

comfee

www.amazon.com/comfee





TABLE OF CONTENTS



AIR FRY 05-26

TOAST 29-32

ROAST 35-64

BROIL 67-74

BAKE 77-110

DEHYDRATE 113-122



TABLE OF CONTENTS

AIR FRY

Pepperoni Pizza	5	Thai Chicken Spring Rolls	18
Kentucky Fried Chicken	6	Crispy Fries	19
Tasty Chicken Tenders	7	Donuts	20
Zucchini Fries	8	Roasted String Beans	21
Cripy Chicken Wonton With Buffalo Dip	9	Honey Pumpkin With Ice Cream	22
Panini Of Cheese	10	S'mores Pizza	23
Mediterranean Nachos	11	Fried Chocolate Roll	24
White Cheese Pizza	12	Candied Sweet Potatoes	25
Soft Pretzels Nuggets	13	Fried Onion Rings	26
Double Cheeseburger With Tomato And Onion	14	Croutons	27
Orange Chicken	15	Almond & Goji Granola	28
Bang Bang Shrimp	16		

Pepperoni Pizza

Ingredients

- 1 pizza dough, thin crust
- 3 tbsp. pizza sauce
- 3/4 cup mozzarella, shredded
- 12 slices pepperoni
- Basil leaf to topping

Directions

1. Roll the pizza dough onto a Crisper Tray.
2. Place the Tray in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 10 mins to begin the cooking cycle.
Flip the dough after 5 mins
3. Remove the crust from the Oven.
4. Top the crust with the sauce, cheese, and pepperoni. the cooking time to 5 mins to begin the cooking cycle.
5. Return the crust to the Oven. Press the **Air Fryer Button** (400°F) and decrease
6. Let the pizza cool for 5 mins and topping with bay leaf before cutting.



Kentucky Fried Chicken

Ingredients

- 5 chicken legs
- 4 chicken thighs
- 5 chicken wings
- 3 cups buttermilk
- 2 tsp. salt
- 1 tsp. ground black pepper
- 1 tbsp. onion powder
- 1 tbsp. garlic powder
- 1 tbsp. paprika
- 6 cups corn flakes, crushed

Directions

1. Marinate the chicken in the buttermilk for at least 30 mins in the refrigerator.
2. Mix the salt, ground black pepper, onion powder, garlic powder, paprika, and corn flakes together in a bowl.
3. Roll the chicken in the corn flakes and spice mixture to coat well.
4. Place the chicken onto the Trays.
5. Place the Trays in the Air Fryer, Press the **Air Fryer Button** (40-min. cooking time) and increase the temperature to 375°F to begin the cooking cycle. After 10 mins, rotate the Trays.
6. Use a meat thermometer to measure the temperature of the chicken. The chicken is done when the internal temperature reaches 165°F. Additional cooking time might be required to reach this temperature.



Tasty Chicken Tenders

Ingredients

- 1 tsp. garlic powder
- 1 cup flour
- 1 tsp. onion powder
- 1 lb. chicken tenders
- 1 tsp. salt
- 2 eggs, beaten
- 1/2 tsp. ground black pepper
- 2 cups panko breadcrumbs
- 1 tsp. smoked paprika

Directions

1. Mix together the garlic, onion, salt, pepper, paprika, and flour in a bowl.
2. Dredge the chicken in the seasoned flour.
3. Dip the chicken into the egg.
4. Coat the chicken with the panko breadcrumbs.
5. Place the chicken onto the Trays.
6. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (15-min. cooking time) and decrease the cooking temperature to 370°F to begin the cooking cycle.



Zucchini Fries

Ingredients

- 4 medium zucchini, cut into sticks
- 4 eggs, beaten
- 2 cups seasoned breadcrumbs
- 1 yogurt for dipping

Directions

1. Dip the zucchini into the egg.
2. Coat the zucchini with the breadcrumbs.
3. Place the battered breadsticks onto the Trays.
4. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 10 mins to begin the cooking cycle.



Cripy Chicken Wonton With Buffalo Dip

Ingredients

- 1 large boneless skinless chicken breast
- 1 package wonton wrappers
- 1 1/4 cups cheddar, shredded
- 4 tbsp. buffalo wing sauce
- 2 cups panko breadcrumbs
- 1 tsp. dry sriracha powder
- 1 egg white, beaten
- celery sticks , for serving
- bleu cheese dressing, for serving

Directions

1. Boil the chicken in a saucepot for 10 mins Remove and shred the chicken.
2. Add the chicken, buffalo wing sauce, and cheddar to a bowl and mix well.
3. Mix the panko breadcrumbs and sriracha in a separate bowl and mix. Set the bowl aside.
4. Fill the center of each wonton wrapper with 1 tbsp. chicken mixture.
5. Brush the edges of each wonton wrapper with water. Fold each wrapper over to create a triangle and press to seal.
6. Brush the wontons with the egg white.
7. Sprinkle the panko breadcrumbs mixture over the wonton wrappers.
8. Place the wonton wrappers onto the Trays.
9. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F) for 15 mins to begin the cooking cycle.



Panini Of Cheese

Ingredients

- 8 mozzarella sticks, frozen
- 4 slices potato bread
- 8 slices American cheese
- softened butter

Directions

1. Place the mozzarella sticks onto the Trays.
2. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 6 mins to begin the cooking cycle.
3. Spread butter onto one side of each slice of bread.
4. Place 2 slices of bread, buttered side down, onto a Tray.
5. Place 4 mozzarella sticks onto each bread slice on the Tray.
6. Top each slice with 2 slices of American cheese and the remaining bread, buttered side up.
7. Place the Tray in the Air Fryer. Decrease the cooking time to 6 mins and press the **Air Fryer Button** (370°F) to begin the cooking cycle.
8. Once the cooking cycle has finished, flip the sandwiches, decrease the cooking time to 6 mins, and press the **Air Fryer Button** (370°F) to begin the cooking cycle again.



Mediterranean Nachos

Ingredients

- 24 restaurant style tortilla chips
- 1/2 cup refried beans
- 4oz. American cheese, cubed
- 1/2 cup cheddar, shredded
- 1/4 cup black olives, sliced
- 1/2 small red onion, chopped
- 1 large plum tomato, chopped
- 1/4 cup cilantro, chopped
- guacamole, for serving
- sour cream, for serving
- 1 jalapeno, sliced, for serving
- 1/2 cup chili
- 1/4 cup salsa
- juice from 12 lime
- 1/2 tsp. salt

Directions

1. Microwave the cheese cubes and chili until melted.
2. Line the Trays with parchment paper.
3. Layer 12 tortilla chips on the parchment paper.
4. Spoon the refried beans over the chips.
5. Sprinkle half of the chili, salsa, shredded cheddar, olives, and cilantro over the chips.
6. Layer the remaining chips onto the pile.
7. Sprinkle the remaining chili, salsa, shredded cheddar, olives, and cilantro over the chips.
8. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 12 mins to begin the cooking cycle.
9. Mix the red onion, plum tomato, lime juice, and salt in a small bowl.
10. Spoon the mixture over the nachos.
11. Serve with guacamole, sour cream, and jalapenos.



White Cheese Pizza

Ingredients

- 1 pizza dough, thin crust
- 2 cloves garlic, thinly sliced
- 1/2 tsp. red pepper flakes
- 9 slices fresh mozzarella
- 1/4 cup ricotta cheese
- 2 tbsp. extra virgin olive oil

Directions

1. Roll the pizza dough onto a Crisper Tray.
2. Place the Tray in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 10 mins to begin the cooking cycle. Flip the dough after 5 mins.
3. Remove the crust from the Oven.
4. Top the crust with the ricotta, mozzarella, garlic, and red pepper flakes.
5. Return the crust to the Oven. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 5 mins to begin the cooking cycle.
6. Let the pizza cool for 5 mins before cutting.

Soft Pretzels Nuggets

Ingredients

- 1 crescent dough sheet
- 1 cup water
- 1/2 cup baking soda
- pretzel salt

Directions

1. Open the crescent dough sheet into four long strips.
2. Fold the dough over itself and roll into a 4in.-thick log.
3. Use a dough scraper or sharp knife to cut each log into six nuggets.
4. Combine the water and baking soda in a small bowl.
5. Dip each nugget into the water bath and place them onto the Trays.
6. Sprinkle the nuggets with the pretzel salt.
7. Place the Trays in the Air Fryer. Decrease the cooking temperature to 360°F and the cooking time to 12 mins and press the **Air Fryer Button** to begin the cooking cycle.



Double Cheeseburger With Tomato And Onion

Ingredients

- | | | |
|---------------------------|----------------------------|-------------------------------|
| · 1 lb. ground chuck beef | · 6 pickle chips, dill | SAUCE |
| · 1 large onion, chopped | · 4 slices tomato | · 1/4 cup mayonnaise |
| · 1 tbsp. canola oil | · 4 iceberg lettuce leaves | · 2 tbsp. ketchup |
| · 1 tsp. salt | · 12 cup yellow mustard | · 1 tbsp. pickle relish |
| · 2 hamburger rolls | · 4 slices American cheese | · 1/2 tsp. honey |
| · 2 tbsp. margarine, soft | | · 1/2 tsp. white wine vinegar |

Directions

1. Form the ground chuck into 4 patties. Season the patties as desired salt and then set them aside in the refrigerator.
2. Add 1/2 tbsp. canola oil to a sauté pan. Cook the onion in the pan until caramelized.
3. Rub the burgers with 1/4 cup mustard. Place the burgers onto the Trays.
4. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 10 mins to begin the cooking cycle. After 9 mins, top the burgers with the cheese.
5. Butter the inside of the burger rolls. Place the rolls onto the Trays.
6. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 3 mins to begin the cooking cycle.
7. Place the lettuce, tomato, and sauce on each bottom roll. Add one burger and top with some onions and half of the pickles to each roll. Top each burger with another burger, more onions, and the sauce. Top with the top half of the roll.



Orange Chicken

Ingredients

- 1 lb. boneless skinless chicken breast, cubed
- 1 egg, beaten
- 1 cup cornstarch
- 2 tsp. salt
- 1/2 tsp. ground black pepper

ORANGE SAUCE

- 1 cup orange juice
- 2 tbsp. butter
- 2 tsp. low sodium soy sauce
- 2 tsp. brown sugar
- 1 tsp. ginger, grated
- 1 tsp. garlic, grated
- 1 tsp. rice vinegar
- 1 tbsp. scallion, finely chopped
- pinch red pepper flakes
- 8 orange slices
- white rice, for serving

Directions

1. Place the chicken in a bowl with the egg.
2. Combine the cornstarch, salt, and pepper in a separate small bowl and mix.
3. Coat the chicken with the cornstarch mixture. Shake off any excess cornstarch.
4. Place the coated chicken onto the Trays.
5. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F for 15 mins) to begin the cooking cycle.
6. Combine all the sauce ingredients in a pan and bring to a boil on the stove top. Then, lower the heat to simmer. Cook until reduced by half.
7. Transfer the cooked chicken to a bowl.
8. Add the sauce and toss to coat (Caution: Contents will be hot).
9. Serve the chicken over white rice with an extra drizzle of orange sauce and two orange slices each dish.



Bang Bang Shrimp

Ingredients

- 1 cup white bread crumbs
- 1/4 tsp. dried sriracha powder
- 2 lb. (21-25) shrimp, peeled & deveined
- 1/4 cup sweet chili sauce
- 1/4 cup mayonnaise
- One banana leaf for serving

Directions

1. Mix the dried sriracha and Bread crumbs together in a bowl.
2. Coat the shrimp in the cornstarch mix.
3. Place the shrimp in a single layer onto the Trays.
4. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F for 15 mins) to begin the cooking cycle. Flip the shrimp after 10 mins.
5. While the shrimp cooks, combine the mayonnaise and sweet chili sauce.
6. Serve the shrimp over the banana leaf and with the sauce to dip.

