

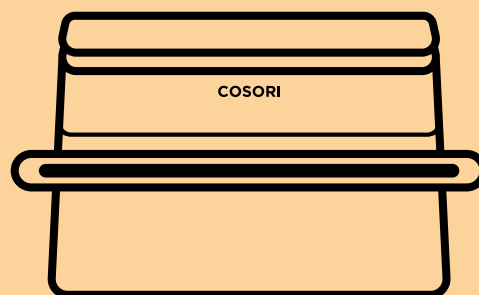
COSORI

WELCOME TO THE TABLE



• Welcome to the *table!*

20 recipes for
Cosori Dual Blaze TwinFry



Recipe credits:
Chef Allan Roosch Lara Silva

Step into the kitchen of your future — where stories are shared, laughter echoes, and memories are made. Here you'll find the beating heart of your home: the kitchen table, a symbol of warmth, comfort, and connection. And the place where family is formed; because family means always having a seat at the table.

At COSORI, we believe in the power of food to nourish both body and soul. Food is the special ingredient in all of life's milestones. A child's first taste of a chewy chocolate cookie; Sunday roast beef dinner with friends and neighbours; the last slice of grandma's banana bread with a loved one. Life happens at the kitchen table.

Yet in today's fast-paced world, finding time to gather for family meals can feel like a luxury. That's why we're thrilled to share this collection of recipes, carefully crafted to simplify your cooking journey. Each of these dishes has been lovingly prepared and tested by our dedicated chef to ensure that you too can enjoy flavourful, wholesome meals with minimal effort. Whether you're cooking for family or hosting friends, mealtime can become a magical and daily celebration filled with love and the irresistible aromas of a new recipe of apple pie, savoury currywurst, and many other culinary delights.

This tale is set at the table you set. So grab a plate and pull up a chair. The memories you whip up will last for generations.

Love from our family to yours,

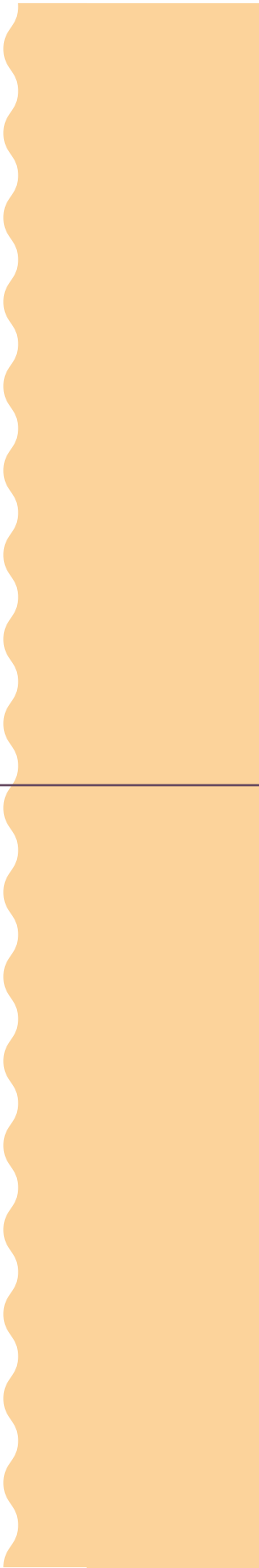
COSORI

COSORI



Welcome to the *table!*

20 recipes for
Cosori Dual Blaze TwinFry



IN DEX



COSORI

STARTERS

- Crispy Cauliflower Buffalo Bites
- Party-Time Cheese Balls
- Good Morning Egg Cups and Sourdough Toast
- Zesty Lemon-Pepper Shrimp
- Rising-Sun Miso Eggplant and Green Beans
- The Gourmand's Reibekuchen
- Tender Beef Buns
- Not-So-French Toast and Bacon

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MAIN DISH

- Chicken and Veggie Rice Bowl
- Balanced Plate Roast Chicken and Vegetables
- Delicious, Nutritious Chicken Wings and Sweet Potato Fries
- The Best Currywurst
- Sweet and Savory Pork Tacos
- Juicy Pork Tenderloin With Brussels Sprouts
- Sunday Dinner Roast Beef
- Earthy Vegan Kebabs

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DESSERT

- Grandma's Banana Bread
- Classic Carrot Cake
- New-Fashioned Apple Pie
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Find the video recipes in

SCAN THIS QR CODE



Crispy Cauliflower Buffalo Bites

WE WILL COOK

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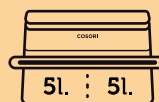
- CRISPY CAULIFLOWERS
- GARLIC DIP



STARTERS



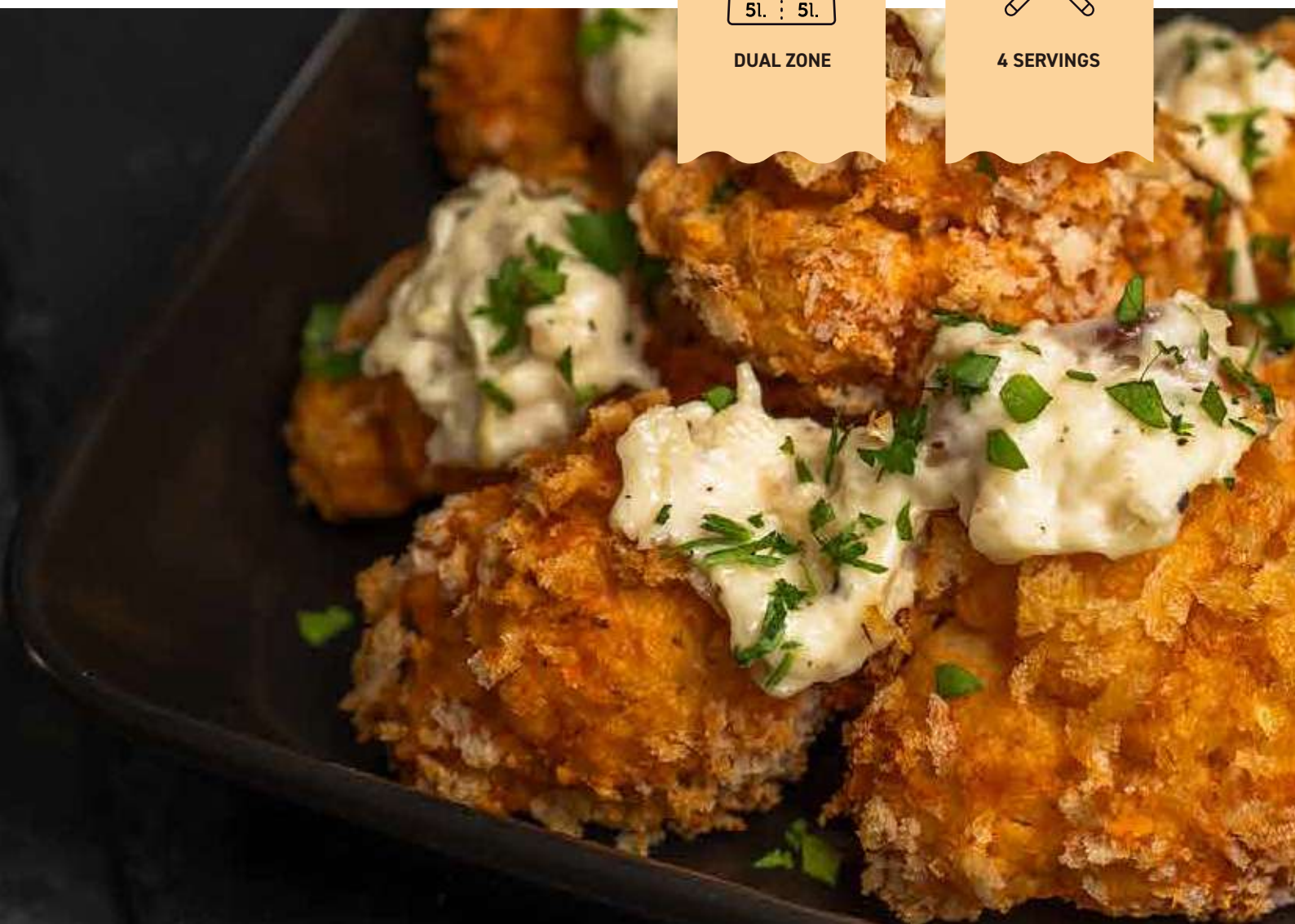
60 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

-  Oil Spray
-  **1 Head** Cauliflower, cooked for 5 min
-  Olive oil
-  **80 g** Corn Flour
-  **120 g** Flour
-  **2 Tsp** Smoked Paprika
-  **2 Tsp** Garlic Granules
-  **1 Tsp** Salt
-  **1 Tsp** Pepper
-  **230-345 ml** Water
-  Panko Flour
-  **1 Cup** Mayonnaise
-  **2 Bulbs** Garlic
-  **1 Tsp** Salt
-  **1/2 Tsp** Pepper
-  **1/2 Cup** Fresh Parsley
-  **2 Tsp** Lemon Juice

Items Needed: Aluminum foil.

STEPS

-  Select Zone 1 and the Roast function, then preheat at 180°C.
-  Cut the top off each garlic bulb to expose the cloves.
-  Drizzle olive oil over the exposed cloves and season with salt, pepper, and fresh thyme.
-  Wrap each garlic bulb individually in aluminium foil to seal.
-  Place the wrapped garlic bulbs in the preheated basket and roast for about 20 minutes, or until the garlic cloves are soft and caramelized.
-  Once roasted, remove the garlic bulbs from the air fryer and allow them to cool slightly.
-  Squeeze the roasted garlic cloves out of their skins into a mixing bowl.
-  Mash the roasted garlic cloves using a fork until they form a smooth paste.
-  Add mayonnaise to the bowl with the roasted garlic paste.
-  Mix the roasted garlic paste and mayonnaise together until well incorporated.
-  Season the garlic dip with additional salt, pepper, and a squeeze of lemon juice to taste. Adjust the seasoning according to your preference.
-  Finely chop fresh parsley and sprinkle it over the garlic dip for added flavour and presentation.
-  Transfer the garlic dip to a serving bowl.
-  Divide the cauliflower into small florets.
-  Place the florets in boiling water and cook for 3 minutes until slightly tender.
-  Drain the cauliflower and transfer it to a bowl of cold water to stop the cooking process. Set aside.
-  Drizzle olive oil over the cooked cauliflower and sprinkle with salt. Toss to coat evenly. Set aside.
-  In a shallow bowl, mix together corn flour, flour, smoked paprika, garlic granules, salt, and pepper.
-  Gradually add water to the dry ingredients, whisking continuously until a smooth batter forms.
-  Dip the cauliflower florets into the batter, ensuring they are evenly coated. Allow excess batter to drip off.
-  After coating in the batter, dip the cauliflower into the panko flour, pressing gently to adhere the breadcrumbs. Ensure the cauliflower is evenly coated.
-  Place the coated cauliflower florets on a tray, ensuring they are spaced apart to allow air circulation.
-  Select Grandzone and the Air Fry function, adjust temperature to 190°C and time to 10 minutes, and press Start/Pause to preheat.
-  Spray oil over the coated cauliflower florets to help them crisp.
-  Place the cauliflower in the air fryer basket in a single layer, ensuring they are not overcrowded.
-  Air fry the cauliflower at 190°C for 12 to 15 minutes, or until they are golden brown and crispy, shaking the basket halfway through cooking for even crispness.
-  Once the cauliflower is cooked to your desired crispness, remove them from the air fryer.



Party-Time Cheese Balls

WE WILL COOK

INDICATOR
COLORS

● CHEESE BALLS



STARTERS



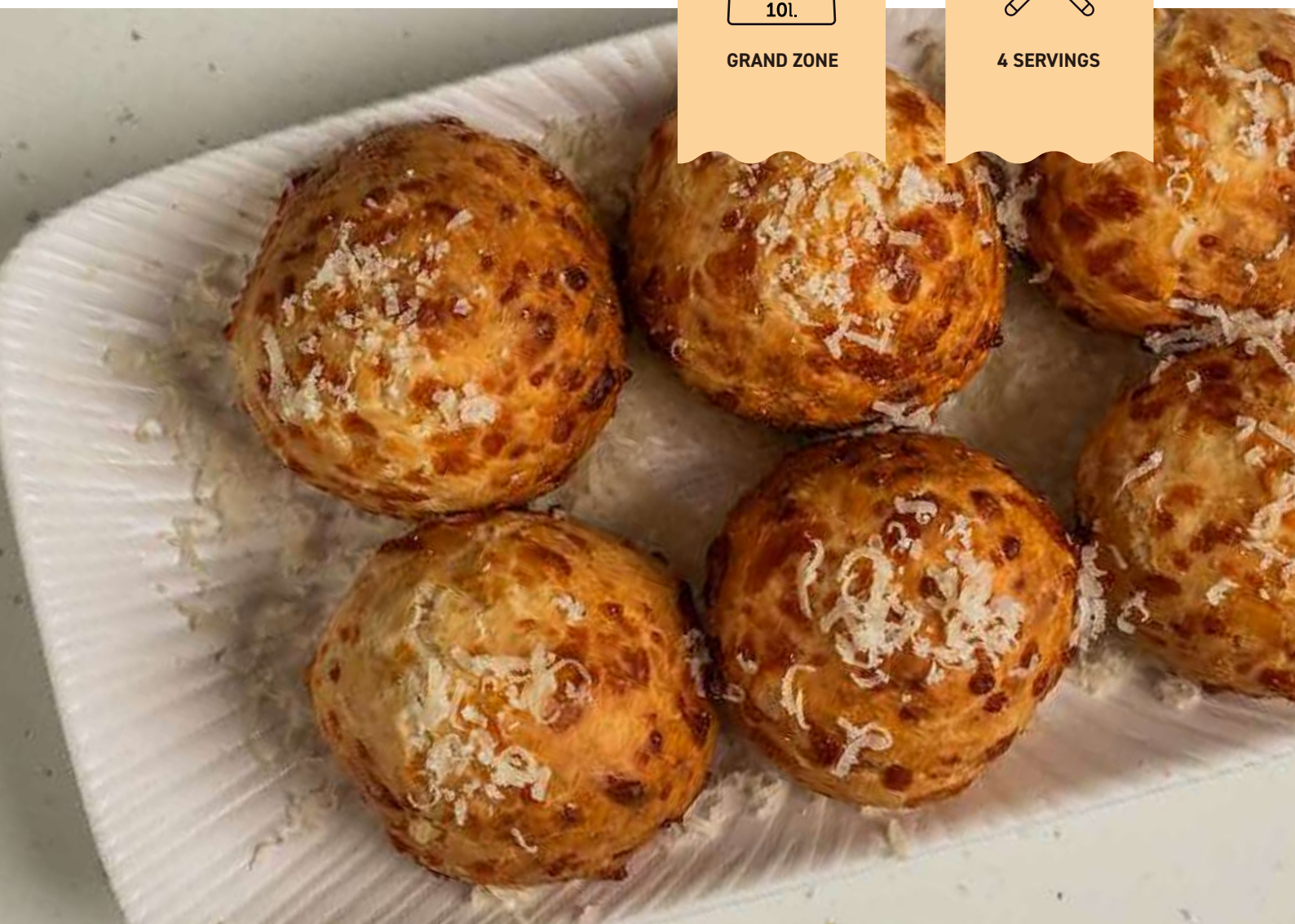
15-30 MIN



GRAND ZONE



4 SERVINGS



INGREDIENTS

- Oil Spray
- 60 g Corn Flour
- 250 g Shredded Mozzarella
- 50 g Grana Padano
- 2 g Salt
- 2 g Pepper
- 2 Eggs

