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CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: recipes@cosori.com

On behalf of all of us at Cosori,

Happy cooking!

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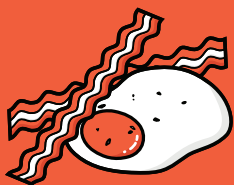
Playing with Presets

ICON	FOOD	TEMPERATURE (°C)	TIME (MIN)	COOKED
<div>STEAK</div> 	Steak: Ribeye, Sirloin, Filet	205°C	6 minutes	Rare
			8 minutes	Medium
			10 minutes	Well-done
	Hamburger	205°C	10 minutes	
	Beef Meatballs	205°C	8 minutes	
	Sausage	205°C	8-12 minutes	
	Pork Chop, boneless	205°C	12-14 minutes	
	Pork Chop, bone-in	205°C	16-18 minutes	

ICON	FOOD	TEMPERATURE (°C)	TIME (MIN)	SHAKE
<div>SEAFOOD</div> 	Salmon	175°C	8 minutes	
	Tilapia	175°C	6-8 minutes	
	Sword Fish	175°C	8-10 minutes	
<div>SHRIMP</div> 	Shrimp	190°C	6-10 minutes	Shake
	Jumbo Shrimp	190°C	8-10 minutes	Shake
<div>BACON</div> 	Bacon	160°C	6-8 minutes	
	Pancetta	160°C	10 minutes	
	Parma Ham	160°C	6 minutes	
<div>CHICKEN</div> 	Chicken Wings	195°C	20-25 minutes	Shake
	Chicken Leg/Drumstick	195°C	25 minutes	
	Chicken Thigh, boneless, skinless	195°C	10-12 minutes	
	Chicken Thigh, bone-in, skin on	195°C	20-30 minutes	
	Chicken Breast, boneless, skinless	180°C	12-14 minutes	

Playing with Presets (cont.)

ICON	FOOD	TEMPERATURE (°C)	TIME (MIN)	SHAKE
FRENCH 	Potato Wedges	175°C	25-30 minutes	Shake
	Potato, baby	175°C	20-25 minutes	Flip
	French Fries, fresh	195°C	25-30 minutes	Shake
	Sweet Potato	195°C	25-30 minutes	Flip
VEGETABLES 	Broccoli	150°C	8 minutes	Shake
	Cauliflower	150°C	10 minutes	Shake
	Zucchini	150°C	10 minutes	Shake
ROOT VEGETABLES 	Carrots	205°C	12 minutes	Shake
	Brussel Sprouts	205°C	8 minutes	Shake
	Butternut Squash	205°C	10 minutes	Shake
	Corn	205°C	8-12 minutes	Flip
DESSERTS 	Muffins	150°C	15 minutes	
	Cake	150°C	30 minutes	
	Cupcakes	150°C	15 minutes	
	Brownies	160°C	30 minutes	
BREAD 	Corn Bread	150°C	25-30 minutes	
	Cinnamon Rolls	165°C	15 minutes	
	Grilled Cheese	160°C	8 minutes	
	Toasted Bread	160°C	8 minutes	
FROZEN FOODS 	Chicken Nuggets	175°C	10 minutes	Shake
	Onion Rings	175°C	10 minutes	Shake



Breakfast



Strawberry Cream Scones

YIELDS 6 SCONES

PREP TIME: 10 min

COOK TIME: 12 min

240 grams all-purpose flour

50 grams granulated sugar

8 grams baking powder

A pinch of salt

85 grams butter, cold, cut into pieces

84 grams fresh strawberries, chopped

120 millilitres cup heavy cream

2 large eggs

10 millilitres vanilla extract

5 millilitres water

- 1 SIFT** together the flour, sugar, baking powder, and salt in a large bowl.
- 2 CUT** the butter into the flour using a pastry blender or your hands until the mixture resembles coarse crumbs.
- 3 MIX** the strawberries into the flour mixture. Set aside.
- 4 WHISK** together the heavy cream, 1 egg, and the vanilla extract in a separate bowl.
- 5 FOLD** the cream mixture into the flour mixture until it combines, then roll it out to a 38-mm thickness.
- 6 USE** a round cookie cutter to cut the scones.
- 7 BRUSH** the scones with an egg wash made from 1 egg and the water. Set aside.
- 8 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 9 LINE** the *preheated* air fryer baskets with baking paper.
- 10 PLACE** the scones on top of the baking paper and cook for 12 minutes at 175°C, until golden brown.



Ginger Blueberry Scones

YIELDS 6 SCONES

PREP TIME: 10 min

COOK TIME: 12 min

240 grams all-purpose flour

50 grams granulated sugar

8 grams baking powder

A pinch of salt

85 grams butter, cold, cut into pieces

85 grams fresh blueberries

3 grams fresh ginger, finely grated

113 millilitres heavy cream

2 large eggs

4 millilitres vanilla extract

5 millilitres water

- 1 SIFT** together the flour, sugar, baking powder, and salt in a large bowl.
- 2 CUT** the butter into the flour using a pastry blender or by hand until the mixture resembles coarse crumbs.
- 3 MIX** the blueberries and ginger into the flour mixture. Set aside.
- 4 WHISK** together the heavy cream, 1 egg, and the vanilla extract in a separate bowl.
- 5 FOLD** the cream mixture into the flour until it combines.
- 6 FORM** the dough into a round shape with 38-mm thickness and cut it into eighths.
- 7 BRUSH** the scones with an egg wash made from 1 egg and the water. Set aside.
- 8 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 9 LINE** the *preheated* air fryer baskets with baking paper and place the scones on top.
- 10 COOK** for 12 minutes at 175°C, until golden brown.



Baked Potted Egg

YIELDS 3 SERVINGS

PREP TIME: 3 min

COOK TIME: 14 min

Nonstick cooking spray

3 eggs

6 slices smoked streaky bacon,
diced

60 grams baby spinach, washed

120 millilitres heavy cream

15 grams Parmesan cheese, grated

Salt & pepper, to taste

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 2 SPRAY** three 76-mm ramekins with nonstick cooking spray.
- 3 ADD** 1 egg to each greased ramekin.
- 4 COOK** the bacon in a pan until crispy, about 5 minutes.
- 5 ADD** the spinach and cook until wilted, about 2 minutes.
- 6 MIX** in the heavy cream and Parmesan cheese. Cook for 2 to 3 minutes.
- 7 POUR** the cream mixture on top of the eggs.
- 8 PLACE** the ramekins into the *preheated* air fryer and cook for 4 minutes at 175°C, until the egg white is fully set.
- 9 SEASON** to taste with salt and pepper.



