

Knife Skills

by Jung Suk Ahn

Brunoise (broon-wahz): 1/8 in. X 1/8 in. X 1/8 in. (3mm X 3mm X 3mm). *Brunoise* is the classic consommé garnish. Brunnoise is generally used as soon as it is ready but it can be kept briefly under a damp cloth.



Regular Brunoise (3 mm cube)



Fine Brunoise (1.5 mm cube)

French fry (or pomme frite or Pont Neuf): 1/3 – 1/2 in. square X 3 in. long (8 – 12mm square X 7.5 cm long)



Julienne: 1/8 in. X 1/8 in. X 2 in. (3mm X 3mm X 2.5cm – 5cm)



Fine julienne: 1/16 inch by 1/16 inch by 1 to 2 inches (1.5mm by 1.5mm by 2.5cm to 5cm)



Allumette or Medium julienne: French for “match.” 6 mm x 6 mm x 5 to 6 cm (1/4 in. x 1/4 in. x 2 to 2½ in.)



Bâtonnet or Large julienne: ¼ in. X ¼ in. X 2 ½ - 3 in. (6mm X 6 mm X 6 – 7.5 cm)



Dicing: This produces even-sized cubes that cook quickly and make a neat and attractive presentation.

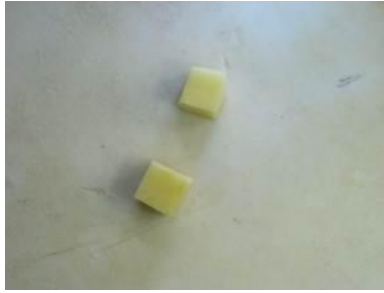
Small dice: ¼ in. X ¼ in. X ¼ in. (6mm X 6mm X 6mm)



Medium dice: $\frac{1}{2}$ in. X $\frac{1}{2}$ in. X $\frac{1}{2}$ in. (12mm X 12mm X 12mm)

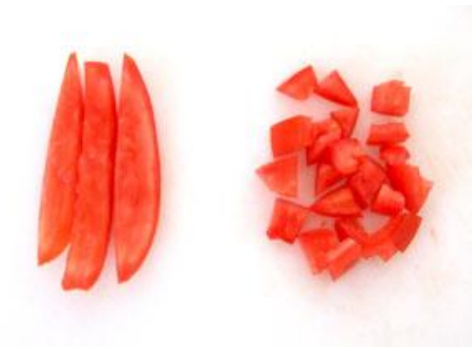


Large Dice: $\frac{3}{4}$ in. X $\frac{3}{4}$ in. X $\frac{3}{4}$ in. (2cm X 2cm X 2cm)



Concassé/Concasser (Con-cass-say): To chop coarsely. The French term for chopping or pounding a substance, either coarsely or finely.

Tomato concassée: Recipes for sauces, soups and stews often call for tomatoes to be peeled, deseeded and chopped. Core and score a cross in the bottoms before blanching. The bitter seeds are best removed.



Chiffonnade: A preparation of sorrel, chicory (endive), lettuce or other leaves, cut into even shreds or stripe. Leafy vegetables or herbs that have been rolled together and then sliced crosswise into thin strips.



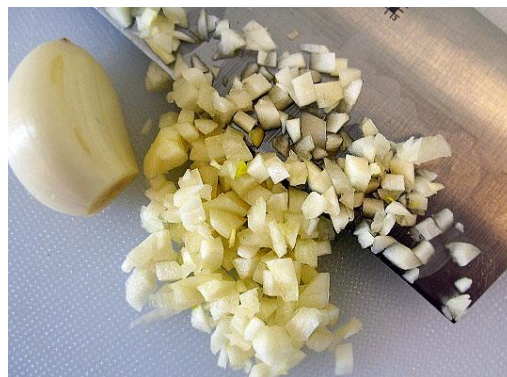
Jardinière: A mixture of vegetables, essentially carrots, turnips and French beans, served as a garnish for roast or sautéed meat, casseroled poultry, braised calves' sweetbreads, and similar dishes. Carrots and turnips are cut into **chunks 3 – 4 cm (1 ¼ - 1 ½ in) long**, trimmed to a regular shape, cut into **slices 3 – 4mm (1/8 in) wide**; the French beans are cut into chunks, sometimes diamond-shaped, **3 – 4 cm (1 ¼ - 1 ½ in) long**.



Macédoine: A mixture of vegetables or fruit cut into small dice. The name 'macedoine' is derived from Macedonia, the ancient royal kingdom formed from the various Balkan states united by Philip II, father of Alexander the Great. A vegetable macédoine is usually composed of carrots and turnips, which are peeled and cut into slices 3 – 4mm (1/8 in) thick, then into sticks, and finally into 3 – 4 mm (1/8 in) cubes.



Mincing: to chop into very fine pieces.



Paysanne (countrywoman, peasant): A mixture of vegetables (potatoes, carrots, turnips and cabbage), cut into small squares and used to make soups know as *potages taillés* or to garnish meat, fish or omelettes. Potatoes and carrots prepared *en paysanne* are first cut into small sticks 8 – 10 mm (1/3 in) thick, which are in turn cut across into thin slices. Cabbage leaves are cut into strips 8 – 10mm (1/3 in) wide, and each strip is then cut into small squares. Leeks are cut in half length-ways, if large, or slit lengthways and washed if small; they are then sliced evenly.














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Tournée: An oblong-shaped cut for vegetables such as carrots, potatoes or squash that provides a distinctive and consistent appearance to the food item being served.





	Tourné: 2 in. long × 3/4 in. diameter, with 7 sides, and flat-ended.		Rondelle: round or bias-round cuts, varied diameter or thickness.
	Large dice: 3/4 in. × 3/4 in. × 3/4 in. (2 cm × 2 cm × 2 cm).		Paysanne: 1/2 in. × 1/2 in. × 1/8 in. (round, square, or rectangular).
	Medium dice: 1/2 in. × 1/2 in. × 1/2 in. (12 mm × 12 mm × 12 mm).		Batonnet: 1/4 in. × 1/4 in. × 2 1/2–3 in. (6 mm × 6 mm × 6–7.5 mm).
	Small dice: 1/4 in. × 1/4 in. × 1/4 in. (6 mm × 6 mm × 6 mm).		Julienne: 1/8 in. × 1/8 in. × 2 1/2 in. (3 mm × 3 mm × 6 mm).
	Brunoise: 1/8 in. × 1/8 in. × 1/8 in. (3 mm × 3 mm × 3 mm).		Fine julienne: 2 in. long × 1/16 in. × 1/16 in.
	Fine brunoise: 1/16 in. × 1/16 in. × 1/16 in.		