Thai Chicken Spring Rolls

Ingredients

4 boneless skinless chicken breasts, sliced into strips

MARINADE

- 2 tbsp. hoisin sauce
- 2 tbsp. teriyaki sauce
- 2 tbsp. fresh orange juice
- 2 tsp. olive oil
- 1 1/2 tsp. ginger, minced
- 1 tsp. garlic, minced

DIPPING SAUCE

- 1/2 cup coconut milk
- 1/2 cup peanut dressing (recipe above)
- 1/2 tsp. red Thai curry paste
- 1/4 tsp. crushed red pepper flake

PEANUT DRESSING

- 2 tbsp. vegetable oil
- 2 scallions, finely chopped
- 1 clove garlic, minced
- 1 tsp. ginger, minced
- 1/2 cup creamy peanut butter
- 2 tbsp. sweet soy sauce
- 2 tbsp. white wine vinegar
- 3 tbsp. light brown sugar
- 1/4 cup water
- 1/2 tsp. crushed red pepper flakes

ROLLS

- 8 (8-inch) flour tortillas
- 1/4 cup softened butter
- peanut dressing(recipe above)
- 1/2 cup shredded Mexican cheese blend
- 1/2 cup slivered carrots
- 1/4 cup scallions, thinly sliced
- 1/2 cup bean sprouts
- 3 tbsp. cilantro, chopped

Directions

1. Form the ground chuck into 4 patties. Season the patties with salt and then set them aside in the refrigerator.
2. Add 1/2 tbsp. canola oil to a sauté pan. Cook the onion in the pan until caramelized.
3. Rub the burgers with 1/4 cup mustard. Place the burgers onto the Trays.
4. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 10 mins to begin the cooking cycle. After 9 mins, top the burgers with the cheese.
5. Butter the inside of the burger rolls. Place the rolls onto the Trays.
6. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 3 mins to begin the cooking cycle.
7. Place the lettuce, tomato, and sauce on each bottom roll. Add one burger and top with some onions and half of the pickles to each roll. Top each burger with another burger, more onions, and the sauce. Top with the top half of the roll.



Crispy Fries

Ingredients

- 17.6oz frozen fries
- Season as desired

Directions

1. Pour the fries into the pan and close the lid.
2. Select **Air Fry** on the system menu, and set the temperature to 360°F. Select the appropriate time according to the size of fries, which is generally set to 5 mins For the thicker wedge, add 5 mins to the cooking time, and press **⏸** Button.
3. When the fries are done, sprinkle them with salt and black pepper and serve with tomato sauce to taste.



Donuts

Ingredients

- Strong flour 8.8oz
- Egg 3pcs
- Fine sugar 1.41oz
- Salt 0.07oz
- Milk 3.88oz
- Yeast 0.10oz
- Butter 0.88oz
- Appropriate amount of chocolate
- Several granulated sugar
- Appropriate amount of icing sugar

Directions

1. Place all the ingredients except 2 eggs and chocolate into the toaster to ferment, to 2 times the size, then take out and knead by hand to exhaust.
2. Roll the flour into pieces about 0.59inch thick, to press the shape of a donut with a mold, then place for 30 mins for secondary fermentation.
3. Take two egg yolks, place the coma after yolk them on the donuts (do not brush the bottom).
4. Put the donuts in the pan, choose **Air fry** on the system menu, set the temperature to 350°F, cook for 10 mins, turn it over and set the temperature to 260°F, cook for another 5 mins.
5. Put the chocolate in the pan and set temperature to 250°F for 5 mins, Melt the chocolate and pour it over the donut. Sprinkle with sugar and icing sugar.




Roasted String Beans

Ingredients

- Seval green beans
- Minced meat 2 spoons
- Appropriate amount of grape seed oil (or any vegetable oil)
- Appropriate amount of salt and white peppe

Directions

1. Remove the head and the tail fiber of the green, wrap the beans in oil and put them in the pan, select **Air fry** on the system menu and set the temperature to 360°F for 8 mins, then press the  Button.
2. Stir-fry minced meat and garlic.
3. Add the minced meat and garlic to the green beans. Cook in the Air Fryer for another 2-3 mins. Season with salt and white pepper.



Honey Pumpkin With Ice Cream

Ingredients

- Small chestnut pumpkin 1/2pcs
- Olive oil 1tbsp
- Honey 1tbsp
- Ice cream 2pcs

Directions

1. Wash the pumpkin and clean the seeds, then cut it into 0.59-0.78inch slices.
2. Sprinkle with olive oil, evenly spread on each side, to make the pumpkin surface crisp, and reduce the loss of water.
3. Then slab it in the pan, choose **Air fry** on the system menu, set temperature to 360°F, cooking for 8mins.
4. After cooking, sprinkle with honey or maple syrup and ice cream.



S'MORES PIZZA

Ingredients

- 1/2 cup heavy cream
- 1 1/4 cup chocolate chips
- 1 refrigerated thin crust pizza dough
- 9 graham crackers, crumbled
- 1 cup mini marshmallows
- 12 oz. chocolate candy bar, crumbled
- 1 cup red fruits

Directions

1. Bring the heavy cream to a simmer in a saucepan over medium heat to make the ganache.
2. Pour the chocolate chips into the saucepan and stir.
3. Let the mixture sit for 3 mins on the heat.
4. Whisk until smooth.
5. Remove from the heat.
6. Shape the pizza dough onto a Crisper Tray.
7. Place the Tray in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 10 mins to begin the cooking cycle.
8. Once the cooking cycle has finished, flip the dough.
9. Spread the ganache over the pizza crust.
10. Scatter the graham crackers, marshmallows, and chocolate bar over the ganache.
11. Place the dough back into the Oven. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 10 mins to begin the cooking cycle.
12. Garnish with red fruits.



Fried Chocolate Roll

Ingredients

- 2 crescent dough sheets
- 16 double stuffed chocolate cookies
- confectioner's sugar, for garnish

Directions

1. Cut each crescent dough sheet into eight squares.
2. Wrap each cookie with a square of the dough.
3. Place the cookies onto the Trays.
4. Place the Trays in the Air Fryer. Press the **Air Fryer Button** (400°F) and decrease the cooking time to 12 mins to begin the cooking cycle.
5. Sprinkle the cookies with the confectioner's sugar.

Candied Sweet Potatoes

Ingredients

- Sweet potatoes 2pcs
- Salad oil 1spoon
- Sugar 2spoons
- Appropriate amount of sesame powder

Directions

1. When the sweet potato is peeled, cut it into pieces with a hob and put it into the bag. Put in one tbs of salad oil and shake the bag so that the salad oil is evenly wrapped on the sweet potato. Put in two tbs of sugar and shake the bag so that the sugar is evenly wrapped on the sweet potato.
2. Place baking paper on the inside of the Air Fryer and place the sweet potato in without overlapping.
3. Set the temperature to 250°F, cooking for 10 mins, then set the temperature to 360°F-390°F, continue cooking for another 5 mins.
4. Take out the pan, sprinkle sesame powder and wait for cooling.



Fried Onion Rings

Ingredients

- Onion 1pcs
- Egg 1pcs
- Appropriate amount of bread crumbs
- A little flour

Directions

1. Cut off the top and bottom of the onion, then cut into onion rings.
2. Place the onion rings in a dish, add a little dry flour, shake and let all onion rings stick evenly of dry flour.
3. Dip the onion rings into egg liquid, then wrap a layer of bread crumbs, pour the oil into the pan and set the temperature to 350°F for 2 mins.
4. Add the onion rings to the pan, adjust the temperature to 400°F, cook for about 5 mins.



Croutons

Ingredients

- 2 loaf of English bread, cut into 1/2 inch cubes
- 1/3 cup extra virgin olive oil
- 1 tsp. salt
- 1/2 tsp. pepper

Directions

1. Toss all the ingredients together in a bowl.
2. Spread the bread cubes onto the Trays.
3. Place the Trays in the Air Fryer. Decrease the cooking temperature to 300°F, set the cooking time to 20 mins Press the **Air Fryer Button** to begin the cooking cycle.



Almond & Goji Granola

Ingredients

- 1/3 cups sliced almonds
- 1 cup rolled oats
- 3/4 cup flaked coconut
- 1/4 cup sunflower seeds, shells removed
- 1 tsp. kosher salt
- 1 tsp. grape seed oil
- 1/3 cup honey
- 1 cup dried goji

Directions

1. Combine the almonds, oats, coconut, sunflower seeds, and salt in a bowl and mix them together.
2. Add the grape seed oil and honey to the bowl. Toss to combine.
3. Line the Trays with parchment paper and spread the granola evenly over the parchment.
4. Place the Trays in the Air Fryer. Decrease the cooking temperature to 220°F, increase the cooking time to 40 mins, and press the **Air Fryer Button** to begin the cooking cycle.
5. After the cooking cycle is complete, add the goji to the granola and toss to combine.
6. Let the granola cool before serving.





TABLE OF CONTENTS

TOAST

Milk Flavored Corn	29
BLT	30
Beef Balls With Egg	31
Orange Fragrant French Toast	32

Milk Flavored Corn

Ingredients

- a few corn niblet
- Appropriate amount of sugar
- Milk powder 2spoons
- Appropriate amount of dry starch
- Appropriate amount of glutinous rice flour
- Appropriate amount of oil
- Appropriate amount of icing sugar

Directions

1. Place the corn kernels in a pan, add water, add sugar and cook until done.
2. Remove the cooked corn kernels and drain the water. Add two tsp of milk powder and stir well.
3. Add cornstarch to make the kernels stick to the cornstarch evenly. Add a small amount of glutinous rice flour to make up about 1/4 of the cornstarch.
4. Spread the kernels evenly and carefully, set the temperature to 250°F, cook for 5-10 mins until the kernels are set. Do not turn them over.
5. Add some more oil to the pan, turn the heat up, and continue cooking for about 5-10 mins, watching the setting.
6. When the cooking is done, remove the oil from the pan and carefully place the fried corn on a plate. Place a piece of blotting paper under the pan. Use the blotting paper to remove the excess oil.




BLT

Ingredients

- 10.58oz steaky pork
- 1 pcs French bread, cut into 4 equal pieces
- 4 tbs extra virgin olive oil
- Pcs garlic clove, crushed
- 1 set of vegetable salad
- 4 pcs of tomatoes, sliced
- Salt and pepper

Directions

1. Put the steaky pork into the pan and close the lid.
2. Select **Roast** from the system menu, adjust the temperature to 400°F, cook for about 8 mins, then press  Button.
3. Mix the chopped garlic and olive oil and brush evenly over the bread slices.
4. When the steaky pork is done, take it out and dry on a paper towel.
5. Place the sliced bread in the pan, face up, and close the lid.
6. Select **Toast** from the system menu, set the temperature to 360°F, and set the time to 3 mins.
7. When the bread slices are cooked, place the steaky pork, lettuce and tomato slices on the bread slices, top with mayonnaise to taste, and cover with another slice of bread.



Beef Balls With Egg

Ingredients

- 1 slice of toast
- 1 tbs red sauce
- beef balls
- 1 egg
- Moderate a mount of Parmesan cheese
- Moderate amount of pizza cheese

Directions

1. Put a layer of red sauce in the bowl, put five beef balls, and then add an egg.
2. Place the bowl in the pan, select **Roast** on the menu, set the temperature to 360°F, and cook for 10 mins.
3. Take out the bowl, sprinkle with pizza cheese, then put it in the pot, adjust the temperature to 390°F, and cook for 5 mins.
4. After slicing the toast, put it in the pan, select **Toast** on the menu, set the temperature to 360°F, and cook for 3 mins.



Orange Fragrant French Toast

Ingredients

- 2 slices of toast
- 2 tbs of orange jam
- milk 50cc
- Orange juice 50cc
- 1 tbs of orange juice
- 2 tbs of cream
- Some fresh strawberries

Directions

1. Remove the hard edges of the toast, put two pieces on top after jam.
2. Mix eggs, milk, orange juice and wine well and pour into a deep dish. Put toast, soak egg juice on both sides.
3. Put the cream in the pan, melt it, then put the toast, select **Toast** on the menu, set the temperature to 320°F, set the time to 5 mins, cook until the toast is golden on both sides, just add chopped strawberry garnish.





TABLE OF CONTENTS

ROAST

Roast Sausage	35	Lamb Kabobs	50
Mexicano Nacho Tacos	36	Shrimp Kabobs	51
Brown Sugar Glazed Ham	37	Roasted Chicken	52
Bacon-weaved Stuffed Turkey	38	Street Nuts	52
Roasted Turkey	39	Roasted Rack Of Lamb	53
Rosemary Lemon Leg Of Lamb	40	Prime Rib Roast	54
Brazilian Bbq	41	Bbq Chicken Wings	55
Southwest Pork Tenderloin	42	Smoky Barbecue Spare Ribs	56
Cornish Hens	43	Roast Lamb Shoulder	57
Stacked Souvlaki Chicken	43	Jerk Chicken Wings	58
Beef Shish Kabob	44	Grilled Eggplant With Minced Meat	59
Jerk Chicken	45	Teriyaki Marinated Chicken Breast	60
Rosemary And Garlic Lamb Chops	46	Orange Glazed Chicken Wings	61
Bourbon Pork Roast	47	Foiegras	62
Roast Roast Beef	48	Japanese Melaleuca Tonkatsu	63
Italian Roulade Of Beef	49	Grilled Rice Balls With Miso Soy Sauce	64

Roast Sausage

Ingredients

- 15 hot Italian sausage links
- 1/2 cup ketchup to serve.

