



PALETTE KNIFE

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COOKING
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HOW TO USE PALETTE KNIFE

Palette knives are used for smoothing, lifting or spreading creams and sauces.

Their purpose is similar to that of a spatula except that it features a blunt, rounded end. When used for cooking, a palette knife is sometimes called a "frosting spatula."

It is not used to cut cakes or pastries because it does not possess a sharp edge. Instead, it is used to gently spread or apply soft materials

It is also useful for spreading condiments on sandwiches, like jam or relish.

PALETTE KNIFE
CAN ALSO BE USED FOR
CREATIVE DESIGN IN
TERMS OF SAUCES AND
FROSTING.