STEPS

- Place all the cheese, eggs, cornflour, salt, and pepper into a large bowl.
- Mix all the ingredients with your hands until you get a smooth dough.
- Roll the mixture into balls of 1 1/2 tablespoons each.
- Refrigerate for 1 hour or until mixture slightly firm.
- Select Grandzone and the Grill function, adjust temperature to 240°C and time to 10 minutes.
- Spray balls with oil.
- Place the balls on piece of parchment paper in the air fryer basket 3 centimetres apart.
- Select Grandzone and the Air Fry function, adjust temperature to 190°C and time to 10 minutes, and cook until golden and cooked through.



Good Morning Egg Cups and Sourdough Toast

WE WILL COOK

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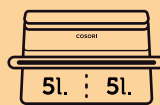
- EGG CUPS
- SOURDOUGH TOAST



STARTERS



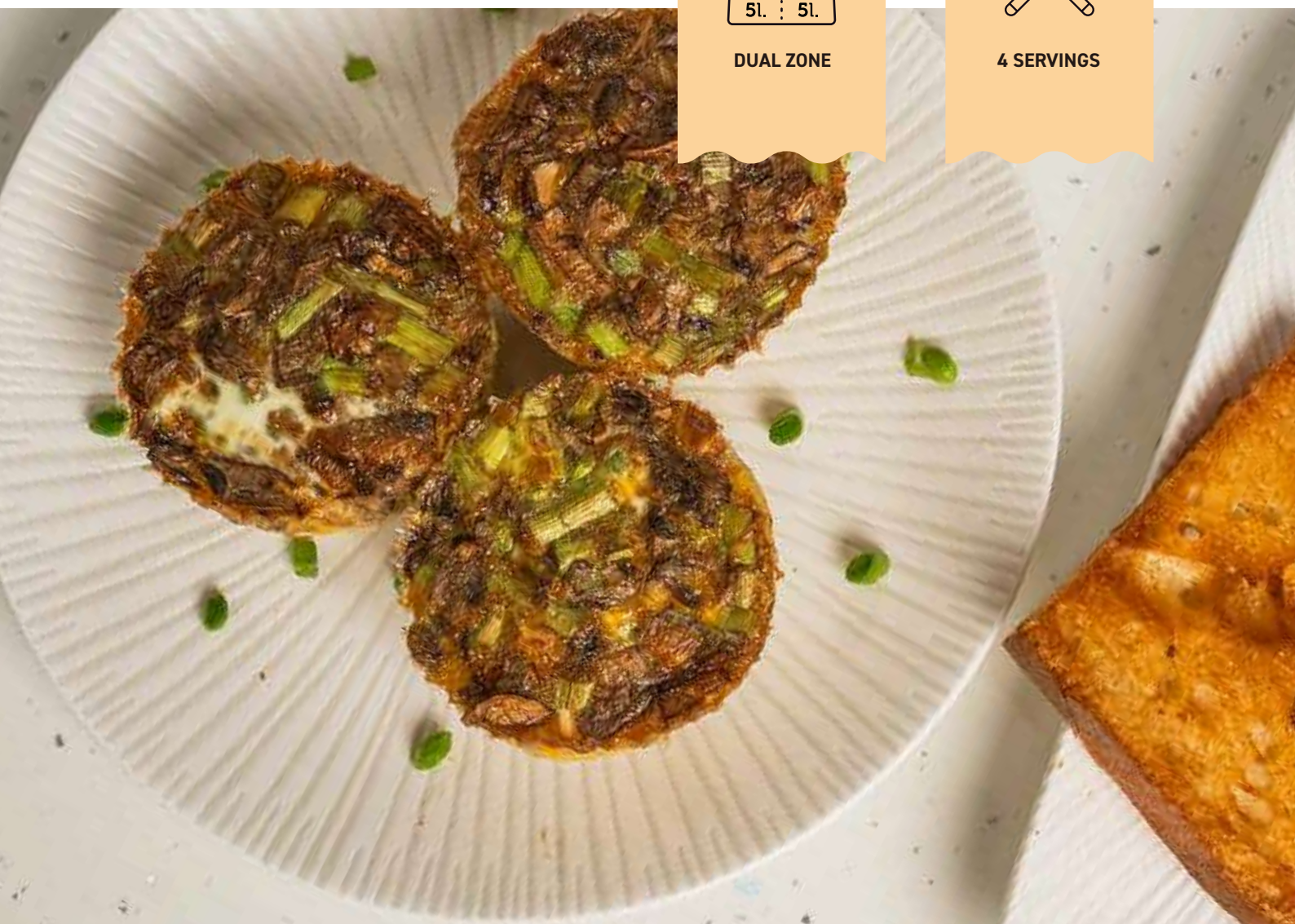
25 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

-  **2 Eggs**
-  **1/2 Cup** Chestnut Mushroom
-  **1/3 Cup** Green Onions
-  **1/2 Tsp** Salt
-  **1/2 Tsp** Pepper
-  **1 Tbsp** Butter

Items Needed: Small bowl, chopping board, knife, whisk, oven safe ramekins.

-  **2 Slices** Sourdough bread
-  **1 Tbsp** Butter

STEPS

-  Select Zone 1 and the Air Fry function, adjust temperature to 180°C and time to 5 minutes, and press Start/Pause to preheat.
 -  Whisk the eggs lightly in a small bowl.
 -  Season the whisked eggs with salt and pepper to taste.
 -  Chop the mushrooms and green onions.
 -  Grease small ramekins with butter.
 -  Divide chopped mushrooms and green onions evenly among the ramekins.
 -  Pour seasoned whisked eggs over the mushrooms and green onions in each ramekin, filling them about 3/4 full.
 -  Place the filled ramekins in Zone 1 of the air fryer.
-
-  Spread butter evenly on both sides of each slice of sourdough bread.
 -  Place the buttered sourdough bread slices in Zone 2.
-
-  Select Zone 1 and the Air Fry function, then adjust temperature to 180°C and time to 12 minutes.
-
-  Select Zone 2 and the Air Fry function, the adjust temperature to 180°C and time to 5 minutes.
 -  Select Sync and press Start/Pause to start cooking.
 -  Once the egg cups are cooked and the bread toasted, remove them from the air fryer.
 -  Serve the egg cups hot, directly in the ramekins.
 -  Serve the sourdough toast alongside the egg cups for a delicious and satisfying breakfast.



Zesty Lemon-Pepper Shrimp

WE WILL COOK

INDICATOR
COLORS

- LEMON PEPPER SAUCE
- GRILLED SHRIMP



STARTERS



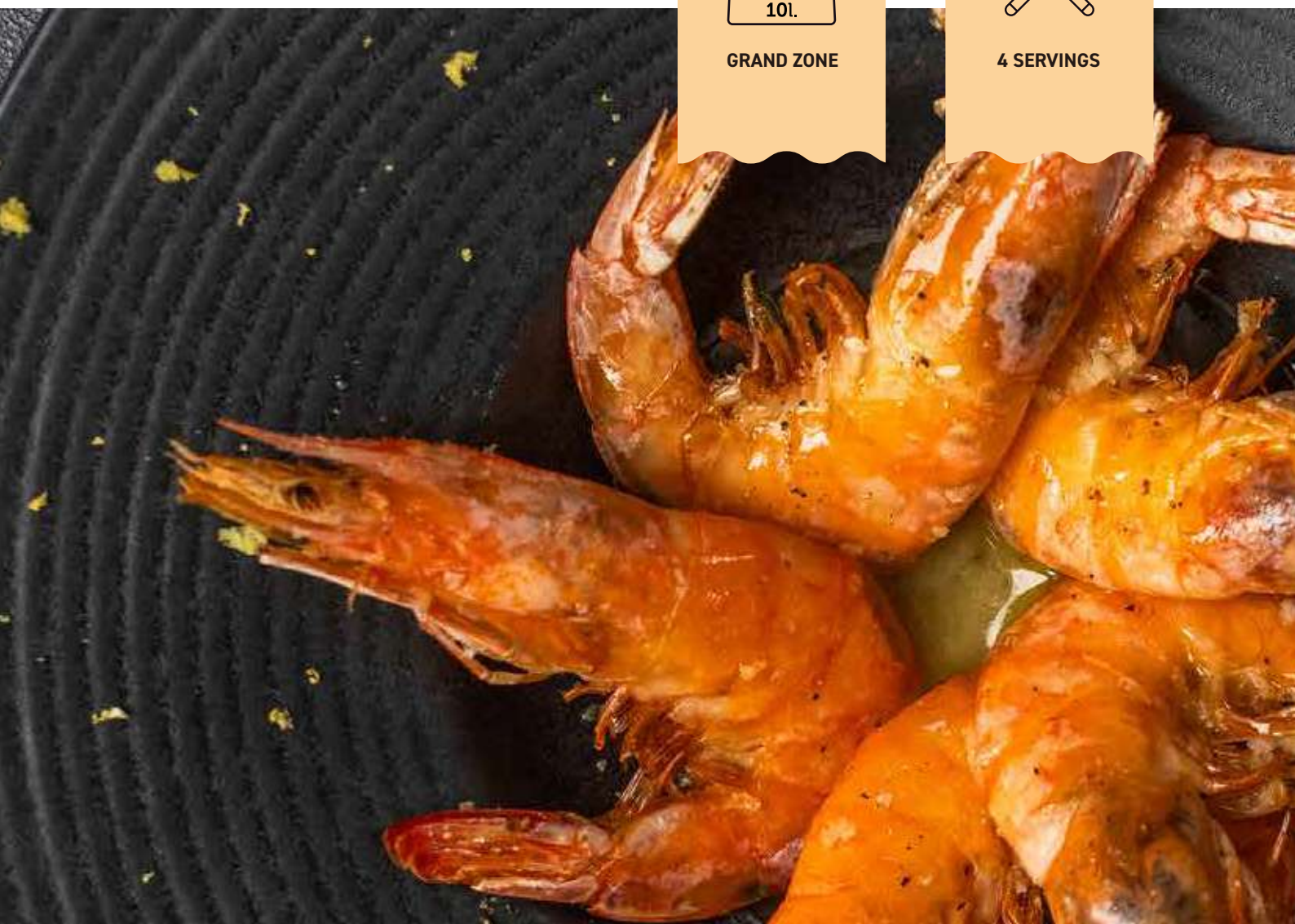
30 MIN



GRAND ZONE



4 SERVINGS



INGREDIENTS

-  **4 Tbsp** Salted Butter
-  **1** Lemon
-  **1/4 Tbsp** Garlic Granules
-  **1 Tbsp** Ground Pepper
-  **2 Pinches** Salt
-  **300 g** King Prawns
-  Olive oil
-  Salt
-  Pepper

STEPS

-  Melt the butter in a small saucepan over low heat. Remove from the heat when it is just melted.
-  Zest and squeeze the lemon to taste directly into the melted butter.
-  Combine the salt, pepper, and garlic granules and stir until evenly mixed.
-  Select Grandzone and the Grill function, then adjust temperature to 240°C and time to 5 min.
-  Remove the prawns from the package and transfer to a plate or chopping board.
-  Dry the prawns using a paper towel.
-  Season the prawns with olive oil, salt, and pepper.
-  Grill the prawns in the air fryer for 5 minutes, flipping them halfway through cooking.
-  Place the grilled prawns in a bowl.
-  Toss the Lemon Pepper Sauce over the prawns. Stir well and serve.



