













## List of required instruments and equipment for the 13 Cheesecakes


*(Pictures of the instruments are here for reference purposes only. You don't have to purchase exactly the same instruments)*

Name	Picture	Quantity	Necessary	Optional	Comment
A whisk		1 pc	+		
A heat-resistant silicone spatula		1 pc	+		
A knife		1 pc	+		
A pastry brush		1 pc	+		

Scissors		1pcs		+	
A plastic scraper		1 pc		+	
A cutting board		1 pc		+	
A fine strainer/sifter		1 pc	+		
A rolling pin		1 pc	+		

A plastic or metal bowl 1L		2 pcs	+		
A 1L measuring cup		1 pc		+	
A saucepan 1L		1 pc	+		
Accurate 0.1 gram scales		1 pc	+		





A digital probe thermometer		1 pc	+		
An infrared thermometer		1 pc		+	
A microwave oven		1 pc		+	




A heart-shaped cake ring 16 cm in diameter and 4 cm high		1 pc		+	
A 15 mm open star piping tip		1 pc	+		
A 12 mm open star piping tip		1 pc	+		
A 10-11 cm round cutter		1 pc	+		

A cake ring 18 cm in diameter and 6 cm high		1 pc	+		
A vegetable peeler		1 pc	+		
A heat gun		1 pc		+	
A gas torch		1 pc		+	

A 7 mm Closed Star piping tip		1 pc	+		
A Saint-Honore piping tip		1 pc	+		
A round piping tip d-14 mm		1 pc	+		

A medium-sized offset spatula		1 pc	+		
A planetary mixer		1 pc		+	A hand mixer can be used instead
A food processor		1 pc		+	Is used to make the praline

A hand blender		1 pc	+		
Parchment paper		1 roll	+		
Cling film		1 roll			
Disposable gloves		1 pack	+		

Disposable piping bags		7 pcs	+		
Guitar sheets (acetate sheets)		2 pcs	+		
Acetate strip		1 roll			