

Kitchen Korner

A Cutting-Edge Approach To Japanese Knives

(NAPSA)—From ingredients to decor to equipment, a growing number of American kitchens are taking on a Japanese flavor.

For example, many cooks now prefer using Japanese knives. Believing these knives offer superior cutting performance, some cooks assume that a knife that looks like it's from Japan must also cut well. Unfortunately, this is not always the case.

The good news is that sophisticated consumers are learning to distinguish between the look-alikes that don't really cut well and genuine knives that are popular with consumers in Japan.

That's the concept behind a line of cutlery designed and produced in a factory in Japan that has a history of producing quality knives for years.

Called Miyabi, the knives have a modern, Japanese design, inspired by samurai swords and based on the traditional shapes of Japanese knives, but use modern and durable materials. Available in Japan and sold to consumers at leading department stores there, they are now available in the U.S.

To achieve the desired sharpness, traditionally, Japanese kitchen knives were made from the same type of steel that was used to make the katana. Commonly referred to in the West as a "samurai sword," this type of blade, while very sharp, required frequent polishing and care to prevent rust and corrosion.

The new Miyabi knives feature a different steel in each of the four series. All the steels are manufactured keeping true to the traditional features of Japanese cutlery; that is, maintaining the true Japanese edge angles, blade shapes and blade thicknesses. The Miyabi knives are authentic



Many cooks prefer using Japanese knives because they believe these knives offer superior cutting performance. Shown is the 8" Gyuto knife.

Japanese cutlery at its finest and enable cooks to enjoy scalpellike sharpness in the home.

All Miyabi knives also feature the traditional "D"-shaped handle, which is thought by many to be the key to effortless fingertip control. The 7000 Series handle is made of a new material, Micarta, which forges layers of linen and resin under immense heat and pressure. It has the beauty and elegant look of wood but none of the issues of wood. The 5000S series is made of POM plastic with reinforced fiberglass.

The collection consists of double-bevel-edge knives, similar to Western knives, and also single-bevel-edge knives, which are traditional in Japan.

Now the leading upscale Japanese knives sold in Japan are available to American cooks.

Visit www.zwilling.com to learn more about this company, founded in Solingen, Germany in 1871. It is a global manufacturer, with products sold in more than 100 countries.