



Sur la table
KITCHEN ESSENTIALS

RECIPE BOOK

SINGLE OR DOUBLE
BASKET
AIR FRYER
11 QUART

Air Fry, Roast, Broil
Bake, Reheat, Dehydrate,
Keep Warm

SE-1810

INCLUDES 10 DELICIOUS RECIPES



Air fry	Roast	Broil	Bake	Reheat	Dehydrate	Keep warm	French fries
+	L		350 °C	350 °C		R	+
Temp		Sync	Switch	Done cool	Light	Power	Time
-	▶						-

Sur la table
DESIGN & CONCEPTS

CONTENTS

FULL BASKET

APPETIZER

- 1 BLOOMING ONION WITH WARM TEXMEX SAUCE

MEALS

- 2 GARLIC AND HERB ROASTED CHICKEN
- 3 LASAGNA AL FORNO (WITH GROUND BEEF)

DESSERTS

- 4 NUTELLA LAVA CAKE
- 5 GRANDMA'S CARROT CAKE

DOUBLE BASKET WITH SYNC FINISH

APPETIZERS

- 6 CRAB CAKES / ASPARAGUS FRIES AND GARLIC AIOLI SAUCE
- 7 CHICKEN EMPANADAS / AVOCADO FRIES AND CHIPOTLE SAUCE

MEALS:

- 8 HONEY GARLIC SALMON / ASIAN VEGETABLE MEDLEY
- 9 CHURRASCO SKIRT STEAK W CHIMICHURRI / FRIED PLANTAIN

DESSERT

- 10 HOMEMADE CHURROS AND AIR FRIED OREOS WITH DIPPING SAUCES

BLOOMING ONION WITH WARM TEXMEX DIPPING SAUCE

Serves 3

Ingredients

Blooming Onion

- 3 large red onions
- 1 cup milk
- 1 egg
- 1 cup self-rising flour
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- ¼ teaspoon cayenne pepper
- ½ teaspoon chili powder
- ½ teaspoon paprika
- ½ teaspoon ground mustard
- ½ teaspoon dried oregano
- Salt and ground black pepper to taste
- Olive oil, to drizzle
- Olive oil cooking spray

TexMex Dipping Sauce

- ½ cup mayonnaise
- ½ cup sour cream
- 4 teaspoons ketchup
- 1 tablespoon horseradish
- ½ teaspoon paprika
- ½ teaspoon salt
- ¼ teaspoon garlic powder
- ¼ teaspoon dried oregano
- Ground black pepper to taste
- Cayenne pepper to taste

Procedure

Blooming Onion

- 1 - Slice ½ inch from the top of the onion and then peel the skin from the onion. Turn the onion around and starting about ½ inch from the root, make a downward cut. Make sure you do not cut through the root. Repeat to make 4 evenly cut spaces around the onion. Next, make 1 additional cut between each section so you have 8 evenly spaced cuts. Turn the onion over and set aside for several minutes to allow the petals to relax. Make sure to gently separate the onion layers prior to breading.
- 2 - In a large bowl, mix the flour, garlic powder, ground cumin, cayenne pepper, chili powder, paprika, ground mustard, oregano, salt and ground black pepper. In a small deep bowl, mix the egg, butter and milk together.
- 3 - Place the onion in a large bowl. Separate each petal to create room for the breading. Sprinkle the seasoned flour mixture over the onion evenly, making sure to get in between each layer. Pour the flour mixture on the onion and let sit for 3 minutes. Turn the onion over and gently pat the excess flour back into the bowl and reserve for the second coat of breading.
- 4 - Place onion into a large bowl and gently pour the egg wash over the onion, coating evenly and in between the petals. Let the onion sit in the mixture for 3 minutes. Remove the onion from bowl and let the excess egg drip off.

- 5 - Place onion in bowl and sprinkle the remaining seasoned flour mixture over it. Make sure to cover every part of onion as evenly as possible.
- 6 - Place blooming onion in air fryer basket. Spray onion with cooking oil. Place basket in Air Fryer. Press the On Button. Select set temperature to 400°F, set time for 15 minutes and press Start. Serve and enjoy!

