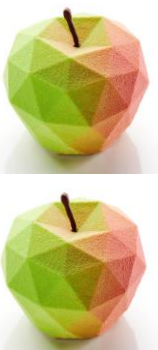
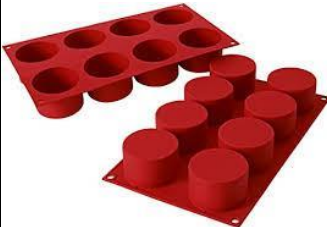











## A list of all the necessary tools and equipment for the cakes by Dinara Kasko






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

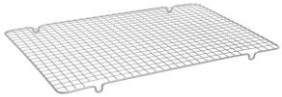



Name	Picture	Quantity	Essential	If possible	Comment
A silicone pastry mold APPLES		One		+	Can be substituted by the shape shown down below
A silicone mold 6 cm in diameter and 6 cm in height		One		+	Can be used to substitute the shape up above
A silicone pastry mold CHOCOLATE BLOCK cake		One		+	Can be substituted by the shapes shown down below



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

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

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





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 Chocolate block in its original mold
Frame for baking 18x18 cm and 2 cm in height		One		+	Used for baking sponge cake. It can also be baked in a different shape (e.g. cake ring) or simply on the baking tray without any frame.




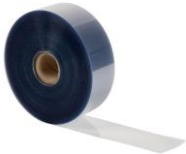
Frame for baking 21x21 cm and 2 cm in height		One		+	Used for baking the sponge cake. This frame can be used to substitute the one shown down below.
Silicone frame Flexipan 25x35 with borders for baking the sponge cakes		One		+	This form can be substituted with the one shown above
Silicone shape Silikomart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

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	+		

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

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