



















List of the necessary tools and equipment for éclairs

(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		One	+		
Temperature-resistant silicone spatula		One	+		
Knife		One	+		
Scissors		One		+	
Vegetable peeler		One		+	
Plastic scraper		One		+	


Rolling pin		One		+	
Little angled spatula		One	+		
Slicing board		One		+	
Fine-meshed sieve		One	+		
Ruler		One	+		
Frame for baking 16x16 cm 2 cm high		One		+	Used only once to make crisp layer. Not essential

Silicone semi-spherical mold (cavity diameter: 3 cm)		One		+	Any mold can be used. Used to dry coconut swirls
Measuring cup (dimension: 1 liter)		One		+	
Plastic bowls (dimension: 1 liter)		Two		+	
Saucepan (dimension: 2 liters)		One	+		
Silicone mat		One		+	
Perforated silicone mat		One		+	

Non-stick coating baking tray		One		+	Used to bake waffles. Regular baking tray or silicone mat can be used
Round pastry bag tip (diameter: 6-8 mm)		One		+	
Éclair piping tip (Ateco №230)		One		+	
Pastry bag tip “Open Star» (diameter: 15-16 mm) (Martellato BF0867)		One	+		Used to pipe out éclairs
Éclair-shaped cutter		One		+	

Precise weight scale at a pitch of 0,5 g		One	+		
Digital thermometer with a probe		One	+		
Oven thermometer		One		+	
Immersion blender		One	+		
Microwave oven		One		+	

Stand mixer		One		+	Necessary to make the work efficient.
Food plastic wrap		1 roll	+		
Parchment paper		1 roll		+	
Disposal gloves		1 box		+	
Single-use pastry bags		1 roll	+		

Guitar plastic sheets		4 sheets	+		Used for eclair decoration
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