

# ENGLISH

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## GENERAL OVERVIEW

LA MANDOLINE by de Buyer is the most secure professional vegetable/fruit slicer. It is made of 18/10 stainless steel and particularly robust. By combining and/or switching blades and by adjusting the thickness of each cut, this mandoline produces easily and effortlessly many perfect cuts :

**Julienne cut,  
Slices, crinkles  
Waffle cut**



The de Buyer Mandoline vegetable/fruit slicer set includes :

- One stainless steel mandoline with two folding feet
- One high-quality stainless steel straight blade for slicing
- One high-quality stainless steel serrated blade for crinkle and waffle cuts
- Stainless steel Julienne blades :
  - 2 Julienne blades (10 mm and 4 mm)  
for the MANDOLINE slicers ref.2000.06 and 2000.05
  - 4 Julienne blades (10-7-4 and 2 mm)  
for the MANDOLINE slicers ref.2000.21 and 2000.20
- One receptacle to hold the fruits and vegetables, which slides on the mandoline's frame
- One ergonomic pusher to press the fruits and vegetables firmly into the receptacle against the blade



*La Mandoline by de Buyer is  
protected by patents  
n° 0106922 and 013635.  
PATENTED trademark*

## PUTTING INTO SERVICE

### FEET

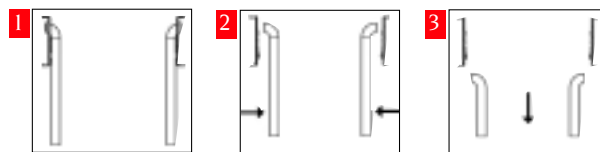
La Mandoline has two folding feet, the upper foot can be removed. When feet are folded, la Mandoline can be easily stored.



A non-skid coating covers the feet base to ensure a secure and steady use.

- When using La Mandoline on a kitchen counter or other working surface both lower and upper feet should be unfolded. When both feet are unfolded they snap into place and are securely held from collapsing.

- When using La Mandoline directly above a container such as a saucepot or a mixing bowl, La Mandoline should lay flat across the container. You just have to invert the larger upper foot at the back : remove the upper foot while exerting pressure on its both sides and turn it.



The lower foot gives height and stability to the mandoline allowing for more space underneath the mandoline, thus allowing for more cuts to be done at once.



## PUTTING INTO SERVICE

### INSERTING OF HORIZONTAL BLADES

Two horizontal blades made of high-quality carbon stainless steel are available - a straight and a serrated one - to produce slices or crinkles with La Mandoline.

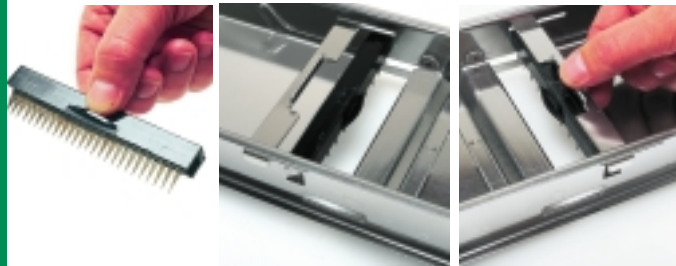
The horizontal blade is to be inserted in La Mandoline on the left side. A double rail guides the blade for perfect insertion. This blade should be pushed all the way in. A soft snap will confirm a complete insertion. Remove the blade by pulling it by its exterior ear-shaped handle. Never make any adjustment by direct hand contact with the sharp edge or by using a metal object. This is not only for safety reasons, but it also might damage the blade.



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### INSERTING OF JULIENNE BLADES

First loosen the two tightening knobs on either side of La Mandoline. The julienne blades are to be inserted from underneath. A sliding bar secures the blade. There is a marking on each of the julienne blades that corresponds with a similar marking on the underside of La Mandoline to ensure that the julienne blade is inserted in the appropriate way. When correctly inserted the julienne blade will easily slide into its slot. The blade will not fit into its slot if inserted in the wrong direction. The teeth are very sharp so please always handle the julienne blade by holding it by its black base.