Directions

1. Assemble the Skewer Racks with the Roast shaft and forks.
2. Skewer 5 sausages together.
3. Clip the Skewer onto the Sewer Racks.
4. Thread a second Skewer through the sausages to stabilize the meat. Clip the second Skewer onto the Racks.
5. Repeat with the remaining sausage.
6. Place the Rack in the Air Fryer. Press the **Roast Button** (375°F for 30 mins) to begin the cooking cycle.
7. Use a meat thermometer to measure the internal temperature of the sausage.
The sausage is done when the internal temperature reaches 165°F.
8. Served with the ketchup aside.



Mexicano Nacho Tacos

Ingredients

- 8 hard taco shells
- 1/2 cup honey
- 1 packet taco seasoning
- 1 packet cheese powder
- 3/4 lb. ground beef
- 2 tbsp. olive oil
- 2 tsp. salt
- 1 tsp. ground black pepper
- 1 cup iceberg lettuce, shredded
- 2 plum tomatoes, diced
- 1 cup cheddar, shredded
- sour cream, for garnish

Directions

1. Use a pastry brush to paint the exterior of the taco shells with the honey.
2. Combine the taco seasoning and cheese powder in a flat-bottomed dish and mix.
3. Sprinkle the taco cheese powder generously over the taco shells.
4. Place the taco shells onto the Trays.
5. Place the Trays in the Air Fryer. Decrease the cooking time to 5 mins and press the **Roast Button** (370°F) to begin the cooking cycle.
6. While the taco shells cook, sauté the ground beef in olive oil for 5-6 mins
7. Season the meat with the salt and pepper.
8. Divide the sautéed meat evenly into the taco shells.
9. Garnish with a sprinkling of lettuce, tomato, cheddar cheese, and sour cream.



Brown Sugar Glazed Ham

Ingredients

- 1(3lb.) ham, cut in half, boneless
- 1/4 cup pineapple juice
- 1/2 cup brown sugar
- 1/2 cup mustard
- 1/2 tsp. ground cloves
- A few salad for garnish

Directions

1. Mix the pineapple juice, brown sugar, mustard, and cloves together in a bowl to create the sauce.
2. Place the Roast shaft through the center of both ham halves. Secure the shaft with the forks.
3. Pour the sauce over the ham and refrigerate for 2 hrs.
4. Place the shaft into the Air Fryer. Press the **Roast Button** (375°F for 30 mins) to begin the cooking cycle.
5. Let the ham rest for 10 mins before slicing.



Bacon-weaved Stuffed Turkey

Ingredients

- 1 turkey breast, boneless
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 1/2 cups cornbread stuffing with one egg, cooked
- 10 slices bacon

Directions

1. Slice the turkey breast down the middle and open it to butterfly.
 2. Make a weave with the bacon on wax paper.
 3. Place the butterflied turkey breast over the bacon weave. Season with the salt and pepper.
 4. Spoon the stuffing into the center of the turkey. Roll the turkey with the bacon.
 5. Tie the ends and middle of the turkey with string.
 6. Place the Roast shaft through the center of the turkey. Secure the shaft with the forks.
 7. Place the shaft into the Air Fryer. Press the **Roast Button** (375°F) and increase the cooking time to 45 mins to begin the cooking cycle.
 8. Use a meat thermometer to measure the internal temperature of the turkey.
- The turkey is done when the internal temperature reaches 160°F.
9. Serve with roasted asparagus.



Roasted Turkey

Ingredients

- 2 turkey breasts, trimmed
- 2 sprigs rosemary
- 4 sprigs thyme
- 1 sprig sage
- 4 cloves garlic
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- 3 tbsp. olive oil

Directions

1. Chop the rosemary, thyme, sage, and garlic and mix with the olive oil.
 2. Rub the turkey breast with the herb mixture and refrigerate for 1 hr.
 3. Fold the turkey in half and place the Roast shaft through the turkey. Secure the shaft with the forks.
 4. Place the shaft into the Air Fryer. Press the **Roast Button** (375°F) and increase the cooking time to 40 mins to begin the cooking cycle.
 5. Use a meat thermometer to measure the internal temperature of the turkey.
- The turkey is done when the internal temperature reaches 160°F.
6. Let the turkey sit for 10 mins before slicing.



Rosemary Lemon Leg Of Lamb

Ingredients

- 2 tbsp. lemon juice
- 2 tbsp. olive oil
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1/4 cup fresh rosemary, chopped
- 1 (4lb.) boneless leg of lamb
- Add some vegetables for garnish

Directions

1. Combine the lemon juice, olive oil, salt, pepper, and rosemary in a small bowl.
 2. Place the Roast shaft through the lamb. Use twine to secure the meat. Use the forksto secure the shaft.
 3. Generously brush the lamb with the marinade.
 4. Place the shaft in the Air Fryer. Press the **Roast Button** (375°F for 30 mins) to begin the cooking cycle.
 5. Use a meat thermometer to measure the internal temperature of the lamb.
- The lamb is done when the internal temperature reaches 145°F.



Brazilian BBQ

Ingredients

CHICKEN

- 2 (7 oz.) boneless, skinless chicken breasts
- 1/2 cup barbeque sauce

PORK

- 2 (7 oz.) pork loin
- juice of 1 lemon
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1/4 cup fresh rosemary, chopped

BEEF

- 2 (7 oz.) boneless sirloin steaks
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. smoked paprika

Serve with a side of salad

Directions

1. Brush the barbeque sauce onto the chicken.
2. Skewer the chicken breasts.
3. Combine the salt, pepper, garlic, onion, and smoked paprika in a small bowl and mix to make the spice blend.
4. Sprinkle the spice blend generously over the beef.
5. Skewer the beef.
6. Combine the lemon juice, salt, pepper, and rosemary in a small bowl and mix to make the herb mixture.
7. Generously rub the herb mixture onto the pork.
8. Skewer the pork.
9. Place the Skewers onto the Skewer Racks, alternating the different meats.
10. Place the Racks into the Air Fryer. Press the **Roast Button** (375°F for 30 mins) to begin the cooking cycle.



Southwest Pork Tenderloin

Ingredients

- 2 pork tenderloins
- 1 tbsp. paprika
- 1/2 tbsp. cumin
- 1/2 tbsp. coriander
- 2 tbsp. sriracha sauce
- 1/2 tbsp. sea salt
- 3 tbsp. brown sugar
- 3 tbsp. lime juice
- 2 cloves garlic, minced
- Fresh Thyme to serve

Directions

1. Combine all the ingredients in a bowl.
2. Marinate the tenderloins in the refrigerator for 2 hrs.
3. Place the Roast shaft through the tenderloins. Tie the tenderloins with butcher's twine. Secure the shaft with the forks.
4. Place the shaft into the Air Fryer. Press the **Roast Button** (375°F for 30 mins) to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the tenderloins.
The tenderloins are done when the internal temperature reaches 155°F.
6. Let the tenderloins rest before slicing.



Cornish Hens

Ingredients

- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. garlic powder
- 1 sprig rosemary, chopped
- 2 cornish hens
- 1 lemon

Directions

1. Mix the salt, pepper, garlic powder, and rosemary together in a small bowl.
2. Rub the spices and herbs generously onto the hens.
3. Place the Roast shaft through the hens. Secure the shaft with the forks.
4. Tuck the wings and tie the wings and legs with twine to keep the hens in place.
5. Place the shaft in the Air Fryer. Press the **Roast Button** (375°F) and increase the cooking time to 35 mins to begin the cooking cycle.
6. Use a meat thermometer to measure the internal temperature of the hens.

The hens are done when the internal temperature reaches 160°F.



Stacked Souvlaki Chicken

Ingredients

- 1/4cup olive oil
 - 2 tbsp. lemon juice
 - 1 tsp. salt
 - 1 tsp. oregano
 - 1 tsp. ground black pepper
 - 8 boneless, skinless chicken breasts
- Served with cucumber salad aside

Directions

1. Combine all the ingredients in a sealable plastic bag.
2. Marinate the ingredients in the bag for 20 mins in the refrigerator.
3. Fold each chicken breast in half. Place the Roast shaft through the chicken. Secure the shaft with the forks.
4. Place the shaft into the Air Fryer. Press the **Roast Button** (375°F) and decrease the cooking time to 25 mins to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the chicken.

The chicken is done when the internal temperature reaches 165°F.



Beef Shish Kabob

Ingredients

- 1 lb. beef top round, cubed
- 2 spring onion, quartered
- 2 zucchini, sliced thick
- 20 cherry tomato
- 1/4 cup olive oil
- 2 tbsp. soy sauce
- 1 tbsp. Dijon mustard
- 2 tbsp. red wine vinegar
- 4 cloves garlic, minced
- 1/2 tsp. ground black pepper

Directions

1. Alternate placing a piece of beef, a quarter of a red onion, another piece of beef, a zucchini chunk, a final piece of beef, and a baby bell pepper on a Skewer.
2. Repeat to fill eight Skewers.
3. Assemble the Skewer Racks with the Roast shaft and forks.
4. Place the Skewers onto the Racks.
5. Combine the oil, soy sauce, mustard, vinegar, garlic, and ground black pepper in a small bowl to make the marinade.
6. Brush the marinade over the ingredients on the Skewers.
7. Place the Rack in the Air Fryer. Press the **Roast Button** (375°F) and decrease the cooking time to 20 mins to begin the cooking cycle.

Jerk Chicken

Ingredients

- 1 chicken cut into quarters
- 2 tbs lime juice
- 2 tbs olive oil
- 2 cloves garlic, crushed
- 3 tbs thyme chopped
- 1 tsp brown sugar
- 1 tsp ground spice
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 1/2 tsp chili
- 2 tbs olive oil
- Salt and pepper

Directions

1. Put the cut chicken into the dish. Mix lime juice, olive oil, garlic, thyme, brown sugar, spices, cinnamon, nutmeg, and chili and knead into chicken. Cover with plastic wrap and refrigerate for at least 2 mins. Pour olive oil on chicken pieces and season with salt and pepper.
2. Put the chicken in the pan and cover it. Select the **Roast** menu system, adjust the temperature to 400°F, and cook for 10-15 mins.



Rosemary And Garlic Lamb Chops

Ingredients

- Lamb chops
- 2 tbs olive oil
- Lemon juice
- 2 tsp whole wheat mustard
- 2 tsp rosemary, chopped
- 2 cloves garlic, crushed
- Salt and pepper

Directions

1. Mix olive oil, lemon juice, whole wheat mustard, rosemary, garlic, and pepper, drain the sheep into a plate, mix well, coat thoroughly, cover with plastic wrap and refrigerate for 2 hours.
2. Remove the lamb chops from the marinade and season with salt.
3. Drain the sheep into the pot and close the lid.
4. Select **Roast** on the system menu, adjust the temperature to 390°F, the cooking time is 20 mins, and press **Ⓢ** Button.



Bourbon Pork Roast

Ingredients

- 1/2 cup honey
- 1/2 cup light brown sugar
- 1 orange, zested
- 2 tbsp. fresh orange juice
- 1/4 cup bourbon
- 1/3 tsp. salt
- 1/2 tsp. ground black pepper
- 4lb. pork loin roast

Directions

1. Combine the honey, sugar, orange zest and juice, bourbon, salt, and pepper in a small bowl and mix.
2. Place the Roast shaft through the pork roast. Secure the shaft with the forks.
3. Generously brush the marinade onto the pork.
4. Place the shaft into the Air Fryer. Press the **Roast Button** baste the pork with the marinade every 15 mins while the pork is cooking (375°F) and increase the cooking time to 20 mins to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the pork.
The pork is done when the internal temperature reaches 355°F.
6. Let the pork rest for 15 mins before slicing.



Roast Roast Beef

Ingredients

- 1 (2lb.) eye round
- 10 cloves garlic
- 2 sprigs thyme
- 2 sprigs rosemary
- 1/2 tsp. salt
- 1 tbsp. onion powder
- 1 tsp. ground fennel
- 1/2 tsp. ground black pepper
- 2 tbsp. olive oil

Directions

1. Chop the thyme and garlic. Mix the thyme, garlic, salt, onion powder, ground fennel, ground black pepper, and olive oil together in a bowl to make the herb mixture.
2. Rub the roast with the herb mixture and refrigerate for 1 hr.
3. Place the Roast shaft through the center of the roast. Secure the shaft with the forks.
4. Place the Shaft into the Power Air-Fryer Oven Elite. Press the **Roast Button** (375°F) and set the cooking time to 25 mins to begin the cooking cycle.
5. Cook the roast to the desired doneness (use a meat thermometer to measure the proper time):
 - Rare: 5 mins
 - Medium rare: 8 mins
 - Medium: 10 mins
 - Well done: 25 mins



Italian Roulade Of Beef

Ingredients

- 1 1/2lb.flank, butterflied
- 1/4 cup basil pesto
- 1/2 lb. provolone, sliced
- 3 roasted red peppers
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- Mache and boiled potatoes for side dish

Directions

1. Place the flank on a cutting board and spread the pesto all over it.
2. Layer the cheese and roasted peppers on the flank.
3. Roll the flank up and tie it with string about five times from one end to the other.
4. Season the flank with the salt and pepper.
5. Place the Roast shaft through the center of the roast. Secure the shaft with the forks.
6. Place the shaft into the Air Fryer. Press the **Roast Button** (375°F for 30 mins) to begin the cooking cycle.



