



SERVES 4

PREPARATION TIME: 10 MIN / COOKING TIME: 5 MIN

TURKISH FILO & FETA PASTRIES

INGREDIENTS

1 package filo pastry
Feta cheese, cut into
pieces about 6 cm long
1 bunch of chopped parsley
2 or 3 mint leaves
cut into small pieces

Cut the filo pastry sheet into 4 parts.

Add the cheese on each part.

Add 2 or 3 sprigs of parsley and mint leaf on the cheese.

Wrap the filo around the cheese to make slim, cylindrical parcels.

Put in Snacking accessory, cook for **5 MIN.**




SERVES 4

PREPARATION TIME: 10 MIN / COOKING TIME: 25 MIN

TURKEY POTATO PANCAKES

INGREDIENTS

100 g of diced turkey breasts
1 carrot (50 g) grated
300 g potatoes peeled and
grated
1 small bunch of mint (20 g)
finely chopped
1 clove garlic, crushed
1 egg
3  plain flour
Salt, oil

Place the carrots and the diced turkey breasts in the ActiFry® and cook for **5 MIN.**

Put it in a bowl and set aside.

Add the remaining ingredients and mix them until the mixture becomes easy to handle, and slightly damp.

Make potato pancakes of 5 cm diameter and 3 cm thickness.

Place them in the Snacking accessory, cook for **20 MIN.**




SERVES 4

PREPARATION TIME: 40 MIN / COOKING TIME: 18 MIN

LEBANESE BEEF KEBBE

INGREDIENTS

300 g of beef (rump)
cut into small pieces
1 onion, finely chopped
Olive oil
30 g plain flour
250 ml beef stock
¼  ground nutmeg
Salt, pepper
Plain flour
3 eggs (beaten)
Breadcrumbs

Place bulgur wheat to soak in warm water for 30 min.

Drain it. Squeeze with paper towel to remove any excess water. Set aside.

In a large bowl add all the remaining ingredients and knead by hand.

Add the soaked bulgur wheat and knead.

Make oval shape balls of 6 cm long.

Place them in the Snacking accessory, cook for **18 MIN.**





SERVES 4

PREPARATION TIME: **20 MIN** / COOKING TIME: **20 MIN**

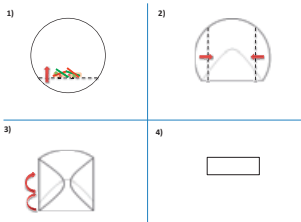
CHINESE SPRING ROLLS

INGREDIENTS

200 g of minced chicken
 ¼ red pepper and ¼ green pepper, thinly sliced
 2 stems of Thai basil, thinly sliced
 1 pinch of chilli powder
 ½ clove of chopped garlic
 1 or 2 tsp of chicken stock
 2  of nuoc-mâm fish sauce
 1,5  of oyster sauce
 1 tsp of sugar
 Salt and pepper
 4 spring roll wrappers
 (available from Asian supermarkets)

Cook the chicken and peppers in the Actifyr® for **15 MIN.**

Mix all the ingredients in a bowl. Roll the spring rolls as illustrated below:



Put the spring rolls in the Snacking accessory.
 Cook for **5 MIN.**




SERVES 4

PREPARATION TIME: 15 MIN / COOKING TIME: 20 MIN

MEATBALLS WITH MINT

INGREDIENTS

- 750 g of minced beef
- 1 handful of chopped mint
- 2 onions, chopped
- 1 egg
- 3  breadcrumbs
(made from day old white bread)
- Salt and pepper

Mix all the ingredients in a bowl.

Make meatballs and put them in the Snacking accessory.

Cook for **20 MIN.**

NUTRITIOUS
& DELICIOUS®



SNACKING

RECIPES



Serving suggestions

Tefal®



SNACKING ACCESSORY (meat, fish, cheese...)



- Before using the accessory for the first time, clean and lightly oil the entire surface of the accessory.
- Place the cooking pan in the ActiFry[®] and remove the paddle.
- Put your ingredients into the Snacking accessory and place it in the ActiFry[®] instead of the paddle.
- Close the lid.
- Avoid overheating your accessory when empty.
- Do not cut food directly in the accessory.
- Set the cooking time using the timer button.
- Press the on/off button.
- The cooking starts.
- When cooking is finished, the timer sounds.
- To stop the timer, press the timer button.
- Turn off the appliance by pressing the on/off button.
- Open the lid and remove the Snacking accessory using an oven glove.
- Clean your accessory using warm water. Washing up liquid and a cloth (do not use a metal scourer).
- If there is burnt food on the accessory, remove the burnt food and leave the accessory to soak before cleaning.



