nordic
CHEFS

Croustades & rosettes

9 recipes & essential techniques
For canapés, amuse-bouches & sweet bites.



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Working with the iron

A thin coating. A clean release. A shell ready for your next idea.



FiveMount in use · five matching shells per cycle.

1 **Heat thoroughly**

Use the temperature stated in your recipe. Heat the mold in the oil, then drain off the excess before dipping.

2 **Coat with control**

Stir rested batter gently. Dip evenly and keep the top rim clear so the shell can release.

3 **Set, release & finish**

Let the coating set before releasing. Finish frying freely in the oil, turning gently for an even result.

Consistency starts between batches

Let the oil recover. Avoid whipping air into the batter. Drain finished shells and cool completely before storing; add moist fillings close to service.

One system.
Three ways to work.

Choose the production level that fits your kitchen.
The mold defines the shape. The setup defines the batch.



1 SHELL PER CYCLE

Single

One mold and a compatible handle. For precise work, small batches and developing new dishes.



2 MATCHING SHELLS PER CYCLE

Double

Two identical molds on a double handle. A steady rhythm when one at a time is no longer enough.



5 MATCHING SHELLS PER CYCLE

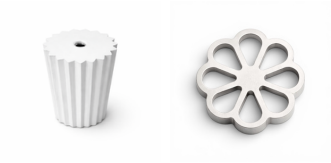
FiveMount

Five identical molds, the mount and a straight handle. Built for larger batches and repeatable preparation.

Choose your setup & mold
Scan or visit nordic-chefs.com/croustade-systems

Change the shape. Change the expression.

Interchangeable molds let you develop new dishes around the same compatible handle system.



Heat for crispness

A hot mold picks up a thin layer of batter. Fry and release to create a light shell for savoury or sweet fillings.

Croustade Mold · classic cups
Rosette Iron Mold · delicate shells
Royale · precise finishing



Freeze for freshness

A frozen mold shapes a warm agar base into a delicate jelly shell. The shell itself brings colour, acidity and flavour.

Small Flower · cucumber & mango
Tartelette · recommended for lemon
Croustade Mold · apple vinegar

Build around your menu

Already have a compatible handle? Add molds as your menu changes. Double and FiveMount use matching molds; Ring and Beignet are Single-only.

Find your shape.

Three molds from this collection.
Choose the shell that suits your next dish.



CLASSIC CUP

Croustade Mold

A crisp cup for savoury or sweet fillings.
Try Classic, Pie Tee or dark rye. Recipes: pages 7–9.



DELICATE ROSETTE

Rosette Iron Mold

An open, delicate shell for a carefully finished bite.
Try Eric Vildgaard’s recipe on page 11.



DEFINED FORM

Royale Mold

A defined shape for a composed bite.
Try Marcus Jernmark’s pig’s blood recipe on page 10.

Explore more shapes
Scan to find a mold for your menu.

Classic croustade

A crisp, light shell for savoury and sweet fillings.

MOLD · VIEW ONLINE
Croustade Mold
Hot iron · 170°C



Ingredients

- 125 g Manitoba flour
- 125 g water
- 75 g boiled beer, cooled
- 9 g olive oil
- 4 g salt
- 2 g sugar
- 2 eggs

Method

1. Heat neutral frying oil to 170°C. Heat the iron thoroughly in the oil.
2. Whisk water, cooled beer, eggs, salt and sugar together. Incorporate the olive oil. Sift in the flour and fold gently, avoiding overmixing.
3. Pass through a fine sieve. Rest for at least 30 minutes; prepare a day ahead for full hydration.
4. Drain excess oil from the iron. Dip evenly into the batter without covering the top edge. Adjust the dip to control shell thickness.
5. Hold above the oil for 1–2 minutes until the coating dries slightly.
6. Lower into the oil without touching the pan base initially. After 5–10 seconds, once set, briefly touch the base if a flat bottom is needed.
7. Release gently and fry until golden and crisp. Drain and cool completely before storing.

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Pie Tee shells

A thin cup made with wheat, rice flour and cornflour.

