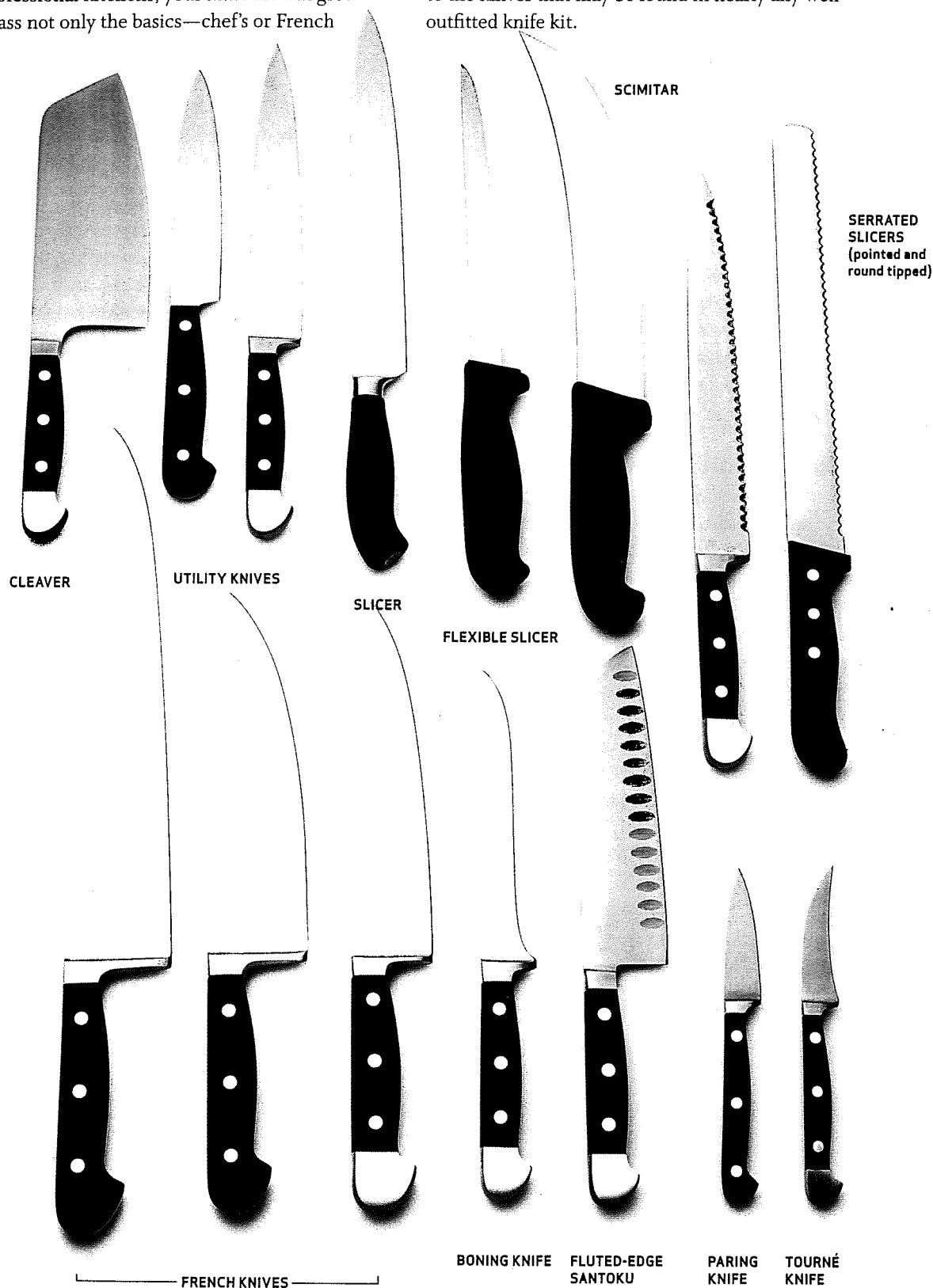**types of knives** A wide array of knives is available to suit specific functions. As you continue to work in professional kitchens, your knife kit will grow to encompass not only the basics—chef's or French knife, boning knife, paring knife, and slicer—but also a number of special knives. This list is intended as a guide to the knives that may be found in nearly any well-outfitted knife kit.

