



School of Quenelle

 **HESTAN®**

Ingredients and Tools

Below are the ingredients and tools that you will need for the class.

Ingredients:

Market Fruit: Pears, Apples, Blueberries, Blackberries, Cherries, Rhubarb or the like.

Fresh Sage & Fresh Rosemary

Whole Orange

Whole Mexican Cinnamon

Candied Ginger

Corn Starch

Brown Sugar

Champagne Vinegar

Heavy Cream

Crème Fraîche

Powdered Sugar

Vanilla Extract

Granulated Sugar

Slivered Almonds

Unsalted Butter

Baking Powder

Cake Flour

Salt

Buttermilk

Tools

Four Large Mixing Bowls (glass or stainless steel)

Measuring Cups and Spoons

Cutting Board and Knives

Kitchen Aid With Paddle Attachment (if available)

Medium Tall Pot

Medium Sauté Pan

Parchment Paper

Large Whisk

Rubber Spatulas

Large Baking Dish or Oven Safe Pie Plate

Sheet Tray

Medium Ice Cream Scoop

At any point in the course that you have a comment or a questions regarding the material, please add them to the **Q&A** section on Zoom and Chef Allison will be glad to address it.