









List of required tools for the “Gluten, lactose and sugar-free cakes” course




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

Name	Picture	Quantity	Necessary	Optional	Comment
A whisk		1 pc	+		
A heat-resistant silicone spatula		1 pc	+		
A knife		1 pc	+		
A serrated knife		1 pc		+	




A pastry brush		1 pc		+	
A large offset spatula		1 pc	+		
A plastic scraper		1 pc		+	
A cutting board		1 pc		+	





A fine strainer/sifter		1 pc	+		
A plastic or metal bowl 1L		2 pcs	+		
A saucepan 1L		1 pc	+		
Scales 3-5 kg accurate to 1 g		1 pc	+		
Scales 0.5-1.0 kg accurate to 0.1g					

A digital probe thermometer		1 pc	+		
A small offset spatula		1 pc	+		
A planetary mixer		1 pc		+	

Parchment paper		1 roll	+		
Cling film		1 roll	+		
Acetate film 10-15 cm wide		1 roll	+		
Paper towels		1 roll		+	

A piping bag		1 pc	+		
A large strainer		1 pc	+		
An adjustable cake ring h=10 cm		1 pc	+		
A food processor		1 pc		+	

A cake turntable		1 pc	+		
A hand blender		1 pc	+		
Thin cake boards d=18 cm		4 pcs	+		
Cheesecloth		1 pc	+		

Scissors		1 pc	+		
Silicone baking mold d=16cm		1 pc	+		
Silicone baking mold d=18cm		1 pc	+		
A 1L measuring cup		1 pc	+		

A microwave oven		1 pc	+		
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