



Best Pastry Blender Continues to Receive Great Reviews Since Launch

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Cestari, a company based in Littleton, MA, is proud to announce that the Cestari Pastry Blender has received great reviews since the baking tool was launched. The Cestari Pastry Blender has an overall rating of 4.9 out of 5 stars on Amazon. It was designed to easily blend very cold butter into flour to make pie crust, scones and biscuits. Its cutter is 1.5 mm thick, and the joints are also 1.5 mm thick. This means that the blades are sturdy and won't snap off easily. It has also has an ergonomic, soft, and comfortable grip to prevent sore hands. The strong and durable stainless steel blades of the blender also allow it to be used for other purposes, such as cutting bananas for baby food, mashing avocado for guacamole, or blending cream cheese to make cheese cake.

In one of the most recent reviews, Aaron N. gave the pastry blender five stars and said, "I had been using the one mother had used probably since before I was born. I use that one a lot with making guacamole and making doughs. Finally a tine had broke and I searched reviews and bought this. High price, but totally worth it! Large handle fits my hand, doesn't seem to flex or bend even with stiffer product. I'm glad I spent the extra, as I believe this will outlast me (just as my mothers outlasted her)."

Another example of the highly positive pastry blender reviews was provided by Keith S. He rated the product with five stars and said, "Long time Cestari customer. They stand by their product and it's evident they have a strict standard for quality control from the packaging to the product. This is a high quality pastry blender that matches the expectations I got through experience with their line of knives."

Susan MacDowell from Cestari says, "A flaky crust requires cold butter, which is why our Cestari Pastry Blender has been designed to have strong and durable cutters to go through very cold butter easily and blend butter and flour without clogging. All of our Cestari products are made using the best quality materials, with careful attention to detail, because we value the importance of having our customers truly satisfied."

There are a number of factors that make the Cestari pastry blender stand out among its competitors. For instance, it has four strong blades that allow the blending of the butter with the flour without clogging. Pastry blenders that have five blades tend to clog with butter, which slows down the work of making those flaky pie crusts and biscuits. And the blades are 50 percent thicker compared to that of the competition. This enables them to cut through very cold butter without bending or breaking. The soft grip handle of the Cestari pastry cutter has been ergonomically designed so that it will not be painful for the hands even after making dozens of biscuits and pies for big gatherings. It is easy to care for the Cestari Pastry Blender because it can easily be washed in hot soapy water or cleaned using the dishwasher.

Cestari Kitchen is a family-owned and operated company that was established for the purpose of offering premiere kitchen products, with each kitchen tool supported by a lifetime guarantee. Those who are interested in learning more about what is regarded as the best pastry blender can visit the Cestari Kitchen website.

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For more information about Cestari, contact the company here: Cestari Susan MacDowell 1-978-800-1013 support@cestarikitchen.com Cestari Kitchen 451 King Street Littleton MA 01460

Cestari

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