

# Cuisinart®

## V-BLADE MANDOLINE



**Instruction and Recipe Booklet**

**CTG-00-VMAN**

For your safety and continued enjoyment of this product,  
always read the instruction book carefully before using.

The Cuisinart® V-Blade Mandoline is the perfect tool for preparing many culinary delights. It is designed to cut and slice food safely and easily, with a food guide and holder assembly, and a variety of stainless steel blades. Precision cutting performance and user-friendly features give our mandoline an edge in more ways than one! With two cutting options and a simple rotary control knob to adjust slice thickness, you may find yourself using your Cuisinart® V-Blade Mandoline every day.

## FEATURES

1. Soft-grip handle for comfortable hold
2. Collapsible stand for easy storage
3. Nonslip base to hold mandoline in place
4. Julienne switch button
  - Julienne blades are in the OFF position when switch button is visibly out next to control dial to control dial
5. Control dial adjusts slice thickness and safe mode setting
  - Turning control dial to “0” SAFE setting covers v-blade and julienne blades
6. Food pusher with prongs helps to safely lower food into cutting position
7. Grooved runway helps guide food into blade



## SAVE THESE INSTRUCTIONS

## CAUTION

## SPECIAL INSTRUCTIONS

- The Cuisinart® V-Blade Mandoline’s stainless steel blades are extremely sharp. **Please handle with care.** Keep fingers and hands away from blades when using, cleaning, assembling or reassembling unit.
- **ALWAYS** use food holder to guide food properly into the cutting blade and to prevent injuries.
- **Never use your hands instead of the food holder to guide food.**
- Prongs and pins are very sharp; always use caution when placing food onto or removing it from food holder.
- Always be sure control dial is in SAFE position and switch dial is visibly out next to the control dial before storing.
- **Keep this product and its components away from children.**

# PARTS

This package contains a Cuisinart® V-Blade Mandoline and the following components:

1. Mandoline body
2. Food holder
3. Straight-edge cut
4. Julienne blade

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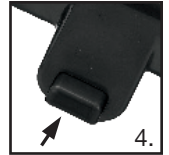
# OPERATING INSTRUCTIONS

1. Before first use, wash body of mandoline and all components with hot, soapy water.
2. Unfold stand to raise unit.
3. Use control knob to adjust slice thickness. With control dial in SAFE position, turn clockwise to select from 1 to 4.



## 4. Selecting the blade

- Push the switch button to expose the julienne blades. **Note:** If you do not want julienne blades exposed, be sure to push button back in from the other side.



5. Prepare food for slicing by pushing prongs of holder into food to hold it securely.
6. Hold the mandoline's handle firmly with one hand. Grip the food holder with the other hand and slide it down the runway and over the blade in a smooth, even movement. Repeat.

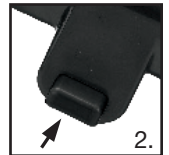
See page 5 for additional tips on usage.

### CAUTION: NEVER USE YOUR HAND TO GUIDE FOOD

7. Always set control knob to the SAFE position, so no blades are exposed before storing .

## USING JULIENNE BLADE

1. Unfold stand to raise unit into slicing position.
2. Push switch button in to expose the julienne blades.
3. Turn control knob to desired thickness.
4. Follow steps 5 to 7 in **Operating Instructions**.



**REMEMBER:** Never use your hands to guide the food.

## EASY TO CLEAN

1. Remove food holder from mandoline.
2. Carefully remove any remaining food.
3. Wash food holder and mandoline with warm, soapy water and let dry.

## SAFE AND EASY TO STORE

1. Be sure mandoline and all parts are washed and thoroughly dry.
2. Make sure button for julienne blades is exposed near the control knob to ensure the blades are not exposed.
3. Always turn control knob to SAFE position.
4. Fold stand down for easy storage.

## SUGGESTED USAGE AND TIPS

SUGGESTED FOODS	STRAIGHT-EDGE BLADE	JULIENNE BLADE	RECIPE IDEAS
Apples	✓	✓	Use the straight-edge blade with the slice thickness set to the indicator between 2 and 3 for apple chips, or 4, for perfect slices for an apple pie.
Beets	✓	✓	Use the straight-edge blade with the slice thickness set to the indicator between 2 and 3 for beautiful beet chips.
Bok Choy	✓	✓	
Broccoli Stalks	✓	✓	
Brussels Sprouts	✓		
Butternut Squash	✓	✓	Use the straight-edge blade with the slice thickness set to the indicator between 2 and 3 for perfect slices for roasting or air frying.
Cabbage	✓	✓	
Carrots	✓	✓	
Cauliflower	✓	✓	
Cucumbers	✓	✓	
Daikon	✓	✓	
Eggplant	✓	✓	Use the straight-edge blade with the slice thickness set to 4 to achieve perfect slices for eggplant Parmesan.
Endive	✓	✓	
Fennel	✓	✓	Sliced fennel adds some great flavor, whether it is roasted with other vegetables or part of our Root Vegetable Gratin (page 8).
Ginger	✓	✓	
Iceberg Lettuce	✓	✓	
Lemons	✓		

