



RECIPE BOOKLET



To use the appliance as a steamer, e.g. to cook fish, place a small oven-proof bowl of water in your frying basket along with your food. Do not pour water directly into the outer frying basket!



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https://www.mediashop.tv/DE/power_airfryer/

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IMPORTANT!

THE FOLLOWING RECIPES ARE ORIENTED TO THE POWER AIRFRYER XXL WITH A 3.2 LITRE CAPACITY.

IF YOU USE A POWER AIRFRYER XL (CAPACITY 2.3 LITRES), PLEASE REDUCE THE QUANTITIES BY ABOUT A QUARTER.

WHEN USING A POWER AIRFRYER XXXL (HOLDING CAPACITY OF 5 LITRES),

WE RECOMMEND INCREASING THE QUANTITIES, IF NECESSARY, BY APPROXIMATELY HALF.

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**If you use the Power Airfryer XL please manually adjust the temperatures and cooking times given.*



INGREDIENTS

Approx. 120g frozen onion rings
(Convenience product)

ONION RINGS

1. Place the frozen onion rings in the fry basket.
2. Place the fry basket inside the outer basket and push this into the machine.
3. Press the M Preset button until you have reached the symbol for French fries.
4. Press the ON/OFF button and adjust the cooking time until it comes to 10 minutes.
5. When the time is up, take out the outer basket and place the onion rings on a plate.

FISH FINGERS

1. Mix together eggs and milk. Pour breadcrumbs into a shallow dish. Pour flour into an extra dish.
2. Season the fish and cut it into strips. Dip the strips in flour, then in eggs and finally in breadcrumbs.
3. Place the fish in the fry basket and push in the outer basket into the Power AirFryer.
4. Press the M Preset button until you have reached the symbol for fish.
5. Press the ON/OFF button and adjust the cooking time until it comes to 12 minutes and 180 degrees.
6. Turn the fish fingers after half the cooking time and shake them.
7. Serve the fish fingers with Tartare sauce.

INGREDIENTS

450 g cod
2 large eggs
500 g breadcrumbs
½ teaspoon black pepper
½ teaspoon sea salt
1 tablespoon olive oil
(recommended)
3 tablespoons milk
Tartare sauce





INGREDIENTS

3 chicken thighs
3 chicken legs
250 g flour
1 tablespoon black pepper
1 tablespoon garlic powder
1 teaspoon onion powder
½ teaspoon poultry seasoning
1 teaspoon cumin
1 tablespoon paprika
1 tablespoon sea salt
1 tablespoon olive oil
(recommended)
200 ml buttermilk

FRIED CHICKEN

1. Soak chicken in buttermilk in the fridge for 2 hours.
2. Mix flour and poultry seasoning with the olive oil.
3. Now dip the chicken in the flour, then in the buttermilk and finally in the flour again.
4. Place the chicken pieces in the fry basket and repeat until all the pieces are covered.
5. Place the fry basket inside the outer basket and push this into the machine.
6. Press the M Preset button until you have reached the symbol for chicken.
7. Press the ON/OFF button and adjust the cooking time until it comes to 20 minutes and 180 degrees.
8. Turn the pieces every 5 minutes.
9. Serve the chicken when the pieces are nice and crispy.

