

**Chapitre 1.3 – Le matériel**

**Sous chapitre 1.3.1**

**L'outillage**





# L'OUTILLAGE



**CHINOIS**



**MESURE**



**MANDOLINE**



**ETAMINE**



**FOUET A SAUCE**



**DENOYOTEUR**



**FOUET A BLANCS**



**COUPES OEUFS**



**MOULIN A LEGUMES**



**PINCE SERVICE**



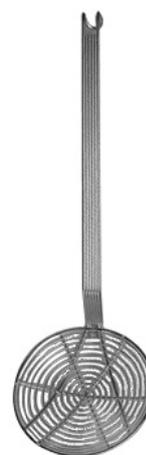
**PLANCHES A DECOUPER**



**LOUCHE**



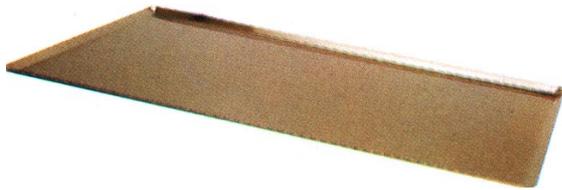
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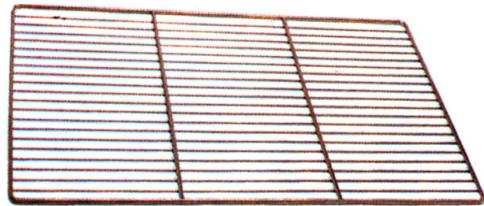
**ARAIGNEE**



# L'OUTILLAGE



**PLAQUE A PATISSERIE**



**GRILLE A PATISSERIE**



**POELON A SUCRE**



**SAUPOUDREUSE**



**GRATTOIR**



**ROULEAU**



**PINCEAU**



**SPATULE**



**TOURTIERE**



**TAMIS**



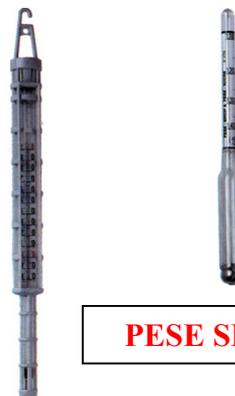
**CORNE**



**PINCE A TARTE**



**CERCLE**



**PESE SIROP**



**ZESTEUR**



**SONDE**



**PIQUE VITE**

**THERMOMETRE**