# KITCHEN KNIFE CUTS: JULIENNE & BRUNOISE VISUAL GUIDE

Classical French Brigade Hierarchy | Exact Metric & Imperial Tolerances | Bear Claw Safety & Whetstone Honing

**CULINARY AXIOM: UNIFORMITY EQUALS EVEN COOKING TIME | MISSHAPEN CUTS OVERCOOK AND UNDERCOOK SIMULTANEOUSLY**

## CLASSICAL FRENCH CUTS DIMENSIONS & APPLICATION MATRIX

| Classical French Cut | Exact Dimensions (Imperial) | Metric Scale | Culinary Purpose & Cooking Role | Parent Cut |
|---|---|---|---|---|
| **Fine Julienne** | 1/16 x 1/16 x 1 to 2 inches | 1.5 x 1.5 x 40 mm | Delicate raw salads, consommé garnish, sushi wraps | Squaring root |
| **Julienne (Allumette)** | 1/8 x 1/8 x 1 to 2 inches | 3 x 3 x 40 mm | Standard matchstick; stir-fries, slaw, mirepoix base | Batonnet prep |
| **Fine Brunoise** | 1/16 x 1/16 x 1/16 inch cube | 1.5 x 1.5 x 1.5 mm | Gourmet sauces, compound butter, refined garnish | From Fine Julienne |
| **Brunoise** | 1/8 x 1/8 x 1/8 inch cube | 3 x 3 x 3 mm | Consommé vegetables, risotto finish, stuffing | From Julienne |
| **Batonnet** | 1/4 x 1/4 x 2 to 2.5 inches | 6 x 6 x 50 mm | Crudités, steak fries, structural vegetable roasts | Squaring cylinder |
| **Small Dice (Macedoine)** | 1/4 x 1/4 x 1/4 inch cube | 6 x 6 x 6 mm | Hearty soups, cold pasta salads, salsa cruda | From Batonnet |
| **Medium Dice (Parmentier)** | 1/2 x 1/2 x 1/2 inch cube | 12 x 12 x 12 mm | Braises, stews, roasted root vegetables | From Baton |
| **Large Dice (Carré)** | 3/4 x 3/4 x 3/4 inch cube | 20 x 20 x 20 mm | Long-simmered stocks, court-bouillon, demi-glace | Large squaring |
| **Chiffonade** | Paper-thin rolled ribbons | < 1 mm ribbons | Leafy herbs (basil, sage), spinach, greens garnish | Rolled leaf cigar |

## KNIFE MECHANICS & INJURY PREVENTION

**The Master 'Pinch Grip':**
Never wrap all fingers around handle. Pinch the blade collar with thumb and index finger; wrap remaining three fingers around handle for 100% control.

**The Guiding 'Bear Claw':**
Tuck fingertips of the non-knife hand inward like a cat claw. Rest flat blade side against knuckles. Thumbs always tucked behind fingertips.

**The Rolling Fulcrum Motion:**
Keep the knife tip in contact with the cutting board; rock the heel down and forward in a fluid rhythmic circular motion.

**Squaring the Cylinder:**
Round carrots and potatoes roll precariously. Slice a paper-thin slice off one side first to create a stable flat base against the cutting board.

## WHETSTONE HONING & PRACTICE AUDIT LOG

*Angles: Japanese Blades 15° | Western Blades 20° | Water Stone 1000/6000*

| Vegetable / Cut | Dimensions Met | Speed / Waste | Pass |
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