French Toast Sticks

YIELDS 4 SERVINGS

PREP TIME: 5 min

COOK TIME: 10 min

4 slices white bread, 38-mm thick,
preferably stale

2 eggs

60 millilitres milk

15 millilitres maple syrup

2 millilitres vanilla extract

Nonstick cooking spray

38 grams sugar

3 grams ground cinnamon

Maple syrup, for serving

Powdered sugar, for dusting

- 1 CUT** each slice of bread into thirds making 12 pieces. Set aside.
- 2 WHISK** together the eggs, milk, maple syrup, and vanilla.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*. Allow to heat up.
- 4 DIP** the bread sticks into the egg mixture and arrange into the *preheated* air fryer. Spray the French toast sticks liberally with cooking spray.
- 5 COOK** the French toast sticks for 10 minutes at 175°C. Flip the sticks halfway through cooking.
- 6 MIX** together the sugar and cinnamon in a bowl. Set aside.
- 7 COAT** the French toast sticks in the cinnamon sugar mixture when done cooking.
- 8 SERVE** with maple syrup and dust with powdered sugar.



Muffin Breakfast Sandwich

YIELDS 1 SERVING

PREP TIME: 2 min

COOK TIME: 10 min

Nonstick cooking spray

1 slice white cheddar cheese

1 slice Canadian bacon

1 English muffin, split

15 millilitres hot water

1 large egg

Salt & pepper, to taste

- 1 SPRAY** the inside of a 85 grams ramekin with cooking spray and place into the Cosori Air Fryer.
- 2 SELECT** *Preheat*, adjust to 160°C, and press *Start/Pause*.
- 3 ADD** the cheese and Canadian bacon to 1 half of the English muffin.
- 4 PLACE** both halves of the muffin into the *preheated* air fryer.
- 5 POUR** the hot water and egg into the heated ramekin and season with salt and pepper.
- 6 SELECT** *Bread*, adjust to 10 minutes, and press *Start/Pause*.
- 7 TAKE** the English muffins out after 7 minutes, leaving the egg for the full time.
- 8 ASSEMBLE** your sandwich by placing the cooked egg on top of the English muffin and serve.



Coffee Streusel Muffins

YIELDS 6 MUFFINS

PREP TIME: 10 min

COOK TIME: 12 min

CRUMB TOPPING

13 grams white sugar

16 grams light brown sugar

1 gram cinnamon

2 grams salt

14 grams unsalted butter, melted

24 grams all-purpose flour

MUFFINS

90 grams all-purpose flour

53 grams light brown sugar

4 grams baking powder

1 gram baking soda

2 grams cinnamon

1 gram salt

112 grams sour cream

42 grams unsalted butter, melted

1 egg

4 millilitres vanilla extract

Nonstick cooking spray

- MIX** all the crumb topping ingredients together until it forms coarse crumbs. Set aside.
- COMBINE** together the flour, brown sugar, baking powder, baking soda, cinnamon, and salt in a large bowl.
- WHISK** the sour cream, butter, egg, and vanilla together in a separate bowl until well combined.
- MIX** the wet ingredients into the dry until well combined.
- SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- GREASE** muffin cups with cooking spray and pour batter in until cups are $\frac{3}{4}$ full.
- SPRINKLE** the top of the muffins with the crumb topping.
- PLACE** the muffin cups into the *preheated* air fryer. You may need to work in batches.
- COOK** the muffins at 175°C for 12 minutes.



Stuffed French Toast

YIELDS 1 SERVING

PREP TIME: 4 min

COOK TIME: 10 min

1 slice brioche bread, 64-mm thick,
preferably stale

113 grams cream cheese

2 eggs

15 millilitres milk

30 millilitres heavy cream

38 grams sugar

3 grams cinnamon

2 millilitres vanilla extract

Nonstick cooking spray

Pistachios, chopped, for topping

Maple syrup, for serving

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 2 CUT** a slit in the middle of the brioche slice.
- 3 STUFF** the inside of the slit with cream cheese. Set aside.
- 4 WHISK** together the eggs, milk, heavy cream, sugar, cinnamon, and vanilla extract.
- 5 SOAK** the stuffed French toast in egg mixture for 10 seconds on each side.
- 6 SPRAY** each side of the French toast with cooking spray.
- 7 PLACE** the French toast in the *preheated* air fryer and cook for 10 minutes at 175°C.
- 8 REMOVE** the French toast carefully with a spatula when done cooking.
- 9 SERVE** topped with chopped pistachios and maple syrup.



BBQ Bacon

YIELDS 2 SERVINGS

PREP TIME: 2 min

COOK TIME: 8 min

13 grams dark brown sugar

5 grams chili powder

1 gram ground cumin

1 gram cayenne pepper

4 slices bacon, halved

- 1 MIX** together the seasonings until well combined.
- 2 DREDGE** the bacon in the seasoning until fully coated. Set aside.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 4 PLACE** the bacon into the *preheated* air fryer.
- 5 SELECT** *Bacon* and press *Start/Pause*.



Breakfast Pizza

YIELDS 1-2 SERVINGS

PREP TIME: 5 min

COOK TIME: 8 min

10 millilitres olive oil

1 pre-made pizza dough (178 mm)

28 grams low-moisture mozzarella cheese

2 slices smoked ham

1 egg

2 garlic cloves, minced

2 grams cilantro, chopped

- 1 BRUSH** olive oil on top of the premade pizza dough.
- 2 ADD** mozzarella cheese and smoked ham onto the dough.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 4 PLACE** the pizza into the *preheated* air fryer and cook for 8 minutes at 175°C.
- 5 REMOVE** baskets after 5 minutes and crack the egg on top of the pizza.
- 6 REPLACE** baskets into the air fryer and finish cooking. Garnish with chopped cilantro and serve.