• Rising-Sun Miso Eggplant and Green Beans

WE WILL COOK

INDICATOR
COLORS

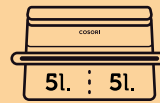
- MISO EGGPLANT
- ASIAN GREEN BEANS



STARTERS



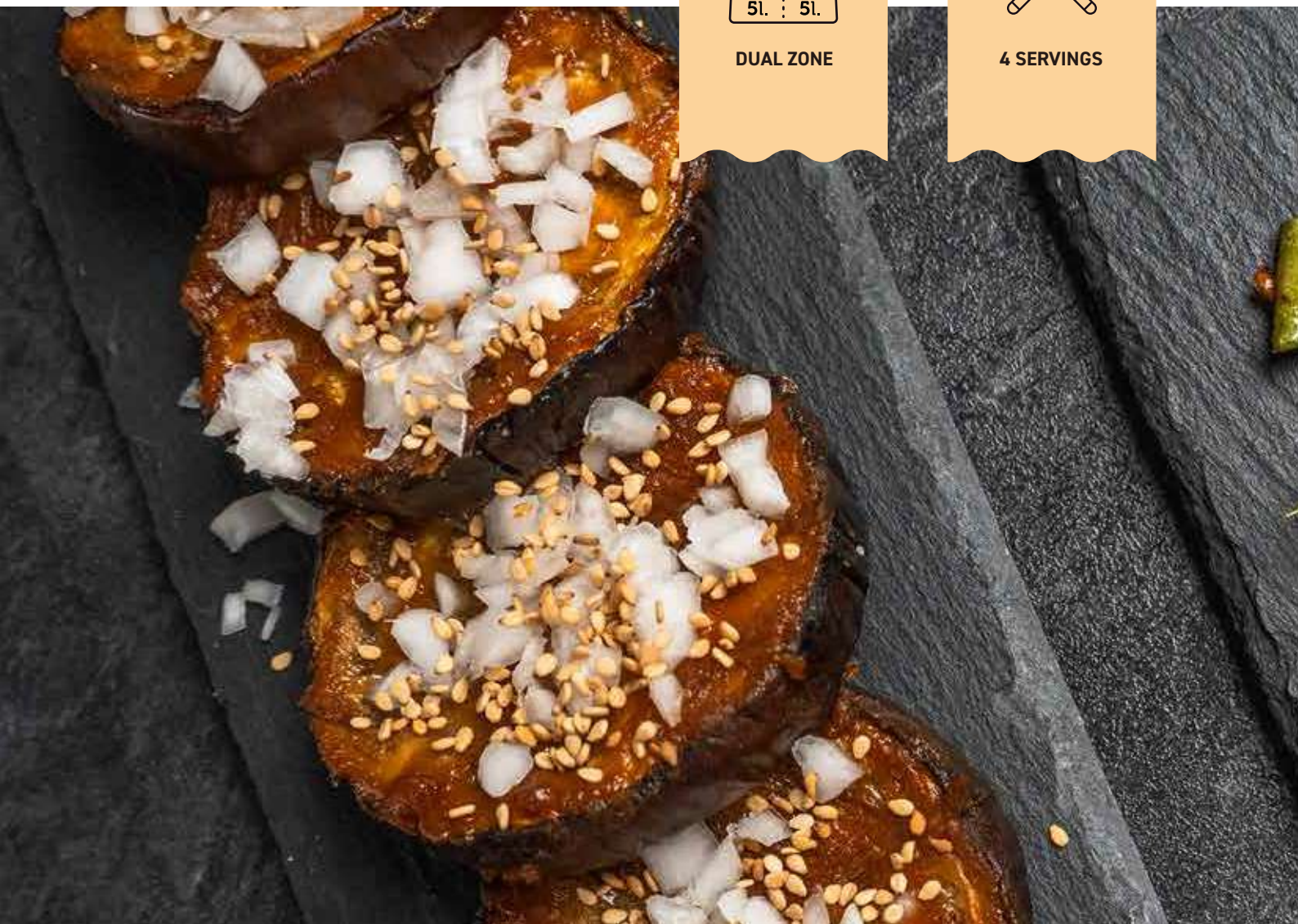
50 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

-  **2 Cups** Green Beans
-  **4 Cloves** Garlic
-  **2 Tbsp** Soy sauce
-  **1 Tsp** Dried Chillies
-  **1 Drizzle** Sesame Oil
-  **2** Eggplants
-  **1 Tbsp** Vegetable Oil
-  **1 Pinch** Salt
-  **2 Tbsp** Honey
-  **3 Tbsp** Mirin
-  **2 Tbsp** Miso
-  **1 Tbsp** Soy Sauce
-  **1 Chopped** Green Onion
-  **1 Tsp** Toasted Sesame Seeds

STEPS

- Chop the green onion and place it in a bowl.
- In a small bowl, mix together the soy sauce, minced garlic, and dried chillies. Add sesame oil to taste. Mix in green beans. Set aside.
- Score the eggplants with a sharp knife, making shallow cuts in a criss-cross pattern on the cut side.
- Drizzle vegetable oil over the scored eggplants and sprinkle them with a bit of salt.
- Preheat the Air Fryer on Grill Mode.
- Add the eggplants with the scored side up and grill them for 15 minutes.
- In a small bowl, whisk together mirin, miso, honey, and soy sauce until smooth. Adjust the quantities to taste.
- Using a brush or spoon, generously apply the miso sauce over the scored side of the eggplants.
- Place the eggplants in Zone 1, scored side up.
- Place the seasoned green beans in Zone 2.
- Select GrandZone and the Grill function, then adjust the timer to 10 minutes, and press Start/Pause.
- Once both the Asian Green Beans and Miso Eggplant are cooked, arrange them on a serving platter.
- Garnish the eggplants with chopped green onions and toasted sesame seeds.
- Serve hot as a delicious and flavourful double dish, perfect for a vegetarian main course or as a side in an Asian-inspired meal!



The Gourmand's Reibekuchen

WE WILL COOK

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● POTATO PANCAKES



STARTERS



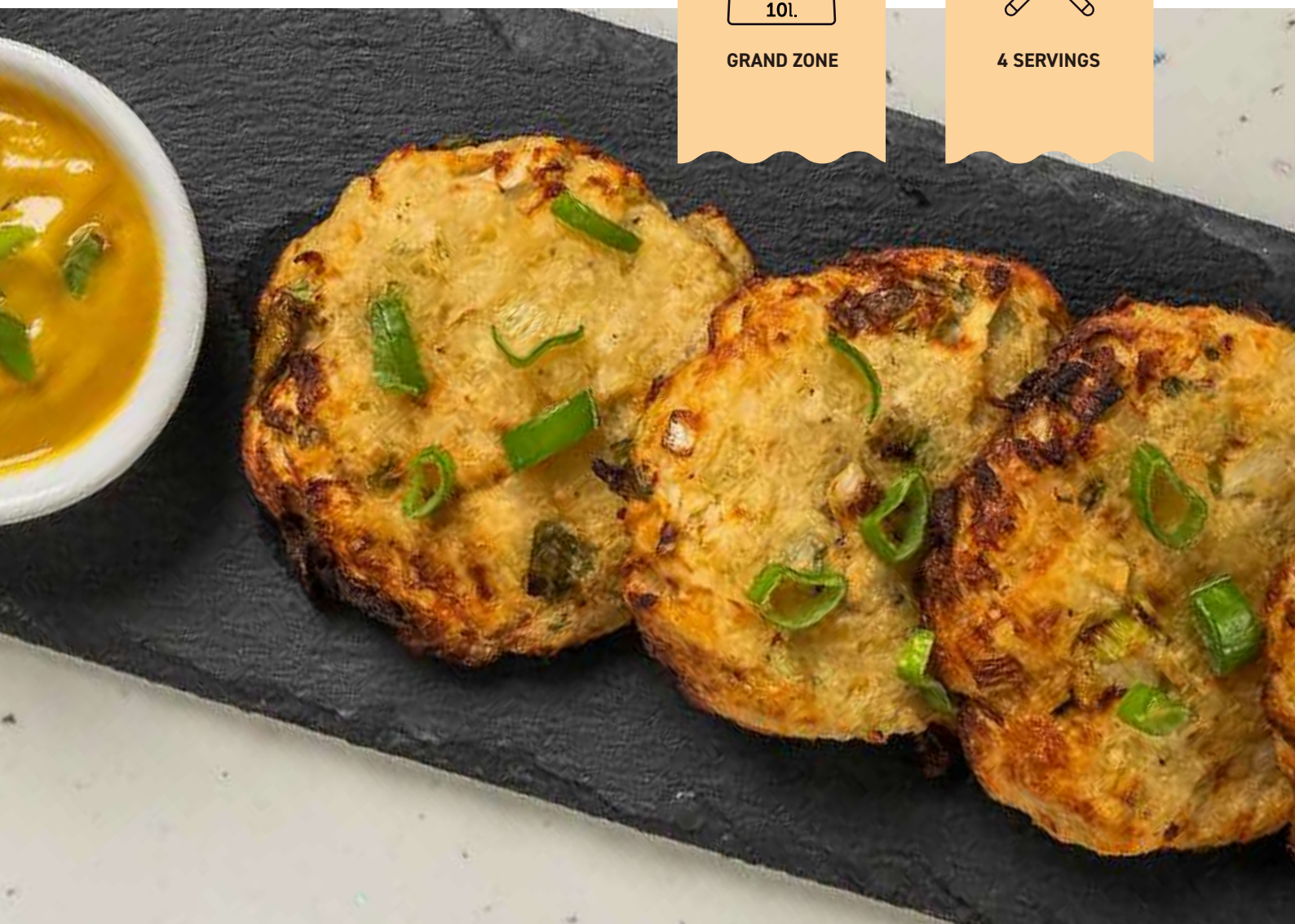
45 MIN



GRAND ZONE



4 SERVINGS



INGREDIENTS

- 4 Potatoes (large)
- 1 Onion (small)
- 2 Eggs
- 1 Tsp Salt
- 1 Tsp Pepper
- 2 Tbsp Green Onions
- Oil Spray

Items Needed: Bowl, grater, cheesecloth or a thin mesh sieve, strainer.

STEPS

- Wash and peel the potatoes.
- Grate the potatoes into a large bowl.
- Place the grated potatoes in a fine mesh sieve or cheesecloth.
- Press down on the potatoes to remove excess moisture and drain them thoroughly using the strainer. This step helps prevent the Reibekuchen from becoming soggy.
- Peel and finely chop the onions.
- Add the chopped onions to the bowl with the grated potatoes.
- Add eggs, salt, pepper, and green onions.
- Mix the ingredients together until well combined. The mixture should be cohesive and evenly mixed.
- Preheat the air fryer to 200°C for 5 minutes.
- Shape handfuls of the potato mixture into flat, round patties. You can adjust the size of the patties according to your preference.
- Lightly spray the air fryer basket with oil to prevent sticking.
- Place the potato patties into the air fryer basket in a single layer, leaving some space between each patty for even cooking.
- Air fry the Reibekuchen at 200°C for about 12 minutes, flipping them halfway through the cooking time to ensure they cook evenly on both sides.
- Once the Reibekuchen are golden brown and crispy on the outside and cooked through on the inside, remove them from the air fryer.
- Serve the Reibekuchen immediately with your desired toppings.



Tender Beef Buns

WE WILL COOK

INDICATOR COLORS

- SHREDDED BEEF
- SOFT BUNS
- PICKLED RED ONIONS



STARTERS



240 MIN



GRAND ZONE



4 SERVINGS



INGREDIENTS

-  **1 kg** Beef Top Rump Joint
-  **2 Tbsp** Mustard
-  **1 Tsp** Salt
-  **1 Tsp** Pepper
-  **1 Tsp** Paprika
-  **500 g** Flour
-  **1 Tbsp** Sugar
-  **1 Tsp** Salt
-  **1/4 Tsp** Yeast
-  **2** Red Onions
-  **1 Cup** Water
-  **1 Cup** Vinegar
-  **2 Tsp** Salt
-  Leek, chopped
-  White Onion, chopped
-  Tomato, chopped
-  **3 Cloves** Garlic
-  **3 Sprigs** Fresh Thyme
-  **2** Eggs
-  **1 Tbsp** Melted Butter
-  **1 Cup** Water
-  **1 Tbsp** Sugar
-  Mayonnaise
-  **To taste** whole spices
(such as peppercorns, mustard seeds, coriander seeds, etc.)

STEPS

-  Pat the beef top rump joint dry with paper towels to remove any excess moisture.
-  Cover the beef with mustard, ensuring it is evenly coated.
-  In a small bowl, mix together salt, pepper, and paprika. Rub this mixture all over the beef.
-  Combine the chopped leek, white onion, tomato, minced garlic, and fresh thyme in a tray and place the beef on top.
-  Wrap the tray tightly with aluminium foil.
-  Insert the tray into the air fryer basket without the divider.
-  Select Grandzone and the Roast function, adjust temperature to 160°C and time to 3 hours and 30 minutes, and press Start/Pause.
-  In a large mixing bowl, combine the flour, sugar, salt, and yeast.
-  Add the egg, melted butter, and water and mix until a sticky dough forms.
-  Use the no-knead technique with stretching and folding every 20 min. for about an hour, until the dough becomes smooth and elastic.
-  Let the dough rise while the beef is slowly roasting. The dough should double in size.
-  In a pot, combine water, vinegar, salt, sugar, and whole spices. Bring the brine mixture to a boil, stirring until the salt and sugar are dissolved.
-  Place the thinly sliced red onions in a clean jar or container.
-  Pour the hot brine over the onions, ensuring they are completely submerged.
-  Let the pickled onions cool to room temperature, then cover and refrigerate for at least a few hours before serving.
-  After the beef is ready, remove it from the air fryer and let it rest at room temperature while you bake the bread.
-  Divide the dough into 8 equal-sized balls.
-  Cover the inside of the air fryer basket with parchment paper (the floor and the walls) to prevent the dough from sticking to the basket.
-  Place the dough balls in the basket and let them rise until they double in size.
-  Make egg wash with the remaining egg. Apply to the balls and bake the bread.
-  Select Grandzone and the Bake function, adjust temperature to 170°C and time to 25 minutes, and press Start/Pause.
-  Bake for 25 minutes, or until the bread is golden brown and sounds hollow when tapped on the bottom.
-  Unwrap the foil from the beef tray.
-  Using two forks, shred the beef into bite-sized pieces, mixing it with the cooked vegetables and herbs in the tray.
- Assemble Sandwiches**
 -  Cut the freshly baked bread rolls into halves.
 -  Spread mayonnaise generously on both halves of the bread.
 -  Layer the shredded beef on one half of the bread.
 -  Spoon the pickled onions over the shredded beef.
 -  Place the other half of the bread on top to complete the sandwich.
 -  Serve and enjoy your delicious shredded beef sandwiches!