SERVES 4

PREPARATION TIME: 10 MIN / COOKING TIME: 12 MIN

CHICKEN NUGGETS

INGREDIENTS

400 g of chicken fillets,
cut into strips

(7 cm long, 4 cm wide)

Plain flour

2 eggs (beaten)

Breadcrumbs

Olive oil + oil sprayer

Coat the chicken strips in flour, then
beaten egg and finally in breadcrumbs.

Spray with olive oil using oil sprayer.

Arrange the breaded chicken pieces
in the Snacking accessory.

Cook for **12 MIN.**



SERVES 4

PREPARATION TIME: 15 MIN / COOKING TIME: 15 MIN

BREADED CHICKEN DRUMSTICKS

INGREDIENTS

750 g chicken drumsticks

Juice of 2 lemons

3 egg yolks, beaten

150 g breadcrumbs

1 pinch of paprika

1 pinch of chilli powder

1 pinch of ground cumin

Mix the breadcrumbs and spices.

Dip the chicken drumsticks wings in the lemon juice, egg yolk and spiced breadcrumbs.

Put the chicken drumsticks in the Snacking accessory.

Cook for **15 MIN** or until the juices run clear when a skewer inserted into the thickest part of the drumstick runs clear. If there are any bloody juices cook longer.





SERVES 4

PREPARATION TIME: 30 MIN / COOKING TIME: 30 MIN

SPANISH CHICKEN CROQUETAS

INGREDIENTS

- 2 finely chopped chicken fillets
- 400 ml milk
- 20 g butter
- 3  plain flour
- 1 leek, chopped (only the white part)
- 2 hard boiled eggs, cut into small pieces
- 2 eggs (beaten)
- Breadcrumbs
- Salt
- $\frac{1}{4}$  ground nutmeg

MAKING THE FILLING:

Cook the chicken in the ActiFry® for **10 MIN** then stir it. In a saucepan, prepare a white sauce with milk, butter and flour. Season with salt and nutmeg. Off the heat, mix in the leek, chopped boiled eggs and cooked chicken. Transfer the mixture to a bowl, cover and chill in the refrigerator for 20 minutes.

MAKING THE CROQUETAS:

With the mixture, make croquettes of 10 cm long. Place in the freezer for 5 min to firm up the croquettes. Dip the croquettes in beaten eggs and roll them in breadcrumbs. Place them in the Snacking accessory and cook for **20 MIN.**



SERVES 4

PREPARATION TIME: 30 MIN / COOKING TIME: 10 MIN

FRESH GOAT CHEESE SAMOSAS WITH ROCKET

INGREDIENTS

- 115 g goat's cheese (cylindrical or log type)
- 2 sun-dried tomatoes in oil, drained and patted dry with paper towel
- 7 to 10 rocket leaves
- 1 sheet of filo pastry

Cut the filo pastry into 4 strips. Place a $\frac{1}{4}$ of the fresh goat's cheese on the end of each one. Cut the sun-dried tomato pieces in half and place one piece on top of the goat's cheese.

Add a few rocket leaves on top of each pastry strip and fold up into samosas. Make sure to tuck in the end of the pastry strip under the opposite layer to keep it from opening up when it cooks.

Place the samosas in the Snacking accessory and cook for **10 MIN.**




SERVES 4

PREPARATION TIME: 25 MIN / COOKING TIME: 15 MIN

PORTUGUESE PRAWN PUFFS

INGREDIENTS

- 1 packet puff pastry, rolled out
- 1 onion, chopped
- 1  oil
- 2 tbsp flour
- 250 ml milk
- 3 egg yolks
- 200 ml chicken stock
- 200 g shrimps or small prawns, cooked and peeled
- Lemon juice
- Salt, pepper

MAKING THE FILLING:

In a saucepan, fry the onion with olive oil and sprinkle with flour. Add milk, 2 egg yolks and chicken stock. Mix. Cook for 4 min until the mixture thickens. Season with salt, pepper and lemon juice.

MAKING THE PUFFS:

Cut circles of 12 cm diameter in the pastry, brush the edges with beaten egg yolk diluted. Spread the filling in the centre of the circle and put some shrimp on top. Fold the circle in half to make a semi-circle, pinch the edges. Place the pastry in the Snacking accessory and cook for **11 MIN.**