

COLOMBIA COOKING EXPERIENCE
LIST OF UTENSILS
ONLINE SESSIONS




PREPARED BY
COLOMBIA COOKING EXPERIENCE

PREPARE TO
ONLINE GUESTS

JANUARY 2021





FOR THE COFFEE






QUANTITY	WHAT YOU NEED	
1	Pot for coffee	
1	Lid to cover the pot	
1	Mug	

FOR THE AREPAS & HOGAO







1	Zip lock Bag.	
1	Wooden Spoon	
1	Mixing Jug (plastic or glass)	
1	Non-stick frying Pan Big	

1	Cutting Board	
1	Medium or small Knife	
2	Deep plates	
1	Non-stick frying Pan Medium or small	

FOR EMPANADAS & AJI



1	Non-stick frying Pan Medium size	
1	Flipping Spatula	
1	Deep plate	
1	Cutting board	
1	Wooden spoon	
1	Tray or plate	

1	Frying Pot	
1	Frying Spoon	
	Towel paper and Napkins	



FOR PATACONES & GUACAMOLE



1	Deep plate	
1	Wooden spoon	
1	Knife	
1	Frying pot	
1	Cutting table	
	Paper Towel	

FOR JUICE OR COCKTAIL



1	Blender	
1	Wooden spoon	

1	Strainer	
1	Juice Jar & glass	
1	Mixing stick	

* As you can see some of the utensils are repeated, but these are those that we will use.

We have planned to wash everything that we use at the end.

* If you have everything at home ... perfect if not don't worry, some things can be easily replaced by other utensils that can provide the same service.

For example for coffee you need a lid to cover the pot, if don't have one you can use a plate, be creative.