MOLD · VIEW ONLINE
Croustade Mold
Hot iron · 170–175°C



Ingredients

- 100 g all-purpose flour
- 40 g rice flour
- 20 g cornflour / cornstarch
- 2 g fine salt
- 1 large egg, about 50 g
- 200 ml cold water
- Neutral oil for frying

Method

1. Whisk the flours and salt together. Add the egg, then gradually whisk in the cold water until smooth and fluid.
2. Strain through a fine sieve. Rest for 30 minutes. Stir gently before use and between batches as the starch settles.
3. Heat oil to 170–175°C. Preheat the iron in the oil for 10–15 minutes.
4. Lift the iron, drain excess oil and briefly touch it to absorbent paper. Dip into batter, leaving the top 1–2 mm uncovered.
5. Return to the oil. Once the coating sets and colours lightly, release the shell carefully. Finish frying without the mold until crisp and golden.
6. Drain on a rack or absorbent paper. Cool completely before storing. Fill close to service.

Nordic Chefs · Watch the technique online

Dark rye croustade

Dark rye bread blended into a crisp shell.

MOLD · VIEW ONLINE
Croustade Mold
Hot iron · 175–180°C



Ingredients

- 100 g dark rye bread, including crusts
- 150 g milk
- 1 egg
- 70 g plain flour
- 20 g cornflour
- 3 g salt

Method

1. Put the dark rye bread, milk, egg, plain flour, cornflour and salt in a blender.
2. Blend until completely smooth.
3. Rest the batter for 30 minutes.
4. Dip a hot croustade iron into the batter.
5. Fry at 175–180°C until the shell is dark and crisp.

To Serve

Arnis serves the shell with chicken liver mousse with gin, caramelised onion, blackberry–apple vinegar gel, chive aioli and thyme.

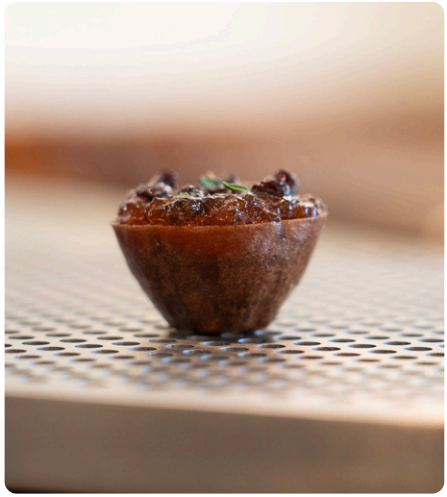
Shell recipe. Prepare the suggested fillings separately.

Recipe by Arnis Ansons · @arnis_ansons

Pig’s blood croustade

A firmer shell developed with Marcus Jernmark.

MOLD · VIEW ONLINE
Royale Croustade Mold
Hot iron · 160°C



Ingredients

- 200 g cake flour
- 60 g dark rye flour
- 270 g beer
- 150 g water
- 100 g pig’s blood
- 12 g sugar · 12 g salt
- 20 g melted butter
- 100 g whole egg

Method

1. Combine the beer, water, sugar and salt.
2. Add the cake flour and dark rye flour. Whisk until smooth.
3. Add the pig’s blood and mix fully.
4. Whisk the eggs separately, then incorporate them.
5. Add the melted butter.
6. Pass the batter through a fine sieve and let it rest before frying.
7. Use a heated Royale mold to coat with batter and fry at 160°C.

The batter gives a firmer, denser shell. The Royale mold was developed with Marcus Jernmark for controlled filling and clean release.

Recipe by Marcus Jernmark

Rosette buñuelo

Eric Vildgaard's recipe from Restaurant Jordnær.