TIP: Avocado Oil can be used in place of olive oil.

Make sure to spread each layer of onion before breading and in between coats.

TexMex Dipping Sauce

- 1 - Combine all sauce ingredients into a bowl and stir. Serve and enjoy with your Blooming Onion!!





GARLIC AND HERB ROASTED CHICKEN

Serves 1

Ingredients

- ¼ cup butter, softened
- 1 garlic bulb, halved
- 3 garlic cloves, crushed
- ½ tablespoon garlic salt
- ¼ tablespoon garlic powder
- ¼ tablespoon ground black pepper
- 1 teaspoon sweet paprika
- ¼ teaspoon cayenne pepper
- 2 teaspoons chopped rosemary
- 5 sprigs thyme
- 1 teaspoon chopped thyme
- 1 whole chicken (3-4 pounds max)
- 1 lemon, quartered
- 4 sprigs bay leaves
- 1 small apple, sliced
- Olive oil cooking spray

Gravy

- Chicken drippings
- 1 cup chicken broth
- 2-3 tablespoons all-purpose flour
- 2-3 tablespoons salted butter
- Salt to taste
- Ground black pepper to taste

Procedure

- 1** - Combine butter, minced garlic, chopped rosemary and chopped thyme in a small bowl. Remove neck and gizzard from chicken cavity. Wash chicken thoroughly and pat dry. Rub butter mixture under skin of chicken breast and inside cavity. Place both halves of garlic bulbs inside chicken with lemon, apple slices and 5 sprigs thyme. Tuck wings under chicken and tie legs together with string. Season outside chicken with garlic salt, garlic powder, black pepper, cayenne pepper and paprika.
- 2** - Spray air fryer basket with oil and place chicken inside. Lightly spray chicken with olive oil. Tip: cover chicken with foil and poke holes in it to prevent from burning. Place basket in air fryer. Set temperature to 375°F, set timer for 45 minutes and press Start. Cook until thickest part of breast internal temperature reaches 165°F or until juices run clear when a skewer is inserted. Transfer chicken to a large dish and let set.
- 3** - To make gravy, pour chicken drippings from air fryer basket into saucepan and heat on medium heat. Bring to a simmer. Add 2-3 tablespoons of salted butter. Slowly whisk in all-purpose flour until desired consistency is reached. Slowly pour in chicken broth. Make sure to whisk away any clumps so that gravy is smooth. Add salt and pepper to taste. Cook for 5 minutes and remove from heat. Pour into gravy dish or small bowl. Serve chicken with gravy and enjoy!

NOTE: Brine chicken overnight up to 14 hours before cooking for best results and use ⅛ cup of kosher salt per 1 quart water (If you can only brine for 4-6 hours use ¼ cup of kosher salt per 1 quart water). Fill 8-quart pot or larger with cold water and add in kosher salt, 8 bay leaves, black pepper. Remove neck and gizzard from chicken cavity. Wash chicken and cavity thoroughly and pat dry. Place chicken in brine and let the brining begin!

LASAGNA AL FORNO (WITH GROUND BEEF)

Serves 12 (if using full basket)

Ingredients

Lasagna

- 1 egg
- 1 pound ground beef
- 1 large white onion, finely chopped
- 6 garlic cloves, finely chopped
- 24 ounces marinara sauce
- ¼ cup fresh basil, finely chopped
- ¼ cup fresh parsley, finely chopped
- ½ green bell pepper, finely chopped
- ½ red bell pepper, finely chopped
- 16 ounces Ricotta cheese
- 1 teaspoon garlic powder
- 1 teaspoon crushed red pepper
- 1 teaspoon dried oregano
- 1 teaspoon garlic salt
- 1 teaspoon ground black pepper
- 12 Lasagna Noodles (pre-boiled)
- 1 cup shredded mozzarella cheese
- 1 cup shredded parmesan cheese

Bechamel Sauce

- 3 eggs
- 6 tablespoons butter
- ¼ cup all-purpose flour
- 4 cups milk or heavy whipping cream
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- ½ teaspoon nutmeg

