

# French Bistro

## Virtual Workshop

### Equipment List

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#### For all of the recipes, you'll need:

- Cutting board
- Chef's knife
- Microplane or rasp grater
- Bench scraper (optional but recommended)
- Compost / garbage bowl (optional but recommended)
- Serving plates and/or bowls

#### For the Coq au Vin

- Small cutting board for chicken and bacon
- Large dutch oven
- Wooden spoon
- Small plate
- Tongs
- Small bowl
- Fork

#### For the Duck Fat Roasted Potatoes:

- Small microwavable liquid measuring cup (or small saucepan) for melting duck fat
- Rimmed baking sheet
- Parchment paper
- Medium mixing bowl
- Tongs
- Rubber spatula

#### For the Green Salad:

- Small bowl
- Small whisk
- Citrus juicer (optional but recommended)



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*If you do not have any of the required items or have other questions regarding equipment, please feel free to contact TableSpoon Cooking before class for assistance:*

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