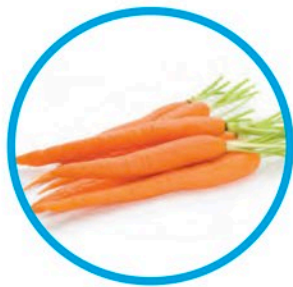




Messermeister



# KNIFE SKILLS

## HOW-TO: JULIENNE & DICE CARROTS



**1** Place the carrot on a cutting board. Trim, peel and stabilize the carrot. Cut the carrot on a bias or diagonal into 1/8" or 1/4" by approximately 2" thin slices.



**2** Fan the slices like a deck of cards so that they overlap each other by 1/2".



**3** Working from one end of the pile to the other, cut the slices in increments of either 1/8" or 1/4". Use your guide hand to hold the carrots in place. This will produce strips or sticks about the size of a julienne and/or a batonnet.



**4** Next chop the julienne strips into brunoise dices or the batonnet strips into small dices, depending on the size that you'd like to use for your dish.

Julienne Strip: 1/8 x 1/8 x 1-2"

Brunoise Dice: 1/8x 1/8 x 1/8

or

Batonnet Strip: 1/4 x 1/4 x 2-2.1/2"

Small Dice: 1/4 x 1/4 x 1/4"