



Wish list

A CUT ABOVE

Always battering your tomatoes with a blunt blade? Sharpen up your act with one of these top-notch knives, all tried and tested by the *Cook Veg* team

Best for... Dicing



SCANPAN SOFT TOUCH SPECTRUM SANTOKU KNIFE £6.50

www.salamandercookshop.com
0845 6800 258

The Japanese word santoku translates as 'three virtues', a reference to the key uses of this knife - dicing, slicing and chopping finely. With its non-stick coating (available in a range of cheery hues), plus inspired hollows along the cutting edge, food just slides off the blade.