Procedure

- 1 - In a skillet, add beef and cook on medium high heat until browned. Add onions and cook until tender. Mix in green bell pepper, red bell pepper and garlic and cook for 3 minutes. Stir in marinara sauce, garlic powder, garlic salt, black pepper, oregano, parsley, basil, red pepper and simmer on low heat.
- 2 - In a saucepan prepare bechamel sauce. Melt butter in a med - large saucepan over medium heat. Whisk all-purpose flour into saucepan until smooth and golden. Increase heat to medium-high and slowly whisk in milk or heavy cream until thickened. Reduce heat to low and simmer 10-20 minutes. Season with salt, pepper and nutmeg.
- 3 - Spray Air Fryer basket or baking dish with olive oil spray. Add a base layer of lasagna noodles side by side. Next, add a layer of bechamel sauce and then a layer of meat sauce. Top with another layer of lasagna noodles, a layer of bechamel sauce, a layer of meat sauce and then a layer of ricotta. Add third layer of lasagna noodles and top with a thick layer of marinara sauce.
- 4 - Place basket in Air Fryer, select Bake, set temperature to 375°F, set time to 25 min and press Start. When time is complete, top lasagna with shredded mozzarella and parmesan cheese. Place back in Air Fryer and cook for an additional 5 min or until cheese is completely melted and golden brown.
- 5 - Cut lasagna into slices and serve on a dish. Top with cheese and parsley, if desired. Serve and enjoy!

NOTES: This recipe is based on a 3-layer recipe using the full Air Fryer basket without a tray. Make sure to spray Air Fryer basket prior to adding lasagna sheets. You can substitute bechamel sauce with 32 ounces of ricotta cheese.





NUTELLA LAVA CAKE

Serves 4

Ingredients

- 2 eggs
- 2 egg yolks
- 8 tablespoons unsalted butter
- 12 ounces semi-sweet chocolate chips
- 4 tablespoons granulated sugar
- 2 tablespoons brown sugar
- 2 teaspoons cinnamon
- 1 teaspoon vanilla extract
- 6 tablespoons self-rising flour
- 2 pinches of salt
- 2 scoops vanilla ice cream or whipped cream
- Coconut oil cooking spray (or other non-stick cooking spray)

Nutella Filling

- 6 tablespoons Nutella
- 2 tablespoons unsalted butter
- 2 tablespoons powdered sugar

Procedure

- 1** - Prepare 2 ramekins with coconut oil cooking spray and set aside.
- 2** - In a microwave safe bowl, melt butter and chocolate for 45 seconds and stir until smooth.
- 3** - In a separate bowl, mix sugar, salt, cinnamon, vanilla, egg yolk, and egg with whisk until combined well. Fold in flour, chocolate mixture and stir until thoroughly combined.
- 4** - Prepare filling in a microwave safe bowl. Combine Nutella and butter. Melt for 45 seconds and stir. Add in powdered sugar and stir until smooth.
- 5** - Pour chocolate mixture into ramekins, filling halfway. Add 1-2 tablespoons of Nutella filling and then pour more chocolate mixture on top so that ramekins are slightly more than half full. Place ramekins in Air Fryer basket, select Air Fry, set time to 375°F and cook for 12 minutes. The sides should be firm while center remains soft.
- 6** - Remove ramekins from Air Fryer and let cool for 1 minute. Gently loosen Nutella cake from ramekin using a butter knife, cover with a plate and flip. Serve with ice cream, whipped cream, berries, nuts or powdered sugar as desired. Enjoy!

NOTE: Lava Cake is also delicious with a dulce de leche, peanut butter or double chocolate filling. Simply replace the Nutella in the filling ingredients with chocolate or peanut butter to add a fun variation to your cake!

