

## Grating Tips

- Cheese is easier to grate when cold and firm.
- Place non-slip end of the grater on cutting board for leverage. Grate away from you using gentle pressure.
- When zesting citrus fruits, make only one pass across grater to avoid zesting the white pith. The white pith will cause the food to taste bitter.
- An additional tip for zesting: instead of running the fruit over the rasp, turn the rasp upside-down and rub it over the peel. Why? You can instantly see when you've hit white pith, and since the zest stays on the blade, you'll know when you've collected the quantity your recipe calls for.
- Hard cheese is broken down into light, feathery shards when using the grater. If measuring with cups, you may need to add more cheese to your recipe, since the cheese weighs less.