MOLD · VIEW ONLINE
Rosette Iron Mold
Hot iron · 180–190°C



Ingredients

- 230 g Manitoba flour
- 16 g fine salt
- 260 g filtered water
- 160 g boiled beer, cooled
- 5 g sugar
- 215 g whole eggs
- 16 g extra virgin olive oil

Method

1. Combine water, cooled beer, salt and sugar. Whisk in the flour slowly. Beat the eggs separately and fold them in, then add the olive oil.
2. Strain through a fine sieve. Refrigerate for at least 24 hours. Optional: vacuum seal to remove air bubbles.
3. Heat oil to 180–190°C. Preheat the rosette iron in the oil for at least 15 minutes.
4. Drain excess oil and dip into the batter without covering the top edge. Let the coating dry briefly for 1–2 minutes.
5. Lower gently into the hot oil. Avoid prolonged contact with the pan base, which can overcook the shell.
6. When the edges turn golden, gently shake or nudge the shell off. Finish frying freely until crisp and evenly coloured.
7. Lift out with tweezers or tongs. Drain, cool completely and store airtight in a cool, dry place, or fill for service.

Eric Vildgaard · Restaurant Jordnær · Watch online

Working with agar

A Frozen Mold

These four recipes form shells around a thoroughly frozen mold. The agar base sets against the cold surface. Allow the coating to set before gently releasing it.

Follow each recipe’s own temperature and dipping time.

Recipe Checkpoints

Cucumber: weigh the strained juice. Use agar at 3% of that weight. Heat only a portion of the juice to help preserve its green colour.

Mango & lime: use 3 g agar for the listed quantities. Boil fully, skim foam and keep fluid in a warm water bath. Dip for 4–5 seconds.

Lemon: use agar at 3% of the complete mixture’s weight before adding agar. Boil, cool to approximately 55°C and dip for around 5 seconds.

Apple vinegar: the published method specifies cooling to room temperature, then dipping for 5 seconds. Observe the base closely; it must still be fluid enough to coat the mold.

Prepare moist fillings separately and add close to service.

Cucumber jelly croustade

Cucumber, celery, spinach and garlic. A cold-set shell by Arnis Ansons.

MOLD · VIEW ONLINE
Small Flower Croustade
Frozen mold · warm agar base



Ingredients

- 250 g cucumber
- 100 g celery stalks
- 1 garlic clove
- 1 handful spinach
- 1 pinch salt
- 150 ml water
- Agar-agar: 3% of strained juice weight (400 g = 12 g).

Method

1. Blend cucumber, celery, garlic, spinach, salt and water until smooth. Strain through a fine sieve or muslin.
2. Weigh the strained juice. Multiply its weight by 0.03 to calculate the agar-agar.
3. Reserve a little juice in a saucepan, enough to disperse the agar. Whisk in the agar and bring to a boil, stirring until fully dissolved.
4. Transfer to a bowl. Gradually stir in the remaining cold juice, working quickly until smooth. Heat only a portion to preserve the green colour.
5. Keep the mixture fluid in a warm water bath.
6. Dip thoroughly frozen Small Flower molds into the warm mixture for a few seconds, until a sufficiently thick layer sets. Lift out and drain.
7. Gently release once set. Serve with crab, horseradish cream and pickled Brussels sprouts.

Recipe by Arnis Ansons · @arnis_ansons

Mango & lime jelly basket

Mango, lime and chilli. A delicate basket for ceviche.

MOLD · VIEW ONLINE
Small Flower Croustade
Frozen mold · 4–5 second dip



Ingredients

- Juice of 2 limes, divided
- 1 chilli
- 5 g brown sugar
- 200 ml water, divided
- 50 g mango
- 3 g agar-agar

Method

1. Blend the juice of 1½ limes with the chilli, brown sugar, mango and 100 ml water until smooth.
2. Strain through a fine sieve. Add the remaining ½ lime's juice, the other 100 ml water and the agar. Whisk well.
3. Bring to a full boil, whisking continuously to dissolve the agar.
4. Pour into a narrow container deep enough for dipping. Skim foam from the surface and keep the mixture fluid in a warm water bath.
5. Freeze the mold until thoroughly cold. Dip into the liquid for 4–5 seconds, then lift out slowly.
6. Let the coating set before carefully removing the basket.

To Serve

Keep chilled. Fill with ceviche, mango, passion fruit gel and edible flowers just before service. Prepare these fillings separately.

Recipe by Arnis Ansons · @arnis_ansons

Lemon gel croustade

A cold-set lemon shell with a clean, acidic finish.

