

Tefal®

Fry delight



RECIPES

MAIN COURSES - SNACKS - DESSERTS



Fry delight



Enjoy all of your favourite recipes without giving up on flavor, texture and taste... Fry Delight will help you enjoy your guilty pleasures utilizing Air Pulse Technology to grill, bake, roast and fry with little to no oil at all. From crispy chicken pieces to apple muffins, homemade fries to tasty prawn bites, choose your dish and let the Fry delight satisfy your appetite!

Treat yourself!



MAIN COURSES

3



SNACKING

49



DESSERTS

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MAIN COURSES

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Arancini Stuffed with Mozzarella and Peas

● Start by cooking the risotto: in a saucepan, cook the onion and garlic in a bit of olive oil until the onions are translucent. Add the rice and mix until glossy. Add the white wine and cook until completely absorbed. Add half of the stock and let the rice simmer, stirring often. Add the rest of the stock and let the rice cook until the liquid is completely absorbed.

● Take off of the heat and add the peas, grated Parmesan and nutmeg. Season with salt and pepper.

● Spread the risotto over a baking sheet and cover with cling film. Refrigerate until completely cool.

● Divide the rice mixture into 8 portions. Take some rice in the palm of your hand and place a ball of mozzarella in the centre, then form a ball of rice around it. Repeat these steps to form 8 arancini.

● In a dish, beat the eggs. Place the breadcrumbs in another dish.

● Bread the arancini by dipping them first in the eggs and then rolling them in the breadcrumbs.

● Place the arancini in the basket and cook for 15 minutes at 160°C. The arancini can overlap in the basket.

Number of
pieces:

X 8



40 mins



40 mins



15 mins

- 1 onion, finely chopped
- 2 cloves of garlic, chopped
- 1 drizzle olive oil
- 250 g Arborio rice
- 250 mls white wine
- 50 g Parmesan
- 1 pinch nutmeg
- 1 L chicken stock
- 60 g cooked peas
- 8 mozzarella pearls
- 3 eggs
- 150 g breadcrumbs
- Salt and pepper



TIP:

Mozzarella cut into pieces can be substituted for mozzarella pearls.



Stuffed Eastern-Style Aubergines/Eggplants



X 4



30 mins



36 mins

Supplies needed: baking paper

- Pierce all around the aubergines/eggplants with a fork.
- Place them whole in the basket and cook for 20 minutes at 170°C.
- Whilst they are cooking, cook the onion and pepper in a saucepan in a bit of oil until they are thoroughly cooked. Add the garlic, the bouquet garni, cumin, crushed tomatoes and tomato puree. Let the mixture simmer.
- Cut four 15 x 15-cm squares of baking paper.
- When the aubergines/eggplants are done, cut them in half lengthwise and place each half on a piece of paper.
- Divide the onion and pepper mixture between the aubergine/eggplant halves.
- Make a well in the centre of each aubergine and break an egg into it.
- Place two aubergine/eggplant halves in the basket head to tail with the baking paper extending slightly above the sides.
- Cook the first two aubergines/eggplants for 8 minutes at 170°C. Once they are done, let rest for 3 minutes more in the appliance. Remove from basket.
- Do the same for the other two aubergines/eggplants, cooking for 8 minutes at 170°C. Once they are done, let rest for 3 minutes more in the appliance.

- 2 aubergines/eggplants
- 4 quail eggs
- 1 drizzle olive oil
- 1 sweet onion, thinly sliced
- 1 red pepper, thinly sliced
- 1 clove of garlic, crushed
- 200 g chopped tomatoes
- 1 tablespoon tomato puree
- 1 bouquet garni
- 1 teaspoon cumin



Thai-style Beef

- In a mixing bowl, mix all of the marinade ingredients: the garlic, pepper, 2 tablespoons oyster sauce, light soy sauce, the cognac and the olive oil.

- Cut the roast in two crosswise to create two thin slices and place them in the marinade, covering well.

- Cover the bowl with cling film and refrigerate for 2 to 5 hours.

- Prepare the sauce by mixing 100 mls water, the lime juice, nuoc mam, a tablespoon of oyster sauce, sugar, peanut butter and chilli sauce in a saucepan. Bring to the boil and cook until it has reached a syrupy consistency. Set aside.

- Preheat the Fry Delight for 3 minutes at 200°C.

- Place the two slices of meat in the basket and cook for 5 minutes at 200°C.

- Turn the meat and continue cooking for 5 minutes at 180°C. For well done beef increase the cooking time.

- When done cooking, remove the meat and wrap in aluminium foil. Let rest for 5 minutes.

- Cut the meat into thin slices and serve with the sauce. Sprinkle with crushed peanuts and coriander.



X 4



30 mins



2 to 5 hours



10 mins

- 1 beef roast, around 700 g
- 2 cloves garlic, crushed
- 1 teaspoon pepper
- 3 tablespoons oyster sauce
- 1 tablespoon light soy sauce
- 1 tablespoon cognac
- 3 tablespoons olive oil
- 100 mls water
- Juice of 1 lime
- 1 tablespoon nuoc mam
- 2 teaspoons sugar
- 1 tablespoon peanut butter
- 1 tablespoon sweet chilli sauce
- Peanuts for garnish
- Coriander for garnish



TIP:

Thai fish sauce (Nam Pla) can be substituted for Nouc Mam sauce.



Kefta Meatballs with Mint Dip



X 4



20 mins



10 mins

- Quickly sauté the shallots with a drizzle of olive oil in a pan.
- In a mixing bowl, mix the beef, raz el hanout, cumin, coriander and the cooked shallots. Season with salt and pepper.
- Form oval-shaped balls weighing around 30 g.
- Place the meatballs in the basket and cook for 10 minutes at 180°C. The meatballs can overlap in the basket.
- Whilst they are cooking, mix the yogurt, mint and onion in a bowl. Add the tablespoon of olive oil, then season with salt and pepper.
- Serve the meatballs accompanied by the mint dip.

- 500 g minced beef
- 1 drizzle plus 1 tablespoon olive oil
- 4 small shallots, finely chopped
- 2 tablespoons coriander, chopped
- 1 tablespoon ras el hanout
- 1 teaspoon cumin
- Salt and pepper
- 2 small pots Greek yogurt
- 1 tablespoon olive oil
- 1 tablespoon fresh mint, chopped
- ½ of a red onion, finely chopped



Satay Duck Skewers

Supplies needed: 12 15-cm skewers

Number of
pieces:

X 12



20 mins



30 mins



10 mins

- In a mixing bowl, mix all of the marinade ingredients: the garlic, satay seasoning, coriander, coconut milk, soy sauce and ginger.
- Add the duck breast and marinate for a minimum of 30 minutes.
- Slide the duck breast onto the skewers in an accordion-like fashion.
- Preheat the Fry Delight for 3 minutes at 200°C.
- Place the skewers into the basket and cook for 10 minutes at 200°C.

- 12 slices duck breast
- 4 cloves garlic, finely chopped
- 3 tablespoons satay seasoning
- 1 teaspoon ground coriander
- 120 mls coconut milk
- 2 tablespoons soy sauce
- 1 teaspoon fresh ginger, grated



TIP:

Satay seasoning is sold in Asian stores.



Pecan Chicken Skewers

Supplies needed: 12 15-cm skewers

Number of
pieces:

X 12



25 mins



10 mins



15 mins

- In a saucepan, heat the sake and flambé to remove the alcohol.
- Add the soy sauce, sugar and mirin and heat until syrupy.
- Cut the pieces of chicken breast in 3 and marinate them in the cooled sauce with the ginger for 10 minutes.
- Slide 4 pieces of chicken onto each skewer.
- Place all of the skewers side-by-side in the basket, staggering them. Cook for 10 minutes at 190°C.
- Turn the skewers over and cook for 5 more minutes at 190°C.
- In a bowl, mix the pecans, chervil and gomashio. Sprinkle this mixture over the skewers once they are cooked. Serve.

- 50 ml Japanese sake
- 50 ml soy sauce
- 40 g caster sugar
- 1 teaspoon mirin
- 16 slices chicken breast
- 1 tablespoon fresh ginger, finely chopped
- 2 tablespoons pecans, finely chopped
- 2 tablespoons chervil, chopped
- 1 tablespoon gomashio



TIP:

Gomashio is a Japanese condiment made from toasted sesame seeds and salt.



Grilled Pepper and Prawn Bites

Number of
pieces:

X 12



20 mins

Supplies needed: 12 toothpicks



30 mins

- Place the capsicums/peppers into basket whole and cook for 25 minutes at 200°C. Turn them often during cooking so that they blacken on all sides.

- Let them cool, then peel off their skin and slice into strips.

- In a bowl, mix the peeled prawns, olive oil and paprika. Season with salt and pepper.

- Roll the prawns in pieces of grilled pepper and pierce them with a toothpick to secure.

- Place the prawns in the basket and cook for 5 minutes at 170°C.

- 12 large green prawns/
raw prawns, shelled
- 2 red capsicums/peppers
- 1 tablespoon olive oil
- 1 teaspoon paprika
- Salt and pepper



Vegetable Skewers with Herb Butter

Supplies needed : 8 15-cm skewers

Number of
pieces:

X 8



10 mins



20 mins

- Cut the courgettes/zucchini and the cobs of corn into thick rounds. Cut each of the aubergines/eggplants into 4 thick rounds.

- Season the aubergine/eggplant rounds with salt, pepper and a drizzle of olive oil. Place 4 aubergine/eggplant rounds in the basket and cook for 5 minutes at 180°C. Remove them then place the 4 other rounds in the basket and cook for 5 minutes at 180°C.

- Cut the cooked aubergine/eggplant slices into 3 and slide them onto the skewers, alternating between aubergine/eggplant, courgette/zucchini and cherry tomato.

- Season the skewers with a drizzle of olive oil, salt and pepper.

- Place the 8 skewers in the basket and cook for 10 minutes at 180°C. The skewers can overlap.

- Whilst they are cooking, prepare the herb butter by mixing the creamed butter, parsley, shallot and lemon juice. Season with salt and pepper.

- Spread the butter on the skewers and serve.

