

## Press information

Fine ceramic kitchen tools for Christmas

### **The Kyocera ceramic "Santoku" knife is perfect for Christmas cuisine**

**Kyoto / Neuss, 15 December 2011** - Whether on Christmas Eve or during the Christmas holidays: for most people a roast is part of the traditional Christmas meal. But once it comes to carving the culinary masterpiece, even the most experienced kitchen fairy starts to sweat. If the cutting tool is not sharp enough, then the slices of meat are too thick, too thin or even frayed. The fine ceramic "Santoku" knife from the Japanese knife specialists Kyocera can solve this problem. The extremely sharp blade, made of zirconia ceramic, glides effortlessly through delicate food, such as meat, fish and vegetables and therefore deserves its name "Santoku" (san = three, toku = virtue). The blade remains sharp for a long period of time owing to its high-quality zirconia ceramic. It is also corrosion-free and does not take on the flavour or odour of the food. In order to preserve the excellent properties of ceramic knives for a long time, here are some useful tips:

- Ceramic knives are ideal for straight cuts of fruits, vegetables and boneless meats. Do not cut frozen foods.
- Use with wooden or plastic cutting boards.
- Kyocera ceramic knives are dishwasher safe. Make sure that the blade does not get knocked.
- When cutting firm vegetables, such as cabbage, be careful that the blade does not tilt.

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Preparing Christmas food with the Japanese ceramic "Santoku" knife from Kyocera is a real pleasure and it also spreads Asian flair. What about trying an Asian version of the Christmas roast? Here is a suggestion:

### Asian roast beef

100 ml light soy sauce, 2 cloves garlic, 50 g fresh ginger, 1 table-spoon sesame oil, 2 tablespoons honey, 1 teaspoon cayenne pepper, 2 untreated limes, 1 kg beef (shoulder, hip), salt, pepper, 2 tablespoons oil, large freezer bag

#### Step 1

Pour the soy sauce in a bowl. Peel the garlic and ginger and squeeze them into the bowl. Stir in the sesame oil, honey and cayenne pepper. Wash and cut the limes into slices. Fill the meat, marinade and lime slices into the freezer bag and place it in the fridge for 23 hours. Take it out 1 hour before searing.

#### Step 2

Preheat the oven to 80°. Remove the meat from the marinade, pat it dry, add salt and pepper. Put the marinade aside. Sear the meat in oil on all sides in a flat frying pan for 7-8 minutes, then cook it in the oven for 3 hours.

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### Step 3

Remove the roast, cut it into slices, keep it warm in the oven at 70°. Heat-up the drippings. Pour the marinade through a sieve, cook it for 2 minutes, season to taste and serve it with the meat.

(<http://www.kuechengoetter.de/rezepte/Braten/Asia-Braten-8882.html>)

**Kyocera wishes everyone a Merry Christmas and itadakimasu!**

### About Kyocera

Headquartered in Kyoto, Japan, Kyocera Corporation is one of the world's leading manufacturers of fine ceramic components for the technology industry. The strategically important divisions in the Kyocera Group, which is comprised of 208 subsidiaries (as of March 31, 2011), are information and communications technologies, products which increase quality of life, and environmentally friendly products. The technology group is also one of the largest producers of solar energy systems worldwide.

With a global workforce of about 66.000 employees, Kyocera posted net sales of approximately €10.74 billion in fiscal year 2010/2011. The products marketed by the company in Europe include laser printers, digital copying systems, microelectronic components, finceramic products and complete solar power systems. The Kyocera Group has two independent companies in the Federal Republic of Germany: Kyocera Fineceramics GmbH in Neuss and Esslingen and Kyocera Mita Deutschland GmbH in Meerbusch.

The company also takes an active interest in cultural affairs. The Kyoto Prize, a prominent international award, is presented each year by the Inamori Foundation — established by Kyocera founder Dr. Kazuo Inamori — to individuals and groups worldwide who have contributed significantly to the scientific, cultural, and spiritual betterment of humankind (converted at present €430.000 per prize category).

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