Entrées



Santa Maria Ribeye

YIELDS 2 SERVINGS

PREP TIME: 11 min

COOK TIME: 6 min

2 grams kosher salt
2 grams finely ground black pepper
2 grams garlic powder
2 grams onion powder
2 grams dried oregano
A pinch dried rosemary
A pinch cayenne pepper
A pinch dried sage
1 ribeye (453 g), boneless
15 millilitres olive oil

- 1 SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 MIX** together the seasonings and sprinkle over the steak evenly.
- 3 DRIZZLE** olive oil onto the steak.
- 4 PLACE** the steak in the *preheated* air fryer.
- 5 SELECT** *Steak* and press *Start/Pause*.
- 6 REMOVE** the steak from the air fryer when done cooking. Allow to rest for 10 minutes before slicing and serving.



New York Steak with Chimichurri

YIELDS 2 SERVINGS

PREP TIME: 10 min

COOK TIME: 6 min

CHIMICHURRI SAUCE

60 millilitres extra-virgin olive oil

20 grams fresh basil

20 grams cilantro

20 grams parsley

4 anchovy fillets

1 small shallot

2 garlic cloves, peeled

1 lemon, juiced

A pinch crushed red pepper

STEAK

12 millilitres vegetable oil

1 New York strip steak (473 g)

Salt & pepper, to taste

- 1 COMBINE** all of the chimichurri sauce ingredients in a blender, and blend until your desired consistency is reached.
- 2 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 3 RUB** vegetable oil onto the steak and season with salt and pepper.
- 4 PLACE** the steak into the *preheated* air fryer. Select *Steak*, adjust time to 6 minutes (this will come out medium rare), and press *Start/Pause*.
- 5 ALLOW** the steak to rest for 5 minutes when done. Then slice, top with chimichurri sauce, and serve.



Steak Sandwich

YIELDS 2 SERVINGS

PREP TIME: 5 min

COOK TIME: 6 min

1 ribeye (473 g), boneless
20 millilitres olive oil
5 grams salt
1 gram black pepper
110 grams sour cream
40 grams prepared white horseradish, drained
2 grams chives, freshly chopped
1 small shallot, minced
½ lemon, juiced
Salt & pepper, to taste
Toasted sesame seed buns, for serving
Baby arugula, for serving
Shallots, sliced, for serving

- 1 SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 COAT** your steak with olive oil and season with the salt and pepper.
- 3 PLACE** the steak into the *preheated* air fryer.
- 4 SELECT** Steak and press *Start/Pause*.
- 5 MIX** together the sour cream, horseradish, chives, shallots, and lemon juice in a small bowl.
- 6 SEASON** the horseradish cream with salt and pepper to taste.
- 7 REMOVE** the meat from the air fryer when done cooking, and let rest for 5 to 10 minutes before slicing.
- 8 ASSEMBLE** a sandwich by adding some of the horseradish cream to the bottom bun along with the baby arugula, sliced shallots, and the sliced steak.



Balsamic Mustard Flank Steak

YIELDS 2 SERVINGS

PREP TIME: 2 hrs 10 min

COOK TIME: 6 min

60 millilitres olive oil

60 millilitres balsamic vinegar

36 grams Dijon mustard

473 grams flank steak

Salt & pepper, to taste

4 basil leaves, sliced

- 1 COMBINE** olive oil, balsamic vinegar, and mustard. Whisk together to make a marinade.
- 2 PLACE** steak directly into the marinade. Cover with plastic wrap and marinate in the fridge for 2 hours or overnight.
- 3 REMOVE** from fridge and let it come to room temperature.
- 4 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 5 PLACE** steak into the *preheated* air fryer, select *Steak*, and press *Start/Pause*.
- 6 SLICE** at an angle to cut through the toughness of the muscle. Season with salt and pepper, then garnish with basil and serve.



Italian Meatballs

YIELDS 1-2 SERVINGS

PREP TIME: 15 min

COOK TIME: 8 min

227 grams ground beef (75/25)

28 grams panko breadcrumbs

30 millilitres milk

1 egg

3 grams garlic powder

2 grams onion powder

2 grams dried oregano

2 grams dried parsley

Salt & pepper, to taste

15 grams Parmesan cheese,
grated, plus more for serving

Nonstick cooking spray

Marinara sauce, for serving

- 1 COMBINE** the ground beef, breadcrumbs, milk, egg, spices, salt, pepper, and Parmesan and mix well.
- 2 ROLL** the meat mixture into medium-sized balls. Set aside in the fridge for 10 minutes.
- 3 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 REMOVE** meatballs from the fridge and add to the *preheated* air fryer baskets. Spray the meatballs with cooking spray and cook at 205°C for 8 minutes.
- 5 SERVE** with marinara sauce and more grated Parmesan.



Mediterranean Lamb Meatballs

YIELDS 3 SERVINGS

PREP TIME: 35 min

COOK TIME: 10 min

454 grams ground lamb

3 garlic cloves, minced

5 grams salt

1 gram black pepper

2 grams mint, freshly chopped

2 grams ground cumin

3 millilitres hot sauce

1 gram chili powder

1 scallion, minced

8 grams parsley, finely chopped

15 millilitres fresh lemon juice

2 grams lemon zest

10 millilitres olive oil

- 1 MIX** together the lamb, garlic, salt, pepper, mint, cumin, hot sauce, chili powder, scallion, parsley, lemon juice, and lemon zest until well combined.
- 2 FORM** the lamb into 9 balls and chill in the fridge for 30 minutes.
- 3 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 COAT** the meatballs in olive oil and place in the *preheated* air fryer.
- 5 SELECT** *Steak*, adjust time to 10 minutes, and press *Start/Pause*.



Japanese Meatballs

YIELDS 4 SERVINGS

PREP TIME: 15 min

COOK TIME: 10 min

473 grams ground beef
15 millilitres sesame oil
18 millilitres miso paste
10 fresh mint leaves, finely chopped
4 scallions, finely chopped
5 grams salt
1 gram black pepper
45 millilitres soy sauce
45 millilitres mirin
45 millilitres water
3 grams brown sugar

- 1 MIX** together the ground beef, sesame oil, miso paste, mint leaves, scallions, salt, and pepper until everything is well incorporated.
- 2 ADD** a small amount of sesame oil to your hands and form mixture into 51-mm meatballs. You should have about 8 meatballs.
- 3 ALLOW** the meatballs to set in the fridge for 10 minutes.
- 4 CREATE** the glaze for the meatballs by mixing together the soy sauce, mirin, sake, water, and brown sugar. Set aside.
- 5 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 6 ARRANGE** the chilled meatballs in the *preheated* air fryer.
- 7 SELECT** *Steak*, adjust time to 10 minutes, and press *Start/Pause*.
- 8 LIBERALLY BRUSH** the meatballs with the glaze every 2 minutes.