GRANDMA'S CARROT CAKE

Serves 8

Ingredients

Carrot Cake

- 1 ½ teaspoons ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ½ teaspoon salt
- 3 cups grated carrots
- ½ lemon zest
- ½ tangerine zest
- ½ tangerine, juiced
- ½ cup raisins
- ½ cup walnuts
- 1 teaspoon pure vanilla extract
- ¾ cup coconut oil (canola or vegetable oil can be substituted)
- 4 large eggs
- 1 ½ cups light brown sugar
- ½ cup granulated sugar
- ½ cup sour cream
- 2 cups self-rising flour

Cream Cheese Frosting

- 8 ounces cream cheese, softened
- ½ cup unsalted butter, softened
- 2 cups powdered sugar
- 1 teaspoon pure vanilla extract

Procedure

- 1 - In a large mixing bowl, whisk together flour, cinnamon, nutmeg, ginger and salt. In a separate large mixing bowl whisk together eggs, oil, brown sugar, granulated sugar, sour cream, carrots, walnuts, raisins, tangerine zest, tangerine juice, lemon zest and vanilla extract. Mix well. Combine ingredients into one bowl and whisk thoroughly.
- 2 - Spray 8" cake pan with non-stick cooking spray or line with parchment paper. Pour cake batter evenly into cake pan and place into air fryer basket. Place basket in air fryer, select Bake, set temperature to 325°F and set time to 1 hour and press Start. Check periodically and cook until the top of the cake is set, and toothpick is clean. Remove from oven and allow to cool. Repeat with second cake pan, if desired.
- 3 - Meanwhile, beat cream cheese in a small bowl with an electric mixer or until softened. Add butter and mix for 2 minutes until well combined. Add in powdered sugar and vanilla extract and whisk until smooth.
- 4 - Level cakes with a knife and place one of the cakes on a cake stand or dish. Smoothly frost cake with frosting. Place the other layer of cake on top and frost the top and sides of cake. Top with walnuts, raisins, coconut or choice of topping. Serve and enjoy!

NOTES: Sour cream can be substituted with ½ cup of applesauce or Greek yogurt
Carrot cake should measure a temperature of 200°F-210°F when it is fully cooked.
Double the recipe to make a double layer carrot cake.



CRAB CAKES WITH CRISPY ASPARAGUS FRIES AND GARLIC AIOLI SAUCE

Serves 4

Ingredients

Crab Cakes

- 2 eggs
- ½ cup mayonnaise
- ½ cut finely diced red bell pepper
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh parsley
- 1 teaspoon grated lemon zest
- 2 tablespoons fresh lemon juice
- 2 teaspoons Dijon mustard
- 2 teaspoons seafood seasoning (Old Bay)
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon kosher salt
- Freshly ground black pepper
- 1 pound fresh lump or jumbo lump crabmeat
- ¾ cup panko breadcrumbs
- Nonstick cooking spray
- Lemon wedges, for serving

Garlic Aioli Sauce

- 2 teaspoons lemon zest
- 2 tablespoons lemon juice
- 2 minced garlic cloves
- ¼ teaspoons black pepper
- ½ cup mayonnaise

Asparagus Fries

- 1 bundle of asparagus
- 1 cup self-rising flour
- 1 cup panko
- 1 cup breadcrumbs (plain or seasoned)
- 2 eggs
- ¼ teaspoon salt
- ¼ teaspoon garlic salt
- ¼ teaspoon ground black pepper
- Non-stick cooking spray

Procedure

Crab Cakes & Garlic Aioli Sauce

- 1 - Whisk together the egg, mayonnaise, bell pepper, chives, parsley, lemon zest and juice, Dijon mustard, Worcestershire sauce, seafood seasoning, 1 teaspoon salt and black pepper in a large bowl. Mix well to combine. Add crab meat and panko into the mixture and gently fold together until combined. Divide the crab mixture into 4 equal portions and shape into crab cakes. Place on a tray, cover and refrigerate for at least an hour to help the crab cakes bind together.
- 2 - While the crab mixture is setting, prepare the garlic aioli sauce. Stir together lemon zest, lemon juice, garlic, black pepper and mayonnaise in a small bowl until combined. Season with salt and pepper and set aside.
- 3 - Place the crab cakes into the L basket and spray with cooking spray. Select L, select Air Fry, set temperature to 375°F degrees, set time to 15 minutes and press Start. Serve warm with garlic aioli sauce and lemon wedges. Enjoy!



