Equipment for your first layer cake

Limited equipment, selected by function and checked before the first batch.

Weigh and cook

Focus on reproducible measures. The diameter of the moulds and the mass of the dough deposited must be known.

• Balance with tare: all the formulas of the course are expressed in grams.

• Three 15 cm cake tins: they allow you to cook the discs separately without cutting a very high sponge cake.

• Cooking paper and grill: facilitate the release and allow air circulation during cooling.

• Batter: useful for the expanse of the genoise; flexible spatula is then used to incorporate without crushing the foam.

Climb and smooth

The stability of the position is more important than the number of accessories.

• Rigid support suitable for food contact: it must wear the cake without bending.

• Rotating tray: test its rotation and adhesion before placing the cake.

• Coved spatula: to place and move the cream.

• Straight thickness: higher than the cake, with a clean and regular edge.

• Two bowls: separate cream from undercoat and finish reserve.

Postponing secondary purchases

For this project, modeling tools, large piping tips and accessories of mounted parts can wait. They become useful when a precise technique requires it.

• First choose a simple spatula decor.

• A pocket may facilitate regularity of a trim, but it is not mandatory.

• Do not purchase internal media without learning about their implementation for a defined project.

Dry check

Before any recipe, simulate the course of the cake: tray, refrigerator, box, transport. Check the set with the holder, not only the diameter of the sponge.

• Measure the available height.

• Check that both hands can grab the support.

• Provide a clean location to deposit an open box.

Before you begin

[ ] Oh, crazy balance.

[ ] Identical cake tins

[ ] Stable tray

[ ] Clean food tools

[ ] Rigid support

[ ] Box with the right size

[ ] Cold place