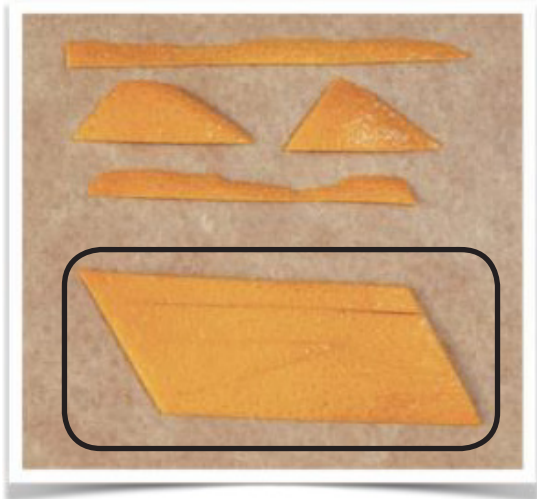


Swath:

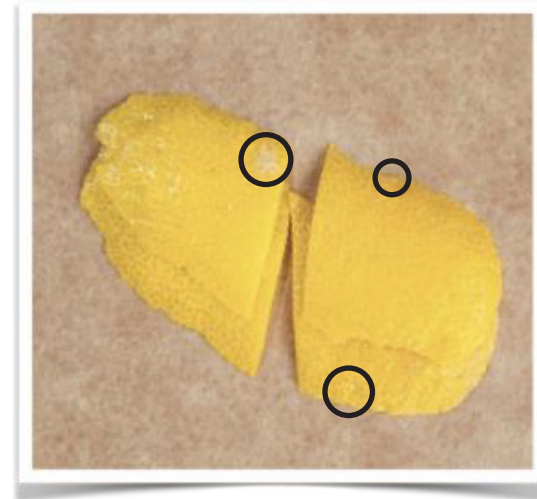
An evenly peel strip of citrus, cut with a Y-peeler.

TIP: Kuhn Rikon Y-peelers (vegetable peelers) are the ideal. The frame has just enough flexibility to make it easy to peel rectangles from a round fruit.



Manicured Swath:

A trimmed swath, typically shaped with a paring knife. The shapes will vary based on the cocktail for which the garnish is intended.



Expression Peel “Expression”:

A citrus peel that may be singled out for having blemishes on it to be is cut in half and reserved to be used to provide citrus aroma to a cocktail.

TIP: To express, hold the peel just to the side and above a finished beverage and squeezed gently so that the oils burst out and over the surface of the cocktail. The spent peel is then discarded. Hence, “express and discard.”