The list of necessary tools and equipment for the course by Karim Bourgi

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

Name	Picture	Quantity	Essential	Optional	Comment
Whisk		one	+		
Heat resistant silicone spatula		one	+		
Knife		one	+		
Scissors	8	one		+	
Plastic scraper		one		+	

Wire rack for glazing		one	+	
Medium offset spatula		one	+	
Small offset spatula		one	+	
	A55.			
Spatula to work with chocolate	_	one		+

Pastry brush	one	+	
Rolling pin	one	+	
Ruler	one	+	
Round cutter 7 cm in diameter	one	+	

Round piping tip 13 mm in diameter	one	+		
Round piping tip 15 mm in diameter	one	+		
Round piping tip 20 mm in diameter	one	+		

Round piping tip 24 mm in diameter	one	+	
"Open Star" piping tip 16 mm in diameter	one	+	
Cutting board	one	+	
Fine sieve	one	+	

Perforated ring for tartlets with a diameter of 8 cm and a height of 2.5 cm		ten	+	Is used for baking tartlets.
Baking mold 40x60 cm and 4-5 cm height	www.sime-tand.ru	one	+	Is used for baking the sponge cake for Antep pistachio cake
Baking mold 30x30 cm and 4-5 cm height	www.simb-tand.ru	one	+	Is used for assembling Antep pistachio cake
Pound cake mold 23x4,5x5 cm		one	+	Is used for baking the sponge cake for Pecano travel cake.

Silicone mold PX078 8 cm in diameter	one	+	Can be substituted with metal molds of the same diameter
Silicone mold Flexipan Inspiration Guy Demarle 22x22x4,5 cm with borders	one	+	Can be substituted with metal mold of the same diameter
Silicone mold Flexipan Inspiration Guy Demarle 20x20x4,5 cm with borders	one	+	Can be substituted with metal mold of the same diameter
Silicone mold Flexipan 35x25 cm with borders	one	+	Can be substituted with metal mold of the same diameter

Buche mold 56x9 cm	one	+		
Measuring jug with 1 litre volume	one		+	
Plastic or metal bowl with 1 litre volume	two	+		
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Saucepan with 1 litre volume	one	+		
Silicone mat	one	+		
	SILPAT			

Perforated silicone mat	The state of the s	one	+		Is used for baking shortcrust pastry, streusel and eclairs
Precise scales with a pitch of 0.5 g		one	+		
Digital thermometer with a probe	E THE	one	+		
Infrared thermometer	1837 A 1811 A 18	one		+	

Immersion blender	i	one	+		
Microwave oven	Francisco	one		+	
Stand mixer		one		+	Desirable for efficient work.
Compressor and food spray gun		one		+	Is used for covering the Tiramisu roll with the nappage

Cling film	1 roll	+	
Parchment paper	1 roll	+	
Guitar sheets	5 items		+
Disposable gloves	1 pack	+	

Disposable pastry bags		1 roll	+		
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