Ferrero Rocher Paris-Brest

**Equipment list**

* [Digital scale](https://amzn.to/3hv6tQE) – Must have. If you have not used a Digital scale before, please invest in one, and I will teach you how to use it during the class
* [Digital oven thermometer](https://amzn.to/3wbCCVh) – Warmly recommended for making choux pastry or any other dessert. Home ovens are very often over or under heat causing some major baking issues
* [Rubber spatula](https://amzn.to/3e5jdLD) – Must have
* [Hand whisk](https://amzn.to/3eC3YtU) – Must have
* [Piping bag](https://amzn.to/2C9SQ9g) – Must have
* [French star nozzle tip](https://amzn.to/37w7pnG) (Wilton 6B open star in particular) – warmly recommended, potentially can be substituted with [Wilton 1M piping nozzle tip](https://amzn.to/2IgRAVd). You will need it to 1. Pipe the choux pastry and 2. Pipe the filling. Both piping nozzles are often used to decorate cupcakes or cakes too so can be a very affordable and useful investment
* [Stand mixer](https://amzn.to/2UKeWWa) - Warmly recommended, however, can be substituted with an [Electric hand mixer](https://amzn.to/2UMm3gM)
* [Perforated "air" baking mat](https://amzn.to/3ib2Pf3) – Helpful to bake the choux pastry as the air can circulate below the pastry, however, can be substituted with a tray and parchment paper
* Besides the above, you will need a few bowls, a sieve, good quality saucepan to cook the cream. To pipe the Paris-Brest dough in an even circle, try to find a bowl or cookie cutter that is 13cm / 5 inches in diameter, we will use it as a template
* Please note that you will also need to use a freezer prior to baking the choux pastry