



The Goldring Center  
for Culinary Medicine

TULANE UNIVERSITY

# Online Class 8/12/20: Cooking Two-gether Equipment List

Roasted Corn & Poblano Soup  
Rustic Potato & Vegetable Hash

Spiced Seared Salmon  
Make Your Own Chocolate Bark

Qty	Equipment
<b>Equipment for All Recipes</b>	
2 each	Cutting Board
2 each	Chef Knife
1 set	Measuring Cups
1 set	Measuring Spoons
	Mise en Place Bowls (small bowls, cups, or mugs)
<b>Roasted Corn &amp; Poblano Soup</b>	
1 each	Peeler
2 each	Sheet Tray (for roasting)
1 each	Fork (for checking doneness of vegetables)
1 each	Spoon (for removing pepper skin)
1 each	High-Speed Blender
<b>Rustic Potato &amp; Vegetable Hash</b>	
1 each	Peeler (optional)
1 each	Medium Cast-Iron Skillet or Heavy-Duty Oven-Safe Skillet
1 each	Your Favorite Cooking Spoon or Spatula
1 each	Sheet Tray (for roasting if skillet is not oven safe)
1 each	Fork (for checking doneness of vegetables)
<b>Spiced Seared Salmon</b>	
1 each	Medium Cast-Iron Skillet or Heavy-Duty Skillet
1 each	Flat Spatula
<b>Make Your Own Chocolate Bark</b>	
1 each	Sheet Tray
1 sheet	Parchment Paper
1 each	Microwave-safe Bowl
1 each	Spoon (for pressing toppings)