BLOOMING ONION

1. Peel the onion and cut off the top. Lay the onion cut side down on a cutting board.
2. Starting approx 1 cm from the root, cut downward all the way to the cutting board. Now continue to make 4 cuts at 90° angles.
3. Continue slicing between each section until you have made 8 cuts in total. There are many films on the internet showing this cutting technique, just search for "Blooming Onion".
4. Now place the cut onion in cold water for at least 2 hours/ overnight. Then take the onion out of the water and dry it. Now open the onion so that the "flower petals" open.
5. Mix the breadcrumbs with the olive oil and Cajun seasoning. Then mix together salt, pepper and flour on another dish. Mix the egg and milk in a bowl.
6. Sprinkle the onion generously with the flour and salt mixture; make sure that you get between all the "petals". Then turn the onion over and remove the excess flour.
7. Then ladle the milk and egg mixture into every crevice. Now turn the onion over to let the excess egg drip away.
8. Sprinkle the onion with the mixture of breadcrumbs and seasoning. Take care that all the petals are covered.
9. Now place the blooming onion in the Power Airfryer fry basket. Cover the top of the onion with aluminium foil like a tent.
10. Press the M Preset button until you have reached the symbol for chicken.
11. Press the ON/OFF button and adjust the cooking time until it comes to 10 minutes and 180 degrees.
12. As soon as the time has elapsed, check the crispness of the onion, if necessary cook for 5-10 minutes longer.
13. Carefully take the onion out of the basket and serve with a dressing (e.g. Ranch or Garlic).

INGREDIENTS

1 large white onion
50 ml low fat milk
2 large eggs
150 g flour
150 g breadcrumbs
1½ tablespoon paprika
1 teaspoon garlic powder
½ teaspoon Cajun seasoning
½ teaspoon black pepper
½ teaspoon sea salt
1 tablespoon olive oil
(recommended)



INGREDIENTS

150 leftover macaroni cheese
60 g grated Cheddar or Gouda
cheese
3 eggs
400 ml milk
90 g flour
100 g breadcrumbs

MACARONI CHEESE BALLS

1. Mix the cheese with the macaroni cheese.
2. Place breadcrumbs in a bowl. Place flour in a bowl. In another bowl, mix the egg and milk together.
3. If available, use an ice cream scoop to form table-tennis-ball sized balls from the macaroni cheese.
4. Now roll the balls in flour, then in egg and then in breadcrumbs.
5. Finally place the balls in the fry basket.
6. Place the fry basket inside the outer basket and push this into the machine.
7. Now press the M Preset button until you have reached the symbol for chicken.
8. Press the ON/OFF button and enter 8-10 minutes and 180 degrees.
9. Shake thoroughly half way through.

FRENCH FRIES

1. Blanch the potatoes in hot water until they are tender.
2. Let the potatoes cool and cut them in French fries.
3. Toss in olive oil, salt and pepper.
4. Place the French fries in the fry basket. Place the fry basket inside the outer basket and push this into the machine.
5. Press the M Preset button until you have reached the symbol for French fries.
6. Press the ON/OFF button and adjust the cooking time until it comes to 18 minutes and 200 degrees.
7. Half-way through the cooking time, remove the basket and toss the fries well.

INGREDIENTS

- 1 Russet potatoes
- 1 tablespoon olive oil (recommended)
- 1 tablespoon sea salt
- ½ tablespoon black pepper





INGREDIENTS

450 g pizza dough
100 ml olive oil (recommended)
1 tablespoon garlic powder
1 teaspoon garlic powder
1 tablespoon chopped fresh parsley
1 tablespoon grated Parmesan
Marinara sauce (tomato sauce)

GARLIC KNOTS

1. Roll out the pizza dough until it is approx. 1cm thick.
2. Slice the dough lengthwise, about 2cm apart.
3. Roll out the dough on your counter until you can make a knot in it. Repeat this until all the dough is used up.
4. Now mix the seasoning, cheese and olive oil well in a bowl.
5. Dip the knots into the oily mixture.
6. Place the fry basket inside the outer basket and push this into the machine.
7. Now press the M Preset button until you have reached the symbol for chicken.
8. Press the ON/OFF button and enter 10-12 minutes and 180 degrees.
9. Shake the garlic knots thoroughly half way through.
10. Serve the knots together with Marinara sauce.

HOT WINGS

1. Place the seasoned chicken in the fry basket, place the fry basket inside the outer basket and push this into the machine.
2. Press the M Preset button until you have reached the symbol for French fries.
3. Press the ON/OFF button and adjust the cooking time until it comes to 25 minutes and 200 degrees.
4. Half-way through the cooking time, shake the chicken wings well so that they will be evenly fried.
5. Place the cooked wings on a platter and serve with Buffalo sauce.