CRAB CAKES WITH CRISPY ASPARAGUS FRIES AND GARLIC AIOLI SAUCE (CONTINUED FROM PREVIOUS RECIPE)

Asparagus Fries

- 1 - Prep asparagus spears and trim of the ends. Sprinkle asparagus with salt and pepper.
- 2 - Place flour in a shallow dish. Place eggs in a second shallow dish. Place panko in a third shallow dish. Dip asparagus spears into the flour then eggs and into panko, turning spears and gently pressing into crumbs to coat.
- 3 - Arrange asparagus spears in R Air Fryer basket. Lightly coat with cooking spray. Dust with garlic salt. Select R, set temperature to 400°F, set time to 10 minutes, select Sync and then Start. When Shake reminder sounds, flip fries in Basket R. Continue cooking. When end cook signal sounds, food in both baskets will be done at the same time. Serve and enjoy!



CHICKEN EMPANADAS WITH AVOCADO FRIES AND CHIPOTLE SAUCE

[Air Fry Chicken Empanadas | Serves 4](#)

[Air Fry Avocado Fries | Serves 2](#)

Ingredients

Chicken Empanadas

- 4 teaspoon olive oil
- 1 cup finely chopped red pepper
- 1 cup finely chopped green pepper
- 1 cup finely chopped red onion
finely chopped cilantro, to taste
- 2 tablespoons minced garlic
- 1 tablespoons tomato paste
- 1 cup shredded cooked chicken breast
- ½ teaspoon Garlic powder
- ½ teaspoon Garlic salt
- ¼ teaspoon Iodized salt
- ½ teaspoon Paprika
- 8 sheets pre-made empanada dough
- Non-stick cooking spray

Avocado Fries

- 2 firm ripe avocados
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup self-rising flour
- ½ cup panko breadcrumbs
- 2 eggs lightly beaten
- Non-stick cooking spray
- Chili powder (optional)

Chipotle Sauce

- ½ cup mayonnaise
- 1 canned chipotle pepper in adobo sauce,
finely chopped
- 1 clove garlic, minced

Procedure

Filling

- 1 - In a 10" skillet, heat olive oil over medium-high. Cook onion for 2 minutes or until tender, stirring occasionally. Stir in red and green bell peppers, cook until tender. Add in garlic, chicken and tomato paste, stir occasionally. Season mixture with garlic powder, garlic salt, salt and paprika. Cook for 5 minutes on low heat. Remove from heat. Stir in cilantro to taste.
- 2 - Lay out 8 empanada dough sheets and add 2 tablespoons of filling to each. Fold top halves of dough over filling, crimping edges with a fork to seal. Coat well with cooking spray or egg wash.
- 3 - Transfer empanadas to Basket L. Insert basket into Air Fryer. Cover lightly with cooking spray. Select L, select Air Fry, set temperature to 400°F, set time to 12 minutes and press Start. When Shake reminder sounds, flip empanadas in Basket L. Lightly spray with cooking oil and continue cooking. When end cook signal sounds, Serve and enjoy!

NOTE: Portobello mushrooms, tuna or ground beef can be used in place of chicken as a delicious option!



CHICKEN EMPANADAS WITH AVOCADO FRIES AND CHIPOTLE SAUCE

(CONTINUED FROM PREVIOUS RECIPE)

Avocado Fries

- 1** - Cut avocados in half lengthwise, remove seed, peel and cut into ½ inch wedges. Sprinkle avocado wedges with salt and pepper.
- 2** - Place flour in a shallow dish. Place eggs in a second shallow dish. Place panko in a third shallow dish. Dip avocado wedges into the flour then eggs and into panko, turning wedges and gently pressing into crumbs to coat.
- 3** - Arrange avocado wedges in basket R. Lightly coat with cooking spray and sprinkle with chili powder (if desired). Place basket in Air Fryer. Select R, set temperature to 400°F, set time to 8 min, select Sync and then Start. Cook for 4 minutes on each side or until golden brown.
- 4** - Meanwhile, in a small bowl combine mayonnaise, chipotle pepper and garlic. Serve chicken empanadas and crispy avocado fries with delicious chipotle mayo and enjoy!





