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The Grater. The Original. Blades Made in USA.



# About us

## The history of Microplane®: From the workshop to the kitchen...

By now, cooking aficionados worldwide are familiar with the story: The big moment came in 1994, when a Canadian housewife was making an orange cake. Out of frustration that her grater was tearing and shredding, she commandeered one of her husband's favorite woodworking tools from his workshop. The blade slid effortlessly across the orange and the zest fell from its surface like snowflakes. The discovery laid the foundation for the creation of Microplane® kitchen graters and an entire line of revolutionary graters was born.

Globally recognized, Microplane® is the original manufacturer to apply photo-etching technology to graters, an innovative process specifically designed to create ultra-sharp cutting edges.

Made in the USA, the tiny teeth behave like extremely sharp knives to cut ingredients with precision rather than tearing or shredding like most stamped graters. The blade ensures that food does not stick or block, but instead, gently slides along the cutting surface to produce perfect results every time.

50 years on and Microplane® is now the preferred grater of choice for professional chefs and cooking enthusiasts worldwide.





# Microplane's® signature Photo-Etching Technology

Microplane® graters have distinguished themselves from other graters by using an original chemical process, perfected in over 50 years' experience, to create long-lasting, ultra-sharp cutting edges.

## How does photo-etching work?

Microplane® puts a photosensitive resist film onto first-rate stainless steel sheets to mask and protect certain areas. Then, a photographic image of the blade is exposed on the film that shows the exact shape and size of the teeth. A special Ferric Chloride solution is sprayed on the sheets and dissolves the exposed parts that were left unprotected by the resist to form Microplane's® perfectly shaped and ultra-sharp cutting edges.

Once the edge is formed, timing is crucial as the etching bath continues to attack the weakest point (the cutting edge). This is where our signature "Single Sided" etching has a tremendous advantage.

In the final manufacturing process, the teeth are pushed up to create a perfect cutting angle in which one can grate a variety of foods effortlessly.





# Care & Handling Tips

## *Cleaning made easy*

Straight after using the grater, tap the food off the blades. Then simply rinse under water after use and drip dry.

## *Flexible, secure and stable usage*

Our graters are equipped with non-slip rubber feet. This allows you to safely maintain the proper angle for grating food and to grate safely on all types of surface from worktops to trays and bowls. Stability is guaranteed with the rubber feet.

## *Ensure a long lasting sharpness*

Grate without placing force on the blade. Hand wash rather than dishwasher. Use the supplied protective covers.

## *Easy dosing & grating*

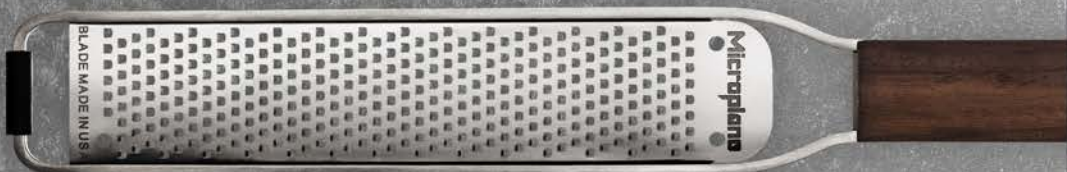
Hold the Zester or Fine Blade with the reverse side up and simply slide the ultra-sharp blades over the ingredient you would like to grate. The grated food is captured on the backside of the grater so you can see immediately how much you have. Particularly good for cheese, nuts and citrus peel.

## *Secure storage*

Each Microplane® product is equipped with a protective cover. When stored in a drawer, simply slide the cover over the grater and fingers are protected from the sharp blades. The cover ensures blades maintain sharpness over a long period.

## *Grating with minimal effort*

Due to the sharpness of the blades, food slides gently, without any pressure, over the surface.



# Key Features & Benefits





# Blade Guide



## Zester Blade

### Grating Result

Our famous Zester Blade grates very fine, producing a soft ultra-fluffy grating result. It's the perfect blade for anything you need finely grated.

