



INSTRUCTION CARD – GRATING CHEESE

(SERVES 4)

INGREDIENTS:

Block of cheese

UTENSILS:

Grater

Chopping board

OPTIONS:

- You can alter the fineness of the grated cheese by using different sized holes on the grater – use the larger holes for thick and smaller holes for thin.

METHOD:

1. Hold the block of cheese in your dominant hand with the grater in your other hand
2. Place the grater firmly on top of the chopping board to ensure it is stable while grating
3. Using the side of the grater with larger holes, start to grate your cheese by pushing the block downwards along the holes
4. Repeat the process until your block of cheese reaches 1cm away from your fingers, then stop
5. Once complete, use as required in recipe or place grated cheese on food as a topping



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