## List of the necessary tools and equipment for cakes and petits gateaux

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

| Name | Photo | Number | Essential | If possible | Comment |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Whisk |  |  |  |  |  |
| Temperature-resistant silicone spatula |  |  |  |  |  |




| Cake ring (diameter: 14 cm , any height) |  | One | + |  | Used to assemble Black Forest Cake |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Cake ring (diameter: 15 cm , any height) |  | One | + |  | Used to assemble Mocha Cake |
| Cake ring (diameter: 16 cm , height: 6 cm ) |  | One | + |  | Used to assemble Black Forest Cake and Mocha Cake |
| Cake ring (diameter: 18 cm , height: $4,5 \mathrm{~cm}$ ) |  | One | + |  | Used to assemble Sachertorte Cake |
| Frame for baking 20x20 cm 3 cm high |  | One | + |  | Used to assemble Opera cake |
| Frame for baking $35 \times 35 \mathrm{~cm}$ of any height |  | One |  | + | Used to bake sponges for Black Forest cake and Tiramisu roll cake |


Round piping tip (diameter: 10-11 mm)




