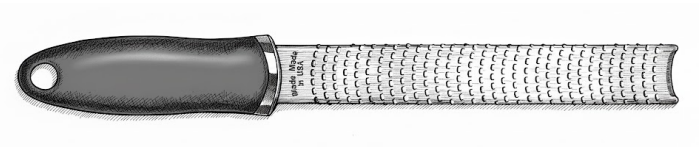


# EQ - Knife - Microplane

## 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

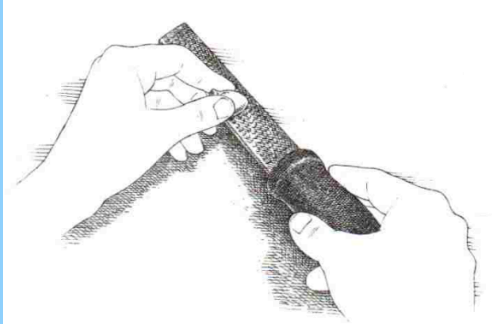
### Grating



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

[Link for more detail](#)

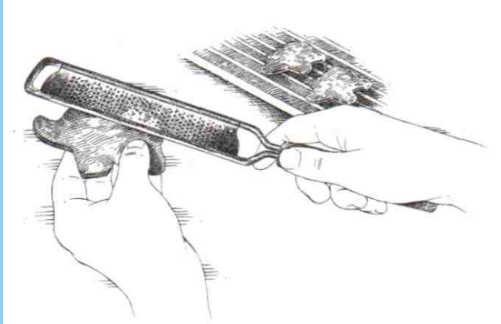
### Pureeing



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

[Link for more detail](#)

### Rescuing Burnt Cookies



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

[Link for more detail](#)

# Zesting Citrus Fruit



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](#)

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## Supports

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### Hidden

- source:
  - TODO:
    - Knife gloves because I don't like microplane
    - Don't be a hero and loose the nob.
- 

### Hidden

- [How To Use a Microplane Grater the Right Way! - YouTube](#)
- [MicroPlane: Classic vs. Premium vs. Gourmet vs. Elite Feature Comparison - YouTube](#)
- [Our Review of Rasp-Style Graters - YouTube](#)
- [How Long Do Microplanes Last: How to Use, Store, and Preserve a Microplane | Eater](#)
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