



Recipes created for BBC Radio Oxford 95.2FM

List of Equipment

Good set of knives, including:-

Filleting, pairing, serrated, chefs knife (Large and small), all purpose, bread knife and a steel for sharpening the knives. Peeler for vegetables

Chopping boards – ideally colour coded for different uses, keep separate boards for vegetables, meat and fish.

Pots and Pans, including:-

Frying pan, saucepans (small, medium, large), casserole, steamer, bain marie pan, skillet.

Electrical equipment.

Blender, hand whisk, food processor, food mixer.

Griddle pan, omelette pan

Mortar and Pestle

Good quality rolling pin

Smaller items:-

Measuring spoons

Spoons, small, medium, large, slotted spoons, frying slices, fish slice, grater

Corer for fruits i.e. apple etc

Hand whisk, peeler, pastry cutters, piping bag and nozzles, pastry brushes

Wooden spoons, spatulas for cooking, rubber or plastic spatulas for working with mixing bowls

Roasting & Baking tins/trays

Loaf tins varying sizes

Flan and tart tins of varying sizes

Bun, cake tins – the silicone ones are great as they are easier to keep clean, store etc.

Mixing bowls – varying sizes

Measuring jugs – varying sizes

Strainers – wire mesh, conical, round, colander, sieve for flour and straining, tea strainer for sieving icing sugar.

Wire racks

Cooking blow torch and gas refill

Supply of Foil, Clingfilm, Greaseproof or Baking paper, Muslin for bouquet garni etc

Note:

This is not an exhaustive list. If you have any equipment or suggestions to add to the list please let me know - paul@thelatechef.com