INGREDIENTS

12 chicken wings seasoned with salt & pepper. 80 ml Buffalo sauce





INGREDIENTS

12 large raw shrimp
100 ml egg white
120 g dried unsweetened
desiccated coconut
1 tablespoon cornflour
100 g breadcrumbs
60 g flour

COCONUT SHRIMP

1. Lay the shrimp on a sheet of kitchen paper.
2. Mix together the breadcrumb and the desiccated coconut and put them to one side. In another dish, mix together the cornflour and the flour.
3. Place egg-white in a bowl.
4. Dip the shrimp first in the flour mixture, then in the egg-white and finally in the coconut mixture.
5. Place the shrimp in the fry basket.
6. Push the outer basket into the Power Airfryer.
7. Press the M Preset button until you have reached the symbol for fish.
8. Press the ON/OFF button and adjust the cooking time until it comes to 10 minutes and 180 degrees.
9. Turn the shrimp if necessary after 5 minutes.

MOZZARELLA STICKS

1. Cut the cheese into pieces of about 4.5 cm x 1 cm.
2. Place breadcrumbs in a bowl. Place flour in a bowl. Mix the egg and milk in another bowl.
3. Dip the cheese sticks in flour, then in eggs and finally in breadcrumbs.
4. Lay the breaded sticks out on a flat dish.
5. Place the sticks in the freezer for 1-2 hours until they are frozen stiff.
6. Place the fry basket inside the outer basket and push this into the machine.
7. Now press the M Preset button until you have reached the symbol for French fries.
8. Press the ON/OFF button and enter 12 minutes and 200 degrees.

INGREDIENTS

450 g mozzarella cheese
(firm)
2 eggs
3 tablespoons milk
30 g flour
100 g breadcrumbs





INGREDIENTS

450 g beef steaks
3 tablespoons pesto
6 slices of Provolone cheese
100 g roasted red peppers
200 g fresh spinach
1 teaspoon sea salt
1 teaspoon black pepper

STUFFED BEEF ROLL-UPS

1. Take the steak and spread evenly with the pesto.
2. Now layer the cheese, roasted bell peppers and spinach on the meat.
3. Roll up the meat, secure with toothpicks and season with salt and pepper.
4. Now place the beef roll-ups in the fry basket. Place the fry basket inside the outer basket and push this into the machine.
5. Now press the M Preset button until you have reached the symbol for steak.
6. Press the ON/OFF button and adjust the cooking time until it comes to 14 minutes and 200 degrees.
7. Half-way through the cooking time, turn the meat.
8. After the cooking time is finished wait 10 more minutes before slicing and serving the rolls.

STROMBOLI

1. Roll out the pastry until it is about half a centimetre thick.
2. Now layer the ham, cheese and peppers on one side of the dough and fold over. Seal the edges together.
3. Now mix the milk and egg and brush the dough.
4. Now place the stromboli in the fry basket.
5. Place the fry basket inside the outer basket and push this into the machine.
6. Now press the M Preset button until you have reached the symbol for chicken.
7. Press the ON/OFF button and enter 15 minutes and 180 degrees.
8. Turn the stromboli every 5 minutes.

INGREDIENTS

350 g pizza dough,
refrigerated
120 g grated Cheddar or
Gouda cheese
170 g grated mozzarella
150 g sliced ham
100 g roasted red peppers
1 egg yolk
1 tablespoon milk





INGREDIENTS

450 g minced beef
450 g puff pastry
1 tablespoon olive oil
(recommended)
½ green pepper, diced
1 small onion, peeled and
chopped
2 garlic clove, peeled and
chopped
½ teaspoon cumin
50 ml tomato sauce
Sea salt and pepper to taste
1 egg yolk
1 tablespoon milk