Roasted Garlic & Herb Chicken

YIELDS 3 SERVINGS

PREP TIME: 35 min

COOK TIME: 20 min

3 chicken thighs, bone-in, skin on

3 chicken legs, skin on

30 millilitres olive oil

20 grams garlic powder

6 grams salt

1 gram black pepper

1 gram dried thyme

1 gram dried rosemary

1 gram dried tarragon

- 1 COAT** the chicken thighs and legs in olive oil and all seasonings. Allow to marinate for 30 minutes.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 PLACE** the chicken into the *preheated* air fryer.
- 4 SELECT** *Chicken*, adjust time to 20 minutes, and press *Start/Pause*.



Barbeque Chicken

YIELDS 4 SERVINGS

PREP TIME: 30 min

COOK TIME: 20 min

2 grams smoked paprika

5 grams powder

3 grams onion powder

4 grams chili powder

7 grams brown sugar

18 grams kosher salt

2 grams cumin

1 gram cayenne pepper

1 gram black pepper

1 gram white pepper

454 grams chicken legs, skin on

227 grams chicken wings

Barbecue sauce, for basting &
serving

- 1 **COMBINE** all the seasonings together in a small bowl.
- 2 **SPRINKLE** the seasoning over the chicken and allow to marinate for 30 minutes.
- 3 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 4 **PLACE** the wings in the *preheated* air fryer.
- 5 **SELECT** *Chicken*, adjust time to 20 minutes, and press *Start/Pause*.
- 6 **BRUSH** the chicken with some barbecue sauce every 5 minutes.
- 7 **REMOVE** the chicken from the air fryer when done cooking.
- 8 **SERVE** with some more barbecue sauce on the side.



Garlic Lemon Chicken Legs

YIELDS 3 SERVINGS

PREP TIME: 3 min

COOK TIME: 20 min

30 millilitres olive oil
1 lemon, juiced & zested
10 grams garlic powder
5 grams paprika
9 grams salt
1 gram dried oregano
1 gram black pepper
2 grams brown sugar
6 chicken legs, skin on

- 1 MIX** together the olive oil, lemon juice, lemon zest, garlic powder, paprika, salt, oregano, black pepper, and brown sugar in a small bowl.
- 2 COVER** the chicken legs in the marinade and let sit for 30 minutes.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 4 PLACE** the chicken thighs in the *preheated* air fryer.
- 5 SELECT** *Chicken*, adjust time to 20 minutes, and press *Start/Pause*.



Mustard-Roasted Chicken Thighs

YIELDS 4 SERVINGS

PREP TIME: 3 min

COOK TIME: 20 min

30 grams Dijon mustard

15 millilitres maple syrup

1 gram onion powder

2 grams garlic powder

1 gram paprika

2 grams salt

1 gram black pepper

4 chicken thighs, bone-in, skin on

- 1 MIX** together the mustard, maple syrup, onion powder, garlic powder, paprika, salt, and black pepper in a small bowl.
- 2 COAT** the chicken thighs in the mustard glaze and set aside.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 4 PLACE** the chicken thighs in the *preheated* air fryer and top with any left over glaze.
- 5 SELECT** *Chicken*, adjust time to 20 minutes, and press *Start/Pause*.



Chicken Tikka Drumsticks

YIELDS 2 SERVINGS

PREP TIME: 1 hr

COOK TIME: 20 min

79 millilitres coconut milk

24 grams tomato paste

3 grams garam marsala

2 grams cumin

3 grams turmeric

2 grams cardamom

3 grams garlic powder

25 grams ginger, grated

5 grams salt

4 chicken drumsticks

- 1 COMBINE** everything except chicken into a bowl and mix.
- 2 SOAK** chicken legs in the coconut marinade and toss until legs are well covered. Marinate for up to 1 hour.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 4 REMOVE** the chicken legs from the fridge and put them into the *preheated* air fryer.
- 5 COOK** at 175°C for 20 minutes.
- 6 SERVE** with steamed basmati rice.



Honey Lemon Chicken

YIELDS 2 SERVINGS

PREP TIME: 1 hr

COOK TIME: 15 min

45 millilitres honey, plus more for
drizzle

15 millilitres soy sauce

1 lemon, juiced

2 garlic cloves, minced

4 chicken thighs, bone-in, skin on

Salt, to taste

Lemon slices, for garnish

- 1 COMBINE** honey, soy sauce, lemon juice, and garlic in a bowl and mix. Soak chicken thighs and marinate for up to 1 hour.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 PLACE** chicken thighs into the *preheated* air fryer.
- 4 SELECT** *Chicken*, adjust time to 15 minutes, and press *Start/Pause*.
- 5 REMOVE** the baskets from the air fryer when 5 minutes remain on the timer. Baste the chicken with more marinade and return baskets to finish cooking.
- 6 SEASON** with salt, drizzle some honey, and garnish with lemon slices.



Five-Spice Sticky Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hrs 5 min

COOK TIME: 12 min

48 grams hoisin sauce

18 grams oyster sauce

3 garlic cloves, finely grated

5 grams Chinese Five-Spice Powder

60 millilitres honey, divided

30 millilitres dark soy sauce,
divided

4 chicken thighs, boneless, skin on

- 1 COMBINE** the hoisin, oyster sauce, garlic, Chinese Five-Spice Powder, 30 millilitres honey, and 20 millilitres dark soy sauce in a large bowl. Add the chicken thighs and mix until well coated. Marinate for at least 2 hours.
- 2 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 PLACE** chicken thighs into the *preheated* air fryer baskets.
- 4 SELECT** *Chicken*, adjust time to 12 minutes, and press *Start/Pause*.
- 5 MIX** the remaining honey and soy sauce together in a small bowl.
- 6 BRUSH** top of chicken with the honey-soy sauce after 8 minutes of cooking, then return to the air fryer and finish cooking for 4 minutes.
- 7 SERVE** with steamed Chinese broccoli and rice.



