




















List of the necessary tools and equipment for cookies

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

Name	Picture	Quantity	Essential	If possible	Comment
Whisk		1 pcs	+		
Heat-resistant silicone spatula		1 pcs	+		
Knife		1 pcs	+		
Scissors		1 pcs	+		

Plastic scraper		1 pcs		+	
Fine zester		1 pcs	+		
Medium-size paint brush		1 pcs	+		
Small off-set spatula		1 pcs	+		
Cutting board		1 pcs	+		

Fine-meshed sieve		1 pcs	+		
Ruler		1 pcs	+		
Plastic bowls, volume -1L		2 pcs		+	You can use bowls of a different volume
Saucepan, volume -1L		1 pcs	+		You can use a saucepan of a different volume
Silicone mat		1 pcs		+	





Perforated silicone mat		1 pcs		+	
Madeleine molds (silicone or stainless) of any size		1 pcs		+	You can use any mold
Closed French star nozzle for a pastry bag, 7mm diameter		1 pcs		+	
Accurate scales with a pitch of 0.5 g		1 pcs	+		
Digital thermometer with a probe		1 pcs	+		





Microwave oven		1 pcs		+	
Stand mixer		1 pcs		+	Desirable for efficient work.
Spatula for working with chocolate		1 pcs		+	
Plastic film		1 roll	+		

Baking paper		1 roll	+		
Disposable gloves		1 pack	+		
Disposable pastry bags		7 pcs	+		
Acetate sheet		1 sheet		+	Used for rolling the dough
Paper towels		1 pack		+	

List of the necessary tools and equipment for pound and travel cake





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

Name	Picture	Quantity	Essential	If possible	Comment
Whisk		One	+		
Heat-resistant silicone spatula		One	+		
Knife		One	+		
Vegetable peeler		One			

Scissors		One	+		
Plastic scraper		One		+	
Small zester		One	+		
Medium-sized paint brush		One		+	Is used to coat with nappage
Small off-set spatula		One	+		

Cutting board		One	+		
Large-holed grater		One	+		
Fine-meshed sieve		One	+		
Plastic bowls (volume: 1 liter)		Five		+	Bowls of different size can be used
Saucepan (volume: 1 liter)		One	+		A saucepan of different dimension can be used

Wire rack for glazing		One		+	Is used to glaze cakes. Can be of different shape
Frame for baking 30x30 cm		One		+	Used only once to make fruit jelly. Not necessary
Pound cake mold of any shape $V = 300$ ml		One		+	Any mold you have can be used
Madeleine molds (silicone or stainless) of any size		One		+	Not necessary

Silicone mat		Two		+	
Round pastry bag tip (diameter: 10-12 mm)		One		+	
Precise scale with a pitch of 0,5 g		One	+		
Infrared thermometer		One		+	
Digital thermometer with a probe		One	+		

Food processor		One		+	Needed to make praline and gianduja
Microwave oven		One		+	
Stand mixer		One		+	Necessary to make the work efficient.
Spatula to work with chocolate		1 шт	+		
Food plastic wrap		1 roll	+		

Parchment paper		1 roll	+		
Disposal gloves		1 box	+		
Single-use pastry bags		1 roll	+		
Guitar plastic sheets		1 sheet	+		Used to make décor
Paper towels		1 roll		+	

Skewers



1 pack

+

Not necessary. Used to glaze cakes