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Kitchen Equipment

More than ever these days, you can buy really cheap kitchen gear. This is great, because it means anyone should be able to get all the essential bits of equipment they need, no matter what their budget is. One thing I never realized until now was how big a problem bad or inappropriately sized equipment can be. I think it's probably one-third of the reason why cooking in this country is in the state it is; for me, that's a really big deal. So the fact that you can buy yourself an extra third of success in the kitchen in terms of cooking and consistency is really quite cool.

I'm giving you a list of the bare minimum items you need to have in your kitchen to be a well-rounded, efficient cook. When it comes to things like knives, food processors, and wooden chopping boards, it really is worth scrimping, saving, or borrowing money to get the best equipment you can afford. You'll be much better off with three good-quality knives, for example a 12-inch chopping knife, a 12-inch serrated carving knife, and a 6-inch paring knife, than you will be with a whole set of rubbish knives that won't last long at all and will make your chopping worse. When you're buying a knife, check that it's a good weight, the blade is nice and rigid and doesn't bend, and the handle feels good in your hand. I personally like I.O. Shen knives, Victorinox, Henckels, and Sabatiers.

When I'm buying frying pans for my home I always go for really good-quality non stick ones. When it comes to saucepans, as long as they've got sturdy, thick bottoms, I think they're all about the same. All the other stuff on the list you can spend as little, or as much, money on as you wish.

Stuff to buy right now



Extra-large non-stick frying pan



Set of thick bottomed saucepans (large, medium, small)



Good sturdy sheet pans



Nest of mixing bowls



Knives (chef's knife, serrated carving knife, small paring knife)



Can Opener



Speed peeler



Pestle and mortar



Weighing scales and Measuring cups



Large Colander



Large measuring jug



Box grater/ microplane grater

Stuff you can pick up later



Large grill pan



Extra large casserole pan
or Dutch oven



Wok



Metal tongs



Wooden spoons



Metal whisk



Potato masher



Ladle, slotted spoon,
slotted turner



Plastic spatula



Rolling pin



Strainers



Salad spinner



Thick, sturdy wooden
chopping board and a
small plastic chopping
board



Food processor