



# Graham's Bakery

## Belgian Buns equipment

Essential Equipment	Optional
<b>Digital scales</b> weighing in 1g increments or smaller.	Dough scraper
<b>Lightweight Bowl</b>	Thermometer
<b>Lightweight Jug</b>	
<b>Large mixing bowl</b> for hand mixing <b>OR</b> <b>Stand Mixer with Dough Hook</b>	Spoon, whisk.
<b>Sealed container</b> approximately 7—10 litres in volume. Plastic storage tub with lid is ideal.	Large plastic storage container for final proof
<b>Baking tray</b>	Baking parchment
<b>Oven</b>	Pizza / baking stone.