









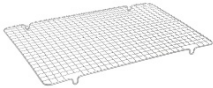


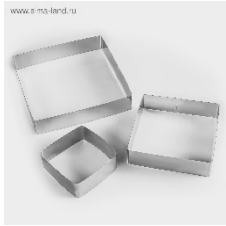




List of the necessary tools and equipment for pound and travel cakes

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



Name	Picture	Quantity	Essential	If possible	Comment
Whisk		One	+		
Heat-resistant silicone spatula		One	+		
Knife		One	+		
Vegetable peeler		One			
Scissors		One	+		





Plastic scraper		One		+	
Small zester		One	+		
Medium-sized paint brush		One		+	Is used to coat with nappage
Small off-set spatula		One	+		
Cutting board		One	+		

Large-holed grater		One	+		
Fine-meshed sieve		One	+		
Plastic bowls (volume: 1 liter)		Five		+	Bowls of different size can be used
Saucepan (volume: 1 liter)		One	+		A saucepan of different dimension can be used
Wire rack for glazing		One		+	Is used to glaze cakes. Can be of different shape

Frame for baking 30x30 cm		One		+	Used only once to make fruit jelly. Not necessary
Pound cake mold of any shape V = 300 ml		One		+	Any mold you have can be used
Madeleine molds (silicone or stainless) of any size		One		+	Not necessary
Silicone mat		Two		+	
Round pastry bag tip (diameter: 10-12 mm)		One		+	





Precise scale with a pitch of 0,5 g		One	+		
Infrared thermometer		One		+	
Digital thermometer with a probe		One	+		
Food processor		One		+	Needed to make praline and gianduja
Microwave oven		One		+	






Stand mixer		One		+	Necessary to make the work efficient.
Spatula to work with chocolate		1 шт	+		
Food plastic wrap		1 roll	+		
Parchment paper		1 roll	+		
Disposal gloves		1 box	+		






Single-use pastry bags		1 roll	+		
Guitar plastic sheets		1 sheet	+		Used to make décor
Paper towels		1 roll		+	
Skewers		1 pack		+	Not necessary. Used to glaze cakes






List of the necessary tools and equipment for cookies

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Name	Picture	Quantity	Essential	If possible	Comment
Whisk		1 pcs	+		
Heat-resistant silicone spatula		1 pcs	+		
Knife		1 pcs	+		
Scissors		1 pcs	+		
Plastic scraper		1 pcs		+	

Fine zester		1 pcs	+		
Medium-size paint brush		1 pcs	+		
Small off-set spatula		1 pcs	+		
Cutting board		1 pcs	+		
Fine-meshed sieve		1 pcs	+		

Ruler		1 pcs	+		
Plastic bowls, volume -1L		2 pcs		+	You can use bowls of a different volume
Saucepan, volume -1L		1 pcs	+		You can use a saucepan of a different volume
Silicone mat		1 pcs		+	
Perforated silicone mat		1 pcs		+	







Madeleine molds (silicone or stainless) of any size		1 pcs		+	You can use any mold
Closed French star nozzle for a pastry bag, 7mm diameter		1 pcs		+	
Accurate scales with a pitch of 0.5 g		1 pcs	+		
Digital thermometer with a probe		1 pcs	+		
Microwave oven		1 pcs		+	

Stand mixer		1 pcs		+	Desirable for efficient work.
Spatula for working with chocolate		1 pcs		+	
Plastic film		1 roll	+		
Baking paper		1 roll	+		
Disposable gloves		1 pack	+		







Disposable pastry bags		7 pcs	+		
Acetate sheet		1 sheet		+	Used for rolling the dough
Paper towels		1 pack		+	






List of the necessary tools and equipment for macarons




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Name	Picture	Quantity	Essential	If possible	Comment
Whisk		One	+		
Heat-resistant silicone spatula		One	+		
Stiff silicone spatula to mix macaron		One	+		
Knife		One	+		
Scissor		One		+	
Plastic scraper		One		+	

Fine zester		One	+		
Cutting board		One		+	
Fine-meshed sieve		One	+		
Measuring cup 1 liter		One		+	Used to make ganache. Can be replaced with a cup of different size or with a bowl
Large bowl to mix macarons		One	+		
Plastic bowls (volume: 1 liter)		Two		+	Can be replaced with bowls of different size

Saucepan (volume: 1 liter)		One	+		Can be replaces with a saucepan of different size
Silicone baking mat		Two		+	
Round tip for a pastry bag (diameter: 8 mm)		One		+	
Round tip for a pastry bag (diameter: 10-12 mm)		One		+	
Precise weight scale with a pitch of 0,5 g		One	+		
Digital thermometer with a probe		One	+		







Immersion blender		One	+		
Food processor		One		+	Necessary to make praline
Microwave oven		One		+	
Stand mixer		One		+	Necessary to make the working process efficient
Food plastic wrap		One roll	+		






