

# COLTELLERIE BERTI

## How to choose Knives

**Upstream and downstream of good cooking  
there is always a good knife.**

Every day we use many objects without knowing their intimate nature and without knowing which phenomena and undisputable physical laws determine their operation and usefulness for us. However, understanding such matters is impossible, considering the vast amount of knowledge it would require.

These few pages, which make no claim to covering everything, will give you the opportunity of getting to know something more about knife making so you can use your knives better and get more satisfaction out of them.



*Handmade. Made in Italy.*

# Choosing a knife for home.

## How to choose

Is it normal to use saw blades to cut food other than bread, focaccia and products out of the oven?

Is it really parsimonious to spend less for a knife that cuts badly and that you later have to throw away?

Is it really an idea of the past to have high quality blades sharpened ever now and then, so you can still count on an excellent cutting tool through time?

Is it a luxury to cut meat at the table with a hand made, smooth-bladed knife having a handle made of horn?

## We think not.

This is why we feel it our duty to illustrate the essential cutting requirements with good knives, to all those who want to choose a knife set from our Collections.

You can choose among preparation, serving and table knives with:

Stainless steel blades with a high degree of carbon to ensure a long lasting cut.

Handles made of horn or quality wood for those who want the most.

Hand processed plastic blades, good for washing, also in the washing machine.

To provide every kind of cut you may want.



**Upstream and downstream of good cooking there is always a good knife.**

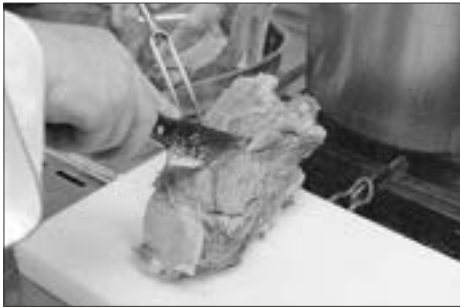
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## **Choosing a knife for home**

### **How to choose**



*n.1*

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### **To know shortly to cut it properly:**

- To cut large slices of meat, you can grasp the handle in the palm of your hand and let the blade slide through its whole length.

**(photo n.1)**

- To cut cheese, grasp the handle in the palm of your hand, put your other hand near the tip and then sway a little to push the blade into the cheese without letting it slide.

**(photo n.2)**

- To apply greater force with less effort, when cutting you can grasp the blade where it enters the handle, using index finger and thumb.

(photo n.3)

- Finally, a Carving Knife may be used for mincing by grasping the handle in the palm of your hand and resting your other hand on the tip, so as to make it easier for the blade to sway on the cutting board.

(photo n.4)

### How to choose knives:

**Material for the handle:** natural materials (horn or wood) are beautiful, but they inevitably age soon.

There are many qualities of plastic: polycarbonates, economical and sturdy, age more quickly than polymethyl acrylate (plexiglas), which is more expensive but better looking and longer lasting. Plastics can be washed in a washing machine, though this is never advisable for a knife.

**Material for the blade:** the most commonly used is stainless steel, which came into massive use over fifty years ago, to solve the problem of rusting and the lemon flavour which old carbon knives used to leave in food. To ensure cutting capacity and long lasting sharpness, you must choose stainless steel knives with a high percentage of carbon (over 0.40%), however the higher the carbon percentage, the less it will prevent rusting. Avoid 100% rust proof knives, since their steel is not suitable for cutting.

The surface may be either mirror polished or satinated.

Mirror polish is prettier when new, but it ages quickly, whereas satinated polish preserves its initial appearance longer and ensures that what is cut sticks less to the blade. Recently, knives have been introduced with ceramic blades, which put an end to rust problems once and for all and guarantee long term sharpness, but they are fragile and inevitably will cease to cut in the end, as sharpening is not easy.

**Size of knives:** one must not be afraid of purchasing “large” knives.

As a general rule, a knife should be twice as long as whatever one wants to cut.

