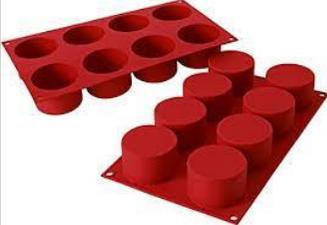


## A list of all the necessary tools and equipment for the cakes by Dinara Kasko

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

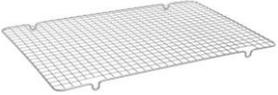
Name	Picture	Quantity	Essential	If possible	Comment
A silicone pastry mold APPLES		One		+	Can be substituted by the shape shown down below
A silicone mold 6 cm in diameter and 6 cm in height		One		+	Can be used to substitute the shape up above
A silicone pastry mold CHOCOLATE BLOCK cake		One		+	Can be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

<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 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 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 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 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	+		

<p>Coarse-mesh sieve</p>		<p>One</p>	<p>+</p>		
<p>Perforated cake ring for tarts 16 cm in diameter and 2 cm in height</p>		<p>One</p>	<p>+</p>		
<p>Frame for baking 16x16 cm and 4 cm in height</p>		<p>One</p>		<p>+</p>	<p>Used for assembling cake Chocolate block in its original mold</p>
<p>Frame for baking 18x18 cm and 2 cm in height</p>		<p>One</p>		<p>+</p>	<p>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.</p>

<p>Frame for baking 21x21 cm and 2 cm in height</p>		<p>One</p>		<p>+</p>	<p>Used for baking the sponge cake. 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