

Classic Knife Cuts for: Turned Potatoes and Cut Potatoes



Cheveu $1/32 \times 1/32 \times 2$



Paille $1/16 \times 1/16 \times 2$



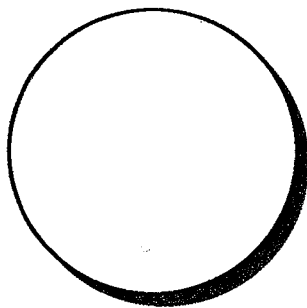
Allumette $1/8 \times 1/8 \times 2$



Minunette $1/4 \times 1/4 \times 2 \frac{1}{2}$



Pont neuf $1/2 \times 1/2 \times 3$



Chips **Peeled and Sliced
1/16 thick**

Cocotte
a l' anglaise
Chateau
Fondante
Parisienne
Gaufrette

Small 7-Sided Barrel with Squared Ends
Medium 7-Sided Barrel with Squared Ends
Large 7-Sided Barrel with Squared Ends
Medium 5-Sided Barrel with 1 Flat Side and Square Ends
Round Shape, Various Sizes Using a "Parisienne" Knife
Thin (1/16") "Waffle" Cut Using a "Mandoline"

Classic Knife Cuts for: Vegetables



Julienne fine 1/16 x 1/16 x 2



Julienne 1/8 x 1/8 x 2-2 1/2



Batonnets 1/4 x 1/4 x 2-2 1/2



Brunoise 1/16 x 1/16 x 1/16



Brunoise 1/8 x 1/8 x 1/8

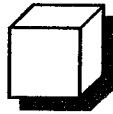
Mirepoix:

Small



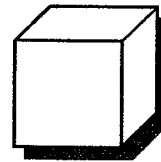
1/8 x 1/8 x 1/8

Medium



1/4 x 1/4 x 1/4

Large



1/2 x 1/2 x 1/2

Concasse

Hacher

Macedoine

Emincer

Ciseler / Chiffonade

Tourner

Rough Chop

Fine Chop

Medium Dice for Fruit

Fine Slice (ex: onions)

Fine Slice for Greens (ex: lettuce)

"Football" Shaped Cut....will vary in size dependant upon vegetable used and intended purpose