

FORGE

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The magazine for adventurers.
Gourmets. And lovers of
genuine craftsmanship

FORGE DE
LAGUIOLE

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Lobster, vanilla, celery

Dear Forge de Laguiole lovers,

every knife that leaves our workshop has been created by our cutlers to give you decades of pleasure. When customers enthusiastically show us their Forge de Laguiole knives, some of which they have owned for over 20 years, this is the greatest compliment for us.

An elementary factor in ensuring that you also enjoy your Forge de Laguiole knife for a long time is proper care. That's why we've put together a compact care guide that will help you keep your knife in optimal shape.

We would also like to present you with a very special knife this vacation season that will awaken the wanderlust in you - in the most aesthetic way possible.

Have fun reading!

Derek Tanner
CEO

D. Tanner





Guide

How to maintain your Forge de Laguiole

The feeling of holding a real Forge de Laguiole knife in your hands, of using it, is special. Because it is the moment when everyone realizes why these knives are so special. The shape, the weight, the interaction of materials and the perfect cut. In order for you to have this feeling for as long as possible, the knife needs care. In this compact guide you will find all the important steps so that you will enjoy your Forge de Laguiole knife for decades.

OLE





Folding knives do not like water or the dishwasher.

A Laguiole knife should not be washed, it must be wiped.

The natural materials of the handle, such as precious woods or horn, are sensitive to humidity; it is therefore preferable to keep your knife in a dry place.

The Mechanism

To maintain the mechanism of your folding knife it is necessary to add a drop of oil from time to time (3 in 1 multipurpose oil or a vegetable oil).

With the knife in the closed position, put the oil at the joint between the blade and the spring, open it again so that the oil is applied to the whole mechanism, and finally wipe off the excess oil. For two and three piece knives, you can do the same operation on the corkscrew mechanism and the awl.





The Blade

To remove food residue, we recommend that you wipe the blade with a soft cloth or sponge that is slightly damp and then wipe it immediately with a dry cloth. To preserve the longevity of the blade you can apply a little oil to create a protective film (food oil).

Our different types of blades

- **T12 blade:** T12 steel is an exclusive French steel hot rolled by the Bonpertuis steel mills. This steel is a mixture of chromium and carbon and is therefore semi-stainless, which guarantees a high quality cutting edge and easy sharpening. Some very acidic foods can oxidize this blade, so after use it is recommended to wipe the blade with a damp cloth and dry it to avoid the appearance of oxidation spots.
- **XC75 carbon steel blade:** The XC75 carbon steel blade will oxidize over time and become dull, this is totally normal. Carbon is oxidizable, which is what gives it its excellent cutting properties and its ease of re-sharpening. It is also recommended to wipe the blade immediately with a damp cloth and dry it carefully to delay oxidation, the application of a drop of edible oil to create a protective film is also recommended.
- **Stainless steel damask blade:** We advise you to clean the blade of your stainless steel damask knife with a damp cloth after each use and to dry it before storing it in a dry place.
- **Carbon Damascus blade :** The maintenance is the same as for a carbon steel blade. In order to preserve artistic curved and patterns of your Damascus carbon, you can apply on your blade, an edible oil.





Don't let the blade snap shut when closing the knife

Our folding knives have a stop, which prevents the blade from pressing into the spring when the knife is closed. When assembling the knife, the knife maker looks for balance in the tension of the blade and the spring. When the knife is closed, the blade can be pressed down and there is a slight springiness. However, the stop does not serve to hold the blade. It is important not to let the blade snap shut when closing it to avoid blunting the edge with a sudden closure.

Sharpening of the blade

For a regular sharpening in order to preserve the optimal quality of the edge of your blade we advise you to sharpen on a natural stone, (moisten the stone for about ten minutes before sharpening) by keeping a sharpening angle of 20° . You will find below a demonstration video. Be sure to sharpen your knife regularly to keep its edge. If the edge of the blade needs to be revised, we advise you to contact our Forge de Laguiole after-sales service.

Of course, we recommend a normal use of our knife, the blade should not be used as a lever or a screwdriver, which could cause damages not covered by the warranty.





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Recipes by Forge de Laguiole

Because your dinner deserves perfection

In our Forge de Laguiole we produce not only simple knives. We create things that make those special moments with family and friends perfect. Because a dinner or lunch with your loved ones is more than just a good meal, just good wine or just a pretty table decoration. It is the symbiosis of all that creates moments that remain in the memory.

Forge de Laguiole and pleasure belong together. That is why we would like to take you on a culinary journey from now on and in the coming issues. We will create for you recipes that their guests will love. Exceptional recipes, legendary recipes, simple and sophisticated. Recipes that are worth using the Forge de Laguiole cutlery for.

And our journey begins spectacularly...



Recipe I Mirazur

Lobster, Vanilla, Celery root

At the foot of the mountains, overlooking the sea and just a stone's throw from the Italian border, the 1930s rotunda building that houses the Mirazur offers an idyllic setting. Immersed in lush vegetation, the building is set on a hillside over three levels. The spacious, elegant and luminous dining room overlooks the sea as far as the eye can see and the town of Menton through a long circular bay. Mauro Colagreco has found his own

style in interpreting products and contrasting flavors. Freed from his Italian-Argentinian cultural heritage and that of the chefs with whom he trained, he draws on local culture on both sides of the border. Inspired by the sea, the mountains and the fruits and vegetables grown in his own gardens, Mauro invents uncluttered, painterly, colorful plates that play on textures and bold combinations.

For the celery root

- 1 piece celeriac
- QS charcoal

Clean and peel celery root. Using a slicer, cut the celery root into 2 cm slices. Grill on the hot charcoal. Both sides must be well baked. Remove from heat and cut with a 4 cm diameter flower cutter, then cut each piece in half.

To make the vanilla skewers

- 4 vanilla pods

Remove the seeds from the inside of the pod. Keep them for preparing the sabayon. Dry vanillas in a dehydrator until firm, like a skewer. You can use a small wooden skewer to help them keep their shape.

For the lobster

- 2 pieces Mediterranean lobster, approx. 400-600 g
- 3 l water
- QS clarified butter

Cut the lobsters with a knife. Tie lobster by the tail. Cook in boiling water for 4 minutes, then leave to stand. Remove head and shell. Next, cut medallions along the lobster's own lines. Place 3 pieces of lobster and 3 halves of celery root on a vanilla skewer, alternating one with the other. Brush with clarified butter and heat gently.



For the vanilla sauce

- 100 g cider vinegar
- 1 shallot
- 200 g butter
- 1 vanilla pod
- QS salt

Peel and cut shallot into feathers. Pour vinegar into a saucepan and add shallot. Gently reduce to half the quantity. Strain and set aside.

Use this liquid as a base for a beurre monté, adding vanilla seeds. Season with salt.

Finishing and dressing

- 1 Staub or copper pan
- QS thyme
- QS marjoram
- QS rosemary
- QS oregano
- QS wormwood
- QS pine
- Aluminum foil

Line the bottom of the pan with aluminum foil, leaving a hole in the middle. Start filling with the herbs, adding volume. Before serving at the table, place the hot charcoal in the hole in the foil, then drizzle a few drops of vanilla oil over the charcoal to produce smoke. Place lobster skewers on top. Cover and present at table.

Serve the skewer at the table with a spoonful of sauce on the side.

From Laguiole. For the world.

FORGE

Quality | Tradition | Original
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