A Guide to Cutting Ingredients

The Thermomix® Cutter will quickly and easily slice and grate a wide range of vegetables, fruits and other ingredients for all of your creations. To achieve good results, always choose them ripe but firm to the touch (particularly tomatoes, avocado or mango), otherwise they could be mashed instead of cut.

Vegetables, fresh and crunchy

Ingredients	Description	Type of cut	Tips
Aubergine	Halved or quartered lengthways.	Thick slices	Position upright in the wide part of the feeder. For round slices, thin Asian aubergines are perfect.
Beetroot	Raw or cooked beetroot, washed and trimmed, if necessary. Halve or quarter large beetroots.	Thin and thick slices	Place beetroots in the wide part of the feeder.
Brussels sprouts	Whole.	Thin and thick slices	Fill the feeder tube with Brussels sprouts before starting the motor.
Carrot	Whole, peeled or scrubbed.	Thin and thick slices	Position upright in the feeder. Positioned upright side by side, you can slice more than one carrot at a time.
Celeriac/ kohlrabi	Peeled, cut in wedges that fit in the wide part of the feeder.	Thin and thick slices	Place one wedge at a time vertically in the wide part of the feeder
Celery	Only the stalk.	Thin and thick slices	Place 4 – 5 stalks together in the feeder.
Chinese cabbage	Cut in wedges that fit in the wide part of the feeder or roll up leaves to be placed upright in the feeder tube.	Thick slices	Place rolled up leaves upright or wedges in the wide part of the feeder tube to be sliced.
Courgette	Trim courgette ends so the courgette is sitting on the disc.	Thin and thick slices	Position upright in the wide part of the feeder.
Cucumber	Trim cucumber ends so the cucumber is sitting on the disc.	Thin and thick slices	Position upright in the wide part of the feeder.
Daikon	Whole, scrubbed.	Thin and thick slices	Position upright in the wide part of the feeder.
Fennel	Cut in wedges or halves, if needed, that fit in the wide part of the feeder.	Thin and thick slices	Place one wedge at a time vertically in the wide part of the feeder.
Green beans	Trim ends so they are all the same length.	Thick slices	Place a small bunch of green beans that fit in the narrow part of the feeder.
Green lettuce	Remove the thickest part of the lettuce. Cut smaller lettuce hearts in wedges or halves. Roll up the leaves of larger lettuces such as Romaine and cut iceberg lettuce into wedges.	Thick slices	Place upright in the feeder tube.
Greens, e. g. kale, spring cabbage	Remove the thickest part of each wedge to obtain strips of leaves and not sliced stem. Roll bigger leaves tightly and cut core in wedges.	Thin and thick slices	Place upright in the feeder tube.
Leek	Only the stiff white parts, not the loose dark green tops.	Thick slices	Position upright in the narrow or wide part of the feeder. Positioned upright side by side, you can slice more than one leek at a time.
Mushroom	Use even-sized mushrooms that fit the narrow part of the feeder.	Thin and thick slices	Fill the feeder tube with several mushrooms stacked vertically before starting the motor.

