

VEGETABLE CUTS

Here are the traditional cuts and whilst these definitions may vary slightly, these are the accepted generalisations.



Brunoise

This is a very small diced cube, sized between 1 – 3 mm square. It is often used as a garnish for consommé. Typical vegetables used are carrot, onion, turnip and celery.



Chiffonade

Finely sliced or shredded green leafy vegetables, usually lettuce or spinach, which is used as a base, garnish or in soups.



Jardinière

A long thin baton, about 2 cm long and approximately 3 mm wide and 3 mm thick. In more recent times these are often slightly larger, but this depends on end use.



Julienne

Long thin match-stick shaped pieces about 4 cm in length.



Macedoine

This is diced cube, 0.5 cm (5 mm) square, which is larger than the brunoise cut. Typical vegetables used are carrot, onion, turnip, beans and celery.



Matignon

Roughly cut vegetables, normally including carrot, onion and celery, which are cooked in butter with ham, thyme and bay leaf. Cooking is finished by deglazing the pan with Madeira. Matignon vegetables are used to add flavour when cooking large pieces of meat. Thin even slices of vegetables used as a base to place the meat on when roasting.



Mirepoix

A mixture of roughly chopped vegetables which are used as the base of sauces or to enhance the flavour of meat, fish and shellfish dishes. Normally onion, celery and carrot are used and these are slowly cooked in butter until they are very tender. Thyme and bay leaves are often added.



Paysanne

This cut may be either squares, triangles, circles or half rounds. In order to cut economically, the shape of the vegetable will decide which shape to choose. All are cut thinly, about 1 – 2 mm thick.

The vegetable cut selected for a particular dish must complement the dish it is being used for. For example, a robust casserole would require larger pieces than a light consommé. Many other loose descriptions exist i.e. strips, bite-sized pieces, chunks.