
















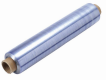
**List of necessary tools and equipment for the “Tempting Macarons” course
by Aleksandr Trofimenkov**




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

Name	Photo	Quantity	Necessary	Optional	Comment
A whisk		1 pc	+		
A heat-resistant silicone spatula		1 pc	+		
A hard silicone spatula		1 pc	+		
A knife		1 pc	+		
Scissors		1 pc		+	

A plastic scraper		1 pc		+	
A fine zest grater		1 pc	+		
A cutting board		1 pc		+	
A fine sieve		1 pc	+		
A measuring cup 1L		1 pc		+	Is used to make ganache. You can use a measuring cup of a different volume or substitute it with a smaller bowl.
A wide plastic bowl		1 pc	+		

Plastic bowls 1L		2 pcs		+	You can use bowls of a different volume
A saucepan 1L		1 pc	+		You can use a saucepan of a different volume
Silicone mats		2 pcs		+	
Round piping tip d=8 mm		1 pc		+	
Round piping tip d=10-12 mm		1 pc		+	
Precise weight scales at a pitch of 0.5 g		1 pc	+		

A digital probe thermometer		1 pc	+		
A hand blender		1 pc	+		
A microwave oven		1 pc		+	
A planetary mixer		1 pc		+	Is necessary to make the work efficient
Cling film		1 roll	+		

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