Waffle crumb (Royaltin)	10	
Strawberry chocolate	70	Can be substituted with
Valrhona Passion		white chocolate
Cocoa butter	717	