Not-So-French Toast and Bacon

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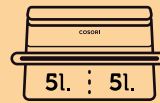
- SAVORY FRENCH TOAST
- CRUNCHY BACON



STARTERS



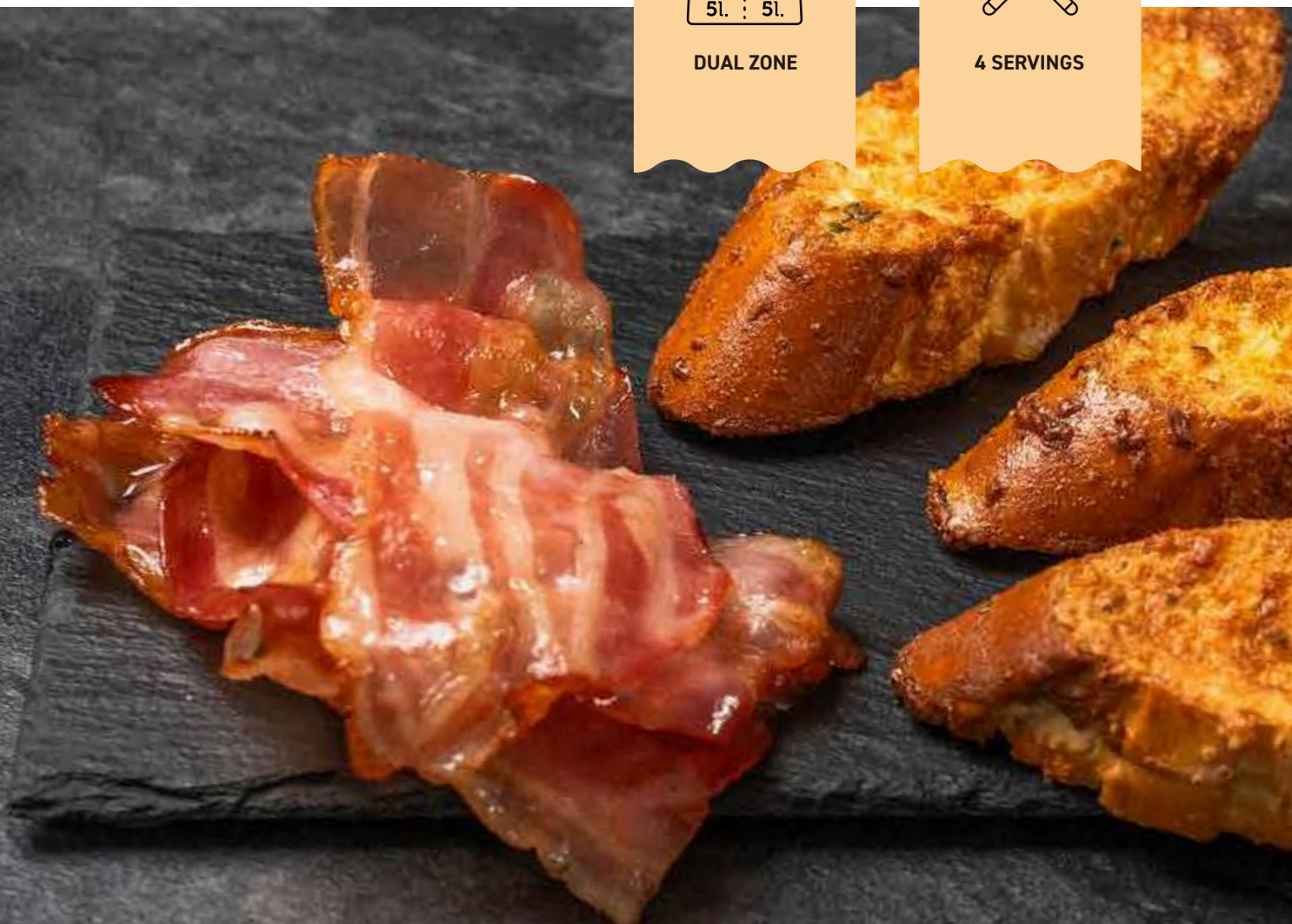
30 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

-  **4-6 Slices** Stale Bread
-  **1/2 Cup** Heavy Cream
-  **2 Eggs**
-  **1/4 Tsp** Salt
-  **1/4 Tsp** Pepper
-  **1/4 Cup** Grated Grana Padano
-  **1/4 Cup** Grated Cheese (cheddar or Gruyère)
-  **2 Tsp** Parsley, chopped
-  **8-12 Strips** Bacon Strips

STEPS

-  Place the bacon strips in Zone 2 of the air fryer, leaving space between each strip.
-  Select Zone 2 and the Air Fry function, adjust temperature to 200°C and set time to 6 minutes, and Press Start/Pause.
-  Cut each slice of bread into desired shapes, such as triangles or rectangles. Set aside.
-  Whisk together heavy cream, eggs, salt, pepper, grated Grana Padano, grated cheese, and chopped parsley in a mixing bowl until incorporated.
-  Dip the bread into the custard mixture, ensuring it is thoroughly coated on both sides. Allow excess mixture to drip off.
-  Arrange the custard-coated bread slices in a single layer in one basket of the air fryer, ensuring they are not overlapping.
-  Select Zone 1 and the Air Fry function, adjust temperature to 180°C and set time to 8 minutes, and press Start/Pause.
-  Air fry the French toast slices flipping halfway through cooking, until they are golden brown and crispy on the outside and cooked through on the inside.
-  Once the French toast slices and bacon strips are cooked to perfection, remove them from the air fryer.
-  Serve the French toast hot, alongside crispy bacon strips.



• Chicken and Veggie Rice Bowl

WE WILL COOK

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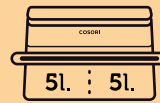
- RICE
- CHICKEN BREAST
- VEGETABLES



MAIN DISH



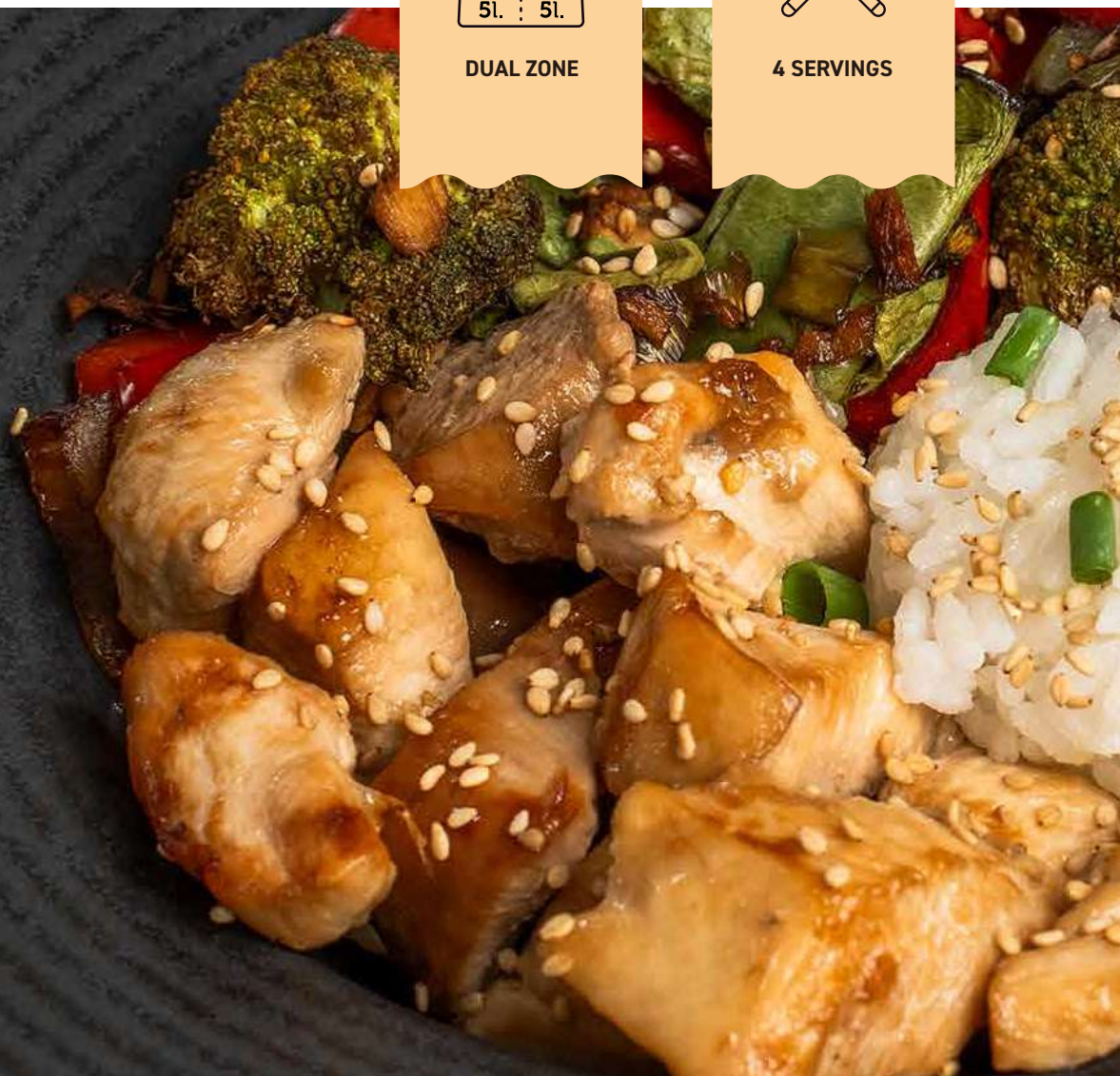
40 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

-  **1 cup** Japanese Glutinous Rice
-  **2 cups** Water

Items Needed: Sauce pan or rice cooker, strainer.

-  **2** Whole chicken breasts; boneless, skinless
-  **2 Tbsp** Soy Sauce
-  **1 Tbsp** Mirin
-  **1 Tbsp** Rice Vinegar
-  **1 Tsp** Sesame Oil
-  **1 Tsp** Sugar
-  **1 Head** Broccoli
-  **250 g** Red Bell Peppers
-  **1** White Onion
-  **1** Bok Choy
-  **100 g** Green Beans
-  **6-10** Mushroom
-  **1/3 Cup** Green Onions
-  **2 Cloves** Garlic
-  **1 Tbsp** Soy Sauce
-  **1 Tbsp** Ginger
-  **1 Tbsp** Sesame Seeds

STEPS

-  Rinse the rice in cold water until the water runs clear.
-  Cook the rice in a rice cooker or in a saucepan according to package instructions. Set aside.
-  In a bowl, mix together soy sauce, mirin, rice vinegar, sesame oil, and sugar to create the marinade for the chicken.
-  Cut the chicken breast into bite-sized pieces.
-  Place the chicken in the marinade and marinate for at least 30 minutes, or overnight in the refrigerator for maximum flavour.
-  Cut the broccoli into florets. Slice the red bell peppers, white onion, and mushrooms. Chop the bok choy and green beans.
-  Season the vegetables with chopped garlic, ginger, green onions, and soy sauce.
-  Place the marinated chicken in the first basket of the air fryer.
-  Select Zone 1 and the Air Fry function, then set temperature to 180°C and time to 10 minutes.
-  In the other basket of the air fryer, place the prepared vegetables.
-  Select Zone 2 and the Air Fry function, then set temperature to 180°C and time to 8 minutes.
-  Press Sync to ensure both baskets will be ready at the same time.
-  Press Start/Pause to begin cooking.
-  Once the chicken and vegetables are cooked, combine them in a bowl and toss gently to mix.
-  Serve the mixed chicken and vegetables over the cooked rice.
-  Garnish with additional green onions or sesame seeds if desired.



Balanced Plate Roast Chicken and Vegetables

WE WILL COOK

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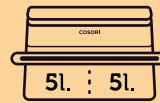
- CHICKEN THIGHS
- ROASTED VEGETABLES



MAIN DISH



15-30 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

- 4 Chicken Thighs
- Salt to taste
- Pepper to taste
- 1 Tsp Paprika
- 1 Tsp Garlic Powder

- 2 Cups Broccoli florets
- 2 Cups Carrots, sliced
- 2 Cups Cauliflower florets
- 1 Large Onion, sliced
- 2 Tbsp Olive oil
- Salt to taste
- Pepper to taste

STEPS

- Season the chicken thighs generously with salt, pepper, paprika, and garlic powder, ensuring both sides are evenly coated. Set aside.
- Cook the broccoli florets, sliced carrots, cauliflower florets in salted boiling water for 3-6 minutes.
- Rinse the vegetables and toss them in cold water.
- In a mixing bowl, toss the broccoli florets, sliced carrots, cauliflower florets, and sliced onions with olive oil, salt, and pepper, to taste.
- Place the seasoned chicken thighs in the first basket of the air fryer with the skin side facing down.
- Spread the seasoned vegetables evenly in the second basket of the air fryer.
- Set both zones to Roast Mode using the Match function, 200°C, and 20 minutes, and press Start/Pause.
- Let it cook for 10 minutes.
- After 10 minutes, pause the air fryer, flip the chicken, and stir the vegetables.
- Close the basket and let it finish cooking.
- Once the chicken thighs and roasted vegetables are cooked, remove them from the air fryer.



