

Knife Cuts

Kitchen

The classical cuts by name and size, and why uniformity matters.

Sizes are the classical French standards. Close is good enough at home; consistent matters more than exact.

Cut	Size	Used for
Brunoise	3 mm cube	Garnish, fine soffritto
Small dice	6 mm cube	Soups, sauces
Medium dice	12 mm cube	Stews, roasting
Large dice	20 mm cube	Stocks, long braises
Julienne	3 × 3 × 50 mm	Stir-fry, salads
Bâtonnet	6 × 6 × 60 mm	Chips, crudités
Chiffonade	Ribbons	Leafy herbs, greens
Mince	As fine as possible	Garlic, ginger

Square the vegetable off first. You cannot cut an even cube from a round shape.