- 2 courgettes/zucchini
- 2 cobs of corn
- 2 aubergines/eggplants
- 24 cherry tomatoes
- 2 drizzles of olive oil
- 160 g butter, creamed
- 2 shallots, finely chopped
- 4 tablespoons flat parsley, finely chopped
- 1 tablespoon lemon juice
- Salt and pepper



Roasted Cod with Sweet Onions and Marjoram



X 4



20 mins



10 mins

Supplies needed: a 14-cm square springform tin

- In a saucepan, cook the onions over low heat with a drizzle of olive oil for 20 minute.
- Season with salt and pepper, then add the marjoram.
- Preheat the appliance for 3 minutes at 180°C.
- Place the 4 fish fillets in the tin. Place $\frac{1}{4}$ of the sweet onions on top of each of the fillets to cover them completely. Cover the onions with the beaten egg yolks.
- Place the tin in the basket and cook for 10 minutes at 160°C.

- 2 sweet onions, thinly sliced
- 4 cod fillets
- 1 tablespoon sweet marjoram
- 2 egg yolks
- 1 drizzle olive oil
- Salt and pepper



Sesame Seed Aubergine/ Eggplant Caviar



X 4



10 mins



30 mins

Supplies needed : aluminium foil

- Halve the aubergines/eggplants lengthwise and remove the stem. Score the flesh into a cross-hatch pattern, without cutting the skin, using a knife.
- Season with salt and pepper, then drizzle with a bit of olive oil.
- Place the two halves of each aubergine/eggplant back together and wrap them individually in aluminium foil.
- Place the wrapped aubergines/eggplants in the basket.
- Cook for 30 minutes at 180°C.
- Using a spoon, scoop the cooked aubergine/eggplant flesh into a mixing bowl and add the sesame paste. Stir.
- When the mixture is smooth, add the sesame seeds and adjust the seasoning.

- *2 aubergines/eggplants*
- *50 ml olive oil*
- *2 tablespoons sesame paste (tahini)*
- *20 g sesame seeds*
- *Salt and pepper*



Aubergine/Eggplant and Feta Clafouti



X 4



10 mins



35 mins

Supplies needed : a 14-cm square springform tin

- In a mixing bowl, mix the cubed aubergines/eggplants with the salt and olive oil.
- Place them in the basket and cook at 160°C for 15 minutes, stirring from time to time.
- Whilst they are cooking, place the flour and the egg in a mixing bowl and mix thoroughly.
- Add the milk gradually followed by a ½ tsp of thyme flower, the nutmeg and the grated cheese. Season with salt and pepper.
- Place the cooked aubergines/eggplants in the tin, crumble the feta coarsely on top and cover with the egg batter. Sprinkle a ½ tsp thyme flower on top.
- Place the tin in the basket and cook for 20 minutes at 160°C.

- *2 aubergines/eggplants, peeled and cubed*
- *50 mls olive oil*
- *100 g feta cheese*
- *1 egg*
- *30 g flour*
- *30 g milk grated*
- *A bit of grated cheese*
- *1 teaspoon thyme flower or oregano*
- *1 pinch nutmeg*
- *Salt and pepper*



Turkish Potato Sticks



X 4



20 mins



35 mins

- Peel and wash the potatoes.
- Using a mandolin, slice the potatoes into slices that are a maximum of 0.5 cm thick.
- Next, cut them into matchsticks a maximum of 0.5 cm thick. Rinse under water. Dry well using a clean kitchen towel.
- In a large mixing bowl, mix the potatoes with the vegetable oil. Put the potatoes into the basket.
- Cook for 15 minutes at 170°C then remove the basket to stir the potatoes well.
- Put the basket back and cook for 20 minutes at 170°C.
- Season the potatoes with the turmeric, ginger, cumin, salt and coriander. Serve with a quarter of the lime.

- 800 g potatoes
- 1 tablespoon vegetable oil
- ½ teaspoon turmeric
- ½ teaspoon powdered ginger
- ½ teaspoon cumin
- 1 teaspoon salt
- 1 tablespoon coriander, chopped
- 1 lime



Lemon Thyme Chicken Legs



X 4



10 mins



35 mins

- Poke shallow holes into the chicken legs every 2 cm.
- In a mixing bowl, cover the legs in the honey, olive oil and thyme. Season with salt and pepper.
- Place the chicken legs into the basket.
- Slice the lemons into thin rounds and arrange them on top of the chicken so that they are completely covering the legs.
- Cook for 30 minutes at 180°C. Remove the lemon slices and cook for 5 additional minutes at 200°C.

- 4 chicken legs
- 20 mls olive oil
- 1 tablespoon honey
- 3 tablespoons chopped fresh thyme
- 4 lemons
- Salt and pepper



Nut-Encrusted Cod Loin



X 4



20 mins



5 mins

- Prepare the crust by mixing the butter, pistachios, hazelnuts, walnuts, ground almonds, lemon zest and parsley. Add pepper.
- Spread this mixture between two sheets of baking paper using a rolling pin to create a thickness of a maximum of 0.5 cm. Refrigerate until the mixture is firm.
- Preheat the appliance for 3 minutes at 180°C.
- Use a brush to paint the cod loins with olive oil and place them in the basket.
- Slice rectangles from the crust that are slightly larger than the size of the cod and place them on top of each piece without letting the crust bend.
- Cook for 5 minutes at 160°C.

- 4 cod loins
- 50 g salted butter, softened
- 20 g ground almonds
- 2 tablespoons parsley, finely chopped
- 20 g crushed pistachios
- 20 g crushed hazelnuts
- 20 g crushed walnuts
- Zest of 1 lemon
- Freshly milled pepper
- 1 drizzle olive oil



Pork Loin with Apple Compote



X 4



10 mins



30 mins

Supplies needed: a 14-cm square springform tin

- In a mixing bowl, mix the meat dripping, apple compote, shallots, bay leaf and sugar. Season with salt and pepper.
- Tie the Sichuan peppercorns up into a bit of cheesecloth and place into the springform tin.
- Add the apple mixture into the tin and place the pork loin on top. Season with salt and pepper.
- Preheat the Fry Delight for 3 minutes at 180°C
- Place the tin into the basket and cook for 30 minutes at 180°C. Turn the meat midway through cooking
- Slice the pork and serve with the apple compote.

- 400 g whole pork loin
- 100 g apple compote
- 100 g shallots, finely chopped
- 1 bay leaf
- 1 tablespoon brown sugar
- 1 teaspoon Sichuan peppercorns
- 100 mls meat dripping
- Salt and pepper



Sesame-Encrusted Swordfish



X 4



15 mins



32 mins

- In a shallow bowl, add the egg whites, lime zest and chilli sauce. Mix well. In another shallow bowl, add the sesame seeds.
- Season the swordfish with salt and pepper.
- Coat the swordfish on one side by dipping into the egg white mixture then into the sesame seeds.
- Place one slice of swordfish into the basket and cook for 15 minutes at 180°C. Remove the cooked fish and place the second piece into the basket. Cook for 15 minutes at 180°C. Slice the fish in two and serve.

- 2 large slices swordfish
- 50 g sesame seeds
- 2 egg whites
- 1 tablespoon sweet chilli sauce
- Zest of 1 lime
- Salt and pepper



TIP:

To reheat the first piece, once the second is done cooking place both pieces together and cook for 2 minutes at 180°C.



Maple-Glazed Pork Tenderloin



X 4



10 mins



20 mins

- In a mixing bowl, prepare the glaze by whisking together the barbecue sauce, maple syrup and corn starch/cornflour.
- Preheat the appliance for 3 minutes at 180°C.
- Cut the tenderloin into 4 equal parts then season with salt and pepper. Brush the pieces of meat with the glaze.
- Place the meat into the basket and cook for 20 minutes at 200°C. Brush more glaze onto the meat every 5 minutes.
- Once the meat is cooked, brush on a final layer of glaze and let the meat rest for 5 minutes before serving.

- 1 pork tenderloin
- 4 tablespoons maple syrup
- 2 tablespoons barbecue sauce
- 1 tablespoon cornstarch/cornflour
- Salt and pepper



Gremolata-Encrusted Lemon Cod Fillets



X 4



10 mins



5 mins

- In a bowl, prepare the gremolata by mixing the breadcrumbs, ground almonds, chopped garlic, lemon zest, parsley, basil and olive oil. Season with salt and pepper.

- Cut the two lemons into approximately .5-cm slices and use to line the entire bottom of the basket.

- Lay the cod fillets on top of the lemon slices.

- Add the gremolata on top of the fish and cook for 5 minutes at 160°C.

- 4 cod fillets
- 2 lemons
- Zest of 1 lemon
- 2 tablespoons olive oil
- 20 g plain breadcrumbs
- 20 g ground almonds
- 2 tablespoons parsley, chopped
- 4 basil leaves, chopped
- 1 clove of garlic, chopped
- Salt and pepper



Pesto Pollock Rolls

Number of
pieces:

X 8



10 mins



5 mins

Supplies needed: 8 toothpicks

- Begin by preparing the pesto by grinding the basil, garlic, anchovy, Parmesan, olive oil, pine nuts and lemon zest together. Season with salt and pepper.
- Prepare the fillets by spreading the pesto onto them. Place a tomato slice on top and roll the fillets up. Secure the rolls with toothpicks.
- Place the fillets in the basket and cook for 5 minutes at 190°C.
- Whilst they are cooking, mix the fromage blanc/cream cheese with the rest of the pesto to serve with the fillets. Adjust seasoning to taste.

- 8 pollock fillets
- 8 slices sun-dried tomatoes
- 1 bunch basil
- 1 tablespoon pine nuts
- 1 tablespoon Parmesan, grated
- 2 anchovy fillets
- Zest of 1 lemon
- 1 small clove of garlic
- 200 g fromage blanc or light cream cheese
- 1 tablespoon olive oil
- Salt and pepper



Mackerel Fillets with Wholegrain Mustard



X 4



30 mins



8 hours



5 mins

● Check that the mackerel fillets are completely free of bones, then spread with the mustard on one side. Season with salt and pepper.

● Place the fillets into the basket, mustard side down, and cook for 5 minutes at 150°C

● Whilst they are cooking, in a saucepan heat the white wine, water, carrot, celery, paprika and bay leaf until the carrots are cooked. Season with salt and pepper.

● When the fillets are cooked, remove them and place on a dish, pouring the liquid on top. Cover and let cool. Refrigerate overnight before serving.