FILLED EMPANADAS*

1. Heat up a frying pan and add the olive oil and minced beef. Fry well and drain the excess fat.
2. Add garlic and onion. Fry them all together for another 4 minutes.
3. Then add all the rest of the ingredients to the pan, except for the milk, egg yolk and pastry. Cook for 10 minutes on a low heat.
4. Now mix the egg yolk and milk.
5. Lay a pastry pocket on your counter. Add some of the cooked meat on one half of the rolled dough and close the pocket. Brush the pastry with the egg and seal the edges with a fork. Now place the pastries in the fry basket.
6. Repeat the procedure with the other pastries.
7. Place the fry basket inside the outer basket and push this into the machine.
8. Press the M Preset button and scroll until you come to the Roast* symbol. Press the ON/OFF button and adjust the cooking time until it comes to 8-10 minutes and 180 degrees.

**If you use the Power Airfryer XL please manually adjust the temperatures and cooking times given.*

HASH BROWNS WRAPPED IN HAM

1. Wrap each potato croquette in a piece of ham and place them in the Power Airfryer. Do not overload the basket.
2. Place the fry basket inside the outer basket and push this into the machine.
3. Now press the M Preset button until you have reached the symbol for French fries.
4. Press the ON/OFF button and enter 8 minutes and 200 degrees.
5. Once the cooking time is finished, transfer the potatoes to a plate.
6. Spread cheese and spring onions on the hot croquette and serve them together with sour cream.

INGREDIENTS

1 large package (usually 500 g) of small hash browns/croquettes
4 spring onions
3 tablespoons sour cream
100 g grated Cheddar or Gouda cheese





INGREDIENTS

500 g turkey breast
2 tablespoons sea salt
1 tablespoon black pepper
2 tablespoon olive oil
(recommended)

For a better result, we recommend allowing the turkey to come to room temperature for 10 to 15 minutes before cooking.

ROASTED TURKEY BREAST

1. Season the turkey breast and rub the meat with olive oil.
2. Place the meat in the fry basket. Place the fry basket inside the outer basket and push this into the machine.
3. Operate the M button. Scroll down until you come to the chicken symbol.
4. Press the ON/OFF button and adjust the cooking time until it comes to 20 minutes and 180 degrees.
5. Once the cooking time is complete, turn the turkey breast over carefully.
6. Press the M button. Scroll down until you come to the chicken symbol.
7. Press the ON/OFF button and adjust the cooking time until it comes to 20 minutes and 180 degrees.
8. Check with a thermometer to see if the turkey is thoroughly cooked (approx 75 degrees).
9. Leave the meat to rest for approx. 20 minutes before serving.

FRIED CHICKEN STRIPS

1. Place the breadcrumbs in a bowl and mix this with olive oil.
2. Pour flour into a dish. Mix the egg and milk in another bowl.
3. Dip the chicken pieces in flour, then in eggs and finally in breadcrumbs.
4. Place the breaded pieces in the fry basket.
5. Place the fry basket inside the outer basket and push this into the machine.
6. Press the M Preset button until you have reached the symbol for French fries.
7. Press the ON/OFF button and adjust the cooking time until it comes to 14 minutes and 200 degrees.
8. Half-way through the cooking time, turn the chicken pieces.

INGREDIENTS

300 g chicken breast,
cut in strips
3 large eggs
60 g flour
100 g breadcrumbs
1 teaspoon sea salt
½ teaspoon black pepper
1 teaspoon olive oil
(recommended)





INGREDIENTS

120 g chopped cooked shrimp
 120 g shitake mushrooms, sliced
 and stem removed
 200g water chestnuts, peeled
 and diced
 50 g white cabbage, chopped
 2 tablespoon grape seed oil
 (recommended)
 1 teaspoon ginger, peeled and
 chopped
 1 garlic clove, peeled and
 chopped
 3 spring onions, chopped
 Sea salt and pepper
 Spring roll pastry, sufficient for
 6-8 pieces
 1 egg yolk
 1 tablespoon water

