

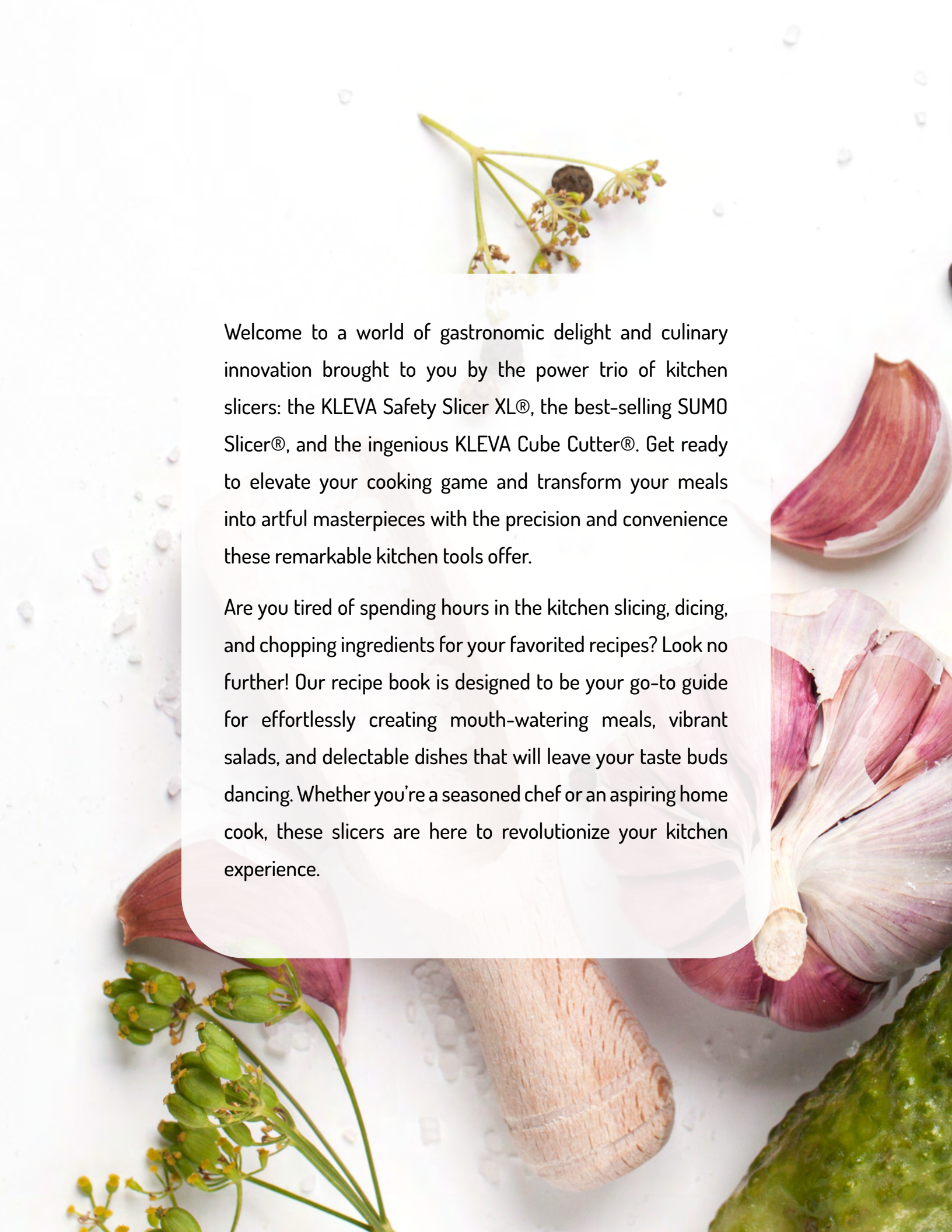
UNLOCK THE WORLD OF CULINARY CREATIVITY

WITH THE

KLEVA SAFETY SLICER XL®

KLEVA SUMO SLICER®

KLEVA CUBE CUTTER®



Welcome to a world of gastronomic delight and culinary innovation brought to you by the power trio of kitchen slicers: the KLEVA Safety Slicer XL®, the best-selling SUMO Slicer®, and the ingenious KLEVA Cube Cutter®. Get ready to elevate your cooking game and transform your meals into artful masterpieces with the precision and convenience these remarkable kitchen tools offer.

Are you tired of spending hours in the kitchen slicing, dicing, and chopping ingredients for your favored recipes? Look no further! Our recipe book is designed to be your go-to guide for effortlessly creating mouth-watering meals, vibrant salads, and delectable dishes that will leave your taste buds dancing. Whether you're a seasoned chef or an aspiring home cook, these slicers are here to revolutionize your kitchen experience.

WHY CHOOSE THE KLEVA SAFETY SLICER XL[®], KLEVA SUMO SLICER[®], AND KLEVA CUBE CUTTER[®]?

KLEVA[®] SAFETY SLICER XL

Say goodbye to complex slicing techniques and multiple inserts. With the Safety Slicer XL, you can effortlessly adjust the thickness of your slices using a simple dial. Its integrated blade changer ensures consistent results, making every slice a masterpiece. Plus, the extra-large hopper accommodates whole fruits and vegetables, reducing prep time.

KLEVA[®] SUMO SLICER[®]

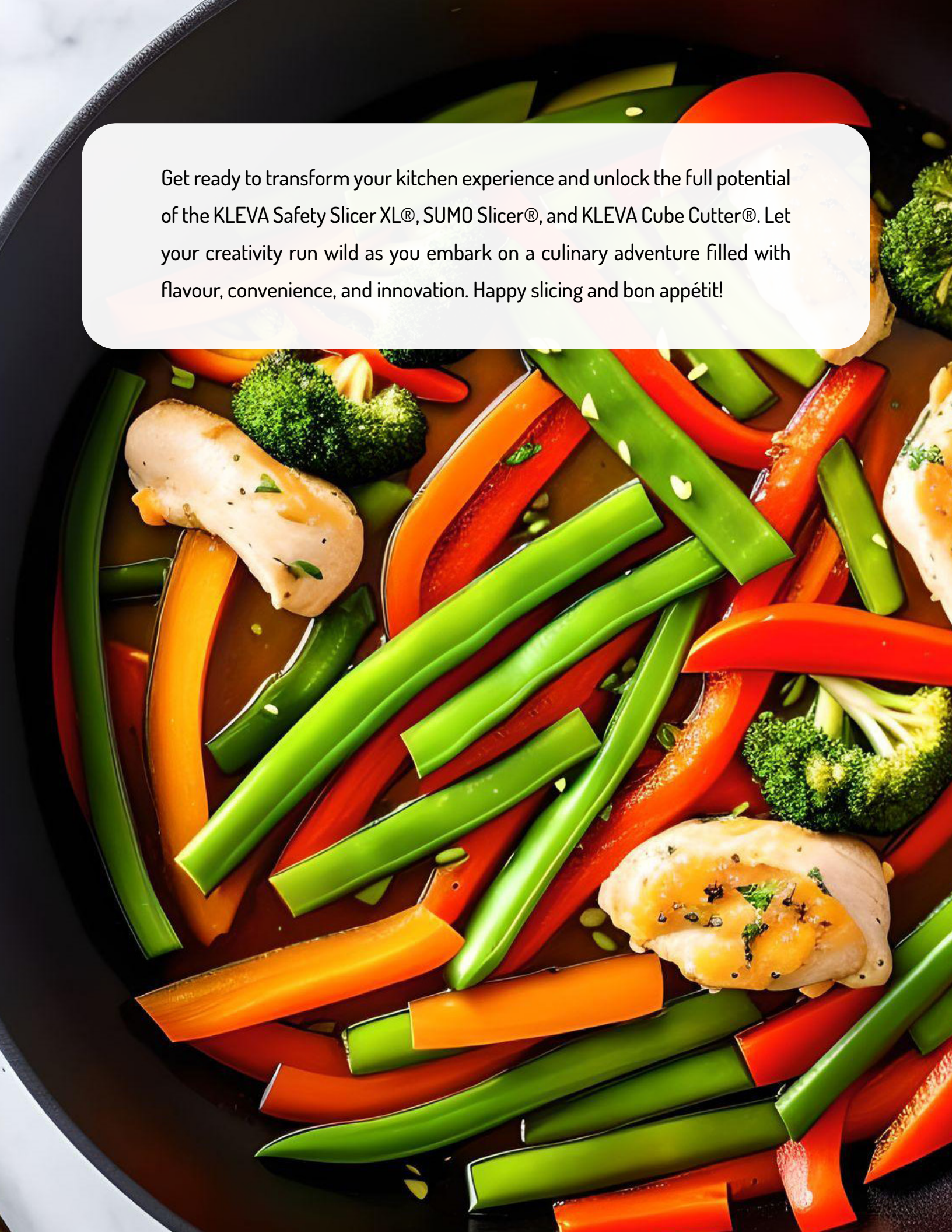
Experience the ease of creating salads, vegetable chips, coleslaw, and more with the SUMO Slicer[®]. Its versatile grating, shredding, and slicing drums make meal preparation a breeze. The non-slip suction base ensures safety and stability, while its dishwasher-safe design makes clean-up a snap.

KLEVA[®] CUBE CUTTER[®]

Say goodbye to tedious cubing and chopping. The Cube Cutter[®] streamlines your food preparation by quickly and uniformly cubing a variety of ingredients. From perfectly diced fruits for desserts to neatly chopped vegetables for stews, this tool adds efficiency and precision to your cooking routine.

Discover a treasure trove of delicious recipes, each tailored to showcase the unique features of the KLEVA Safety Slicer XL[®], SUMO Slicer[®], and KLEVA Cube Cutter[®]. From vibrant salads that burst with colour and flavor, to hearty main courses that are as impressive as they are delectable, our recipes cover a wide range of cuisines and occasions. Each recipe is meticulously crafted to help you achieve stunning results effortlessly.

