

BOSKA®

SINCE 1896

Food Tools for Life

Cheese Grater(s) - EN

Description

A cheese grater is a handy tool for creating fine shreds or flakes of cheese. It is not only suitable for cheese but can also be used for other foods, such as vegetables or anything that can be easily grated.

Here's how to use it:

1. **Choose the right cheese:** The grater can be used with many types of cheese but works best with semi-hard to very hard cheeses, such as Gouda, Edam, or Parmesan. Very soft cheeses are often too creamy and may stick to the grater.
2. **Hold the cheese grater:** Grip the handle firmly. Make sure the blade (the sharp part with the holes) is facing down and held at a slight angle. The side with the BOSKA logo should face upwards.
3. **Grate in a smooth motion:** Place the cheese grater at the top of the cheese and pull it towards you in a straight or slightly curved motion with gentle pressure. Avoid pressing too hard, as this may produce thicker shreds or cause the grater to get stuck.
4. **Repeat the motion:** Lift the grater, place it slightly lower on the cheese, and repeat the motion. This allows you to quickly grate a large amount of cheese.
5. **Tips for grating:**
 - For finer flakes: apply less pressure.
 - For longer shreds: use slightly more force.

With a bit of practice, you can grate cheese quickly and evenly. Perfect for pasta, pizza, salads, soups, and much more!

Warnings



CAUTION

SHARP OBJECT(S) INSIDE

HANDLE WITH CARE

KEEP OUT OF REACH OF CHILDREN