### Foods & Dishes

- Zesting citrus to add natural flavors to a fresh vinaigrette, a lemon crème brûlée, homemade cookies
- Grating Parmesan and other hard cheeses for topping of spaghetti, meatballs, caesar salad



# Spice Blade

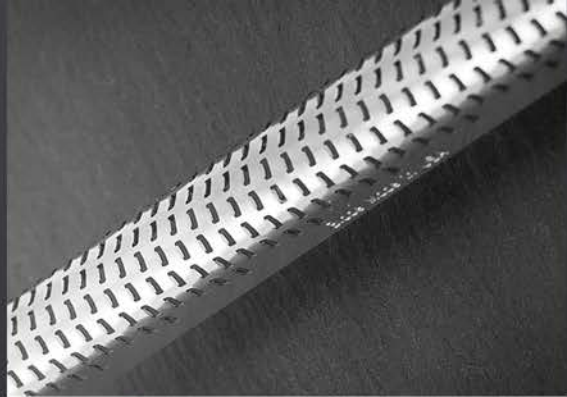
## Grating Result

The Spice Blade is our smallest blade and creates a super fine powder-like grating result.

## Foods & Dishes

Ideal for spicing up and decorating recipes, from desserts to garnishing drinks like hot chocolate with:

- Cinnamon
- Nutmeg
- Tonka bean
- Chocolate



# Fine Blade

## Grating Result

The Fine Blade produces a very delicate, fine texture. It is ideal for moist foods such as ginger, cloves and chili, creating a more puree-like grate that is perfect for adding natural aroma to all style of recipes. A fine cut also produces a more intense flavor on a dish or directly on the taste's buds due to its super-fine and rich nature.

## Foods & Dishes

- Extra fine grating unearths the wonderful aromatic citrus peel without removing the bitter white pith
- Grated citrus zest is perfect for adding extra flavor to savory dishes, dressings and baked recipes
- Perfect blade for grating a variety of hard spices as nutmeg, cinnamon, chocolate, tonka beans



# Star Blade

## Grating Result

The ideal blade to create a super fine mist of a powdery, snowflake grating result. It produces a very fine and fluffy result.

## Foods & Dishes

- Grates a fine mist of powdery Parmesan cheese to cover your favorite pasta dish, risotto or any appetizers, soups or salads or to melt instantly into numerous sauces
- Grating ginger very fine for Asian inspired dishes or for garnishing a dessert or a cappuccino with chocolate or cinnamon



# Coarse Blade

## Grating Result

The Coarse Blade creates small strands of grated food that are slightly coarser than that of the fine blade.

## Foods & Dishes

- Hard cheeses such as Parmesan and Romano to top your favorite soup
- Fruits and vegetables, from pears, apples, and coconut, nuts, to fresh carrots
- Grating aromatics, such as shallots, onions, garlic and ginger into a fine paste
- Coarsely grated ginger for spicing up some stir-fries or freshly brewed ginger tea with lemon and honey
- Grated carrots or apples for baby purees





# Ribbon Blade

## Grating Result

The Ribbon Blade is designed to grate in both directions allowing a natural back and forth movement. The Ribbon Blade creates medium thin-ride 'strips'- a similar texture to the shaver just a bit finer and thinner.

## Foods & Dishes

Ideal for everything that needs to have more texture like:

- Zucchini, hard cheese or cabbage
- Perfect for grating hard and soft cheeses for omelettes, soufflés, gratins and other savory delights
- Onions and potatoes for hash browns or grate nuts onto muffin batter
- Hard foods such as chocolate, as well as root vegetables like carrots and radishes for vitamin-packed salads and slaws



# Extra Coarse Blade

## Grating Result

The Extra Coarse Blade creates large strands of grated food that are very similar to 'julienne-strips' but just a bit thicker and wider. When you want to highlight the taste of an individual ingredient, this would be the ideal blade style.

## Foods & Dishes

- Grating a host of ingredients, including soft cheese like mozzarella, medium-hard cheeses for salads, tacos, or pizza
- Making beautiful slaw from cabbage
- Grating root vegetables like potatoes, onions and carrots for salads, casseroles, meatloaf au gratin, frittatas, and more
- Grate cold butter for pastry
- Grate fresh coconut for garnishing cakes or cupcakes



# Large Shaver Blade

## Grating Result

Create visually appealing dishes by adding beautiful shaved pieces of food. The Large Shaver Blade creates wide but extremely fine shavings. The beautiful shavings not only make a visually stunning impression but also create an individual and intense texture of flavor.