Get ready to transform your kitchen experience and unlock the full potential of the KLEVA Safety Slicer XL®, SUMO Slicer®, and KLEVA Cube Cutter®. Let your creativity run wild as you embark on a culinary adventure filled with flavour, convenience, and innovation. Happy slicing and bon appétit!





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The main differences between a mandolin slicer and the KLEVA Safety Slicer XL® are in their design, functionality, and features. While both tools are used for slicing and cutting fruits and vegetables, they have distinct characteristics that set them apart. Here's a comparison between the two:



MANDOLIN SLICER

DESIGN AND BLADES

A mandolin slicer typically consists of a flat platform with an adjustable blade that can be set to different thickness levels. It often has a handguard or food holder to protect your fingers while slicing.

SLICING TECHNIQUES

Mandolin slicers are known for their ability to create precise and uniform slices. They are commonly used to create thin slices of vegetables for dishes like potato chips, salads, and gratins.

VARIETY OF CUTS

Many mandolin slicers come with interchangeable blades or attachments that allow you to create different types of cuts, such as julienne, waffle, and crinkle cuts.

EFFICIENCY

Mandolins can be very efficient for producing consistent slices quickly, but they do require proper technique and caution to avoid accidental cuts.

USAGE

Mandolin slicers are versatile and useful for tasks that require thin and uniform slices, but they may not be as suitable for tasks that require grating or shredding.





DESIGN AND BLADES

The KLEVA Safety Slicer XL® is designed with an adjustable dial that controls the thickness of the slices. It features an integrated blade changer for different slicing options. It often has a hopper to hold the ingredients, and it slices as you turn the dial.

SLICING TECHNIQUES

The KLEVA Safety Slicer XL® is designed for convenient and safe slicing. It can be used to create slices of varying thickness without the need for manual adjustments or multiple inserts.

EASE OF USE

The KLEVA Safety Slicer XL® is designed for simplicity and safety. It eliminates the need for complex techniques and provides consistent results.

VERSATILITY

The KLEVA Safety Slicer XL® can handle a variety of slicing tasks, including thick and thin slices, making it suitable for a wide range of recipes. It's not limited to just one type of cut.

SAFETY FEATURES

As the name suggests, safety is a key feature of the KLEVA Safety Slicer XL®. It is designed to reduce the risk of accidental cuts with its integrated blade changer and user-friendly dial.

In summary, while both the mandolin slicer and the KLEVA Safety Slicer XL® are used for slicing, KLEVA Safety Slicer XL® is specifically designed for ease of use, safety, and versatility. It provides a convenient way to adjust slice thickness and switch between slicing options. On the other hand, a mandolin slicer offers precision and a variety of cut types but may require more skill and caution to use effectively. The choice between the two tools depends on your specific needs, preferences, and the types of cuts you frequently require in your cooking.



HERE ARE SOME OF THE BEST USERS FOR YOUR SLICER

HOME COOKS AND FOOD ENTHUSIASTS

KLEVA Safety Slicer XL® are perfect for home cooks who want to slice vegetables and fruits quickly and precisely for salads, stir-fries, gratins, and other dishes. They are also great for those who enjoy experimenting with different cutting techniques and presentations.

MEAL PREPPERS

Individuals who like to prepare meals in advance can benefit from a KLEVA Safety Slicer XL® efficiency in quickly slicing and prepping large quantities of ingredients.

PROFESSIONAL CHEFS AND COOKS

In a professional kitchen, time and precision are crucial. A KLEVA Safety Slicer XL® can help chefs create uniform slices for garnishes, decorations, and other elements of plated dishes.

HEALTH-CONSCIOUS INDIVIDUALS

If you're trying to maintain a healthy diet and consume more fruits and vegetables, a KLEVA Safety Slicer XL® can make it easier to prepare them in various ways, encouraging healthier eating habits.

PEOPLE WITH DIETARY RESTRICTIONS

For those on specific diets, such as low-carb, keto, or gluten-free, a KLEVA Safety Slicer XL® can be used to create alternative noodle or chip substitutes from vegetables like zucchini, sweet potatoes, or beets.

BAKERS AND PASTRY CHEFS

KLEVA Safety Slicer XL® can be used to create thin, even slices of ingredients like fruits, nuts, and chocolate for decorating cakes, pastries, and tarts.

CATERERS AND EVENT PLANNERS

Professionals who need to prepare large quantities of appetizers, canapés, and finger foods can benefit from the time-saving capabilities of a KLEVA Safety Slicer XL®.

ASIAN CUISINE ENTHUSIASTS

KLEVA Safety Slicer XL® are commonly used in Asian cuisines for preparing ingredients like daikon radishes, cucumbers, and carrots for dishes like sushi, spring rolls, and stir-fries.

GOURMET FOODIES

Those who enjoy experimenting with unique culinary techniques and presentations may find a KLEVA Safety Slicer XL® valuable for creating intricate garnishes and artistic food displays.

CHEESE CONNOISSEURS

KLEVA Safety Slicer XL® can be used to create thin slices of cheese for charcuterie boards, cheese platters, and other appetizers.

Remember to always follow safety guidelines when using a KLEVA Safety Slicer XL®, as the blades are very sharp and can cause accidents if not handled properly.

THE FEATURES AND BENEFITS OF THE KLEVA SAFETY SLICER XL®

The features and benefits of the Safety Slicer XL are amazing, the Safety Slicer XL is a kitchen tool designed to simplify slicing and make it safer. Here's a summary of the key points.

ADJUSTABLE SLICING THICKNESS

The Safety Slicer XL features a dial that allows you to control the thickness of your slices. This eliminates the need for multiple inserts and accessories, making slicing more convenient.

INTEGRATED BLADE CHANGER

The tool has an integrated blade changer that adjusts easily to whatever you're slicing. This ensures that the slices are consistent in thickness.

EFFICIENCY AND CONVENIENCE

The Safety Slicer XL allows you to slice a variety of fruits and vegetables without needing to cut them into smaller pieces. Its extra-large hopper can hold whole items, saving you time and effort.

STRAIGHT INTO THE BOWL

The slices are directed straight into a bowl, reducing mess, and making it easier to collect the sliced ingredients.

STAY IN PLACE SUCTION FEET

The Safety Slicer XL is equipped with suction feet that keep it securely in place while you're using it. This feature adds an extra layer of safety.


QUICK CLEANING AND DISHWASHER SAFE

The tool is designed for easy cleaning and is dishwasher safe, making post-meal clean-up more convenient.

IMITATION WARNING

The description cautions against imitations and highlights the differences between the Safety Slicer XL and other slicers that may require you to cut the vegetables smaller to fit.

KLEVA Safety Slicer XL® is a user-friendly, efficient, and safe kitchen tool for slicing fruits and vegetables with adjustable thickness settings and an integrated blade changer. As with any kitchen tool, it's important to follow the manufacturer's instructions for safe and proper use.

A white and green KLEVA Safety Slicer XL is shown on a wooden surface. The slicer has a green handle and a green blade. It is surrounded by fresh vegetables: a bunch of carrots, several strawberries, and a tray of sliced red bell peppers. The slicer is positioned diagonally across the frame. The brand name 'KLEVA' is visible on the front of the device.

Here are 12 amazing recipes that you can prepare using
KLEVA Safety Slicer XL® to make slicing and meal
preparation easier:

CLASSIC CAPRESE SALAD

INGREDIENTS

- 3 large tomatoes, sliced (using Safety Slicer XL)
- 8 ounces fresh mozzarella cheese, sliced (using Safety Slicer XL)
- Fresh basil leaves
- Extra-virgin olive oil
- Balsamic glaze
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to slice the tomatoes and mozzarella cheese to the desired thickness.
- Arrange the tomato and mozzarella slices on a plate, alternating them.
- Tuck fresh basil leaves between the slices.
- Drizzle with extra-virgin olive oil and balsamic glaze.
- Season with salt and pepper to taste. Serve as a refreshing appetizer.



RAINBOW VEGETABLE MEDLEY

INGREDIENTS

- 1 zucchini, sliced (using Safety Slicer XL)
- 1 yellow squash, sliced (using Safety Slicer XL)
- 1 red bell pepper, sliced (using Safety Slicer XL)
- 1 yellow bell pepper, sliced (using Safety Slicer XL)
- 1 orange bell pepper, sliced (using Safety Slicer XL)
- 1 red onion, sliced (using Safety Slicer XL)
- 2 tablespoons olive oil
- 1 teaspoon dried Italian herb
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to slice the zucchini, yellow squash, bell peppers, and red onion to the desired thickness.
- Preheat the oven to 400°F (200°C).
- Toss the sliced vegetables with olive oil, dried Italian herbs, salt, and pepper.
- Spread the vegetables on a baking sheet in an even layer.
- Roast in the preheated oven for about 20-25 minutes, or until the vegetables are tender and slightly caramelized.
- Serve as a colourful side dish or over cooked quinoa for a complete meal.



GREEK CUCUMBER AND FETA SALAD

INGREDIENTS

- 2 cucumbers, sliced (using Safety Slicer XL)
- 1 cup cherry tomatoes, halved
- 1/2 red onion, thinly sliced (using Safety Slicer XL)
- 1/2 cup crumbled feta cheese
- Kalamata olives, pitted
- Fresh oregano leaves
- Olive oil and red wine vinegar dressing
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to slice the cucumbers and red onion to the desired thickness.
- In a bowl, combine the sliced cucumbers, halved cherry tomatoes, sliced red onion, crumbled feta cheese, and Kalamata olives.
- Drizzle with olive oil and red wine vinegar dressing.
- Toss gently to combine. Garnish with fresh oregano leaves.
- Season with salt and pepper to taste. Serve as a refreshing Greek-inspired salad.



