

MASTERCROQUETTE®

INSTRUCTION MANUAL

PACK CONTENTS

- 1 × Base tray
- 1 × Forming grid
- 1 × Ejector (parts can be taken apart)

1. BASE TRAY

Pour your freshly made mixture into it.



2. FORMING GRID

Divides the mixture into 30 equal portions.



3. EJECTOR

Pushes all the croquettes out at once without getting your hands messy.



INSTRUCTIONS FOR USE

Follow these 5 simple steps

1. Pour in the freshly made mixture

Prepare your mixture and carefully pour it into the base tray. Do not exceed the internal fill line. If the mixture is thick, use a spatula; if it is runny, gently move the tray to level it.

2. Insert the forming grid

Check its position: the forming grid has two positions. Choose the one that allows it to fit all the way down. Press it down until it touches the bottom. The mixture will rise and fill all the cylinders.



3. Rest and chill

Place the device in the fridge and leave it until the mixture has cooled. Chef’s tip: touch the underside of the base tray in the centre. When the plastic feels thoroughly chilled, the mixture is ready to release.

4. Release the croquettes

Take the device out of the fridge and lift the forming grid:

CASE A - The mixture lifts out with the forming grid

Rotate the forming grid 180° and rest it in the raised position on the base tray. Place the ejector on top and press. The croquettes will come out fully shaped onto the base tray.

CASE B - The mixture stays in the base tray

Done! The croquettes are already fully shaped. You do not need to use the ejector.

5. Coat and enjoy

Coat them in egg and breadcrumbs. Your usual recipe, with a chef’s technique.

RECOMMENDED BASIC RECIPE

- 1 litre of milk
- 100 g of fat (butter and/or oil)
- 125-130 g of flour
- 200 g of your favourite ingredient (finely chopped)

INGREDIENTS IN SMALL PIECES

Chop the filling ingredients into small pieces, avoiding large chunks. This allows the forming grid to reach all the way to the bottom and shape all 30 croquettes properly.

Important: always leave some space in the base tray so the mixture does not overflow when you insert the forming grid.

TIP: COATING WITHOUT MESSY HANDS

1. Place the croquettes in a food container with 1 beaten egg.
2. Close the lid and shake gently until they are coated.
3. Drain off the excess egg and add 150 g of breadcrumbs to the same container.
4. Close the lid and shake again.

Perfect croquettes. Spotless kitchen.

** The recommended basic recipe is an example of a béchamel mixture. MasterCroquette® also works with potato-based or similar mixtures. Adapt the chilling time to their consistency, and you’re ready to go.*



CLEANING AND MAINTENANCE

Dishwasher

All parts are dishwasher safe (top rack, max. 60 °C). Take the ejector apart and place its parts with the openings facing downwards so water does not collect inside.

By hand

You do not need to take the ejector apart if you prefer not to. Use a soft sponge (yellow side) and mild, pH-neutral washing-up liquid. Avoid abrasive scouring pads: they scratch the plastic and create tiny pores where the mixture can stick.

Storage

Store the parts clean and dry, resting loosely rather than fitted together. Leave them unassembled so air can circulate and prevent odours.

Tip

If the plastic parts slide less smoothly over time, a drop of cooking oil on the side guides will help.

SAFETY INFORMATION

- No blades or sharp edges: safe to handle when cold.
- Freshly made mixture can cause burns. Take care when pouring it.
- Not suitable for ovens, microwaves or direct heat.
- Supervise children during use.
- Materials: ABS and technical-grade PP, suitable for contact with food.

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