



Messermeister



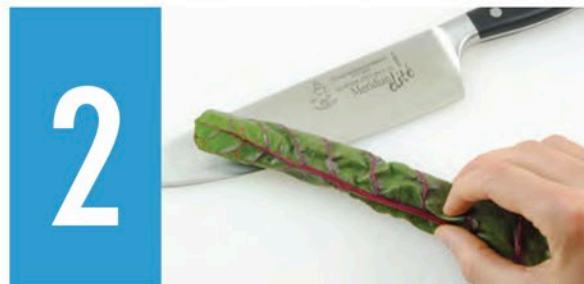
KNIFE SKILLS

HOW-TO: CHIFFONADE HERBS



1

For leafy greens, pick 5 leaves (basil, marjoram, sorrel, spinach, mint, etc.) of the same size and stack them. Hearty greens, like chard and kale, need to have the center rib cut out first. With tender leaves, such as spinach and basil, the rib can be sliced along with the leaves.



2

Carefully roll the leaves into a cylinder. Similar to the shape of a cigar.



3

Use the low push cut to slice across the cylinder to produce thin ribbons. This technique is a great garnish and way to evenly distribute the flavor around the dish.