HONEY GARLIC SALMON WITH ASIAN VEGETABLE MEDLEY

Serves 2

Ingredients

Salmon

- 3 tablespoons mirin
- 3 tablespoons cooking sake
- 4 tablespoons soy sauce
- 1 ½ pounds salmon
- 8 green onions, trimmed
- 2 teaspoons sesame seeds, toasted
- ¼ teaspoon sea salt
- ¼ teaspoon ground black pepper

Honey Garlic Sauce

- 3 tablespoons rice wine vinegar
- 2 tablespoons honey
- 3 tablespoons minced garlic
- 3 tablespoons soy sauce
- ¼ teaspoon ground dry mustard
- ½ teaspoon salt

Asian Vegetable Medley

- 1 cup broccoli
- 1 cup snap peas
- ½ red bell pepper, sliced
- ½ cup shiitake mushrooms
- 4 green scallions, quartered
- 3 tablespoons soy sauce
- ½ teaspoon garlic powder
- 1 pinch red pepper flakes
- 3 teaspoon olive oil
- 2 teaspoon Sesame oil
- 1 pinch of sea salt
- Sesame seeds, garnish

Procedure

Honey Garlic Sauce

- 1 - Wash salmon and pat dry. In a bowl, mix mirin, sake and soy sauce. Season salmon with sea salt and pepper. Place salmon in low dish and add marinade. Cover and let sit for at least 10-15 minutes.
- 2 - In a separate bowl, mix rice wine vinegar, honey, garlic, soy sauce, ground mustard and salt.
- 3 - Place salmon in L Air Fryer basket. Select L, select Air Fry, set temperature to 375°F, set time to 12 minutes.

Asian Vegetable Medley

- 1 - Wash vegetables thoroughly. Remove seeds from bell peppers, cut in half and slice thin lengthwise. Cut and quarter scallions. Place vegetables in a mixing bowl, add soy sauce, olive oil, sesame oil, garlic powder, red pepper flakes and salt to taste. Mix to combine and leave to marinate for 5-10 minutes.
- 2 - Place vegetables in Air Fryer basket. Select R, select Air Fry, set temperature to 400°F, set time for 12 minutes, select Sync and press Start. Shake the basket every few minutes until tender, crunchy and perfectly roasted. Serve and enjoy!

NOTE: Vegetables can be sealed in foil to keep them tender and in sauce.

CHURRASCO SKIRT STEAK WITH CHIMICHURRI AND AIR FRIED PLANTAINS

Serves 2

Ingredients

Churrasco Steak

- ¾ pound – 1 pound Skirt steak
- ½ cup parsley, finely chopped
- ½ cup cilantro, finely chopped
- ½ Onion, finely chopped
- 2 tablespoons minced garlic
- 2 teaspoons salt
- 1 teaspoon ground black pepper

- ½ teaspoon red pepper flakes
- 3 tablespoons white wine vinegar
- ¾ cup Portuguese olive oil

Plantains

- 1 Plantain (very ripe)
- 4 tablespoons coconut oil
- ½ teaspoon salt
- Oil Spray

Procedure

- 1** - Remove any excess fat from steak. Season steak with desired salt and pepper and let sit for at least 30 minutes.
- 2** - Prepare homemade chimichurri by mixing parsley, cilantro, onion, garlic, white wine vinegar, red pepper flakes and salt and pepper and olive oil in blender. Blend until it reaches desired consistency.
- 3** - Drizzle olive oil over steak and place in L Air Fryer Basket. Select Air Fry, select L, set temperature to 375°F, set time for 6 minutes.
- 4** - Slice plantains diagonally and place in bowl. Add coconut and salt and coat plantains.
- 5** - Place plantains in R Air Fryer Basket. Spray lightly with coconut oil or vegetable spray. Select R, select Air Fry, set temperature to 375°F, set time for 12 minutes, select Sync and press Start. Flip plantains over after 6 minutes, spray with coconut oil and cook remaining 6 minutes. Serve and enjoy!