## SUGGESTED USAGE AND TIPS (continued)

SUGGESTED FOODS	STRAIGHT-EDGE BLADE	JULIENNE BLADE	RECIPE IDEAS
Mushrooms	✓	✓	
Onions	✓		Use the straight-edge blade with the slice thickness set to 4 to achieve perfect onion rings.
Oranges	✓		
Parsnips	✓	✓	Don't stop with potatoes – swap parsnips for potatoes in our “Fried” Matchstick Potatoes (page 9).
Pears	✓	✓	
Peppers	✓		Use the straight-edge blade with the slice thickness set to 4 to slice up a variety of bell peppers to grill on the barbecue.
Potatoes	✓	✓	
Radicchio	✓	✓	Slice and mix into coleslaw for some added crunch and color.
Radishes	✓	✓	
Rutabaga	✓	✓	
Summer Squash	✓	✓	Summer squash and other summer vegetables look beautiful when julienned with the slice thickness set to the indicator between 1 and 2. Toss with pasta or grains.
Tomatoes	✓		Use the straight-edge blade with the slice thickness set to the indicator between 2 and 3 for tomato slices perfect for salads, pizza or sandwiches.
Turnips	✓	✓	
Yams	✓	✓	Sweet potatoes and yams make a great alternative chip!
Zucchini	✓	✓	

## OTHER TIPS

1. **Always use the food holder when slicing.**
2. Using a mandoline takes some practice. You may not get perfect results right away, but after a few tries, you will be slicing like a pro.
3. To prevent foods from sticking to the mandoline surface when cutting, lightly grease the mandoline with a little cooking oil.
4. Different foods require different pressures when cutting. Softer foods, such as tomatoes, require less pressure, while harder foods, such as butternut squash, call for more pressure.
5. It is easiest to cut foods that are flat on the bottom. Trim rounded edges so they are flush with the cutting surface.
6. Prepare a quick salad or stir-fry with a mix of julienned and sliced vegetables.
7. Prepare fruit or vegetable platters in a flash for your house guests.
8. For coleslaw in a minute, set the control knob to 2. Slice a mix of cabbages and julienne carrots to make a colorful salad tossed with your favorite dressing.

# WARRANTY

## LIFETIME WARRANTY (U.S and Canada Only)

Cuisinart® Tools & Gadgets are warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime.

## HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Tool or Gadget should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at [www.cuisinart.com/customer-care/product-return](http://www.cuisinart.com/customer-care/product-return). Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces that does not impair the functional utility of the tool/gadget. This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

## CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (a) to the store where it was purchased or (b) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart, and not the consumer, will be responsible for the reasonable cost of such service, repair, replacement or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. To obtain a return shipping label, email us at [www.cuisinart.com/customer-care/product-return](http://www.cuisinart.com/customer-care/product-return). Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

# RECIPES

## Asian Slaw with Ginger-Sesame Dressing

*The Cuisinart® V-Blade Mandoline makes homemade coleslaw possible. Here is a delicious Asian-flavor-inspired version. This colorful side dish goes beautifully with grilled fish or chicken.*

Makes 8 to 10 servings

### Dressing:

- 1 garlic clove, peeled
- 1 ½-inch piece ginger, peeled
- 1 tablespoon natural-style peanut butter, chunky or creamy
- 1 tablespoon rice vinegar
- 2 tablespoons soy sauce (reduced sodium works well)
- 1 tablespoon honey
- 2 tablespoons sesame oil (we recommend hot sesame oil, but it may be a bit too spicy for some. If so, use half regular sesame oil and half spicy)

### Salad:

- 6 small to medium red radishes, trimmed
- 1 broccoli stalk (florets trimmed and reserved for another use)
- 2 medium carrots, peeled and halved to fit the safety guard
- 2 medium stalks bok choy (greens trimmed and reserved for another use)
- ½ small radicchio
- ½ small to medium green cabbage
- ¼ small to medium red cabbage
- ¼ cup chopped cilantro

1. Put the garlic and ginger in a Cuisinart® Food Processor fitted with the metal blade. Process until finely chopped. Add the peanut butter, rice vinegar, soy sauce and honey. Process until fully combined. With the unit running, add the oil through the drizzle hole in the feed tube and process until emulsified. Reserve.

