

TITAN+

step-by-step •
garnishing
guide





Create Amazing Garnishes!

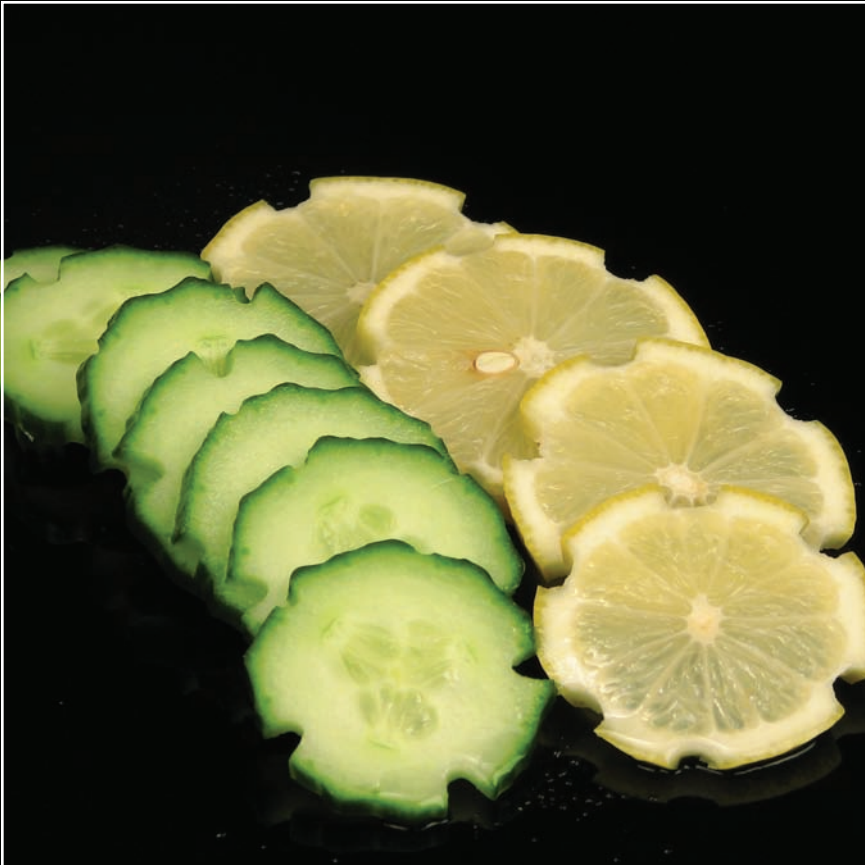
- Citrus Crowns
- Cucumber & Lemon Rings
 - Citrus Medley
- Radish & Carrot Flowers
 - Tomato Roses
- Melon Berry Basket



**V-Shape
Cutter**

Citrus Crowns

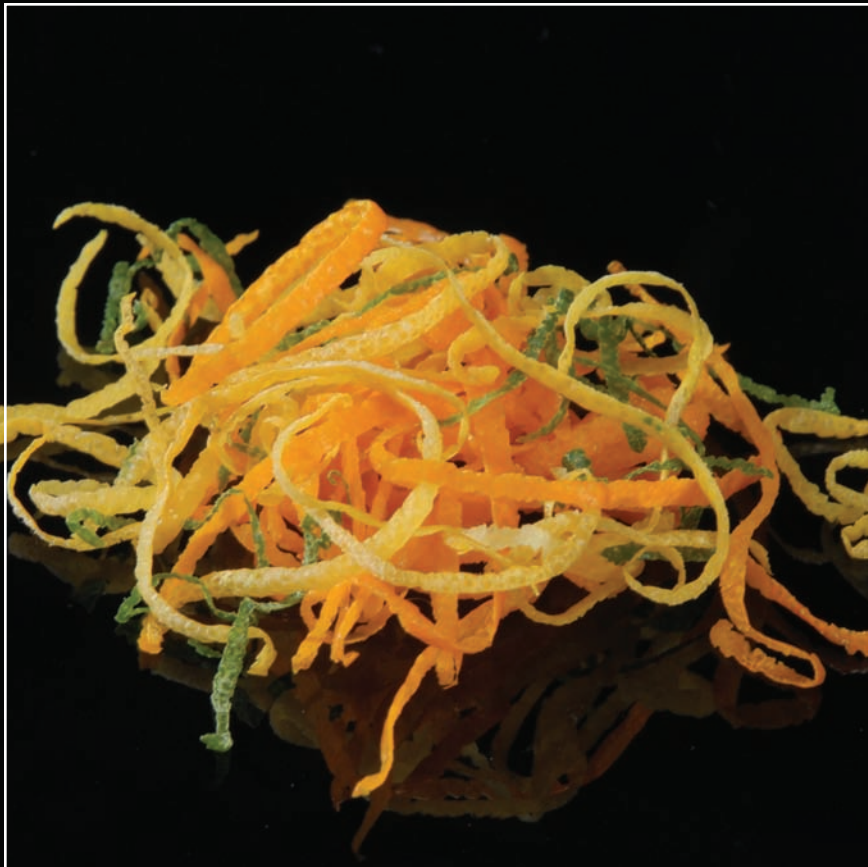
1. Select a firm, round citrus fruit (lemon, lime, orange or grapefruit).
2. Place fruit on a flat surface.
3. Use the V-Shape Cutter: Start by making the first cut 1/3 down the fruit. Continue making small v-cuts all the way around until the top separates from the bottom. Assemble the crowns, by placing the smaller crowns on top of the bigger ones. You can use both the top and bottom piece of the separated fruit to make crowns.



Round or V
Garnish Feature

Cucumber & Lemon Rings

1. Choose one of the round garnishing feature on the Julienne Tool.
2. Strip the skin off the produce, making stripes down the side from top to bottom. Continue all the way around leaving skin in between each strip.
3. Slice into rounds using a knife.



**Julienne
Tool**

Citrus Medley

1. Select nice bright colorful citrus fruits: lemon, lime and orange.
2. Gently use the Julienne Tool to make thin slices of skin.
3. Mix the different fruit julienne to get a colorful medley.



**Round
Garnish Feature**

Radish & Carrot Flowers

1. Set up a ice bath using a bowl or pitcher filled with ice and water.
2. To make radish flower: Use the round garnish feature on the Julienne Tool to make cuts from the top of the radish a 1/4" from the bottom leaving the bottom attached. Repeat this technique around the radish, until you have a complete radish flower. Place the radish flower in the ice bath for 3-5 minutes before arranging. This helps it open up.
3. To make carrot flower: Hold the top of the carrot and place it on the counter with the point facing down. Gently, make cuts using the round garnish feature on the Julienne Tool downward towards the point leaving the 1/4" from the base un-cut. Repeat this technique around the carrot, until your have a complete carrot flower. Place the carrot flowers in the ice bath for 3-5 minutes before arranging.



Peeler

Tomato Roses

1. Choose a ripe but firm tomato. Hold tomato, firmly. Carefully, use the Gator Peeler to peel a thin layer starting at the bottom of the tomato. Follow around the tomato to the top keeping it in one strip.
2. Place the cut strip, flesh side up on a flat surface. Beginning with the stem end, roll skin leaving 2" at the end. Once the skin has been rolled, set the flower on its bottom to form a rose. Finish by curling the last piece of skin around for more open petals.



V-Shape
Cutter

Melon Berry Basket

1. Select a firm melon.
2. Place it on its side and start making v-cuts with the V-Shape Cutter all the way around the melon until it separates.
3. Scoop out the inside of the melon and fill the center with assorted fresh berries.

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