
















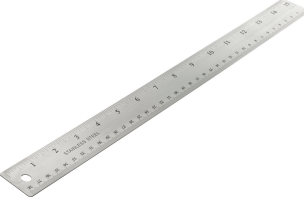

## A list of all the necessary tools and equipment for Nicolas Boussin's online course

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

Name	Picture	Quantity	Necessary	Desirable	Comment
A whisk		1 pcs	+		
A heat-resistant silicone spatula		1 pcs	+		
A knife		1 pcs	+		
A thin knife		1 pcs		+	Is used to make chocolate decorations

<p>A roller cutter</p>		<p>1 pcs</p>		<p>+</p>	<p>Is used to cut crumble</p>
<p>Scissors</p>		<p>1pcs</p>		<p>+</p>	
<p>A parisian spoon</p>		<p>1 pcs</p>		<p>+</p>	<p>Is used to make decoration for Pavlova and Flouaison</p>
<p>A vegetable peeler</p>		<p>1 pcs</p>		<p>+</p>	<p>Is used to make coconut shavings</p>

A plastic scraper		1 pcs		+	
A serrated scraper		1 pcs	+		Is used in preparation of the Dijon cake
An offset spatula (medium size)		1 pcs	+		
An offset spatula (small)		1 pcs	+		
A chocolate scraper		1 pcs		+	

A brush		1 pcs	+		
A rolling pin		1 pcs	+		
A ruler		1 pcs	+		
A zester		1 pcs	+		

A round cutter 5 cm in diameter



1 pcs

+

A round piping tip 10mm in diameter



1 pcs

+

A rose petal piping tip 7mm in diameter



1 pcs

+

A round piping tip 10mm in diameter



1 pcs

+

A Saint-Honore piping tip



1 pcs

+

A cutting board



1 pcs





+





A fine strainer



1 pcs





+

<p>A large mesh sieve</p>		<p>1 pcs</p>		<p>+</p>	
<p>A cake ring 14 cm in diameter and 6 cm high</p>		<p>3 pcs</p>	<p>+</p>		<p>Is used to assemble the Fraisier cake. One ring can be used instead of 3</p>
<p>A cake ring 12 cm in diameter (or a round cutter of the same size)</p>		<p>1 pcs</p>	<p>+</p>		<p>Is used to assemble the Fraisier cake.</p>
<p>A Matfer Oblong® cake ring 240 mm 371324</p>		<p>3 pcs</p>	<p>+</p>		<p>Is used to assemble Pavlova and Tiramisu. One ring can be used instead of 3</p>





A rectangular cake frame 8x2x25cm		1pcs	+		Is used to assemble Tatin
A rectangular cake frame 8x2x25cm 18x1x25cm		1pcs	+		Is used to assemble Tatin
A rectangular cake frame 30x40 cm		1pcs	+		Is used to bake sponges and assemble the Pina Colada cake
A Silikomart mould TOR 225x60		1 pcs		+	Is used to make the filling for the Pavlova



A silicone mat Flexipan 35x25 cm		1 pcs		+	Is used to bake sponges. Can be replaced with a metal frame of the same size (or 30x40 metal frame)
A yule log rectangular mould 6x6x57 cm		1 pcs		+	Is used to assemble the Pina Colada cake
A measuring jug 1L		1 pcs		+	
A plastic or metal bowl 1L		2 pcs	+		
A saucepan 1L		1 pcs	+		

A silicone mat		1 pcs	+		
A perforated silicone mat		1 pcs	+		Is used to bake crumble and shortbread
Accurate 0,1 gram scales		1 pcs	+		
A digital probe thermometer		1 pcs	+		

An infrared thermometer		1 pcs		+	
A hand blender		1 pcs	+		
A microwave oven		1 pcs		+	
A stand mixer		1 pcs		+	A hand mixer can be used instead

A compressor and a spray gun		1 pcs		+	Is used to spray nappage
A cling film		1 roll	+		
Parchment paper		1 roll	+		
Guitar sheets		10 pcs		+	

Thick acetate sheets		2 pcs	+		Is used to assemble Tatin
Acetate strip 3,5 — 4cm wide		1 roll	+		Is used to make chocolate decoration
Disposable gloves		1 pack	+		
Disposable piping bags		1 roll	+		