POTATO AND LEEK SOUP

INGREDIENTS

- 4 large potatoes, peeled and sliced (using Safety Slicer XL)
- 2 leeks, cleaned and sliced (using Safety Slicer XL)
- 4 cups vegetable or chicken broth
- 1 cup heavy cream
- 2 tablespoons butter
- Salt and pepper to taste
- Fresh chives for garnish

INSTRUCTIONS

- Use the Safety Slicer XL to peel and slice the potatoes and clean and slice the leeks to the desired thickness.
- In a large pot, melt the butter over medium heat. Add the sliced leeks and sauté until softened.
- Add the sliced potatoes and broth to the pot. Bring to a boil and then reduce the heat to a simmer. Cook until the potatoes are tender.
- Use an immersion blender to puree the soup until smooth.
- Stir in the heavy cream and season with salt and pepper.
- Serve the soup hot, garnished with fresh chives.



HOMEMADE SWEET POTATO CHIPS

INGREDIENTS

- 2 large, sweet potatoes, peeled and sliced (using Safety Slicer XL)
- 2 tablespoons olive oil
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to peel and slice the sweet potatoes to the desired thickness.
- Preheat the oven to 375°F (190°C).
- Toss the sweet potato slices with olive oil, paprika, garlic powder, salt, and pepper.
- Arrange the slices in a single layer on a baking sheet lined with parchment paper.
- Bake in the preheated oven for about 15-20 minutes, flipping halfway through, until the chips are crispy and golden.
- Let the chips cool slightly before serving. Enjoy as a wholesome snack.



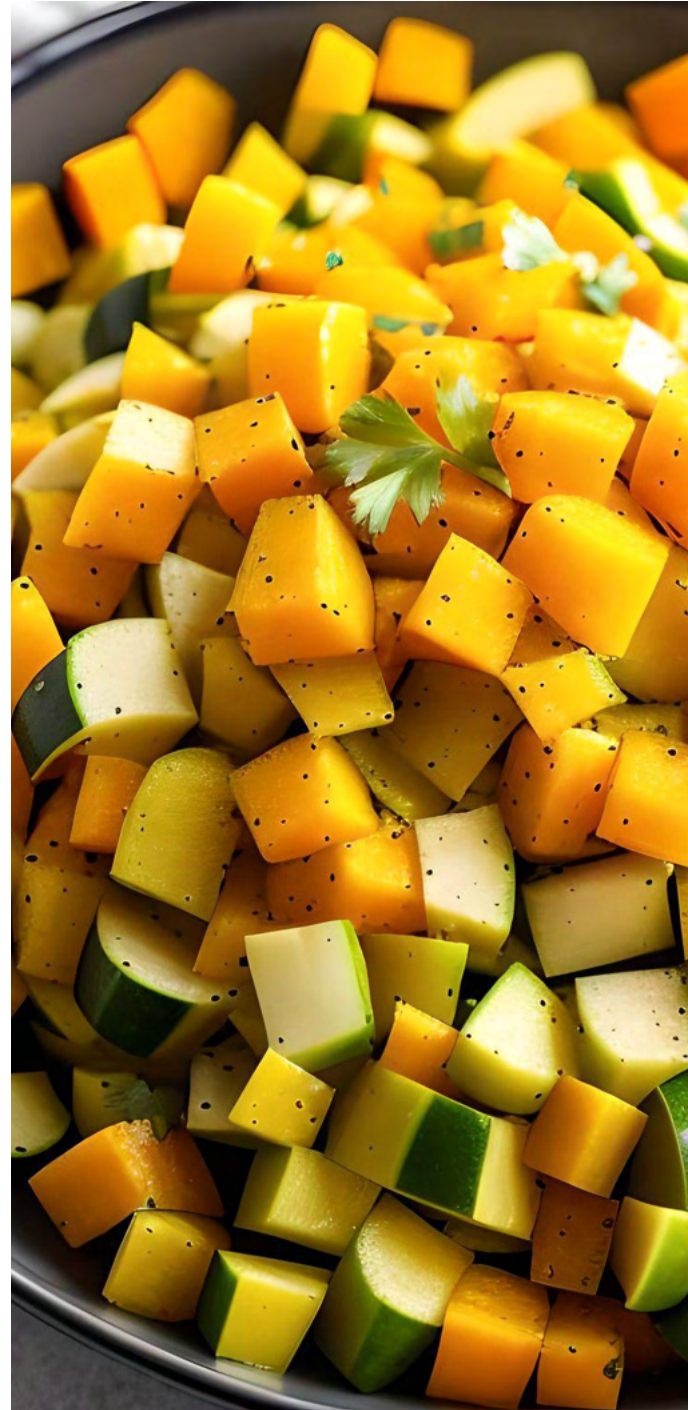
SUMMER SQUASH RIBBON SALAD

INGREDIENTS

- 2 summer squash, peeled into ribbons (using Safety Slicer XL)
- 1 cup cherry tomatoes, halved
- 1/4 cup fresh basil leaves, torn
- 2 tablespoons balsamic glaze
- 2 tablespoons extra-virgin olive oil
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to peel the summer squash into ribbons.
- In a bowl, combine the summer squash ribbons, halved cherry tomatoes, and torn fresh basil leaves.
- Drizzle with balsamic glaze and extra-virgin olive oil.
- Season with salt and pepper to taste. Toss gently to combine.
- Serve this light and flavourful salad as a side or appetizer.



BEET AND GOAT CHEESE SALAD

INGREDIENTS

- 2 medium beets, peeled and sliced (using Safety Slicer XL)
- Mixed salad greens
- 1/4 cup crumbled goat cheese
- 1/4 cup chopped walnuts
- Balsamic vinaigrette dressing
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to peel and slice the beets to the desired thickness.
- Arrange the mixed salad greens on a plate.
- Top with the sliced beets, crumbled goat cheese, and chopped walnuts.
- Drizzle with balsamic vinaigrette dressing.
- Season with salt and pepper to taste. Serve as a vibrant and nutritious salad.



CRISPY ONION RINGS

INGREDIENTS

- 2 large onions, sliced into rings (using Safety Slicer XL)
- 1 cup all-purpose flour
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup buttermilk
- Cooking oil for frying

INSTRUCTIONS

- Use the Safety Slicer XL to slice the onions into rings to the desired thickness.
- In a bowl, whisk together the flour, paprika, garlic powder, salt, and black pepper.
- Dip the onion rings into the buttermilk and then coat them with the flour mixture.
- Heat cooking oil in a deep fryer or skillet to 350°F (175°C).
- Fry the onion rings in batches until golden and crispy.
- Drain on paper towels and serve as a delicious appetizer or side.



CUCUMBER DILL YOGURT DIP

INGREDIENTS

- 2 cucumbers, grated (using Safety Slicer XL)
- 1 cup Greek yogurt
- 2 tablespoons fresh dill, chopped
- 1 clove garlic, minced
- 1 tablespoon lemon juice
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to grate the cucumbers.
- Place the grated cucumbers in a fine mesh strainer and squeeze out excess moisture.
- In a bowl, combine the grated cucumbers, Greek yogurt, chopped dill, minced garlic, lemon juice, salt, and pepper.
- Mix well and refrigerate for at least 1 hour before serving.
- Serve the cucumber dill yogurt dip with fresh vegetables, pita chips, or as a topping for grilled meats.



HOMEMADE COLESLAW

INGREDIENTS

- 1 small head of cabbage, shredded (using Safety Slicer XL)
- 2 carrots, grated (using Safety Slicer XL)
- 1/2 red onion, thinly sliced (using Safety Slicer XL)
- 1/2 cup mayonnaise
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to shred the cabbage and grate the carrots to the desired thickness.
- In a bowl, combine the shredded cabbage, grated carrots, and sliced red onion.
- In a separate bowl, whisk together the mayonnaise, apple cider vinegar, honey, salt, and pepper to make the dressing.
- Pour the dressing over the coleslaw mixture and toss to coat.
- Refrigerate for about 30 minutes before serving. Serve as a classic coleslaw side dish.



MEDITERRANEAN EGGPLANT AND TOMATO SALAD

INGREDIENTS

- 1 large eggplant, sliced (using Safety Slicer XL)
- 2 large tomatoes, sliced (using Safety Slicer XL)
- 1/4 cup red onion, thinly sliced (using Safety Slicer XL)
- 1/4 cup Kalamata olives, pitted and sliced
- 1/4 cup crumbled feta cheese
- Fresh parsley, chopped
- Olive oil and balsamic vinegar dressing
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to slice the eggplant and tomatoes to the desired thickness.
- Preheat a grill or grill pan over medium-high heat.
- Brush the eggplant slices with olive oil and grill until tender and slightly charred, about 2-3 minutes per side.
- In a bowl, combine the grilled eggplant, sliced tomatoes, red onion, Kalamata olives, and crumbled feta cheese.
- Drizzle with olive oil and balsamic vinegar dressing.
- Season with salt and pepper to taste. Garnish with fresh chopped parsley.
- Serve as a flavourful Mediterranean-inspired salad.



HOMEMADE POTATO CHIPS WITH ROSEMARY

INGREDIENTS

- 4 large potatoes, peeled and thinly sliced (using Safety Slicer XL)
- 2 tablespoons olive oil
- 1 tablespoon fresh rosemary, chopped
- Salt and pepper to taste

INSTRUCTIONS

- Use the Safety Slicer XL to peel and thinly slice the potatoes.
- Preheat the oven to 375°F (190°C).
- Toss the potato slices with olive oil, chopped rosemary, salt, and pepper.
- Arrange the slices on a baking sheet in a single layer.
- Bake in the preheated oven for about 15-20 minutes, or until the chips are golden and crispy.
- Let the chips cool slightly before serving. Enjoy as a flavourful snack or side.

These 12 recipes demonstrate the versatility of the Safety Slicer XL in preparing a variety of dishes, from salads and sides to appetizers and main courses. Remember to follow proper safety guidelines and instructions while using the tool. Enjoy your culinary creations!



WHATS SO GOOD ABOUT SUMO SLICER®?

