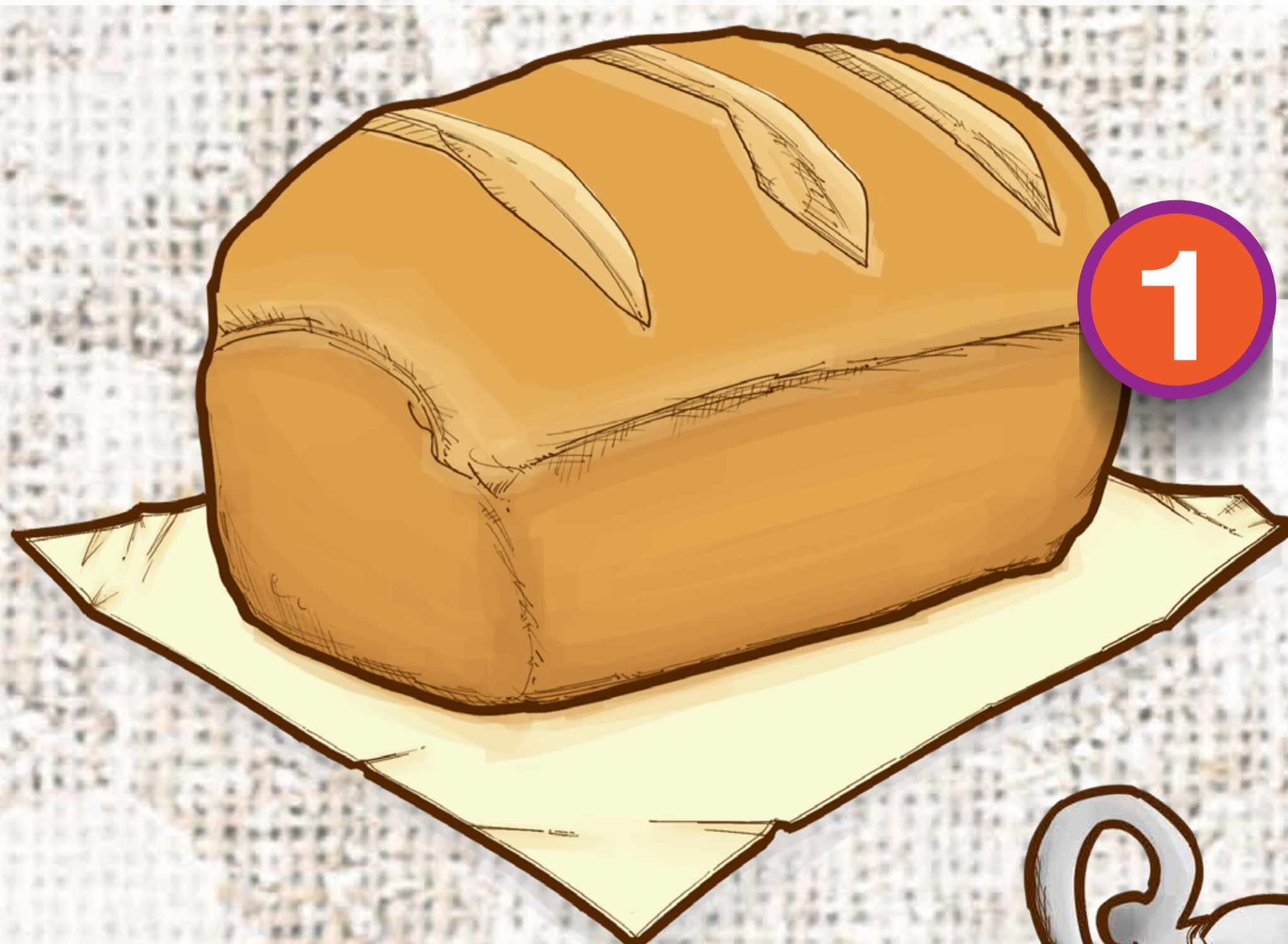


How to cut FRESH or WARM bread



Cutting warm bread is not quite impossible, but nearly – and it is difficult not to ruin the entire loaf. Warm bread squashes out of shape when you hold or apply pressure to it, the knife sort of snags and catches in the loaf, pulling it apart instead of gliding through in a smooth slicing motion.

