

Slicing Tips

Many people avoid buying round loaves, or boules, because they aren't sure how to slice them. Here at **Rising Bread** we have fielded a number of questions from customers asking for advice on how to slice their bread. Below we present a safe and easy method for slicing your boule. Once you have mastered this straightforward technique, you will no longer hesitate to bring them home to enjoy.

Slicing a Boule

Start with a good bread knife. It's important to have a serrated blade at least 8 inches long, as illustrated below. The serrations will allow you to easily break through the crust and cleanly slice through the crumb. If you don't have a bread knife, you can get a reliable model for under \$20 that will last many years.



Place your cutting board on a stable surface. You can place a towel underneath the board to help prevent it from moving around. Next, put your bread on the cutting board and slice the loaf in half, perpendicular to the score using even, steady knife strokes until the loaf has been cut into two.



Take a half loaf, and place it crumb side down, with the heel (bottom) of the loaf facing you on the cutting board so that it maintains a flat, stable base.



Carefully slice through the crust at your desired thickness using even, steady knife strokes.



The only thing left to do is enjoy your bread!