









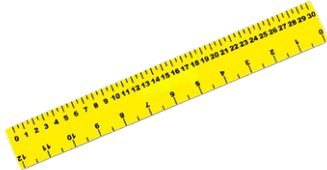




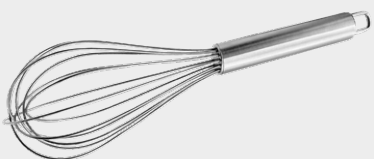




**LIST OF *TOOLS*
*AND EQUIPMENT***
for making the recipes
of “*Viennoiserie*”









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 probe thermometer		1 pc	
Scales, accurate to 0.1 gram		1 pc	
A vegetable peeler		1 pc	
A fine zest grater		1 pc	
A blow torch		1 pc	




NECESSARY TOOLS AND EQUIPMENT

NAME	PICTURE	QUANTITY	COMMENT
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	
A serrated knife		1 pc	









NECESSARY TOOLS AND EQUIPMENT

NAME	PICTURE	QUANTITY	COMMENT
A pastry brush		1 pc	
Scissors		1 pc	
A cutting board		1 pc	
A plastic scraper		1 pc	
A metal scraper		1 pc	
A rolling pin		1 pc	
A silicone mat		1 pc	
Parchment paper		1 roll	






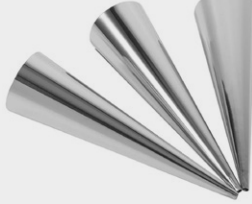


NECESSARY TOOLS AND EQUIPMENT

NAME	PICTURE	QUANTITY	COMMENT
Guitar plastic sheets		10 pcs	
Disposable piping bags		1 pack	
Cling film		1 roll	
Foil		1 roll	
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.



NECESSARY TOOLS AND EQUIPMENT

NAME	PICTURE	QUANTITY	COMMENT
A silicone cylinder mold d=4 cm		1 pc	
A silicone hemisphere mold d=2 cm		1 pc	
Matfer Turnover cutter l=17 cm and w=12.5 cm		1 pc	
Nordic Ware Popover Pan		1 pc	Is used for making the CRUFFIN
Flower-shaped molds d=10 cm and h=3 cm		10 pcs	Are used for making the EXOTIC FLOWER
Metal tube molds, l=14 cm and d=2 cm		10 pcs	Are used for making the CAMEL CANNOLI DANISH
Round metal molds d=12 cm		10 pcs	Are used for making the CITRUS SPIRAL DANISH
Round metal molds d=10 cm and h=2 cm		10 pcs	Are used for making the PLUM DANISH BASKET

NECESSARY TOOLS AND EQUIPMENT






NAME	PICTURE	QUANTITY	COMMENT
Fluted metal molds d=12 cm		10 pcs	BERRY AND FIG DANISH BASKET
Fluted metal molds d=9 cm		10 pcs	Are used for making the FLAN MATCHA
Round metal molds d=10 cm and h=3 cm		10 pcs	Are used for making the NEW YORK ROLL
Fluted tart rings d=10 cm and h=3 cm		10 pcs	Are used for making the MONKEY BREAD DANISH
Pavoni CV6 Sphere molds		10 pcs	Are used for making the PINA COLADA DANISH SPHERE
A metal cone mold l=6 cm and d=7.5 cm		10 pcs	Are used for making the PISTACHIO-CHERRY CROISSANT CONE
An Open Star tip d=10 mm		1 pc	
A needle tip d=7 mm		1 pc	

NECESSARY TOOLS AND EQUIPMENT


NAME	PICTURE	QUANTITY	COMMENT
A Closed Star tip d=12 mm		1 pc	
A set of round piping tips (7 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 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.
Tweezers		1 pc	They are used for a convenient decoration of the pastries.
A baguette tray		1 pc	You can use clean metal angles instead. It is used for making the ALL-CHOCOLATE BUN and the CARAMEL CANNOLI DANISH.
A baking frame 22x22 cm		1 pc	It is used for making brownie filling.

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