



2021 THE WÜSTHOF BOOK AND BOOK APP

April KNIVES / BEYOND BLADES

Press release **Take an exciting peek into the complex world of knives with WÜSTHOF's fascinating new reference book which balances theory and practice, printed and digital information.**

Chopping is so much more than simply preparing fresh ingredients. It can be a creative and even sensuous act that demands precision, focus and rhythm. Using the right tools in combination with the right techniques will allow you to experience the magic of the perfect moment, the calming and almost meditative effects of concentrating on preparing your fresh foods.

EMOTION AND TRADITION – QUALITY AND FACTS

On over 200 pages we bring you fascinating details from the world of knives, with in-depth picture sequences and easy-to-follow texts. Historical milestones and facts and figures about WÜSTHOF's production processes are presented alongside the absorbing history of the Wüsthof family and their passion for healthy eating. Nutritious, tasty meals require the right preparation and plating, and the best results are achieved using high-quality, locally sourced foods and premium knives.

Today, most home cooks and food fans enjoy preparing meals from scratch – your routine can become a meaningful, serene experience as your sharp blade glides effortlessly through fresh ingredients. Our WÜSTHOF Book covers more than just the perfect preparation tools, it offers valuable practical information and tips for honing your knife skills too, allowing you to experience that WÜSTHOF Moment in your own kitchen.



WÜSTHOF

Made in Solingen



THE BOOK IS ACCOMPANIED BY THE FIRST EVER WÜSTHOF APP

The WÜSTHOF Book App, developed specially for our book, supplements the knife guide with 29 videos and additional instruction on all aspects of good knife technique and care. The app is available free of charge for iOS and Android and is compatible with tablets and smartphones. Pages with the video symbol can simply be scanned using the app, which then opens up relevant short videos and knife skills tutorials. These do not only present step-by-step instructions on particular techniques, there are also videos on knife production and WÜSTHOF history, connecting our Solingen location with mankind's most important tool. How to identify a good knife, care for and sharpen it are just some of the many topics that our Book App covers in greater depth, making it a must-have for food fans and culinary artists hungry for knowledge.

'Compiled by experts for lovers of real craftsmanship who appreciate first-rate sensory experiences.

Conclusion: it's razor-sharp! This book makes you want to upgrade your own knife drawer.' Ute Laatz, lifestyle editor and author.



German edition "Messer / Die Magie des Schneidens"

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English edition "Knives / Beyond blades"

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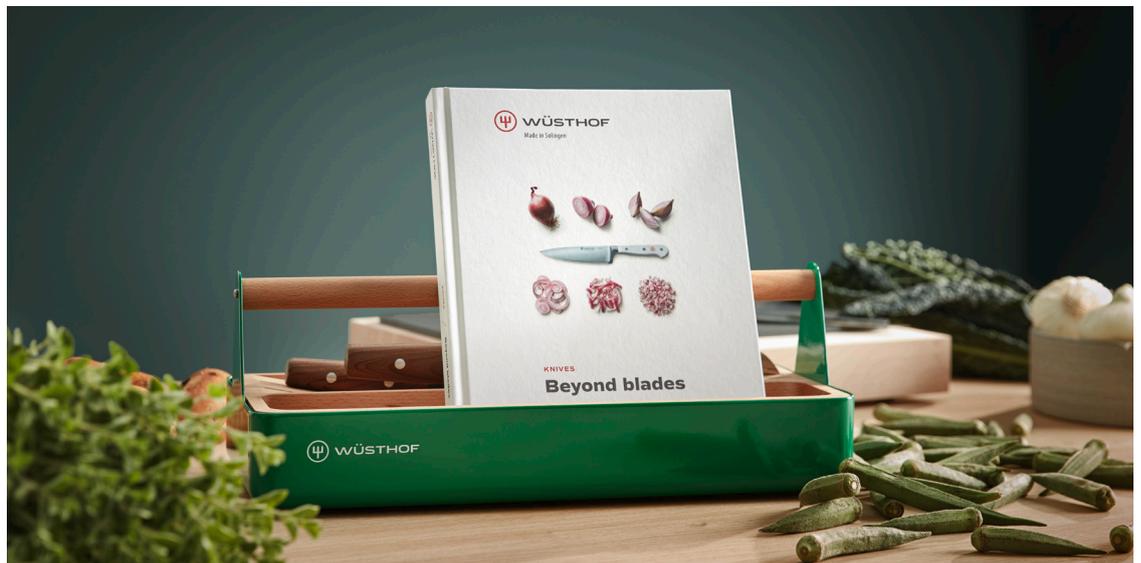
Available in specialized trade and on

[WUESTHOF.COM/BOOK](https://www.wuesthof.com/book)



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About WÜSTHOF

WÜSTHOF, based in Solingen, Germany, is a long-established premium knife brand, producing high-quality knives as well as products for the sharpening, storage and care of blades. Founded in 1814 and now in the hands of the 7th generation, the family business still manufactures each knife with fine craftsmanship, the best materials and state-of-the-art technology. Customers of WÜSTHOF include renowned professional chefs, gourmets and lovers of food from all around the world.

[WUSTHOF.COM](https://www.wusthof.com)

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