

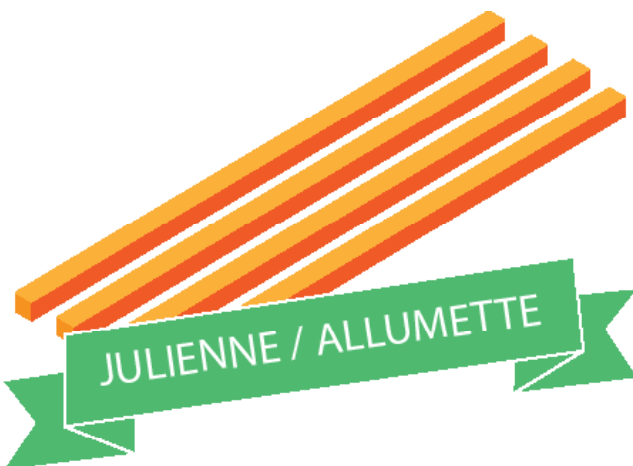


WHAT IS IT

Long, ribbon-like cuts of 1-2 mm (0.04 in) thickness.

USAGE

- Leafy vegetables
- Garnishes
- Vegetables for soup



WHAT IS IT

Long cuts of 3-4 cm (1.1-1.5 in) length and 1 mm (0.04 in) thickness.

USAGE

- Garnish vegetables
- Vegetables for stir-fries



WHAT IS IT

Long cuts of 3-4 cm (1.1-1.5 in) length and 0.5 cm (0.2 in).

USAGE

- Vegetables for soup
- Vegetable eaten as is



WHAT IS IT

Dice with 0.2 x 0.2 x 0.2 cm
(0.08 x 0.08 x 0.08 in) size.

USAGE

- Dish decorations
- Omelet fillings
- Sauce mixes



WHAT IS IT

Dice with 1 x 1 x 1 cm
(0.4 x 0.4 x 0.4 in) size.

USAGE

- Vegetables for soup or salad
- Hard-textured vegetables



WHAT IS IT

Dice with 1.3 x 1.3 x 1.3 cm
(0.5 x 0.5 x 0.5 in) size.

USAGE

- Vegetables for soup



WHAT IS IT

Dice with 2 x 2 x 2 cm
(0.8 x 0.8 x 0.8 in) size.

USAGE

- Vegetables for soup

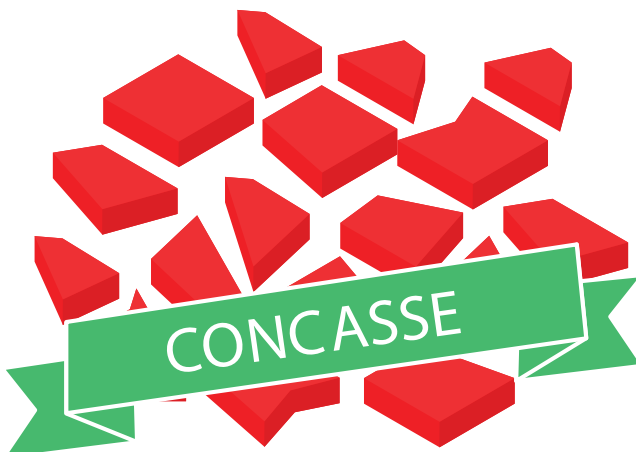


WHAT IS IT

Scooping the ingredient into ball
shapes in the size of a teaspoon
scoop.

USAGE

- Fresh fruits like melon and
watermelon



WHAT IS IT

Peeling, deseeding, and chopping
tomato.

USAGE

- Particularly to prepare tomatoes



WHAT IS IT

Chopping irregularly (no standard size).

