



easy slice mandoline™

safety rail-guided slicer



use & care guide
with gourmet
recipes



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INTRODUCTION

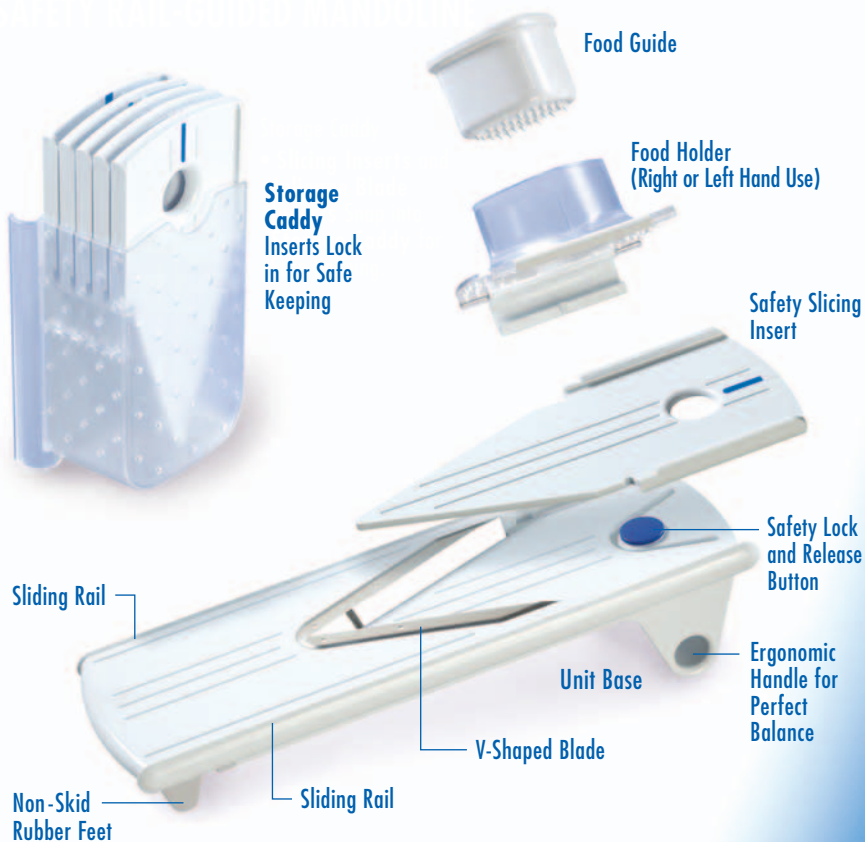
The **Zyliss® easy slice mandoline™** is based on extensive consumer research and innovative, state-of-the-art engineering. The **Mandoline** meets specific ergonomic needs and provides a functionality that makes the tool both efficient and fun to use.

The **Zyliss Mandoline** has been created to make its use comfortable and tireless. The product is ergonomically adapted to body posture and range of motion so that the user will feel as if the tool were an extension of his/her own hand.

- The **Zyliss Mandoline** contains a **V-Shaped Stainless Steel Blade** for superb slicing of vegetables and fruits.
- Uniformly slices and cuts julienne (strips) vegetables and fruits
- Creates paper thin to thick slices for professional results every time
- Handles large quantities of food efficiently
- Guaranteed to last

CAUTION: SHARP BLADES. ALWAYS USE FOOD HOLDER TO SLICE FOOD. KEEP OUT OF THE REACH OF CHILDREN.

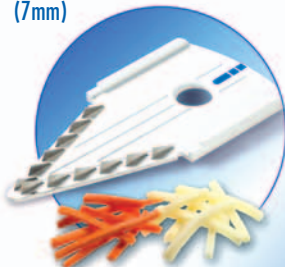
SAFETY-GUIDED MANDOLINE



Thin Julienne Insert – 1/8"
(3.5mm)



Thick Julienne Insert – 1/4"
(7mm)



Slicing Insert – 1/32"
(.75mm)



Slicing Insert – 1/16"
(1.5mm)



Slicing Insert – 1/8"
(3mm)



Safety Slicing Insert – 1/4"
(7mm)



UNDERSTANDING YOUR ZYLISS MANDOLINE

• Ergonomic and Designed for Safe Handling

Each component of the **Zyliss Mandoline** is designed for maximum safety and ease of use.

