Pistachio Raspberry Tartlet 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. 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
* [Electric hand mixer](https://amzn.to/2UMm3gM) – Must have
* [Rolling pin](https://amzn.to/31Iebl1) – Must have
* [Offset spatula](https://amzn.to/2UI8sqK) – Must have
* [Silicone baking mat](https://amzn.to/2ZlnPal) – Must have. We will roll the pastry in between 2 of these mats. I recommend 2 pieces of 30x40cm / 12x16 inches size mat
* [Perforated "air" baking mat](https://amzn.to/3ib2Pf3%22%20%5Ct%20%22_blank) – Must have to be able to make the tart without blind baking. I recommend a 30x40cm / 12 x16 inches size mat that can fit into the freezer and oven as well
* [Perforated tart ring](https://amzn.to/3twnFgh) - Must have to be able to make the tart without blind baking. I recommend 8 pieces of 8cm / 3.14 inches in diameter
* [Tall paper cupcake cases](https://www.amazon.com/Standard-Christmas-Greaseproof-Wrappers-Decorations/dp/B092LMYJ4D/ref%3Dsr_1_6?crid=US5FZ4WWZ6YV&keywords=large%2Bcupcake%2Bpaper%2Bcase%2Bwhite&qid=1655057713&sprefix=large%2Bcupcake%2Bpaper%2Bcases%2Bwhite%2Caps%2C138&sr=8-6&th=1) – Must have to bake the green “moss” decoration. I recommend 8 pieces
* Microwave – Must have to bake the green”moss” decoration
* Perforated tray – It is not a must have, but useful underneath the perforated “air” baking mat. Alternatively, you can use your oven rack
* Besides all the above, you will need a few bowls and a sieve as well
* If you cannot find pistachio flour, you will also need a blender or food processor to make the pistachio flour. First roast the whole pistachios (unsalted), then pulse blend it with the flour for a few seconds until fine powder achieved
* Please note that you will also need to use a freezer so make sure you have an empty shelf in there