

Cooking Corner Tips To Help You

Any Way You Slice It, This Is The Rebirth Of A Legend

(NAPSA)—Any way you slice it, a knife that was developed in close cooperation with a renowned professional chef is bound to be sought after in the kitchen.

The new knife line from the well-known J.A. Henckels, TWIN™ Four Star II, is the rebirth of the Classic Four Star series first introduced in 1976. The original Four Star series went on to become the most popular upscale knife in the world. The new TWIN Four Star II knives are manufactured using a newly improved process from a single piece of exclusive-formula, high-carbon, no-stain steel. Today, these Sigmaforge knives bring an all-new level of quality and performance to upscale cutlery.

A Cut Above

Henckels also uses its Friodur Ice Hardening for excellent cutting-edge retention and corrosion resistance in the manufacturing of the TWIN Four Star II. In its rebirth, the TWIN Four Star II has a new enhanced handle design that features the Twin logo in the special stainless-steel end cap. Blade and high-impact polypropylene handles are permanently bonded to each other without gaps or seams. Of interest to many home chefs, the new series features improved weight and balance.

Henckels celebrates its 275th anniversary this year, and today the company's knives are available in department stores and fine specialty stores across the country. Henckels' TWIN Four Star II sets are available in 16 open stock styles or a selection of gift sets. Visit www.JAHenckels.com to learn more.

You can use these knives to prepare this recipe for your family:



THE CUTTING EDGE IN KNIVES—The world's most sought-after, upscale knife features improved weight and balance.

SALMON STEAKS

Prep Time: 45 min., Serves 4
4 salmon steaks

150 g crème fraiche

4 large tomatoes, washed and cut into thick slices

1 large onion, skinned and cut into thick slices

1 bunch of coriander, washed, cleaned & coarsely chopped

1 bunch basil, washed, cleaned & coarsely chopped

1½ oz. olive oil

salt and pepper

Pour the olive oil into a pot. First put in the tomatoes, then the onions and finally the fish.

Add the herbs, season with salt and pepper. Spoon the crème fraiche onto the mixture, making sure that it does not mix with the herbs. Simmer at low heat for 30 minutes. Salt and pepper to taste.

Tip: Serve with rice or boiled potatoes.