7. Cook the roast to the desired doneness (use a meat thermometer to measure the proper time):
 - Rare: 3mins
 - Medium rare: 5mins
 - Medium: 10mins
 - Well done: 20mins
8. Let the roast rest for 10 mins before slicing.

Lamb Kabobs

Ingredients

- 1 lb. lamb, cubed
- 2 small red onions, quartered
- 8 sweet mini bell peppers (different colors)
- 1 bowl spicy ketchup

MARINADE

- 1/4 cup olive oil
- juice of 1 lemon
- 4 cloves garlic, minced
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1/2 cup fresh mint, finely chopped

Directions

1. Alternate placing one piece of lamb, a quarter of a red onion, a second piece of lamb, a zucchini chunk, a final piece of lamb, and a baby bell pepper onto a Skewer.
2. Repeat to fill eight Skewers.
3. Assemble the Skewer Racks with the Roast shaft and forks.
4. Place the Skewers onto the Racks.
5. Combine the olive oil, lemon juice, garlic, salt, pepper, and mint in a small bowl to make the marinade.
6. Brush the marinade over the ingredients on the Skewers.
7. Place the Rack in the Air Fryer. Press the **Roast Button** (175°F) and decrease the cooking time to 20 mins to begin the cooking cycle.



Shrimp Kabobs

Ingredients

- 1 lb. (16-20) shrimp, peeled & deveined
- 2 Onion cut in cubes
- 2 Bell peppers cut in cubes
- 8 cherry tomatoes
- 1/2 cup sweet chili sauce

Directions

1. Alternate placing the shrimp and one of each vegetable onto a Skewer.
2. Repeat to fill eight Skewers.
3. Assemble the Skewer Racks with the Roast shaft and forks.
4. Place the Skewers onto the Racks.
5. Brush the ingredients on the Skewers with the sweet chili sauce.
6. Place the Rack in the Air Fryer. Press the **Roast Button** (375°F) and decrease the cooking time to 15 mins to begin the cooking cycle.



Roasted Chicken

Ingredients

- 4lb. whole chicken
- 1 tsp. granulated garlic
- 1 tsp. granulated onion
- 1 tsp. ground black pepper
- 1 tsp. sea salt

Directions

1. Tie the chicken legs together, tie the breast area with a second string, and wrap a third string around the drumsticks.
2. Push the Roast shaft through the opening in the chicken. Secure the shaft with the forks.
3. Place the shaft into the Air Fryer. Press the **Roast Button** (375°F) and increase the cooking time to 45 mins to begin the cooking cycle.
4. Let the chicken rest for 10-15 mins before serving.

Marble Pound Cake

Ingredients

- 1 cup raw cashews
- 1 cup raw almonds
- 1 cup raw Hazelnut
- 1/2 cup sugar, plus more for coating
- 1/2 cup honey
- 1/2 tsp. cinnamon
- 1/2 tsp. salt

Directions

1. Combine all the ingredients in a bowl and mix well.
2. Transfer the nuts to the Round Basket.
3. Place the Basket in the Air Fryer. Press the **Roast Button** (50°F), decrease the cooking time to 15 mins, and press the **Roast Button** to begin the cooking cycle.
4. Scatter the nuts onto a sheet pan and dust with sugar.
5. Allow the nuts to cool.
6. Toss in additional sugar as necessary.

Roasted Rack Of Lamb

Ingredients

- 2 (1 1/2lb.) lamb racks
- 3 sprigs rosemary
- 4 cloves garlic, peeled
- 2 tbsp. Dijon mustard
- 1 tsp. sea salt
- 1 tsp. ground black pepper

Directions

1. Chop the rosemary and the garlic.
2. Assemble the Skewer Racks with the Roast shaft and forks. Run a Skewer close to the bone of one of the lamb racks through the meat. Repeat with the other lamb rack.
3. Clip each Skewer on to the Skewer Rack. Tie the lamb racks on each end and the middle with twine.
4. Rub the lamb racks with the mustard. Press the herb mixture onto the lamb racks. Season with the salt and pepper.
5. Place the Rack into the Air Fryer. Press the **Roast Button** (375°F) and decrease the cooking time to 15 mins to begin the cooking cycle.
6. Cook the lamb to the desired doneness (use a meat thermometer to measure the internal temperature):
 - Rare: 125°F · Medium rare: 135°F
 - Medium: 145°F · Well done: 165°F
7. Let the lamb rest for 10 mins before slicing.



Prime Rib Roast

Ingredients

- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tbsp. dried rosemary
- 1/2 tsp. salt
- 1/2tsp. ground black pepper
- 4lb. boneless rib roast

Directions

1. Combine the garlic powder, onion powder, smoked paprika, dried rosemary, salt, and ground black pepper in a small bowl to make the spice and herb mixture.
2. Rub the spice and herb mixture onto the roast.
3. Place the Roast shaft through the roast. Secure the shaft with the forks.
4. Place the shaft in the Air Fryer. Press the **Roast Button** (375°F) and increase the cooking time to 25 mins to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the roast. The roast is done when the internal temperature reaches 135°F.




Bbq Chicken Wings

Ingredients

- 500g chicken wings
- 1/2 cup of barbecue sauce
- 2 tbs honey mustard
- 1 tbs soy sauce
- 1 tbs Worcestershire sauce
- 1 garlic clove, chopped
- 1/2 tsp chili flakes
- 1/2 tsp chili
- 1/2 tsp black pepper
- 1/2 tsp salt

Directions

1. Mix barbecue sauce, mustard sauce, soy sauce, Worcestershire sauce, garlic, chili flakes, chili, black pepper and salt, evenly spread on chicken wings, cover with plastic wrap and refrigerate for at least 2 hours.
2. Put the chicken wings in the pot and cover with a lid.
3. Select **Roast** in the system menu, adjust the temperature to 390°F, adjust the cooking time according to the size of the chicken wings (small wings only need 15-20 mins), press  Button.



Smoky Barbecue Spare Ribs

Ingredients

- 500g pork ribs
- 1/4 cup barbecue sauce
- 1/8 cup Worcestershire sauce
- 1/8 cup brown sugar
- 1 tbs apple cider vinegar
- 1 tbs chili sauce
- 1 tsp Dijon mustard
- Smoked paprika
- Cumin powder
- Dried oregano

Directions

1. Mix barbecue sauce, Worcestershire sauce, brown sugar, cider vinegar, Chipotle sauce, Dijon mustard, smoked paprika, cumin and oregano, and evenly spread on the ribs, refrigerate with plastic wrap for at least 2 hours.
2. Put the ribs in the pot and close the lid.
3. Select **Roast** on the system menu, set the temperature to 320°F and the time to 25 mins.



Roast Lamb Shoulder

Ingredients

- tbs rosemary, chopped
- 1 tbs basil, chopped
- 2 tbs balsamic vinegar
- 3 cloves garlic, chopped
- 1 tsp ground pepper
- 1 tsp salt

Directions

1. Place the lamb shoulder on the barbecue stick and fix it in place with a fork.
2. Cut multiple shallow slices on the shoulder of the lamb, mix the herbs with the ingredients, then put in the pot, close the lid.
3. Select **Roast** on the system menu, set the temperature to 360°F, and the time to 50 mins, you can adjust the cooking time according to the specific situation.




Jerk Chicken Wings

Ingredients

- 4 pounds chicken wings
- 2 tsp olive oil
- 2 tbs soy sauce
- 1 chopped and seeded Jalapeno Pepper
- 6 cloves minced garlic
- 1 tbs allspice
- 1 tsp chili
- 1 tsp cinnamon
- 1 tsp white pepper
- 2 tbs brown sugar
- 1 tbs fresh thyme, minced
- 6 tbs lemon juice
- 1/2 glass of red wine

Directions

1. In a large bowl, mix all the ingredients together and stir.
2. Add chicken wings, mix well, and put it in a sealed bag, refrigerate for at least 2 hours.
3. Take out the chicken wings, drain all the liquid, put the chicken wings in the pot, and close the lid.
4. Select **Roast** on the system menu, set the temperature to 360°F, set the time to 15 mins, press  Button.



Grilled Eggplant With Minced Meat

Ingredients

- 1 long eggplant
- 300g minced meat
- Salt amount
- 1 tbs of chicken essence
- 1 green onion
- 1 piece of ginger
- Thirteen incense 1 spoon
- 1 egg
- 3 tbs
- 1 scoop
- Salad oil
- 1 garlic
- Sesame oil

Directions

1. Add minced onion, ginger, sesame oil, chicken essence, salt, soy sauce, thirteen spices, oil consumption, salad oil and an egg in the minced meat, stir in a clockwise direction, marinate and taste for use.
2. Remove the roots of the eggplant into two parts, put it in the pot, set the temperature to 390°F, and the cooking time to 15 mins.
3. Garlic chopped flat and chopped into a bowl, add soy sauce, sesame oil, a little salt, stir well and set aside.
4. Stir-fried minced meat and set aside.
5. Cut the roasted eggplant with a sharp knife in the middle, and use chopsticks to widen the gap, add the fried minced meat, drizzle the adjusted garlic juice, put it back into the pot again, and continue cooking for 5 mins.



Teriyaki Marinated Chicken Breast

Ingredients

- 6 ounces boneless chicken breast
- 1/2 cup of mirin (Japanese cooking liquor)
- 1 tbs lemon juice
- 1/4 cup granulated sugar
- 1/4 glass of orange juice
- 1/4 tsp ground ginger
- 1/4 tsp crushed red pepper
- 1 clove minced garlic
- 1 tsp grated black pepper
- 2 tbs coarse salt
- 2 tbs olive oil

Directions

1. Mix all the marinade ingredients, put them in the pot and cook until cooked.
2. Reduce the heat and reduce the liquid, then let it cool.
3. After cooling, pour 3/4 of the liquid into a sealed bag and put the chicken in.
4. Refrigerate for at least 30 mins to 2 hours to save the remaining liquid.
5. Remove the chicken from the bag and drain excess liquid.
6. Put the chicken into the pot, select **Roast** on the menu, set the temperature to 360°F, and set the time to 10 mins.
7. Take out the chicken after cooking, brush the remaining marinade evenly on the chicken.



Orange Glazed Chicken Wings

Ingredients

- 12 chicken wings
- 1 cup orange marmalade
- 1 tbs seasoned rice wine vinegar
- 1 tbs chili sauce
- 2 tbs low-sodium soybean paste
- 2 tbs seafood sauce
- Black and white sesame
- 1 tbs raw sugar
- 1 tbs coarse salt
- 1 tbs lemon pepper
- 1 tbs dark paprika
- 1 tbs minced onion
- 1 tbs minced garlic
- 1 tsp chili
- 1 tsp smoked paprika
- 1 tsp cumin powder

Directions

1. Mix all dry seasoning ingredients into a bowl, add chicken wings and knead evenly.
2. Put the chicken wings in the pot, select **Roast** on the menu, set the temperature to 360°F, and set the time to 15 mins.
3. Mix the jam, rice wine vinegar, chili sauce, and soy sauce for about 5 mins, mix them well.
4. Put the cooked chicken wings in the hot sauce, spread evenly, put on a plate, sprinkle with sesame seeds.



Foiegras

Ingredients

- 28.2oz rams of foie gras
- 3.5oz rams of black fungus
- Tricholoma matsutake 7oz
- 1.8oz rams red garlic
- 7oz cream
- 1.8oz butter
- Appropriate amount of salt, sugar and pepper

Directions

1. Rinse the foie gras and remove the blood vessels in the liver, marinate with salt, sugar and pepper for 3 hours.
2. Put the foie gras in the pan, select **Roast** on the menu, set the temperature to 390°F, set the time to 5 mins, take out to cool, and then spread the black fungus flakes.
3. Wrap matsutake mushrooms in tin foil and put in the pot, adjust the temperature to 360°F and continue cooking for 5 mins.
4. Add garlic and butter to the cream, put it in the pan and continue cooking for 15 mins after taking it out, use a crusher to make foam and match it with the prepared foie gras.



