

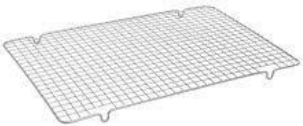
List of the necessary tools and equipment for the Pastry Beginner course 2.0

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

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

Scissors		1 pc	+			
A plastic scraper		1 pc		+		
A small offset spatula		1 pc	+			
A cutting board		1 pc	+			
A fine strainer/sifter		1 pc	+			

A medium offset spatula		1 pc		+		
A fine zest grater		1 pc	+			
Measuring cups 0.5L		4 pcs		+		
Plastic bowls 1L		5 pcs		+		
A saucepan 1L		1 pc	+			

A silicone mat		1 pc		+		
Silicone perforated mat		1 pc		+		
A glazing rack		1 pc		+		
Precise scales at a pitch of 0.5 g		1 pc		+		

A digital probe thermometer		1 pc	+			
An infrared thermometer		1 pc		+		
A hand blender		1 pc	+			
A planetary mixer		1 pc		+		

A food processor		1 pc		+	Is used to make praline	
Cling film		1 roll	+			
Baking parchment paper		1 roll	+			
Disposable pastry bags		1 roll	+			

Disposable paper muffin mold (bottom d=5 cm, top d=6.5 cm, h=4 cm, V=85 ml)		9 pcs	+			
A Closed Star piping tip d=11 mm		1 pc	+			
A Parisian spoon		1 pc		+		
A round piping tip d=10 mm		1 pc	+			

An éclair piping tip (Ateco №230)		1 pc		+		
An éclair cutter		1 pc		+		
An Open Star pastry tip d=15 mm (Martellato BF0867)		1 pc	+		Is used to pipe the éclairs	
Open Star piping tip d=12 mm		1 pc	+			

A metal frame 35x35 cm and h=3 cm		1 pc	+			
A round baking ring d=18 cm		1 pc	+			
A heat gun		1 pc		+		
A blowtorch		1 pc	+			

Paper towels		1 roll		+		
Guitar sheets		2 pcs				