







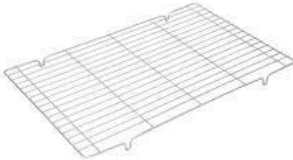






List of required tools and equipment for the “Travel Cakes by Karim Bourgi” course






(Pictures of the tools are here for reference purposes only. You don't have to purchase exactly the same tools)

Name	Picture	Quantity	Necessary	Optional	Comment
A heat-resistant silicone spatula		1 pc	+		
A knife		1 pc	+		
A serrated knife		1 pc		+	
A pastry brush		1 pc		+	





A large offset spatula		1 pc	+		
A plastic scraper		1 pc		+	
A cutting board		1 pc		+	
A fine strainer/sifter		1 pc	+		



A wire baking rack		1 pc	+		
A plastic or metal bowl 1L		2 pcs	+		
A saucepan 1L		1 pc	+		
Accurate 0.1 gram scales		1 pc	+		

<p>A digital probe thermometer</p>		<p>1 pc</p>	<p>+</p>		
<p>A microwave oven</p>		<p>1 pc</p>			
<p>A Flexipan mat 20x20x4.5 cm</p>		<p>1 pc</p>		<p>+</p>	
<p>A Flexipan mat 22x22x4.5 cm</p>		<p>1 pc</p>		<p>+</p>	

A Flexipan mat 35x25 cm		1 pc		+	
A pastry mold 40x60 cm and h=4-5 cm		1 pc		+	
A pastry mold 30x30 cm and h=4-5 cm		1 pc		+	
A perforated silicone mat		1 pc			
A silicone baking mat		1 pc	+		

A loaf pan 23x4.5x5 cm		1 pc	+		
A round piping tip d=13 mm		1 pc	+		
A round piping tip d=24 mm		1 pc	+		
A round piping tip d=20 mm		1 pc	+		

A planetary mixer		1 pc		+	A hand mixer can be used instead
A hand blender		1 pc	+		
Parchment paper		1 roll	+		
Paper towels		1 roll		+	

A piping bag		1 pc	+		
Cling film		1 pc	+		