Japanese Melaleuca Tonkatsu

Ingredients

- 4 thinly sliced pork slices (about 3.5oz)
- A little salt and black pepper
- The right amount of flour
- Appropriate amount of egg liquid
- The right amount of bread flour
- Lettuce (can be omitted)
- Amount of beauty milk
- Pork chop sauce
- 1 tbs of fine sugar
- 3 tbs of hot water

Directions

1. A layer of plastic wrap on the cutting board, put pork slices, brush with sugar water, sprinkle with a little salt and black pepper.
2. Fold it in half, wrap it in plastic wrap, and gently pat with your palm.
3. Use three plates that can be put in pork chops, prepare flour, egg liquid and bread flour respectively, and coat the pork chops thinly with flour → egg liquid → bread flour.
4. Discharge the pig into the pot, select **Roast** on the menu, adjust the temperature to 360°F, cook for 5 mins, turn it over, turn it over, cook for another 4 mins, wait for 2 mins and then take.
5. Put some shredded lettuce on the plate, put pork chops, squeeze beautiful milk and pork chops sauce.



Grilled Rice Balls With Miso Soy Sauce

Ingredients

- A bowl of rice
- 1.8oz ground meat
- One tsp of soy sauce
- The right amount of Qiwei Tangxin powder
- 1/2 tsp of miso
- Half tsp of miso

Directions

1. After frying the ground meat, add soy sauce and stir fry.
2. After the rice is heated, let it cool a little and mix the fried ground meat with the rice.
3. Mix the sauce evenly.
4. Wet your hands, press the rice ball tightly, shape it with a mold, brush the sauce on both sides of the rice ball, brush a few more times.
5. Put the rice balls in the pot, adjust the temperature to 390°F, and cook for 15 mins
6. After cooking, take out the rice balls, and sprinkle the seven flavor Tang Xin powder on it.





TABLE OF CONTENTS

BROIL

Salmon With Lemon And Dill Sauce	67
Garlic Prawns	68
Fish And Chips	69
Spinach Cheese Baked Oysters	70
Steamed Clams With Wine	71
Octopus Ball	72
Shrimp With Almond Flakes	73
Cajun Shrimp	74

Salmon With Lemon And Dill Sauce

Ingredients

- 5.6oz salmon
- 2 tsp olive oil
- A little salt
- Lemon and dill sauce:
- 1/2 cup nonfat Greek yogurt
- 1/2 cup sour cream
- 1 tbs lemon juice
- 2 tbs dill, chopped
- A little salt

Directions

1. After seasoning the salmon with salt and pepper, put it in the pot and close the lid.
2. Select **Broil** on the system menu. Set the temperature to 390°F and the time to 7 mins For larger fillets, increase the cooking time by 1-2 mins.
3. Mix lemon juice and dill sauce together and pour over the cooked fish.



Garlic Prawns

Ingredients

- 17.6oz shrimps, peeled
- 6 cloves garlic, chopped
- 1/4 tsp smoked paprika
- 1 tbs parsley, chopped
- A little salt
- A little pepper
- 1 tbs lemon juice

Directions

1. Mix garlic paste, smoked paprika, salt, pepper and lime juice together.
2. Put the shrimp in the mixture, stir until completely coated, put in the pot and close the lid.
3. Select **Broil** on the system menu, set the temperature to 390°F and the time to about 10 mins.
4. After cooking, eat with chopped parsley.




Fish And Chips

Ingredients

- 8.8oz bread crumbs
- 1 tbs pepper
- 1 tbs smoked paprika
- Wet ingredients:
- 2 eggs
- 100ml milk

Directions

1. Beat eggs and milk together in a bowl and stir, set aside.
2. Mix the dry ingredients in a shallow tray (large enough to fit fish fillets).
3. Immerse each fillet in the wet mixture, then mix in the breadcrumb mixture tray, and repeat this process until all the fillets are mixed.
4. Place the mixed fish fillets in the pan and close the lid.
5. Select **Broil** on the system menu, set the temperature to 390°F, set the time to 10-15 mins, and press  Button.
6. After cooked, served with fried French fries.



Spinach Cheese Baked Oysters

Ingredients

- 8 oysters
- 4 spinach or amaranth (5.6oz)
- 1 tsp garlic
- 1 oz butter
- 3 tbs flour
- 3 tbs of fresh milk
- 1/2 cup of soup
- Bread crumbs
- Appropriate amount of cheese powder
- 1 dried shallot (sliced)
- 1 tbs of liquor

Directions

1. Wash the oysters, wash them with dried onions and white wine, and drain them.
2. Wash the spinach, fry it with garlic, put it on the oyster shell, then put the oyster on it.
3. Stir-fry flour with butter, add fresh milk and soup, sprinkle some cheese, then pour on oysters.
4. Mix the bread crumbs with the cheese powder, sprinkle on the oysters, put in the pot, select **Broil** on the menu, set the temperature to 360°F, and set the time to about 8 mins.



Steamed Clams With Wine

Ingredients

- 10.5oz clams
- 1 garlic clove
- 1 tbs of sake
- 3 tbs of water
- 5 grams of butter
- Appropriate amount of green onion

Directions

1. Wash the clams after placing them into the pot, add garlic slices, sake and water.
2. Select **Broil** on the menu, set the temperature to 320°F, and cook for 10 mins.
3. Add cream, adjust the temperature to 390°F, and cook for 5 mins.
4. Take out after cooking and sprinkle with green onion.



Octopus Ball

Ingredients

- Octopus feet about 12.3oz
- 2 apples
- 1 salad dressing (small)
- The right amount of pepper
- 1 tsp lemon juice
- Appropriate amount of lemon peel
- 3 tbs of fried powder
- 1 tsp oil
- 1/2 protein

Directions

1. Wash and drain the octopus feet, cut into pieces of appropriate size, try to match the size of the cut fruit pieces. It is better to keep the cut octopus pieces + powder material evenly mixed, and put it in the refrigerator to refrigerate for a while.
2. Put the octopus pieces covered with the powder paste in the pot and arrange them.
3. Adjust the temperature to 390°F and cook for about 10 to 12 mins.
4. Put the baked octopus balls and the cut fruits into the mixing bowl, add salad dressing, lemon juice, lemon peel, freshly ground pepper, and mix all the ingredients.



Shrimp With Almond Flakes

Ingredients

- 8 fresh shrimps
- Moderate amount of Almond slices
- 1 egg
- Moderate amount of flour
- Moderate amount of Salt
- Moderate amount of pepper
- A little rice wine

Directions

1. Peel the shrimp and leave the tail, cut the back of the shrimp and continue to intestine puree, sprinkle with salt, pepper, rice wine and marinate in the refrigerator for 1 hour.
2. First wrap the shrimps in flour, then dip the egg liquid, and finally dip the almond slices. Lay the bottom layer with aluminum foil or baking paper, then put the almond slices on the shrimp, spray a little oil into the pan.
3. Select **Broil** on the menu, set the temperature to 360°F, and cook for 10 mins (turn it over halfway).



Cajun Shrimp

Ingredients

- 12 shrimps
- 1 tbs olive oil
- 1 tbs onion powder
- 1 tbs garlic powder
- 1 tbs chili
- 1 tbs smoked paprika
- 2*1/2 tbs coarse salt
- 3/4 tbs black pepper
- 1/4 tbs sage
- 1/2 tbs oregano
- 1/2 tbs thyme

Directions

1. Clean the shrimp, put the shrimp in a bowl, pour olive oil, and mix.
2. Then put a bowl of shrimp on ice.
3. Add all ingredients in a small bowl and mix well.
4. Put the shrimp into the mixed seasoning and stir.
5. After stirring, place the shrimp in the pot, select **Broil** on the menu, set the temperature to 360°F, and set the time to 6-8 mins.
6. After cooked, served with fresh lemon slices.





TABLE OF CONTENTS

BAKE

Easy Hash Brown Casserole	77	French Toast	93
Fried Meat Balls	78	Portuguese-style Egg Tarts	94
Crab Cakes	79	Baked Sweet Potatoes With Cheese	95
Basket Of Cheddar Biscuits	80	Crispy Ham With Sesame Cheese	96
Honey Glazed Fillet Salmon With Orange Slices	81	Caramel Apple Tower	97
Chicken Milanese	82	Mini Chocolate Wafers	98
English Muffin Bread	83	Marble Pound Cake	99
Ny Style Cheesecake	84	Crispy Tofu	100
Nachos	85	Ham Crispy Pie	101
Bbq Ribs	86	Garden Vegetable Baked Egg	102
Eggplant Parmesan	87	Terracotta Cupcakes	103
Baked Egg Bowl	88	Homemade Cherry Pie	104
Apple Turnover	89	Appel Strudel	106
Mini Cheesy Hasselback Potatoes	90	Bread Pudding Breakfast Casserole With Dried Cranberry	107
French Tea Pancakes	91	Unicorn Cone Cakes	108
Tomato Thyme Cod	92	Chocolate Coca Cola Cake	110

Easy Hash Brown Casserole

Ingredients

- 1 lb. frozen hash browns, thawed, excess moisture removed
- 3 tbsp. butter, melted
- 3/4 cup sour cream
- 2 tbsp. mayonnaise
- 1/2 cups cheddar, plus more for topping
- 3 tbsp. Parmesan, shredded
- 1/2 tsp. salt
- 1/3 tsp. garlic powder
- 1/4 tsp. ground black pepper

Directions

1. Combine all the ingredients in a bowl.
2. Pour the mixture into a greased casserole dish.
3. Sprinkle some additional cheddar over the top of the mixture.
4. Place the dish on a Crisper Tray.
5. Place the Tray into the Air Fryer. Press the **Bake Button** (350°F) and decrease the cooking time to 22 mins to begin the cooking cycle. Cook until golden brown.



Fried Meat Balls

Ingredients

- 3 lb. ground meatball mix (pork, beef & veal)
- 3 eggs
- 1/4 cup milk
- 1/2 cup breadcrumbs
- 1/2 cup Parmesan cheese, grated
- 1/2 onion, minced
- 2 cloves garlic, minced
- 1/2 tsp. ground black pepper
- 1 tsp. sea salt
- 1/4 cup parsley, chopped

Directions

1. Mix all the ingredients together in a bowl.
2. Form the ingredients into 25 meatballs.
3. Place the meatballs onto the Trays.
4. Place the Trays in the Air Fryer. Press the **Bake Button** (350°F) and decrease the cooking temperature to 20 mins
5. Serve in tomato sauce or gravy.



Crab Cakes

Ingredients

BREADCRUMBS

- 1 tsp. garlic, minced
- 1/4 cup scallions, finely chopped
- 1/4 cup celery, diced
- 2 tbsp. fresh parsley, chopped

- 1 tbsp. sweet chili sauce
- 1 tsp. seafood seasoning
- 1 tsp. salt
- 1/2 tsp. ground black pepper
- 1/2 cup cracker crumbs
- 1 lb. lump crab meat

DIPPING SAUCE

- 1 cup mayonnaise
- 1 tbsp. sweet pickle relish
- 1 tbsp. Thai chili sauce
- 1 tbsp. lemon juice
- Salt & pepper, to season

Directions

1. Combine the all the breadcrumbs ingredients except the crab meat and cracker crumbs in a large bowl.
2. Gently mix the crab meat and 1/4 cup cracker crumbs into the breadcrumbs mixture.
3. Spread the remaining cracker crumbs onto a workable surface.
4. Form the crab mixture into 12 equal-size balls.
5. Evenly coat the balls in the cracker crumbs, and gently press the balls to make patties.
6. Refrigerate the patties for 20 mins
7. Place the crab cakes onto the Trays.
8. Place the Trays in the Air Fryer. Press the **Bake Button** (350°F) and decrease the cooking time to 20 mins to begin the cooking cycle.
9. While the crab cakes cook, combine all the dipping sauce ingredients and season the sauce with salt and pepper.
10. Serve the crab cakes while warm with the dipping sauce.



Basket Of Cheddar Biscuits

Ingredients

- 2 cups flour
- 1 stick butter
- 2 tsp. baking powder
- 3/4 cup buttermilk
- 1/2 cup scallions, chopped
- 1/2 tsp. garlic powder
- 1/2 tsp. seafood seasoning
- 1/4 tsp. cayenne powder
- 1/2 cup cheddar, shredded

Directions

1. Combine the flour and butter in a bowl until the butter is pea size.
2. Add the remaining ingredients to the bowl and mix.
3. Divide the mixture into 16 balls and place the balls on one Crisper Tray.
4. Place the Tray in the Air Fryer. Press the **Bake Button** (320°F) and decrease the cooking time to 15 mins to begin the cooking cycle.
5. Serve the biscuits with fried chicken.