## Foods & Dishes

- Shavings of cheeses for garnishing various appetizers, like a beef carpaccio, a Caesar salad or a panini sandwich
- For slices of garlic for a lemon garlic chicken dish or any Italian dishes
- For the sweet tooth, fast shavings of chocolate for baking recipes and garnishing desserts
- Shavings for decorating dishes and making the dish eye-catching



# Ultra-Coarse Blade

## Grating Result

This blade creates large strands of ingredients that are ideal when you want to highlight the taste of an individual ingredient or if you need bigger amounts of grated foods.

## Foods & Dishes

- Grate zucchini, potatoes, cabbage and other foods that require additional grating surface
- Grate fresh pumpkin to make soup or strings of carrots for an aromatic beef stew
- Use with soft-cheeses for potato or vegetable gratins or wraps





Elegant walnut handle, from Kentucky USA

# MasterSeries

Stylish, sturdy frame

Non-slip rubber foot for comfort and stability

Zester / Fine / Coarse / Ribbon / Extra Coarse

Zester

Ribbon

Coarse

Zester

# Premium ClassicSeries

Ergonomic soft touch - handle for comfort

Slim, iconic design

Anti-scratch rubber feet

Spice / Zester



Ergonomic  
soft touch  
- handle  
for comfort

Non-slip  
rubber foot  
for comfort  
and stability

# Gourmet Series



Star / Fine / Coarse / Ribbon / Large Shaver  
/ Extra Coarse / Ultra Coarse



Coarse



Large Shaver



Extra Coarse



Ribbon

Fine

# Professional Series



Fine / Coarse / Ribbon / Large Shaver / Extra Coarse

Non-slip rubber  
foot for comfort  
and stability



Ergonomic handle  
for comfort

Crafted entirely  
from surgical  
grade, stainless  
steel



Ergonomic  
soft touch  
- handle  
for comfort

Cover doubles  
as a catch  
feature and  
measuring  
cup

Non-slip  
base for  
stability  
and flexibility



# EliteSeries



Zester / Fine / Ribbon / Extra Coarse



Extra Coarse



Fine



Extra Coarse



Ribbon

Zester



# HomeSeries



Fine / Ribbon / Extra Coarse



Ergonomic  
soft touch  
- handle  
for comfort

Subtle  
ribbing  
on handle  
ensures  
a firm grip



# Specialty Series

HERB MILL 2IN1



ROTARY GRATER



FLEXI ZESTI™



GARLIC CUTTER



HERB & SALAD CHOPPER



SPIRAL CUTTER



ULTIMATE CITRUS TOOL



GINGER TOOL 3IN1



4 SIDED BOX GRATER



CHEESE MILL



CUBE



ADJUSTABLE SLICER WITH JULIENNE BLADE



PIZZA CUTTER



GLOVE



CUP GRATER CHOCOLATE/SPICE



ELITE BOX GRATER



Elite Box Grater



Rotary Grater



Spiral Cutter



Herb Mill 2in1





# Cooking Tips

## Food Guide

### Ginger

*"... did you know that you cannot only use ginger fresh but it can also be frozen and then grated? Fibers are maintained and it is easier to grate and the shelf life is extended ..."*



### Citrus fruits

*"... did you know that you can freeze the entire fruit and then grate it completely? You have then the robust bitter taste of the white pith, the flesh and the seeds and you benefit from the healthy elements. Given the fruit is firm, absolutely no juice is lost when grated and the entire flavor along with the minerals are preserved to create a unique flavor. The healthy ingredients are good for the body and enrich the taste of Irish stews and osso buco. You can also create delicious lemon marmalade that includes coarse lemon pieces..."*

