



Chefs' tasting spoons

Double ended chefs' tasting spoons from Clifton Food Range[®], are ideal for sampling sauces, glazes and purees. The spoons are also ideal for stirring, saucing plates and forming quenelles out of purees and sorbets etc.

The small spoon is ideal for placing soft, delicate foods such as caviar eggs onto canapés and the modern false caviar made with sodium alginate, directly onto plates.

The spoons are available in three sizes 150mm, 180mm, 210mm and have a streamline handle with a deep, rounded bowl on both ends. All Clifton tasting spoons are made from high quality stainless steel.

The 150mm and 180mm spoons will fit neatly into the sleeve pocket of the chef's jacket giving the chef the comfort and convenience of having a spoon to hand when tasting.

General

Made from high quality stainless steel

The Range

Reference	Size	Style
CFTSDE150	150mm	Pocket size tasting spoon
CFTSDE180	180mm	Pocket size tasting spoon
CFTSDE210	210mm	Large tasting spoon