## PUTTING INTO SERVICE

### THE RECEPTACLE

Food to be cut should be placed in the receptacle of La Mandoline made of food-grade polycarbonate. The receptacle and its pusher protect fingers from the sharp blades and they must be used at all times.



Just slide the receptacle on the frame of la Mandoline. It can not go off the rails.

### THE THICKNESS ADJUSTMENT MECHANISM

The upper plate allows for adjusting the thickness of the cuts. The thickness can be set up to a maximum of around 10 mm (3/8").

There are two tightening knobs on either side of La Mandoline, which are to be loosened when changing the thickness of the slices (there is no need to secure the tightening knobs too strongly, as it is secure once you feel a reasonable resistance).





Once the the knobs are loosened, the upper plate can freely slide up and down and in turn increases or decreases the thickness of the cut. Once the desired thickness is obtained the knobs should then be tightened again to produce the new thickness. There are markings along the interior edge of the mandoline from 1 to 5 to indicate the thickness and to help the user to remember a particular desired thickness setting.



When holding La Mandoline and looking down, the gap between the upper plate and the blade is the actual thickness of the cut. Moving the upper plate up and down after having loosened the tightening knobs either reduces or increases the gap and in turn reduces or increases the thickness of the cut. This mandoline offers a unique thickness adjustment. The upper plate remains parallel at all times and the gap between the bottom of the upper plate and the blade is constant. When holding the handle a stainless steel lip on the upper plate is easily accessible and should be used to move up and down in order to adjust the thickness.

## USE

### THE PUSHER

La Mandoline is delivered with its receptacle and its pusher. They protect fingers from the sharp blades and they must be used at all times.



Food should be placed into the receptacle (oversized vegetables or fruits should be pre-cut in order to fit in the receptacle). Then place the pusher in the middle of the receptacle. The hand-held pusher actually pushes the food toward the blades. The interior pushing plate of the pusher has prongs and pins to secure the food in place. The pushing plate is mounted on a spring which helps to press the food and then slowly releases it as the vegetables or fruits diminish after each cut.



*Advice :* While cutting, exert a light pressure backwards for an easy and high-quality cut.

The top of the pusher is ergonomically designed. It has finger indentations for any hand size, as well as for left or right-handed people.



## USE

### THE PARALLEL CUT

The horizontal blades -straight or serrated- are made of high-quality carbon steel. They allow to make slices whose thickness can vary until a maximum of around 10 mm.

When using the straight blade alone it is easy to create paper-thin slices.



The serrated blade should always be used by itself. It creates crinkle cuts.



### THE JULIENNE CUT

The julienne blades are used to create vertical cuts such as sticks, fries and shoestring potatoes. The julienne blades come with a different number of cutting teeth leaving a smaller or greater width in between each, in turn allowing for different cut sizes:

- 44 cutting teeth (3/32" spacing - 2 mm)
- 24 cutting teeth (5/32" spacing - 4 mm)
- 14 cutting teeth (1/4" spacing - 7 mm)
- 10 cutting teeth (3/8" spacing - 10 mm)

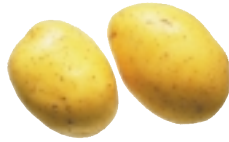


Please note that when using any julienne blade, the straight blade must be inserted.



## USE

### THE WAFFLE CUT



La Mandoline allows to cut waffles on a secure way. For this cut, the serrated blade must be inserted. Furthermore, the waffle cut requires that the thickness be adjusted to a very thin thickness.



A waffle cut is obtained by turning the pusher round a quarter after each cut. A single cut cannot make a waffle cut as two uninterrupted cuts at opposing angles are required.

The pusher offers unparalleled safety because, unlike other mandolines on the market, the pusher can be used when creating waffle cuts. Along the base of the pusher, marks are indicated with triangles to indicate the required movement to cut waffles.

