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#### 1 Small Spade Knife

Use a small spade to cut or shred wedges of hard cheeses. To cut chunks of cheese using the belly, if you have the time, choose the top third, and then use the belly blade, the rest of the third. If you are looking for a cheese knife, the best is the one that is the best choice. Good for: Cheddar, Swiss cheese, Gruyère, Brie, Comté, Emmentaler.



2

#### 2 Cheese Fork

Cheese forks help cutting cheese and also serving. Some are not used to hold the cheese in place while cutting with a different knife. It is used for cutting hard or soft cheese, but it is mostly used for cutting hard, aged cheese. Good for: Parmigiano-Reggiano, Pecorino Romano, Ricotta Salata.



3

#### 3 Flat cheese knife

A flat cheese knife is most often used for cutting evenly soft cheese or shaping, shaping and rolling firm cheese. Good for: Blue cheese, Brie, Camembert, Gouda.



L - 80x40 mm