The main differences between a regular grater and the SUMO Slicer® lie in their design, functionality, and the types of cuts they can produce. Both tools are used for shredding and grating ingredients, but they have distinct characteristics that make them suitable for different tasks. Here's a comparison between the two:

REGULAR GRATER

DESIGN AND BLADES

A regular grater typically consists of a flat surface with sharp, raised holes or blades. It usually has different sides or surfaces for coarse, medium, and fine grating.

GRATING TECHNIQUES

Graters are primarily used for grating ingredients like cheese, vegetables, and fruits. They are effective for creating fine shreds, which are ideal for recipes like coleslaw, carrot cake, or adding grated cheese to dishes.

VARIETY OF CUTS

Regular graters usually offer different grating sizes, ranging from coarse to fine. Some models may have additional features like zesting or slicing.

EFFICIENCY

Graters are efficient for producing consistent shreds quickly, especially for smaller quantities of ingredients.

USAGE

Graters are designed specifically for grating tasks, and they may not be as versatile for tasks that require slicing or shredding in various styles.

SUMO SLICER®

DESIGN AND DRUMS

The SUMO Slicer® features a hand-powered rotary grater design with interchangeable drums for different types of cuts. It typically includes drums for fine grating, super slicing, and coarse shredding.

SLICING AND SHREDDING TECHNIQUES

The SUMO Slicer® can grate, slice, and shred a variety of ingredients, including vegetables, fruits, cheese, and more. It offers the versatility to create different cuts for various recipes, such as salads, vegetable chips, and coleslaw.

EFFICIENCY

The Sumo Slicer's rotary design allows for efficient slicing and grating, and its interchangeable drums make it easy to switch between different tasks.

SAFETY FEATURES

The SUMO Slicer® often comes with a non-slip suction base for stability while in use, enhancing safety during slicing and grating.

VERSATILITY

The Sumo Slicer's ability to switch between different types of cuts makes it more versatile than a traditional grater, which is typically limited to grating.

In summary, a regular grater is well-suited for grating tasks and creating fine shreds, while the SUMO Slicer® offers greater versatility by providing options for grating, slicing, and shredding with its interchangeable drums. If you're looking for a tool that can handle a wider range of cutting techniques and help you prepare dishes with various textures, the SUMO Slicer® might be a more suitable choice it can easily be purchased at KLEVA-range.com.au. However, if your primary need is fine grating, a regular grater could still be a practical option. Your choice between the two tools will depend on your specific cooking preferences and the types of cuts you frequently require in your recipes.

Here are some of the best uses for the SUMO SLICER®:

SALADS

The Sumo Slicer's fine grater and super slicer drums can be used to quickly prepare a variety of vegetables for salads. You can grate carrots, cucumbers, radishes, and other vegetables to add texture and flavour to your salads.

CAULIFLOWER RICE

Creating cauliflower rice as a low-carb alternative to traditional rice is a popular use for rotary graters. The fine grater drum of the SUMO Slicer® can efficiently grate cauliflower florets into rice-like pieces.

VEGETABLE CHIPS

Transforming vegetables like sweet potatoes, zucchinis, or beets into crispy vegetable chips is easy with the Sumo Slicer's super slicer drum. These chips can be baked or fried for a healthier snack option.

COLESLAW

The coarse shredder drum of the SUMO Slicer® does make shredding cabbage, carrots,

and other vegetables a breeze, making it perfect for preparing coleslaw or other shredded vegetable dishes.

GRATED CHEESE

Use the fine grater drum to quickly grate cheese for topping dishes like pasta, pizza, or salads.

ZOODLES (ZUCCHINI NOODLES)

The super slicer drum can create long thin strands from zucchini, which can be used as a base for pasta dishes or as a healthy alternative in various recipes.

GARNISHES

Create decorative garnishes from vegetables like radishes, cucumbers, and carrots using the different drums of the Sumo Slicer.

STIR-FRIES AND SAUTEED VEGETABLES

The SUMO Slicer® will help you prepare vegetables of uniform thickness, which is particularly useful for stir-fries and sautéed dishes.

BAKING

Grate ingredients like chocolate or nuts for baking purposes, adding texture and flavour to your baked goods.

MEAL PREP

The Sumo Slicer's efficiency makes it great for meal prepping, as you can quickly slice and grate vegetables in bulk to use throughout the week.

Remember to follow the safety instructions provided with the SUMO Slicer® and enjoy the convenience of quickly and efficiently preparing a variety of dishes with this versatile kitchen tool.

The Sumo Slicer's versatility makes it suitable for a wide range of recipes. Here are some recipe ideas that you can make using a Sumo Slicer:

VEGETABLE CHIPS

- Use the super slicer drum to slice vegetables like sweet potatoes, zucchinis, and beets.
- Lightly season the slices with olive oil, salt, and your favored herbs.
- Bake in the oven until crispy for a healthy and delicious snack.



COLESLAW

- Use the coarse shredder drum to shred cabbage, carrots, and other vegetables.
- Mix with your favourite coleslaw dressing for a classic side dish.

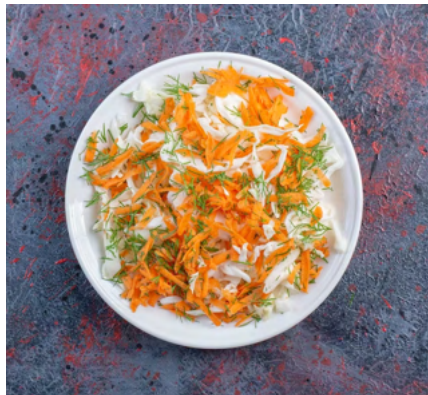
RAINBOW SALAD

- Slice a variety of colourful vegetables like bell peppers, radishes, cucumbers, and carrots using the super slicer drum.
- Toss with a light vinaigrette for a vibrant and refreshing salad.



ZUCCHINI NOODLES WITH PESTO

- Use the super slicer drum to create zucchini noodles (zoodles).
- Toss the zoodles with homemade or store-bought pesto for a nutritious pasta alternative.



GRATED CARROT SALAD

- Grate carrots using the fine grater drum.
- Mix with raisins, chopped nuts, and a tangy dressing for a sweet and savory carrot salad.

POTATO LATKES

- Use the super slicer drum to thinly slice potatoes and onions.
- Mix with egg, flour, and seasonings to create potato latke batter.
- Fry until golden brown for a delightful Hanukkah treat.



HOMEMADE COLESLAW

- Use the coarse shredder drum to shred cabbage, carrots, and apples.
- Combine with a creamy coleslaw dressing and enjoy as a side dish.

CHEESE TOPPINGS

- Use the fine grater drum to grate a variety of cheeses like Parmesan, cheddar, and mozzarella.
- Sprinkle the grated cheese over pasta dishes, salads, and more.



CUCUMBER SALAD

- Slice cucumbers using the super slicer drum.
- Toss with a light yogurt or sour cream dressing, dill, and lemon juice for a refreshing cucumber salad.

STIR-FRY VEGETABLES

- Slice bell peppers, carrots, and other vegetables using the super slicer drum.
- Use the sliced vegetables in stir-fry dishes for quick cooking and even textures.



Remember, the SUMO Slicer® can help you prepare ingredients more efficiently, but your creativity is the limit when it comes to exploring various recipes and dishes. Be sure to follow the safety guidelines provided with the tool to ensure safe and proper usage.

Here are 12 amazing recipes that can be made much easier using the Sumo Slicer's grating, shredding, and slicing capabilities:

GREEK TZATZIKI SAUCE

INGREDIENTS

- 1 cucumber, grated (using Sumo Slicer's fine grater drum)
- 1 cup Greek yogurt
- 2 cloves garlic, minced
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh dill, chopped
- Salt and pepper to taste

INSTRUCTIONS

- Grate the cucumber using the Sumo Slicer's fine grater drum.
- Place the grated cucumber in a fine mesh strainer and squeeze out excess moisture.
- In a bowl, combine the grated cucumber, Greek yogurt, minced garlic, lemon juice, dill, salt, and pepper.
- Mix well and refrigerate for at least 1 hour before serving. Serve as a refreshing dip or sauce.



HOMEMADE HASH BROWNS

INGREDIENTS

- 4 large russet potatoes, peeled
- 1 small onion, grated (using Sumo Slicer's fine grater drum)
- Salt and pepper to taste
- Cooking oil

INSTRUCTIONS

- Grate the onion using the Sumo Slicer's fine grater drum.
- Grate the peeled potatoes using the Sumo Slicer's coarse shredder drum.
- Place the grated potatoes in a clean kitchen towel and squeeze out excess moisture.
- In a bowl, combine the grated potatoes, grated onion, salt, and pepper.
- Heat cooking oil in a skillet over medium heat. Form the potato mixture into patties and cook until golden and crispy on both sides.
- Drain on paper towels and serve as a delicious breakfast side.



ASIAN CUCUMBER SALAD

INGREDIENTS

- 3 cucumbers, thinly sliced (using Sumo Slicer's super slicer drum)
- 1/4 cup rice vinegar
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon sugar
- 1 teaspoon grated ginger
- 1 clove garlic, minced
- Sesame seeds and chopped green onions for garnish

INSTRUCTIONS

- Use the SUMO Slicer® to thinly slice the cucumbers.
- In a bowl, whisk together the rice vinegar, soy sauce, sesame oil, sugar, grated ginger, and minced garlic to make the dressing.
- Add the sliced cucumbers to the dressing and toss to coat.
- Refrigerate for about 30 minutes before serving. Garnish with sesame seeds and chopped green onions.



CARROT AND RAISIN SALAD

INGREDIENTS

- 4 large carrots, grated (using Sumo Slicer's coarse shredder drum)
- 1/2 cup raisins
- 1/4 cup mayonnaise
- 2 tablespoons Greek yogurt
- 1 tablespoon honey
- 1 tablespoon apple cider vinegar
- Salt and pepper to taste

INSTRUCTIONS

- Use the Sumo Slicer's coarse shredder drum to grate the carrots.
- In a bowl, combine the grated carrots and raisins.
- In a separate bowl, whisk together the mayonnaise, Greek yogurt, honey, apple cider vinegar, salt, and pepper to make the dressing.
- Pour the dressing over the carrot and raisin mixture and toss to combine.
- Refrigerate for at least 30 minutes before serving. This sweet and tangy salad is a great side dish.



