

List of the necessary ingredients for pound and travel cakes

*The specified number of ingredients is necessary for the number of products that is stated in the recipes.
When changing the shape and size of the products, the number of necessary ingredients may decrease/increase.*

Name	Quantity, gram	Teacher's comment
Sugar	1200	
Brown sugar	75	Can be replaced with white sugar
Powdered sugar	690	
Glucose syrup	50	
Inverted sugar	12	Not necessary, can be replaced with honey
Honey	45	
Egg whites	100	
Egg yolks	210	
Eggs	270	
Salt	7	
Citric acid	2	
Dark rum	70	Not necessary, can be replaced with any liquid
Yellow pectin	7	
Neutral glaze (nappage)	100	
Cream 35%	200	
Butter 82%	475	
Cream cheese	75	
Vanilla pod	1,5	Other flavourings can be used
Fresh carrot	300	
Lemon	2 lemons	
Lemon juice (fresh)	175	
Orange juice (fresh)	175	
Yuzu juice	110	Can be replaced with lemon or lime juice
Candied lemon	200	
Pistachio paste (without sugar)	5	Not necessary
Pistachio flour	60	Can be made by yourself by grinding pistachios with powdered sugar in a food processor
Green pistachio	100	
Toasted hazelnut	500	
Toasted walnut	40	
Almond paste 70% (marzipan)	55	
Hazelnut flour	70	
All-purpose flour (protein content 11%)	545	
Cocoa powder	60	
Baking powder	20	
Ground cinnamon	2	
Nutmeg	1 nutmeg	
Ground cloves	0,5	
Milk chocolate 40%	700	
Dark chocolate 70%	900	
Pure cocoa paste (cocoa liquor)	25	
Deodorized vegetable oil	242	
Aerosol vegetable oil (spray demulant, grease spray)	1 piece	Not necessary
Cocoa nibs	100	Used for decoration, not necessary

List of the necessary ingredients for cookies

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Name	Quantity, gram	Teacher's commentary
Sugar	290	
Brown sugar	75	You can replace it with white sugar
Powdered sugar	215	
Glucose syrup	25	
Honey	45	Not necessarily, you can replace it with invert sugar
Eggs (egg whites)	30	
Eggs (yolks)	60	
Eggs (whole)	190	
Salt	9	
Citric acid	1	
Yellow pectin	2	
NH pectin	2	
Milk	45	
82% butter	620	
Passion fruit puree with or without seeds	75	
Mango puree	75	
Vanilla pod	0.5	
Orange zest	5	
Peanut paste (butter)	25	
Praline	170	
Hazelnut flour	50	
Almond flour	90	
All - purpose flour (protein content 10-11%)	835	
Cocoa powder	15	
Baking powder	22	
Nutmeg	1 pcs	Not obligatory
40% milk chocolate	300	
70% dark chocolate	150	
Valrhona Inspiration Raspberry chocolate	150	Not necessarily, it is used to glaze madeleines
Cocoa butter	30	

List of the necessary ingredients for macarons

The specified number of ingredients is necessary for the number of products that is stated in the recipes. When changing the shape and size of the products, the number of necessary ingredients may decrease/increase.

Name	Quantity, gram	Teacher's comment
Sugar	1415	
Powdered sugar	1210	
Glucose syrup	180	
Dark red cocoa powder	120	
Black cocoa powder	20	Used for decoration only
Cocoa butter	40	
Eggs (whites)	900 (whites of 30 eggs)	
Salt	4,5	
Instant coffee	3	
Ground coffee	10	Used for decoration only
Espresso	85	
Pectin NH	9	
Cream 35%	825	
Butter 82%	97	
Dorblu cheese	150	
Olive oil ExtraVirgin	35	
Vanilla pod	1 pod	
Ripe and hard pear	3 pears	
Lime	4 limes	
Lemon juice (fresh)	30	
Frozen raspberry	150	
Passion fruit	150	
Blood orange puree	125	
Tarragon	25	
Raspberry-red water-soluble coloring	1 packet	
Black water-soluble coloring	1 packet	
Yellow water-soluble coloring	1 packet	
Green water-soluble coloring	1 packet	
Red water-soluble coloring	1 packet	
Hazelnut	100	
Almond	100	
Almond flour	1190	
White chocolate	390	
Milk chocolate 40%	520	
Caramelized chocolate	290	