**Maintenance:** knives do not require much maintenance.

If you use them properly, it will be enough to sharpen them after several years' use. Remember that it is preferable to wash them by hand, but in any case they must be immediately dried.

Their shape, thickness and the steel they are made from do not allow them to be used as levers to open tins, or in any case for any use other than cutting food.



n.3



n.4

# The Ideal Knife Set

## *Service knives*

### 1. PROSCIUTTO KNIFE

With flexible, long blade essential for prosciutto, cold cuts, and roast beef requiring thin slicing.



### 4. CARVING KNIFE

With curved, sharp tip, it has great cutting capacity to avoid crumbling or breaking the slices. Serration is strictly forbidden.



### 2. BREAD KNIFE

The only knife with serrated blade. Can also be used for dry desserts like fruit tarts.



### 5. SHARPENER

Absolutely essential to keep your knives sharp and efficient.



### 3. UTILITY KNIFE FOR MEAT AND CHEESE

Smaller than the normal chef's knife, is similar and designed mainly for table service.



### 6. CARVING FORK

The carving knife's companion, it is designed to hold in place what we are slicing.



### 7. TOMATO KNIFE

An exception to the rule that only smooth blades can be used in the kitchen: this knife's serration helps cut into the skin covering every tomato.





# The Ideal Knife Set

## *Kitchen knives*

### 1. CHEF'S KNIFE



This knife, normally large in size, cuts all meats, but also cheese and vegetables.



### 4. VEGETABLE CHOPPER



Smaller than a chef's knife, it is similar, and designed mainly for vegetables.



### 2. FISH KNIFE



Centred tip, flexible and very sharp, it is designed to fillet fish.



### 5. BONING KNIFE



A sharp, stiff blade to bone and clean meat of the parts that are discarded.



### 3. PESTO KNIFE



The best substitute for a mezzaluna, it is used to chop vegetables finely. The best substitute for a mezzaluna, it is used to chop vegetables finely.



### 6. STRAIGHT PARING KNIFE



A wild card in the kitchen. Strictly smooth-bladed, with a centred tip ideal for small cuts, and indispensable for preparing meat dishes.



### 7. CURVED PAIRING KNIFE



Without it, you cannot cut, clean, slice or scrape. Designed chiefly for fruit and vegetables.



## The indispensable set



**Carving knife:** this is normally the most frequently used one. It is best to have two: one at least 15 cm long for vegetables and fish, and one at least 20 cm long for meat and cheese. Carving knives should be grasped in different ways, depending on the cut one needs to make.



**Bread Knife:** almeno 20 cm. con dorso e tagliente dritti unico con tagliente seghettato; si usa impugnando il manico nel palmo della mano e facendo scorrere la lama per tutta la sua lunghezza.



**Slicing Knife:** at least 22 cm long with straight spine and curved tip, smooth cutting edge. Grip the handle in the palm of your hand and let the blade slide along all its length.



**Paring knife:** this is an all-duty kitchen tool, with a strictly smooth cutting blade, at least 10 cm long, with a centred tip. This knife can be used to peel, make incisions and small.