## TECHNIQUE Waffle Cut



Follow these instructions to easily make perfect waffle cuts :

### Adjust to the Thinnest Slicing Setting



1 With the tightening knobs loosened, place your hand below the top portion of the upper plate and raise it all the way up by sliding it towards the blade.

2 To ensure that your slices will be the proper thickness with one hand still holding the top of the plate, place your other hand below the lower portion of the top plate and raise it as much as possible.

3 Continue to hold the lower portion of the top plate in place while you secure the plate by tightening the knobs.

### To Make a Waffle Cut



1 Starting with the receptacle above the blade push it down over the blade and then back to the top.

2 Once the receptacle is completely above the blade rotate it one quarter turn to the left.

3 Maintaining the rotated position push the receptacle down over the blade.



4 Maintaining the rotated position push the receptacle back to the top of the Mandoline.

5 Once the receptacle is completely above the blade rotate it one quarter turn to the right and begin the operation again from step 1.



## CLEANING AND STORAGE

### CLEANING

#### The Mandoline frame

The body and the feet of la Mandoline are made of stainless steel and are dishwasher safe.

For detailed cleaning, it is possible to extract the upper plate: just loosen both tightening knobs and their washers (take care to replace the washers with the tightening knobs when you replace the upper plate).

Wipe la Mandoline after cleaning and store it in a dry place.

#### Receptacle and pusher

The receptacle is made of composite food-grade polycarbonate. The receptacle and the pusher (which is made either of polycarbonate, or of stainless steel) will still need to be washed regularly. Both pieces, like La Mandoline, are dishwasher safe.

For detailed cleaning, the receptacle can be removed. In order to remove the receptacle simply slide it off the mandoline frame.

For detailed cleaning the pusher can be taken apart. There is a cap at its very top, which releases the shaft separating the ergonomic top from the lower interior plate and freeing the spring. In order to release the cap it must be loosened with a turn to the left. The stainless steel needles cannot be removed. After cleaning, reverse the operation to reassemble all pusher parts.



#### Blades

The horizontal blades and the Julienne blades are made of high-quality carbon steel and are dishwasher safe, however, their life span will be increased if hand-washed. A brush may be used to clean between the sharp teeth of the julienne blades.

## CLEANING AND STORAGE

### STORAGE

When its feet are folded, la Mandoline can be easily stored. The complete unit - frame and receptacle - can be hung for storage by its handle.

## PRECAUTIONS

La Mandoline de Buyer is a vegetable/fruit slicer designed to grant you most security when you make your cuts. However La Mandoline requires the use of sharp blades which must be cautiously manipulated. Please respect the following advices:

**The receptacle and its pusher protect fingers from the sharp blades and they must be used at all times.**

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**The Mandoline frame and the blades (horizontal blades and Julienne blades) must always be manipulated by their handles.**

**Never make any adjustment by direct hand contact with the sharp edge**

**Keep out of the reach of children.**



## GOURMETS' AREA

### Vegetable appetizers.

For 8-10 people: 1 cauliflower, 1 red bell pepper, 1 green bell pepper, 1 yellow bell pepper, 4 carrots.

Separate the cauliflower head into individual blossoms. Rinse in water. Strain. Wash the peppers. Wipe them. Cut them in half. Scrape the carrots and cut them into sticks (LA MANDOLINE – *straight blade, 4mm julienne blade, thickness setting No.2 = 4mm*).

Make an attractive arrangement of all the vegetables in a salad bowl and serve with side sauces.

Blue cheese dip: With a mixer, blend together 200g creamy curd cheese and 125g blue cheese (bleu d'Auvergne is best). Add a freshly chopped onion, some salt, pepper, and one teaspoon Worcestershire Sauce.

Chili dip: 200g cheese curd, 1 dessert spoon Tabasco, 1 dessert spoon Worcestershire Sauce, 1 teaspoon curry powder, salt.