Food Holder

The receptacle where the user inserts food to be sliced or cut.



It attaches to rail on either side of **Unit Base** for right or left-handed use.



Food Guide

Used to push food down and hold it in place.



Rail-Guide System

Unique design of **Zyliss Mandoline** offers sliding track for safe, easy and controlled back and forth motion.

Food Holder

Accommodates long and thick foods. While guided on rail, one side of **Holder** can be lifted into an angled position as needed.



Food Holder

Diamond-shape allows thin foods to be placed and held at the edge of the **Holder** for best slicing results.



Ergonomic Handle for Perfect Balance

Ergonomically designed handle positioned beneath unit permits full range of slicing motion and guarantees the utmost safety.

Handle offers two holding positions. User may hold the unit either palm up or palm down, whichever is more comfortable.

Palm Up

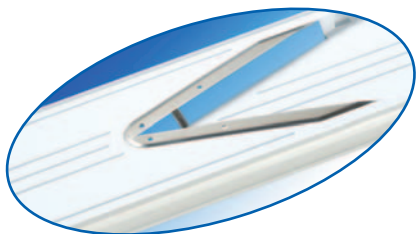


Palm Down



V-Shaped Stainless Steel Blade

Permanently positioned in the **Unit Base**.



Plastic Blade Protector

Packed with product, is reusable for safe storage.



In Storage

Slide-on **Storage Caddy** covers top of **V-Shaped Blade** for safe, compact storage.

Specially Marked Safety Insert (7mm thickness)

Stores in **Unit Base** and covers **V-Shaped Blade** from the bottom.



4 Slicing Inserts

Each **Insert** is designed to create a different size food slice.

The size of the slice is marked on the top end of each **Insert** in type (millimeters) and graphically with a blue bar. These marks are also visible inside the **Storage Caddy**, a convenient feature when selecting **Inserts** during use.



Slicing Insert – 1/32"
(.75mm)



Slicing Insert – 1/16"
(1.5mm)



Slicing Insert – 1/8"
(3mm)



Safety Slicing Insert - 1/4"

During storage, **Safety Slicing Insert** remains in **Mandoline** to protect **V-Shaped Blade** from the bottom.

Safety Slicing
Insert – 1/4"
(7mm)



2 Julienne Blades

Designed to create a different thickness of julienne.

Thin Julienne
Insert – 1/8"
(3.5mm)



Thick Julienne
Insert – 1/4"
(7mm)



Safety Lock and Release Button

Locks **Slicing Insert** or **Julienne Blade** into **Unit Base**. Allows user to slide appropriate **Insert** into place, remove it and replace with another.

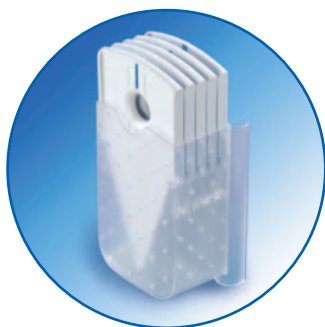


Storage Caddy

Compact **Storage Caddy** locks in and holds **Slicing Inserts** and **Julienne Blades**.

During use, **Caddy** sits upright on counter, making **Slicing Inserts** and **Julienne Blades** easily retrievable. Air holes let **Inserts** drip dry after washing.

In storage, **Caddy** slides onto **Unit Base** covering **V-Shaped Blade**.



Stores 3 **Slicing Inserts** and 2 **Julienne Blades**. (The **Safety Insert** remains in **Unit Base** to protect **V-Shaped Blade** from the bottom.)

Non-Skid Rubber Feet

Prevents **Zyliss Mandoline** from slipping and holds **Unit Base** securely on counter.