- 4 mackerel fillets
- 2 tablespoons wholegrain mustard
- 180 mls white wine
- 100 mls water
- 1 teaspoon paprika
- 1 stalk celery, thinly sliced
- 1 small carrot, cut into thin rounds
- 1 bay leaf
- Salt and pepper



Glazed Salmon Fillets



X 4



20 mins



30 mins



5 mins

- In a bowl, combine the olive oil, lemon juice, soy sauce, sugar, garlic powder, paprika and shallots. Mix well, until the sugar dissolves.

- Place the salmon fillets in a dish and pour the mixture on top. Leave to marinate for 30 minutes

- Place the fillets in the basket and cook for 5 minutes at 160°C.

- 4 salmon fillets
- 2 tablespoons olive oil
- 1 tablespoon soy sauce
- 2 shallots, finely chopped
- 1 teaspoon garlic powder
- Juice of 1 lemon
- 1 teaspoon paprika
- 2 tablespoons brown sugar



Sweet Potato Chips/Fries



X 4



15 mins



30 mins

- Peel the sweet potatoes and wash well.
- Cut into 1-cm x 1-cm sticks.
- In a large bowl, mix the egg white, oil, turmeric and pepper.
- Add the sweet potato sticks and mix well to cover.
- Place the sweet potatoes into the basket and cook for 30 minutes at 180°C, stirring every 10 minutes during cooking. Season with salt.

- 2 sweet potatoes
- 4 tablespoons sunflower oil
- 1 egg white
- 1 teaspoon turmeric
- Salt and pepper



Frozen Chips/Fries



X 4



16 mins

- Preheat the appliance for 3 minutes at 200°C.
- Place the chips/fries in the basket.
- Cook for 16 minutes at 200°C.
- Stir midway through cooking.

• 700 g *thin frozen chips*



Savoury Sun-dried Tomato and Pesto Quinoa Torte

Supplies needed: a 14-cm square springform tin



X 4



20 mins



30 mins

- In a mixing bowl, beat the eggs with the tomatoes, pesto and ricotta.
- Add the red onion, breadcrumbs, flour, cooked quinoa and mix well. Season with salt and pepper.
- Pour the mixture into the springform and place in the basket.
- Cook for 30 minutes at 160°C.

- 600 g quinoa, cooked and drained (around 160 g dry)
- 2 eggs
- 1 red onion, finely chopped
- 50 g sun-dried tomatoes, chopped
- 120 g ricotta cheese
- 30 g plain flour
- 1 tablespoon pesto
- 50 g breadcrumbs
- Salt and pepper



TIP:

Let cool and serve with green salad.



Grilled Vegetables with Thyme



X 4



10 mins



30 mins

- Peel and wash all the vegetables. Cut the shallots in two lengthwise and cut the carrots, parsnips and courgette/zucchini in long strips lengthwise.

- Use a brush to lightly oil the shallots and place them in the basket.

- Cook for 5 minutes at 150°C.

- Place the carrots, parsnip and asparagus in a dish and use a brush to dab them with balsamic vinegar. Season with salt and pepper. Place the carrots, parsnip and asparagus in the basket with the shallots and cook for 10 minutes at 160°C.

- Whilst they are cooking, place the carrots, parsnip and asparagus in a dish and use a brush to dab them with balsamic vinegar. Add the courgettes/zucchini and mushrooms to the basket with the other vegetables and cook for 15 minutes at 150°C.

- Arrange the grilled vegetables on a serving platter and sprinkle with thyme and drizzle with olive oil.

- 2 shallots
- 4 carrots
- 1 parsnip
- 8 green asparagus
- 1 courgette/zucchini
- 100 g oyster mushrooms
- 1 bunch fresh thyme
- 50 mls balsamic vinegar
- Salt and pepper
- 2 drizzles of olive oil



Veal and Roquefort Sliders



X 4



20 mins



15 mins

- In a mixing bowl, season the veal with salt, pepper and chopped parsley.
- Form 4 meatballs, flatten them, then place them in the basket and cook for 5 minutes at 200°C.
- Whilst they are cooking, cut the rolls in two and spread the two halves with mustard.
- When the burgers are done, place them on the bottom half of the bun and cover with roquefort.
- Place 2 dressed rolls in the basket with the top of the roll uppermost and cook for 5 minutes at 200°C. Remove from the basket and repeat the steps with the 2 other burgers.
- Once out of the appliance, add the sliced gherkins and the rocket on top of the bottom halves and place the other half on top.

- 4 mini rolls
- 400 g minced veal
- 1 tablespoons flat parsley, chopped
- Salt and pepper
- A bit of rocket
- 2 large gherkins, sliced thin
- 2 tablespoons wholegrain mustard
- 4 slices roquefort



Coconut Lime Sea Bream



X 4



15 mins



20 mins

Supplies needed: a 14-cm square springform tin, aluminium foil and 4 toothpicks

- In the springform, add the tomatoes, half of the ginger, half of the green onion, the coconut milk, the chives and the lime zest. Season with salt and pepper.
- Prepare the sea bream by seasoning them with a drizzle of olive oil, sprinkling with salt and pepper, and adding the rest of the ginger, green onion and lime juice.
- Roll the fillets up and secure them with a toothpick.
- Place the fillets on top of the tomatoes and cover the springform with aluminium foil.
- Place the tin in the basket and cook for 20 minutes at 200°C.
- Garnish with the finely chopped green onion.

- 4 boneless fillets of sea bream
- 1 lime
- 100 mls coconut milk
- 150 g cherry tomatoes
- 1 teaspoon ginger, grated
- 2 green onions/spring onions, chopped
- 1 tablespoon chives, chopped
- 1 drizzle olive oil
- Salt and pepper



Veal Paupiettes with Bacon and White Sage Sauce

Supplies needed: cooking string



X 4



30 mins



30 mins

- In a mixing bowl, season the minced veal with the coriander, nutmeg and rosemary. Season with salt and pepper.
- Divide the minced veal and spread over the cutlets. Form the paupiettes by folding the edges of each cutlet up toward the middle.
- Wrap each paupiette with 2 slices of bacon and tie together with the string.
- Place the paupiettes in the basket and cook for 30 minutes at 170°C.
- Whilst they are cooking, mix the yogurt with the sage and lemon in a bowl. Season with salt and pepper. Serve the paupiettes with a spoonful of white sauce.

- 4 thin veal cutlets (boned)
- 200 g minced veal
- 8 slices bacon (streaky)
- 1 teaspoon ground coriander
- 2 pinches ground nutmeg
- 1 teaspoon ground rosemary
- Salt and pepper
- 1 tablespoon sage, chopped
- 1 spritz of lemon juice
- 2 small pots of Greek yogurt



Curry Salmon Steak



X 4



30 mins



10 mins

Supplies needed: a 14-cm square springform tin and some aluminium foil

- In a saucepan, cook the onions until translucent.
- Add the garlic and the cubed tomato. Cook over low heat for several minutes.
- Add the coriander, the cumin, the massala, ginger and tomato puree. Mix thoroughly.
- Add the coconut milk and nuoc mam and let simmer for 2 minutes. Adjust seasoning to taste.
- Arrange the salmon fillets in the springform tin. Spoon the curry sauce over the salmon. Cover the tin with aluminium and place in the basket. Cook for 10 minutes at 200°C.
- Garnish with chopped mint leaves.

- 4 salmon fillets
- 1 onion, thinly sliced
- 2 cloves garlic, thinly sliced
- 1 ripe tomato, cubed
- 1 teaspoon fresh ginger, grated
- 2 tablespoons coriander, chopped
- 1 teaspoon ground cumin
- 1 tablespoon massala powder (or curry)
- 1 tablespoon tomato puree
- 100 mls coconut milk
- 1 tablespoon nuoc mam
- 1 tablespoon fresh mint, chopped



TIP:

Thai fish sauce (Nam Pla) can be substituted for Nuoc Mam sauce.



Tuna Steaks with Trio of Tomatoes



X 4



15 mins



10 mins

- In a bowl, mix the three types of tomatoes, olive oil and oregano. Season with salt and pepper.
- Season the tuna steaks with salt and pepper and place in the basket.
- Cover the tuna steaks with the tomato mixture.
- Cook the steaks for 10 minutes at 150°C for medium rare, and extend cooking time if desired.

- 4 albacore tuna steaks (approx.130g/steak)
- 50 g sun-dried tomatoes, chopped
- 50 g canned chopped tomatoes, drained
- 1 ripe tomato, cut into small cubes
- 1 teaspoon oregano
- 1 tablespoon olive oil
- Salt and pepper



Beef with Chimichurri Sauce



X 4



30 mins



15 mins



15 mins

● In a mixing bowl, mix the chilli powder, sugar, mustard seed, coriander, cumin, garlic powder, paprika, Cayenne, black pepper and a drizzle of olive oil. Use mixture to cover the entire piece of meat. Leave to marinate for 15 minutes.

● Whilst the meat is marinating, prepare the chimichurri sauce: mince the parsley, oregano, garlic, onion, and chilli together and combine with the vinegar, lime juice and 50 ml olive oil. Season with salt and pepper.

● Preheat the appliance for 3 minutes at 200°C.

● Place the meat in the basket and cook for 10 minutes at 200°C.

● Turn the meat and drizzle with olive oil.

● Cook for 5 more minutes at 200°C for rare doneness; add additional cooking time to achieve desired result.

● Serve with the chimichurri sauce

- 500 g whole flank steak
- A pinch of chilli powder
- 1 teaspoon brown sugar
- 2 teaspoons salt
- 2 teaspoons mustard seed
- 1 teaspoon ground coriander
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 2 pinches Cayenne pepper
- 4 grinds freshly milled pepper
- 2 drizzles + 50 mls olive oil
- ½ bunch flat parsley
- 2 tablespoons oregano, chopped
- 2 cloves of garlic
- ½ onion, thinly sliced
- 1 small chilli, seeded and washed
- 2 tablespoons red wine vinegar
- 1 squirt lime juice
- Salt and pepper



Chicken Drumsticks with Rosemary New Potatoes



X 4



15 mins



30 mins

- In a large mixing bowl, mix the mustard, olive oil, lemon juice, paprika, garlic powder and mustard seed. Season with salt and pepper.
- Wash the new potatoes well, then cut them in half. Add them to the mixing bowl along with the chicken and rosemary.
- Mix well to cover.
- Place the potatoes and the chicken in the basket and cook for 30 minutes at 170°C. Stir 2 or 3 times during cooking.

