

# Chocolate Raspberry Macarons Equipment list

- [Digital scale](#) – 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](#) – Must have. Home ovens are very often over or under heat causing some major baking issues on the macarons
- [Instant read cooking thermometer](#) - Must have. The sugar syrup temperature has to be precisely measured
- [Rubber spatula](#) – Must have
- [Piping bag](#) – Must have
- Small round nozzle tip of max 1mm in diameter - eg. [Wilton 2A Round nozzle tip](#)
- Small saucepan - Must have. In order to measure the sugar syrup temperature correctly, you will need a small enough saucepan so the syrup won't get lost in there. The one I use can hold 500ml of water
- [Stand mixer](#) - Recommended. You need to make a few things simultaneously (eg. whipping up the meringue with the fine sugar, while heating up the sugar syrup and monitoring its temperature) therefore a stand mixer would be super helpful. Alternatively, use an [Electric hand mixer](#)
- [Silicone baking mat](#) or [Teflon sheet](#) – Recommended. Due to the sturdiness and surface, these are the best options to pipe the macarons on, you will need 2x. Alternatively, use parchment paper
- Flat tray – It is important to have 2 good quality flat trays to place the silicone mats or teflon sheets on
- Besides all the above, you will need a blender, a few bowls, and a sieve as well