Indent on Edge of Base

Allows user to securely place and operate **Mandoline** on top of a bowl.



USING YOUR MANDOLINE

Select **Slicing Insert** or **Julienne (Strip) Blade Insert** depending on need. Secure **Insert** by locking into **Unit Base**.



Attach **Food Holder** to rail on either side for right or left-handed use.



Place food inside **Food Holder**.



Hold food down with **Food Guide** and move **Food Holder** back and forth over **V-Shaped Blade**.



Create **Julienne cuts**.

Also slices longer and thicker vegetables/fruits.



Tip: To make operation even easier, lubricate **Unit Base** with a light treatment of water or cooking spray.

sautéed salmon with french fries

makes 4 servings



INGREDIENTS

4 Salmon filets (4 oz)	1 Garlic clove (small)
1 1/2 oz Salad greens (arugula, sorrel, spinach, endive or other field greens)	1 1/2 lb Potatoes
3 Tbsp Olive oil	3 cups Vegetable or Canola oil
4 slices Beefsteak tomato	4 Basil leaves
2 1/2 oz Spinach leaves	Salt
1/3 oz Shallots	Pepper
	Lemon juice

PREPARATION

Marinate filets in lemon juice, salt and pepper. Wash and briefly immerse tomatoes in hot water for about 10 seconds, and then place into cold water: peel, halve and deseed.

Peel the potatoes. Slice potatoes using the thin 3.5mm or thick 7mm julienne insert, food holder, and guide. Place the julienne potatoes into cold water.

In a pan, brown the filets in olive oil. Steam the spinach, shallots and garlic to desired tenderness.

Dry potatoes and deep-fry in oil. Remove and drain on paper towels, keep warm.

Place a halved tomato on a plate, fill with spinach mixture and top with filet, lettuce leaves, red onions and herbs to garnish. Cover with remaining tomato half. Arrange french fries around the tomato or serve separately.

TIP: After cutting potatoes place in cold water to keep from browning.

penne pasta with shrimp

makes 4 - 6 servings



INGREDIENTS

12 oz Pkg. Penne Pasta
1/2 Zucchini (medium) cut in half lengthwise
1/2 Carrot (medium) cut in half lengthwise
1/2 Japanese eggplant, (small) cut in half lengthwise
1/2 Red onion (small) cut in half
1 lb Shrimp (medium) shelled and cooked
1/4 cup Olive oil
3 Tbsp Fresh lemon juice
2 Garlic Cloves, crushed
1/2 tsp Italian herbs (dried)
1/2 cup Fresh basil, shredded

PREPARATION

Cook pasta according to package directions, until al dente. Drain and transfer to a salad bowl.

Slice vegetables using 7mm insert, food holder, and food guide. Oil pan and sauté vegetables in skillet until lightly brown. Meanwhile, combine olive oil, garlic and Italian herbs. Top pasta with sautéed vegetables and shrimp. Top with salad dressing, toss lightly and garnish with shredded basil to serve.

May be served warm or chilled.

TIP: A small amount of cooking spray helps vegetables and food guide glide across base.

julienne vegetables on baby greens

makes 4 - 6 servings



INGREDIENTS

- 5 oz Bag of Baby Arugula Blend Salad greens
(or favorite blend of: arugula, baby spinach, watercress)
- 3 cups Mixed Vegetables
(carrots, zucchini, cucumber, jicama, red radishes)
- 2 Sweet peppers (orange, red, or yellow)
- 1 Beefsteak tomato
- 4 oz Gruyere or Parmesan Romano cheese (coarsely grated)

DRESSING

- 3/4 cup Sour cream
- 3/4 cup Water
- 4 Tbsp Fresh Chives, finely chopped

- Salt, pepper, paprika to taste
- 8 sprigs Thyme

PREPARATION

Mix all ingredients for the dressing, adjust seasonings to taste and chill.

Wash and dry salad greens. Wash, peel and cut vegetables for Mandoline use. Wash and slice tomato into 1/4 inch segments. Julienne vegetables using the 3.5mm julienne insert, food holder, and food guide. Slice the peppers using the 3mm slicing insert.