- 4 chicken drumsticks
- 500 g new potatoes
- 4 sprigs rosemary
- 2 tablespoons mustard with honey
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon mustard seed
- Juice of a lemon
- 2 tablespoons of olive oil
- Salt and pepper



Falafel Pittas



X 4



30 mins



12 mins

- Mix the chickpeas, onion, garlic, parsley, coriander, cumin, bicarbonate and flour to obtain a coarse dough.
- Use to form 20 falafel, then flatten gently.
- Place the falafel in the basket and cook for 10 minutes at 170°C. The falafel can overlap in the basket.
- Whilst they are cooking, prepare the sandwich garnish: mix the salad leaves and mint together and prepare the yogurt by mixing it with the feta and olive oil. Season with salt and pepper.
- When the falafel are done, remove from the basket. Split each pitta bread on the side and place them in the basket standing up. Cook for 2 minutes at 170°C.
- Stuff the warmed pitta breads with the salad, tomatoes, feta yogurt and the falafel

- 100 g feta, cubed
- 1 tomato, sliced
- 4 pitta breads
- 400 g cooked chick peas
- 4 tablespoons chickpea flour
- 1 white onion, finely chopped
- 2 tablespoons parsley, chopped
- 2 tablespoons coriander, chopped
- 1 teaspoon cumin
- 1 clove garlic
- Salt and pepper
- 1 teaspoon bicarbonate of soda
- 1 small pot Greek yogurt
- 1 drizzle olive oil
- 20 mint leaves
- 200 g salad leaves (rocket, etc.)



Tuna Calzone



X 4



20 mins

Supplies needed: baking paper



15 mins

- Use a square piece of baking paper to line the bottom of the basket, leaving a 1-cm border between the paper and the basket on all sides.
- Drain the tuna.
- On half of the pizza dough, spread a layer of mustard, leaving space around the edges. Arrange the tomato slices on the dough.
- Sprinkle with fresh thyme and crumble the tuna on top. Add the ricotta.
- Fold the pizza dough over and seal the edges with a bit of the egg yolk. Roll up the edges to ensure that it is well sealed.
- Paint with the egg wash and sprinkle with the Parmesan shavings.
- Place the calzone in the basket and cook for 15 minutes at 160°C.

- 1 square ready made pizza dough
- 1 tomato, thinly sliced
- 1 tablespoon Dijon mustard
- A few pinches fresh thyme
- 260 g canned tuna in water
- 2 tablespoons ricotta cheese
- 1 egg yolk, beaten
- A few Parmesan cheese shavings



Crispy Pork Belly



X 4



30 mins



45 mins

- In a saucepan, boil the pork belly pieces for 30 minutes. Dry well.
- In a bowl, mix the sugar, salt and 4-spice mix. Brush the pork with Worcestershire sauce everywhere except for the skin. Season with the sugar, salt and spice mix.
- Preheat the Fry Delight for 3 minutes at 160°C.
- Use a toothpick to pierce the pork along the entire surface. Wipe off the surface of the skin.
- Place the 2 pork pieces in the basket and cook for 20 minutes at 160°C.
- Wipe the excess fat from the skin and cook for 25 minutes at 180°C.

- *2 pieces of pork belly, 300 g each*
- *1 teaspoon 4-spice mix*
- *2 teaspoons sugar*
- *3 teaspoons fine salt*
- *10 mls Worcestershire sauce*



TIP:

To make 4-spice mix (French Quatre-Epices) combine 1 tablespoon white pepper, a rounded 1/4 teaspoon ground cloves, 1 teaspoon ground ginger and 1 teaspoon grated nutmeg.



Barbecue Pork Belly



X 4



30 mins



10 mins

● In a stewpot, cook the pork belly in some water (use enough to cover the slices) along with half an onion, cut in four, the bouquet garni, the cloves, vegetable stock cube and orange peel. Bring to the boil then cook for 15 minutes.

● Meanwhile, prepare the barbecue sauce. In a saucepan, cook the sliced onion with the olive oil until translucent. Add the garlic and red pepper and cook for 10 minutes. Add the honey, tomato puree, ketchup, Worcestershire sauce, the stock, mustard and red wine. Season with salt and pepper, then let simmer for 10 more minutes. Blend the mixture.

● Spread the barbecue sauce over the pork slices using a brush and place them in the basket standing up, skin side up.

● Cook for 10 minutes at 180°C then wait 1 minute before opening the appliance to prevent splashing.

● Serve with the remaining barbecue sauce.

- 1 red pepper, sliced
- ½ an onion, thinly sliced, plus ½ an onion
- 1 clove garlic, crushed
- 1 tablespoon tomato puree
- 2 tablespoons liquid honey
- 1 tablespoon mustard with honey
- 1 tablespoon ketchup
- 100 mls red wine
- 100 mls vegetable stock
- 1 tablespoon Worcestershire sauce
- 1 tablespoon olive oil
- Salt and pepper
- 12 slices pork belly
- 1 bouquet garni
- 2 cloves
- 2 pieces orange peel
- 1 vegetable stock cube
- Some water



Swedish Potatoes



X 4



10 mins



30 mins

- Carefully cut the potatoes into thin slices, without cutting all the way through to prevent the pieces from detaching.
- In a bowl, mix the tomatoes with the dill. Season with salt and pepper. Spoon the tomato mixture over the potatoes, ensuring that it gets between the slices. Drizzle with olive oil.
- Place the potatoes in the basket and cook for 30 minutes at 160°C.
- Serve the potatoes with a spoonful of thick yogurt seasoned with salt, pepper and olive oil.

- 4 potatoes (suitable for roasting)
- 2 tomatoes, puréed
- 2 tablespoons dill
- 1 thick creamy yogurt (125g)
- 2 drizzles of olive oil
- Salt and pepper



Jacket Potatoes



X 4



30 mins

Supplies needed: aluminium foil



35 mins

- Wash the potatoes and wrap them in aluminium foil while still damp. Place the wrapped potatoes into the basket.
- Cook for 30 minutes at 200°C. Check the potatoes' cooking progress; they should be soft in the centre. If not, cook longer.
- Remove the potatoes from the basket. Open the aluminium foil and leave it wrapped around the bottom of the potato only, to create a boat shape.
- Scoop out the cooked potato in the middle and place in a mixing bowl. Add the butter, garlic, 2/3 of the Parmesan and the parsley. Season with salt and pepper. Mix with a fork.
- Place the potato mixture back into the skins, sprinkle with the remaining Parmesan and place the potatoes in the basket. Cook for 5 minutes at 180°C.

- 4 large potatoes
- 80 g butter
- 70 g Parmesan cheese, grated
- 2 teaspoons garlic powder
- 3 tablespoons flat parsley, chopped
- Salt and pepper



Frozen Potato Gems



X 4



10 mins

- Preheat the appliance for 3 minutes at 200°C.
- Place the frozen puffs in the basket.
- Cook for 10 minutes at 200°C
- Stir midway through cooking.

• 700 g frozen potato gems



Mexican Potato Wedges



X 4



20 mins



30 mins

- Cut the potatoes into quarters or eighths based on how thick the potatoes are. Dry well.
- In a mixing bowl, mix the potatoes with the melted butter and Mexican seasoning.
- Place the potatoes in the basket and cook for 30 minutes at 180°C, stirring every 5 minutes.
- Once they are done, transfer from the basket to a mixing bowl. Season with the paprika, celery salt and a pinch of Cayenne pepper.
- Serve hot.

- 800 g firm-texture potatoes, washed
- 50 g lightly salted butter, melted
- 1 tablespoon Mexican or Fajitas seasoning mix
- 1 teaspoon celery salt
- 1 pinch Cayenne pepper
- 1 tablespoon paprika



Fried Four-Cheese Ravioli



X 4



10 mins



20 mins



15 mins

- In a mixing bowl, beat the eggs with salt and pepper.
- Add the uncooked raviolis, making sure that they do not stick to one another.
- Let them sit for 20 minutes in the egg mixture, mixing from time to time, to soften.
- Place the breadcrumbs in a dish. Dredge the raviolis in the breadcrumbs and place them standing in the basket.
- Cook for 15 minutes at 160°C.

- 500 g four-cheese ravioli
- 3 eggs
- 200 g breadcrumbs
- Salt and pepper



TIP:

serve with a spicy tomato sauce.



Potato Rösti



X 4



10 mins



30 mins

Supplies needed: a 14-cm square springform tin

- In a mixing bowl, mix the grated potatoes together with the salt.
- Butter the sides of the tin and leave 3 small knobs of butter at the bottom.
- Squeeze the potatoes out to remove any liquid and place at the bottom of the tin. Add 3 small knobs of butter on top.
- Place the tin into the basket and cook for 30 minutes at 180°C.
- In the meantime, whip the cream in a mixing bowl with a whisk. Once it begins to thicken, season with salt and pepper. Add the dill and refrigerate.
- Plate the rösti on dish and cut in four. Serve with a spoonful of dill cream and a slice of smoked salmon.

- *500 g firm-texture potatoes, grated*
- *1 level teaspoon fine salt*
- *20 g butter*
- *4 large slices of smoked salmon*
- *100 mls double cream*
- *3 tablespoons dill*
- *Salt and pepper*



Herb-Encrusted Roast Beef



X 4



15 mins



20 mins



20 mins

- Start by preparing the herb crust: mix together the butter, tarragon, oregano, parsley, chives and breadcrumbs. Season with salt and pepper. Spread this mixture between two sheets of baking paper using a rolling pin to create a rectangle that is the size of the roast. Refrigerate until the mixture is firm.

- Preheat the Fry Delight for 3 minutes at 200°C.

- Remove the string from the roast and paint the entire surface with vegetable oil. Season generously with salt.

- Place the roast in the basket and cook for 10 minutes at 200°C.

- Turn over and cook for an additional 7 minutes at 200°C for rare meat; add additional cooking time to achieve desired result. .

- Quickly add the herb mixture on top of the roast and cook for 3 minutes at 200°C.

- Let the meat rest in the basket for 5 minutes then serve.

