

Activity 8

Baton

- The batonnet is a stick –shape cut .
- To master the batonnet , you need to have medium dice.
- The large dice (2cm cube) is more uncommonly used in cooking but you might large dice a watermelon for serving.

Batonnet

- To cut your vegetable into batonnet , square them off then cut lengthwise into 6mm thin rectangular slices before cutting them into 6mm sticks.

Julienne

- The julienne is also known as the matchsticks cut.
- Are thin and stick shape cut .
- Then cut is most commonly used for stir-fries as ingredient cut this way cook evenly and quickly.

Chiffonade

- To chiffonade ,stack all the leaves together and roll them tightly, holding them down with one hand and slicing the leaves perpendicular to the roll.
- A finer chiffonade achieved thinly ribbons of herbs for garnishing ,while a large chiffonade can be used on leafy greens for a saute .

Paysanne

- Cutting a vegetable paysanne-style is to slice it thinly , but according to its natural shape ,without squaring it off .
- This is the cut your probably using most often at home now without even knowing its fancy French name

Activity 9

Paysanne

- The paysanne is a more informal French cut.
- Basically ,you cut the veggies /fruits /roots with a measurement of about 1/2 inch and 1/8 inch in mind ,but the shape is decided according to the shape of the object itself .

Brunoise

- 1/6 inch (1.5mm) for width,depth and length alike .
- Do the fine julienne and cut the sticks into these little cubes.

Brunoise

- Little cubes measuring 1/8 inch (3mm).
- They can be made from the julienne

Macedoine

- We have small dice and big one 6-8mm.
- The measurement for this cut is 1/4inch (6mm) and 1/2 inch .cut the batonnet and you will get it .

Parmentier

- These cubes measure approximately 1/2 inch +1/2 inch (1.25cm each)

Cubes cuts

- This cut features cubes with 6 even sides measuring approximately 3/4 inch(2cm).

Fine julienne

- Measured 1/6 inch +1/16 inch+2 inches (1.5mm+1.5mm+5cm), the fine julienne can be made by cutting a normal julienne into 4 equal sticks lengthwise .

Julienne

- The measurement for julienne (pronounced jooo-lee en) is 1/8 inch +1/8inch+2inchees (3mm+3mm+5cm).

Batonne

- The batonnet refers to cut of 1/4 inch +1/4inch +2-2.5 inch(6mm +6mm+5-6cm) batons