



Messermeister



KNIFE SKILLS

HOW-TO: CORE & PEEL TOMATOES



Core: Hold the tomato shark firmly between your thumb and index finger with the blade facing away from the palm and the handle laying across the remaining fingers. Leave 3/4" of the blade above the fingers and insert it into the side of the tomato core at a 45° angle and rotate the knife in a full circle. Use the thumb as an anchor.



Peel: Cup the handle with 4 fingers and pull with the thumb, pivoting slightly to keep the peeler moving towards you.