SCIMITAR

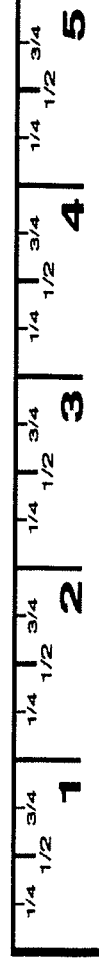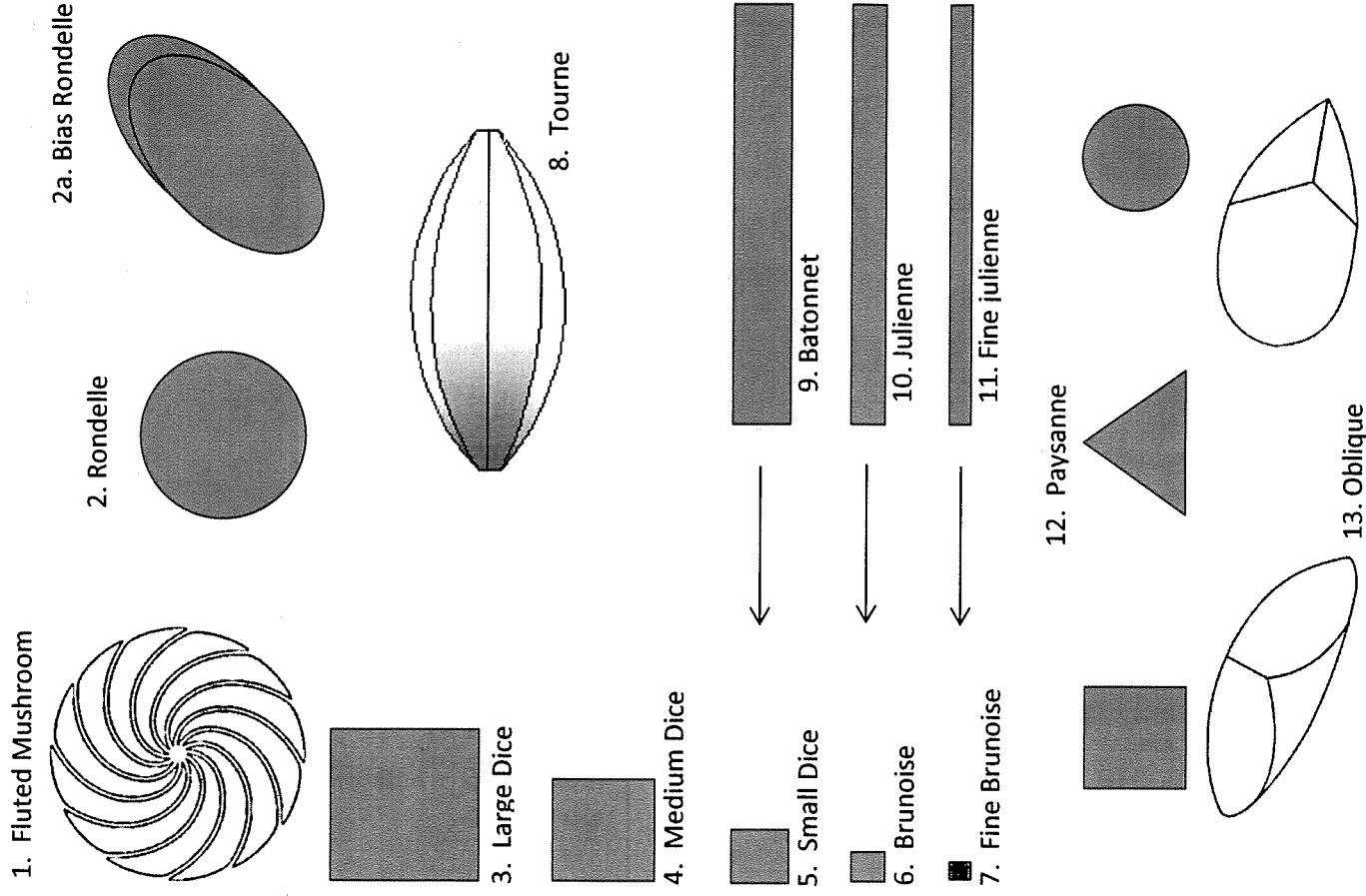SERRATED SLICERS (pointed and round tipped)