Parchment paper		One roll	+		
Disposable gloves		One box	+		
Single-use pastry bags		One roll	+		






List of the necessary tools and equipment for the chocolate bonbons

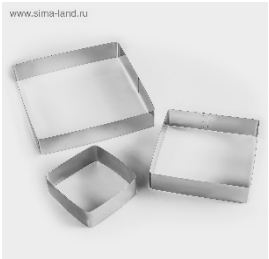



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Name	Picture	Quantity	Essential	If possible	Comment
Immersion blender		One	+		
Large mesh sieve		One		+	
Heat-resistant silicone spatula		One	+		
Whisk		One	+		






Precise weight scale with a pitch of 0,5 g		One	+		
Chocolate Dipping Fork		One		+	To glaze cut bonbons
Plastic scraper		One	+		
Cutting board		One	+		
Ruler		One	+		
Measuring cup 0,5 liter		Five cups	+		




Metal bowl		One		+	
Plastic bowls (volume: 1 liter)		Four	+		
Metal spatula to work with chocolate		Two		+	
Large off-set spatula		One	+		
Small off-set spatula		One	+		



Knife		One	+		
Scissors		One pair	+		
16 cavities polycarbonate Quenelle mold		One		+	Used for bonbons. Can be replaced with a different one.
3 cavities polycarbonate tablet mold		One		+	Used for bonbons. Can be replaced with a different one.
24 cavities polycarbonate semi-spherical mold (diameter: 3,5 cm)		One		+	Used for bonbons. Can be replaced with a different one.

Frame for baking 16x16 cm 1 cm high		One		+	Used for bonbons. Can be replaced with a different one.
Silicone mat		One	+		
Saucepan (volume: 1 liter)		One	+		
Heat gun		One		+	Used to heat chocolate. Can be replaced with a hair dryer, a microwave oven or water bath.

Infrared thermometer		One		+	
Digital thermometer with a probe		One	+		
Microwave oven		One		+	
Food processor		One		+	Used to make praline







Compressor with a spraying gun		One		+	Used to color bonbons
Art brushes		3 brushes of different size	+		
Middle-sized brush		One		+	
Disposal gloves		One box	+		
Parchment paper		One roll	+		






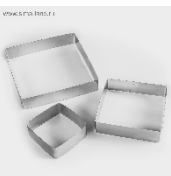
Food plastic wrap		One roll	+		
Paper towels		One roll	+		
Cotton discs		One tub	+		
Guitar sheets		4 sheets	+		







Single-use pastry bags		10 bags	+		
Chocolate transfer sheets		One sheet		+	Used only once to decorate bonbons. Not essential


List of the necessary tools and equipment for éclairs






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Name	Photo	Quantity	Essential	If possible	Comment
Whisk		One	+		
Heat-resistant silicone spatula		One	+		
Knife		One	+		
Scissors		One		+	
Vegetable peeler		One		+	
Plastic scraper		One		+	


Rolling pin		One		+	
Small off-set spatula		One	+		
Cutting 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 (volume: 1 liter)		One		+	
Plastic bowls (volume: 1 liter)		Two		+	
Saucepan (volume: 2 liters)		One	+		
Silicone mat		One		+	
Perforated silicone mat		One		+	

Non-stick 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 with 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 sheets		4 sheets	+		Used for eclair decoration
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List of the necessary tools and equipment for tartlets

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

Name	Picture	Quantity	Essential	If possible	Comment
Whisk		1 pcs	+		
Heat-resistant silicone spatula		1 pcs	+		
Knife		1 pcs	+		
Stationery knife		1 pcs		+	Needed to work with puff pastry
Scissors		1 pcs	+		





Rolling pin		1 pcs	+		
Plastic scraper		1 pcs		+	
Fine zester		1 pcs	+		
Parisian spoon		1 pcs		+	Used once for decorating. Not obligatory
Vegetable peeler		1 pcs		+	Used for peeling apples. Not obligatory






Vegetable cutter (mandolin)		1 pcs		+	Used for slicing bananas. Not obligatory
Soft medium-size brush		1 pcs	+		
Small off-set spatula		1 pcs	+		
Spatula for working with chocolate		1 pcs	+		
Blowtorch		1 pcs			Used once for decorating.


Cutting board		1 pcs	+		
Large mesh sieve		1 pcs			Used for shortbread crumbs. Not obligatory
Fine mesh sieve		1 pcs	+		
Ruler		1 pcs		+	
0.5 L measuring cups		4 pcs		+	Used for making ganaches and creams. You can use them of a different volume or replace them with small bowls.