ZUCCHINI FRITTERS

INGREDIENTS

- 2 large zucchinis, grated (using Sumo Slicer's coarse shredder drum)
- 1 teaspoon salt
- 1/4 cup all-purpose flour
- 1/4 cup grated Parmesan cheese
- 1 egg
- 2 cloves garlic, minced
- 1/4 teaspoon black pepper
- Cooking oil for frying

INSTRUCTIONS

- Grate the zucchinis using the Sumo Slicer's coarse shredder drum.
- Place the grated zucchinis in a colander, sprinkle with salt, and let them sit for about 10 minutes to drain excess moisture.
- Squeeze out any remaining moisture from the zucchinis using a clean kitchen towel.
- In a bowl, combine the grated zucchinis, flour, Parmesan cheese, egg, minced garlic, and black pepper.
- Heat cooking oil in a skillet over medium heat. Form the zucchini mixture into patties and cook until golden and crispy on both sides.
- Drain on paper towels and serve with a dollop of Greek yogurt or sour cream.



CABBAGE AND APPLE SLAW

INGREDIENTS

- 1 small head of cabbage, shredded (using Sumo Slicer's coarse shredder drum)
- 2 apples, thinly sliced (using Sumo Slicer's super slicer drum)
- 1/4 cup mayonnaise
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- Salt and pepper to taste
- Chopped walnuts or pecans for garnish

INSTRUCTIONS

- Use the Sumo Slicer's coarse shredder drum to shred the cabbage.
- Use the Sumo Slicer's super slicer drum to thinly slice the apples.
- In a bowl, combine the shredded cabbage and sliced apples.
- In a separate bowl, whisk together the mayonnaise, apple cider vinegar, honey, salt, and pepper to make the dressing.
- Pour the dressing over the cabbage and apple mixture and toss to coat.
- Refrigerate for about 1 hour before serving. Garnish with chopped walnuts or pecans for added crunch.



HOMEMADE SWEET POTATO FRIES

INGREDIENTS

- 2 large, sweet potatoes, peeled and cut into matchsticks (using Sumo Slicer's super slicer drum)
- 2 tablespoons olive oil
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- Salt and pepper to taste

INSTRUCTIONS

- Use the Sumo Slicer's super slicer drum to cut the sweet potatoes into matchsticks.
- In a bowl, toss the sweet potato matchsticks with olive oil, paprika, garlic powder, salt, and pepper.
- Spread the sweet potato matchsticks in a single layer on a baking sheet lined with parchment paper.
- Bake in a preheated oven at 425°F (220°C) for about 20-25 minutes, flipping halfway through, until the fries are crispy and golden.
- Serve as a tasty side dish with your favourite dipping sauce.



CLASSIC POTATO SALAD

INGREDIENTS

- 4 large potatoes, boiled and cooled, diced (using Sumo Slicer's super slicer drum)
- 1/2 cup celery, finely chopped
- 1/4 cup red onion, finely chopped
- 1/4 cup dill pickles, finely chopped
- 1/2 cup mayonnaise
- 2 tablespoons Dijon mustard
- 1 tablespoon apple cider vinegar
- Salt and pepper to taste
- Chopped fresh parsley for garnish

INSTRUCTIONS

- Boil the potatoes until tender, then cool, peel, and dice them.
- Use the Sumo Slicer's super slicer drum to dice the boiled potatoes if desired.
- In a bowl, combine the diced potatoes, chopped celery, red onion, and dill pickles.
- In a separate bowl, whisk together the mayonnaise, Dijon mustard, apple cider vinegar, salt, and pepper to make the dressing.
- Pour the dressing over the potato mixture and toss gently to coat.
- Refrigerate for at least 1 hour before serving. Garnish with chopped fresh parsley.



CUCUMBER RIBBON SALAD

INGREDIENTS

- 2 cucumbers, shaved into ribbons (using Sumo Slicer's super slicer drum)
- 1/4 cup red onion, thinly sliced
- 1/4 cup feta cheese, crumbled
- 2 tablespoons fresh lemon juice
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon fresh dill, chopped
- Salt and pepper to taste

INSTRUCTIONS

- Use the Sumo Slicer's super slicer drum to shave the cucumbers into ribbons.
- In a bowl, combine the cucumber ribbons, sliced red onion, and crumbled feta cheese.
- In a separate bowl, whisk together the fresh lemon juice, olive oil, chopped dill, salt, and pepper to make the dressing.
- Pour the dressing over the cucumber mixture and toss gently to combine.
- Serve this refreshing salad as a light appetizer or side dish.



APPLE COLESRAW

INGREDIENTS

- 1 small head of cabbage, shredded (using Sumo Slicer's coarse shredder drum)
- 2 apples, grated (using Sumo Slicer's fine grater drum)
- 1/2 cup mayonnaise
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- Salt and pepper to taste
- Chopped fresh parsley for garnish

INSTRUCTIONS

- Use the Sumo Slicer's coarse shredder drum to shred the cabbage.
- Use the Sumo Slicer's fine grater drum to grate the apples.
- In a bowl, combine the shredded cabbage and grated apples.
- In a separate bowl, whisk together the mayonnaise, apple cider vinegar, honey, salt, and pepper to make the dressing.
- Pour the dressing over the cabbage and apple mixture and toss to coat.
- Refrigerate for about 30 minutes before serving. Garnish with chopped fresh parsley.



ZUCCHINI AND TOMATO GRATIN

INGREDIENTS

- 2 large zucchinis, thinly sliced (using Sumo Slicer's super slicer drum)
- 2 large tomatoes, thinly sliced (using Sumo Slicer's super slicer drum)
- 1 cup grated Parmesan cheese
- 1/4 cup breadcrumbs
- 2 tablespoons fresh basil, chopped
- 2 tablespoons olive oil
- Salt and pepper to taste

INSTRUCTIONS

- Preheat the oven to 375°F (190°C).
- Use the Sumo Slicer's super slicer drum to thinly slice the zucchinis and tomatoes.
- In a greased baking dish, layer the zucchini and tomato slices alternately.
- In a bowl, mix the grated Parmesan cheese, breadcrumbs, chopped basil, olive oil, salt, and pepper.
- Sprinkle the breadcrumb mixture over the layered vegetables.
- Bake in the preheated oven for about 25-30 minutes, or until the top is golden and bubbly.
- Let the gratin cool slightly before serving. This dish makes a flavourful and satisfying side or vegetarian main.



CUCUMBER SUSHI ROLLS

INGREDIENTS

- 2 large cucumbers, peeled into thin strips (using Sumo Slicer's super slicer drum)
- 1 cup sushi rice, cooked and seasoned
- 1 avocado, sliced
- 1 small carrot, julienned (using Sumo Slicer's super slicer drum)
- 1/2 small red bell pepper, julienned (using Sumo Slicer's super slicer drum)
- 1/2 small yellow bell pepper, julienned (using Sumo Slicer's super slicer drum)
- Soy sauce and wasabi for dipping

INSTRUCTIONS

- Use the Sumo Slicer's super slicer drum to peel the cucumbers into thin strips.
- Lay the cucumber strips flat on a clean surface.
- Place a thin layer of seasoned sushi rice on each cucumber strip.
- Add slices of avocado, julienned carrot, and julienned bell peppers on top of the rice.
- Gently roll up the cucumber strips to form sushi rolls.
- Slice the cucumber sushi rolls into bite-sized pieces.
- Serve with soy sauce and wasabi for dipping.
These refreshing and creative sushi rolls are a great appetizer or snack.



These 12 amazing recipes showcase the Sumo Slicer's grating, shredding, and slicing capabilities, making meal preparation easier and more convenient. Feel free to customize these recipes with your favourite ingredients and flavors!



KLEVA CUBE CUTTER®

Cooking at home offers a plethora of benefits, from promoting healthier eating habits to saving money, but it doesn't have to be a tiresome task. Elevate your culinary experience with the Kleva® Cube Cutter and revolutionize your time spent in the kitchen. This innovative tool transforms food preparation into an efficient and enjoyable endeavor, allowing you to unleash your creativity without the hassle.

The Kleva® Cube Cutter serves as your personal fast food preparation station, equipped with six easy-select blades that effortlessly handle tasks such as chopping, dicing, slicing, and julienning. Say goodbye to the mundane chore of chopping vegetables by hand. With the Cube Cutter's ingenious design, your ingredients are expertly transformed into uniform pieces that perfectly suit your recipes.

What sets the Cube Cutter apart is its ergonomic and user-centric approach. Unlike traditional choppers that require significant effort to push through ingredients, the Cube Cutter's slanted angle initiates slicing on one side, streamlining the cutting process. A single, easy push is all it takes to achieve impeccable results. The extra-wide and larger blade ensures you can effortlessly slice through an entire onion in one swift motion, saving you time and tears. For precision cuts that rival the expertise of twenty skilled chefs, the finer blade stands ready to assist.

Embrace the newfound convenience and efficiency of the Cube Cutter. Let it take on the role of the hardworking sous chef in your kitchen, leaving you more time to focus on the creative aspects of your culinary endeavors. Whether you're preparing a quick weekday meal or crafting an elaborate feast, the Cube Cutter will become your indispensable kitchen companion, simplifying your cooking process and enhancing your overall experience.

Make cooking a joyful and productive activity as you harness the power of the Kleva® Cube Cutter. Elevate your culinary skills, transform your kitchen routine, and create delectable dishes with precision and ease. With the Cube Cutter as your culinary ally, you'll embark on a culinary journey like never before. Say hello to efficiency and bid farewell to kitchen chore woes – it's time to let the Cube Cutter do all the hard work for you!

