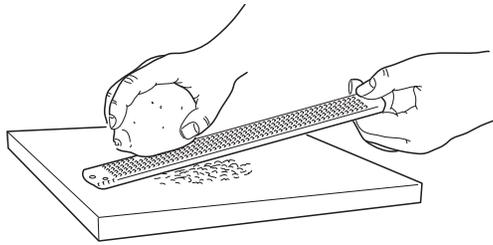


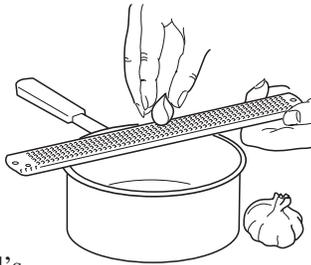
The Stainless-Steel Rasp and Zester Holder



The Stainless-Steel Rasp

This rasp, which started life as a lowly wood rasp, has been the subject of several newspaper articles and is enthusiastically praised by leading chefs.

Fame in the food world came about as a result of Lorraine Lee's* discovery (during the process of making an Armenian orange cake) that her husband's favorite wood rasp would zest oranges.



This quickly led to other uses such as zesting lemons (naturally!), grating ginger and cinnamon, reducing a clove of garlic into near liquid in seconds, and slicing all kinds of nuts into tiny, thin slivers. The rasp can be held or set across the top of a pot or a bowl to grate garlic or lemon rinds directly into a dish.

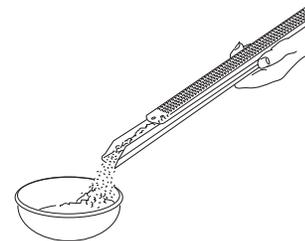
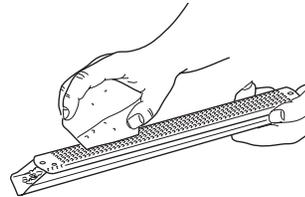
But probably the single most remarkable use turned out to be grating hard cheeses for pasta. As with so many foods, it is not the amount of cheese that gives you greatest flavor impact, it is the amount of surface area in contact with your tongue.

This zester slices hard cheese into gossamer-thin shavings that pack a lot of flavor into very little cheese. Just as freshly ground pepper has

enhanced flavor, freshly grated cheese has more impact than off-the-shelf grated cheese. But no cheese grater can match this zester as far as the magic surface area-to-mass ratio is concerned. This is because the zester creates tiny curly slices rather than tearing off small chunks. You will find that you can reduce cheese consumption by more than 50% and still get sharper flavor than you got by any other means.

The Stainless-Steel Zester Holder

It is often very difficult to improve on a good thing and the wood rasp-cum-zester is certainly a good thing. Various users have suggested different shapes for the zester and the original manufacturer came out with a specialty food version in varying degrees of coarseness of cut, but nothing ever seemed to improve upon the original product until one of the users (who also happened to be an industrial designer) suggested that we make an open-ended stainless-steel box to fit under the zester. He felt that this would make the zester easier to hold and could also be a container when zesting things like hard cheese or nuts. As a result, we made just such a box, adding a few little changes like beelling the walls near the bottom so that the box would be a protective case for the zester (when not in use), and adding a nib in the top of the box so that the hole at the end of the zester could be used to keep it secure atop the box. Once again, this great combination proved to be at the apex of its utility when used with hard cheese. Before the zester holder was developed, it was easy enough to hold the zester over a plate of pasta and shower it



with featherlike shavings of cheese, but the mere lightness of shavings usually resulted in some of them falling on the table rather than on the plate. With the holder, all of the cheese shavings collect in the holder and then can be distributed on the pasta in a more controlled manner. The same is true with hard spices and nuts.

Whether you bought this rasp or received it as a gift, you now have one of the most effective kitchen tools ever made. If you find uses for it in addition to the ones we mentioned, we would like to hear from you.

Care and Maintenance

The rasp and holder are made from tempered stainless steel; they won't rust. They are easily cleaned; a quick rinse under the tap clears them completely. The rasp's sharp teeth and fast and almost effortless grating action make it far superior to other graters on the market. Dishwasher safe.

* Lorraine Lee is the co-founder of Lee Valley Tools Ltd.