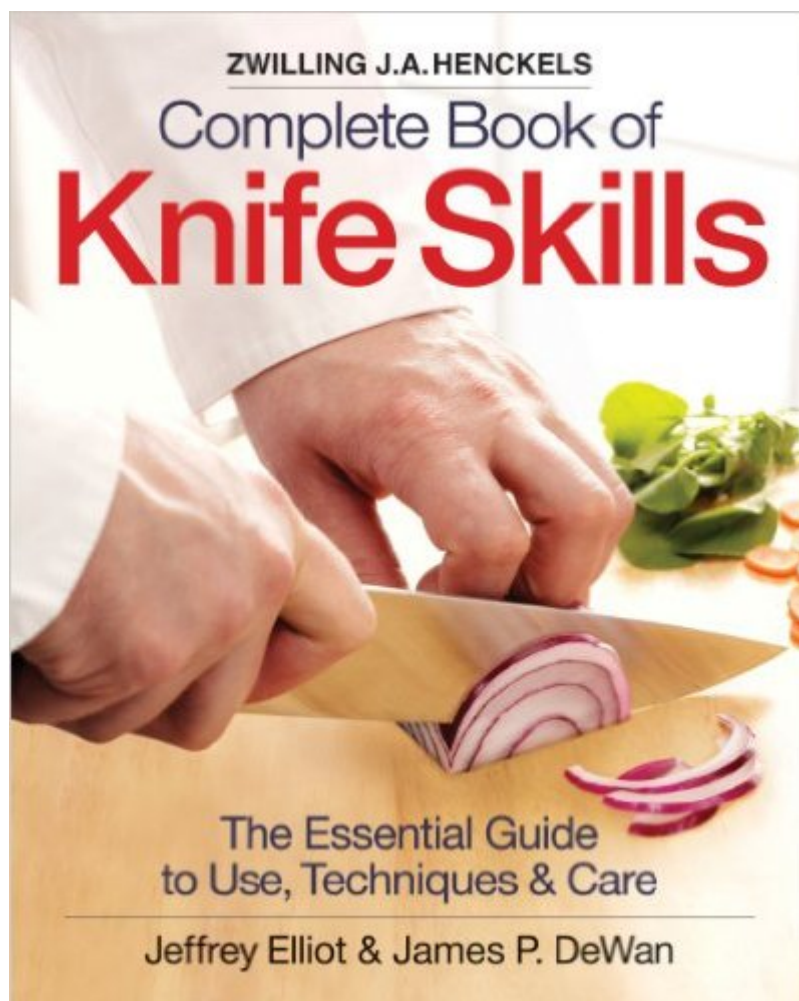


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# The Zwilling J. A. Henckels Complete Book Of Knife Skills: The Essential Guide To Use, Techniques And Care



## Synopsis

The definitive book on knife skills from the knife manufacturer recognized worldwide as the symbol of the best quality and function. Every home chef needs a knife skills book. Cooks who know how to choose a knife, how to maintain it and how to use it properly work more safely, more quickly and more efficiently. Good knife skills also allow a cook to cut ingredients uniformly, allowing everything to cook at the same rate and creating the best presentation in the final dish. The authors' unique approach in this book stems from their experience in the culinary classroom, where they observed how people learn. Elliot and DeWan refined their teaching process based on this vast experience. Some of the features in the book are: More than 1,200 color step-by-step photos that clearly instruct and provide information on each technique Instructions on proper knife sharpening techniques Arrows and other graphic devices that direct the reader to the exact photo on the page and the precise skill illustrated A concealed wire binding that lies flat, keeping a cook's fingers on the knife, where they safely belong Concise, detailed and easy-to-understand instructions on how to hold a knife, the basic cuts and the proper techniques for cutting poultry, fish and specific vegetables and fruits, and creative garnishes Coverage of Japanese-style knives and cutting techniques Concise history of knives and knife-making The Complete Book of Knife Skills was created in collaboration with Zwilling J.A. Henckels, one of the world's leading manufacturers of high-quality knives. This indispensable reference will allow home cooks to teach themselves knife skills based on professional instructors' years of experience.

## Book Information

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## Customer Reviews

I have always considered myself to be fairly competent with my knives in the kitchen. At least, that's what I thought, until I was faced with exactly how little I actually know about knives and kitchen techniques. The Complete Book of Knife Skills is a compilation of a truly amazing amount of information. This is an excellent guide that really will help you become more knowledgeable and skilled with your knives. The first chapter, titled "Everything You Need to Know About Knives" is a basic primer that I found invaluable. Here, you will learn how knives are put together, differentiate the different parts of a knife, understand the various blade styles and their intended use. Best of all is the section on types of knives, which includes a photo of each type and a detailed explanation. I have always felt overwhelmed by the types of knives available and never confident about buying the knives I need, without spending too much. I also enjoyed the explanations (with photos) on the proper ways to hone and sharpen your knives. Chapter two is equally useful, demonstrating basic knife safety measures, and how to hold a chef's knife, as well as explaining other knife grips. The next eight chapters focus on how to cut specific foods, separated by food type. Learn how to make basic vegetable cuts, plus how to peel, pit, and slice some of the trickier fruits. What makes this book so wonderful are the number of quality photographs that accompany each step. The instructions on coring a pineapple contains five action photos so that you are absolutely sure you're on track. The poultry and meat chapters give directions on boning and slicing all sorts of large, raw meats. I'll admit I flipped through these as quickly as possible - I would never make it as a butcher.

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