**Tomato and Citrus Knife:** normally saw edged, must be at least 12 cm long.



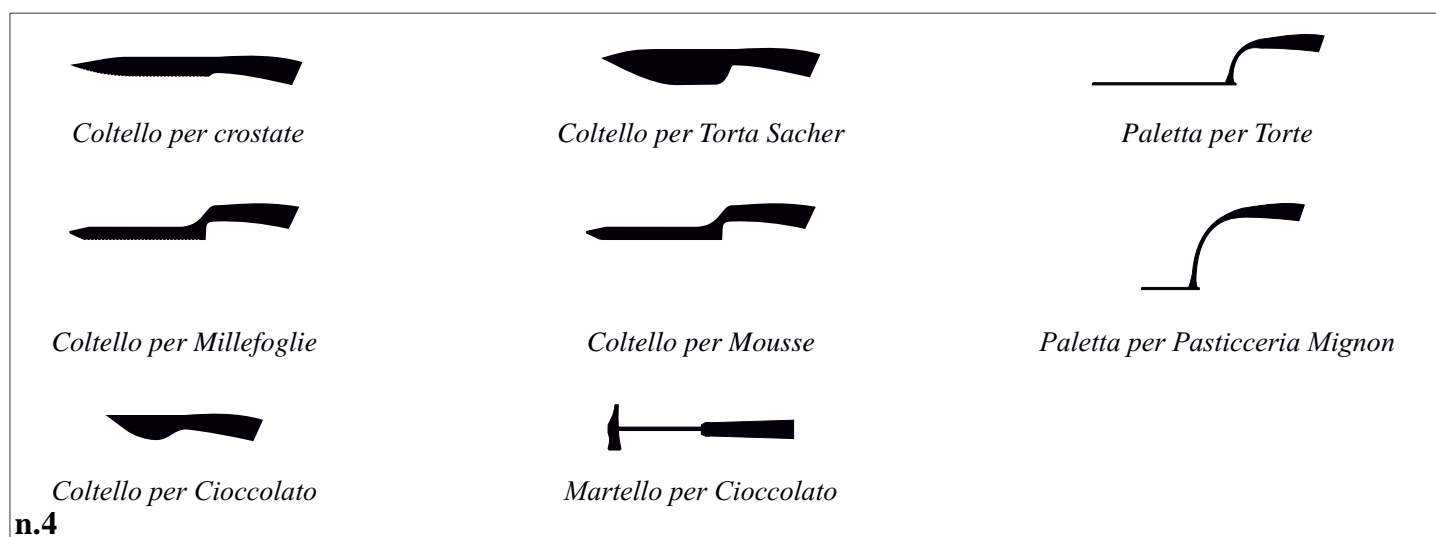
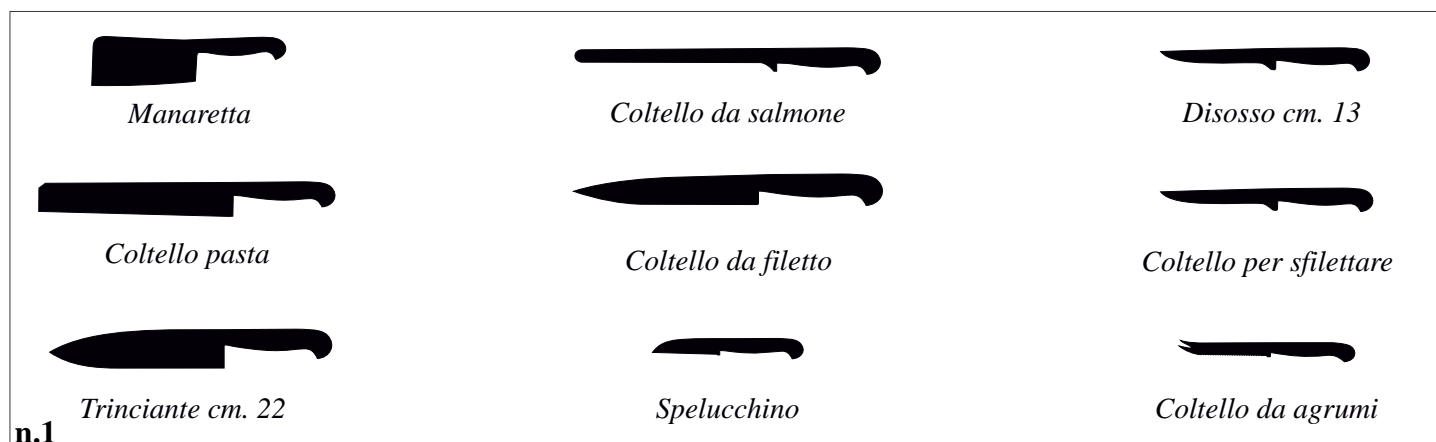
**Table Knife:** often the most neglected when choosing, this must absolutely have a smooth cutting edge so as not to break the fibres of the meat and not squeeze out its taste, as happens with saw shaped blades. In order to enjoy the full flavour of dishes, use a soft yet determined cut. Don't throw it away when it loses its cutting edge, as happens with saw shaped blades, which cannot be sharpened.



