



EQUIPMENT CORNER



BY ELIZABETH BOMZE

EQUIPMENT UPDATE: Rasp Graters

The Microplane has long been the test kitchen's first choice for grating Parmesan and zesting citrus fruit. Its rasp-like design was unique—until recently. We put three new rasp-style graters through their paces to see how they compare.

The results? The Kuhn Rikon required massive brute strength to produce even a few wisps of grated Parmesan. The Zyliss had the opposite problem—it gripped so well that it dug into the pith of the lemon. The Cuisipro felt flimsy and lacked a handle, which made it difficult to use. The Microplane 8.5-inch Grater/Zester (\$12.95) breezed through all four tasks, producing piles of cheese, chocolate, zest, and ginger with minimal effort.



ANY WAY YOU GRATE IT
Microplane's razor sharp rasp grater still shreds the competition.



FOR MUSCLE-MEN ONLY
The Kuhn Rikon required massive brute force for paltry results.