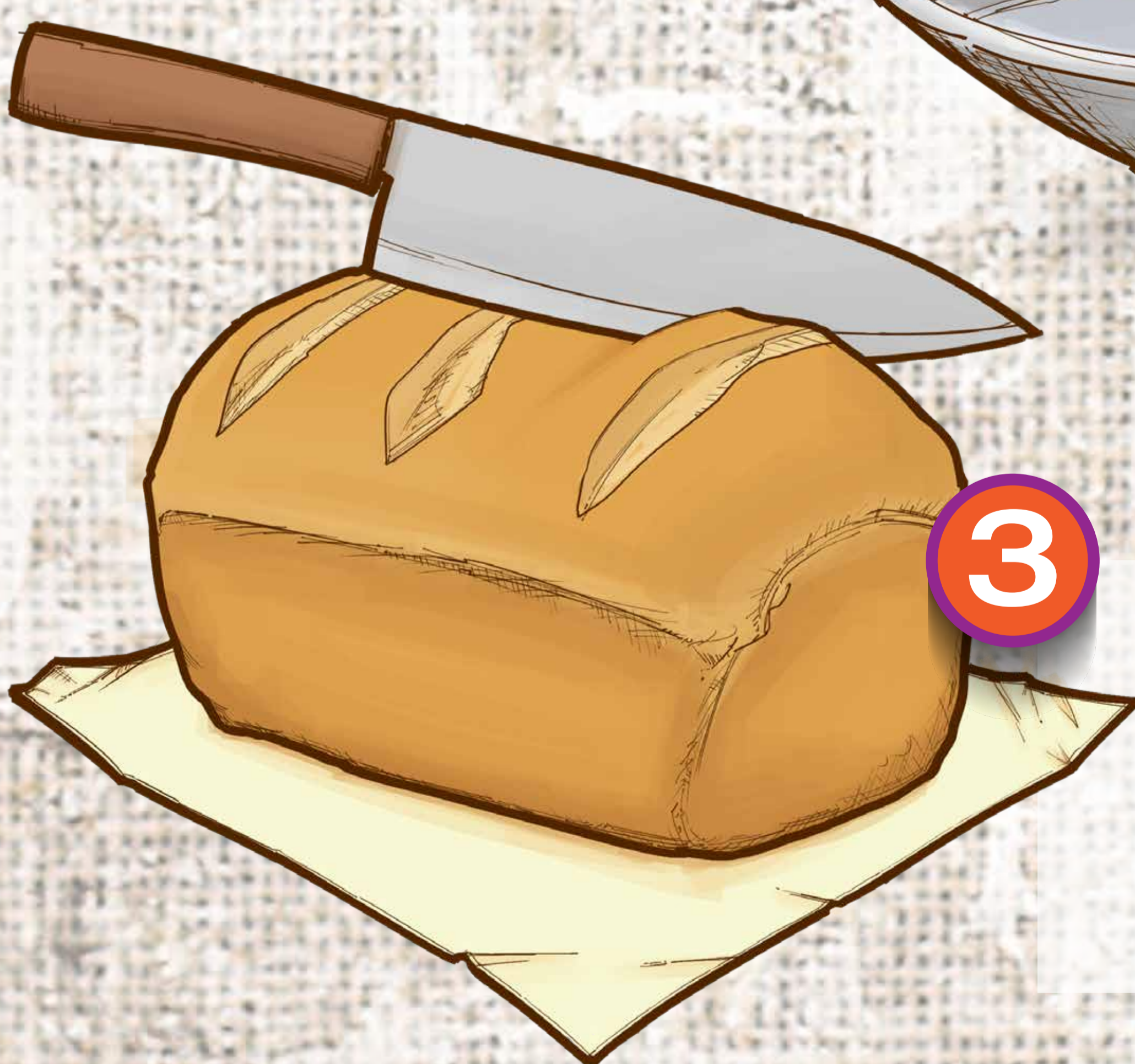
It might seem obvious but sharpen your knife first. Ideally, you need to sharpen knives every time you use them; realistically none of us do, this is one time to get out your sharpening stone or machine and do it. Don't forget to wipe carefully afterward to remove the fine residue of filings left behind.



1 Position your loaf on a board or in a cutting frame and boil the kettle.

2

Run boiling water over the blade for a few seconds and wipe dry.



3 Cut the loaf while the blade is still hot, using short strokes through the crust; then long strokes once the slice is started.

Note – You can also turn the loaf on its side to further reduce squishing!



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