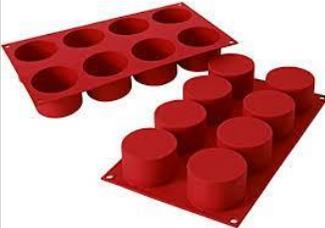


## A list of all the necessary tools and equipment for the cakes by Dinara Kasko

*(Photos are given for illustrative purposes. It is not necessary to purchase exactly the same tools and equipment)*

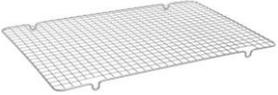
| Name   | Picture  | Quantity | Essential | If possible | Comment   |
|--|--|----------|-----------|-------------|---|
| <p style="text-align: center;">A silicone pastry mold<br/>APPLES</p>                   |     | One      |           | +           | Can be substituted by the shape shown down below  |
| <p style="text-align: center;">A silicone mold 6 cm in diameter and 6 cm in height</p> |    | One      |           | +           | Can be used to substitute the shape up above      |
| <p style="text-align: center;">A silicone pastry mold<br/>CHOCOLATE BLOCK cake</p>     |  | One      |           | +           | Can be substituted by the shapes shown down below |

|   |   |                    |  |          |  |
|---|---|--------------------|--|----------|--|
| <p>Cake rings 14 and 16 cm in diameter and 5 cm in height</p>               |    | <p>One of each</p> |  | <p>+</p> | <p>Can be used to substitute the shape up above</p>      |
| <p>A silicone pastry mold HEART cake</p>                                    |   | <p>One</p>         |  | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Cake rings 14 and 16 cm in diameter and 5 cm in height</p>               |    | <p>One of each</p> |  | <p>+</p> | <p>Can be used to substitute the shape up above</p>      |
| <p>A silicone pastry mold mini CLOUD 120 by Silikomart and Dinara Kasko</p> |   | <p>One</p>         |  | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Cake rings 14 and 16 cm in diameter and 5 cm in height</p>               |  | <p>One of each</p> |  | <p>+</p> | <p>Can be used to substitute the shape up above</p>      |

|  |  |            |  |          |  |
|--|--|------------|--|----------|--|
| <p>A silicone pastry mold<br/>SPHERES</p>                          |  | <p>One</p> |  | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Silikomart CF 104 Cube</p>                                      |   | <p>One</p> |  | <p>+</p> | <p>Can be used to substitute the shape up above</p>      |
| <p>Silicone pastry mold Silikomart SF 002<br/>7 cm in diameter</p> |  | <p>One</p> |  | <p>+</p> | <p>Can be used to substitute the shape up above</p>      |

|   |   |                    |  |          |  |
|---|---|--------------------|--|----------|--|
| <p>A silicone pastry mold for tart<br/>SPIRAL</p>             |    | <p>One</p>         |  | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Cake ring 15 cm in diameter and 2 cm in height</p>         |    | <p>One</p>         |  | <p>+</p> | <p>Can be used to substitute the shape up above</p>      |
| <p>A silicone pastry mold<br/>ORIGAMI cake</p>                |  | <p>One</p>         |  | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Cake rings 14 and 16 cm in diameter and 5 cm in height</p> |  | <p>One of each</p> |  | <p>+</p> | <p>Can be used to substitute the shape up above</p>      |

|                                 |  |     |   |   |  |
|---------------------------------|--|-----|---|---|--|
| Whisk                           |    | One | + |   |  |
| Heat-resistant silicone spatula |    | One | + |   |  |
| Knife                           |    | One | + |   |  |
| Scissors                        |   | One |   | + |  |
| Plastic scraper                 |  | One |   | + |  |

|                        |  |     |   |   |  |
|------------------------|--|-----|---|---|--|
| Wire rack for glazing  |   | One |   | + | Used for coating the cakes with velour and glaze. Can be substituted by a baking tray with silicone mat or food plastic wrap |
| Medium off-set spatula |   | One |   | + |  |
| Small off-set spatula  |   | One | + |   |  |
| Small zester           |  | One | + |   |  |

|                                 |   |     |   |   |  |
|---------------------------------|---|-----|---|---|--|
| Rolling pin                     |    | One | + |   |  |
| Round cutter 4-5 cm in diameter |    | One | + |   |  |
| Cutting board                   |   | One |   | + |  |
| Fine-mesh sieve                 |  | One | + |   |  |

|   |   |     |   |   |  |
|---|---|-----|---|---|--|
| Coarse-mesh sieve   |   | One | + |   |  |
| Perforated cake ring for tarts 16 cm in diameter and 2 cm in height |    | One | + |   |  |
| Frame for baking 16x16 cm and 4 cm in height                        |    | One |   | + | Used for assembling cake<br>Chocolate block in its original<br>mold  |
| Frame for baking 18x18 cm and 2 cm in height                        |  | One |   | + | Used for baking sponge cake. It<br>can also be baked in a different<br>shape (e.g. cake ring) or simply on<br>the baking tray without any frame. |

|   |   |            |  |          |  |
|---|---|------------|--|----------|--|
| <p>Frame for baking 21x21 cm and 2 cm in height</p>                           |    | <p>One</p> |  | <p>+</p> | <p>Used for baking the sponge cake.<br/>This frame can be used to substitute the one shown down below.</p> |
| <p>Silicone frame Flexipan 25x35 with borders for baking the sponge cakes</p> |    | <p>One</p> |  | <p>+</p> | <p>This form can be substituted with the one shown above</p>   |
| <p>Silicone shape Silikomart 5 cm in diameter and 1.4 cm in height</p>        |    | <p>One</p> |  | <p>+</p> | <p>A different shape can be used. For example, the one with semi-spheres 3-4 cm in diameter.</p>           |
| <p>Silicone shape Silikomart 4 cm in diameter</p>                             |  | <p>One</p> |  | <p>+</p> | <p>Semi-spheres 3 cm in diameter can also be used.</p>   |

|                                      |   |     |   |   |  |
|--------------------------------------|---|-----|---|---|--|
| Measuring cup 1 litre in volume      |    | One |   | + |  |
| Plastic bowls 1 litre in volume      |    | Two |   | + |  |
| Saucepan 1 litre in volume           |    | One | + |   |  |
| Silicone mat                         |   | Two |   | + |  |
| Precise scales with a pitch of 0.5 g |  | One | + |   |  |

Digital thermometer with a probe



One

+

Immersion blender



One

+

|                        |   |            |  |          |   |
|------------------------|---|------------|--|----------|---|
| <p>Microwave oven</p>  |   | <p>One</p> |  | <p>+</p> |   |
| <p>Planetary mixer</p> |    | <p>One</p> |  | <p>+</p> | <p>Necessary to make the work efficient</p>   |
| <p>Food processor</p>  |  | <p>One</p> |  | <p>+</p> | <p>Used for preparing praline. It is allowed to use the ready-made praline/paste from the manufacturer.</p> |

|                               |  |        |   |   |  |
|-------------------------------|--|--------|---|---|--|
| Compressor and food spray gun |   | One    |   | + | Used for coating pastries with velour. It is allowed to use the ready-made velour in aerosol cans. |
| Food plastic wrap             |   | 1 roll | + |   |  |
| Pergament                     |   | 1 roll | + |   |  |
| Disposable gloves             |  | 1 pack | + |   |  |

|                        |   |        |   |  |                              |
|------------------------|---|--------|---|--|------------------------------|
| Disposable pastry bags |  | 1 roll | + |  |                              |
| Border tape 5.5-6 cm   |  | 1 roll | + |  | Used for assembling the cake |