










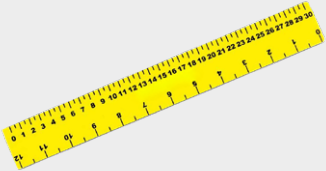



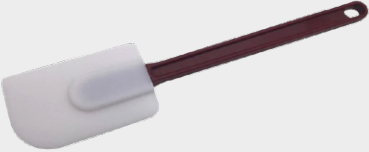




**LIST OF *TOOLS*
*AND EQUIPMENT***
for making the recipes
of “*Swiss Rolls*”









NECESSARY TOOLS AND EQUIPMENT

NAME	PICTURE	QUANTITY	COMMENT
A planetary mixer		1 pc	You can use a hand mixer instead.
A hand blender		1 pc	
A microwave oven		1 pc	
A food processor		1 pc	
A probe thermometer		1 pc	
Scales, accurate to 0.1 gram		1 pc	
A vegetable peeler		1 pc	
A fine zest grater		1 pc	

NECESSARY TOOLS AND EQUIPMENT

NAME	PICTURE	QUANTITY	COMMENT
A blow torch		1 pc	
A ruler		1 pc	
A small offset spatula		1 pc	
A large offset spatula		1 pc	
A silicone spatula		1 pc	
A heat-resistant silicone spatula		1 pc	
A whisk		1 pc	
A knife		1 pc	






NECESSARY TOOLS AND EQUIPMENT

NAME	PICTURE	QUANTITY	COMMENT
A serrated knife		1 pc	
A pastry brush		1 pc	
Scissors		1 pc	
Parisenne spoon d=2.5 cm and d=3.5 cm		1 pc	
Tweezers		1 pc	
A cutting board		1 pc	
A plastic scraper		1 pc	
A metal scraper		1 pc	

NECESSARY TOOLS AND EQUIPMENT

NAME	PICTURE	QUANTITY	COMMENT
A silicone mat		1 pc	
Parchment paper		1 roll	
Guitar plastic sheets		10 pcs	
Disposable piping bags		1 pack	
Cheesecloth		1 sheet	
Cling film		1 roll	
A sheet of bubble wrap		1 sheet	
An acetate strip		1 roll	

NECESSARY TOOLS AND EQUIPMENT


NAME	PICTURE	QUANTITY	COMMENT
A coarse mesh sieve		1 pc	
A plastic bowl		4 pcs	Other bowls can be used instead.
A fine mesh sieve/strainer		1 pc	
A saucepan		2 pc	
A measuring cup		2 pc	They are used to make ganaches and creams. You can use measuring cups of a different volume or replace them with small bowls.
A set of round cutters (1.5 cm, 2 cm and 3 cm in diameter)		1 pc	
A set of round piping tips (8 mm, 10 mm, 12 mm and 20 mm in diameter)		1 pc	

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

OPTIONAL TOOLS AND EQUIPMENT

NAME	PICTURE	QUANTITY	COMMENT
A spray gun with a compressor		1 pc	It is used to coat cakes with velour or neutral gel. A ready-made velour in aerosol cans can be used instead, and neutral gel can be applied with a brush.
A heat gun		1 pc	A regular hair dryer can be used instead.
An infrared thermometer		1 pc	It is used for convenient work with the chocolate.
A mandoline slicer		1 pc	Can be replaced with a very sharp knife.
A rolling pin		1 pc	It is used for making chocolate decor. Can be replaced with a plastic tube d=4 cm.
Acrylic rectangular rods, with a thickness of 5 mm and 10 mm		2 pairs	They are used for levelling the batter. Can be replaced with any rods with a thickness of 5 or 10 mm.
A silicone mat with borders 32x32 cm		1 pc	It is used for making a jelly layer. You can use a metal frame of the same size, enwrapped with cling film or any square silicone mold instead.
A metal pan		1 pc	It is used for convenient decoration of some of the roll cakes. Any elevated rectangular surface can be used instead.

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