"Fried" Chicken

YIELDS 2 SERVINGS

PREP TIME: 2 hrs

COOK TIME: 25 min

2 chicken legs
2 chicken thighs, bone-in, skin on
224 millilitres buttermilk
180 grams all-purpose flour
3 grams garlic powder
3 grams onion powder
3 grams paprika
2 grams black or white pepper
5 grams salt
40 millilitres oil
Nonstick cooking spray

- 1 COMBINE** chicken legs, thighs, and buttermilk in a ziplock bag. Marinate for 1-1½ hours.
- 2 MIX** flour, spices, and salt in a bowl.
- 3 TAKE** chicken legs and thighs straight from the bag and dredge in flour. Make sure chicken is completely covered. Then place on a cooling rack for 15 minutes.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 5 DAB** a kitchen brush into the oil and gently brush onto the chicken legs and thighs on each side.
- 6 PLACE** the legs and thighs into the *preheated* air fryer.
- 7 SELECT** *Chicken* and press *Start/Pause*.
- 8 FLIP** the chicken halfway through cooking and spray with cooking spray.
- 9 ALLOW** to cool for 5 minutes when done cooking, then serve.



Chicken Parmesan

YIELDS 2 SERVINGS

PREP TIME: 10 min

COOK TIME: 12 min

56 grams Italian style breadcrumbs

20 grams Parmesan cheese, grated

2 chicken breasts (454 g), boneless, skinless

60 grams all-purpose flour

2 eggs, beaten

Nonstick cooking spray

2 slices mozzarella cheese

Marinara sauce, for serving

2 sprigs parsley, freshly chopped, for garnish

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 180°C, and press Start/Pause.
- 2 MIX** the breadcrumbs and Parmesan cheese in a bowl.
- 3 DREDGE** each chicken breast in the flour, then dip in the beaten eggs, and then roll in breadcrumb mixture.
- 4 SPRAY** the top of the chicken breasts and the inside of preheated air fryer with cooking spray and place chicken breasts in the baskets.
- 5 COOK** the chicken breasts at 180°C for 12 minutes.
- 6 PLACE** 1 slice of mozzarella cheese onto each breast when 2 minutes remain on the timer.
- 7 SERVE** with marinara sauce and garnish with freshly chopped parsley.



North Carolina Style Pork Chops

YIELDS 2 SERVINGS

PREP TIME: 5 min

COOK TIME: 10 min

2 pork chops, boneless
15 millilitres vegetable oil
25 grams dark brown sugar, packed
6 grams Hungarian paprika
2 grams ground mustard
2 grams freshly ground black pepper
3 grams onion powder
3 grams garlic powder
Salt & pepper, to taste

- 1 SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 COAT** the pork chops with oil.
- 3 COMBINE** all the spices and liberally season the pork chops, almost as if it were breading.
- 4 PLACE** the pork chops into the *preheated* air fryer.
- 5 SELECT** *Steak*, adjust to 10 minutes, and press *Start/Pause*.
- 6 REMOVE** the pork chops when done cooking, allow to rest for 5 minutes, then serve.



Pork Katsu

YIELDS 2 SERVINGS

PREP TIME: 10 min

COOK TIME: 14 min

2 pork chops (170 g), boneless

56 grams panko breadcrumbs

3 grams garlic powder

2 grams onion powder

6 grams salt

1 gram white pepper

60 grams all-purpose flour

2 eggs, beaten

Nonstick cooking spray

- 1 PLACE** pork chops into a ziplock bag or cover with plastic wrap.
- 2 POUND** the pork with a rolling pin or meat hammer until it has a 13-mm thickness.
- 3 COMBINE** the breadcrumbs and seasonings in a bowl. Set aside.
- 4 DREDGE** each pork chop in the flour, then dip in the beaten eggs, and roll in the breadcrumb mixture.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 180°C, and press *Start/Pause*.
- 6 SPRAY** both sides of the pork with cooking spray and place into the *preheated* air fryer.
- 7 COOK** the pork chops at 180°C for 14 minutes.
- 8 REMOVE** from air fryer when done cooking, and allow to rest for 5 minutes.
- 9 SLICE** into pieces and serve.



Prosciutto-Wrapped Pork Roulade YIELDS 4-5 SERVINGS

PREP TIME: 10 min

COOK TIME: 9 min

6 pieces prosciutto, thinly sliced
 1 pork tenderloin (454 g), cut in half, butterflied & pounded flat
 6 grams salt
 1 gram black pepper
 227 grams fresh spinach leaves, divided
 4 slices mozzarella cheese, divided
 18 grams sun-dried tomatoes, divided
 10 millilitres olive oil, divided

- 1 **LAY OUT** 3 pieces of prosciutto on baking paper, slightly overlapping one another. Place 1 pork half on the prosciutto. Repeat with the other half.
- 2 **SEASON** the inside of the pork roulades with salt and pepper.
- 3 **LAYER** half the amounts of spinach, cheese, and sun-dried tomatoes atop the pork tenderloin, leaving a 13-mm border on all sides.
- 4 **ROLL** the tenderloin around the filling tightly and tie together with kitchen string to keep closed.
- 5 **REPEAT** the process for the other pork tenderloin. Place the roulades in the fridge.
- 6 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 7 **BRUSH** 5 millilitres of olive oil onto each wrapped tenderloin and place the wrapped pork in the *preheated* air fryer.
- 8 **SELECT** *Steak*, adjust time to 9 minutes, and press *Start/Pause*.
- 9 **ALLOW** roulades to rest for 10 minutes before slicing.



Cajun-Blackened Catfish

YIELDS 2 SERVINGS

PREP TIME: 3 min

COOK TIME: 7 min

5 grams paprika
3 grams garlic powder
2 grams onion powder
2 grams ground dried thyme
1 gram ground black pepper
1 gram cayenne pepper
1 gram dried basil
1 gram dried oregano
2 catfish fillets (177 g)
Nonstick cooking spray

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press Start/Pause.
- 2 MIX** all of the seasonings together in a bowl.
- 3 COAT** the fish liberally on each side with the seasoning mix.
- 4 SPRAY** each side of the fish with cooking spray and place into the *preheated* air fryer.
- 5 SELECT** Seafood and press Start/Pause.
- 6 REMOVE** carefully when done cooking and serve over grits.



