

From Chiffonade to Julienne: A Guide to Culinary Cutting Terms

Every professional chef knows that the shape and size of an ingredient can make or break a dish. Why? Because ingredients cut into uniform pieces at an appropriate size not only cook more easily, but also taste better.

Before you prep your next meal, practice these eight culinary cutting terms and master the art of slicing and dicing once and for all.

**Brunoise**

**Recommended Tool:**Chef’s knife

To do a brunoise cut, **the food must first be**[**julienned**](https://www.whatsfordinner.com/kitchen-tips/culinary-cutting-terms-images/#julienne)**then turned a quarter and diced again to create approximately 1/8-inch**[**cubes**](https://www.whatsfordinner.com/kitchen-tips/culinary-cutting-terms-images/#cube)**.**This cutting technique is ideal for [carrots](https://www.whatsfordinner.com/collections-and-menus/collections/carrot-recipes/), onions, [leeks](https://www.whatsfordinner.com/recipes/cauliflower-leek-soup/), and celery, but can also be used with [bell peppers](https://www.whatsfordinner.com/collections-and-menus/collections/bell-pepper-recipes/) and hard [root vegetables](https://www.whatsfordinner.com/recipes/roasted-pork-scallops-with-root-vegetables-recipe/) like [beets](https://www.whatsfordinner.com/kitchen-tips/how-to-prepare-cook-beets/) and turnips. Steer clear of this cut when preparing softer vegetables like green beans and cauliflower.

**Chiffonade**

**Recommended Tool:**Chef’s or paring knife

The chiffonade method is best for [cutting herbs](https://www.whatsfordinner.com/kitchen-tips/how-to-prepare-fresh-herbs-video/) into long ribbons. **Stack**[**fresh basil**](https://www.whatsfordinner.com/collections-and-menus/collections/basil-recipes/)**or mint leaves, roll them up tight, and cut across hamburger style.** This technique also works well for leafy greens like [spinach](https://www.whatsfordinner.com/collections-and-menus/collections/spinach-recipes/), collards, and [kale](https://www.whatsfordinner.com/collections-and-menus/collections/kale-recipes/).

**Chop**

**Recommended Tool:**Chef’s knife

Used for a variety of foods, chopping is a **casual, imprecise** term that simply means to **roughly cut food into bite-sized pieces.**

**Cube**

**Recommended Tool:**Chef’s knife

**Using a more precise method than chopping, cubed ingredients are cut to a uniform size (e.g. “1/2-inch cube”).** This cut is used with many foods, from potatoes to meats to bread**.**

**Dice**

**Recommended Tool:**Chef’s knife

Generally smaller than a standard cube, **the dice cut also creates uniform squares for even cooking and a polished look.** Dicing is often used to make a classic salsa or mirepoix (a mix of carrots, onions, and celery).

**Julienne/French Cut**

**Recommended Tool:**Chef’s or paring knife

In julienne (or French) cut, the**ingredient is cut into long, uniform strips like matchsticks.**Julienne cut is often used for [salad ingredients](https://www.whatsfordinner.com/collections-and-menus/collections/spring-salads/) and green veggies, like [cucumbers](https://www.whatsfordinner.com/collections-and-menus/collections/cucumber-recipes/), bell peppers, and [zucchini](https://www.whatsfordinner.com/recipes/baked-zucchini-fries-recipe/).

**Mince**

**Recommended Tool:**Chef’s knife or food processor

**Minced ingredients are cut very, very finely.**Mincing is the ideal cutting technique for aromatics, like onion, garlic, and ginger, where a paste-like consistency is a desirable end result.

**Slice**

**Recommended Tool:**Chef’s, paring, or serrated knife

**Slicing is a general term that means to cut across the grain into thin, uniform pieces.**Almost every fruit or [vegetable](https://www.whatsfordinner.com/recipes/grilled-branzini-with-grilled-potato-slices-recipe/) can be sliced, as well as other ingredients like cheese and bread.