SPRING ROLLS

1. Heat a frying pan on high and add the grape seed oil.
2. Sauté the white cabbage, remove it from the pan and put it to one side. Repeat with the shitake, ginger, garlic and scallions.
3. In a bowl add all the ingredients aside from the pastry, egg and water.
4. Mix the egg yolk and water until frothy.
5. As soon as the vegetable mixture is cool, the spring roll can be assembled. Pour away any excess liquid from the mixture.
6. Place a large enough piece of pastry on your counter and brush the edges with water-egg yolk mixture. Now place a couple of spoonfuls of the filling on the pastry and then roll them up. Fold in the upper and lower end of rolls.
7. Place the fry basket inside the outer basket and push this into the machine.
8. Press the M Preset button until you have reached the symbol for chicken.
9. Press the ON/OFF button and adjust the cooking time until it comes to 15 minutes and 180 degrees.
10. Half-way through the cooking time, turn the spring rolls.
11. Serve the rolls with chilli sauce.

RUMP STEAK

1. To pre-heat the Power AirFryer, press the M button and scroll until you come to the French fries symbol.
2. Press the ON/OFF button and adjust the cooking time until it comes to 4 minutes and 200 degrees.
3. Season the steak on both sides and rub in olive oil.
4. Place the steak in the fry basket. Place the fry basket inside the outer basket and push this into the machine.
5. Press the M button. Scroll down until you come to the steak symbol.
6. Press the ON/OFF button and adjust the cooking time until it comes to 14 minutes and 200 degrees.
7. After about 7 minutes, turn the steak.
8. After the cooking time is finished, remove the steak from the Power AirFryer. Wait another 10 minutes before you slice it up and serve.

INGREDIENTS

Approx. 200 g rump steak
1 tablespoon steak seasoning
1 tablespoon olive oil
(recommended)



INGREDIENTS

500 g macaroni, dry
500 ml cream
500 g Cheddar or Gouda
cheese, grated
1 teaspoon cornflour
1 Baking Pan (only available
with the Deluxe set)

MACARONI CHEESE*

1. Mix the cornflour and about 400 g cheese together in a bowl.
2. Add the macaroni and cheese to the Baking Pan and pour the cream over. Place in the fry basket inside the outer basket and push this into the machine.
3. Now press the M Preset button until you have reached the Cake/Biscuit symbol.
4. Press the ON/OFF button and adjust the cooking time until it comes to 13-15 minutes and 150 degrees.
5. When the cooking time is finished, open the basket and sprinkle over the remaining cheese.
6. Push the basket into the housing.
7. Press the M Preset button until you have reached the Cake/Biscuit symbol.
8. Press the ON/OFF button and adjust the cooking time until it comes to 13-15 minutes and 150 degrees.
9. Allow the macaroni to cool a little before serving.

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CHICKEN POT PIE*

1. Bring all the ingredients (except the pastry, egg yolk and milk) to the boil in a pot.
2. Place the ingredients in the Baking Pan. Push the basket into the Power Airfryer.
3. Press the M Preset button until you have reached the Baking symbol.
4. Press the ON/OFF button and adjust the cooking time until it comes to 15 minutes and 150 degrees.
5. Mix the egg yolk with water until frothy.
6. When the cooking time is complete, open the basket, pour the ingredients into a bowl, line the Baking Pan with the bread-roll dough and then fill with the ingredient mix.
7. Return the Baking Pan to the Fry basket.
8. Press the M Preset button until you have reached the Cake/Biscuit* symbol.
9. Press the ON/OFF button and adjust the cooking time until it comes to 13-15 minutes and 150 degrees.
10. Make sure that the pastry is cooked until golden brown.