Honey Glazed Fillet Salmon With Orange Slices

Ingredients

- 2 (4-oz.) salmon fillets
- 3/4 cup honey
- 1/3 cup sweet soy sauce
- 2 tbsp. light brown sugar
- 1/4 cup orange juice
- 1/2 orange sliced
- 2 tbsp. lemon juice
- 2 tbsp. red wine vinegar
- 2 tsp. olive oil
- 2 cloves garlic, minced
- 1 scallion, chopped finely
- Salt & pepper, to season
- 2 stalk basil to decorate and flavoring

Directions

1. Combine all the ingredients except the salmon, basil, salt, and pepper in a saucepan over low heat.
2. Bring to a boil and then lower to a simmer.
3. Reduce for 15 mins, stirring often.
4. Rub each salmon fillet with olive oil and season with the salt and pepper.
5. Place the salmon onto the Trays.
6. Place the Trays in the Air Fryer. Press the **Bake Button** (12-min. cooking time) and increase the cooking temperature to 330°F to begin the cooking cycle.
7. Once the cooking cycle has finished, brush the salmon with the sauce.
8. Return the salmon to the oven. Press the **Bake Button**, increase the cooking temperature to 330°F, and decrease the cooking time to 10 mins to begin the cooking cycle.
9. Serve with the sauce. The basil leaf aside.



Chicken Milanese

Ingredients

- 2 cups panko breadcrumbs
- 1/4 cup Parmesan, grated
- 1/2 tsp. garlic powder
- 2 eggs, beaten
- 4 chicken cutlets
- Salt & pepper

SALAD

- 1 tsp. white wine vinegar
- juice of 1/2 lemon
- 2 tbsp. extra virgin olive oil
- 3 cups salad
- 1 beefsteak tomato, diced
- Salt & pepper

Directions

1. Combine the panko breadcrumbs, Parmesan, and garlic in a bowl.
2. Generously season the chicken cutlets with salt and pepper.
3. Dip the cutlets into the egg.
4. Coat the cutlets with the panko mixture.
5. Place the cutlets onto the Trays.
6. Place the Trays in the Air Fryer. Press the **Bake Button** (350°F) and decrease the cooking time to 15 mins to begin the cooking cycle.
7. While the chicken cooks, make the salad.
8. In a bowl, whisk the vinegar, lemon juice, olive oil, and a pinch of salt and pepper in a bowl.
9. Add the arugula to the bowl and coat with the dressing.
10. Serve the chicken with the diced tomatoes and the salad.



English Muffin Bread

Ingredients

- 2 frozen bread doughs, thawed
- 1/2 stick butter, melted

Directions

1. Place the dough in a loaf pan.
2. Cover the pan with a damp towel.
3. Place the pan on a Crisper Tray.
4. Place the Tray in the Air Fryer. Decrease the cooking temperature to 200°F, increase the cooking time to 20 mins, and press the **Bake Button** to begin the cooking cycle.
5. Remove the towel from the pan. Press the **Bake Button** (30-min.cooking time) and increase the cooking temperature to 350°F to begin the cooking cycle.
6. Remove the bread from the pan to cool. Brush with the butter for a richer bread.



Ny Style Cheesecake

Ingredients

CRUST

- 3/4 cup graham crumbs
- 1/4 tsp. ground cinnamon
- 2 tbsp. butter, melted

FILLING

- 1/2 lb. cream cheese, room temperature
- 1/4 cup sour cream, room temperature
- 3 large eggs, room temperature
- 2/3 cup confectioner's sugar
- 1 tsp. vanilla extract
- 1/2 tsp. salt
- 2 tbsp. flour

Directions

1. Combine all the crust ingredients in a bowl and mix until crumbly.
2. Press the crust evenly onto the bottom and slightly up the edge of a 6-in. springform pan.
3. Decrease the cooking temperature to 350°F and the cooking time to 5 mins and press the **Bake Button** to begin the cooking cycle.
4. Combine the cream cheese and sour cream in a separate bowl and beat until creamy.
5. Add the remaining filling ingredients to the bowl and mix until fully incorporated.
6. Pour the filling into the spring form pan.
7. Cover the cheesecake with foil. Place the pan on a tray.
8. Place the Tray in the Air Fryer. Press the **Bake Button** (320°F) and increase the cooking time to 1hr and 45 mins to begin the cooking cycle.
9. Let the cheesecake cool for 2 hrs in the pan.
10. Refrigerate the cheesecake for at least 6hrs (Preferably overnight).
11. Combine all the topping ingredients in a bowl and whisk until smooth.
12. Carefully remove the cheesecake from the pan and serves.



Nachos

Ingredients

- Corn flour 3.5oz
- Low gluten flour 3.5oz
- Warm water 70ml
- Oil 25ml
- Salt 0.1oz
- Powdered sugar
- Cumin powder
- Black pepper powder
- Chili powder

Directions

1. 3.5 oz corn flour, 3.5oz low flour, add 70ml warm water, 25ml vegetable oil, 0.1oz salt, mix well, knead into dough, wrap with plastic wrap for 20 mins.
2. Roll the dough as thin as possible, about 1mm, cut into triangles.
3. Brush a layer of oil on the plate, put the dough on the plate, spread a layer of oil on the surface of the dough, evenly sprinkle with a handful of salt, a pinch of powdered sugar, an appropriate amount of paprika, black pepper and cumin powder.
4. Put in the pot, select **Bake**, on the menu, adjust the temperature to 360°F, and cook for 5 mins.



BBQ Ribs

Ingredients

- 3 1/2 lb. ribs
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. sea salt
- 1 tsp. coriander
- 1 tsp. cumin
- 1 tsp. paprika
- 1 tsp. ground black pepper
- 3/4 cup BBQ sauce

Directions

1. Combine the garlic powder, onion powder, sea salt, coriander, cumin, paprika, and ground black pepper in a bowl to make the spice mixture.
2. Rub the ribs with the spice mixture.
3. Assemble the Skewer Racks with the Roast shaft and forks.
4. Place the Skewers through the ribs.
5. Clip the Skewers with the ribs onto the Rack.
6. Place the Rack in the Air Fryer. Press the **Bake Button** (320°F) and increase the cooking time to 60 mins to begin the cooking cycle.
7. Once the cooking cycle has finished, baste the ribs with the BBQ sauce.
8. Press the **Bake Button** (375°F for 30 mins) to begin the cooking cycle.
9. Slice and serve.



Eggplant Parmesan

Ingredients

- 2 small eggplants
- 1/4 cup of olive oil
- 1 tsp coarse salt
- 1/2 tsp black coffee
- pepper
- 1 cup Italian bread
- read crumbs
- 1 cup kimchi sauce
- 8 slices of mozzarella or Swiss cheese,
- 1/2 cup grated Parmesan cheese
- 1/4 cup fresh basil, chiffon

Directions

1. Wash the eggplant and pat dry, cut into thin slices, but do not flake, cut each eggplant into thin slices, half lengthwise.
2. Pour olive oil on the skin of eggplant and sprinkle 1/4 cup of breadcrumbs on each half.
3. Put the eggplant into the pot, set the temperature to 390°F and set the time to 10 mins.
4. Take out the eggplant, sprinkle each with marinara, add two slices of cheese, sprinkle with cheese.
5. Put the eggplant back into the pot and cook for another 3-5 mins until the cheese melts, and finally with fresh basil.



Baked Egg Bowl

Ingredients

- 2 eggs
- 2 ounces of spinach (chopped, washed, and dried)
- 8 slices cherry tomatoes (cut in half)
- 1 tbs tomato paste
- 6 ounces Italian cabbage
- Black beans
- 2 tbs olive oil
- 1/2 tomato
- A little salt
- A little black pepper

Directions

1. Put the beans first, then add tomato paste, olive oil, salt, pepper, mix well.
2. Mix spinach and tomatoes, add a tbs of olive oil.
3. Put the spinach leaves on the bean mixture, then put the tomatoes in it.
4. Put these ingredients into the pot, select **Bake** on the menu, set the temperature to 320°F, set the time to 4 mins, and then take it out.
5. Beat two fresh eggs on top, then put the ingredients into the pot and continue cooking for 3 mins until the eggs are cooked.



Apple Turnover

Ingredients

- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- 2 sliced apples
- 1 piece of pastry dough
(cut into 4 uniform squares)

Directions

1. Wash the apple and pat dry, cut the apple into slices.
2. Cut the pastry dough into 4 uniform squares, put about 4-5 apple slices on each pastry dough, and then sprinkle cinnamon powder and nutmeg on the apple slices.
3. Put 4 pastry dough into the pan, select **Bake** on the menu, set the temperature to 360°F, and set the time to 10 mins.



Mini Cheesy Hasselback Potatoes

Ingredients

- 1 pound potatoes
- 2 tbs olive oil
- 1/4 cup grated Parmesan cheese
- A little salt
- A little black pepper
- 2 tbs chopped parsley

Directions

1. Wash and pat the potatoes, then slice the potatoes, but do not cut them.
2. Brush the potatoes evenly with olive oil and lightly with salt and pepper season with salt and pepper.
3. Put the potatoes in the pot, leaving a gap in the middle, select **Bake** on the menu, set the temperature to 400°F, and set the time to 25 mins.
4. Take out the potatoes, sprinkle the cheese on top, then put in the pot, adjust the temperature to 360°F, and continue cooking for 5 mins.
5. After finishing, sprinkle cilantro on the potatoes according to personal taste.



French Tea Pancakes

Ingredients

- 8.8oz flour
- 2 eggs
- 600 grams of sugar
- 2.6oz butter
- 250ml milk
- 500ml tea juice
- 1 sachet of vanilla sugar
- 1 tbs of rum

Directions

1. Pour the flour in a clean container, add sugar, vanilla sugar and eggs, mix with flour while mixing with water.
2. Gradually add milk as the dough thickens. After fully stirring, add melted butter and a sufficient amount of tea. After the noodles are smooth and not sticky, add rum.
3. Put the reconstructed dough into the pot, select **Bake** on the menu, set the temperature to 390°F, set the time to 15-20 mins, press the switch.
4. After each cake is ready, take it out, turn it over, put a stick-sized butter in the cake, continue to put it in the pot, let the butter melt, and finally take out the cake and fold it into a quadrilateral, with hot tea.



Tomato Thyme Cod

Ingredients

- 2 pounds coalfish
- 75ml white wine
- 1 bunch thyme
- 6 tomatoes
- 1 lemon
- 3 ounces olive oil
- Appropriate amount of salt, pepper, onion

Directions

1. Cut the fish into small pieces.
2. Peel the white onions, pour two glasses of water and three glasses of white wine into a baking dish, add thyme and olive oil, put in the pot, select **Bake** on the menu, set the temperature to 360°F, and the time to 5 mins, press ⏸ Button.
3. Add salt, pepper and onion and continue cooking for a while.
4. Add black cod and pour wine.
5. Cut tomatoes into small pieces and add to the pan.
6. Season with salt and pepper and add lemon juice and continue cooking for 5 mins.



French Toast

Ingredients

- 2 eggs
- 1.05oz granulated sugar
- 4.2oz light cream
- 1.8oz milk
- 14 tsp vanilla powder
- Brown sugar

Directions

1. Take the egg yolk, mix it with fine sugar and mix well without foaming.
2. Put the whipped cream and milk in the pot and heat to a slight boiling point, add an appropriate amount of vanilla powder and mix well.
3. Slowly and slowly add the cream liquid to the egg batter, mix thoroughly, and do not foam when stirring.
4. Sift the prepared liquid twice, it will be more delicate.
5. If there are slight bubbles on the surface of the liquid, you can use a flame gun to burn it a little, and the bubbles will disappear.
6. Set the temperature of the Air Fryer to 340°F, put a plate, put more than one-fifth of the height of the bowl in the plate, put a cloth inside, put the bowl on the cloth, and cook for 20 mins.
7. After finishing, take out the bowl, shake it a little, and find that it has solidified like pudding, let it cool, put it in the refrigerator for half a day.
8. Before serving, sprinkle slightly crushed brown sugar after roasting (cooked at 210°F for 2 mins), use a flame gun to roast into caramel.



