

This following "guide" is a baseline for making intelligent purchases in sharpening materials and chef knives.

Some will disagree on the choices made and the advices given but I strongly believe that everything advised here is a pretty good base. With time, you'll develop preferences and taste, either with knives and with sharpening material. You'll prefer hard or soft stones, workorses or laser knives, etc etc.

Feel free to discuss alternatives to this guide if you find some interesting or better products in the same price range.

1) Sharpening

You don't want any sharpening gadget or magic shit for your knives. You think you do but you don't.

The most used sharpening tool by people who knows what they are doing is sharpening stones. Sure, it will require practice and learning progress over time. Your first sharpening will be messy and you'll scratch your knife. But at the end, you'll have very good results. If you stick with gadgets you'll stick with mediocrity.

So get urself a stone, practice on a shitty knife you probably have in one of your drawers, and let's go!

So here's a sharpening stone I'd advise for you. It's nice, good feeling, double side (the coarse side is handy to sharpen very dull knives like, for regular maintenance the other side is good)

https://www.amazon.com/Suehiro-CERAX-CR-2800-Combination-sharpening/dp/B0176BZPBY/ref=mp_s_a_1_1?crd=2HC4UH070DLTA&keywords=Suehiro+280+1500&qid=1697247320&sprefix=suehiro+280+1%2Caps%2C1430&sr=8-1&ufe=app_do%3Aamzn1.fos.006c50ae-5d4c-4777-9bc0-4513d670b6bc

In addition to that, I'll advise you to get yourself a strop for the final deburring. Deburring is the final stage of sharpening, and you'll need to do it correctly to achieve "sharpness". You could do it on a stone but 1500grit is too coarse for this. You could buy a much finer stone like 5000 grit and use it to polish your edges to a high level and also for deburring.

Here's a good cheap strop but you can basically use a leather belt or something.

https://www.amazon.com/SHARPAL-204N-Polishing-Sharpening-Woodcarving/dp/B07WC1M411/ref=mp_s_a_1_4?crd=A1BF367Z7EH7&keywords=knives+plus+strop+block&qid=1697303021&sprefix=Knives+plus+%2Caps%2C204&sr=8-4

You'll need to flatten the stones when it goes not flat with the use. The cheap option is to use some sandpaper (120 grain), but there are also flattening plates like atoma 140 (around 80 dollars) that you can additionally use to repair a broken tip for example, and it would be a

more "practical" solution. But 80 bucks. For now you can just enjoy the stone, don't have to worry about flattening before you've did like 20 sharpenings or so.

You can learn and practice sharpening with the tutorials of Pete Knowlan, I learned by this method and I think he is basically "right" about sharpening (form a burr on each side then remove the burr then go to the next stone)

Here's one video but you can dig his channel and after if you like sharpening you can fall in the rabbit hole and then goodbye my friend!

<https://youtu.be/pqUAc38033A?si=sKjLUbYUis7K0hu1>

For light maintenance, or if you don't wanna get that mutch into sharpening, you can buy the ikea ceramic sharpening rod (around 10 euros)

2) Cutting board

You can't cut properly without a cutting board...

A good cutting board Will be larger than your knife but still fit in the area you want to cut on.

One advice : avoid bamboo. Bamboo is really hard and full of silicon carbides which are harder than the steel of the knife and therefore will damage your edge.

Soft wood or plastic, your choice but don't hesitate to touch the surface and make sure the board is flat.

3) Knives :

WHAT YOU DON'T WANT : a knife block.

In a knife block you will have 5,6 or even more knives and most of them will be practically similar in form and function.

So for the price of 6 average not to say bad knives, you could have 1 or 2 good ones.

Especially stated that within the two knives you really need, one of them is gonna cost you like 10 bucks.

So instead of taking a huge block with lame knives, invest In a good chef knife that is gonna last you for years and you'll enjoy to use.

And you'll see, some of them are not expensive.

“big knife” :

Here's the cheapest good kitchen knife with quality heat treatment and good geometry :

https://www.amazon.com/Victorinox-Fibrox-Chefs-Knife-8-Inch/dp/B000638D32/ref=asc_df_B000638D32/?tag=hyprod-20&linkCode=df0&hvadid=198060092138&hvpos=&hvnetw=g&hvrand=5133719703596053216&hvpone=&hvptwo=&hvqmt=&hvdev=m&hvdvcmdl=&hvlocint=&hvlocphy=9033312&hvtargid=pla-318309867486&psc=1

