

Name	Quantity, grams	Comment
1 module		
Almond paste 55%	461 g	
Almond paste 66%	140 g	
ANTEP Pistachio paste Sosa	395 g	Could be replaced with other pistachio paste 100%
ANTEP pistachio powder	230 g	
Baking powder	27 g	
Butter 82%	1012 g	
Cacao butter	2 g	
Cake flour	90 g	
Calamansi puree	36 g	
Cassonade brown sugar or raw cane sugar	590 g	
Caster sugar	127 g	
Cream UHT 35%	180 g	

Dark chocolate Valrhona Caraïbe 66%	200 g	Could be replaced with other chocolate with the same % of cacao products
Dark rum	26 g	
Dextrose	6 g	
Dry butter	90 g	
Powder egg whites	35 g	
Egg whites	730 g	From 24 eggs approximately
Egg yolks	176 g	From 9 eggs approximately
Flour T55	486 g	
Fresh bananas	500 g	
Fresh lime	3 pcs	
Fresh orange	4 pcs	
Powdered gelatin 200 Bloom	3 g	
Glycerine	11 g	
Glucose syrup	130 g	
Grapeseed oil	60 g	

Icing sugar	90 g	
Inverted sugar	27 g	
Lemon juice	60 g	
Lime juice	101 g	
Milk	50 g	
Olive oil	100 g	
Passion fruit juice	35 g	
Pear puree	214 g	
Pectin NH	17 g	
Pink grapefruit puree	440 g	
Pistachio praline	210 g	
Pistachio praline Valrhona	565 g	
Pistachios	200 g	
Almond powder	385 g	
Sea salt	16 g	
Sugar	429 g	

Tangerine puree	288 g	
Vanilla pod	1 pc	
White chocolate Valrhona Opalys 33%	905 g	Could be replaced with other chocolate with the same % of cacao products
Whole eggs	568 g	From 11 eggs approximately

2 module		
Powdered gelatin 200 Bloom	38 g	
Agar-agar 1200 g/cm ²	3 g	
Ascorbic acid	1g	
Baking powder	35 g	
Brown sugar	144 g	
Butter 82%	712 g	
Cocoa butter	54 g	
Cocoa powder	43 g	
Cornstarch	25 g	
Dark chocolate 70%	100 g	

Egg whites	220 g	From 11 eggs approximately
Egg yolks	150 g	From 5 eggs approximately
Fine salt	2 g	
Flour 9-10.5% protein	525 g	
Fresh basil leaves	23 g	
Fresh grapefruit	1 pc	
Fresh limes	4 pcs	
Fresh orange	1 pc	
Glucose syrup	150 g	
Grape seed oil	92 g	
Hazelnut oil	33 g	
Hazelnut powder	45 g	
Hazelnuts	330 g	
Icing sugar	131 g	
Isomalt	37 g	
Lemon juice	349 g	

Lime juice	220 g	
Marzipan 66%	267 g	
Milk chocolate Valrhona Jivara 40%	166 g	Could be replaced with other chocolate with the same % of cacao products
Milk powder	60 g	
Pectin NH	10 g	
Powdered egg whites	2 g	
Sea salt	9 g	
Sea salt Guérande	2 g	
Snow sugar	50 g	
Sugar	826 g	
Vanilla pod	1 pc	
Whipping cream 35%	195 g	
Whole fresh eggs	372 g	From 8 eggs approximately

3 module

Anise star	1 pc	
Brown sugar	142 g	
Butter 82%	615 g	
Caster sugar	100 g	
Cinnamon	10 g	
Cocoa butter	37 g	
Cornstarch	27 g	
Dark chocolate Valrhona Araguani 72%	275 g	Could be replaced with other chocolate with the same % of cacao products
Dark chocolate Valrhona Caraïbe 66%	240 g	Could be replaced with other chocolate with the same % of cacao products
Dextrose powder	50 g	
Egg yolks	256 g	From 13 eggs approximately
Flour 11% protein	90 g	
Flour 9-10.5% protein	417 g	
Full fat milk 3-3.5%	441 g	

