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SINCE 1896

Food Tools for Life

Dutch Cheese Knives - EN

Description

The Dutch cheese knife is a rocking knife. Its unique design with two handles and the curved blade, combined with the rocking cutting motion, allows for easy, precise, and safe slicing of semi-hard to very hard cheeses. This makes it ideal for serving cheese on a cheese board or with other dishes. The Dutch cheese knife is also suitable for other foods, such as pizza.

Here's how to use it:

1. **Choose the right cheese:** The rocking knife works best with hard to semi-hard cheeses, such as Gouda, Edam, Parmesan, or aged cheeses. Make sure the cheese is firm enough for the rocking motion.
2. **Hold the knife:** Hold both handles firmly to ensure full control over the knife: one hand on the larger handle and one hand on the smaller handle at the end of the knife.
3. **Slice with a rocking motion:** Place the front of the knife at the desired position on the cheese, then apply pressure to the other side of the knife to create a rocking motion (alternately tilting the knife forward and backward).
4. **Use the tool:** Repeat this rocking motion so you can slice through the cheese slowly, but without much effort.

Warnings



CAUTION

SHARP OBJECT(S) INSIDE
HANDLE WITH CARE

KEEP OUT OF REACH OF CHILDREN

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