Portuguese-style Egg Tarts

Ingredients

- 4 egg yolks
- 0.5oz Low gluten flour
- 1 Melaleuca Pie
- 7.8oz Light cream
- 5.6oz milk
- 2.1oz fine granulated sugar
- 0.7oz condensed milk

Directions

1. Roll the pie into a cake crust with a thickness of 0.1 - 0.19inch, and then roll it into a roll. Cut a small 1cm thick roll as the amount of pie for an egg tart.
2. Cut the small rolls with some high gluten powder, put the powdered side up into the egg tart mold, use your thumbs to push the pie skin evenly, cover the entire mold, and push the pie skin to stand for 30 mins.
3. Mix whipped cream, milk, condensed milk, and sugar, and cook in the pan until the sugar melts. After cooling to room temperature, add egg yolk and low gluten powder, mix well, and after sieve, it will become egg tart water.
4. Set the temperature of the Air Fryer to 390°F, pour the egg tart into the mold, about 7 mins full, put it in the pan and cook for about 25 mins, until the focus appears on the surface.



Baked Sweet Potatoes with Cheese

Ingredients

- 3 sweet potatoes
- 0.35oz butter
- 1.05oz cream
- 0.7oz condensed milk
- 0.7oz of grated mashed potato with cheese
- Cheese grated surface

Directions

1. Select **Bake** on the menu, set the temperature to 360°F, and the time to 25 mins, and cook the sweet potatoes until cooked.
2. Cut the sweet potato in half (cut vertically).
3. Dig out the cooked sweet potato puree to the container, do not damage the outer skin, add butter, cream and condensed milk, crushed cheese, mix well.
4. Mix the mashed potatoes and put them back in the potato skin.
5. Sprinkle grated cheese on the surface, put in the pot, adjust the temperature to 360°F, cook for 15 mins until the surface is browned.



Crispy Ham With Sesame Cheese

Ingredients

- 4 commercial frozen shortenings
- 3 slices of ham
- 3 cheese slices
- A little colored pepper
- White sesame
- A little egg juice (for painting)

Directions

1. Brush the crispy slices with thin egg sauce, spread the slices of ham, sprinkle some freshly ground pepper (which can increase the aroma), then put the slices of cheese, and finally cover with another slice of crispy slices (if it becomes softer, put it back in the freezer for a while to facilitate subsequent production).
2. After taking out, cut 4 or 5 equal parts with a sharp knife, brush the surface with egg juice, and then sprinkle with an appropriate amount of white sesame.
3. Put the whole row of shortening slices (do not separate them to avoid deformation) into the Air Fryer, select **Bake** on the menu, set the temperature to 360°F, and the setting time to 8 mins.
4. After cooking, take it out and cut it into a stick shape. It can be shaped after a little cold. Sprinkle with sesame seeds to add aroma. White sesame seeds can also be replaced with almond flakes or almond horns.



Caramel Apple Tower

Ingredients

- 2 loaf of English bread,
· cut into 1/2 inch cubes
- Two apples
- 1 lemon
- 4 frozen crisps
- The right amount of cinnamon powder
- Fine white sugar 70g
- 10g unsalted butter
- 1 tsp of orange wine
(or rum is also acceptable)
- 1 egg
- 4 small tower cups



Directions

1. Prepare all the ingredients. Grind the lemon peel first, then squeeze the juice and set aside. Peel and cut the apple.
2. [Making Caramel Applesauce] Add fine granulated sugar to the pot + 1 tbs of lemon juice. After wetting the sugar, turn on low heat and continue cooking. Do not stir. After the sugar melts and gradually colors, shake the pot to make the caramel color more uniform, and it looks slightly darker golden. You can pour the diced apples and the remaining lemon juice to continue cooking.
3. Mix the diced apples and caramel syrup evenly, simmer on medium-low heat until the apples are cooked and soft, and the sauce is slightly dried (do not cook too dry to avoid coking). Finally add cream (or not) and mix with orange wine Cook for a while, sprinkle with a little cinnamon powder on the flame.
4. Prepare a tower mold (in order to prevent the caramel apple sauce from baking, accidentally overflowing and causing stickiness to be removed, it is recommended to cut the anti-stain baking paper on the bottom pad of the tower cup). Round shape, spread on the tower cup, brush with a little egg yolk, fill with caramel applesauce.
5. Put the stuffed small tower cup into the pot and arrange it, cook, adjust the temperature to 360°F, and cook for about 10 mins.
6. Take it out after finishing, you can decorate with a little icing sugar on the surface, then sprinkle some lemon peel to add aroma.

Mini Chocolate Wafers

Ingredients

- One frozen puff pastry
- Appropriate amount of powdered sugar
- 1.8oz chocolate
- 1.8oz unsalted butter

Directions

1. Shred the chocolate and cut the cream into small pieces.
2. Heat the chocolate sauce in the water, cool it down after melting.
3. Put the meringue at room temperature and remove the ice, smear a thin layer of chocolate sauce.
4. After rolling, wrap it with plastic wrap and put it in the freezer for 10 mins.
5. Cut it out to a thickness of about 0.3inch.
6. Place the sliced shortening roll in the Air Fryer, select **Bake** on the menu, set the temperature to 390°F, and cook for 15 mins.
7. Take it out after cooking and sprinkle with a little powdered sugar.



Marble Pound Cake

Ingredients

- 4.2oz unsalted butter
- 3.8oz sugar
- Salt 0.07oz
- 3 eggs
- Fresh cream 40cc
- Low gluten flour 2.8oz
- Aluminum-free baking powder 0.1oz
- Low gluten flour 1.4oz
- Aluminum-free baking powder 0.07oz
- 0.25oz cocoa powder
- 5 - 6 strawberries
- A little whipped cream
- Mint chocolate leaves

Directions

1. Stir the unsalted butter softened at room temperature with an eggbeater, then mix in sugar and salt, mix in the beaten egg liquid 2 to 3 times, pour in the fresh cream and mix well.
2. Take out 2/3 of the batter, mix in the sifted flour A and baking powder A, and add 1/3 of the batter to the sifted flour B, baking powder B and cocoa powder, and mix well.
3. Pour the 1/2 primary color batter into the cake mold, then pour all the cocoa batter, the remaining primary color batter is finally poured, stir the bottom layer with chopsticks for 3 to 4 times.
4. Set the temperature of the Air Fryer to 340°F, put in the cake mold, cook for 30 mins, insert the cake body with a bamboo stick, no powder is sticky, it means the completion, after taking out, release the cake mold retaining ring, and push the chassis up You can take out the cake and let it cool.
5. Squeeze the fresh cream, put on the strawberries to wash and wipe off the water.



Crispy Tofu

Ingredients

- 1 plate tofu
- A little sesame oil
- 1 coriander
- A little vinegar
- 1 tbs low-gluten flour
- 1 tbs sweet potato powder (or too white powder)
- 1.5 - 2 tbs of ice water
- 1 minced garlic (or garlic paste)
- 1.5 tbs of kombu soy sauce
- 1/4 tsp aluminum-free baking powder
- 1 tbs of grape seed oil

Directions

1. Wash and drain cilantro and cut into powder. Mix the crisp fried starch evenly.
2. Rinse the board with tofu, dry it with paper towel, then cut it into proper size pieces.
3. Dip the tofu into the batter, place in the skillet and set the temperature to 390°F. Cook for 20 to 25 mins.
4. Mix the seasonings and pour over the cooked tofu.



Ham Crispy Pie

Ingredients

- 2 pieces of meringue
- 2 tsp tomato paste
- 2 slices of ham
- Mozzarella cheese (pizza cheese)
- Appropriate amount of egg liquid

Directions

1. Refresh the meringue until soft and bendable. Spread the tomato sauce, put the ham slices, and put a little mozzarella cheese.
2. Fold it diagonally and press it tightly, brush a little egg liquid on the surface.
3. Place the ham shortening in the Air Fryer, select **Bake** on the menu, set the temperature to 360°F, and cook for 15 mins.



Garden Vegetable Baked Egg

Ingredients

- 3 eggs
- Half a tomato
- 3 spoons of corn
- 3 tbs beans
- Moderate amount of green broccoli
- A little cream
- Qiwei Tangxinzi discretion
- Dry Basil's weight

Directions

1. Cut green broccoli and tomatoes into small pieces for future use, and apply a thin layer of cream to the aluminum foil cup.
2. Put the eggs into the aluminum foil cup, put the diced tomatoes, bowl of beans, diced broccoli and corn into.
3. Place the aluminum foil cup in the Air Fryer, select **Bake** on the menu, adjust the temperature to 320°F, and cook for 10 mins.
4. Take it out after cooking, sprinkle Qiwei Tangxinzi and dry Basil.



Terracotta Cupcakes

Ingredients

- 1 devil's food cake mix
- 1 cup graham crumbs
- 16 chocolate glazed donut holes
- 1 cup chocolate frosting
- 3 cups vanilla frosting
- assorted green food colorings

Directions

1. Prepare the cake batter according to the manufacturer's instructions.
2. Line 2 in.-wide clay pots with mini-cupcake liners.
3. Fill each pot three-quarters full with the cake batter.
4. Arrange the pots onto the Trays.
5. Place the Trays in the Air Fryer. Press the **Bake Button** (320°F) and decrease the cooking time to 15 mins to begin the cooking cycle.
6. Let the cakes cool completely.
7. Spread or pipe a small layer of chocolate frosting over the cupcakes.
8. Dip the cupcakes into the graham cracker crumbs.
9. Color the vanilla frosting various shades of green.
10. Place a donut hole over each graham cracker layer and secure the donut holes with a toothpick.
11. Using a star tip, pipe rosettes around each donut hole. Alternatively, use a leaf tip to pipe various flora.
12. Remove the toothpicks before serving.



Homemade Cherry Pie

Ingredients

- 2 store-bought pie crusts
- 2 (15oz) cans cherry pie filling
- 1 egg, beaten for egg wash
- Raw sugar, for garnish

Directions

1. Place a layer of the pie dough into a lightly greased 8-in. pie pan.
2. Trim the dough, leaving 1 in. over the side of the pan.
3. Fold the excess dough inward to create a thick crust.
4. Create a scalloped edge using your thumbs and pointer finger.
5. Refrigerate the dough for 15 mins
6. Fill the shell with the cherry filling. You may have some left over.
7. Cut the remaining pie crust into strips. Create a lattice over the filling.
8. Brush the lattice with the egg wash and sprinkle with the sugar.
9. Place the pan on a Crisper Tray.
10. Place the Tray in the Air Fryer. Press the **Bake Button** (320°F) and increase the cooking time to 45 mins to begin the cooking cycle.



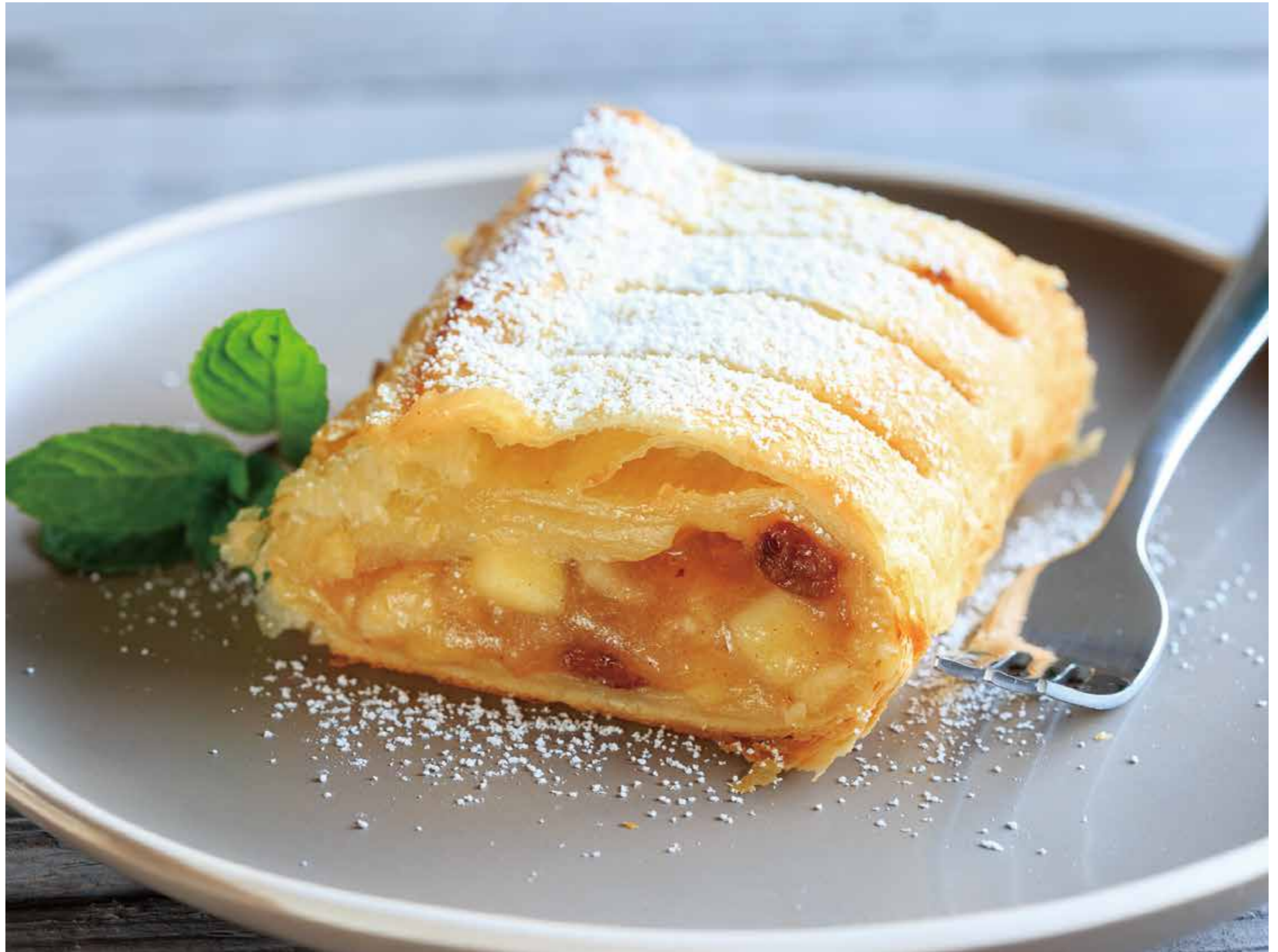
Appel Strudel

Ingredients

- 2 sheets store-bought pie dough
- 1 cup apple pie filling
- 1 egg, beaten, for egg wash
- Sugar-itch and mint leaf for garnish