Chipotle Tuna Melt

YIELDS 2 SERVINGS

PREP TIME: 5 min

COOK TIME: 8 min

1 can (142 g) tuna

45 grams La Costeña Chipotle
Sauce

4 slices white bread

2 slices pepper jack cheese

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 2 MIX** the tuna and chipotle sauce until combined.
- 3 SPREAD** half of the chipotle tuna mixture onto each of 2 bread slices.
- 4 ADD** a slice of pepper jack cheese onto each and top with the remaining 2 bread slices, making 2 sandwiches.
- 5 PLACE** the sandwiches into the *preheated* air fryer.
- 6 SELECT** *Bread*, adjust time to 8 minutes, and press *Start/Pause*.
- 7 CUT** diagonally and serve.



Cornmeal-Crusted Fish Tacos

YIELDS 4-5 SERVINGS

PREP TIME: 10 min

COOK TIME: 7 min

454 grams tilapia, cut into 38-mm thick strips

52 grams yellow cornmeal

1 gram ground cumin

1 gram chili powder

2 grams garlic powder

1 gram onion powder

3 grams salt

1 gram black pepper

Nonstick cooking spray

Corn tortillas, for serving

Tartar sauce, for serving

Lime wedges, for serving

- 1 CUT** the tilapia into 38-mm thick strips.
- 2 MIX** the cornmeal and seasonings together in a shallow dish.
- 3 COAT** the fish strips with the seasoned cornmeal. Set aside in the fridge.
- 4 SELECT** Preheat on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 5 SPRAY** the coated fish liberally with cooking spray and place them in the *preheated* air fryer.
- 6 SELECT** *Seafood*, adjust time to 7 minutes, and press *Start/Pause*.
- 7 FLIP** the fish halfway through cooking.
- 8 SERVE** the fish on corn tortillas with tartar sauce and a squeeze of lime.



Teriyaki-Glazed Salmon

YIELDS 2 SERVINGS

PREP TIME: 10 min

COOK TIME: 8 min

TERIYAKI SAUCE

118 millilitres soy sauce

50 grams sugar

1 gram grated ginger

1 garlic clove, crushed

60 millilitres orange juice

SALMON

2 salmon fillets (148 g)

20 millilitres vegetable oil

Salt & white pepper, to taste

- 1 COMBINE** all teriyaki sauce ingredients in a small sauce pot.
- 2 BRING** the sauce to a boil, reduce by half, then let cool.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 4 COAT** the salmon with oil and season with salt and white pepper.
- 5 PLACE** the salmon into the *preheated* air fryer, skin-side down. Select *Seafood*, adjust to 8 minutes, and press *Start/Pause*.
- 6 REMOVE** the salmon from the air fryer when finished. Let the salmon rest for 5 minutes, then glaze with teriyaki sauce.
- 7 SERVE** over a bed of white rice or with grilled vegetables.



Lemon Butter Salmon

YIELDS 2 SERVINGS

PREP TIME: 3 min

COOK TIME: 8 min

2 salmon fillets (177 g)

Salt & pepper, to taste

Nonstick cooking spray

30 grams butter

30 millilitres fresh lemon juice

1 garlic clove, grated

6 millilitres Worcestershire sauce

- 1 SEASON** the salmon to taste with salt and pepper.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 3 SPRAY** the *preheated* air fryer baskets with cooking spray and place the fish inside.
- 4 SELECT** *Seafood* and press *Start/Pause*.
- 5 COMBINE** the butter, lemon juice, garlic, and Worcestershire sauce in a small sauce pan and melt on low heat, about 1 minute.
- 6 SERVE** the salmon fillets with rice and top with the lemon butter sauce.



Cajun-Style Shrimp

YIELDS 2-3 SERVINGS

PREP TIME: 3 min

COOK TIME: 5 min

6 grams salt
2 grams smoked paprika
2 grams garlic powder
2 grams Italian seasoning
2 grams chili powder
1 gram onion powder
1 gram cayenne pepper
1 gram black pepper
1 gram dried thyme
454 grams large shrimp, peeled & deveined
30 millilitres olive oil
Lime wedges, for serving

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 190°C, and press *Start/Pause*.
- 2 COMBINE** all the seasonings together in a large bowl. Set aside
- 3 TOSS** the shrimp with olive oil until the shrimp is evenly coated.
- 4 SPRINKLE** the seasoning mix onto the shrimp and toss until well coated.
- 5 PLACE** the shrimp into the *preheated* air fryer.
- 6 SELECT** *Shrimp*, adjust time to 5 minutes, and press *Start/Pause*.
- 7 SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 8 SERVE** with lime wedges.



Crab Cakes

YIELDS 4 CRAB CAKES

PREP TIME: 35 min

COOK TIME: 8 min

RÉMOULADE

55 grams mayonnaise
15 grams capers, washed & drained
5 grams sweet pickles, minced
5 grams red onion, finely diced
8 millilitres lemon juice
8 grams Dijon mustard
Salt & pepper, to taste

CRAB CAKES

1 large egg, beaten
17 grams mayonnaise
11 gram Dijon mustard
5 millilitres Worcestershire sauce
2 grams Old Bay seasoning
2 grams salt
A pinch white pepper
A pinch cayenne pepper
26 grams celery, finely diced
45 grams red bell pepper, finely diced
8 grams fresh parsley, finely chopped
227 grams lump crab meat
28 grams panko breadcrumbs
Nonstick cooking spray

- 1 **MIX** together rémoulade ingredients until everything is well incorporated. Set aside.
- 2 **WHISK** together the egg, mayonnaise, mustard, Worcestershire, Old Bay, salt, white pepper, cayenne pepper, celery, bell pepper, and parsley.
- 3 **GENTLY FLAKE** the crab meat into the egg mixture and fold together until well mixed.
- 4 **SPRINKLE** the breadcrumbs over the crab mixture and fold gently until breadcrumbs are well incorporated.
- 5 **FORM** the crab mixture into 4 cake patties and chill in the fridge for 30 minutes.
- 6 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 7 **LINE** the *preheated* cooking baskets with a sheet of baking paper. Spray the crab cakes with cooking spray and lay them gently onto the paper.
- 8 **COOK** the crab cakes at 205°C for 8 minutes until golden brown.
- 9 **FLIP** the crab cakes halfway through cooking.
- 10 **SERVE** with the rémoulade.