### "Country" soup

Cut some vegetables into thin slivers: carrots, turnip, leeks, cabbage, potatoes (LA MANDOLINE – *straight blade, thickness setting No.2 = 4mm*) Toss the vegetables into a PRIORITY 24cm dia. stewpan containing 50g butter; season with salt and a pinch of sugar.

Cover with an airtight lid, place on one side of the hotplate, and let the vegetables slowly melt into the butter, then cover them abundantly with water. Add 10g salt per liter of liquid and cook for half an hour.

Serve on strips of bread sprinkled with chervil.

### Julienne Consommé

Take some leek whites, carrots, onions, a turnip, and a cabbage. Cut them lengthwise into small strips (LA MANDOLINE – *straight blade, 4mm julienne blade, thickness setting No1 = 2mm*); season with fine grained salt and a dash of sugar. Mix well together, put in a stewpot, and pour a few spoonfuls of fatty meat-stock over the top. Cover with an airtight lid and allow to cook slowly – in the oven if possible – until the stock starts to turn slightly brown. Now pour in enough hot water for the quantity of soup required, allow to simmer for 1/4 hour, and strain off the fat before serving. Sprinkle chervil over the surface.

**Norse salad with apples**

For 4 people: 1 lettuce, 2 apples, 3 good slices of smoked salmon, 35cl of liquid cream, the juice of one lemon, 1 dessert spoon chopped chives, some salt, pepper.

Peel and core the apples; remove the pips; cut them into thin strips (LA MANDOLINE – *Straight blade, thickness setting 1 = 2 mm*).

Wash and spin the lettuce. Arrange the lettuce in a salad bowl, cutting the largest leaves into smaller pieces. Add the apple. Cover with thin strips of smoked salmon. Mix the lemon juice, cream, and chives in a bowl. Add salt and pepper. Pour the mixture over the salad and mix in while serving.

**Baked carrots**

For 4 people: 1kg carrots, 2 shallots, 1 egg yolk, 6 sprigs chervil, 4 dessert spoons fresh thick cream, 10g butter, parsley, chives, salt, pepper.

Scrape the carrots, slice them into wavy slices 4mm or so thick (LA MANDOLINE – *serrated blade, thickness setting No.2*).

Peel and thinly slice the shallots.

Steam the carrots for 15 minutes. Mix together the cream, egg, shallots, chervil, parsley, chives, salt, and pepper in a round bowl.

Gently add the steamed carrots. Preheat the oven to thermostat setting 6 (180° C). Smear a shallow oven dish with butter, pour in the mixture, and put it in to bake for 20 minutes. Serve piping hot.

**Potato and turnip gratin**

5 dessert spoons (75ml) vegetable oil (grape seed oil is best)

1 finely sliced onion (LA MANDOLINE – *straight blade, thickness setting 1*)

100g rutabagas/swedes cut into juliennes

100g turnips cut into juliennes

100g potatoes cut into juliennes

For all three,

LA MANDOLINE – *straight blade, 7mm julienne blade, thickness setting No.3*

6 dessert spoons (90 ml) of melted butter

90g grated cheese

Freshly ground salt and pepper

Preheat the oven to 200°C (400°F).

Lightly brown the onion in the oil for 2 or 3 minutes in a non-stick CHOC or PRIORITY frying pan.

Make sure the vegetables are well dried using absorbent paper.

Place the onion in a shallow oven bowl. Cover the onion with a layer of rutabaga/swedes, apply the butter with a pastry brush, add salt, pepper, and sprinkle with cheese. Cover with a layer of turnip, add more melted butter, salt, pepper, and cheese. Do the same thing again with the potatoes. Finish off with a layer of cheese. Put in to bake for 45 minutes, or until the vegetables are tender and the cheese golden brown.

