

**List of ingredients for the “Timeless Classic” course
by Marusya Manko**

Name	Quantity, grams	Comment
Agar-agar 1200 g/cm ²	20	
All-purpose flour	2035	
Albumin	5	
Baking powder	13	
Baking soda	35	
Baked apples	500	
Bilberries	320	
Blackberries	130	
Blueberry juice	140	
Butter 82.5%	2040	
Citric acid	5	
Coarse ground almond flour	100	
Cocoa powder	200	
Cognac	60	
Condensed milk	780	
Cream cheese	900	At least 60% fat in dry matter
Currant juice	180	

Dark chocolate	375	
Drained sour cream 25-30%	150	
Drained sour cream 30-35%	1900	
Dulce de leche	360	
Eggs whites	900	From 30 eggs approximately
Eggs yolks	125	From 7 eggs approximately
Fresh blueberries	200	
Fresh coconut	1 pc	
Fresh or frozen blueberries	320	
Glucose syrup	120	
Honey	350	
Icing sugar	730	
Inverted sugar	150	
Milk 2.5%	330	
Nuts (hazelnuts, walnuts or peanuts)	300	
Pectin NH	14	
Prunes	300	
Refined vegetable oil	50	
Sugar	1275	

Trimolin	20	
Unscented vegetable oil	50	
Vanilla extract	10	
Vanilla pod	3 pcs	
Vanilla sugar	10	
Vinegar 5-7%	8	
Walnuts	220	
Whipping cream 33-35%	970	
White chocolate	150	
Whole eggs	540	From 11 eggs approximately