### Parmesan

*"... it is said to have many good effects on the body. Rich in calcium, vitamin D, proteins and minerals it is low in cholesterol and lactose and thus, a treat for everyone. Our entire range of graters are able to grate Parmesan or other hard cheese effortlessly, you just have to choose the blade style to get the desired grating result..."*



### Cinnamon

*"... cinnamon is not only delicious but it also gives many dishes that extra something. It also contributes to your physical health. Grate fresh cinnamon to an aromatic powder that you can sprinkle over apple or plum cake, cereal, porridge, yoghurt or smoothies into cinnamon cookies, gingerbread, mulled wine or cappuccino. It enhances the flavor and it becomes a delicious treat ..."*



### Potatoes

*"... did you know that in order to thicken sauces or goulash you can use the natural starch from a raw potato. For that, you could use the zester blade to create a fine grated potato result that will not make sauces lumpy ..."*



### Nutmeg

*"... the taste of freshly grated nutmeg is like no other. Nutmeg provides a dramatic special touch with drinks like cocktails or hot chocolate and improves the taste of soups, sauces, mashed potatoes, Brussels sprouts or cauliflower ..."*



### Nuts

*"... not only in the cold season we should consume nuts. They are rich in unsaturated fatty acids, vitamins, minerals and almonds with folic acid; the consumption of a small amount contributes to your daily health. With the zester, fine and coarse blade you can very finely grate nuts and scatter the grated result as a fresh and delicious garnish over salads, cereals, yogurts, smoothies or use it as a decoration on baked goods..."*





## Ingredients

- 1 chili (small)
- 40 g olives
- 20 g sundried tomatoes (in oil)
- 3 courgettes
- 50 ml vegetable stock
- 40 g pine nuts
- 0,5 lemon (zest)
- 0,5 lime (zest and juice)
- 1 tbsp olive oil
- olive oil for frying
- salt
- pepper

## Utensils

- fine grater
- spiral cutter
- knife
- cutting board
- pan

7-Ingredient weeknight dinners

## COURGETTE SPAGHETTI WITH LEMON SAUCE

The courgette spaghetti, combined with lemon sauce, represents the true taste of spring. It is a light and wonderful weeknight dinner.

### Step 1

Finely dice chili. Roughly chop olives and tomatoes. Cut courgette using a spiral slicer.

knife, cutting board, spiral cutter, 1 chili, 40 g olives, 20 g sundried tomatoes, 3 courgettes

### Step 3

In a separate, grease-free pan, toast the pine nuts over medium heat for approx. 2 – 3 min. Then, add the chili, tomatoes, and olives and continue to sauté for an additional 2 – 3 min.

pan, cooking spoon  
40 g pine nuts

### Step 2

In a pan, sauté courgette over medium heat in some olive oil. Add vegetable stock and continue to sauté for approx. 5 – 7 min. until softened.

pan, 50 ml vegetable stock, olive oil for frying

### Step 4

Add lemon zest and lime zest and juice to pan.

fine grater  
0,5 lemon, 0,5 lime

### Step 5

Add courgette to pan. Season with salt and pepper. Add some olive oil and stir well to incorporate. Enjoy as a light, Mediterranean dinner!

1 tbsp olive oil, salt, pepper

Food around the world

## MATCHA ICE CREAM

Matcha ice cream is an elegant dessert and ideal for cleansing your palate after a rich meal.

### Step 1

Beat part of the cream with a hand mixer until stiff.

hand mixer with beaters,  
300 ml cream

### Step 3

Add egg yolks, honey, and lime juice to a bowl. Place bowl on top of a saucepan with boiling water. Add lime zest and whisk for approx. 3 – 4 min. until sauce has thickened. Be careful not to overheat.

fine grater, large saucepan,  
large bowl, 8 egg yolks, 100 g honey, 2 limes

### Step 5

Fold whipped cream into matcha and egg mixture. Stir well to combine. Place in freezer for approx. 15 – 18 hours. Garnish with fresh berries or mint leaves, if desired. Enjoy!

spatula, fresh berries or mint for serving

### Step 2

Add remaining cream and the milk to a saucepan and bring to a simmer. Immediately add sugar and matcha powder. Stir until incorporated. Reduce heat and continue to simmer for approx. 1 min. Then, remove from heat.