- 1 beef roast, around 700 g
- 60 g softened butter
- 1 tablespoon tarragon, chopped
- 1 tablespoon dried oregano
- 2 tablespoons parsley, chopped
- 2 tablespoons chives, finely chopped
- 20 g plain breadcrumbs
- 2 tablespoons vegetable oil
- Salt and pepper



TIP:

Choose a roasting joint which will fit in the Fry Delight basket.



Tomato Sauce



X 4



10 mins



30 mins

Supplies needed: a 14-cm square springform tin

- Wash and cut the tomatoes in half. Season with salt, pepper and sugar. Drizzle with olive oil.
- Place the tomatoes in the tin, flesh side up. The tomatoes can overlap in the tin. Place the tin into the basket and cook for 15 minutes at 200°C.
- When the tomatoes have taken on colour, add the thyme, garlic and onion on top and cook for 15 minutes at 170°C.
- Transfer everything into a blender and blend until smooth. Adjust seasoning to taste.

- 1 kilo ripe vine tomatoes
- 1 white onion, thinly sliced
- 1 drizzle olive oil
- 2 cloves garlic, crushed
- 1 sprig of thyme
- Caster sugar
- Salt and pepper



TIP:

Add a few basil leaves before blending the sauce.



Provençal Tomatoes



X 4



20 mins



10 mins



7 mins

- Use a food processor to finely chop the garlic and parsley leaves.
- Add the mustard and egg yolk, then blend again. Gradually add the olive oil and blend to obtain a light emulsion. Season with salt and pepper. Set aside in a mixing bowl.
- Whisk in the oregano, thyme, lemon juice and breadcrumbs, then let rest for 10 minutes.
- Halve the tomatoes cross-wise, then season with salt and pepper.
- Spoon large spoonfuls of the Provençal mixture on top of each tomato half and place in the basket.
- Cook for 7 minutes at 190°C.
- Check the doneness of the tomatoes by pressing gently on the sides; continue cooking if necessary.

- 4 vine tomatoes
- 1 egg yolk
- 1 clove garlic
- ½ bunch of parsley
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- Juice of ½ a lemon
- 100 mls olive oil
- 1 teaspoon Dijon mustard
- 2 tablespoons breadcrumbs
- Salt and pepper





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Crispy Paprika Chicken Wings



X 4



10 mins



10 mins



20 mins

- In a bowl, mix the flour with 2 tablespoons paprika and roll the chicken wings in the mixture. Remove the excess flour and paprika from the wings. Refrigerate for 10 minutes.

- Whisk the butter with the lemon juice, sweet chilli sauce and remaining 2 tablespoons paprika.

- Preheat the appliance for 3 minutes at 200°C.

- Dip the wings one at a time in the butter mixture, let excess drip off, then place in the basket. It's ok if the wings overlap one another in the basket.

- Cook for 10 minutes at 180°C.

- Stir and continue cooking for 10 minutes at 180°C.

- 12 chicken wings
- 100 g plain flour
- 4 tablespoons paprika
- Juice of 1 lemon
- 3 tablespoons sweet chilli sauce
- 100 g lightly salted butter, melted



Frozen Fish Fingers

Number of
pieces:

X 10



9 mins

- Preheat the appliance for 3 minutes at 200°C.
- Place the fish fingers into the basket.
- Cook for 9 minutes at 200°C.
- Turn the fingers midway through cooking.

- 10 frozen fish fingers
(around 300 g)



Frozen Crumbed Squid

Number of
pieces:

X 10



6 mins

- Preheat the appliance for 3 minutes at 200°C.
- Place the squid into the basket.
- Cook for 6 minutes at 200°C.
- Shake the basket midway through cooking.

- 10 frozen crumbed squid/
calamari (around 300 g)



Battered Prawns

Supplies needed: baking paper

- Prepare the batter by mixing the flour, yeast, milk and egg. Mix thoroughly.
- Melt the butter and mix into the batter.
- Refrigerate for 10 minutes.
- Meanwhile, cut the prawns in half. Dry well with a paper towel.
- Preheat the appliance for 3 minutes at 180°C.
- Use a square piece of baking paper to line the bottom of the basket, leaving a 1-cm border between the paper and the basket on all sides. Dip the prawn pieces in the batter and place the first 12 into the basket on the baking paper.
- Cook for 5 minutes at 180°C. Remove the cooked prawns .
- Place the next 12 prawns in the basket on the baking paper and cook for 5 minutes at 180°C..

Number of
pieces:

X 24



30 mins



10 mins



10 mins

- 160 g plain flour
- 5 g easy-blend dried yeast
- 60 mls milk
- 10 g butter
- 1 egg
- 1 pinch salt
- 24 large green prawns/raw prawns, peeled



TIP:

Add 1 tablespoon dill to the batter for a flavour twist.



Frozen Onion Rings



X 4



8 mins

- Preheat the appliance for 3 minutes at 200°C.
- Place the onion rings into the basket.
- Cook for 8 minutes at 200°C.
- Turn the rings midway through cooking.

- 150 g frozen onion rings



Garlic Honey Tofu Bites



X 4



10 mins



30 mins



15 mins

- In a mixing bowl, prepare the marinade by mixing the soy sauce, lemon juice, garlic and honey.
- Marinate the tofu in this mixture for 30 minutes.
- Drain the tofu and dip briefly in the potato starch, placed in a shallow dish. Tap off any excess starch.
- Place the tofu pieces in the basket and cook for 15 minutes at 190°C.
- Serve the tofu sliced and seasoned with the marinade. Garnish with spring onion, parsley and toasted sesame seed mixture.

- 4 x 25-g pieces of fermented tofu
- 2 spring onions, chopped
- A few sprigs of parsley
- 2 tablespoons honey
- 2 tablespoons soy sauce
- Juice of half a lemon
- 1 tablespoon garlic powder
- 2 tablespoons potato starch/potato flour
- 1 tablespoon toasted sesame seeds with a pinch of salt



Indian-style Potato Patties

Number of
pieces:

X 8



30 mins



8 hours



20 mins

- Boil the potatoes, skins on. Let cool and peel. Then mash.

- Cook the onion and yellow capsicum/pepper in a drizzle of olive oil in a frypan until soft. Add the garlic, curry powder, cumin and ground coriander. Cook for 5 additional minutes on low heat.

- Mix the mashed potatoes with the curried vegetables. Season with salt and pepper. Refrigerate overnight if possible.

- Form the first 4 patties and coat them in the chickpea flour, placed in a shallow dish. Place into the basket and gently flatten. Cook for 10 minutes at 180°C. Remove from basket.

- Repeat steps for the remaining mixture to form 4 more patties. Cook for 10 minutes at 180°C.

- Serve with chopped coriander.

- 2 large potatoes (around 700 g)
- 1 yellow capsicum/pepper, cut into thin strips
- 1 clove of garlic, crushed
- 1 drizzle olive oil
- 1 white onion, thinly sliced
- 1 tablespoon curry powder
- 1 teaspoon cumin
- 1 teaspoon ground coriander
- 60 g chickpea flour
- 1 tablespoon coriander, chopped
- Salt and pepper



Egg and Tuna Bricks



X 4



20 mins



20 mins

- In a bowl, mix the onion, tuna, green olives and the chopped parsley. Add pepper and stir well.
- Place one quarter of the mixture in the middle of a sheet of brick pastry and make a well in the centre.
- Break an egg into the well and season with cumin.
- Fold the four sides of the sheet over onto itself to obtain a square.
- Repeat steps with the 3 remaining sheets of brick.
- Turn the bricks over and drizzle a bit of olive oil on them.
- Cook the bricks one by one in the basket at 180°C for 5 minutes.
- Sprinkle with lemon zest and serve.

- 200 g canned tuna in water, drained
- 1 drizzle olive oil
- 1 large onion, finely chopped
- 4 tablespoons flat parsley, chopped
- 4 eggs
- 4 brick pastry sheets
- Zest of half a lemon
- 2 tablespoons green olives, chopped
- 1 teaspoon cumin
- Pepper



Mixed Mushroom Bruschetta



X 4



20 mins



10 mins

- Add the olive oil to a saucepan and cook the shallots until translucent.
- Add the frozen mushroom mix and the white wine. Cook until wine has evaporated. Set aside.
- When the mushrooms have cooled, add the parsley, oyster mushrooms and cheese cubes to the mixture Season with salt and pepper.
- Spread 1 tablespoon of cottage cheese onto each slice of bread, then add the mushroom mixture on top.
- Place two slices of prepared bread into the basket and cook for 5 minutes at 200°C. Remove the first two slices, then cook the remaining two for 5 minutes at 200°C.
- Serve with rocket and garnish with crushed walnuts.

- 4 slices wholegrain bread
- 300 g frozen or fresh mixed mushrooms
- 150 g fresh oyster mushrooms, thinly sliced
- 100 g comté cheese (or other hard cheese), cubed
- 4 tablespoons cottage cheese
- 2 tablespoons parsley, chopped
- 50 ml white wine
- 4 shallots, chopped
- 1 tablespoon hazelnut oil
- Crushed walnuts, for garnish
- Rocket
- Salt and pepper



Crispy Mushrooms



X 4



20 mins



5 mins



15 mins

- Remove the stems from the mushrooms and beat the eggs in a bowl.
- Place the mushrooms in the beaten eggs and let rest for 5 minutes. Remove and place on a dish so that they dry.
- Mix the breadcrumbs, fried onions, tea from the tea bag and grated Parmesan in a bowl.
- Dip the mushroom caps in the breadcrumb mixture.
- Place all the mushrooms in the basket and cook for 15 minutes at 170°C. Gently shake the basket from time to time.
- Serve the crispy mushrooms with lemon zest..

- 40 g Parmesan
- 70 g breadcrumbs
- 30 g ready made fried onions, ground into a powder
- 1 black tea bag
- 2 eggs
- 180 g cleaned shiitake mushrooms
- Zest of a lemon



TIP:

Add chopped parsley to the breadcrumbs for a touch of flavour and colour.



Goat's Cheese and Hazelnut Stuffed Mushrooms

Number of
pieces:

X 8



15 mins



10 mins

- Peel the mushrooms and remove the stems.
- Place them in a large bowl and drizzle with olive oil. Season with salt and pepper.
- Place the mushrooms cap-down in the basket and cook for 5 minutes at 180°C.
- In the meantime, in a large mixing bowl mash the goat's cheese with the crème fraîche and add the chives, spring onion and crushed hazelnuts. Season with salt and pepper.
- Garnish the mushroom caps with this mixture and sprinkle with praline and Espelette pepper.
- Cook for 5 minutes at 200°C.