CLEAVER

UTILITY KNIVES

SLICER

FLEXIBLE SLICER

FRENCH KNIVES

BONING KNIFE

FLUTED-EDGE SANTOKU

PARING KNIFE

TOURNÉ KNIFE

Common Kitchen Knives

NAME(S)	CHARACTERISTICS	COMMON USES
chef's knife/ French knife	Blade 8–12 inches long	All-purpose knife: a variety of chopping, slicing, and mincing chores
utility knife	Smaller, lighter chef's knife with a blade 5–8 inches long	Various cutting chores
paring knife	Blade 2–4 inches long	Paring and trimming vegetables and fruits
boning knife	Blade is thinner than that of chef's knife, about 6 inches long, and rigid	Separating raw meat from bone
filleting knife	Similar in shape and size to a boning knife, but thinner and with a more flexible blade	Filleting fish
slicer	Long blade with a round or pointed tip; blade may be flexible or rigid, tapered or round, or have a fluted edge	Slicing cooked meat; also suitable for slicing food such as smoked salmon
cleaver	Heavy enough to cut through bones; rectangular blade; varies in size according to its intended use	Chopping
tourné knife	Similar to a paring knife; has curved blade to facilitate cutting curved surfaces of tournéed vegetables	Tournéeing vegetables

Classic Knife Cuts

Definitions of cuts shown and modeled in this chart

1. **Flute:** a decorative cut for mushroom caps through making a series of shallow grooves in the cap (the direction of curves might reverse for left-handed, individuals), varied depth of grooves, space between them and overall size

2. **Rondelle:** rounded slices with varied diameter/thickness

    a. **Bias Rondelle:** bias-round slices with varied diameter/thickness

3. **Large Dice:** ¾ x ¾ x ¾ inch cube

4. **Medium Dice:** ½ x ½ x ½ inch cube

5. **Small Dice:** ¼ x ¼ x ¼ inch cube

6. **Brunoise:** ⅛ x ⅛ x ⅛ inch cube

7. **Fine Brunoise:** 1/16 x 1/16 x 1/16 inch cube

8. **Tourne:** 2 inches long, ¾ inch in diameter, with seven sides, flat-ended

9. **Batonnet:** 2 inch long x ¼ x ¼ inch

10. **Julienne:** 2 inches long x ⅛ x ⅛ inch

11. **Fine Julienne:** 2 inches long x 1/16 x 1/16 inch

12. **Paysanne:** ½ x ½ x ⅛ inch round, square or triangular

13. **Oblique:** (roll cut) a two angle-sided cut (used for cylindrical vegetables such as carrots, parsnip and celery), varied angles, lengths and diameters

*These cuts are based on the classic knife cuts, which have been described in American Culinary Federation (ACF) published guidelines.

1. Fluted Mushroom

2. Rondelle

2a. Bias Rondelle

8. Tourne

3. Large Dice

4. Medium Dice

5. Small Dice

6. Brunoise

7. Fine Brunoise

9. Batonnet

10. Julienne

11. Fine Julienne

12. Paysanne

13. Oblique

Spring Fruit Salsa

Yields: 4 servings

Ingredients:

Salsa:

1		Cucumbers cut on bias
1		Mango, peeled, & diced
2		Peaches or Apricots, stone removed & diced
½		Red Onion, diced
1	t	Ginger, grated or minced
½	t	Garlic, minced
5		Cilantro or Mint leaves, julienned / chopped
1		Red bell pepper, roasted, diced
2		Scallions cut on bias
½	C	Passion Fruit Nectar
		Honey if desired (cut the acidity)

Procedure:

1. **Prepare Salsa.** Combine all ingredients, season to taste and allow marinate, ideally overnight, to allow flavors to meld together. Serve over fish, meats, or with chips.

Citrus Lemon Bars

Yield: ½ sheet pan

Ingredients:

Crust:

3	cups	A.P. flour
1	cup	Powder Sugar
12	oz.	Cold unsalted butter, diced

Filling:

9		Eggs
4 ½	cups	Sugar
2	cups	Lemon juice
1	cup	A.P. flour

Method:

1. Preheat oven to 325F degrees.
2. For crust place all crust ingredients into food processor and pulse quickly just enough to make a chunky, soft consistency.
3. Place mixture onto a buttered or non-stick sprayed 9x16 cookie sheet and press evenly to make a nice crust. Bake 15 – 20 min. until lightly brown.
4. Meanwhile, mix all filling ingredients in a large bowl and whisk well. Pour over baked crust, return <u>carefully</u> to oven and continue to bake 18 – 25 min. until very lightly browned.
5. Let cool then cut into desired bars.