

Classic, Uniform Vegetable Cuts



Basic Shape

Round

Name

Rondelle:
disk-shaped
slices

Size

Varies, but each piece should be the same size. Cut perpendicular to the food.



Diagonal: oval-shaped slices

Varies, but each piece should be the same size. Cut at an angle to the food. Generally 1/4" thick.

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Basic Shape

Stick

Name

Batonnet

Size

2 to 2 1/2" x 1/4" x 1/4"



Julienne

1 1/2 to 2" x 1/8" x 1/8"

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Basic Shape

Cube

Name

Large dice

Size

3/4" x 3/4" x 3/4"



Medium dice

1/2" x 1/2" x 1/2"

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Basic Shape

Cube

Name

Small dice

Size

1/4" x 1/4" x 1/4"
(start with batonnet)



Name

Brunoise

1/8" x 1/8" x 1/8"
(start with julienne)

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Basic Shape

Round/Square

Name

Paysanne

Size

Basic shape depends on type of vegetable. Pieces are uniformly 1/2" x 1/2" x 1/8".

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Basic Shape

Thin Strip

Name

Chiffonade

Size

Roll leafy greens or herbs into a tube; then cut into thin strips.