









## List of required instruments for cheesecake preparation

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

Name	Picture	Quantity	Necessary	Desirable	Comment
A whisk		1 pcs	+		
A heat-resistant silicone spatula		1 pcs	+		
A knife		1 pcs	+		
A pastry brush		1 pcs	+		
Scissors		1pcs		+	




A plastic scraper		1 pcs		+	
A cutting board		1 pcs		+	
A fine strainer/sifter		1 pcs	+		
A rolling pin		1 pcs	+		
A plastic or metal bowl 1L		2 pcs	+		

A 1L jug		1 pcs		+	
A saucepan 1L		1 pcs	+		
Accurate 0,1 gram scales		1 pcs	+		
A digital probe thermometer		1 pcs	+		


An infrared thermometer		1 pcs		+	
A microwave oven		1 pcs		+	
A cake ring 18 cm in diameter and 6 cm high		1 pcs	+		
A heart-shaped cake ring 16 cm in diameter and 4 cm high		1 pcs		+	

A heatgun		1 pcs		+	
A gas torch		1 pcs		+	
A 7mm closed star piping tip		1 pcs	+		

A 15 mm open star piping tip		1 pcs	+		
A 12 mm open star piping tip		1 pcs	+		
A 10-11 cm round cutter		1 pcs	+		
A medium-sized off-set spatula		1 pcs	+		

A stand mixer		1 pcs		+	A hand mixer can be used instead
A food processor		1 pcs		+	Is used to make the praline
A hand blender		1 pcs	+		

Parchment paper		1 roll	+		
Cling film		1 roll			
Disposable gloves		1 pack	+		
Disposable piping bags		7 pcs	+		
Paper towels		1 roll		+	

Guitar sheets (acetate sheets)		2 pcs	+		
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