

## List of the necessary ingredients for éclairs

Name	Amount, 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	
Whole sweetened condensed milk	75	
Cream 35%	850	
Butter 82%	1400	
Vanilla pod	3 pods	Different cream flavors 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	
Green water-soluble food coloring	1	
Praline	60	
Pistachio paste (sugarless)	130	
Green pistachios	300	
Almond flour	10	
All-purpose flour (11% protein content)	870	
Whole meal rice flour	150	
Cocoa powder	30	
Corn starch	135	
Cocoa beans sherds (cocoa beans)	25	Not necessary
Milk chocolate 40%	20	
Dark chocolate 80%	53	
Dark chocolate 70%	262	
Waffle crumb (royaltine)	50	
White chocolate 33%	935	
Cocoa butter	50	
Aerosol vegetable oil (spray demulant, grease spray)	1 piece	Not necessary