2. Unfold the stand to raise the Cuisinart® V-Blade Mandoline. Push the switch button to expose the julienne blades and turn the control knob to adjust the slice thickness on the indicator between 1 and 2. Use the food holder to julienne the radishes, broccoli and carrots; reserve in a large mixing bowl.
3. Push the switch button back in from the other side to conceal the julienne blades. Turn the control knob to adjust the slice thickness of the straight-edge blade to 2. Use the food holder to slice the bok choy and radicchio; add to the mixing bowl. Readjust the slice thickness on the indicator between 1 and 2. Use the food holder to slice the green and red cabbage; add to the mixing bowl.
4. Add the chopped cilantro to the vegetables and toss – using tongs works best – to fully combine. Right before serving, add the reserved dressing and toss to fully coat. (NOTE: It is important not to add dressing until immediately before serving otherwise the salad will not be as bright in color and vegetables will not be as crisp.)

*Nutritional information per serving (based on 10 servings):  
Calories 81 (47% from fat) • carb. 9g • pro. 2g • fat 5g • sat. fat 1g  
chol. 0mg • sod. 162mg • calc. 45mg • fiber 2g*

## Pissaladière

*This Provence-inspired pizza has such rich, delicious flavor – it is a must-try recipe!*

Makes 10 to 12 servings

### Dough:

- 1 package active dry yeast (2¼ teaspoons)
- 1 teaspoon granulated sugar
- 1¼ cups warm water (105°F to 115°F)
- 3⅓ cups unbleached, all-purpose flour
- ½ tablespoon kosher salt
- 2 teaspoons extra virgin olive oil, plus more for the bowl



## “Pizza”:

- 2 pounds onions, trimmed**
- 3 tablespoons unsalted butter**
- ½ teaspoon kosher salt**
- Pinch freshly ground black pepper**
- ½ teaspoon granulated sugar**
- ½ teaspoon fresh thyme leaves (you may substitute ¼ teaspoon dried thyme)**
- 1 tin anchovies (about 8 anchovies), drained, rinsed and divided**
- 1 tablespoon extra virgin olive oil**
- ⅓ cup pitted niçoise olives, halved (while niçoise olives are traditional for this dish, any olives will do if you cannot find them)**

1. Prepare the dough: In a 2-cup liquid measure, dissolve yeast and sugar in warm water. Let stand until foamy, about 3 to 5 minutes. Insert the dough blade into the work bowl of a Cuisinart® Food Processor and add the flour and salt. With the machine running, pour the liquid slowly through the small feed tube as fast as the flour will absorb it. Once a dough ball forms and cleans the sides of the work bowl, add the oil and then process for an additional 30 seconds to knead dough. Dough may be slightly sticky. Transfer dough to a lightly oiled mixing bowl or resealable bag; cover or seal bag. Let dough rise in a warm place for about 45 minutes.
2. While dough is rising, prepare other ingredients. Unfold the stand to raise the Cuisinart® V-Blade Mandoline. Turn the control knob to adjust the slice thickness of the straight-edge blade on the indicator between 2 and 3. Use the food holder to slice the onions. Put the butter in a large 12-inch sauté pan or skillet over low heat. Once melted, stir in the sliced onions, salt, pepper, sugar and thyme. Cook over low heat, stirring occasionally until onions are soft and melted, approximately 50 to 60 minutes. It is important to maintain low heat so the onions stay light in color.
3. While the onions are cooking, preheat oven to 425°F. Finely chop three of the anchovies and mix with the tablespoon of olive oil; reserve.

4. Once the onions have finished cooking, punch down the dough into two equal pieces (reserve one for another use, or freeze). Take one half of the dough and roll into a 12-inch circle. Place on either a pizza screen or a cornmeal-dusted, parchment-lined baking sheet. Brush the entire surface of the dough with the anchovy oil. Top with onions, leaving a 1-inch border around the outer edge. Place the olives halves evenly over the onions. Top with remaining anchovies.
5. Bake in preheated oven until dough is golden and crisp, about 20 to 25 minutes. Remove from oven and allow to cool for a few minutes before cutting into slices

*Nutritional information per slice (based on 12 servings):*  
Calories 152 (34% from fat) • carb. 22g • pro. 4g • fat 6g • sat. fat 2g  
chol. 11mg • sod. 354mg • calc. 29mg • fiber 2g

## Root Vegetable Gratin

*A delicious alternative to the traditional potato gratin.*

Makes 8 to 10 servings

- 2 pounds mixed root vegetables (a colorful mix of peeled white and sweet potatoes, yams, rutabaga, turnips, butternut squash and fennel works well)**
  - 1 tablespoon extra virgin olive oil or unsalted butter, plus more for baking pan and foil**
  - 1 small shallot, peeled and sliced**
  - ½ teaspoon kosher salt, divided**
  - ¼ teaspoon freshly ground black pepper, divided**
  - ½ teaspoon fresh thyme leaves (about 2 average stems; or use ¼ teaspoon dried thyme)**
  - Pinch freshly grated nutmeg**
  - 1 cup heavy cream**
  - 2 ounces Gruyère, shredded**
1. Preheat oven to 400°F.
  2. Unfold the stand to raise the Cuisinart® V-Blade Mandoline. Turn the control knob to adjust the slice thickness of the straight-edge

blade on the indicator between 2 and 3. Use the food holder to slice the vegetables. Reserve.

