

Useful equipment for making your natural products from Aromantic's Recipes



- ✓ Double-boilers/bain-maries or stainless steel bowls/pyrex bowls and saucepans to make double-boilers
- ✓ Heat proof kitchen bowls such as stainless steel or pyrex
- ✓ Tablespoons (usually 15ml), teaspoons (5ml)
- ✓ Rolls of paper towel
- ✓ Vodka in spray bottle/flask to spray working area, equipment & hands before working
- ✓ Delbor whisk (A spiral, sauce, or delbor whisk has a round head formed by moulding a coil around a solid metal core. The head of the whisk is designed to be extremely flexible, so that it can conform to pans and mixing bowls, making it easier to avoid adding air to the mixture.)
- ✓ Electric stick blender (however, a delbor whisk is better as it doesn't introduce air)
- ✓ Good quality scales, preferably a gram sensitive scale one that measure to 0.1 of a gram. It depends on what you're making though, a good kitchen scale may be adequate.
- ✓ Funnels of varying sizes
- ✓ Empty glass and/or plastic jars and bottles
- ✓ Heat-proof glass measuring cylinders, jugs and beakers of varying sizes
- ✓ Measuring cups, cylinders and spoons of varying sizes
- ✓ Moulds – silicone, muffin baking trays, etc
- ✓ Spatula
- ✓ Good quality spirit-filled thermometer that measures temperatures up to 100°C
- ✓ Litmus paper
- ✓ Good reference book on herbs
- ✓ Good reference book on essential oils

Note

Most of the recipes I offer, whether on our website or in my books and recipe brochures, are for small quantities, such as 100ml or 100g. If you want to make larger quantities, simply multiply the original quantity/ies, by a whole number if possible e.g. 10.

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