



WÜSTHOF & LE CORDON BLEU

CULINARY PERFECTION FROM SOLINGEN, GERMANY

Le Cordon Bleu, founded in Paris in 1895, is recognized as the global leader in professional culinary and hospitality education. Wüsthof, established in 1814 in Solingen, Germany is one of the world's premiere manufacturers of precision forged cutlery.

The combined expertise of the two has resulted in the design and production of the new Wüsthof -Le Cordon Bleu Collection. Highperformance cutting tools created to meet and exceed the most exacting culinary standards of the world's great chefs. Precision forged from a single blank high carbon, no-stain steel. Incredibly sharp, specially-polished cutting edge. Distinctive bolster design is lighter, more agile, reduces fatigue. Legendary Wüsthof balance and heft. Seamless, completely hygienic handle construction.



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