

Way gourmet Serious cooks need serious tools—like high-tech knives and tricked-out pots—to streamline prep steps



CLOCKWISE FROM TOP LEFT Stainless steel and heat-resistant plastic "Basic" nonstick five-piece tool set (Chinese turner not shown), \$59.80; WMF "Smart Stick" Hand Blender CSB-77 (whisk and chopper attachment not shown), \$49.95; Brushed Stainless Series by Cuisinart. Hard-anodized aluminum nonstick 3-quart covered saucepan (lid not shown), \$80, and 10½" covered buffet casserole, \$70; both, Infinite Circulon. "Katana Series" 7" Santoku knife, \$80, and 10" Diamond steel, \$60; both, Calphalon. Stainless steel "Professional Series" coarse grater, \$16.95; Microplane. Porcelain "In.gredienti" pasta plate, \$23; Rosenthal Studio-Line. Stainless steel "Luxor" dinner fork, \$50 for five-piece place setting; Towle. Turn to Shopping Guide.