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INGREDIENTS

250 g chicken breast, diced
200 ml cream of celery soup
150 g peas and carrots, frozen
2 potatoes, peeled and diced
150 ml cream
1 bay leaf, dried
1 sprig of thyme
1 egg yolk
1 tablespoon milk
1 roll of bread roll dough,
refrigerated
1 Baking Pan (only available
in the Deluxe set, alternatively
a small cake pan)

ROASTED CHICKEN WITH HERBS

1. Season the chicken and rub in olive oil.
2. Allow it to come to room temperature for about 45 minutes.
3. Place the chicken in the Fry basket, press the M button and scroll down to the chicken symbol.
4. Press the ON/OFF button and adjust the cooking time until it comes to 20 minutes and 180 degrees.
5. Once the cooking time is complete, turn the chicken over carefully. Press the M button. Scroll down until you come to the chicken symbol.
6. Press the ON/OFF button and adjust the cooking time until it comes to 20 minutes and 180 degrees.
7. Check with a thermometer to see if the chicken is thoroughly cooked (approx 75 degrees).
8. Leave the meat to rest for approx. 20 minutes before serving.

INGREDIENTS

1 small chicken with skin
1 tablespoon garlic powder
1 teaspoon onion powder
1 teaspoon sea salt
1 teaspoon black pepper
1 teaspoon rosemary
½ teaspoon thyme
2 tablespoons olive oil
(recommended)





INGREDIENTS

6 doughnuts, glazed
350 ml cream
4 egg yolks
1 teaspoon cinnamon
180 g sweet cherries
100 g raisins
50 g sugar
120 g baking chocolate
1 Baking Pan (only available
in the Deluxe set, alternatively
a small cake pan)

DOUGHNUT BREAD PUDDING*

1. Add all the wet ingredients (cream, egg yolk and baking chocolate) to a bowl and mix them well together.
2. Add the rest of the ingredients and place them in the Baking Pan. Cover with aluminium foil. Place the pan in the fry basket, place the fry basket inside the outer basket and push this into the machine.
3. Press the M Preset button until you have reached the Cake/Biscuit* symbol.
4. Press the ON/OFF button and adjust the cooking time until it comes to 60 minutes and 150 degrees.
5. Allow the desert to cool before serving.

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ROASTED TURKEY SANDWICH*

1. Butter two slices of bread on one side.
2. Lay both slices of bread buttered side down on a cutting board.
3. Now lay cheese, turkey, coleslaw and Russian dressing on each of the bread slices.
4. Make a sandwich from the bread slices.
5. Now place the sandwich in the Power Airfryer fry basket. Place the fry basket inside the outer basket and push this into the machine.
6. Press the M Preset button until you have reached the symbol for Cake/Biscuit* symbol.
7. Press the ON/OFF button and adjust the cooking time until it comes to 10-12 minutes and 150 degrees.
8. Half-way through the cooking time, turn the sandwich.
9. Cut the sandwich and serve.

INGREDIENTS

8 slices of skinless roasted turkey breast
4 slices of rye bread
4 tablespoon coleslaw
2 tablespoons (28 g) unsalted butter
8 slices of cheese
2 tablespoons Russian dressing (alternatively Worcester sauce)

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INGREDIENTS

220 g double cream cheese
2 large eggs
120 g sugar
½ teaspoon vanilla extract
200 g biscuits, crumbed
2 tablespoons butter, unsalted
1 Baking Pan (only available in the Deluxe set, alternatively a small cake pan)

CHEESECAKE*

1. Cut out a circle of greaseproof paper that covers the whole base of your Baking pan. Place this in the Baking Pan.
2. Mix butter and crumbled biscuits and press them into the Baking pan.
3. Place the fry basket inside the outer basket and push this into the machine.
4. Press the M Preset button until you have reached the Baking symbol.
5. Press the ON/OFF button and adjust the cooking time until it comes to 4 minutes and 180 degrees.
6. Now add the cheese and sugar to a mixer and mix well. Then add the egg and vanilla paste and continue to mix until it is creamy.
7. Remove the fry basket from the device and pour the cheese-cream over the biscuit base.
8. Push the basket back into the Power Airfryer.
9. Press the M Preset button until you have reached the Cake/Biscuit* symbol.
10. Press the ON/OFF button and adjust the cooking time until it comes to 14-16 minutes and 150 degrees.
11. Allow the cheesecake to cool for 3 hours before serving.