The primary uses of a Cube Cutter include:

DICING

Efficiently dice vegetables like onions, tomatoes, peppers, and more into consistent cubes.

SLICING

Slice vegetables or fruits into uniform slices for salads, sandwiches, and other dishes.

JULIENNING

Create thin strips or matchsticks for garnishes, salads, and other recipes.

GRATING

Some Cube Cutter models come with grating attachments to grate cheese, vegetables, or fruits.

CUBING


Apart from dicing, you can often adjust the blade settings to create larger cube cuts for stews, soups, or skewers.

STORAGE

The built-in container of the Cube Cutter helps you collect and store the chopped ingredients, keeping your workspace tidy.

The Cube Cutter are designed to make food preparation faster and more efficient. The choice between them depends on your specific needs and preferences. If you're looking for more versatility in cutting styles, including dicing, the Cube Cutter might be a better choice. On the other hand, if you're primarily interested in slicing and julienning, a Cube Cutter could be suitable. Always follow the instructions provided with the tool for safe and proper use.





Here are 12 amazing recipes that you can prepare using the KLEVA Cuber Cutter to create uniformly cubed ingredients for your culinary creations:

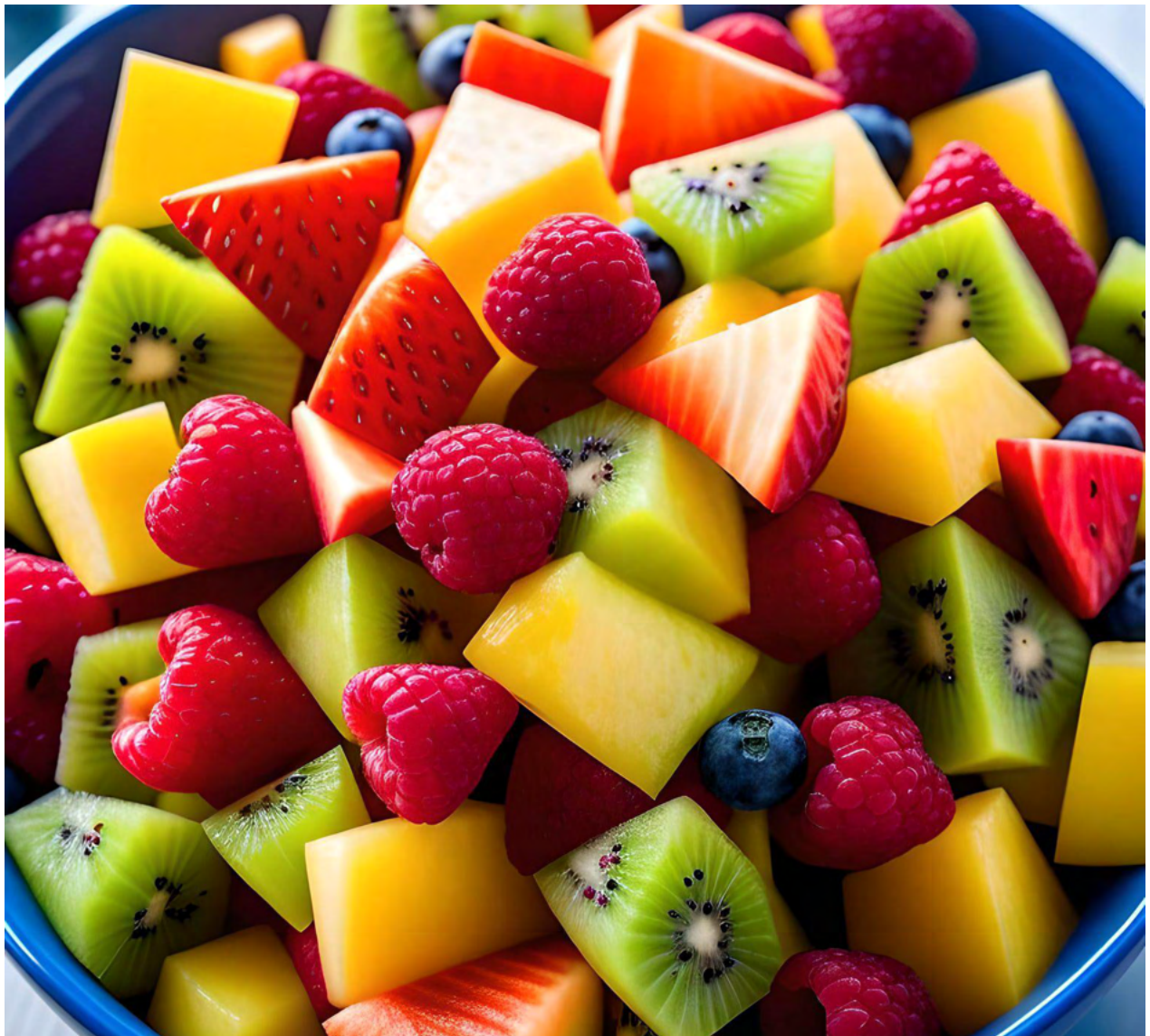
FRESH FRUIT SALAD

INGREDIENTS

- Assorted fresh fruits (such as watermelon, cantaloupe, pineapple, and honeydew)
- Mint leaves for garnish

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the fresh fruits.
- Mix the cubed fruits in a bowl.
- Garnish with fresh mint leaves.
- Serve as a refreshing and colorful fruit salad.



VEGGIE SKEWERS

INGREDIENTS

- Assorted vegetables (such as bell peppers, zucchini, cherry tomatoes, and red onion)
- Olive oil
- Balsamic vinegar
- Fresh herbs (such as rosemary or thyme)

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the vegetables.
- Thread the cubed vegetables onto skewers.
- Brush with olive oil and balsamic vinegar.
- Sprinkle with fresh herbs.
- Grill or roast the skewers until the vegetables are tender and slightly charred.
- Serve as a delightful appetizer or side dish.



CHICKEN AND VEGETABLE STIR-FRY

INGREDIENTS

- Boneless, skinless chicken breasts, cubed
- Assorted vegetables (such as bell peppers, broccoli, carrots, and snap peas)
- Soy sauce
- Sesame oil
- Garlic and ginger, minced

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the chicken and vegetables.
- In a wok or skillet, heat sesame oil and sauté garlic and ginger.
- Add the cubed chicken and stir-fry until cooked.
- Add the cubed vegetables and stir-fry until crisp-tender.
- Drizzle with soy sauce and toss to coat.
- Serve over steamed rice for a satisfying meal.



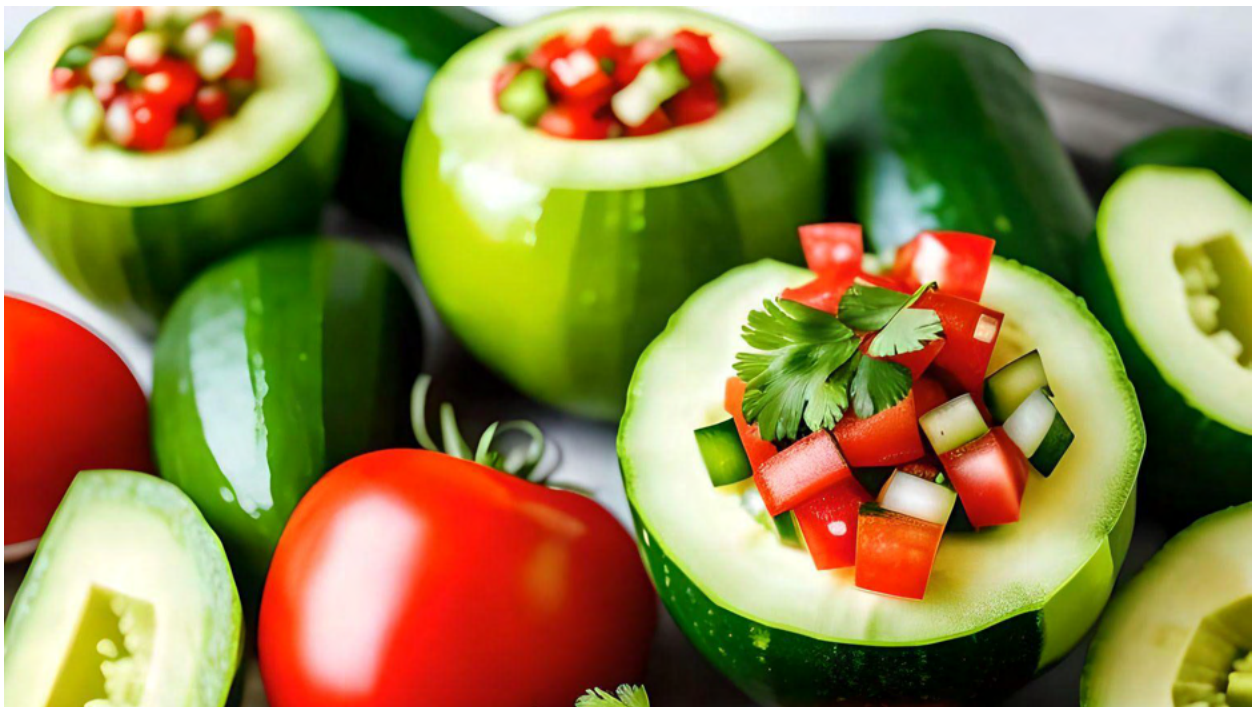
CUCUMBER SALSA

INGREDIENTS

- Cucumbers, uniformly cubed
- Tomatoes, uniformly cubed
- Red onion, uniformly cubed
- Jalapeño pepper, finely chopped
- Fresh cilantro, chopped
- Lime juice
- Salt and pepper to taste

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the cucumbers, tomatoes, and red onion.
- In a bowl, combine the cubed vegetables, chopped jalapeño, and cilantro.
- Drizzle with lime juice.
- Season with salt and pepper to taste.
- Serve with tortilla chips as a zesty cucumber salsa.