NOTES: When serving meat make sure to slice against the grain. Choosing very ripe plantains will have the sweetest results when prepared.



HOMEMADE CHURROS AND AIR FRIED OREOS WITH DIPPING SAUCES

Serves 4

Ingredients

Homemade Churros

- 1 puff pastry sheet
- 3 teaspoons cinnamon
- ½ cup sugar

Air Fried Oreos

- 8 Oreos
- 1 egg
- 1 teaspoon pure vanilla extract
- ¼ teaspoon nutmeg
- 2 tablespoons coconut oil
- 1 cup pancake mix
- 1/3 cup milk or heavy cream
- 1 teaspoon cinnamon
- 3 tablespoons light brown sugar
- Powdered sugar, for dusting
- Coconut oil spray (non-stick cooking spray)

SAUCES

Dulce De Leche

- 1 ½ cups condensed milk
- ½ cup dark brown sugar
- 4 tablespoons butter

Chocolate Sauce

- ½ cup cocoa powder
- ¼ teaspoon cinnamon
- 1 cup granulated sugar
- ⅛ teaspoon salt
- 2 teaspoon pure vanilla extract
- ½ cup milk or cream

Raspberry Sauce

- 12 ounces fresh raspberries
- ½ cup granulated sugar
- ¼ cup water
- ½ teaspoon pure vanilla extract
- 2 teaspoons cornstarch

Procedure

Homemade Churros

- 1 - Allow puff pastry to soften at room temperature. Once you are able to unfold, lay puff pastry flat and cut into 12 strips vertically and horizontally, to make little squares.
- 2 - In a medium bowl, mix sugar and cinnamon together.
- 3 - Lay puff pastry squares out in L Air Fryer basket so that they have enough space and are not touching. Spray lightly with coconut oil. Place basket in air fryer, select L, set temp to 375°F and time to 7 minutes. Give the basket a shake around 5 minutes and cook for another 1-2 minutes or until golden brown.
- 4 - Remove puff pastry squares from air fryer and place them in bowl with cinnamon and sugar. Stir carefully until all squares are coated.

Air Fried Oreos

- 1 - Whisk together, egg, vanilla, coconut oil and milk in a bowl. Add pancake mix, sugar, nutmeg, cinnamon and mix until well combined into a thick batter.
- 2 - Line R Air Fryer basket with parchment paper.
- 3 - Dip each cookie into batter, covering both sides and lay on parchment paper in two lines without touching. Spray lightly with cooking spray.
- 4 - Place basket in Air Fryer and select R, select Air Fry, set temperature to 350°F, set time to 8 minutes, press Sync and then Start. Flip Oreos at 4 minutes, spray with oil and air fry until golden brown and puffed. Dust with powdered sugar. Serve with Dipping Sauces and enjoy!

Dulce De Leche

- 1 - Whisk together all ingredients in a saucepan over medium heat. Stir consistently for 8-10 minutes. Dulce de leche will thicken and darken as it cooks. Remove from heat and serve warm. Enjoy!

Chocolate Sauce

- 1 - Whisk together cocoa powder and sugar in a saucepan, until lumps are removed. Add cinnamon, sugar, salt and milk and bring to a boil over medium-high heat. Stir constantly and reduce to medium-low. Simmer for 1 minute and remove from heat. Add in vanilla.
- 2 - Pour in glass and let cool or serve warm. Enjoy!

Raspberry Sauce

- 1 - Rinse raspberries thoroughly and pat dry. In a saucepan, mix raspberries, water, sugar and cornstarch. Stir over medium heat and bring to a boil. Reduce heat to medium low and mash raspberries while cooking for 10 minutes or until raspberries are completely mashed and sauce is shiny. Remove from heat, add vanilla and stir.
- 2 - Pour cooked raspberry sauce into fine mesh sieve to remove seed. Press with spatula to press sauce through sieve. Discard seeds and pour sauce into jar or sauce cups. Can be served warm or chilled. Enjoy!



Sur la table

KITCHEN ESSENTIALS



 SCAN ME

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Single or Double Basket Air Fryer
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