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DOUGHNUTS*

1. Add the yeast, sugar and milk to a mixer. Mix all the dry ingredients together in a bowl.
2. Now add the egg yolk and mix in the remaining dry ingredients. Knead (using a hand-mixer with kneading hook) until you have a ball of dough.
3. Put the dough to one side and leave to double in size. When the dough is ready, lay it on the counter and roll it out to a thickness of approx 2cm.
4. A round cutter is ideal for forming the doughnuts.
5. Mix the egg yolk and milk until frothy.
6. Brush the doughnuts with it and then place them in the fry basket.
7. Press the M Preset button until you have reached the Cake/Biscuit* symbol.
8. Press the ON/OFF button and adjust the cooking time until it comes to 16 minutes and 150 degrees.*
9. Mix 50 g sugar with the cinnamon and toss the doughnuts in this while they are still warm.

INGREDIENTS

½ packet of yeast
120 ml milk
1 large egg
½ teaspoon cinnamon
2 tablespoons (28 g) unsalted butter
500 g flour
½ teaspoon nutmeg
80 g sugar
½ teaspoon sea salt
1 teaspoon cinnamon
2 tablespoons milk
1 egg yolk

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INGREDIENTS

500 g peach halves
3 tablespoons sugar
3 tablespoons flour
110 g sugar, white
100 g sugar, brown
30 g flour
40 g oats
3 tablespoons butter, unsalted
1 teaspoon cinnamon
3 tablespoons pecan nuts
1 Baking Pan (only available with the Deluxe set)

PEACH CRISP*

1. Mix the peaches with 3 tablespoons sugar, 2 tablespoons flour and 1 teaspoon cinnamon. Then place all these in the Baking Pan.
2. Place the fry basket inside the outer basket and push this into the machine.
3. Push the outer basket into the Power Airfryer.
4. Press the ON/OFF button and adjust the cooking time until it comes to 20 minutes and 150 degrees.*
5. Half-way through the cooking time, turn the chicken peaches.
6. Mix the remaining ingredients in a bowl to make a crisp topping.
7. When the cooking time is finished, take the basket from the device and sprinkle the topping over the peaches.
8. Now push the basket back into the Power Airfryer.
9. Press the M Preset button until you have reached the Cake/Biscuit* symbol.
10. Press the ON/OFF button and adjust the cooking time until it comes to 10 minutes and 150 degrees.*
11. Leave the peach crisp in the Power AirFryer until it is crisp. Then let it all cool for 15 minutes.

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INGREDIENTS

500 g cherry pie filling
2 packages puff pastry/
shortcrust pastry
1 egg yolk
1 tablespoon milk
1 Baking Pan (only available
in the Deluxe set, alternatively
a small cake pan)

*The cherry pie is best served
with a scoop of vanilla ice
cream.*

CHERRY PIE*

1. Press the pie crust into the Baking pan and do not cut off the overhanging pastry. Now add the cherry filling to it. With a fork, poke holes in the dough all the way round.
2. Place the fry basket including the Baking pan inside the outer basket and push this into the machine.
3. Press the M Preset button until you have reached the Cake/Biscuit* symbol.
4. Press the ON/OFF button and adjust the cooking time until it comes to 5 minutes and 150 degrees.
5. Roll out the second pie base and cut this into strips about 2 cm wide. Lay the strips over each other on the pie until you have formed a lattice.
6. Mix the egg and milk until frothy.
7. Return the Baking pan to the Power AirFryer.
8. Press the M Preset button until you have reached the Cake/Biscuit* symbol.
9. Press the ON/OFF button and adjust the cooking time until it comes to 5 minutes and 150 degrees.*
10. When the cooking time is finished, take the pie from the Power AirFryer, let it cool and serve with vanilla ice cream.

**If you use the Power Airfryer XL please manually adjust the temperatures and cooking times given.*





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