This is not a consensual statement but for a little bit more money I like the kai Wasabi series, no Brainer good geometry knife, also good heat treatment

https://www.amazon.com/Kai-Wasabi-Black-Santoku-Knife/dp/B003EW5VV4/ref=asc_df_B003EW5VV4/?tag=hyprod-20&linkCode=df0&hvadid=198090821251&hvpos=&hvnetw=g&hvrand=3818460453233016240&hvpone=&hvptwo=&hvqmt=&hvdev=m&hvdvcmdl=&hvlocint=&hvlocphy=9033312&hvtargid=pla-352714603126&psc=1&gclid=CjwKCAjw-KipBhBtEiwAWjgwrGb1qjzM37RjgBbU9M-rNRWUUbQX62wmRNe6IUMK22HKx8_iUo2ntBoCcvAQAvD_BwE

I've heard good things about the xinzuo gyuto in 440c but never tried it. For the price, it could worth the try tho.

<https://www.semiblack.sg/products/xinzuo-440c-gyuto-210mm>

You could also go tojiro basic, which will have the best steel for the price with vg10 decently heat treated for around 50 bucks

<https://www.tojiro-japan.com/products/tojiro-basic-chef-knife-200mm/>

Those are the three good knives in different styles between 100 and 200 dollars :

Tojiro vg10 : modern Japanese cutlery
Thin blade, stainless, hard steel.

https://www.amazon.com/Fujitora-saku-Gyuto-210mm-FU-808/dp/B06WLNJD4Q/ref=asc_df_B06WLNJD4Q/?tag=hyprod-20&linkCode=df0&hvadid=241869491253&hvpos=&hvnetw=g&hvrand=3996842189292686220&hvpone=&hvptwo=&hvqmt=&hvdev=m&hvdvcmdl=&hvlocint=&hvlocphy=9033312&hvtargid=pla-440972491402&psc=1

Munetoshi gyuto : traditional Japanese cutlery
Thin blade, very thin and aggressive edge, Kuro uchi finish (the blackish rough finish on the unpolished part of the blade) and not stainless so you have to take care of it

<https://www.japanesenaturalstones.com/munetoshi-kurouchi-gyuto-210mm/>

Misono carbon steel : carbon blade, less thin edge, what chefs call a "workhorse".
One big piece of solid Swedish carbon steel, so it will still patina / rust but not that tricky to take care of

https://www.amazon.com/Misono-Swedish-Carbon-Steel-Gyutou/dp/B003Z51QLE/ref=asc_df_B003Z51QLE/?tag=hyprod-20&linkCode=df0&hvadid=198060092138&hvpos=&hvnetw=g&hvrnd=11477965472387314029&hvpone=&hvptwo=&hvqmt=&hvdev=m&hvdvcmdl=&hvlocint=&hvlocphy=9033312&hvtargid=pla-393431417913&psc=1

I think those are really good knives and you cannot go wrong with any of them.

Small knife :

I'll go victorinox if you want dishwasher safe knives

https://www.victorinox.com/fr/fr/Produits/Couteaux-de-cuisine-et-professionnels/Couteaux-d%E2%80%99office/Couteau-d%E2%80%99office-Swiss-Classic/p/6.7633?cq_src=google_ads&cq_cmp=964391430&cq_term=&cq_plac=&cq_net=g&cq_plt=gp&gad_source=1&gclid=Cj0KCQiAm4WsBhCiARIsAEJIEzXYy3uX3wmBd1mTRsABAGuaUPaUS5xAkevDYVxOUOn6jHRDMr0_0aAv6LEALw_wcB&gclidsrc=aw.ds

I'll go opinel if you also want to eat with it

https://www.amazon.fr/Opinel-1222-Couteaux-dOffice-Carbone/dp/B0019K67MA/ref=asc_df_B0019K67MA/?tag=googshopfr-21&linkCode=df0&hvadid=194935943649&hvpos=&hvnetw=g&hvrnd=3446160861260926798&hvpone=&hvptwo=&hvqmt=&hvdev=m&hvdvcmdl=&hvlocint=&hvlocphy=1006094&hvtargid=pla-83790470726&psc=1&mcid=056577ceeb863040929ff61779e5c44f

I'll go Robert erder for maximum performance and practicity

https://www.knivesandtools.fr/fr/pt/-robert-herder-couteau-a-eplucher-straight-classic-hetre-rouge-8-5-cm.htm?cectid=1-4399-8&gad_source=1&gclid=Cj0KCQiAm4WsBhCiARIsAEJIEzWns4xjV95qHg4OBkDKadTI54rqEnn4E7iq_HiZIC_SHkSAd2ZWMPYaAqRfEALw_wcB

If you want to peel vegetables regularly I would advise you to go victorinox because they really are efficient and durable.

There is the "knife" type and the "castor" type for those who like it!

Again, don't hesitate to contact me for more advices!