#### **Individual chicken portions in foil.**

4 boneless chicken breasts, 150g each

60g carrots cut into juliennes

60g leeks cut into juliennes

60g celery cut into juliennes

*(For all three, LA MANDOLINE – straight blade, 7mm julienne blade, thickness setting No.3 = 6mm)*

60g green cabbage in slivers

*(LA MANDOLINE – straight blade, thickness setting No. 3)*

150ml chicken or turkey stock

2 dessert spoons (30ml) honey

60g soft cheese (Brie or Camembert is best)

Salt and pepper

Open the chicken breasts between two sheets of plastic film and flatten them out with a rolling pin. Brown the vegetable julienne for 3 to 4 minutes in a non-stick CHOC or PRIORITY frying pan. Add salt and pepper.

Cut 4 large sheets of aluminum foil. Place a chicken breast on each piece of foil, adding the vegetable julienne and a dash of salt and pepper. Turn up the edges of the foil to form a hollow in which to add stock and honey. Close up the foil and seal the lips by folding, preventing the liquid seeping out. Cook for 10 to 12 minutes in a 180°C (375°F) oven. Remove from the oven and serve straight away.

#### **Individual fish portions in foil**

2 dessert spoons (30ml) butter

1 sliced shallot

150g finely-sliced fresh mushrooms

100g finely-sliced carrots

100g finely-sliced celery

*For these three,*

*LA MANDOLINE – straight blade, thickness setting No.1 = 2mm*

500g fish fillets

2cl lemon juice

Preheat the oven to 180°C (350°F).

Melt the butter on medium heat in a large non-stick CHOC or

PRIORITY frying pan. Use the frying pan to cook the shallots, mushrooms, carrots, and celery until tender, though still crisp, and until the liquid has evaporated; add salt to taste. Cut out four square pieces of aluminum foil, 30cm wide, and place them shiny side up. Spread out the vegetable mixture in the centre of each square of foil and cover with a piece of fish. Pour 1 teaspoon of lemon juice over each portion.

Fold each piece of foil upwards, diagonally, to form a triangle; seal the corners.

Put the portions on an oven tray. Bake for 15 minutes or until the fish comes apart with a fork. Serve in the foil; make a cross-shaped opening in the top of each packet.

#### **Hot and cold caramel apples.**

For 4 people: 4 Golden Delicious apples, 100g flaked almonds, 1 knob of butter, 20cl liquid cream, 80g caster sugar, 1/2 tumbler water.

Peel and core the apples; remove the pips; cut them into thin strips (LA MANDOLINE – *Straight blade, thickness setting 3 = 6mm*).

Melt the butter in a non-stick CHOC or PRIORITY frying pan and add the apple, then add the sugar and water. Leave on heat until the sauce is a light brown color. Now add the liquid cream, and just before serving, sprinkle with flaked almonds and serve with a helping of vanilla ice cream.

#### **Pineapple or Apple fritters.**

For 4 people: 4 green apples, 1 can of sliced pineapple, 1 teaspoon cinnamon, 1 dessert spoon white rum, 2 dessert spoons vanilla sugar, juice of 1 lemon, 1 deep-fryer with oil or a frying pan.

Batter: 160g flour, 1 whole egg + two whites, 1 dessert spoon oil, 1 pinch of salt, 1 glass lager beer, 1 pinch of baking powder.

An hour and a half beforehand, beat together the whole egg, the beer, the oil, the salt, and the sugar in a round bowl.

Fold in the flour and the baking powder, mix well. Cover the bowl and allow to settle at room temperature for one hour. Peel the apples and remove the pips. Remove the pineapple core.

Cut the fruit into slices (LA MANDOLINE – *straight blade, thickness setting No.2 = 4mm*). Press a lemon, pour the juice over the slices, and add the cinnamon and rum as well as the two dessert spoons

of sugar. Beat the two egg whites until stiff and gently fold these into the batter. Dip each fruit slice into the finished batter and immerse in boiling oil for three minutes each side.

(The fritters take on a golden brown color). Place the cooked fritters on absorbent paper and serve with blackberry or redcurrant jelly.