Plastic bowls, 1L volume		5 pcs		+	You can use bowls of a different volume
1 L saucepan		1 pcs	+		You can use a saucepan of a different volume
Set of round pastry cutters of different diameters		1 pcs	+		
Turntable for decorating cakes		1 pcs			Used to pipe the meringue
Baking frame, 20x20 cm 2-5 cm high		1 pcs		+	Used for baking a sponge cake. You can use other moulds

Baking frame, 22x22 cm 2-5 cm high		1 pcs		+	Used for baking a sponge cake. You can use other moulds
Baking rings 16 cm in diameter and 2 cm high, perforated		1 pcs		+	You can use rings of a smaller diameter. Used for large tarts.
Baking rings 7 cm in diameter , 2.5 cm high, perforated		8 pcs		+	You can use rings of larger or smaller diameters. Used for tartlets.
Triangular perforated baking rings Mallard Ferrier 06492		6 pcs		+	You can use rings of a different configuration. Used for tartlets.
Baking mold with fluted edges, 35x11x2,7cm		1 pcs		+	You can use molds of a different configuration. Used for tartlets.

Silicone mold Silikomart SF053 Krapfen, d 6cm, h 2cm, V 40 ml		1 pcs		+	Can be replaced with any mold of the same or similar volume
Silicone mold Silikomart SF009 Pomponette d 3.4 cm, V =18ml		1 pcs			Can be replaced with any mold of the same or similar volume Used for preparing the filling.
Silicone mat		1 pcs		+	
Perforated silicone mat		1 pcs		+	

St. Honoré piping tip for pastry bag		1 pcs		+	
Round tip for a pastry bag, 8-10 mm		1 pcs		+	
Rose petal tip for a pastry bag		1 pcs		+	
Precise weight scale with a pitch of 0,5 g		1 pcs	+		
Infrared thermometer		1 pcs		+	






Digital thermometer with a probe		1 pcs	+		
Immersion blender		1 pcs	+		
Food processor		1 pcs		+	Used for making pralines
Spray gun with compressor		1 pcs		+	Used to cover tartlets with a yolk mixture. Not obligatory
Microwave oven		1 pcs		+	






Stand mixer		1 pcs		+	Desirable for efficient work.
Food plastic wrap		1 roll	+		
Aluminium foil		1 roll	+		
Baking paper		1 roll	+		
Disposable pastry bags		1 roll	+		






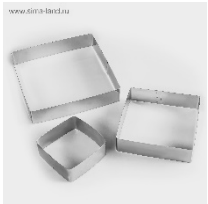
Acetate sheet		10 sheets	+		
Paper towels		1 pack		+	
Acetate strip, 5-6 cm wide		1 roll	+		Used for making chocolate decor.
Skewers		12 pcs	+		

List of the necessary tools and equipment for cakes and petite gateaux

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





Name	Picture	Quantity	Essential	If possible	Comment
Whisk		One	+		
Heat-resistant silicone spatula		One	+		
Pastry brush		One		+	To coat berries with nappage
Knife		One	+		
Scissors		One		+	






Plastic scraper		One		+	
Spatula to work with chocolate		One	+		
Medium-size off - set spatula		One		+	
Small off – set spatula		One	+		
Fine zester		One	+		




Round cookie cutter 4-5 cm in diameters		One		+	Used for chocolate decor and to prepare cookies and sponge
Cutting board		One		+	
Fine mesh sieve		One	+		
Tart ring (diameter: 14 cm; height: 4-5 cm)		One	+		Used to assemble a cake
Tart ring (diameter: 16 cm; height: 5 cm)		One	+		Used to assemble a cake
Baking frame 22x22 cm (height: 2 cm)		One		+	Used only once to bake a sponge. Can be replaced with any other tin (ring)

Silicone mold Silikomart Savarin (diameter: 16 cm)		One		+	Used to assemble a cake. Can be replaced with any other mold/ring
Silicone mold Silikomart Globe		One		+	Can be replaced with any other mold. For example, semi-sphere 3 cm in diameter
Measuring cups 1 liter		One		+	
Plastic bowls (volume: 1 liter)		Two		+	
Saucepan (volume: 1 liter)		One	+		

Silicone mat		Two	+	
Round pastry bag tip (diameter: 10-12 mm)		One	+	
Precise weight scale with a pitch of 0,5 g		One	+	
Infrared thermometer		One	+	
Digital thermometer with a probe		One	+	

Immersion blender		One	+		
Microwave oven		One		+	
Stand mixer		One		+	Necessary to make the working process efficient.
Food processor		One		+	Used to make praline and nut paste. You can use manufactured praline/paste

Compressor with a spray gun		One		+	Used to coat gateaux with velour. You can use aerosol velour.
Food plastic wrap		One roll	+		
Parchment paper		One roll	+		
Disposable gloves		One box	+		
Single-use pastry bag		One roll	+		

Thick acetate film		One sheet	+	Used only once to assemble a roll cake
Guitar sheets		Four sheets	+	Used for chocolate decor
Acetate strip (height: 5,5-6 cm)		One roll	+	Used to assemble a cake and decor