saucepan, whisk  
200 ml cream, 300 ml milk,  
70 g sugar, 20 g matcha powder

### Step 4

Remove egg yolk mixture from heat. Combine with matcha cream. Whisk until well combined. To cool, place over an ice bath and continue to whisk for approx. 3 – 4 min.

whisk, ice cubes for ice bath



## Ingredients

- 500 ml cream (divided)
- 300 ml milk
- 70 g sugar
- 20 g matcha powder
- 8 egg yolks
- 100 g honey
- 2 limes
- ice cubes for ice bath
- fresh berries and/or mint for serving

## Utensils

- fine grater
- hand mixer with beaters
- saucepan
- whisk
- large saucepan
- large bowl
- spatula





## Ingredients

- 8.8 oz root celery
- 8.8 oz apples
- 2.7 tbsp lemon juice
- 2.8 oz crème fraiche
- 3 1/2 oz walnuts
- 0.7 oz parsley
- 5.3 oz grapes
- 5.3 oz celery stalks
- sugar
- salt
- pepper

## Utensils

- box grater
- knife
- cutting board
- arge bowl
- cooking spoon
- citrus press (optional)

## CLASSIC WALDORF SALAD

This fresh and crunchy Waldorf salad is loaded with apples, celery and walnuts. It's a delicious wintry side dish and really easy to make.

### Step 1

Slice off peel of root celery. Grate root celery and apples using the large holes of a box grater.

box grater, knife, cutting board,  
8.8 oz root celery, 8.8 oz apples

### Step 2

Transfer to a large bowl. Add lemon juice, crème fraiche and walnuts into the bowl.

large bowl, cooking spoon,  
citrus press  
2.7 tbsp lemon juice, 2.8 oz  
crème fraiche, 3 1/2 oz

### Step 3

Season to taste with sugar, salt, and pepper. Mix well to combine and set aside.

sugar, salt, pepper

### Step 5

Add chopped parsley, grapes and celery slices to the salad. Stir to combine. Enjoy with fresh parsley leaves and ground pepper.

cooking spoon

### Step 4

Roughly chop parsley. Halve grapes and cut celery stalks into fine slices.

cutting board, knife  
0.7 oz parsley, 5.3 oz grapes,  
5.3 oz celery stalks

## POTATO PANCAKES

Easy to make, tasty and crispy - these potato pancakes are my favorite side dish for the holidays!

### Step 1

Peel onions and cut into fine cubes. Peel potatoes and grate using the large holes on a box grater. Transfer to a large bowl.

grater, knife, cutting board,  
vegetable peeler, large bowl  
2 onions, 18 oz potatoes  
(waxy)

### Step 3

Heat vegetable oil in a frying pan.

frying pan  
vegetable oil for frying  
(approx. 150ml)

### Step 2

Generously season potatoes with salt, pepper, and nutmeg. Then add in onions, eggs and flour. Mix well until fully combined and sticky. Add extra flour if needed.

large bowl, rubber spatula  
1 tsp salt, 0.25 tsp pepper,  
0.25 tsp nutmeg, 2 eggs, 1 1/2  
cups all-purpose flour

### Step 4

Working in batches, drop little mounds of potato mixture into the frying pan. Press lightly to flatten. Fry until golden, approx. 2 – 3 min. on each side. Transfer to a paper towel-lined plate to absorb extra oil. Serve with smoked salmon and sour cream.

frying pan, paper towel, plate,  
ice cream scoop  
smoked salmon for serving,  
sour cream for serving



## Ingredients

- 18 oz potatoes (waxy)
- 2 onions
- 1 tsp salt
- 0.25 tsp pepper
- 0.25 tsp nutmeg (ground)
- 2 eggs
- 1 1/2 cups all-purpose flour
- vegetable oil for frying (approx. 150ml)
- smoked salmon for serving
- sour cream for serving

## Utensils

- box grater
- knife
- cutting board
- vegetable peeler
- large bowl
- frying pan
- paper towel
- plate
- ice cream scoop (optional)
- rubber spatula (optional)