USAGE

- Base seasoning (garlic)
- Vegetables for soup

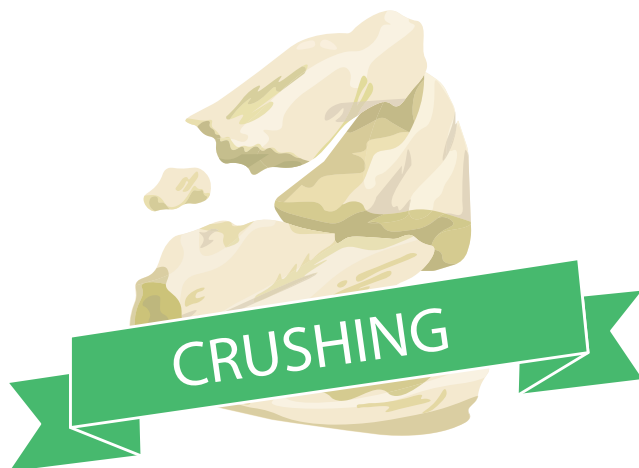


WHAT IS IT

Chopping into small and fine size.

USAGE

- Base seasoning (garlic and ginger)
- Mostly to give the food a stronger aroma



WHAT IS IT

Crushing with the side of the knife (no standard size).

USAGE

- Base seasoning (garlic and ginger)



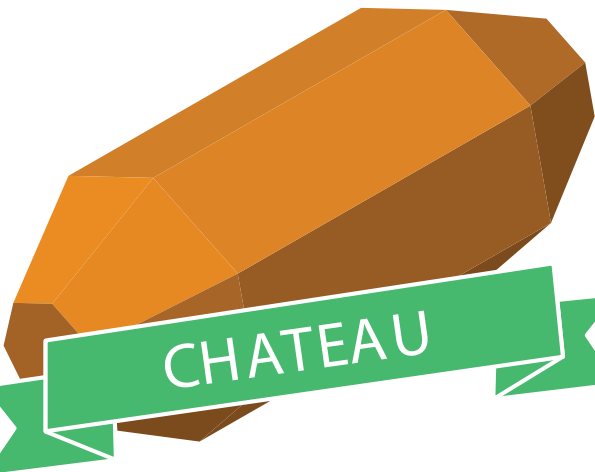
TOURNE / NOISETTE

WHAT IS IT

Football shape with seven sides and flat ends; usually 5 cm (2 in) length.

USAGE

- To make the potatoes in the dish looks appealing



CHATEAU

WHAT IS IT

Similar to tourne cut, but bigger than 5 cm (2 in) in length.

USAGE

- To make the potatoes and carrots in the dish looks appealing



OLIVETTE

WHAT IS IT

Olive-shaped cut with 5 cm (2 in) length.

USAGE

- Garnishes, salads, and stir-fry
- To make the presentation more appealing



WHAT IS IT

Thin slices of 1 mm (0.04 in) without changing the shape of the ingredient.

USAGE

- Vegetables for soup



WHAT IS IT

Thin, broad cuts (no standard size).

USAGE

- Wide variety of cooking
- To prepare for other specialty cuts

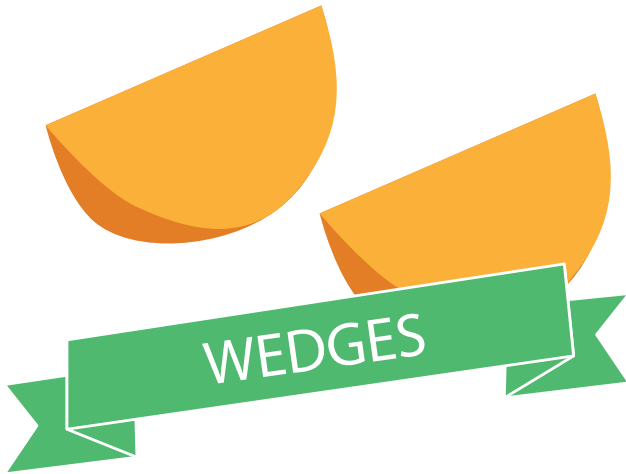


WHAT IS IT

Round cuts with 0.3-1.2 cm (1/8–1/2 inches) thickness.

USAGE

- Vegetables for soup



WHAT IS IT

Cut a round ingredient diagonally into equal-sized chucks.

USAGE

- To cut round-shaped ingredients
- Vegetables for soup and stews



WHAT IS IT

Slicing the onions very thinly ($\frac{1}{4}$ inch thick) as half-moons.

USAGE

- To cut onions for stir-fries or salads