



Messermeister



## KNIFE SKILLS

### HOW-TO: MINCE GARLIC

1



*To break a whole head of garlic into cloves, place the garlic head on the towel, fold the towel over, and press down with the heel of your hand on top of the garlic until it divides. Continue by rolling the palm of your hand over the covered garlic until completely separated.*

2



*Place the unpeeled clove on your cutting board. Remove the skin by cutting off the root end with the chef's knife and place the blade of your chef's knife flat against the side. With a swift motion, avoiding the edge of the blade, strike the blade with the heel of your palm to smash the clove. The skin should easily slip off the clove.*

3



*Place the garlic cloves on the cutting board and hit the blade firmly with the heel of your hand or the side of your fist to lightly crush the garlic. Cut off the root end or discolored parts. These are tough and can be bitter.*

4



*To mince, chop the garlic with a rocking motion just as you would for herbs until the desired texture is reached.*