





















## List of the necessary tools and equipment for macarons

Name	Picture	Quantity	Necessary	Optional	Comment
A whisk		1	+		
A heat-resistant silicone spatula		1	+		
A stiff silicone spatula		1	+		
A knife		1	+		
Scissors		1		+	
A plastic scraper		1		+	

A fine zester		1	+		
A cutting board		1		+	
A fine sieve		1	+		
1 L measuring cup		1		+	Used to make the ganache. Can be replaced with a cup of different size or with a bowl
A large bowl		1	+		
1 L plastic bowls		2		+	Can be replaced with bowls of different size

1 L saucepan		1	+		Can be replaced with a saucepan of different size
A silicone baking mat		2		+	
A round piping tip d=8 mm		1		+	
A round piping tip d=10-12 mm		1		+	
Accurate 0.5 g scales		1	+		
A digital thermometer with a probe		1	+		

A hand blender		1	+		
A food processor		1		+	Necessary to make the praline
A microwave oven		1		+	
A stand mixer		1		+	Necessary to make the working process efficient
Plastic wrap		1 roll	+		

Parchment paper		1 roll	+		
Disposable gloves		1 pc	+		
Disposable pastry bags		1 pc	+		