- 8 large mushrooms
- 1 drizzle olive oil
- 200 g fresh goat's cheese
- 1 tablespoon thick crème fraîche
- 25 g crushed hazelnuts
- 30 g praline (optional)
- 1 spring onion, finely chopped
- 2 tablespoons chives, finely chopped
- A pinch of Espelette pepper or paprika pepper
- 50 g plain breadcrumbs
- Salt and pepper



Algerian Tomato and Olive Calzone



X 4



20 mins



10 mins

- Drizzle a bit of olive oil into a pan, add the onions and cook until soft. Add the tomato puree and cook for 2 more minutes.
- Remove from heat and add the black olives and tuna. Season with salt and pepper.
- Cut the pizza dough into 4 circles that are 15 cm in diameter and spoon the onion mixture onto them.
- Beat an egg yolk and brush along the edges of the calzones. Fold the circles in half and press the edges firmly to close.
- Brush with the egg yolk and place two calzone into the basket.
- Cook for 10 minutes at 160°C. Remove the first cooked calzone and place the next two in the basket. Cook for 10 minutes at 160°C.

- 2 packs ready made pizza dough
- 3 white onions, thinly sliced
- 1 tablespoon tomato puree
- 50 g black olive
- 70 g canned tuna in water
- 1 drizzle olive oil
- 1 egg yolk
- Salt and pepper



Parmesan and Chorizo Bites

Number of
pieces:

X 20



15 mins



30 mins

- Mix the flour, baking powder, parmesan and pepper in a mixing bowl.
- Add the butter and incorporate into the mixture with fingertips until it has a crumbly texture.
- Work the egg and chorizo quickly into the dough, without overworking.
- Preheat the appliance for 3 minutes at 160°C.
- While it is preheating, form 20 balls of dough and flatten them.
- Place 7 pieces in the basket and cook for 10 minutes at 160°C.
- Let cool a few minutes before removing them from the basket.
- Repeat steps two more times until all the pieces have been cooked.

- 200 g plain flour
- 100 g butter, softened
- 80 g Parmesan cheese, grated
- 1 egg
- 1 teaspoon baking powder
- 60 g chorizo, finely chopped
- Pepper



Herb Crab Croquettes

Number of
pieces:

X 8



20 mins



30 mins

● In a mixing bowl, mix half of the crackers with the milk.

● Next, add the crab, chives, dill, parsley, the eggs, lemon juice, onion, mayonnaise and mustard. Season with salt and pepper. Next, add the crab, chives, dill, parsley, the eggs, lemon juice, onion, mayonnaise and mustard. Season with salt and pepper.

● Divide the mixture into 8 balls. Place the rest of the crackers in a dish.

● Coat the balls by rolling them in the crushed crackers.

● Place 4 balls in the basket and flatten them to form patties. Place a knob of butter on each patty. Cook for 15 minutes at 160°C.

● Remove the cooked croquettes from the basket. Add the remaining 4 patties, flatten, then add a knob of butter on top and cook for 15 minutes at 160°C.

- 1 pack of crackers, finely crushed (250 g)
- 300 ml milk
- 50 g butter, softened
- 200 g crab meat
- 2 tablespoons mayonnaise
- 2 eggs
- 1 tablespoon Dijon mustard
- Juice of half a lemon
- 1 tablespoon chives, finely chopped
- 1 tablespoon dill, finely chopped
- 1 tablespoon parsley, finely chopped
- 2 spring onions, thinly sliced
- Salt and pepper



Spanish Croquettes with Serrano Ham

Number of
pieces:

X 16



20 mins



15 mins

- Cut the slices of ham into very thin strips.
- In a mixing bowl, mix together the mashed potatoes, cheese, nutmeg and ham. Add pepper.
- Form 16 round or oblong croquettes and refrigerate.
- Beat the eggs and place into a dish.
- Place the flour into a dish and the breadcrumbs into another.
- Coat the croquettes first in the flour, removing any excess, then dip into the egg and finally the breadcrumbs.
- Place the croquettes into the basket and cook at 180°C for 15 minutes. The croquettes can overlap in the basket.

- 400 g potatoes, cooked, mashed and cooled
- 50 g cheese, grated
- 4 slices Serrano ham
- 2 eggs
- 100 g plain flour
- 150 g plain breadcrumbs
- Pepper
- 2 pinches ground nutmeg



Meat-filled Empanadas (pasties)

Number of
pieces:

X 8



30 mins



20 mins

● In a mixing bowl, mix the flour, salt and butter. Add 1 egg yolk and the milk, and quickly mix until the batter forms a ball. Set aside in the refrigerator.

● In a pan, cook the onion in the olive oil, add the meat then add the paprika, stock, sugar, tomato puree and chorizo. Cook for 10 minutes until the liquid has evaporated. Add the chives and let cool.

● Roll out the dough and form into 8 circles approximately 15 cm diameter.

● Stuff with the meat mixture and close by wetting the edges with water. Form into half-circles.

● Beat the egg yolk with 1 tbsp water and brush mixture onto the empanadas.

● Place 4 empanadas in the basket and cook for 10 minutes at 180°C. Remove the cooked empanadas and place the remaining 4 empanadas in the basket. Cook for 10 minutes at 180°C.

- 200 g flour
- 90 g butter, creamed
- 3 pinches salt
- 2 egg yolks
- 40 g milk
- 1 red onion, finely chopped
- 1 drizzle olive oil
- 50 g chorizo, cubed
- 200 g beef mince
- 2 teaspoons smoked paprika
- 100 mls beef stock
- 1 teaspoon sugar
- 1 teaspoon water
- 1 tablespoon tomato puree
- 3 tablespoons chives, finely chopped



Confit Duck Fingers with Dried Fruit



X 4



20 mins



10 mins

- Coarsely chop the pine nuts, sultanas, figs and almonds. Place them in a mixing bowl and add the parsley.

- Remove the skin and bones from the duck legs. Shred the meat well. Mix together with the dried fruit mixture.

- Form the "fingers": place a finger-sized amount of filling along the edge of a sheet of brick dough, then begin rolling to form a cigar shape. When you are midway through rolling, fold a few centimetres of the dough over to seal the ends. Finish rolling. Do the same with the other sheets of brick dough.

- Place the duck fingers in the basket and cook for 10 minutes at 170°C.

- 3 cooked confit of duck legs
- 4 brick pastry sheets
- 30 g pine nuts
- 50 g sultanas
- 50 g dried figs
- 30 g blanched almonds
- A bit of flat parsley, chopped



TIP:

Spring roll wrappers can be used instead of brick pastry.



Mixed Fish with Tartare Sauce



X 4



15 mins



15 mins

- Slice the fish fillets. Season with salt and pepper.
- In a mixing bowl, whisk together the ale and the flour. Place the breadcrumbs in a dish.
- Crumb the fish slices by dipping them into the ale mixture, letting the excess drip off, and then rolling in the breadcrumbs.
- Place all the slices into the basket and cook at 180°C for 15 minutes. Shake once midway through cooking.
- While the fish is cooking, prepare the tartare sauce by mixing the mayonnaise, cream cheese, parsley, gherkins and capers in a bowl.
- When the fish is cooked, arrange them on a plate and serve with tartare sauce.

- 2 hake fillets
- 2 salmon fillets
- 150 g breadcrumbs
- 100 g plain flour
- 200 mls light ale
- Salt and pepper
- 100 g mayonnaise
- 100 g cream cheese
- 2 tablespoons flat parsley, chopped
- 8 small gherkins, chopped
- 30 g capers, chopped



TIP:

Add a bit of dill or parsley to the breadcrumbs.



Frozen Frikadellen Sausages

Number of
pieces:

X 4



6 mins

- Preheat the appliance for 3 minutes at 200°C.
- Place the frikadellen in the basket.
- Cook for 6 minutes at 200°C.

- 4 frozen frikadellen sausages



Korma Prawns in Kadaif Noodles

Number of pieces:

X 12



20 mins



20 mins



5 mins

- Prepare the marinade by mixing together the turmeric, curry powder, ginger, 4-spice mix, garlic and coconut cream in a mixing bowl. Season with salt and pepper.

- Place the prawns to marinate in the bowl for 20 minutes.

- Unroll the kadaif noodles and prepare 12 small bunches of noodles that are 15 centimetres long and 2 centimetres wide.

- Roll each prawn in a bunch of noodles and seal well so that it does not unroll during cooking.

- Place the prawns in the basket and cook for 5 minutes at 190°C.

- Whilst they are cooking, pour the remaining marinade into a small sauce pan with the lime juice and bring to the boil. Cook for 3 minutes.

- Serve the prawns along with the marinade.

- 12 green/raw prawns, shelled
- One packet of kadaif noodles
- 200 mls coconut cream
- 2 teaspoons turmeric
- 2 teaspoons curry powder
- 1 teaspoon ginger, grated
- 1 teaspoon 4-spice mix
- 2 teaspoons garlic powder
- Salt and pepper
- Juice of 1 lime



TIP:

To make 4-spice mix (French Quatre-Epices) combine 1 tablespoon white pepper, a rounded 1/4 teaspoon ground cloves, 1 teaspoon ground ginger and 1 teaspoon grated nutmeg.



Guacamole



X 4



10 mins



30 mins



10 mins

- Halve the avocados and remove the pits.
- Place them in the basket, flesh up, and cook for 10 minutes at 200°C.
- Refrigerate for 30 minutes.
- When the avocados have cooled, mash them in a mixing bowl and mix in the lime juice and olive oil to obtain a puree.
- Add the tomato, spring onion, and coriander and mix well. Season with salt and pepper.

- 2 ripe avocados
- Juice of half a lime
- 2 tablespoons olive oil
- 1 small tomato, cubed
- 1 spring onion, thinly sliced
- 2 tablespoons coriander, finely chopped
- Salt and freshly-milled pepper



Frozen Dutch-style Kroketten

Number of
pieces:

X 4



15 mins

- Preheat the appliance for 3 minutes at 200°C.
- Place the kroketten in the basket.
- Cook for 15 minutes at 200°C.
- Turn the kroketten midway through cooking.