Directions

1. Unroll the pie dough. Cut four rectangles out of each sheet.
2. Place 1/4 cup apple filling onto the center of four rectangles.
3. Top with a second dough rectangle.
4. Use a fork to seal the edges.
5. Trim any uneven edges.
6. Transfer the pies onto the Trays.
7. Brush the pies with the egg wash.
8. Use a paring knife to cut four slots onto the top of each pie.
9. Sprinkle raw sugar onto the pies.
10. Place the Trays in the Air Fryer. Decrease the cooking temperature to 360°F, increase the cooking time to 16 mins, and press the **Bake Button** to begin the cooking cycle.
11. Cook the pies until golden brown.



Bread Pudding Breakfast Casserole With Dried Cranberry

Ingredients

- 5 eggs
- 3 cups half and half
- 4 cup sugar
- 2 tsp. cinnamon
- 1 tsp. vanilla extract
- 1 loaf bread, brioche, sliced
- 4 cup dried cranberries

Directions

1. Combine the eggs, half and half, sugar, cinnamon, and vanilla in a large bowl. Set the bowl aside.
2. Cube the bread and mix it with the egg mixture and cranberries.
3. Spoon the bread pudding into six large ramekins.
4. Place the ramekins onto a Crisper Tray.
5. Place the Tray in the Air Fryer. Press the **Bake Button** (320°F) and decrease the cooking time to 14 mins to begin the cooking cycle.



Unicorn Cone Cakes

Ingredients

- 1 box white cake mix
- 16 flat-bottomed wafer ice cream cones
- 2 cups vanilla frosting
- pink, purple, blue and yellow food coloring
- edible glitter, for garnish

Directions

1. Prepare the white cake batter according to the manufacturer's instructions.
2. Divide the batter into four small bowls.
3. Color one batter pink, one purple, one blue, and one yellow.
4. Spoon the different-colored batters in layers into the ice cream cones, filling only three-quarters of each cone. Place the cones on the Trays.
5. Place the Trays in the Air Fryer. Decrease the cooking temperature to 350°F and press the **Bake Button** (15 mins cooking time) to begin the cooking cycle.
6. Let the cakes cool completely.
7. Divide the frosting into four bowls.
8. Color one frosting pink, one purple, one blue, and one yellow.
9. Prepare a piping bag with a star tip.
10. Spread the pink frosting along one-quarter side of the bag.
11. Spread the purple frosting onto another quarter, followed by the blue and then the yellow.
12. Pipe rosettes onto the cupcakes and sprinkle with the glitter.

ChocolateCoca Cola Cake

Ingredients

CAKE

- 1/4 cup vegetable oil
- 4 tbsp. butter, melted
- 1 egg
- 1/4 cup milk
- 2 tbsp. cocoa powder
- 1/2 tsp. vanilla extract
- 1 cup flour
- 1 cup sugar
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 12 oz. cola, reduced by half

FROSTING

- 1 stick unsalted butter, room temperature
- 2 tbsp. cocoa powder
- 1 cup confectioner's sugar
- 2 tbsp. heavy cream
- 1/2 tsp. vanilla extract
- 1/3cup pecans, rough chopped, for garnish

Directions

1. Combine the oil, butter, egg, milk, and vanilla extract in a bowl and mix to make the egg mixture.
2. In a separate bowl, combine the cocoa powder, flour, sugar, salt, and baking powder and mix to make the dry mixture.
3. Add half of the dry mixture to the egg mixture.
4. Add the reduced soda to the egg mixture and mix to combine.
5. Add the remaining dry mixture to the egg mixture and mix to combine.
6. Place the batter in a greased 8-in. cake pan.
7. Place the cake pan onto a Crisper Tray.
8. Place the Tray in the Air Fryer. Press the **Bake Button** (320°F for 30 mins) to begin the cooking cycle.
9. While the cake cooks, combine all the frosting ingredients and whip until smooth.
10. Spread the frosting over the cooled cake.
11. Sprinkle the pecans over the cake.





TABLE OF CONTENTS

DEHYDRATE

Candied Bacon	113
Kale Chips	114
Dried Herbs Stock	114
Chewy Kiwi	115
Strawberry Leather Roll-up Snack	115
Beef Jerky	116
Salt-baked Okra	117
Eight Spice Roasted Vegetables	118
Green Beans Snack	119
Dry Tomatoes	119
Vegetable Chips	120
Orange Chips	121
Mango Snack	122

Candied Bacon

Ingredients

- 1 lb. thick bacon
- 1/4 cup dark brown sugar
- 1/4 tsp. cayenne pepper

Directions

1. Lay the bacon onto the Trays and trim as needed.
2. Sprinkle the brown sugar and cayenne pepper over the bacon and rub into the bacon.
3. Place the Trays in the Air Fryer. Press the **Dehydrate Button** (320°F for 12 mins) to begin the cooking cycle.
4. When the cooking cycle is complete, flip the bacon and press the **Dehydrate Button** (320°F for 1 hour) to begin the cooking cycle again.
6. Serve on your Charcuterie board.



Kale Chips

Ingredients

- 2 bunches kale
- 1 tsp. salt

Directions

1. Remove the stems from the kale and break the kale into pieces.
2. Lay the kale onto the Trays.
3. Place the Trays in the Air Fryer. Press the **Dehydrate Button** (2 hrs) and increase the cooking temperature to 130°F, to begin the cooking cycle.
Remove the kale when it becomes crispy (about 15-20 mins).
4. Season as desired with salt.

Dried Herbs Stock

Ingredients

- 2(0.75 oz.) packages fresh herbs (parsley, rosemary, thyme, tarragon, oregano, and sage work well)

Directions

1. Spread the fresh herbs onto the Trays.
2. Place the Trays in the Air Fryer. Press the **Dehydrate Button** and increase the cooking temperature to 125°F to begin the cooking cycle. Depending on the herbs being cooked, adjust the cooking time:
Parsley: Decrease the cooking time to 1 hr 30 mins
Rosemary: Use the default cooking time 2hrs
Thyme: Increase the cooking time to 3 hrs
Tarragon: Increase the cooking time to 3 hrs
Oregano: Use the default cooking time 2hrs
Sage: Increase the cooking time to 3 hrs

Chewy Kiwi

Ingredients

- 6 kiwi, peeled and sliced into
- 14 inch rounds

Directions

1. Lay the kiwi rounds in a single layer on the Trays.
2. Place the Trays in the Air Fryer. Press the **Dehydrate Button** and increase the cooking temperature to 125°F and the cooking time to 6 hrs to begin the cooking cycle.



Strawberry Leather Roll-up Snack

Ingredients

- 1 lb. strawberries, sliced thin, stems removed

Directions

1. Lay the strawberries in a single layer onto the Trays.
2. Place the Trays in the Air Fryer. Press the **Dehydrate Button** and increase the cooking temperature to 125°F and the cooking time to 8hrs to begin the cooking cycle. The strawberries may be cooked for up to 12 hrs to increase crispiness.

Beef Jerky

Ingredients

- 2 lb. Beef, sliced thinly
- 4 tbsp. sweet soy sauce
- 5 tbsp. ketchup
- 1/2 tsp. ground black pepper
- 1/2 tsp. salt
- 1/2 tsp. garlic powder
- Dash sriracha

Directions

1. Combine all the ingredients in a pan.
2. Marinate the top round in the refrigerator for at least 1 hr (preferably overnight).
3. Remove the meat from the marinade and pat it dry. Lay the meat onto the Trays.
4. Place the Trays in the Air Fryer. Press the **Dehydrate Button** and increase the cooking temperature to 160°F and the cooking time to 6 hrs to begin the cooking cycle.



Salt-baked Okra

Ingredients

- Okra 300g
- Crushed black pepper
- A little salt
- 1 tbs olive oil

Directions

1. Wash and drain the okra.
2. Add crushed black pepper, salt and olive oil, mix well and put in the pan.
3. Select **Dehydrate** on the menu, set the temperature to 390°F and the cooking time to 8 mins.



Eight Spice Roasted Vegetables

Ingredients

- 6 ounces white mushrooms
- 1/2 diced red bell pepper
- 1/2 slice diced yellow bell pepper
- 1/2 diced orange bell pepper
- 1/2 diced zucchini
- 1/2 sliced diced white onion
- 1 tbs olive oil or vinegar
- 3 tbs salt
- 3 tbs golden brown sugar
- 2 tbs paprika
- 1 tbs dark paprika
- 1 tbs black pepper
- 2*1/4 tsp garlic powder
- 1/2 tsp chili
- 2 tsp dried basil

Directions

1. Cut all the vegetables and put them in a bowl.
2. Mix all the spices into a bowl and mix well.
3. Put a tbs of olive oil and a tbs of balsamic vinegar.
4. After mixing, pour it into the vegetable bowl and mix with the vegetables.
5. Put the vegetables into the pot, select **Dehydrate** on the menu, set the temperature to 120°F, and set the time to 10 mins.

Green Beans Snack

Ingredients

- 2 lb. Beef, sliced thinly
- 4 tbsp. sweet soy sauce
- 5 tbsp. ketchup
- 1/2 tsp. ground black pepper
- 1/2 tsp. salt
- 1/2 tsp. garlic powder
- Dash sriracha

Directions

1. Combine all the ingredients in a pan.
2. Marinate the top round in the refrigerator for at least 1 hr.(preferably overnight).
3. Remove the meat from the marinade and pat it dry. Lay the meat onto the Trays.
4. Place the Trays in the Air Fryer. Press the **Dehydrate Button** and increase the cooking temperature to 160°F and the cooking time to 6 hrs to begin the cooking cycle.

Dry Tomatoes

Ingredients

- 3 lb. plum tomatoes, halved

Directions

1. Place the tomato halves, skin side down, onto the Trays.
2. Place the Trays in the Air Fryer. Press the **Dehydrate Button** and increase the cooking temperature to 145°F and the cooking time to 10hrsto begin the cooking cycle.

Vegetable Chips

Ingredients

- 1 large taro, peeled & sliced very thin
- 3 medium-sized beets, peeled & sliced very thin
- 2 medium-sized sweet potatoes, peeled & sliced very thin

Directions

1. Layer the sliced taro, beets, and sweet potatoes onto the Trays.

Do not overlap the vegetables.

2. Place the Trays in the Air Fryer. Press the **Dehydrate Button** and increase the cooking temperature to 115°F and the cooking time to 10hrs to begin the cooking cycle. Additional time may be added for crispier chips.



Orange Chips

Ingredients

- 4 medium oranges, sliced

Directions

1. Lay the orange slices in a single layer onto the Trays.
2. Place the Trays in the Air Fryer. Press the **Dehydrate Button** and increase the cooking temperature to 125°F and the cooking time to 10 hrs to begin the cooking cycle.



Mango Snack

Ingredients

- 3 fresh mangos, peeled and sliced

Directions

1. Layer the mango (or papaya) slices in a single layer on the Trays.
2. Place the Trays in the Air Fryer. Press the **Dehydrate Button** and increase the cooking temperature to 125°F and the cooking time to 10 hrs to begin the cooking cycle.