In a bowl, toss all vegetables and grated cheese with dressing.

Arrange salad greens on a plate, top with vegetable and cheese mixture. Garnish with thyme.

TIP: Thoroughly dry salad greens to eliminate watered-down dressing.

broiled salmon with stir fry vegetables

makes 4 servings



INGREDIENTS

- 1 1/2 lb Salmon filets
- 1 Lemon
- 2 Sprigs Rosemary
- 1/3 cup Ponzu sauce
(citrus flavored soy sauce)
- 2 Zucchini (small)
- 2 Yellow squash (small)
- 2 Carrots (medium)
- 1 Red bell pepper (large)
- 1 cup Snow peas (sliced)
- 1 Tbsp Fresh ginger
- 1 Tbsp Olive oil
- 2 Tbsp Soy sauce (low sodium)
- 1/2 oz Sake (optional)

PREPARATION

Preheat oven broiler to 425 degrees.

Slice lemon, pepper and ginger with 7mm slicing insert, food holder, and food guide. Julienne zucchini, squash and carrots using the 7mm julienne insert, food holder, and food guide.

Cut heavy duty foil twice the length of salmon enough to enclose it in a pouch-like wrap. Place foil on a baking sheet, center 1/2 the lemon slices on foil creating first layer. Place salmon filets on top of lemons and layer remaining lemon slices and rosemary on filets. Pour ponzu sauce over filets. Bend foil edges upward and crimp edges. Slice foil wrapped filets off baking sheet and into broiler. Broil 15-20 minutes, depending on thickness of filets. Filets will be opaque throughout when cooked.

Meanwhile heat oil until hot then add peppers and ginger, stir fry 1 minute. Add julienned vegetables and sauté for 2 minutes. Sprinkle soy sauce and sake over vegetables and toss. Cover pan and cook for an additional 3 minutes.

TIP: Substitute cooking sherry for sake if desired.

caprese salad

makes 6 - 8 servings



INGREDIENTS

10-12 Firm Roma Tomatoes
1 lb Caprese Mozzarella Cheese

1/4 cup Green onions finely sliced
1/4 cup Italian basil finely sliced

DRESSING

2 cloves Garlic minced
1/4 cup Balsamic vinegar

1/3 cup Olive oil
1/2 tsp Oregano leaves crushed

PREPARATION

Unwrap and slice the mozzarella using the 7mm slicing insert, food guide and holder. Wash and slice tomatoes using the 7mm slicing insert, food guide and holder. Mince garlic, slice basil and onions. Combine all dressing ingredients; garlic, vinegar, oil and oregano leaves.

On a platter alternate tomatoes and cheese, drizzle with dressing and sprinkle with basil and green onions.

TIP: Partially freeze cheese for easier slicing.

japanese noodle salad

makes 8 servings

INGREDIENTS

3.5 oz pkg Japanese (potato) Starch Noodles
2 Cucumbers
1 Head Lettuce
6 oz Honey baked ham
2 Tbsp Sesame seeds
1/2 tsp Wasabi (Japanese horseradish powder)

4 Tbsp Rice wine vinegar
2 Tbsp Soy sauce (low sodium)
2 Tbsp Sesame oil
1/4 tsp Black pepper

PREPARATION

Wash and dry cucumbers and lettuce. Peel and remove cucumber seeds. Julienne cucumber, lettuce and ham using the thin 3.5mm julienne insert, food holder, and food guide. Boil noodles for 5 minutes, drain and rinse in cold water. In a large bowl, combine oil, vinegar, soy sauce and Wasabi, stir in noodles. Toss remaining ingredients together. Chill until served.