RECOMMENDED MOLD · VIEW ONLINE
Tartelette Croustade Mold
Frozen mold · base at approx. 55°C



Ingredients

- 300 ml water
- 120 ml lemon juice
- 120 g sugar
- 1 pinch salt
- Agar-agar: 3%*
- Mint and oregano to serve

Method

1. Weigh water, lemon juice, sugar and salt together. Add 3% agar by weight and bring to a boil.
2. Transfer to a metal container and allow to cool.
3. Freeze the croustade iron thoroughly before use.
4. When the lemon base reaches approximately 55°C, dip the frozen iron for around 5 seconds.
5. Lift out and allow the shell to set for a few seconds. Release carefully.

To Serve

Serve with whipped sour cream, salted cucumber, mint, oregano and garden herbs. Prepare these fillings separately.

*Agar calculation

Weigh the water, lemon juice, sugar and salt together before adding agar. Multiply this weight by 0.03. Example: 500 g mixture requires 15 g agar-agar.

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Apple vinegar croustade

Apple juice and cider vinegar shaped on a frozen iron.

MOLD · VIEW ONLINE
Croustade Mold
Frozen mold · 5 second dip



Ingredients

- 300 ml natural apple juice
- 100 ml apple cider vinegar
- 40 g sugar
- 3 g agar-agar

Method

1. Freeze the Croustade iron for a few hours until thoroughly frozen.
2. Combine apple juice, cider vinegar, sugar and agar in a saucepan. Bring to the boil.
3. Let the mixture cool to room temperature, keeping it fluid enough to coat the mold.
4. Dip the frozen iron into the mixture and hold for around 5 seconds.
5. Lift out and allow the shell to set. Carefully release it from the iron.

Technique Note

Keep the mixture fluid enough for dipping. Watch the chef's technique online.

Shell recipe. The photographed filling and garnish are serving suggestions.

Recipe by Arnis Ansons · @arnis_ansons

Troubleshooting

Batter Will Not Coat The Iron

The iron may be too cool, too oily or the batter too thin. Reheat the mold, drain briefly and test again. Stir settled batter gently.

Shell Will Not Release

Check that batter has not covered the top rim. Let the coating set in the oil before carefully loosening an edge.

Thick Or Greasy Shells

Check batter consistency and oil temperature. Allow the oil to recover between batches. Follow the recipe’s temperature, rather than using one setting for every batter.

Browning Too Quickly

Check for excessive heat and tired oil. Monitor colour, smell and sediment. Replace degraded oil rather than compensating with a shorter fry.

Shells Soften After Frying

Cool completely before sealing. Keep wet fillings separate and fill close to service.

For gel shells, check the recipe’s agar dose, base temperature and whether the mold is thoroughly frozen.

Storage & service

Fried Shells

Drain on a rack or absorbent paper. Cool completely before sealing in an airtight container. Store in a cool, dry place.

Fill close to service, particularly when using dressing, gels or other moist components.

Gel Shells

Keep the mango basket chilled, as directed in its recipe, and add ceviche immediately before service. Handle set shells gently and prepare the filling separately.

Oil & Workflow

Use a neutral oil suited to the recipe’s temperature and your kitchen’s allergen policy. Monitor oil quality and temperature recovery.

Cleaning & care

Wash the molds and handle by hand with warm water and soap. Avoid the dishwasher and scratching the metal. Dry thoroughly before storage or heating in oil.

Find your next mold

Your first setup

Start with Single and a compatible mold. Already have a handle? Explore more molds for crisp shells and delicate gels.



Create more in every batch.
Double makes two matching shells per cycle; FiveMount makes five. Scan to explore your setup.

YOUR SIGNATURE SHAPE
We develop custom croustade molds around your idea or dish.
Contact us to explore the possibilities: nordic-chefs.com

RECIPES & THANKS
Arnis Ansons · Cucumber, mango & lime, dark rye, apple vinegar.
Eric Vildgaard, Restaurant Jordnær · Rosette / buñuelo.
Marcus Jernmark · Pig's blood croustade.
Nordic Chefs · Classic croustade, Pie Tee and lemon gel.
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Explore molds, recipes & techniques.
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