Crispy Tofu

YIELDS 2 SERVINGS

PREP TIME: 15 min

COOK TIME: 18 min

225 grams firm tofu, cut into
25-mm cubes

30 millilitres soy sauce

10 millilitres rice vinegar

10 millilitres sesame oil

40 grams cornstarch

- 1 TOSS** the tofu, soy sauce, rice vinegar, and sesame oil together in a shallow bowl. Allow to marinate for 10 minutes.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 190°C, and press *Start/Pause*.
- 3 DRAIN** the tofu of the marinade and then toss the tofu in cornstarch until evenly coated.
- 4 PLACE** the tofu into the *preheated* air fryer.
- 5 SELECT** *Shrimp*, adjust the time to 18 minutes, and press *Start/Pause*.
- 6 SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).



Eggplant Schnitzel

YIELDS 2 SERVINGS

PREP TIME: 8 min

COOK TIME: 8 min

1 egg, beaten

15 millilitres milk

112 grams Italian style
breadcrumbs

3 grams salt

1 gram black pepper

1 Japanese eggplant, cut into 13-
mm thick slices

60 grams all-purpose flour

Olive oil, for brushing

- 1 WHISK** together the egg and milk in a shallow dish. Combine the panko breadcrumbs, salt, and pepper in a separate dish.
- 2 CUT** the eggplant into 13-mm thick slices.
- 3 COAT** the eggplant slices with flour, then dip in egg, and roll in breadcrumbs. Dip in egg and breadcrumbs again.
- 4 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 5 BRUSH** each side of the eggplant slices with olive oil.
- 6 PLACE** the breaded eggplant into the *preheated* air fryer in a single layer and cook at 205°C for 8 minutes. You may need to work in batches.
- 7 FLIP** the eggplant halfway through cooking.



Grilled Cheese

YIELDS 2 SERVINGS

PREP TIME: 5 min

COOK TIME: 8 min

43 grams butter, melted

4 slices white bread

57 grams sharp cheddar cheese,
shredded, divided

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 2 BRUSH** butter on each side of the bread slices.
- 3 SPLIT** the cheese evenly on 2 slices of bread and top with remaining slices to make 2 sandwiches.
- 4 PLACE** the grilled cheese sandwiches in the *preheated* air fryer.
- 5 SELECT** *Bread* and press *Start/Pause*.
- 6 CUT** diagonally and serve.



Cajun Chicken Tenders

YIELDS 2-4 SERVINGS

PREP TIME: 5 hrs 15 min

COOK TIME: 10 min

454 grams chicken tenderloins
355 millilitres buttermilk
10 millilitres Louisiana hot sauce
180 grams all-purpose flour
15 grams salt
4 grams black pepper
7 grams garlic powder
5 grams onion powder
5 grams paprika
3 grams ground mustard
2 grams cayenne pepper
12 grams cornstarch
Nonstick cooking spray

- 1 MARINATE** chicken tenders in buttermilk and hot sauce for 4 hours or overnight.
- 2 ADD** all the remaining ingredients in a large bowl and mix well.
- 3 DREDGE** the marinated chicken tenders in the breading mixture and shake off any excess.
- 4 MIX** $\frac{1}{2}$ of the marinade into the seasoned flour and mix well. This will create little flakes.
- 5 ALLOW** the chicken to sit out for an hour until the coating gets tacky and dredge the tenders back in the flour. Set aside.
- 6 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 7 SPRAY** a liberal coating of cooking spray on each side of the chicken tenders and place in the *preheated* air fryer.
- 8 COOK** the tenders at 205°C for 10 minutes, until golden brown and crispy.



Stromboli

YIELDS 4-5 SERVINGS

PREP TIME: 35 min

COOK TIME: 20 min

283 grams pizza dough,
refrigerated

All-purpose flour, for dusting

8 slices ham, cooked

3 slices provolone cheese

3 slices mozzarella cheese

50 grams roasted red bell peppers,
chopped

1 gram Italian seasoning

1 egg, beaten

15 millilitres milk

1 gram salt

1 gram dried oregano

1 gram garlic powder

1 gram black pepper

- 1 ALLOW** the dough to rest at room temperature for 30 minutes.
- 2 DUST** the dough with flour and roll the dough out to 6-mm thickness.
- 3 LAYER** the ham, cheeses, peppers, and Italian seasoning on half of the dough. Fold over to seal.
- 4 MIX** the egg and milk together. Brush the top of the dough with egg wash.
- 5 SPRINKLE** salt, oregano, garlic powder, and pepper over the top. Set aside.
- 6 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 7 PLACE** the stromboli into the *preheated* air fryer.
- 8 COOK** at 175°C for 20 minutes. Flip the stromboli every 5 minutes during cooking.



Crispy “Fried” Fish Nuggets

YIELDS 4 SERVINGS

PREP TIME: 6 min

COOK TIME: 6 min

454 grams whitefish, or other mild fish, cut into 38 x 13-mm long strips

30 grams all-purpose flour

7 grams Old Bay seasoning

2 eggs, beaten

180 grams panko breadcrumbs

Nonstick cooking spray

Tartar sauce, for servings

- CUT** fish into 38 x 13-mm long strips.
- MIX** together the flour and Old Bay seasoning in a bowl.
- COAT** each piece of fish with the seasoned flour, then dip in beaten eggs, and roll in breadcrumbs.
- SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- SPRAY** the coated fish on both sides with cooking spray and place into the *preheated* air fryer.
- SELECT** *Frozen Foods*, adjust time to 6 minutes, and press *Start/Pause*.
- SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- SERVE** with tartar sauce.



Fiesta Mini Pizzas

YIELDS 1 SERVING

PREP TIME: 3 min

COOK TIME: 10 min

1 pre-made pizza crust (178 mm)

Olive oil, for brushing

57 grams salsa

85 grams Mexican cheese blend,
shredded

20 grams frozen corn, thawed

30 grams cooked black beans

8 grams frozen peas, thawed

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 2 BRUSH** the top of the pizza crust with olive oil.
- 3 PLACE** the pizza crust in the *preheated* air fryer, and cook for 10 minutes at 160°C.
- 4 ADD** the salsa, cheese, corn, black beans, and peas 5 minutes before cooking is finished.



Pepperoni Mini Pizzas

YIELDS 1 SERVING

PREP TIME: 3 min

COOK TIME: 10 min

1 pre-made pizza crust (178 mm)

Olive oil, for brushing

60 grams marinara sauce

5-6 slices pepperoni

85 grams mozzarella cheese,
shredded

25 grams Parmesan cheese

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 2 BRUSH** the top of the pizza crust with olive oil.
- 3 PLACE** the pizza crust in the *preheated* air fryer, and cook for 10 minutes at 160°C.
- 4 ADD** the marinara sauce, pepperoni slices, mozzarella, and Parmesan 5 minutes before cooking is finished.