- 4 pieces (around 450 g)



Cornflake Coated Chicken Nuggets



X 4



20 mins



20 mins

- Cut each chicken fillet into 6 slices.
- Place the flour, buttermilk and corn flakes in three different mixing bowls.
- Crush the corn flakes by hand to give them a crumb-like consistency.
- Crumb the chicken pieces by dredging them first in the flour, then in the buttermilk, and finally in the corn flakes.
- Place 6 chicken pieces into the basket and cook at 180°C for 10 minutes.
- Remove the cooked pieces and place the remaining 6 into the basket, cooking for 10 minutes at 180°C. Season with salt after cooking.

- 2 chicken fillets
- 300 mls buttermilk
- 20 g cornflakes
- 4 tablespoons plain flour
- Salt



TIP:

after the second batch of nuggets are done cooking, reheat the first batch by adding them on top of the second batch and cooking for 2 minutes at 160°C.



Chicken Nuggets with Homemade Ketchup



X 4



30 mins



15 mins

● Start by preparing the homemade ketchup: mix the tomatoes, onion, tomato puree, garlic, vinegar, pepper, honey, cumin and bay leaf together and simmer in a saucepan for 20 minutes. Blend the mixture, then season with salt and pepper. Filter the mixture, then pour the ketchup into a pan and bring to the boil for 1 minute. Set aside in the refrigerator.

● Prepare the nuggets: cut the chicken breasts into small, round pieces.

● Place the flour into a dish and place the eggs, beaten, into a bowl and the breadcrumbs into another dish.

● Crumb the nuggets by dredging them in the flour then dipping them into the eggs and then the breadcrumbs.

● Place the nuggets in the basket and cook for 15 minutes at 180°C. The nuggets can overlap in the basket.

- 4 chicken breasts
- 2 eggs
- 120 g plain breadcrumbs
- 50 g plain flour
- 3 tomatoes (100 g), diced
- ½ a red onion, thinly sliced
- 1 tablespoon tomato puree
- 1 clove garlic, chopped
- 20 ml balsamic vinegar
- 1 pinch Cayenne pepper
- 1 teaspoon honey
- 1 pinch cumin
- 1 bay leaf
- Salt and pepper



Frozen Chicken Nuggets



X 4



9 mins

- Preheat the Fry Delight for 3 minutes at 200°C.
- Place the frozen nuggets in the basket.
- Cook for 9 minutes at 200°C.
- Turn the nuggets midway through cooking.

- 500 g frozen chicken nuggets



Grilled Garlic Bread



X 4



15 mins



10 mins

- Mix the butter, chopped parsley, chopped garlic, lemon zest and the grated pecorino together. Season with salt and pepper.

- Cut the baguette in two so that the two halves can fit into the basket. Then cut the halves into slices, leaving around 0.5 cm uncut at the bottom so that the slices do not separate.

- Spread some of the garlic mixture in between the slices, spreading it on top of the halves as well.

- Place the two baguette halves in the basket and cook for 10 minutes at 190°C.

- 1 small baguette, pre-cooked
- 80 g lightly salted butter, softened
- 1 bunch of flat-leaf parsley, chopped
- 4 cloves garlic, chopped
- 50 g pecorino cheese
- Zest of half a lemon
- Salt and pepper



Cheese Shortbread Biscuits

Number of
pieces:

X 12



15 mins



30 mins



15 mins

- Place all of the ingredients in a mixing bowl and mix until they come together.
- Place the dough on a piece of cling film and roll into an even roll. Seal and refrigerate for around 30 minutes until firm.
- Preheat the appliance for 3 minutes at 180°C.
- Cut the log of dough into slices and place 6 of them into the basket.
- Cook for 15 minutes at 180°C. Turn over halfway through cooking. When the first 6 biscuits are done cooking, take them out and place the next 6 into the basket. Cook for 15 minutes 180°C and turn midway through cooking.

- 100 g lightly salted butter, creamed
- 150 g comté cheese, grated (or other hard cheese)
- 150 g plain flour
- 1 teaspoon oregano, chopped
- 2 tablespoons toasted sesame seeds
- Black pepper



Crunchy Chickpeas



X 4



20 mins



20 mins

- Preheat the appliance for 3 minutes at 200°C.
- In a mixing bowl, mix the olive oil, salt, pepper, chilli, cumin, paprika, fried onions, garlic and Cayenne. Add the chickpeas and cover with the spice mixture.
- Place the chickpeas in the basket and cook for 20 minutes at 170°C.
- Shake the basket occasionally during cooking.
- If after cooking the chickpeas are not very crisp, cook for a few more minutes.

- 500 g cooked chickpeas, rinsed and dried
- 2 tablespoons olive oil
- ½ teaspoon sea salt
- ½ teaspoon ground pepper
- ½ teaspoon chilli powder
- ¼ teaspoon ground cumin
- ¼ teaspoon paprika
- 1 teaspoon ready made fried onions, ground into a powder
- ½ teaspoon garlic powder
- 1 pinch chilli powder



Crispy Parmesan New Potatoes



X 4



10 mins



30 mins

Supplies needed: baking paper

- In a bowl, mix the Parmesan, pepper and thyme flowers.
- Cut the potatoes in two lengthwise.
- Line the bottom of the basket with baking paper, leaving a 1-cm border around the edges. Spread the Parmesan mixture over the baking paper.
- Arrange the potato pieces on top of the Parmesan, flat side down.
- Cook for 30 minutes at 180°C.

- 12 new potatoes
- 60 g Parmesan cheese, grated
- 1 tablespoon thyme flowers
- Pepper



Vegetable Imperial Rolls

Number of
pieces:

X 8



30 mins



15 mins

● In a mixing bowl, combine the cabbage, carrot, snow peas/mange tout, daikon, shallots, vermicelli, coriander, chives, pepper and sesame oil. Mix thoroughly.

● Place a bit of the vegetable mixture into each spring roll wrapper. Fold the two outside ends of the wrapper over, close the bottom, then roll the rolls up.

● Using a brush, paint the rolls with vegetable oil and place them in the basket. Cook for 15 minutes at 200°C.

● Serve with a bit of lettuce, fresh mint and spring roll sauce.

- *¼ head of Chinese cabbage, finely sliced*
- *1 carrot, grated*
- *10 snow peas/mange tout, sliced*
- *⅓ of a daikon radish, finely sliced*
- *2 tablespoons shallots, sliced*
- *100 g rice vermicelli, cooked*
- *1 tablespoon coriander, chopped*
- *1 tablespoons chives, chopped*
- *Salt and a pinch of strong pepper*
- *1 tablespoon sesame oil*
- *8 large spring roll wrappers*
- *2 tablespoons vegetable oil*
- *Chinese spring roll sauce*
- *A few lettuce leaves*
- *Fresh mint*



Frozen Samosas

Number of
pieces:

X 8



9 mins

- Preheat the fryer for 3 minutes at 200°C.
- Place the samosas in the basket.
- Cook for 9 minutes at 200°C.
- Turn the samosas midway through cooking.

• 8 frozen samosas



Beef and Cheese Skewers with Teriyaki Sauce

Number of
pieces:

X 16



10 mins



16 mins

Supplies needed: 16 15-cm skewers

- Cut the Swiss Cheese into 16 strips as long as the beef carpaccio and 1 cm thick
- Pierce the cheese onto the skewers.
- Preheat the Fry Delight for 3 minutes at 180°C.
- In a bowl, prepare the marinade by mixing the soya sauce, honey and vinegar.
- Use a brush to paint each slice of beef with the marinade, then roll around each cheese skewer. Paint the beef with marinade once again. Do the same for each skewer.
- Arrange 8 skewers in alternating positions in the basket and cook 8 minutes at 170°C. Remove the first batch of skewers and arrange the remaining 8 in alternating positions in the basket and cook 8 minutes at 170°C.
- Season with pepper and brush the skewers with marinade before serving.

- 16 slices of beef carpaccio (very thin slices of raw beef fillet)
- One block of Emmentaler cheese (400g)
- 2 tablespoons sweetened soy sauce
- 1 tablespoon honey
- 1 teaspoon rice wine vinegar (or white vinegar)
- Pepper



Grilled Paprika Cheese Toasts



X 4



10 mins



20 mins

- Mix the melted butter with the paprika, garlic and thyme.
- Spread one side of each slice of bread with mustard.
- Place the cheddar, Parmesan and ricotta on two slices of bread on top of the mustard, then place another slice on top of each (mustard side down).
- Press the sandwiches down hard, then cut in half.
- Brush the flavoured butter onto one side of the sandwiches.
- Place two sandwiches into the basket, buttered side down.
- Butter the top side and cook 10 minutes at 160°C. Remove the finished sandwiches and place the two additional sandwiches into the basket, buttered side down. Butter the top side and cook 10 minutes at 160°C.

- 4 large slices rustic bread
- 50 g Parmesan cheese, shaved
- 50 g cheddar, grated
- 100 g ricotta cheese
- 2 tablespoons Dijon mustard
- 60 g lightly salted butter, melted
- 1 clove garlic, finely chopped
- 1 teaspoon thyme
- 1 teaspoon paprika





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Sweet Spiced Baked Pineapple



X 4



10 mins



20 mins

- Crush the peppercorns into a powder and pass them through a sieve to obtain the pink powder only. Discard any hard pieces.

- Split the vanilla pod in two and scrape out the seeds with the tip of a knife.

- In a dish, mix the sugar, vanilla, cardamom, cinnamon, pink peppercorn powder and the ginger.

- Prepare the pineapple by cutting off the ends. Cut into quarters lengthwise. Keep the skin but remove the fibrous core.

- Roll the flesh in the spiced sugar mixture and place each piece in the basket, flesh up. The pineapple pieces can overlap.

- Cook for 20 minutes at 160°C.

- 1 ripe pineapple
- 60 g brown sugar
- 1 teaspoon cardamom
- 1 teaspoon ground cinnamon
- 1 vanilla pod
- 2 tablespoons pink peppercorns, whole
- 1 teaspoon ground ginger



TIP:

Serve with a scoop of vanilla ice cream.



