

Colorful Leaves



Most suitable fruit and vegetables:

Melons, apples, pears, courgettes, stem cabbage, carrots, cucumbers, giant white radish, pumpkin, turnips, beetroot, etc.

Carving tools required:



Carving Tool E2



Paring knife S



Thai knife



Vegetable cutter „Leaf“

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Step 1:



Use a kitchen knife to cut some large pieces from a courgette:
The pieces should be slightly larger than the cutter you are going to use.

Step 2:



Place the cutter in the middle of the vegetable piece and press down firmly.

Carefully remove the leaf shape from the cutter using your hands or the blunt end of a kitchen utensil.

Step 3:



Now use the V-shaped E2 carving tool to cut a gently curved line from the tip of the leaf to its stem.

Only apply light pressure to avoid cutting too deeply and to ensure you get a uniform, unbroken line.

Step 4:



Now gently cut wedge-shaped lines from the outer edge of the leaf towards the central line. These wedge-shaped lines should look as though they start in the centre and progress outwards at an angle to the edge. Repeat this action on the other half of the leaf.

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Step 5:



Finally, use the paring knife or a Thai knife to slice away the excess flesh from the underside of the leaf.

This will result in a thin, beautifully shaped leaf.

Variations

Once you have gained some practice at freehand sculpting with these tools, you will be able to use the paring and Thai knife to realize your own ideas.

