














List of the necessary tools and equipment for the “Best Mousse Cakes by Dinara Kasko” course

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





| Name | Photo | Quantity | Necessary | Optional | Comment |
|-----------------------------------|--|----------|-----------|----------|---------|
| A whisk |  | 1 pc | + | | |
| A heat-resistant silicone spatula |  | 1 pc | + | | |
| A knife |  | 1 pc | + | | |
| Scissors |  | 1 pc | + | | |





| | | | | | |
|------------------------|---|------|---|---|--|
| A rolling pin |  | 1 pc | + | | |
| A plastic scraper |  | 1 pc | | + | |
| A fine zest grater |  | 1 pc | + | | |
| A pastry brush |  | 1 pc | + | | |
| A small offset spatula |  | 1 pc | + | | |

| | | | | | |
|------------------------|---|------|---|---|--|
| A cutting board |  | 1 pc | + | | |
| A fine strainer/sifter |  | 1 pc | + | | |
| A spiral whisk |  | 1 pc | + | | |
| A ruler |  | 1 pc | | + | |




| | | | | | |
|---|---|-------|---|---|---|
| Measuring cup 1L |  | 1 pc | | + | Is used to make ganaches and creams. You can use a measuring cup of a different volume or replace it with a small bowl. |
| Plastic bowls 1L |  | 5 pcs | | + | You can use plastic bowls of a different volume |
| A saucepan 1L |  | 1 pc | + | | You can use a saucepan of a different volume |
| Silicone mold Flexipan Inspiration Guy Demarle 25*35 cm with borders |  | 1 pc | | + | Is used to bake the sponge. Other baking frames can be used instead |


| | | | | | |
|-------------------------------------|--|------|---|---|---|
| A baking frame 16x16 cm |  <small>www.sima-land.ru</small> | 1 pc | | + | Is used to bake the sponge. Other baking frames can be used instead |
| A baking frame 25x35 cm |  <small>www.sima-land.ru</small> | 1 pc | + | | Is used to bake the sponge. Other baking frames can be used instead |
| A baking ring of 16 cm in diameter. |  | 1 pc | + | | |

| | | | | | |
|------------------------------------|---|------|---|---|--|
| A food processor |  | 1 pc | + | | |
| A silicone mat |  | 1 pc | | + | |
| Precise scales at a pitch of 0.5 g |  | 1 pc | + | | |
| An infrared thermometer |  | 1 pc | | + | |

| | | | | | |
|-------------------------------|--|------|---|---|--|
| A digital probe thermometer |  | 1 pc | + | | |
| A hand blender |  | 1 pc | + | | |
| A spray gun with a compressor |  | 1 pc | | + | |
| A microwave oven |  | 1 pc | | + | |

| | | | | | |
|------------------------|---|--------|---|---|--|
| A planetary mixer |  | 1 pc | | + | Is necessary to make the work efficient. |
| Cling film |  | 1 roll | + | | |
| Parchment paper |  | 1 roll | + | | |
| Disposable pastry bags |  | 1 roll | + | | |

| | | | | | |
|--|--|------|--|---|---|
| A silicone pastry mold HEART cake |  | 1 pc | | + | Can be substituted by the molds shown down below |
| A silicone pastry mold CHOCOLATE BLOCK cake |  | 1 pc | | + | Can be substituted by the molds shown down below |
| A silicone pastry mold for cake Pearls |  | 1 pc | | + | Can be substituted by the molds shown down below |

| | | | | | |
|--|---|---------------|--|----------|---|
| <p>A silicone pastry mold for cake Origami</p> |  | <p>1 pc</p> | | <p>+</p> | <p>Can be substituted by the molds shown down below</p> |
| <p>A silicone pastry mold for cake Mosaic</p> |  | <p>1 pc</p> | | <p>+</p> | <p>Can be substituted by the molds shown down below</p> |
| <p>Paper towels</p> |  | <p>1 roll</p> | | <p>+</p> | |