GREEK SALAD SKEWERS

INGREDIENTS

- Cucumber, uniformly cubed
- Cherry tomatoes
- Feta cheese, cubed
- Kalamata olives
- Red onion, uniformly cubed
- Fresh oregano leaves

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the cucumber and red onion.
- Thread the cubed cucumber, cherry tomatoes, feta cheese, Kalamata olives, and red onion onto skewers.
- Garnish with fresh oregano leaves.
- Drizzle with olive oil and balsamic vinegar.
- Serve as a delightful Greek-inspired appetizer.



MANGO AVOCADO SALSA

INGREDIENTS

- Ripe mango, uniformly cubed
- Avocado, uniformly cubed
- Red onion, uniformly cubed
- Jalapeño pepper, finely chopped
- Fresh cilantro, chopped
- Lime juice
- Salt and pepper to taste

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the mango, avocado, and red onion.
- In a bowl, combine the cubed mango, cubed avocado, cubed red onion, chopped jalapeño, and cilantro.
- Drizzle with lime juice.
- Season with salt and pepper to taste.
- Serve as a tropical and flavorful salsa.



BEEF AND VEGETABLE KEBABS

INGREDIENTS

- Beef sirloin, cubed
- Assorted vegetables (such as bell peppers, red onion, and mushrooms)
- Worcestershire sauce
- Olive oil
- Garlic powder
- Paprika
- Salt and pepper to taste

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the beef and vegetables.
- Marinate the cubed beef in Worcestershire sauce, olive oil, garlic powder, paprika, salt, and pepper.
- Thread the marinated beef and cubed vegetables onto skewers.
- Grill or broil the kebabs until the beef is cooked to your desired level of doneness.
- Serve with your favorite dipping sauce for a satisfying meal.



ROASTED ROOT VEGETABLES

INGREDIENTS

- Assorted root vegetables (such as carrots, parsnips, and sweet potatoes), uniformly cubed
- Olive oil
- Fresh thyme leaves
- Salt and pepper to taste

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the root vegetables.
- Toss the cubed vegetables with olive oil, fresh thyme leaves, salt, and pepper.
- Spread the vegetables in an even layer on a baking sheet.
- Roast in the oven at 400°F (200°C) until the vegetables are tender and caramelized, stirring occasionally.
- Serve as a hearty and flavorful side dish.



CUCUMBER MELON SALAD

INGREDIENTS

- Cucumber, uniformly cubed
- Watermelon, uniformly cubed
- Cantaloupe, uniformly cubed
- Fresh mint leaves, torn
- Lime juice
- Honey

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the cucumber, watermelon, and cantaloupe.
- In a bowl, combine the cubed cucumber, cubed watermelon, and cubed cantaloupe.
- Add torn mint leaves.
- Drizzle with lime juice and honey.
- Gently toss to combine.
- Serve as a refreshing and sweet fruit salad.



TOFU AND VEGETABLE STIR-FRY

INGREDIENTS

- Extra-firm tofu, cubed
- Assorted vegetables (such as bell peppers, broccoli, and carrots), uniformly cubed
- Soy sauce
- Sesame oil
- Garlic and ginger, minced

INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the tofu and vegetables.
- In a wok or skillet, heat sesame oil and sauté garlic and ginger.
- Add the cubed tofu and stir-fry until golden and slightly crispy.
- Add the cubed vegetables and stir-fry until crisp-tender.
- Drizzle with soy sauce and toss to coat.
- Serve over cooked rice or noodles for a wholesome meal.



QUINOA AND BLACK BEAN SALAD

INGREDIENTS

- Cooked quinoa
- Black beans, cooked and drained
- Red bell pepper, uniformly cubed
- Green bell pepper, uniformly cubed
- Red onion, uniformly cubed
- Fresh cilantro, chopped
- Lime juice
- Olive oil
- Cumin
- Salt and pepper to taste



INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the red bell pepper, green bell pepper, and red onion.
- In a large bowl, combine cooked quinoa, black beans, cubed bell peppers, cubed red onion, and chopped cilantro.
- Drizzle with lime juice and olive oil.
- Sprinkle with cumin, salt, and pepper.
- Toss gently to combine.
- Serve as a nutritious and protein-packed salad.

MEDITERRANEAN COUSCOUS SALAD

INGREDIENTS

- Couscous, cooked
- Cucumber, uniformly cubed
- Cherry tomatoes, halved
- Kalamata olives, pitted and halved
- Red onion, uniformly cubed
- Feta cheese, crumbled
- Fresh parsley, chopped
- Lemon juice
- Olive oil
- Mediterranean spices (such as oregano and thyme)
- Salt and pepper to taste



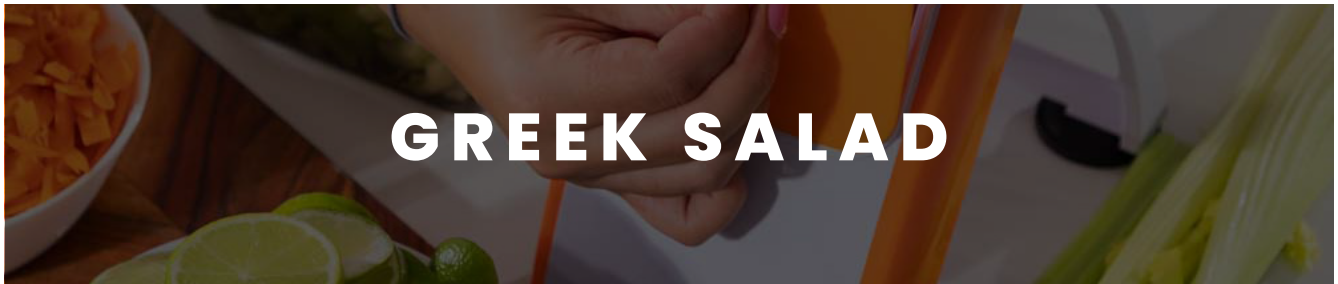
INSTRUCTIONS

- Use the KLEVA Cuber Cutter to uniformly cube the cucumber and red onion.
- In a large bowl, combine cooked couscous, cubed cucumber, halved cherry tomatoes, halved Kalamata olives, cubed red onion, crumbled feta cheese, and chopped parsley.
- Drizzle with lemon juice and olive oil.
- Season with Mediterranean spices, salt, and pepper.
- Toss to combine all the flavors.
- Serve as a delightful and flavorful Mediterranean-inspired salad.

These 12 recipes showcase the versatility of the KLEVA Cuber Cutter in creating uniformly cubed ingredients for a wide range of dishes, from salads and appetizers to main courses and side dishes. Enjoy experimenting with these recipes and incorporating perfectly cubed ingredients into your culinary creations!



Certainly! Here is a list of 50 popular salads from around the world, along with some recipes that can be made using a mandolin slicer:



Thinly slice cucumbers, tomatoes, red onions, and feta cheese. Toss with olives, olive oil, lemon juice, and oregano.



Slice fresh tomatoes and mozzarella cheese. Arrange them on a plate with basil leaves. Drizzle with balsamic glaze and olive oil.



Slice romaine lettuce, cherry tomatoes, and cucumbers. Add shaved Parmesan cheese, croutons, and Caesar dressing.



WALDORF SALAD

Slice apples, celery, and grapes. Toss with chopped walnuts and a dressing made of mayonnaise, lemon juice, and honey.



COBB SALAD

Slice cooked chicken breast, hard-boiled eggs, avocado, tomatoes, and bacon. Arrange on a bed of lettuce and drizzle with blue cheese dressing.



NIÇOISE SALAD

Slice boiled potatoes, green beans, cherry tomatoes, and olives. Add tuna, hard-boiled eggs, and anchovies. Dress with a vinaigrette.



THAI BEEF SALAD

Slice grilled beef, cucumber, red onion, and cherry tomatoes. Toss with lime juice, fish sauce, chili, and fresh herbs.



VIETNAMESE VERMICELLI SALAD

Slice cooked vermicelli noodles, cucumber, carrots, and fresh herbs. Top with grilled shrimp or chicken. Dress with a lime-based sauce.



CHINESE CHICKEN SALAD

Slice cooked chicken breast, lettuce, cabbage, carrots, and green onions. Add crispy wonton strips and toss with a soy-based dressing.



WALDORF COLESLAW

Slice cabbage, apples, and celery. Toss with mayonnaise, yogurt, lemon juice, and honey. Top with chopped walnuts.



MEDITERRANEAN COUSCOUS SALAD

Slice cucumbers, tomatoes, red onions, and olives. Mix with cooked couscous, feta cheese, lemon juice, and olive oil.



MEXICAN CORN SALAD

Slice grilled corn off the cob. Add diced tomatoes, red onions, black beans, avocado, and cilantro. Dress with lime juice and olive oil.



ITALIAN ANTIPASTO SALAD

Slice salami, provolone cheese, cherry tomatoes, artichoke hearts, and olives. Toss with lettuce and a vinaigrette.



ASIAN SESAME SLAW

Slice cabbage, carrots, bell peppers, and green onions. Toss with a dressing made of sesame oil, soy sauce, rice vinegar, and honey.



MOROCCAN CARROT SALAD

Slice carrots into thin ribbons. Toss with lemon juice, olive oil, cumin, cinnamon, and chopped parsley.



RUSSIAN BEET SALAD

Slice cooked beets, potatoes, pickles, and onions.

Add mayonnaise and mix gently.



JAPANESE CUCUMBER SALAD (SUNOMONO)

Slice cucumbers thinly. Dress with rice vinegar, sugar, and soy sauce.

Add sesame seeds and ginger.



SOUTHWESTERN QUINOA SALAD

Slice bell peppers, black beans, corn, and red onions. Mix with cooked quinoa, lime juice, cilantro, and a spicy dressing.



FRENCH NIÇOISE SALAD

Slice boiled potatoes, green beans, cherry tomatoes, olives, and boiled eggs. Add seared tuna and anchovies. Dress with Dijon vinaigrette.



