LIMES WEDGES

Lemons or oranges may be cut the same way for this versatile garnish. Use for decorating cakes and desserts or to top mousses and seafood dishes. Halve a lime lengthwise from the stem to the base.

Lay the lime cut-side down and make a small cut near the center, angling the knife. Make another cut so a wedge can be removed from the lime. It is essential to use a very sharp knife.

Continue to cut the lime, following the lines of the first cut and removing each wedge-shaped slice as it is cut. The remaining lime can be used for cooking or in drinks.