Delicious, Nutritious Chicken Wings and Sweet Potato Fries

WE WILL COOK

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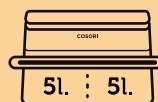
- CHICKEN WINGS
- SWEET POTATOES FRIES



MAIN DISH



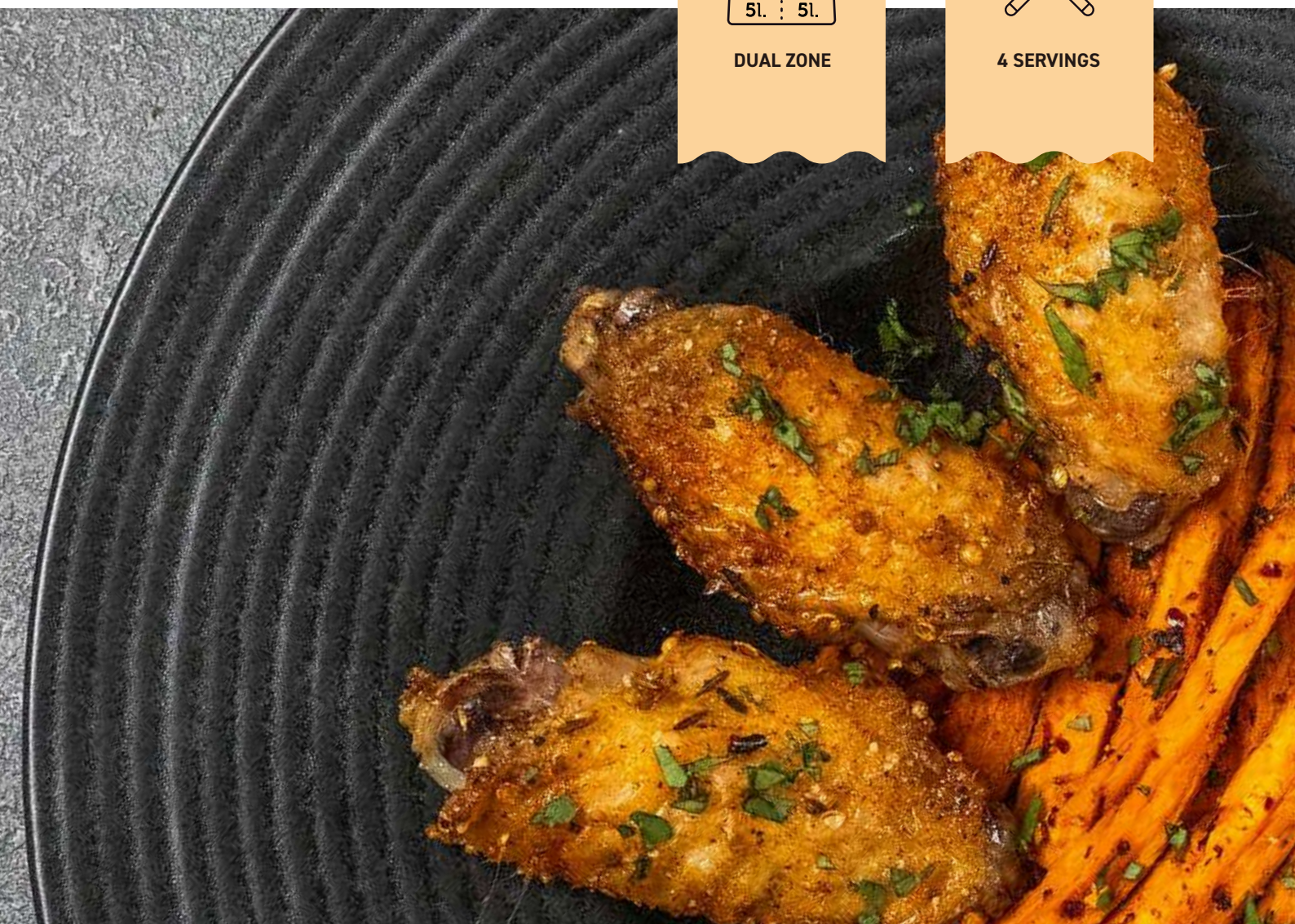
15-30 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

-  **500 g** Chicken Wings
-  **1 Tsp** Salt
-  **1/2 Tsp** Pepper
-  **1/2 Tsp** Sweet Paprika
-  **1/4 Tsp** Curry Powder
-  **2-3** Sweet Large Potatoes
-  **1 Tbsp** Olive oil
-  **1 Tsp** Salt
-  **1/2 Tsp** Pepper
-  **1/2 Tsp** Smoked Paprika
-  **1/2 Tsp** Garlic Powder
-  **1/4 Tsp** Cayenne Pepper (optional)
-  **1/2** Lemon
-  **1 Cup** Fresh Coriander

Items Needed: Large bowl, chopping board, knife, plate.

STEPS

-  Pat dry the chicken wings using paper towels to remove any excess moisture.
-  Season the wings generously with salt, pepper, sweet paprika, and curry powder. Allow the seasoning to adhere to the wings for at least 10 minutes or, for better flavor, marinate overnight in the refrigerator.
-  Preheat your air fryer to 120°C (250°F).
-  Place the seasoned chicken wings in the air fryer basket and cook at 120°C (250°F) for 20 minutes, allowing them to cook through.
-  Once cooked, remove the wings from the air fryer and let them chill in the refrigerator for 15 minutes. This helps to firm up the skin and ensures they get crispy when cooked again.
-  Peel the sweet potatoes and cut them into fries shape.
-  In a bowl, toss the sweet potato fries with olive oil, salt, pepper, smoked paprika, garlic powder, and cayenne pepper if using, until evenly coated.
-  After the chicken wings have chilled for 15 minutes, place them back into one basket of the air fryer.
-  Place the seasoned sweet potato fries in the other basket of the air fryer.
-  Set the temperature of Zone 1, Air Fry mode, to 200°C (390°F) and the time for 8 minutes.
-  Set the temperature of basket 2 to 190°C (375°F) and the time for 14 minutes.
-  Hit the Sync button on your air fryer to ensure both baskets will be ready at the same time.
-  Hit the start/pause button.
-  Once both the chicken wings and sweet potato fries are cooked, remove them from the air fryer.
-  Serve the chicken wings and sweet potato fries together, garnished with chopped parsley and a few drops of lemon juice for extra freshness.



The Best Currywurst

WE WILL COOK

INDICATOR
COLORS

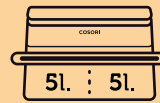
- CURRY SAUCE
- CURRY WURST



MAIN DISH



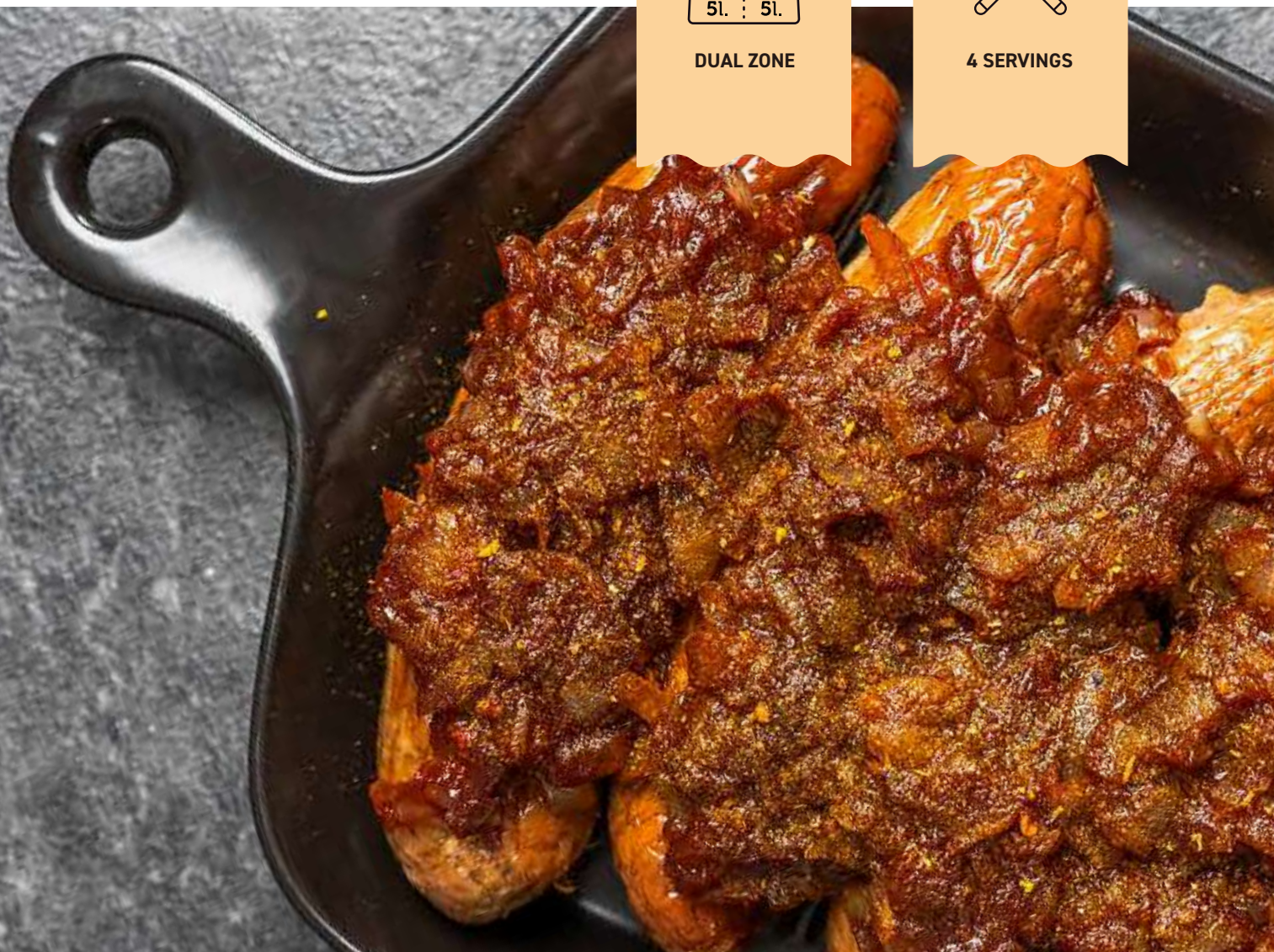
35 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

-  **1 Tbsp** Olive oil
-  **2 Small** White Onions
-  **500 g** Ketchup
-  **1 Tbsp** Tomato paste
-  **5 Tbsp** Balsamic Vinegar
-  **1 Tbsp** Soy Sauce
-  **2 Tbsp** Honey
-  **2 Tbsp** Curry Powder

-  **4 Links** Bratwurst
-  **4-6 Tbsp** Curry sauce

STEPS

-  Peel and finely chop the white onions.
-  Heat olive oil in a saucepan over medium heat.
-  Add the chopped onions to the saucepan and sauté until they are soft and translucent.
-  Add ketchup, tomato paste, balsamic vinegar, soy sauce, honey, and curry powder to the sautéed onions.
-  Stir the sauce ingredients together until well combined.
-  Bring the sauce to a simmer and let it cook for about 10 to 15 minutes, stirring occasionally, until it thickens slightly and the flavours meld together. Adjust the seasoning according to taste.
-  Select the Grill function in the GrandZone and preheat the air fryer.
-  Place the sausages in the preheated air fryer basket.
-  If desired, lightly coat the sausages with oil spray to help them brown.
-  Cook the sausages until they are cooked through and have a nicely browned exterior, turning them occasionally for even cooking. The cooking time will depend on the type and thickness of the sausages.
-  Once the sausages are cooked, remove them from the air fryer and place them on a serving plate.
-  Optionally, garnish with a sprinkle of curry powder or chopped fresh herbs for added flavour and presentation.
-  Serve hot with your favourite side dishes, such as french fries or bread rolls, and enjoy the delicious flavours of this classic German street food!