Maple Syrup and Pecan Baklava



X 4



30 mins



30 mins

Supplies needed: a 14-cm square springform tin

- Clarify the butter: melt the butter in a saucepan, tilt the pan to the side and scoop out any white residue that has appeared.
- Roll out one sheet of filo pastry and butter half of it with a brush. Fold it in half and butter again.
- Sprinkle 1/4 of the pecans on top, then roll the dough up lengthwise to form a cigar.
- Repeat steps with the other sheets of dough and place the rolls in a square springform tin, pressing them down a bit.
- Place the tin into the basket and cook for 30 minutes at 150°C.
- Meanwhile, prepare the syrup: in a saucepan, add the sugar, water, maple syrup, the cinnamon stick, lemon rind, ground cinnamon, cardamom and the clove. Bring to the boil. Remove the solid spices when the syrup is ready.
- As soon as you remove the baklava rolls, pour the hot syrup over them and cool completely.

- 4 sheets filo pastry
- 200 g pecans, crushed
- 200 g unsalted butter
- 2 teaspoons cinnamon
- 70 ml water
- 50 g maple syrup
- 100 g caster sugar
- 1 lemon rind
- 2 cloves
- 1 cinnamon stick
- 3 cardamom pods



Spiced Baked Bananas



X 4



10 mins



15 mins

- Without peeling the bananas, cut off the ends, then cut them in two lengthwise.
- Season with cinnamon, cardamom and pepper, then sprinkle the vanilla sugar on top.
- Place the banana halves in the basket, flesh up, and cook for 15 minutes at 170°C.
- The cooking time will depend on how ripe the bananas are; check the bananas with the tip of a knife and cook longer if they are not soft.
- To serve, garnish with a bit of lime zest on top and a few drops of lime juice.

- *2 bananas*
- *Pinch of cinnamon*
- *2 sachets vanilla sugar*
- *A bit of ground pepper*
- *Pinch of cardamom powder*
- *1 lime*



Brioche French Toast



X 4



10 mins



20 mins

Supplies needed: a 14-cm square springform tin

- Grease the springform with the butter and sprinkle with the tablespoon of icing sugar.
- In a mixing bowl, beat the eggs, vanilla sugar and the light brown sugar until the mixture becomes foamy.
- Add the milk and beat at high speed.
- Dip the slices of brioche in the mixture and laying them at an angle to fill the tin.
- Pour the rest of the egg mixture into the tin.
- Place the tin in the basket and cook for 20 minutes at 160°C.

- *Approximately 6 slices brioche*
- *2 eggs*
- *300 mls milk*
- *1 sachet vanilla sugar*
- *40 g brown or light brown sugar*
- *30 g butter*
- *1 tablespoon icing sugar*



TIP:

You can also add chocolate chips or sultanas.



Carrot cake



X 4



15 mins



30 mins

Supplies needed: a 14-cm square springform tin

- Grease the tin with the melted butter and sprinkle with the flour to prevent the cake from sticking.
- In a large mixing bowl, mix all of the remaining ingredients until smooth.
- Pour the batter into the tin and place in the basket.
- Cook for 30 minutes at 150°C.
- Check to see if it is done by piercing the centre with the tip of a knife; it should come out clean.

- 150 g grated carrots
- 2 eggs
- 70 g brown sugar
- 140 g plain flour plus a bit more for the tin
- 2 pinches of cinnamon
- 2 pinches ground nutmeg
- 1 teaspoon vanilla extract
- 1 sachet baking powder (10g)
- 20 g of melted butter



TIP:

Carrot cake can also be cooked in muffin tins.



Cherry Basil Turnovers



X 4



15 mins



40 mins

- Cut 4 large circles around 12 cm each from the pastry dough using a cookie cutter.
- In a mixing bowl, mix the pitted cherries with the mascarpone, lemon zest, 30 g of the sugar and basil.
- Place the cherry mixture on top of the dough rounds.
- Place a bit of water in a bowl. Brush the edges of the dough circles with water and fold them over, pressing the edges tight. Brush the tops of the turnovers with water and sprinkle with the remaining sugar. Set aside in the refrigerator.
- Preheat the Fry Delight for 3 minutes at 180°C.
- Place two turnovers in the basket and cook for 20 minutes at 160°C. Remove the cooked turnovers and place the remaining two in the basket. Cook for 20 minutes at 160°C.

- *4 tablespoons pitted cherries*
- *One pack puff pastry*
- *60 g mascarpone*
- *1 tablespoon basil, chopped*
- *1 tablespoon lime zest*
- *60 g caster sugar*
- *A bit of water*



Baked Figs with Ricotta, Honey and Pistachios



X 4



10 mins



5 mins

- Add the orange juice to a dish and place the sugar into another. Cut the figs in half lengthwise.
- Dip the flesh side of the figs into the orange juice and then into the sugar.
- Place the figs in the basket, flesh up, and cook for 5 minutes at 190°C. The figs can overlap in the basket.
- Serve with a dollop of ricotta drizzled with honey and sprinkled with the crushed pistachios.

- 8 figs
- 60 g brown sugar
- Juice of half an orange
- 2 tablespoons honey
- 4 tablespoons ricotta cheese
- Some crushed pistachios



Apple Almond Muffins

Number of
pieces:

X 4



15 mins

Supplies needed: 4 aluminium muffin tins



15 mins

- In a mixing bowl, cream the butter and sugar together until light in colour.
- Add the egg and almond milk. Mix until smooth.
- Add the flour, which you have sifted, then the ginger, cinnamon, baking powder and 3 tablespoons of the almonds.
- Peel the apple and cut into small cubes. Add to the batter.
- Grease the aluminium tins and fill 2/3 full with batter. Sprinkle with the remaining almonds.
- Cook for 15 minutes at 160°C.

- 100 g plain flour
- 1/2 sachet of baking powder (5g)
- 50 g caster sugar
- 50 g unsalted butter, melted, plus some for the tin
- 1 egg
- 50 mls almond milk
- 1 apple
- 1 tablespoon ground ginger
- 1 teaspoon ground cinnamon
- 4 tablespoons slivered or flaked almonds



Cinnamon Doughnuts

Number of
pieces:

X 12



20 mins

Supplies needed : round cookie cutter



12 mins

- In a mixing bowl, mix the flour, sugar, baking powder, bicarbonate of soda and salt.
- In another bowl, whisk together the egg, yogurt, oil and milk.
- Gradually add the flour mixture to the egg/ yogurt mixture until smooth.
- On a floured work surface, stretch the dough out by hand until $\frac{2}{3}$ of a centimetre thick. Cut into circles using a large round cookie cutter followed by a smaller one to form a doughnut shape. Make as many doughnuts as possible until there is no more dough.
- Place 4 doughnuts (or as many as will fit) into the basket and cook for 12 minutes at 160°C. Repeat the steps for the remaining doughnuts. Leave to cool.
- Prepare the glaze by mixing the icing sugar and the lemon juice. Dip one side of the doughnuts into the glaze and sprinkle with cinnamon.

- 360 g plain flour
- 120 g caster sugar
- 1 sachet of baking powder (10g)
- 1 sachet bicarbonate of soda
- 1 pinch salt
- 1 egg
- 120 g vegetable oil
- 120 g milk
- $\frac{1}{2}$ pot Greek yogurt (75g)
- 140 g icing sugar
- Juice of 1 lemon (30mL)
- A bit of ground cinnamon



Hawaiian Rolls

Supplies needed: 2 x 14-cm square springform tins



X 4



20 mins



1 hour



30 mins

- In a large mixing bowl, beat together the eggs, sugar and butter, then add the pineapple, the milk, pineapple syrup, the yeast and the salt. Beat for 30 seconds more.
- Gradually stir in the flour using a wooden spoon, mixing well between each addition. Mix for 3 minutes until the dough becomes elastic.
- Let rise for 30 minutes.
- Knead the dough on a well-floured work surface. Divide the dough into 8 round balls.
- Place 4 balls of dough side-by-side in each tin and let rise for 30 additional minutes.
- Beat the egg yolk with a bit of water and brush onto the rolls.
- Place one tin in the basket and cook for 15 minutes at 160°C.
- Remove the first tin and place the second in the basket. Cook for 15 minutes at 160°C.

- 300 g strong white bread flour
- 1 sachet easy-blend dried yeast
- 60 g canned crushed pineapple
- 30 g pineapple syrup
- 60 g milk
- 60 g unsalted butter at room temperature
- 3 large eggs
- 30 g sugar
- 2 pinches of salt
- 1 egg yolk
- 2 tablespoons water



Baked Apples



X 4



15 mins

Supplies needed : round cookie cutter



35 mins

- Wash the apples and remove the top quarter from each fruit.
- Core and fill with 1 tablespoon honey and 1 slice butter.
- Roll out the dough and cut it into 4 equal strips. Wrap each strip so that it completely surrounds each apple.
- Place the apples in the basket and cook for 30 minutes at 160°C.
- Crush the shortbread cookies in a bowl and sprinkle on top of the apples. Cook for 5 minutes at 160°C.

- 4 cooking apples
- 1 pack of croissant dough or shortcrust pastry
- 4 tablespoons honey
- 4 slices lightly salted butter
- 4 small shortbread biscuits



TIP:

The apples can be served warm or cold.



Chocolate Soufflés



X 8



10 mins



20 mins

Supplies needed: 8 ramekins

- Mix the melted butter, flour and salt in a bowl.
- In a saucepan, bring the milk with 100 grams of the sugar to the boil.
- Add the flour mixture to the saucepan and vigorously whisk over low heat until smooth.
- Add the chocolate and stir until melted.
- Add the egg yolks and stir until incorporated.
- Grease the ramekins with a bit of melted butter using a brush to reach from the bottom all the way to the top. Sprinkle with a bit of sugar, removing any excess.
- Preheat the appliance for 3 minutes at 180°C.
- Beat the egg whites with 30 grams of sugar until stiff peaks form, then fold into the chocolate mixture. Pour into the ramekins, filling $\frac{2}{3}$ of the way to the top.
- Place 4 ramekins in the basket and cook for 10 minutes at 180°C. Remove the finished soufflés and place the remaining 4 into the basket. Cook 10 minutes at 180°C.

- 40 g unsalted butter, melted, plus more for the ramekins
- 130 g caster sugar, plus more for the ramekins
- 40 g plain flour
- 2 pinches of salt
- 200 g whole milk
- 140 g dark chocolate
- 3 egg yolks
- 5 egg whites





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