TIP: Substitute horseradish powder for the Wasabi.



scalloped potatoes

makes 8 servings

INGREDIENTS

6 Potatoes (medium)
3 cups Milk
3 Tbsp Flour
3 Tbsp Unsalted butter

3/4 tsp Sea salt
1/4 tsp Black pepper
Shortening

PREPARATION

Preheat oven to 350 degrees. Grease 3 quart pan with shortening. Slice potatoes using the 1.5 mm slicing insert, food holder, and food guide. Layer pan with 2 sliced potatoes, sprinkle with 1/4 tsp salt and top with 1 Tbsp flour. Repeat this process twice more. Pour milk over layers. Bake 1 hour 15 minutes covered. Uncover and bake 15-20 additional minutes to brown.

TIP: Top with shredded cheese to make au gratin potatoes.



fruity sangria

makes 9 servings (6 oz cups)

INGREDIENTS

1 Orange	1/2 cup Orange juice
1 Lemon	16 oz Lemon-lime carbonated beverage
1 Peach	(Sprite or 7-Up)
1/2 cup Superfine Sugar	4/5 qt Cabernet Sauvignon wine (optional)
1/2 cup Lemon juice	1 bunch Fresh mint leaves

PREPARATION

Wash fruits. Cut and de-stone peach. Slice fruits using the 3mm slicing insert, food holder, and food guide. In a punch bowl combine orange and lemon juices with sugar. Add remaining ingredients. Add ice as desired. Garnish glasses with a mint leaf.

TIP: Substitute equal parts of white and purple grape juice for wine.



lemon kiwi tartlets

makes 6 servings

INGREDIENTS

4 Eggs	4 Kiwis
1 tsp Grated lemon peel	1 Pint Strawberries
1/2 cup Superfine sugar	6 oz Raspberries
1/2 cup Fresh lemon juice	6 4-inch prepared crust
1/2 cup Unsalted butter	Whipped Cream
1/4 cup Heavy whipping cream	

PREPARATION

Preheat oven to 325 degrees.

Peel and slice Kiwis with the .75mm slicing insert, food holder, and food guide. In a 2 quart sauce pan, over low heat, whisk together lemon peel and sugar. Add lemon juice, butter and cream. Continue to whisk and cook about 10 minutes until filling is thick.

Spoon filling into prepared crust. Bake for 15 minutes, until filling is slightly brown. Cool completely. Decorate with kiwis, strawberries and raspberries. Chill and garnish with whipped cream just before serving.

TIP: Brush top of fruit with warmed apricot jam for a nice glaze.



caribbean fruit dream

makes 4 servings

INGREDIENTS

2 Apples	3 Tbsp Malibu Rum (optional)
1 Kiwi	4 Slices Lemon
1 cup Watermelon	4 Strawberries
1 Mango	4 Cherries
1 Peach	4 Wooden skewers
1/2 cup Fresh lemon juice	Granulated sugar

PREPARATION

Clean and dry fruits.

Halve and remove apple seeds and de-stone the peach. Peel the kiwi, mango, and halve the watermelon.

Julienne fruits using 7mm julienne insert, food holder, and food guide. Marinate fruits in rum and lemon juice.

Speare the lemon slices, strawberries and ground cherries onto skewers.

Wet the rim of a glass with water and dip into granulated sugar.

Fill glass with julienne fruit and garnish with spears.

TIP: Substitute coconut milk for Malibu Rum.

CLEANING YOUR MANDOLINE

All parts are dishwasher safe, top rack.

For optimum blade performance, it is recommended that you do not put **Unit Base** with **V-Shaped Blade** or **Julienne Blades** in dishwasher. High heat and severe environment will dull blades over time. It is best to wash the **Unit Base** with **V-Shaped Blade** and **Julienne Blades** in warm water with mild detergent.

Should the components become stained by certain foods during use, you may clean them with vegetable oil. You may also remove stains by rubbing with a fresh lemon or by soaking components in warm water with lemon juice.

(Cover photo)

Finished dish you can create with your
Zyliss® easy slice mandoline.™

CAUTION: THE V-SHAPED BLADE AND JULIENNE BLADES ARE VERY SHARP. ALWAYS OPERATE THE UNIT ACCORDING TO INSTRUCTIONS TO AVOID INJURY.

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PATENT PENDING

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