Sweet and Savory Pork Tacos

WE WILL COOK

INDICATOR COLORS

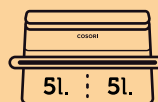
- PORK STEAKS
- GRILLED CORN SALSA
- AVOCADO MAYO
- PORK TACOS



MAIN DISH



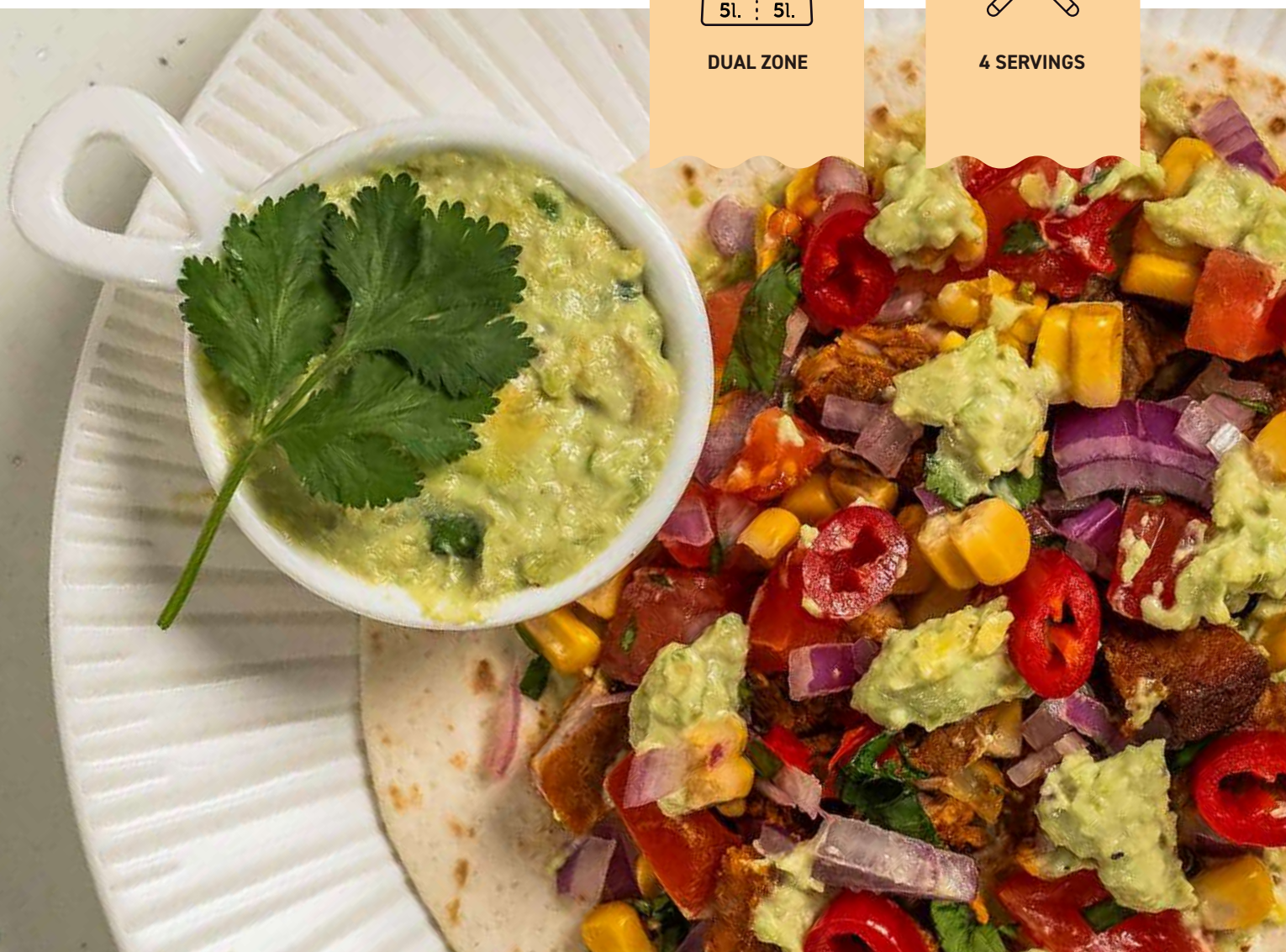
15-30 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

-  **500 g** Pork Steaks
-  **2 Tbsp** Chipotle Paste
-  **1/2 Tsp** Pepper
-  **1 Tsp** Cumin Powder
-  **1 Tsp** Smoked Paprika
-  **1 Lemon** Juice
-  **1 Orange** Juice
-  **1 Tsp** Salt
-  **2 Ears** Sweet Corn Cobs
-  **2 Tbsp** Olive oil
-  **1 Diced** Tomato
-  **1 Diced** Red Onion
-  **1/4 Cup** Cilantro
-  **1 Lemon** Juice
-  **1 Diced** Fresh Chilli
-  **2** Avocados
-  **1 Tbsp** Olive oil
-  **1/4 Cup** Mayonnaise
-  Grilled Pork Steak
-  Grilled Corn Salsa
-  Avocado Mayo
-  Tortillas

STEPS

-  In a bowl, combine the pork steaks, chipotle paste, cumin powder, lemon juice, orange juice, salt, pepper, and smoked paprika. Mix well to coat the pork evenly. Let it marinate for at least 30 minutes, or overnight for better flavour.
-  Select Zone 1 and the Grill function in the GrandZone, adjust temperature to 240°C and time to 5 minutes, and press Start/Pause to preheat.
-  Grill the marinated pork steaks for about 5 minutes on each side, or until cooked through and nicely charred. Remove from the air fryer and let them rest for a few minutes before slicing.
-  Brush the sweet corn with olive oil and grill at 240°C until charred on all sides. Let the corn cool slightly, then remove the kernels from the cobs using a knife.
-  In a bowl, combine the grilled corn kernels, diced tomato, diced red onion, chopped cilantro, chopped fresh chilli, and lemon juice. Mix well to combine. Season with salt and pepper to taste.
-  In a separate bowl, mash the avocados until smooth.
-  Add mayonnaise, olive oil, lemon juice, salt, and pepper. Mix until well combined and creamy.
-  Heat the tortillas in a dry skillet until warm and slightly toasted.
-  Spread a spoonful of avocado mayo on each tortilla.
-  Top with slices of grilled pork.
-  Spoon the grilled corn salsa over the pork.
-  Serve the tacos immediately, with extra salsa and avocado mayo on the side if desired.



Juicy Pork Tenderloin With Brussels Sprouts

WE WILL COOK

INDICATOR
COLORS

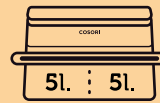
- PORK TENDERLOIN
- BRUSSEL SPROUTS



MAIN DISH



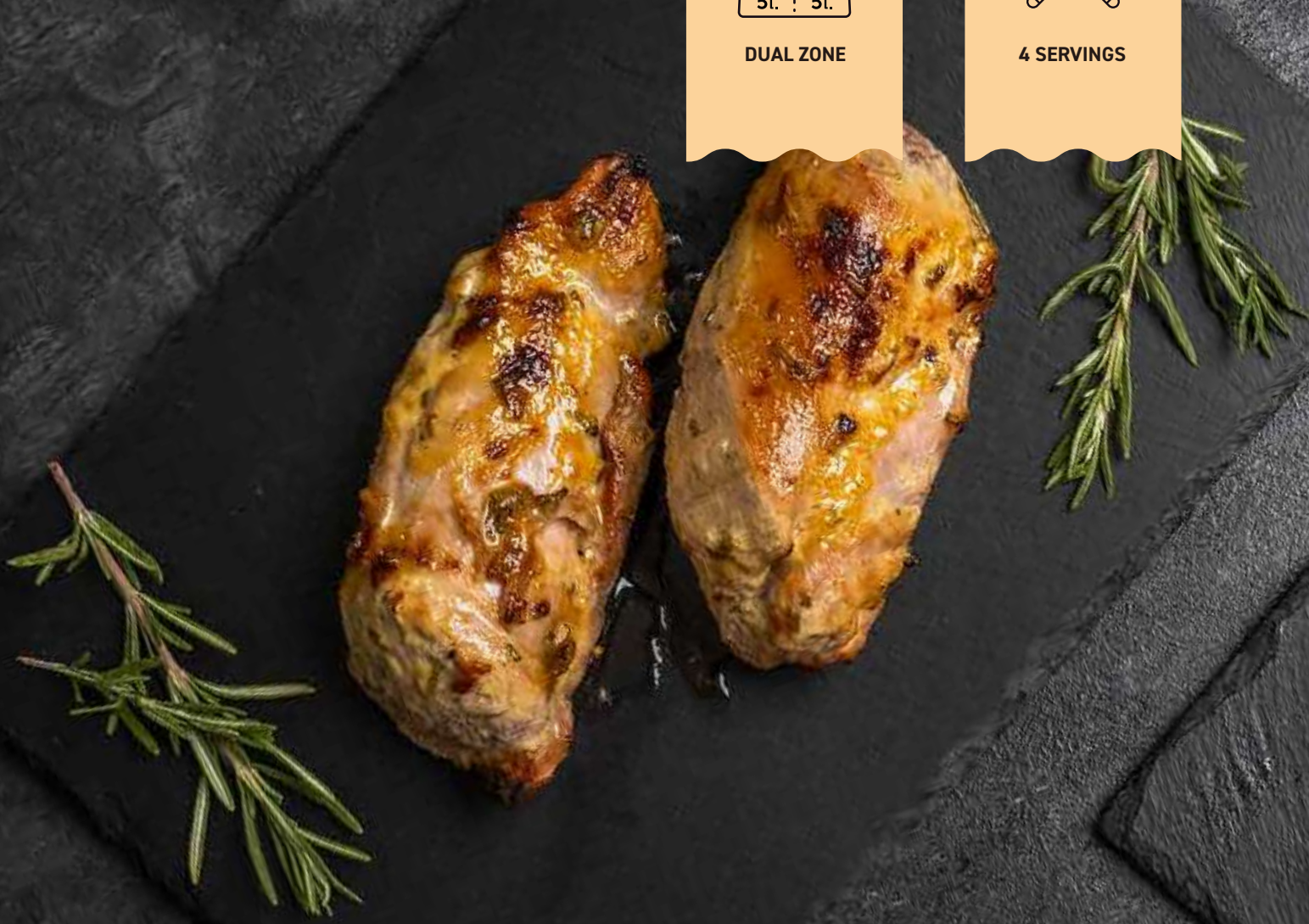
15-30 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

-  **600 g** Pork tenderloin
-  Salt to taste
-  Pepper to taste
-  **2 Sprigs** Fresh Rosemary
-  **2 Tbsp** Dijon Mustard
-  **2 Tbsp** Olive Oil
-  **2 Tbsp** Honey
-  **2 Tbsp** Lemon Juice

-  **2 Cups** Brussel Sprouts
-  **2 Tbsp** Olive Oil
-  Salt to taste
-  Pepper to taste
-  **2 Tbsp** Balsamic Vinegar

STEPS

-  Pat the pork tenderloin dry with paper towels.
-  In a bowl, mix together salt, pepper, chopped fresh rosemary, Dijon mustard, olive oil, honey, and lemon juice to create a marinade.
-  Brush the marinade over the pork tenderloin, ensuring it is evenly coated. Let it marinate for at least 10 minutes at room temperature, or overnight in the refrigerator for enhanced flavour.
-  Place the marinated pork tenderloin in Zone 1 of the air fryer.
-  Select Zone 1 and the Roast function, then adjust temperature to 200°C and time to 12 to 16 minutes, depending on desired level of doneness.
-  Cut the Brussels sprouts in half lengthwise, removing any bad leaves.
-  Transfer the Brussels sprouts to a bowl and season with olive oil, salt, and pepper.
-  Place the seasoned Brussels sprouts in Zone 2 of the air fryer.
-  Select Zone 2 and the Grill function, then adjust temperature to 240°C and time to 6 minutes.
-  Select Sync to ensure both baskets will be ready at the same time.
-  Press Start/Pause to begin cooking.
-  Once both the pork tenderloin and Brussels sprouts are cooked, remove them from the air fryer baskets.
-  Let the pork tenderloin rest for a few minutes before slicing.
-  Toss the cooked Brussels sprouts with balsamic vinegar.
-  Serve the sliced pork tenderloin alongside the balsamic Brussels sprouts.



