



Messermeister



KNIFE SKILLS

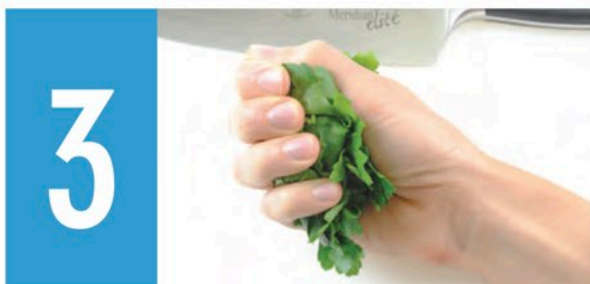
HOW-TO: MINCE HERBS



1 Strip the leaves from the stem using the back of the knife and slide it down the stem towards the leaves.



2 Separate the leaves and stems. Keep the stems for making stock.



3 Bunch the herbs up in your hand. It makes the leaves stay together better. Mince to the desired size.



4 Mincing herbs is accomplished by placing the palm of your hand on the spine of the knife a few inches from the tip and hold down firmly. Lightly grip the heel with thumb, index and middle finger. Raise the heel and pivot on the tip to the far edge of the herb pile and rock the knife utilizing the camber edge to slowly mince it finer and finer.