

Basic Cuts In

Classical French Cooking

Having uniform cuts helps the cook in a number of ways:

1. In a recipe, uniform cuts allow for the writer to impart upon the cook exactly what the dish is to look like. It simplifies the communication of the instructions to the cook or chef.
2. Large vegetables take longer to cook than small ones. Having all cuts the same size will mean that they cook at the same rate, preventing over and/or under cooked vegetables in your dish.
3. Uniform cuts enhance the visual appeal of the dish. Many dishes rely on the cuts for presentation. It also allows the chef to demonstrate their skill with a knife and it tells the person eating the dish that there was a great deal of skill and care put into making the dish. In essence, the chef is saying to the guest, you were worth the effort!

Activity

Listed below are a few of the basic cuts in classical cooking. Using the appropriate knife, create the following cuts:

Allumette – commonly referred to as matchbook.

Size is $\frac{1}{4}$ inch x $\frac{1}{4}$ inch x 2.5-3 inches

Batonnet – size is $\frac{1}{2}$ inch x $\frac{1}{2}$ inch x 2.5 – 3 inches

Brunoise – Size is $\frac{1}{8}$ inch x $\frac{1}{8}$ inch x $\frac{1}{8}$ inch

Chiffonade: Ribbon cut of leafy herbs or vegetables

Fine Brunoise – Size is $\frac{1}{16}$ inch x $\frac{1}{16}$ inch x $\frac{1}{16}$ inch

Julienne – *$\frac{1}{8}$ inch x $\frac{1}{8}$ inch x 2.5 inches*

Large Dice – Size is $\frac{3}{4}$ inch x $\frac{3}{4}$ inch x $\frac{3}{4}$ inch

Medium Dice – Size is $\frac{1}{2}$ inch x $\frac{1}{2}$ inch x $\frac{1}{2}$ inch

Paysane: $\frac{1}{2}$ inch x $\frac{1}{2}$ inch x $\frac{1}{4}$ inch

Rondelle: Disc shaped slices of round vegetables, usually $\frac{1}{4}$ inch thick

Small Dice – Size is $\frac{1}{4}$ inch x $\frac{1}{4}$ inch x $\frac{1}{4}$ inch