



Messermeister



KNIFE SKILLS

THE PUSH & RAISED KNIFE CUTTING TECHNIQUE

THE BASIC "PUSH" CUTTING TECHNIQUE



The "tip on board" push style cut works on items that are less than 1" in diameter. Glide the knife forward and down and lift the heel of the blade with the tip remaining on the board as it returns to start the next cut. This should be a smooth and complete movement. Follow through is important. Some portion of the blade should stay on the board at all times. Cut the item between the middle and heel of the blade.

THE RAISED KNIFE TECHNIQUE



The "raised knife" push style works on items that are more than 1" in diameter. It is also used for slicing bread with a scalloped slicing knife. Place the tip on top of and slightly forward of the item. Next, place the blade at a downward angle and utilize the full length of the blade. When the tip reaches the board, begin lowering the blade and push through flush of the item to the surface. The follow through will take you through to the bolster of the blade. Raise the blade and put it in position for the next cut.