

# 1. THE BARE NECESSITIES

## *The Basic Necessities:*

- *Saucepans*
- *Sauté pans*
- *Nonstick sauté pan (especially important for making crepes)*
- *Stock pot*
- *Baking sheet*
- *Broiler pan (usually comes with the oven)*
- *Lasagna dishes*
- *Colander (for draining pasta and washing veggies)*
- *Zester/Microplane*
- *Paring knife*
- *Serrated knife (knife with teeth--great for slicing tomatoes and bread)*
- *Santoku knife (great general all-purpose knife)*
- *Knife sharpener*
- *Pastry brush*
- *Cutting board (plastic or wood)*
- *Measuring cups (wet and dry)*
- *Measuring spoons*
- *Can opener*
- *Small food processor (2 cup)*
- *Candy thermometer*
- *Whisk*
- *Soup Ladle*
- *Cooking utensils (spatula, wooden spoon, slotted spoon)*
- *Rolling pin*
- *Manual citrus juicer*
- *Mixing bowls*
- *1 quart ice cream maker*
- *Hand-held electric mixer*

## *Advanced Necessities:*

- *Stand mixer*
- *Large capacity food processor (8 – 14 cup)*
- *Complete knife set*
- *Electric citrus juicer*
- *Crepe pan*
- *Risotto pan*