List of the necessary ingredients for the chocolate bonbons

*The specified number of ingredients is necessary for the number of products that is stated in the recipes.
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Name	Quantity, gram	Teacher's comment
Dextrose	20	Necessary if you are going to store bonbons for more than one week
White fat-soluble food coloring	1 packet	Necessary if you are going to color bonbons this color
Yellow fat-soluble food coloring	1 packet	Necessary if you are going to color bonbons this color
Green fat-soluble food coloring	1 packet	Necessary if you are going to color bonbons this color
Red fat-soluble food coloring	1 packet	Necessary if you are going to color bonbons this color
Orange fat-soluble food coloring	1 packet	Necessary if you are going to color bonbons this color
Black fat-soluble food coloring	1 packet	Necessary if you are going to color bonbons this color
Fresh green basil	4	Can be replaced with different herbs (thyme, tarragon, rosemary, etc.)
Inverted sugar	50	
Dark cocoa powder	200	
Brown sugar	15	
Grand Marnier liqueur	25	Can be replaced with any other orange liqueur
Citric acid	2	
Lemons	6 lemons	
Cocoa butter	1000	
Almond	100	
Almond flour	15	
Wheat flour	15	
Hazelnut paste	10	
Yellow pectin	10	
Edible gold dust	1 packet	Can be replaced with another color
Raspberry puree	70	
Mango puree	30	
Passion fruit puree	100	
Yuzu puree	30	
Dark rum	20	
Sugar	600	
Glucose syrup	100	

Cream 35%	300	
Butter 82%	100	
Cream cheese	5	
Salt	4	
Alcohol 90%	100	
Vanilla pod	1 pod	
Hazelnut	100	
White chocolate	1000	
Milk chocolate 40%	1000	
Dark chocolate 70%	1500	

List of the necessary ingredients for éclairs

*The specified number of ingredients is necessary for the number of products that is stated in the recipes.
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Name	Quantity, gram	Teacher's comment
Sugar	750	
Brown sugar	50	Can be replaced with white sugar
Powdered sugar	120	
Glucose syrup	440	
Inverted sugar	15	Not necessary
Eggs (whites)	25	
Eggs (yolks)	240	
Eggs	1800	
Salt	35	
Soda	10	
Instant coffee	12	
Espresso	280	
Pectin NH	31	
Natur Emul	6	Can be replaced with powdered lecithin
Neutral glaze (nappage)	810	
Gelatin 200 Bloom	42	
Milk	2600	
Sweetened condensed milk	75	
Cream 35%	850	
Butter 82%	1400	
Vanilla pod	3 pods	Other flavourings can be used
Lemon juice (freshly squeezed)	25	
Frozen raspberry	130	
Raspberry puree	450	
Coconut puree	222	Coconut milk can be used
Mango puree	900	
Passion fruit puree with seeds	60	Fresh passion fruit can be used
White water-soluble food coloring	7	
Yellow water-soluble food coloring	1	
Praline	60	
Almond flour	10	
All-purpose flour (11% protein content)	870	
Wholemeal rice flour	150	
Cocoa powder	30	
Cornstarch	135	
Cocoa nibs	25	Not necessary
Milk chocolate 40%	20	
Dark chocolate 80%	53	
Dark chocolate 70%	262	
Crispy wafer crumbs (feuilletine, royaltine)	50	
White chocolate 33%	935	
Cocoa butter	50	
Aerosol vegetable oil (spray demulant, grease spray)	1 piece	Not necessary

