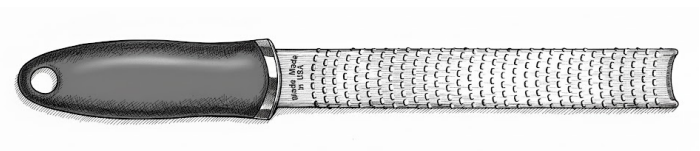


EQ - Knife - Microplane

Microplane



- Name: Mircroplane
- Description: A Microplane is a versatile kitchen tool featuring ultra-sharp, grating blades, ideal for effortlessly zesting citrus, grating cheese, and shaving spices, making it essential for enhancing flavors in home cooking.

Uses

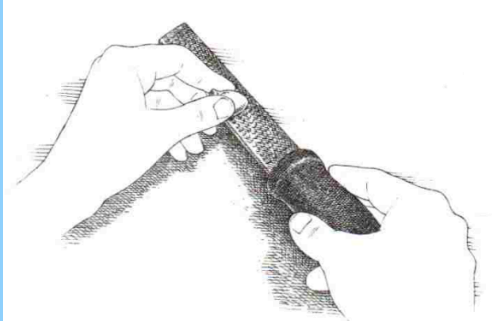
Grating dry ingredients



Microplane’s razor-sharp blades effortlessly grate hard foods—Parmesan, spices, zest—making it an ultra-versatile kitchen tool.

[Link for more detail](#)

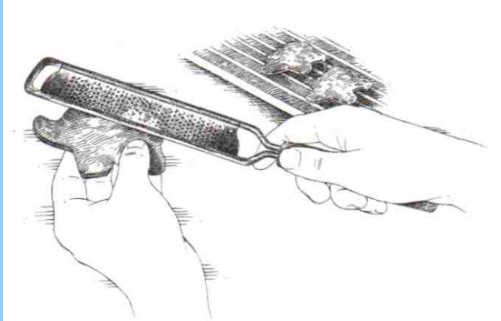
Pureeing Wet Ingredients



Microplane’s ultra-sharp blades also purees wet ingredients—garlic, shallot, or cooked veggies—delivering silky textures with minimal effort.

[Link for more detail](#)

Recuse Burnt Cookies



A microplane comes to the recuse for lightly, but not throughly burnt cookies.

[Link for more detail](#)

Zesting Citrus



Microplane’s ultra-sharp, low-profile blades effortlessly produce fine, fragrant citrus zest, making it the premier tool for quick, precise zesting.

[Link for more detail](#)

Supports