Sunday Dinner Roast Beef

WE WILL COOK

INDICATOR
COLORS

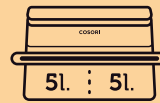
- ROAST BEEF
- ROASTED POTATOES
- GRAVY



MAIN DISH



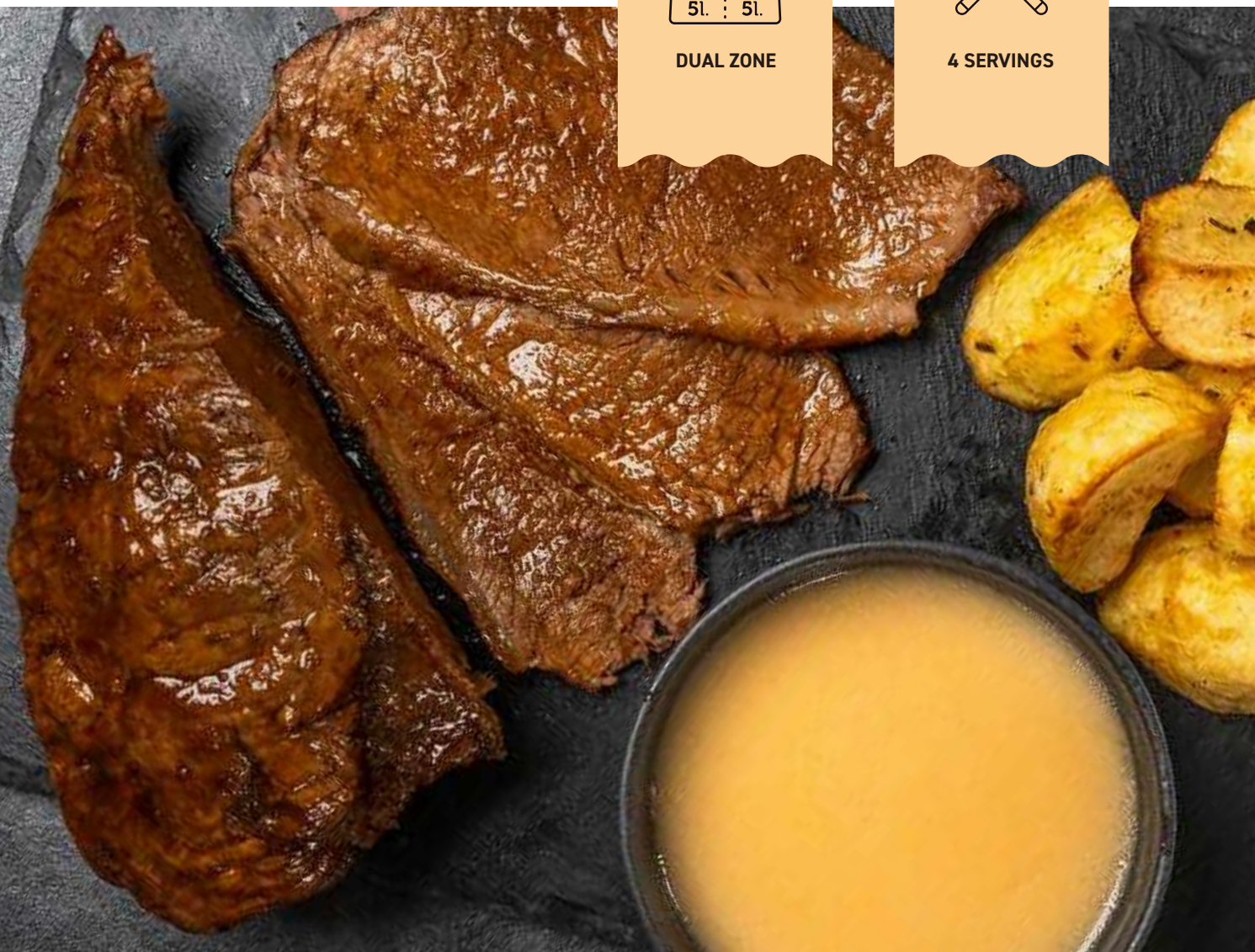
145 MIN



DUAL ZONE



4 SERVINGS



INGREDIENTS

 **1 kg** Beef Top Rump Joint

 Salt to taste

 Pepper to taste

 **500 g** Potato

 **4 Tbsp** Butter

 **1 Tsp** Salt

 **1/2 Tbsp** Pepper

 **1 Tbsp** Butter

 **1 Tbsp** Flour

 **250 g** Beef Stock



STEPS

- Preheat Zone 1 of the air fryer in Grill mode. This ensures that the grill is ready for searing the beef.
 - Pat the beef dry using paper towels to remove any excess moisture.
 - Season the beef generously with oil, salt, and pepper. Rub the seasoning evenly over the surface of the beef.
 - Place the seasoned beef into Zone 1.
 - Sear the beef on each side for about 5 minutes, or until a golden-brown crust forms. This helps seal in the juices and adds flavour.
 - Remove the seared beef from the air fryer and carefully wrap it in aluminium foil to retain moisture.
 - Place the foil-wrapped beef back into the air fryer.
 - Select the Roast function for Zone 1, adjust temperature to 160°C and time to 60 minutes, and press Start/Pause.
 - Roast the beef for approximately 1 hour, or until it reaches your desired level of doneness. Use a meat thermometer to check for an internal temperature of your preference.
 - Peel the potatoes and rinse them under cold water to remove any debris.
 - Cut the potatoes into quarters, ensuring that they are roughly the same size for even cooking.
 - Fill a large pot with water and add a generous amount of salt.
 - Bring the water to a boil over high heat and carefully add the quartered potatoes.
 - Cook the potatoes in the boiling water for about 10 minutes, or until they are just tender when pierced with a fork.
 - Drain the boiled potatoes in a colander and return them to the empty pot.
 - Cover the pot with a lid and let the potatoes steam for an additional 5 to 10 minutes. This helps remove excess moisture, resulting in crispier roasted potatoes.
 - Once steamed, add butter, salt, pepper, and fresh rosemary to the potatoes. Toss gently to coat the potatoes evenly with the seasonings.
 - Spread the seasoned potatoes in a single layer in the air fryer basket.
 - Select the Roast function for Zone 2, adjust temperature to 200°C and time to 25 minutes, select Sync, then press Start/Pause.
 - Roast the potatoes until they are golden brown and crispy on the outside, and tender on the inside.
 - In a saucepan, melt the butter over medium heat until it is fully melted and begins to bubble slightly.
 - Once the butter is melted, sprinkle the flour evenly over the melted butter.
 - Stir continuously with a whisk or wooden spoon to combine the flour and butter, forming a smooth paste called a roux.
 - Continue cooking the roux, stirring constantly, for 2 to 3 minutes. This helps cook out the raw flavour of the flour and ensures the gravy will not taste "floury".
 - Slowly pour the beef stock into the saucepan, whisking constantly to prevent lumps from forming.
 - Gradually add all the beef stock while whisking until the mixture is smooth and well combined.
 - Bring the mixture to a gentle simmer over medium heat, stirring occasionally.
 - Allow the gravy to simmer for 5 to 10 minutes, or until it reaches your desired thickness. The gravy will continue to thicken as it simmers.
 - Taste the gravy and season with salt and pepper to your liking. Adjust the seasoning as needed.
 - Once the gravy has reached the desired consistency and is well seasoned, remove it from the heat.
- Serve the gravy hot alongside the roast beef and potatoes.

• Earthy Vegan Kebabs

WE WILL COOK

INDICATOR
COLORS

- EARTHY VEGAN KEBABS
- KEBAB ROLL



MAIN DISH



15-30 MIN



GRAND ZONE



4 SERVINGS



INGREDIENTS

-  **400 g** Firm smoked tofu, cubed
-  **2** Bell peppers
-  **1 Cup** Cherry tomatoes
-  **1** Red onion
-  **8-10** Chestnut mushrooms
-  **2 Tbsp** Olive oil
-  **2 Tbsp** Lemon juice
-  **2 Cloves** Garlic
-  **1 Tsp** Ground cumin
-  **1 Tsp** Ground coriander
-  **1 Tsp** Paprika
-  **1/2 Tsp** Turmeric
-  **1 Tsp** Salt
-  **1/4 Cup** Fresh parsley, for garnish

Items Needed: Wooden or metal skewers, mixing bowl.

-  Cooked tofu skewers
-  **1 Cup** Chickpea hummus dressing
-  **1 Head** Lettuce, freshly chopped
-  **2/4 Pieces** Flatbread or pita bread

STEPS

-  In a large bowl, combine olive oil, lemon juice, minced garlic, ground cumin, ground coriander, paprika, ground turmeric, and salt. Mix well.
-  Add cubed tofu, bell peppers, cherry tomatoes, red onion, and mushrooms to the bowl. Toss until the vegetables and tofu are evenly coated with the marinade.
-  Thread the marinated tofu and vegetables onto skewers, alternating as desired.
-  Preheat the Grand Zone of the air fryer to 200°C for 10 minutes.
-  Air fry the kebabs for 10-12 minutes, flipping halfway through, or until the vegetables are tender and lightly charred.
-  Warm flatbread or pita bread in a skillet.
-  Spread a generous amount of chickpea hummus dressing onto each bread.
-  Add a layer of fresh lettuce on top of the hummus.
-  Remove the content of 1 or 2 skewers and place it above the lettuce
-  Drizzle with extra chickpea hummus dressing if desired.
-  Roll up the wrap tightly.
-  Serve the Wraps immediately.
-  Optionally, serve with extra chickpea hummus dressing on the side for dipping.



Grandma's Banana Bread

WE WILL COOK

INDICATOR
COLORS

● BANANA BREAD



DESSERT



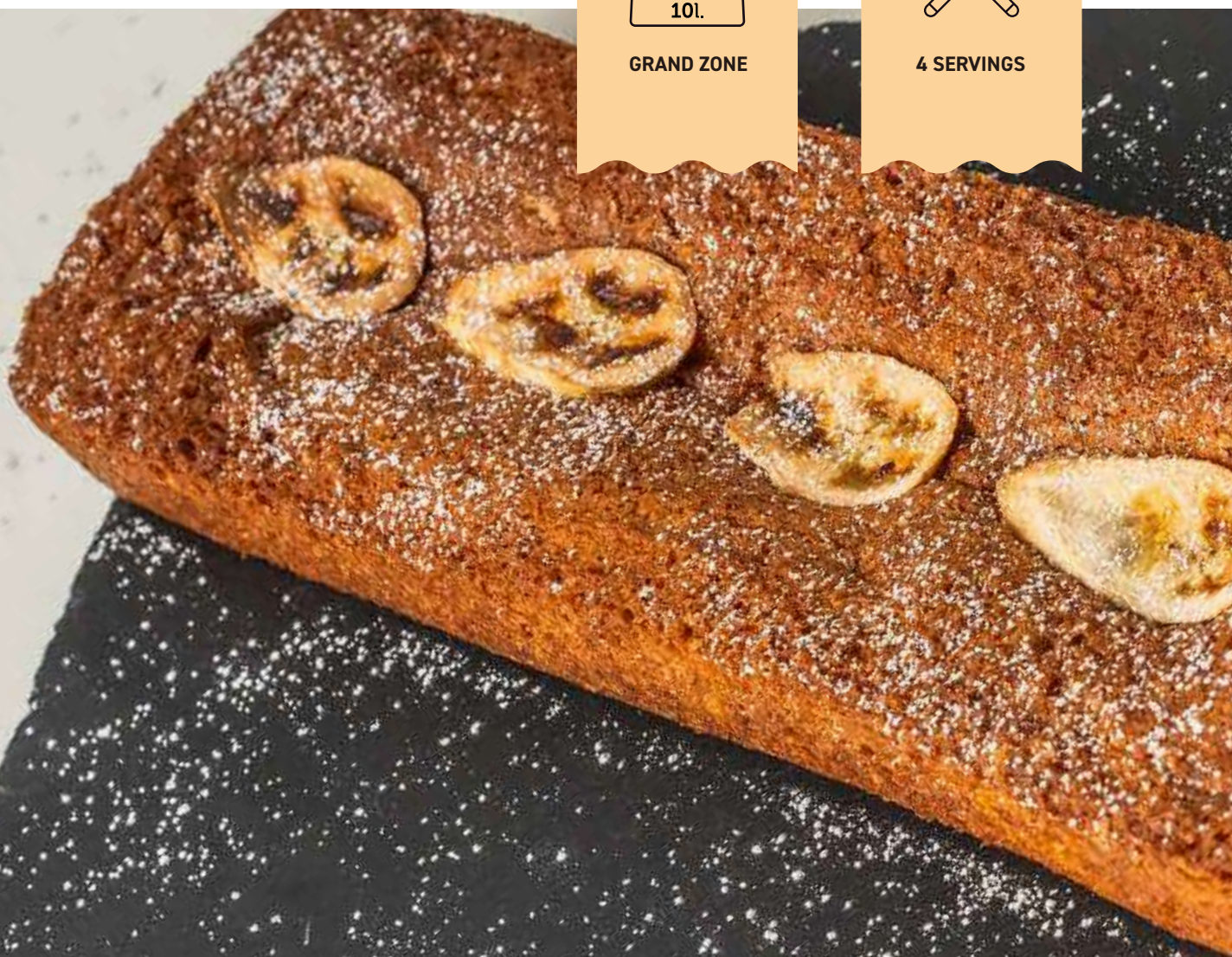
55 MIN



GRAND ZONE



4 SERVINGS



INGREDIENTS

-  Oil Spray
-  **150 g** Flour
-  **90 g** Caster Sugar
-  **90 g** Brown Sugar
-  **60 g** Vegetable Oil
-  **60 g** Melted Butter
-  **3 g** Baking Powder
-  **2 g** Salt
-  **120 g** Mashed Bananas
-  **1** Egg
-  **2 g** Vanilla Extract
-  Honey (optional)

Items Needed: Loaf Tin (35cm x 14cm x 6cm) 1.8L, bowl, whisk, fork, spatula.

STEPS

- Select Grandzone and the Bake function, adjust temperature to 160°C and time to 10 minutes, and press Start/Pause to preheat.
- Spray the inside of the loaf tin with oil and dust with flour. Shake the tray to remove excess flour.
- Mash the bananas with a fork until puréed.
- Combine to the banana purée, eggs, oil, butter, and sugar using a whisk. Mix until smooth.
- Add the vanilla extract to the mixture and stir vigorously.
- Combine the dry ingredients, flour, salt and baking powder. Fold with a spatula until everything is evenly combined and then pour into the wet mixture.
- Pour the mixture into the prepared tin and add a banana slice over the batter for decoration.
- Drizzle a bit of honey over the banana.
- Bake for 35 to 40 minutes. Check the bread in 5-minute intervals after the bread has been baking for 25 to 30 minutes in the basket by testing it with a skewer (it should be able to be inserted and removed cleanly), as the time may vary depending on the shape of the loaf tin.
- Cool in the tin for 10 minutes, then transfer to a wire rack and let it cool completely before serving.



Classic Carrot Cake

WE WILL COOK

INDICATOR
COLORS

- CARROT CAKE SPONGE
- CHOCOLATE DRESSING



DESSERT



30-60 MIN



GRAND ZONE



4 SERVINGS



INGREDIENTS

-  Oil Spray
-  **200 g** Flour
-  **200 g** Caster Sugar
-  **100 g** Vegetable Oil
-  **1 Tsp** Baking Powder
-  **1/2 Tea Spoon** Salt
-  **250 g** Carrots
-  **3** Eggs
-  **1 Tsp** Vanilla Extract

Items Needed: Loaf Tin (35cm x 14cm x 6cm) 1.8L, bowl, whisk, fork, spatula.

-  **50 g** Whole Milk
-  **100 g** Dark Chocolate
-  **50 g** Sugar
-  **1 pinch** Salt
-  **50 g** Butter

Items Needed: Sauce pan, spatula, blender.