Powdered gelatin 200 Bloom	5 g	
Glucose syrup	170 g	
Grapeseed oil	500 g	
Mascarpone	163 g	
Milk 2.5%	750 g	
Nappage Valrhona Absolu cristal	300 g	
Pecan nuts	259 g	
Sea salt	11 g	
Sugar	525 g	
Sweetened condensed milk	150 g	
Vanilla pod	2 pcs	
Whipping cream 33-35 %	879 g	
Whole eggs	564 g	From 12 eggs approximately

4 module

All-purpose flour	252 g	
Almond powder	25 g	
Almond paste 60%	87 g	
Almond paste 70%	170 g	
Baking powder	5 g	
Brown sugar	51 g	
Butter 82%	694 g	
Cocoa butter	60 g	
Cocoa nibs	117 g	
Cocoa powder	32 g	
Coconut puree	182 g	
Dark chocolate Valrhona Caraïbe 66%	988 g	
Dark rum	23 g	
Edible silver flakes	10 g	Used for decoration
Egg whites	209 g	From 7 eggs approximately
Egg yolks	266 g	From 13 eggs approximately

Fat soluble green coloring	5 g	
Fat soluble yellow coloring	10 g	
Feuilletine (wafer crumbs)	110 g	
Fresh lemon juice	83 g	
Fresh raspberries	250 g	Used for decoration
Glucose syrup	199 g	
Grapeseed oil	40 g	
Hazelnut paste	158 g	
Hazelnut praline	63 g	
Inverted sugar	45 g	
Iota-carrageenan Sosa	4 g	
Fresh lemon	4 pcs	
Fresh lime	1 pc	
Lime juice	12 g	
Liqueur Malibu	15 g	

Mango crispy wet-proof Sosa	50 g	
Mango puree	225 g	
Milk 2.5%	370 g	
Milk chocolate Valrhona Jivara 40%	47 g	
Milk chocolate Valrhona Tanariva 33%	108 g	
Mint leaves	30 g	Used for decoration
Passion fruit puree	150 g	
Pectin NH	13 g	
Pineapple puree	75 g	
Powdered gelatin 200 Bloom	4 g	
Sea salt	10 g	
Silver gelatin sheets 170 Bloom	10 g	
Sour cream 20%	155 g	
Sugar	609 g	

Sweetened condensed milk	45 g	
Vanilla beans	3 pcs	
Water-soluble red tomato coloring	1 g	
White chocolate Valrhona Ivoire 35%	908 g	
Whipping cream 35%	1083 g	
Whole eggs	408 g	From 8 eggs approximately

5 module		
All-purpose flour	70 g	
Almond powder	210 g	
Baking powder	2 g	
Blackberry puree	100 g	
Butter 82%	271 g	
Caster sugar	500 g	
Citric acid	5 g	

Cocoa butter	200 g	
Cocoa powder	28 g	
Coconut powder	447 g	
Cornstarch	73 g	
Egg whites	1863 g	
Egg yolks	396 g	
Feuilletine (wafer crumbs)	10 g	
Flour T45	110 g	
Fresh coconut	1 pc	
Fresh lime	2 pcs	
Fresh orange	1 pc	
Fresh strawberries	900 g	
Frozen strawberries	250 g	
Grapeseed oil	135 g	
Hazelnuts	510 g	
Hazelnut powder	85 g	

Hazelnut paste	120 g	
Honey	9 g	
Icing sugar	499 g	
Liqueur Cointreau	4 g	Optional
Lychee puree	125 g	
Malibu liqueur	74 g	
Mascarpone	905 g	
Milk 2.5%	378 g	
Milk chocolate Cacao Barry Ghana 40%	70 g	
Orange juice	55 g	
Pectin NH	13 g	
Powdered gelatin 180 Bloom	7 g	
Powdered gelatin 200 Bloom	38 g	
Raspberry liqueur	10 g	
Raspberry pieces	100 g	
Red berry pulp	40 g	

Red food coloring	10 g	
Red water soluble food coloring	5 g	
Sea salt	2 g	
Soho liqueur	15 g	Optional
Strawberry chocolate Inspiration Valrhona	100 g	
Sugar	1160 g	
Vanilla beans	3 pcs	
Vinegar	7 g	
Whipping cream 33-35%	340 g	
White chocolate 35%	100 g	
White chocolate 33%	450 g	
Whole eggs	330 g	
Wild strawberries puree	100 g	
Xanthan gum	5 g	