

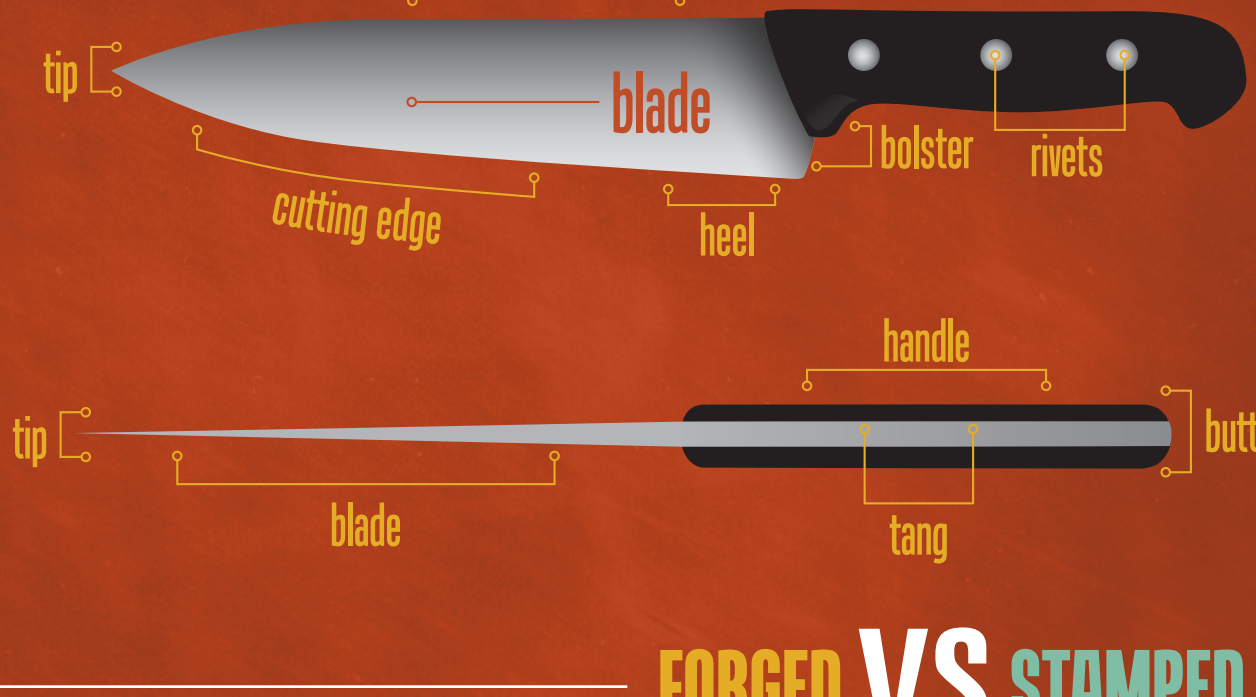
THE CUTTING EDGE

O F K N I V E S

A Chef's Guide to Finding the Perfect Kitchen Knife



ANATOMY of a knife



FORGED VS STAMPED

FORGED KNIVES are heated and pounded using a single piece of metal. Because they are typically crafted by an expert, they are typically more expensive, but are of higher quality.

STAMPED KNIVES are stamped out of metal; much like you'd imagine a license plate would be stamped out of a sheet of metal. These types of knives are typically less expensive and the blade is thinner and lighter.

KNIFE edges

Plain/Straight Edge

Most knives come with a plain edge. This edge helps the knife cut cleanly through foods.

Granton/Hollow

The grooves in a granton edge knife help keep food from sticking to the blade.

Serrated

This knife edge is perfect for cutting through bread crust, cooked meats, tomatoes & other soft foods.

TYPES of knives

- ✓ Pairing
- ✓ Asian
- ✓ Utility
- ✓ Butcher
- ✓ Fillet
- ✓ Cleaver
- ✓ Chef's Knife
- ✓ Boning Knife
- ✓ Santoku Knife
- ✓ Carving Knife

- ✓ Pairing
- ✓ Steak
- ✓ Asian
- ✓ Utility
- ✓ Cheese
- ✓ Bread

- ✓ Asian
- ✓ Cheese
- ✓ Santoku Knife
- ✓ Carving Knife

MEAT

(INCLUDING FISH & POULTRY)

