

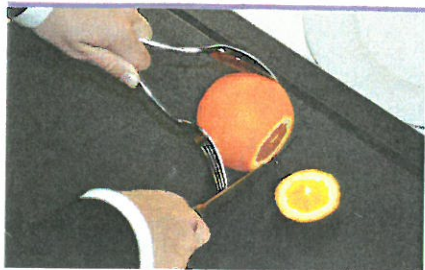
Working method

Different techniques for filleting of oranges can be used. In the air, with the orange speared with a fork or on a cutting board the orange fixed with a fork. Which method is used depends on the confidence and the routine of the employee. With both methods, however, make sure to lose as little fruit flesh as possible and that the fillets keep their round shape. If the orange peels are cut away in even pieces or in one piece in a connected spiral form also depends on the skill and the routine of the employee.

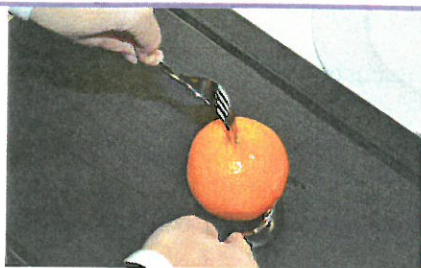


- Use only ripe and seedless oranges.
- Use a joint fork for fixing the orange.
- The fruit knife must be sharpened maximally.
- The oranges are washed in a prepared bowl in front of the customer.
- Avoid fixing the fruit with the hands.
- Put peels and other debris on a special debris plate.
- The orange slices are arranged on a starter plate.
- Use the juice for marinating the fruit.

Working process



Cut 1 cm from the bottom of the orange.



Pierce the fork in the middle of the upper side of the orange. Take care that the fork is upright.



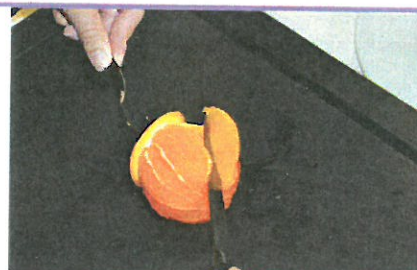
Cut the peel until the fork. Don't touch the fork.



Cut the peel off in the form of the orange in the direction of the fork. Avoid jerky movements.



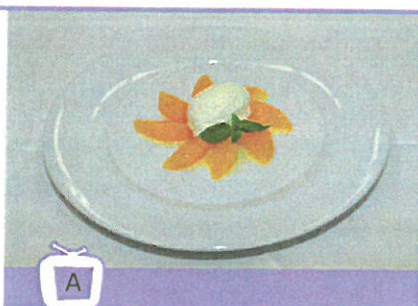
After the whole peel has been removed put all debris on the debris plate.



Take out the fillets by cutting along the cellulose chambers. Make sure there is no more cellulose on the fillets, as well as take care that the fruit flesh is removed totally.



After the fillets are arranged in a star form, dribble the juice on the fillets. Make sure the plate stays clean.



Arrange a scoop of ice cream in the middle of the star. Garnish with a peppermint leaf.

Cutting a pineapple

Good to know

Cutting a pineapple is done in front of the customer because of various reasons. The most common one is when the pineapple is flambéed afterwards, or is part of a fresh fruit salad. Please take care, like with all fruit, not to cut too much fruit flesh away and that the form stays intact. Furthermore, it is very important to make sure that a secure and hygienic working method is used. Before the whole pineapple is presented to the customers, make sure that no brown leaves are on the pineapple. A pair of scissors can be used to cut the brown spots away. The pineapple must look appetizing.

Mise en place

- Starter plate as serving plate.
- Plate or fruit basket with pineapple.
- Plate with cutlery napkin bag.
- Two spoon and fork servers (cutting and arranging).
- A cutting board with a juice ridge.
- Plate for used cutlery.
- Service cloth and a bread knife and a fruit knife.
- Plate for debris on an underflat.



Working method

The possibilities of cutting a pineapple know no limits. Very popular is cutting the pineapple into little vessels. They can be served as a starter or as a dessert. With this method the pineapple is not dismantled but cut into four or six even parts. The fibrous stem is removed, and the pineapple is cut, lying on the peel, in easy dislocated pieces. Smaller pieces are very suitable for fruit salads, marinated pineapple or for a flambéed pineapple dish. A whole pineapple presents itself very well on a fruit buffet. For the customers the pineapple is cut into slices from the bottom up. This way the pineapple looks nice till the last portion. Following, three methods of cutting techniques are shown below. These methods are the most used internationally.



- Only use ripe pineapples.
- Use a bread knife (carvers with serrated edge) for dismantling.
- Avoid holding the pineapple with bare hands. Use a service cloth around the tuft. Cutting back the leaves simplifies the fixing of the cloth.
- Separate the debris (peels) from the fruit flesh

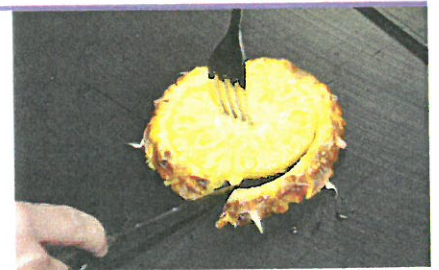
Working process 1



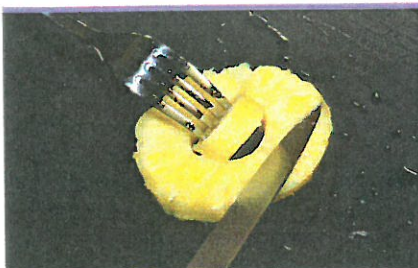
Put the pineapple lying parallel on the cutting board. Cut the bottom of the pineapple with a distance of 2 to 3 cm. Make sure the bottom is cut off straight. Only then the pineapple will stand up straight.



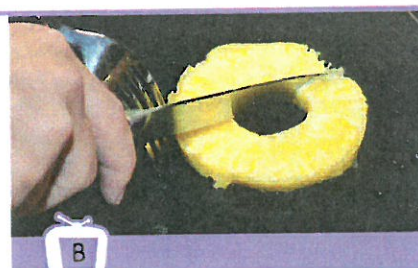
Cut off a slice of 2 cm.



Dismantle the pineapple with a fruit knife. Stick a joint fork in the middle of the stem while doing that. As you cut, turn the fork continuously until the whole slice is dismantled.



Remove the fibrous stem by cutting it out of the slice. Turn the fork continuously until the whole stem is removed.



Cut the slices into half and arrange them.