**Carving fork:** absolutely necessary if you don't want to use your hands to hold roast and other meat when cutting.

## Oltre la dotazione di coltelli ideale:

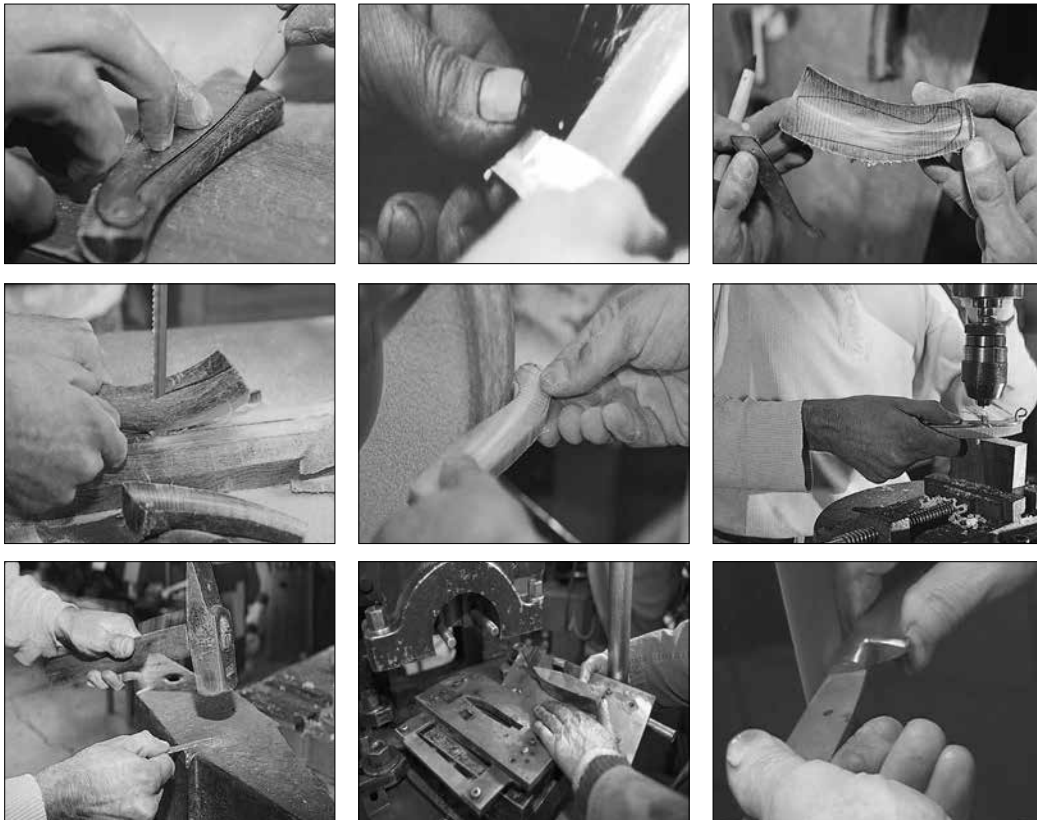
- Kitchen Knives (**foto n.1**)
- Table Knife (**foto n.2**)
- Cheese cutting Knives (**foto n.3**)
- Pastrty Knives (**foto n.4**)







Restaurant Symposium  
Cartoceto



# COLTELLERIE BERTI

## GENUINE TRADITION



*Mozzetta - David Berti 1935*



1895  
David Berti



A long history  
of iron, of fire,  
and of skilled hands.



1995  
Andrea Berti

**Coltellerie Berti: handcrafted since 1895.**

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