










A list of all the necessary tools and equipment for the cakes by Dinara Kasko





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




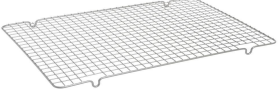

| Name | Picture | Quantity | Essential | If possible | Comment |
|--|--|----------|-----------|-------------|---|
| A silicone pastry mold APPLES |  | One | | + | Can be substituted by the shape shown down below |
| A silicone shape 6 cm in diameter and 6 cm in height |  | One | | + | Can be used to substitute the shape up above |
| A silicone pastry mold CHOCOLATE BLOCK cake |  | One | | + | Can be substituted by the shapes shown down below |





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|--|---|--------------------|--|----------|--|
| <p>Shapes (cake rings) 14 and 16 cm in diameter and 5 cm in height</p> |  | <p>One of each</p> | | <p>+</p> | <p>Can be used to substitute the shape up above</p> |
| <p>A silicone pastry mold HEART cake</p> |  | <p>One</p> | | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Shapes (cake rings) 14 and 16 cm in diameter and 5 cm in height</p> |  | <p>One of each</p> | | <p>+</p> | <p>Can be used to substitute the shape up above</p> |
| <p>A silicone pastry mold TESSELLETION cake</p> |  | <p>One</p> | | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Shapes (cake rings) 14 and 16 cm in diameter and 5 cm in height</p> |  | <p>One of each</p> | | <p>+</p> | <p>Can be used to substitute the shape up above</p> |

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|---|---|------------|--|----------|--|
| <p>A silicone pastry mold SPHERES</p> |  | <p>One</p> | | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Silikomart CF 104 Cube</p> |  | <p>One</p> | | <p>+</p> | <p>Can be used to substitute the shape up above</p> |
| <p>A silicone pastry mold mini CLOUD 120 by Silikomart and Dinara Kasko</p> |  | <p>One</p> | | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |

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|---|---|------------|--|----------|--|
| <p>Silicone pastry shape Silikomart SF 002 7 cm in diameter</p> |  | <p>One</p> | | <p>+</p> | <p>Can be used to substitute the shape up above</p> |
| <p>A silicone pastry mold for tart SPIRAL</p> |  | <p>One</p> | | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Shape (cake ring) 15 cm in diameter and 2 cm in height</p> |  | <p>One</p> | | <p>+</p> | <p>Can be used to substitute the shape up above</p> |

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|--|---|--------------------|----------|----------|--|
| <p>A silicone pastry mold ORIGAMI cake</p> |  | <p>One</p> | | <p>+</p> | <p>Can be substituted by the shapes shown down below</p> |
| <p>Shapes (cake rings) 14 and 16 cm in diameter and 5 cm in height</p> |  | <p>One of each</p> | | <p>+</p> | <p>Can be used to substitute the shape up above</p> |
| <p>Whisk</p> |  | <p>One</p> | <p>+</p> | | |
| <p>Heat-resistant silicone spatula</p> |  | <p>One</p> | <p>+</p> | | |

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|------------------------|---|-----|---|---|--|
| Knife |  | One | + | | |
| Scissors |  | One | | + | |
| Plastic scraper |  | One | | + | |
| Wire rack for glazing |  | One | | + | Used for coating the cakes with velour and glaze. Can be substituted by a baking tray with silicone mat or food plastic wrap |
| Medium off-set spatula |  | One | | + | |

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|---------------------------------|---|-----|---|--|--|
| Small off-set spatula |  | One | + | | |
| Small zester |  | One | + | | |
| Rolling pin |  | One | + | | |
| Round cutter 4-5 cm in diameter |  | One | + | | |

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|---|---|-----|---|---|---|
| Cutting board |  | One | | + | |
| Fine-mesh sieve |  | One | + | | |
| Coarse-mesh sieve |  | One | + | | |
| Perforated cake ring for tarts 16 cm in diameter and 2 cm in height |  | One | + | | |
| Frame for baking 16x16cm and 4 cm in height |  | One | | + | Used for assembling cake Chocolate block in its original mold |

Frame for baking 18x18cm and 2 cm in height



One

+

Used for baking sponge cake. It can also be baked in a different shape (e.g. cake ring) or simply on the baking tray without any frame.

Frame for baking 21x21cm and 2 cm in height



One

+

Used for baking the sponge cake. This frame can be used to substitute the one shown down below.

Silicone frame Flexipan 25x35 with borders for baking the sponge cakes



One

+

This form can be substituted with the one shown above






Silicone shape Silikomart 5 cm in diameter and 1.4 cm in height









One





+



A different shape can be used. For example, the one with semi-spheres 3-4 cm in diameter.

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|--|---|-----|---|---|---|
| Silicone shape Silikomart 4 cm in diameter |  | One | | + | Semi-spheres 3 cm in diameter can also be used. |
| Measuring cup 1 litre in volume |  | One | | + | |
| Plastic bowls 1 litre in volume |  | Two | | + | |
| Saucepan 1 litre in volume |  | One | + | | |
| Silicone mat |  | Two | | + | |

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|---|---|------------|----------|--|--|
| <p>Precise scales with a pitch of 0.5 g</p> |  | <p>One</p> | <p>+</p> | | |
| <p>Digital thermometer with a probe</p> |  | <p>One</p> | <p>+</p> | | |
| <p>Immersion blender</p> |  | <p>One</p> | <p>+</p> | | |

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|------------------------|---|------------|--|----------|---|
| <p>Microwave oven</p> |  | <p>One</p> | | <p>+</p> | |
| <p>Planetary mixer</p> |  | <p>One</p> | | <p>+</p> | <p>Necessary to make the work efficient</p> |
| <p>Food processor</p> |  | <p>One</p> | | <p>+</p> | <p>Used for preparing praline. It is allowed to use the ready-made praline/paste from the manufacturer.</p> |

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|-------------------------------|--|--------|---|---|--|
| Compressor and food spray gun |  | One | | + | Used for coating pastries with velour. It is allowed to use the ready-made velour in aerosol cans. |
| Food plastic wrap |  | 1 roll | + | | |
| Pergament |  | 1 roll | + | | |
| Disposable gloves |  | 1 pack | + | | |

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|------------------------|---|--------|---|--|------------------------------|
| Disposable pastry bags |  | 1 roll | + | | |
| Border tape 5.5-6 cm |  | 1 roll | + | | Used for assembling the cake |