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For a chef the most important gadget is undoubtedly the various kitchen knives. There may be trendy food processors and attractive utensils in the kitchen but without a good knife, you cannot cut properly to get the desired result. Sharp knives also help to do quick work.

Chef Knives

Chef knives are of various kinds; you have to select and buy according to your needs. A carving knife is generally large and used to cut meat into thin slices. A butcher's knife has a curved blade that is used to cut, trim and section large chunks of meat. The boning knife is another type which has a pointed end. For boning lamb legs, whole hams and roasts, a narrow blade is good. A chef's knife is available in different sizes; it has a broad blade with a symmetrical plane side and a tapering end.

Cleavers are good for chopping meat and cutting through solid meat. Deba knives are also used for chopping. Paring knives are versatile and used for intricate slicing. Other unique knives are the dough and filleting knives.

Maintaining Kitchen Knives

Taking good care of your kitchen knives will help you to use it for a longer period of time. Store them in a sheath, knife block or magnetic strip. Clean the knives and dry them before storing. Regular steeling of knives will help to maintain its sharpness. Use only composite plastic or wooden cutting boards; marble, ceramic or steel cutting boards are not recommended. Aligning the blade with suitable honing steel is vital so that its sharpness lasts. Never put knives in the dishwasher. Finally, use your knives for its intended purpose; they should not be used to cut ropes, to open a packet for scraping or any such jobs.

Tips on Selecting Chef's Knives

Selecting the right chefs knives is an important decision while equipping your kitchen. Whether it's for commercial or home use, a number of aspects have to be considered. The material of the knife blades is a key factor to consider while buying knives. A stainless steel knife with high carbon is ideal. Ceramic blades are good too as they are light; nonetheless, they are fragile unlike steel and more expensive too. Knife handles have to be chosen according to personal preferences; you can get steel, wooden or composition handles and of these composition handles enable a secure grip.

Other factors such as sharpness, comfort, durability and cost are also crucial while buying the right knife. Generally, expensive knives are durable and price is an individual matter. According to veteran chefs, the three essential knives are the chef's and paring knives together with a serrated slicer.

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