LEBANESE FATTOUSH SALAD

Slice lettuce, tomatoes, cucumbers, radishes, and green onions. Add toasted pita bread and toss with lemon juice, olive oil, and sumac.



INDONESIAN GADO GADO SALAD

Slice blanched vegetables like cabbage, green beans, and bean sprouts. Add tofu, hard-boiled eggs, and peanut sauce.

A close-up photograph of a bowl of American coleslaw. The salad is a mix of finely shredded purple and green cabbage, bright yellow corn kernels, sliced red bell peppers, and sliced cucumbers. The ingredients are tossed together and appear to be coated in a dressing.

AMERICAN COLESLAW

Slice cabbage, carrots, and onions. Toss with a dressing made of mayonnaise, vinegar, sugar, and celery seeds.

A photograph of a Spanish gazpacho salad. It features thick slices of ripe red tomatoes, sliced cucumbers, and red onions. The salad is garnished with fresh green basil leaves and a drizzle of olive oil. The background is dark, making the vibrant colors of the vegetables stand out.

SPANISH GAZPACHO SALAD

Slice ripe tomatoes, cucumbers, bell peppers, and red onions. Dress with olive oil, sherry vinegar, and garlic.

A photograph of an Israeli salad, also known as tabbouleh. The salad is a mix of chopped green leafy vegetables, sliced cucumbers, cherry tomatoes, and red onions. It is garnished with fresh green herbs and a drizzle of olive oil. The background is dark, making the vibrant colors of the vegetables stand out.

ISRAELI SALAD

Slice cucumbers, tomatoes, bell peppers, and red onions. Dress with lemon juice, olive oil, and chopped parsley.



KOREAN KIMCHI SALAD

Slice Napa cabbage kimchi and add julienned carrots, cucumbers, and radishes. Sprinkle with sesame seeds and chili flakes.



SWEDISH BEETROOT SALAD (RÖDBETSSALLAD)

Slice cooked beets and mix with mayonnaise, sour cream, pickles, and onions.



BRAZILIAN SALPICÃO

Slice cooked chicken, ham, carrots, and green apples. Mix with mayonnaise, raisins, and olives.



NIGERIAN MOI MOI SALAD

Slice boiled plantains, eggs, tomatoes, and onions. Mix with mashed black-eyed peas, spices, and a tangy dressing.



EGYPTIAN FATTOUSH SALAD

Slice lettuce, tomatoes, cucumbers, and radishes. Add toasted pita bread and dress with lemon juice, olive oil, and sumac.



PERSIAN SHIRAZI SALAD

Slice cucumbers, tomatoes, and red onions. Toss with lemon juice, olive oil, and chopped mint.



SWISS RÖSTI SALAD

Slice boiled potatoes into thin shreds. Mix with bacon, onions, vinegar, and mustard.



FILIPINO ENSALADANG TALONG

Slice grilled eggplants and top with tomatoes, onions, and a dressing made of vinegar, fish sauce, and sugar.



INDIAN KACHUMBER SALAD

Slice cucumbers, tomatoes, and onions. Toss with lemon juice, chaat masala, and chopped cilantro.



JAMAICAN CALLALOO SALAD

Slice blanched callaloo leaves and add tomatoes, bell peppers, and red onions. Dress with lime juice and olive oil.



POLISH CUCUMBER SALAD (MIZERIA)

Slice cucumbers and mix with sour cream, vinegar, dill, and salt.



FINNISH CABBAGE SALAD (KAALIKÄÄRYLEET)

Slice cabbage into thin strips and mix with lingonberry jam, vinegar, and sugar.



AUSTRIAN CUCUMBER SALAD (GURKENSALAT)

Slice cucumbers thinly and dress with vinegar, sugar, dill, and sour cream.



MEXICAN JICAMA SALAD

Slice jicama, mango, and red onions. Toss with lime juice, chili powder, and chopped cilantro.



THAI PAPAYA SALAD (SOM TAM)

Slice green papaya into thin strips. Add cherry tomatoes, green beans, peanuts, and a spicy dressing.

A close-up photograph of a white plate containing sliced grilled eggplants, cherry tomatoes, and green herbs. The text is overlaid in white on a dark background.

ARMENIAN EGGPLANT SALAD (BABAGANOUSH)

Slice grilled eggplants and mix with tahini,
lemon juice, garlic, and olive oil.

A close-up photograph of a plate with sliced cooked chicken, grapes, almonds, and a variety of vegetables like carrots and purple onions. The text is overlaid in white on a dark background.

BRITISH CORONATION CHICKEN SALAD

Slice cooked chicken, grapes, and almonds. Mix with a sauce made of
mayonnaise, curry powder, and mango chutney.

A close-up photograph of a bowl filled with sliced cucumbers, red onions, and green herbs. The text is overlaid in white on a dark background.

HUNGARIAN CUCUMBER SALAD (UBORKASALÁTA)

Slice cucumbers and dress with vinegar, sugar, salt,
dill, and sour cream.



VENEZUELAN HALLACA SALAD

Slice boiled hallacas (cornmeal dumplings) and mix with chicken, olives, capers, and a tangy dressing.



LEBANESE TABBOULEH

Slice parsley, tomatoes, and onions. Mix with bulgur wheat, lemon juice, olive oil, and mint.



CHINESE SMACKED CUCUMBER SALAD

Slice cucumbers and “smack” them to release flavors. Dress with soy sauce, vinegar, garlic, and chili oil.



PERUVIAN CAUSA SALAD

Slice boiled potatoes and layer with avocado, chicken or seafood, and a spicy yellow chili sauce.



TURKISH SHEPHERD'S SALAD (ÇOBAN SALATASI)

Slice cucumbers, tomatoes, onions, and bell peppers. Dress with lemon juice, olive oil, and parsley.



MALAYSIAN ROJAK SALAD

Slice fruits like pineapple, green mangoes, and cucumbers. Toss with a tangy shrimp paste dressing and top with peanuts.

A close-up photograph of a dark bowl filled with sliced radicchio, fennel, and oranges. A sprig of rosemary is placed on top. The text "ITALIAN RADICCHIO SALAD" is overlaid in white, bold, uppercase letters.

ITALIAN RADICCHIO SALAD

Slice radicchio, fennel, and oranges. Dress with balsamic vinegar, olive oil, and toasted walnuts.

A close-up photograph of a bowl filled with various sliced vegetables including spinach, green beans, and broccoli. The text "JAPANESE GOMA-AE SALAD" is overlaid in white, bold, uppercase letters.

JAPANESE GOMA-AE SALAD

Slice blanched vegetables like spinach, green beans, or broccoli. Coat with a sesame-based dressing.

These recipes will allow you to explore a wide variety of flavors and cuisines while utilizing your mandolin slicer for precise and uniform slicing. Enjoy your salad-making adventures!

Here are 10 popular Australian salads that can be made using a slicer:



CLASSIC GARDEN SALAD

Slice lettuce, cucumbers, tomatoes, red onions, and carrots. Toss with a dressing of your choice, such as a simple vinaigrette or ranch dressing.



POTATO SALAD

Slice boiled potatoes into thin rounds. Add sliced red onions, celery, and boiled eggs. Dress with mayonnaise, mustard, and herbs like parsley or dill.

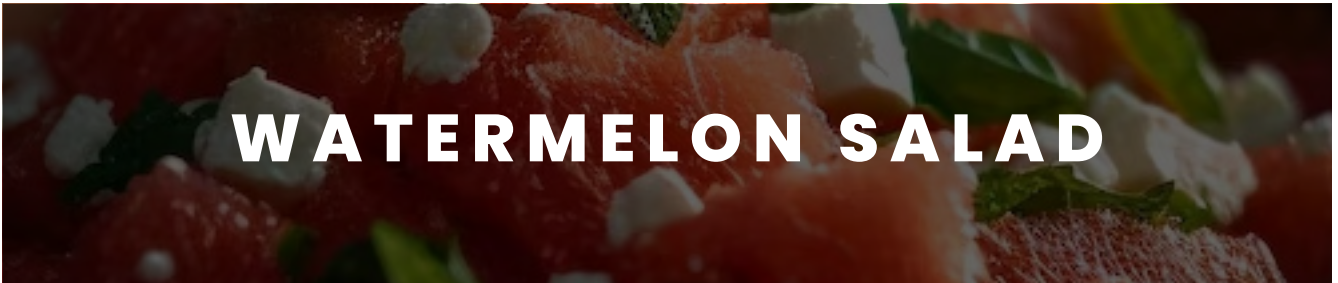


COLESLAW

Slice cabbage, carrots, and red onions. Toss with a dressing made of mayonnaise, vinegar, sugar, and celery seeds.



Slice cooked beets into thin rounds. Add crumbled feta cheese, walnuts, and mixed greens. Dress with balsamic vinegar and olive oil.



Slice watermelon into thin wedges or cubes. Add feta cheese, mint leaves, and a drizzle of lime juice or balsamic glaze.



Slice romaine lettuce and cherry tomatoes. Add sliced boiled eggs, bacon bits, and croutons. Dress with Caesar dressing.



THAI BEEF SALAD

Slice grilled beef into thin strips. Add sliced cucumbers, red onions, cherry tomatoes, and fresh herbs like mint and cilantro. Dress with a tangy lime-based dressing.



PUMPKIN AND FETA SALAD

Slice roasted pumpkin into thin wedges. Add crumbled feta cheese, baby spinach, toasted pumpkin seeds, and a drizzle of balsamic glaze.



ROAST VEGETABLE SALAD

Slice roasted vegetables such as sweet potatoes, zucchini, bell peppers, and eggplants. Toss with mixed greens, cherry tomatoes, and a vinaigrette dressing.



Slice ripe mangoes and avocados into thin pieces. Add mixed greens, red onions, and toasted almonds. Dress with a lime and honey vinaigrette.

These salads showcase fresh ingredients commonly found in Australian cuisine and can be easily prepared using a mandolin slicer for precise and uniform slicing. Enjoy creating these delicious salads!