List of the necessary ingredients for tartlets

*The specified number of ingredients is necessary for the number of products that is stated in the recipes.
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Name	Quantity, gram	Teacher's commentary
Sugar	860	
Brown sugar	215	You can replace it with white sugar
Powdered sugar	435	
Glucose syrup	290	
Dextrose	7	Not obligatory
Invert sugar	65	You can replace it with honey
Neutral glaze (nappage)	300	
Eggs (egg whites)	215	
Eggs (yolks)	844	
Eggs (whole)	800	
Salt	27	
Instant coffee	9	
Coffee beans	45	
Matcha tea	11	
NH pectin	5	
Yellow pectin	0.5	Not obligatory
Gelatin 200 bloom	15	
Agar-agar	2.5	
Xanthan gum	1.5	
Milk	250	
35% cream	1900	
82% butter	1000	
82-84% butter for puff pastry (dry butter)	250	You can use regular 82% butter of the best quality
Olive oil	170	
Cream cheese	250	
Mascarpone cheese	210	
White vinegar	2	You can replace it with lemon juice
Orange liqueur	12	Not obligatory
Limoncello	20	Not obligatory
Coffee liqueur	20	Not obligatory
Dark rum	16	Not obligatory
Vanilla pod	1	You can use other flavors for creams
Lemon juice (fresh)	277	
Yuzu juice	80	You can replace it with lemon or lime juice
Green apples	2 pcs	
Bananas	7 pcs	
Pitted cherries (fresh or frozen)	150	
Orange	2 pcs	
Passion fruit puree	111	
Mango puree	87	

Fat-soluble yellow dye	1 pack	
Fat-soluble white dye	1 pack	
Fat-soluble green dye	1 pack	
Pesto sauce	50	
Peeled walnuts	320	
Hazelnut	180	
Almond flour	250	
Flour	1500	
Baking powder	5	
Potato starch	8	
Cornstarch	10	
Powdered cinnamon	1	
Whole nutmeg	1 pcs	
Coriander seeds	3	
White sesame seeds	35	
Black sesame seeds	10	
Poppy seeds	20	
Dark red cocoa powder	20	You can use regular cocoa powder
Cocoa butter	257	
33% white chocolate	930	
40% milk chocolate	160	
70% dark chocolate	353	
64% dark chocolate	20	
Pure cocoa paste (cocoa liquor)	45	
Crispy wafer crumbs (feuilletine, royaltine)	50	You can replace it with puffed rice, corn flakes or cookie crumbs

List of the necessary ingredients for cakes and petite gateaux

*The specified number of ingredients is necessary for the number of products that is stated in the recipes.
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Name	Quantity, gram	Teacher's comment
Sugar	1000	
Brown sugar	25	Can be replaced with white sugar
Powdered sugar	150	
Glucose syrup	60	
Glucose powder	25	Can be replaced with glucose syrup
Inverted sugar	35	
Dark red cocoa powder	20	
Cocoa butter	100	
Eggs (whites)	360 (12 eggs)	
Egg (yolks)	360 (18 eggs)	
Eggs	205 (4 eggs)	
Salt	5	
Instant coffee	5	
Coffee beans	25	
Pectin NH	10	
Gelatin 200 Bloom	20	
Milk	450	
Cream 35%	1800	
Butter 82%	300	
Mascarpone	200	
Balsamic vinegar	2	Can be replaced with lemon juice
Orange liqueur	25	
Strawberry liqueur	15	
Vanilla pod	1	You can use different flavors for cream
Lemon juice (fresh)	10	
Fresh strawberry	500	You can use different fruit / berries for decor
Fresh raspberry	125	You can use different fruit / berries for decor
Blueberry	50	You can use different fruit / berries for decor
Orange	4 oranges	
Frozen raspberry	195	
Frozen strawberry	650	
Red fat-soluble coloring	1 packet	
Hazelnut paste	120	
Praline	150	
Almond flour	150	
Hazelnut flour	100	
Flour	180	
Potato starch	50	
Milk chocolate 40%	100	
Dark chocolate 80%	30	
Dark chocolate 70%	650	
Dark chocolate 64%	55	
Crispy wafer crumbs (feuilletine, royaltine)	20	
Raspberry chocolate Valrhona Inspiration Strawberry	200	Can be replaced with white chocolate