



Food Mill

Known in France as a *moulin à légumes*, this classic low-tech tool treats food more gently than food processors.

It purees and strains ingredients at the same time, producing a perfectly smooth, even texture. When you turn the crank, a rotating blade pushes foods through a perforated disk into a bowl, leaving unwanted fibers and particles behind.

Cooks make the most of autumn's root vegetables by using a manual food mill to create flavorful purees – the perfect accompaniment to roasted poultry and meats.