STEPS

-  Select Grandzone and the Bake function, adjust the temperature to 160°C and time to 10 minutes, and press Start/Pause to preheat.
-  Spray the inside of the loaf tin with oil and dust with flour. Shake the tray to remove excess flour.
-  Peel the carrots and chop into small chunks.
-  Blend the carrots, eggs, oil, vanilla extract, and sugar using a blender until smooth.
-  Combine the dry ingredients, flour, salt, and baking powder. Fold into the blended paste with a spatula until incorporated. You should have a smooth and glossy batter without any clumps of flour.
-  Pour the mixture into the prepared tin.
-  Bake for 35 to 40 minutes. Check the loaf at 5-min intervals from around 25 to 30 minutes in the basket by testing it with a skewer (it should be able to be inserted and removed cleanly), as the time may vary depending on the shape of your loaf tin.
-  Cool in the tin for 10 mins, then remove to a wire rack.
-  Chop the chocolate into small pieces.
-  Melt the butter in a saucepan over low heat.
-  Add the chopped chocolate to the melted butter in the saucepan and stir until the chocolate is completely melted and the mixture is smooth.
-  Incorporate the caster sugar into the chocolate and butter mixture, stirring until the sugar is fully dissolved.
-  Gradually pour the whole milk into the mixture, stirring constantly until the frosting becomes smooth and glossy.
-  Remove the saucepan from the heat and let the frosting cool for 10 minutes.
-  Spread the frosting over the carrot cake and serve.



New-Fashioned Apple Pie

WE WILL COOK

INDICATOR
COLORS

- APPLE FILLING
- APPLE PIE



DESSERT



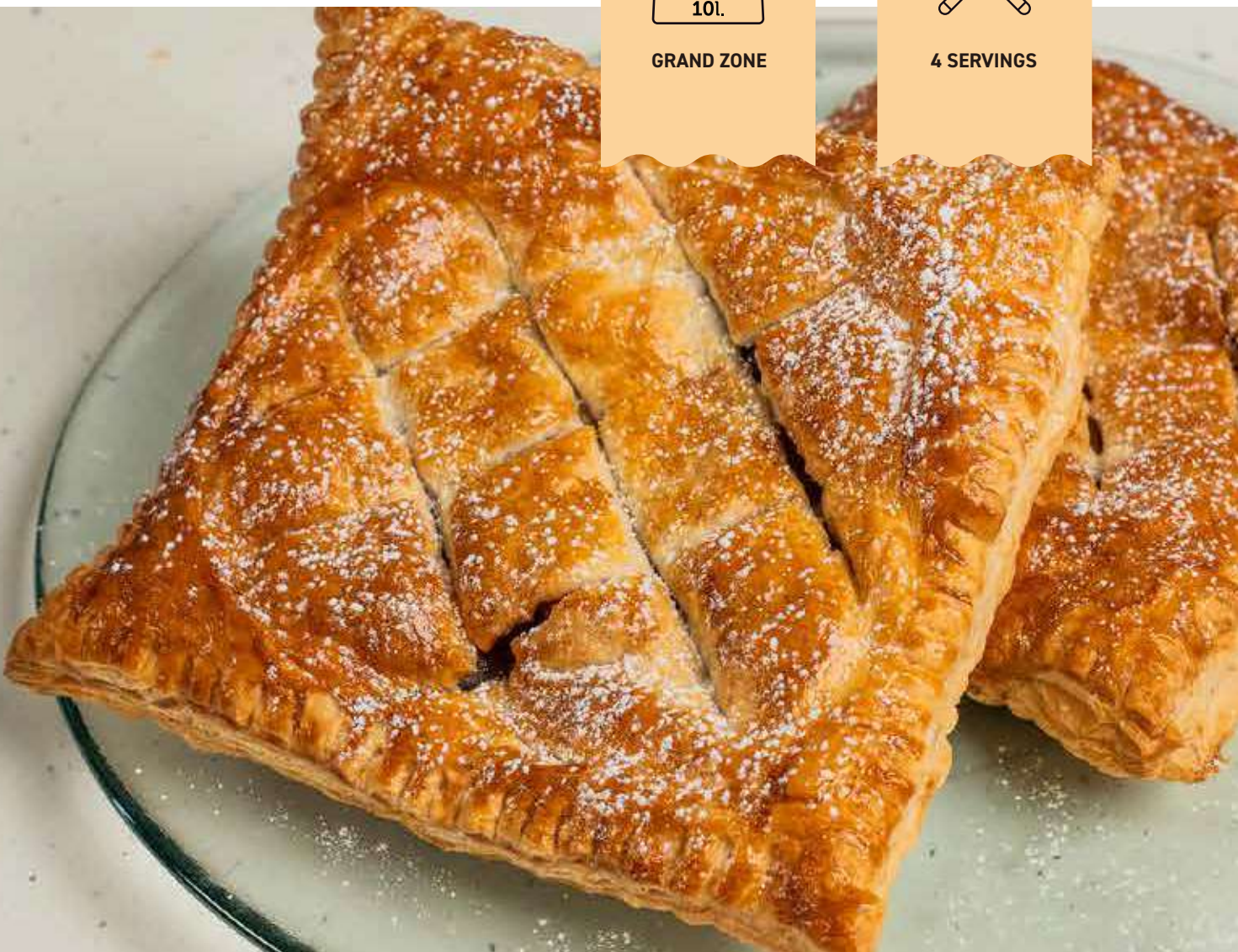
65 MIN



GRAND ZONE



4 SERVINGS



INGREDIENTS

- 4-5 Apples, thinly sliced
- 200 g Brown Sugar
- 4 g Ground Cinnamon
- 2 g Ground Nutmeg
- 4 g Salt
- (1 Lemon) Lemon Juice
- 1 Tbsp Corn Starch
- 2 Tbsp Water

Items Needed: Vegetable Peeler, Knife, Mixing bowl, Saucepan.

- 375 g Puff Pastry
- 2 Cups Apple filling
- 1 Egg
- 1 Tbsp Whole Milk
- 4 Tbsp Sugar
- 2 Tbsp Cinnamon
- 1 Tsp Nutmeg
- 4 Tbsp All-purpose Flour

Items Needed: Small bowl, parchment paper, Knife or pizza cutter, fork, pastry brush.

STEPS

- In a mixing bowl, combine the thinly sliced apples with granulated sugar. Let the mixture sit for about 10 minutes, allowing the sugar to draw out the juice from the apples.
- Transfer the apple mixture to a saucepan and place it over low heat.
- Stir in ground cinnamon and ground nutmeg, gently heating the mixture for about 5 minutes, until the sugar is dissolved and the apples are slightly softened.
- In a small bowl, prepare a slurry by mixing together the corn starch and a tablespoon of water until smooth.
- Slowly pour the cornstarch slurry into the saucepan with the apple mixture, stirring continuously for about 1 to 2 minutes, until the mixture thickens slightly.
- Remove the saucepan from heat and set the apple filling aside to cool slightly before using it to fill the puff pastry.
- Select Grandzone and the Bake function, adjust temperature to 190°C and time to 10 minutes, and press Start/Pause to preheat.
- On a lightly floured surface, roll out the pre-made puff pastry sheet to about 3mm thickness. You can use a rolling pin for this.
- Mix together the egg and 1 tablespoon of whole milk to make an egg wash.
- Using a knife or a pizza cutter, cut the rolled-out puff pastry into 10 x 10-centimeter squares.
- Place a spoonful of the prepared apple filling onto one half of each pastry square, leaving a 0.5-centimeter border around the edges.
- Brush the egg wash along the borders, fold each pastry to form a triangular pie, and use a fork to crimp the edges of the pies to seal them shut. This will prevent the filling from leaking out during cooking.
- With a sharp knife, make 2 scores on the top of each pie. This will help the steam escape during baking.
- Combine sugar and spices in a small bowl.
- Brush egg wash on top of the pies and sprinkle a generous amount of the sugar mixture over the pies.
- Place the prepared apple pies in the preheated air fryer basket in a single layer, making sure they are not touching each other.
- Select Grandzone and the Bake function, adjust temperature to 190°C and time to 12 minutes, and press Start/Pause. Bake the pies until they are golden brown and crispy.
- Once the apple pies are baked, remove them from the air fryer and let them cool before serving.

Optionally, dust the pies with powdered sugar before serving, or serve them with a scoop of vanilla ice cream for a delicious dessert!



Chewy Double Chocolate Cookies

WE WILL COOK

INDICATOR
COLORS

● COOKIE DOUGH



DESSERT



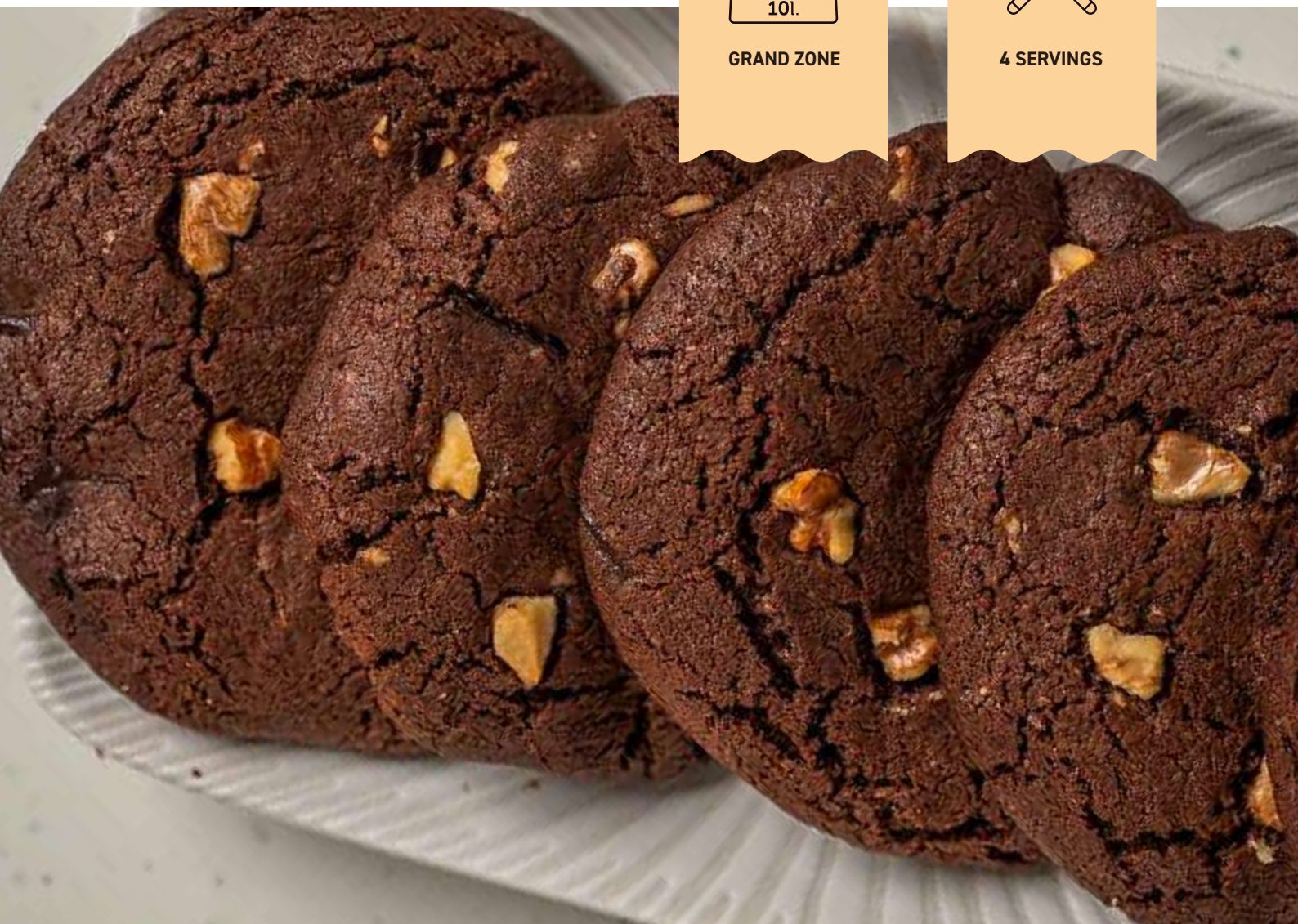
45 MIN



GRAND ZONE



4 SERVINGS



INGREDIENTS

-  **1/2 Cup** Butter
-  **1/2 Cup** Caster Sugar
-  **1/2 Cup** Brown Sugar
-  **1 Egg**
-  **1 Tsp** Vanilla Extract
-  **1 Cup** All-Purpose Flour
-  **1 Pinch** Salt
-  **2/3 Cup** Cocoa Powder
-  **1 Tsp** Baking Powder
-  **1 Cup** Chopped Dark Chocolate
-  **1/2 Cup** Chopped Nuts

Items Needed: Baking paper, 2 large bowls, spatula, whisk.

STEPS

- Allow the butter to come to room temperature until it is soft enough to cream.
- Mix together the softened butter, caster sugar, and brown sugar in a mixing bowl until light and fluffy.
- Add the eggs to the mixture.
- Add vanilla extract to the mixture.
- Beat the ingredients until well combined.
- Sift together the all-purpose flour, cocoa powder, salt, and baking powder in a separate bowl.
- Mix until all the dry ingredients are evenly distributed.
- Add the dry ingredients gradually to the wet ingredients in the mixing bowl.
- Stir until a smooth cookie dough forms.
- Fold in the chopped dark chocolate and chopped nuts until evenly distributed throughout the dough.
- Refrigerate the dough for 2 hours or overnight.
- Roll portions of the dough into balls or flatten them slightly to your desired cookie size and shape.
- Select Grandzone and the Bake function, adjust temperature to 175°C and time to 5 minutes, and press Start/Pause to preheat.
- Place the shaped cookie dough into the air fryer basket, leaving 1 to 2 centimeters between each cookie to allow for expansion.
- Bake the cookies at 175°C for about 8 to 10 minutes, or until they are set and slightly firm to the touch.
- Once the cookies are done, remove them from the air fryer and allow them to cool on a wire rack before serving.