- Put the tablespoon of olive oil/butter in a medium sauté pan set over medium heat. Once hot, add the shallot with a pinch each of the salt and pepper. Sauté until softened. Add the thyme, nutmeg and cream. Bring to a simmer and reduce by about a third, until thickened slightly.
- Brush a 9-inch round or square pan with oil/butter. Layer half of the sliced vegetables, then sprinkle with half of the remaining salt and pepper. Pour half of the cream mixture on top, then top with half of the cheese. Repeat with remaining ingredients.
- Butter a sheet of foil and press the buttered side onto the top layer of vegetables. Put in the preheated oven and let bake for 30 minutes. Uncover and then bake for an additional 20 minutes, or until golden on top.
- Let gratin rest for at least 15 minutes before serving.

*Nutritional information per serving (based on 10 servings):*

*Calories 171 (62% from fat) • carb. 13g • pro. 4g • fat 12g • sat. fat 7g  
chol. 39mg • sod. 176mg • calc. 102mg • fiber 2g*

## French Onion Soup

*A timeless bistro classic.*

Makes six 1-cup servings

- 3 pounds yellow onions, peeled**
- ½ cup (1 stick) unsalted butter**
- 1 teaspoon kosher salt, divided**
- 1 teaspoon freshly ground black pepper, divided**
- 2 tablespoons unbleached, all-purpose flour**
- 4 ounces dry sherry or brandy, divided**
- 2 stems fresh thyme**
- 2 bay leaves**
- 6 cups beef or veal stock or broth**
- 1 small baguette, cut into ½-inch slices**
- 8 ounces Gruyère, shredded**

- Unfold the stand to raise the Cuisinart® V-Blade Mandoline. Turn the control knob to adjust the slice thickness of the straight-edge blade on the indicator between 2 and 3. Use the food holder to slice the onions.
- Melt the butter in a stockpot over medium heat. Once butter has melted, add the onions, ½ teaspoon of the salt and ¼ teaspoon of the pepper. Cook over medium-low to medium heat until caramelized, about 45 minutes to 1 hour.
- Once onions have cooked, stir in the flour and cook for about 1 to 2 minutes. Stir in 2 ounces of the sherry or brandy with the thyme and bay leaves, and cook for a few minutes to reduce the wine slightly. Add the stock and increase the temperature to medium-high, and bring the mixture just to a boil.
- Reduce the heat to maintain a simmer for about 50 minutes. Stir in remaining sherry, salt and pepper. Taste and adjust seasoning if necessary.
- While soup is cooking, lightly toast the baguette slices under a broiler, and reserve.
- Once soup has finished simmering, ladle it into individual ovenproof crocks. Top the soup with bread slices, then shredded Gruyère. Broil until the cheese is completely melted and browned. Serve immediately.

*Nutritional information per serving:*

*Calories 518 (48% from fat) • carb. 42g • pro. 21g • fat 28g • sat. fat 17g  
chol. 82mg • sod. 1324mg • calc. 447mg • fiber 4g*

## “Fried” Matchstick Potatoes

*Super-thin fries that crisp up in a flash!*

Makes about 2 to 3 servings

- 1 pound russet potatoes**
- Kosher salt and freshly ground pepper to taste**
- Olive oil, for spraying**

1. Scrub potatoes well or peel if preferred. Unfold the stand to raise the Cuisinart® V-Blade Mandoline. Push the switch button to expose the julienne blades and turn the control knob to adjust the slice thickness to the indicator to 4. Use the food holder to julienne the potatoes into matchsticks.
2. Place the Cuisinart® AirFryer Basket onto the Baking/Drip Pan. Put the matchstick potatoes into the basket and spray with olive oil. Sprinkle with salt and toss to coat. Spread into a single layer. Air fry in the upper position at 400°F for 15 minutes, tossing halfway through, until golden and crispy.
3. When fries are done, transfer to a serving bowl. Taste and adjust seasoning as desired. Serve immediately.

*Nutritional Information per serving (based on 3 servings):*

*Calories 138 (10% from fat) • carb. 27g • pro. 4g • fat 2g • sat. fat 0g  
chol. 0mg • sod. 389mg • calc. 0mg • fiber 2g*

# Cuisinart®



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Food Processors



Toaster Ovens



Wafflemakers



Cookware



Ice Cream Makers

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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