















## List of necessary inventory for tartlets

*(Photos are provided for informational purposes. You don't have to buy exactly this type of tools)*



Name	Picture	Quantity	Mandatory	Preferably	Commentary
Whisk		1 pcs	+		
Heat-resistant silicone spatula		1 pcs	+		
Knife		1 pcs	+		
Cutter knife		1 pcs		+	Needed for working with puff pastry

Scissors		1 pcs	+		
Rolling pin		1 pcs	+		
Plastic scraper		1 pcs		+	
Fine zest grater		1 pcs	+		
Parisian spoon		1 pcs		+	Used once for decorating. Not obligatory

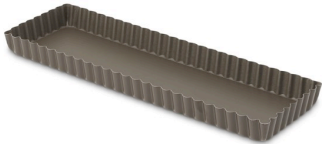



Peeler knife		1 pcs		+	Used for peeling apples. Not obligatory
Vegetable cutter (mandolin)		1 pcs		+	Used for slicing bananas. Not obligatory
Soft medium-size brush		1 pcs	+		
Small spatula with a curved handle		1 pcs	+		
Spatula for working with chocolate		1 pcs	+		






Cooking torch		1 pcs			Used once for decorating.
Cutting board		1 pcs	+		
Coarse sieve		1 pcs			Used for shortbread crumbs. Not obligatory
Fine sieve		1 pcs	+		
Ruler		1 pcs		+	






0.5 l measuring cups		4 pcs		+	Used for making ganaches and creams. You can use a different volume or replace it with a small bowl.
Plastic bowls, 1l volume		5 pcs		+	You can use bowls of a different volume
1l 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 for forming meringues






Baking frame, 20x20 cm 2-5 cm high		1 pcs		+	Used for baking a sponge cake. You can use other shapes
Baking frame, 22x22 cm 2-5 cm high		1 pcs		+	Used for baking a sponge cake. You can use other shapes
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.

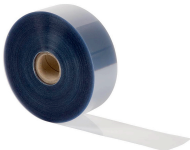

Baking mold with fluted edges, 35x11x2,7cm		1 pcs		+	You can use molds of a different configuration. Used for tartlets.
Silicone mold Silikomart SF053 Krapfen, d 6cm, h 2cm, V 40 ml		1 pcs		+	Can be replaced with any mold suitable for the volume and design of the cake.
Silicone mold Silikomart SF009 Pomponette d 3.4 cm, V =18ml		1 pcs			You can replace it with any mold that fits the 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		+	
Accurate scales in 0,5 g increments		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		+	
Planetary mixer		1 pcs		+	Desirable for efficient work.
Food film		1 roll	+		

Food foil		1 roll	+		
Baking paper		1 roll	+		
Disposable pastry bags		1 roll	+		
Acetate sheet		10 sheets	+		
Paper towels		1 pack		+	

Border tape, 5-6 cm wide		1 roll	+		Used for making chocolate decor.
Skewers		12 pcs	+		