Onion	Halve larger onions or cut in 3 wedges vertically.	Thin and thick slices	Use the pusher without pressure, to make the slices thick and regularly cut.
Pak choi	Cut in halves or wedges that fit in the wide part of the feeder.	Thick slices	Place each onion half as vertically as possible to obtain even slices and press down lightly with pusher.
Parsnip	Whole, peeled or scrubbed.	Thin and thick slices	Place upright in the wide part of the feeder.
Peppers	Cut peppers in wedges that fit in the wide part of the feeder, remove seeds and membranes.	Thick slices	Position upright in the feeder. More than one parsnip can be sliced together, positioned upright side by side.
Potato	Halved or trimmed if too thick to fit in the feeder.	Thin and thick slices	Place 2 – 3 wedges at the same time in the wide part of the feeder so they don't move sideways.
Radish	Whole.	Thin and thick slices	Place vertically in the wide part of the feeder. Baby potatoes can be placed vertically or horizontally. If the radishes are too thick to fit the narrow part, stack several of them in the wide part of the feeder and position the pusher. Long radishes should be inserted vertically in the narrow part of the feeder.
Red cabbage	Cut in wedges that fit in the wide part of the feeder and remove the hard stem.	Thin and thick slices	Place one wedge at a time vertically in the wide part of the feeder.
Shallots	Whole or halved.	Thin and thick slices	Place vertically in the wide part or narrow part of the feeder.
Spring onion	Only the stiff white parts, not the loose dark green tops.	Thick slices	Position 3 – 4 spring onions upright in the narrow part of the feeder.
Squash	Cut in wedges that fit in the wide part of the feeder.	Thin and thick slices	Place one wedge at a time vertically in the wide part of the feeder.
Sweet potato	Peeled or scrubbed, trim, if needed, to fit in the wide part of the feeder.	Thin and thick slices	Place vertically in the wide part of the feeder.
Turnip	Peeled or scrubbed, cut in halves or wedges that fit in the wide part of the feeder.	Thin and thick	Place vertically in the wide part of the feeder.
White cabbage	Cut in wedges that fit in the wide part of the feeder (remove the harder centre stem).	Thin and thick slices	Place one wedge at a time vertically in the wide part of the feeder.
Apple	Peeled or unpeeled, cut in halves, quarters or wedges. Ripe but firm.	Thin and thick slices	Cut different sized apples to fit in the feeder in halves, wedges or quarters. Trim the ends of the quarters and wedges if needed.
Avocado	Peeled, stone removed and halved lengthways. Use firm avocados only.	Thick slices	For half-moon slices, place vertically in the wide part of the feeder
Banana	Whole, peeled, firm, not too ripe.	Thick slices	Position upright in the narrow part of the feeder.
Kiwi	Peeled or unpeeled, whole. Ripe but firm.	Thick slices	Place vertically in the wide part of the feeder.
Lemon	Only small lemons that fit in the wide part of the feeder. Unpeeled, whole. The peel must be firm.	Thick slices	Place vertically in the wide part of the feeder.
Lime	Unpeeled, whole. The peel must be firm.	Thick slices	Place vertically in the wide part of the feeder.
Melon	Peeled, without pips and cut in wedges that fit in the wide part of the feeder.	Thick slices	Place one wedge at a time vertically in the wide part of the feeder.
Nectarine	Use firm fruits, cut in halves or quarters and stone removed.	Thick slices	For half-moon slices, place halves vertically in the wide

			part of the feeder, or 2 – 3 quarters or wedges horizontally in the wide part of the feeder.
Orange	Too large to fit whole in the feeder. When cut in halves, the slices do not hold well together. Best result obtained with firm oranges.	If used, thick slices only	Best results sliced by hand.
Peach	Use firm fruits. Cut in halves or quarters and stone removed.	Thick slices	For half-moon slices, place halves vertically in the wide part of the feeder, or 2 – 3 quarters or wedges horizontally in the wide part of the feeder.
Pear	Use firm fruits, halved or quartered.	Thick slices	For half-moon slices, place halves vertically in the wide part of the feeder, or 2 – 3 quarters or wedges horizontally in the wide part of the feeder.
Pineapple	Peeled and cut vertically in 4 or 6 wedges (approx. 200 g each).	Thick slices	Place one wedge at a time vertically in the wide part of the feeder.
Plums	Use firm fruits. Halved and stone removed.	Thick slices	For half-moon slices, place halves vertically in the wide part of the feeder or 2 – 3 quarters or wedges horizontally in the wide part of the feeder.
Tomato	Use only firm plum tomatoes, that fit whole through wide part of the feeder.	Thick slices	Place vertically in the wide part of the feeder.
Watermelon	Peeled and cut in wedges that fit in the wide part of the feeder.	Thick slices	Place one wedge, vertically in the wide part of the feeder.
Strawberries	Use firm fruits. Whole and hulled.	Thick slices	Stack vertically in the narrow part of feeder, or horizontally in the wide part of the feeder, and guide gently with the pusher, for a neat result.