- » PAIRING
- » ASIAN
- » UTILITY
- » BUTCHER
- » FILLET
- » CLEAVER
- » CHEF'S KNIFE
- » BONING KNIFE
- » SANTOKU KNIFE

PRODUCE

- » PAIRING
- » ASIAN
- » UTILITY
- » CLEAVER
- » CHEF'S KNIFE
- » SANTOKU KNIFE
- » CARVING KNIFE

CHEESE

- » PAIRING
- » ASIAN
- » UTILITY
- » CHEESE
- » CHEF'S KNIFE

COOKED MEAT

- » STEAK
- » ASIAN
- » FILLET
- » CARVING

BREAD

- » ASIAN
- » BREAD

— PARING KNIFE

— STEAK KNIFE

— BUTCHER KNIFE

— UTILITY KNIFE

— CHEESE KNIFE

— FILLET KNIFE

— CLEAVER

— CHEF'S KNIFE

— BONING KNIFE

— SANTOKU KNIFE

— BREAD KNIFE

— CARVING KNIFE

ASIAN KNIVES offer a type of metal and processing that is unmatched by other types of knives typically produced from the European style of production.

PEELING

- » PAIRING
- » ASIAN
- » STEAK
- » CHEESE

CHOPPING

- » STEAK
- » ASIAN
- » BUTCHER
- » CLEAVER
- » CHEF'S
- » SANTOKU

DICING

- » STEAK
- » ASIAN
- » CHEF'S
- » SANTOKU

CRUSHING

- » ASIAN
- » BUTCHER
- » CLEAVER

SLICING

- » STEAK
- » ASIAN
- » UTILITY
- » CHEESE
- » CHEF'S
- » SANTOKU
- » BREAD
- » CARVING

BONING

- » STEAK
- » ASIAN
- » BUTCHER
- » FILLET
- » BONING

FILLETING

- » STEAK
- » ASIAN
- » FILLET
- » BONING

CORING

- » PAIRING
- » STEAK
- » ASIAN

DETAIL WORK

- » PAIRING
- » STEAK
- » ASIAN

GETTING STARTED WITH A KNIFE

COLLECTION

WHEN YOU'RE NEW TO THE KNIFE COLLECTION CLUB, OUR CHEFS RECOMMEND STARTING OFF WITH:

- 8" CHEF'S
- 3.5" PARING
- 6" BONING



THE NEXT RECOMMENDED KNIVES TO ADD TO THE COLLECTION INCLUDE:

- KITCHEN SHEARS
- 6" SANTOKU (Granton)
- 9" BREAD



AND CONTINUE BUILDING OUT THE COLLECTION WITH THESE:

- 4" PARING (It's nice to have 2 sizes)
- 6" CHEF (It's nice to have 2 sizes)
- 7" FILET (Flexible)
- 10" CARVING/SLICING



BASIC KNIFE CUTS

UNIFORM CUTS

batonnet

{ 1/2" x 1/2" x 3" }

About the size of a French fry

allumette

{ 1/4" x 1/4" x 2" }

Also called the matchstick cut

julienne

{ 1/8" x 1/8" x 2" }

The smallest stick cut

large dice

{ 3/4" x 3/4" x 3/4" }

medium dice

{ 1/2" x 1/2" x 1/2" }

make the batonnet cut, then cut into even cubes

small dice

{ 1/4" x 1/4" x 1/4" }

make the allumette cut, then cut into even cubes

brunoise

{ 1/8" x 1/8" x 1/8" }

make the julienne cut, then cut into even cubes

IRREGULAR CUTS

NOT UNIFORMLY CUT

PEEL

removing the skin from vegetables and fruits

ZEST

small grates of the skin from vegetables and fruits

SLICE

chopping the foods into thin or thick slices

MINCE

chopping foods into very small pieces

CHOP

cutting into irregular shaped pieces

CHIFFONADE

rolling leaves into a cigar shape, then shredding

BIAS CUT

a cut made in a wave-like motion to ensure similar size slices with irregular shaped foods like carrots

ROLL CUT

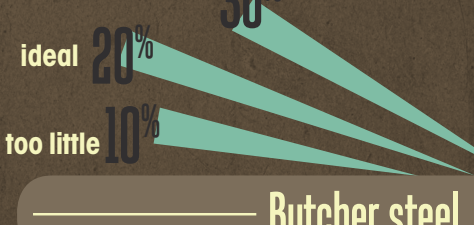
typically found with Asian stir-fried veggies, like carrots and squash, this cut uses the back of the knife to slice through the veggie; the veggie is then rolled each time a new cut is made to form wedges

A blunt edge of a knife IS NEVER SAFE in the kitchen

A blunt edge with rounded shoulders and irregular cutting angles

Whether it be a burred or wired edge that needs to be honed or a full on blunt edge that needs to be re-sharpened, here's what the blunt edge of a knife looks like.

HONING angles



Butcher steel

The Blunt edge