Cheeseburger Sliders

YIELDS 4 SERVINGS

PREP TIME: 1 hr 5 min

COOK TIME: 8 min

454 grams ground beef (80/20)
 3 grams salt
 1 gram black pepper
 6 millilitres Worcestershire sauce
 5 grams Dijon mustard
 1 small onion, grated
 1 egg, beaten
 40 millilitres olive oil
 4 slices cheddar cheese
 Slider buns, for serving

- 1 **MIX** together the ground beef, salt, black pepper, Worcestershire sauce, Dijon mustard, grated onion, and egg until well combined.
- 2 **FORM** the beef into 4 even patties and chill in the fridge for 1 hour.
- 3 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 **RUB** the patties with olive oil and place the burgers into the preheated air.
- 5 **SELECT** *Steak*, adjust the time to 8 minutes, and press *Start/Pause*.
- 6 **FLIP** the burgers halfway through cooking to ensure even browning.
- 7 **ADD** the slices of cheddar cheese to each of the burgers with 1 minute of cooking left.
- 8 **SERVE** on mini slider buns.



Turkey Burgers with Asian Slaw

YIELDS 4 SERVINGS

PREP TIME: 35 min

COOK TIME: 10 min

ASIAN SLAW

175 grams cabbage, shredded
 ¼ small red onion, thinly sliced
 ½ carrot, grated
 2 green onions, thinly sliced
 2 grams cilantro, chopped
 30 millilitres rice wine vinegar
 30 millilitres soy sauce
 28 grams brown sugar
 15 millilitres sesame oil
 14 grams mayonnaise
 Salt & pepper, to taste

PATTY

454 grams ground turkey (85/15)
 2 garlic cloves, minced
 25-mm piece ginger, grated
 2 green onions, chopped
 32 grams hoisin
 15 millilitres soy sauce
 10 grams sambal oelek
 3 grams salt
 1 gram black pepper
 90 grams panko breadcrumbs

ASIAN SLAW

- MIX** together the cabbage, onion, carrots, green onions, and cilantro in a large bowl.
- WHISK** together the vinegar, soy sauce, brown sugar, sesame oil, mayonnaise, salt, and pepper in a small bowl.
- TOSS** the vegetables with the vinegar dressing and let the Asian slaw marinate for 30 minutes.

PATTY

- MIX** all of the patty ingredients together in a large bowl until combined.
- FORM** the turkey mixture into 4 patties and set in the fridge to cool.
- SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- PLACE** the turkey patties in the *preheated* air fryer.
- COOK** for 10 minutes at 205°C.
- SERVE** on buns with Asian slaw.



Appetizers



Prosciutto-Wrapped Asparagus

YIELDS 3 SERVINGS

PREP TIME: 5 min
COOK TIME: 10 min

12 spears asparagus
12 millilitres olive oil
Salt & pepper, to taste
12 slices prosciutto

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 2 CUT** off the woody ends of the asparagus spears and discard.
- 3 DRIZZLE AND COAT** the asparagus spears with oil. Season with salt and pepper.
- 4 WRAP** 1 slice of prosciutto around each asparagus spear, top to bottom, and place into the *preheated* air fryer.
- 5 SELECT** *Vegetables*, set time for 10 minutes, and press *Start/Pause*.



Dry Rubbed Chicken Wings

YIELDS 4 SERVINGS

PREP TIME: 5 min

COOK TIME: 30 min

9 grams granulated garlic

1 chicken bouillon cube, reduced sodium

5 grams salt

3 grams black pepper

1 gram smoked paprika

1 gram cayenne pepper

3 grams Old Bay seasoning, less sodium

3 grams onion powder

1 gram dried oregano

453 grams chicken wings

Nonstick cooking spray

Ranch, for serving

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 2 COMBINE** seasonings in a bowl and mix well.
- 3 SEASON** the chicken wings with half of the seasoning blend and spray liberally with cooking spray.
- 4 PLACE** the chicken wings into the *preheated* air fryer.
- 5 SELECT** *Chicken*, adjust time to 30 minutes, and press *Start/Pause*.
- 6 SHAKE** the baskets halfway through cooking.
- 7 TRANSFER** the wings into a bowl and sprinkle with the other half of the seasoning until they are well coated.
- 8 SERVE** with a side of ranch.



Mongolian Chicken Wings

YIELDS 2-4 SERVINGS

PREP TIME: 15 min

COOK TIME: 25 min

680 grams chicken wings
30 millilitres vegetable oil
Salt & pepper, to taste
60 millilitres low-sodium soy sauce
85 grams honey
20 millilitres rice wine vinegar
15 grams Sriracha
3 garlic cloves, minced
4 grams fresh ginger, grated
1 green onion, chopped, for garnish

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 2 TOSS** chicken wings, oil, salt, and pepper together until well coated.
- 3 PLACE** coated chicken wings into the *preheated* air fryer.
- 4 SELECT** *Chicken* and press *Start/Pause*.
- 5 COMBINE** soy sauce, honey, rice wine vinegar, Sriracha, garlic, and ginger in a saucepan.
- 6 BRING** to a simmer until the flavors meld and the glaze reduces slightly, about 10 minutes.
- 7 TRANSFER** wings, after 20 minutes, into a large bowl and toss with the glaze.
- 8 RETURN** wings to the air fryer baskets and finish cooking for the remaining 5 minutes.
- 9 GARNISH** with green onions and serve.



Honey-Sriracha Wings

YIELDS 2-4 SERVINGS

PREP TIME: 5 min

COOK TIME: 30 min

2 grams smoked paprika

2 grams garlic powder

2 grams onion powder

2 grams salt

2 grams black pepper

25 grams cornstarch

453 grams chicken wings

Nonstick cooking spray

90 grams honey

100 grams Sriracha

15 millilitres rice wine vinegar

5 millilitres sesame oil

- 1 SELECT** *Preheat*, adjust to 195°C, and press *Start/Pause*.
- 2 MIX** together the smoked paprika, garlic powder, onion powder, salt, black pepper, and cornstarch.
- 3 TOSS** the wings in the seasoned cornstarch until all the wings are evenly coated.
- 4 SPRAY** the wings with cooking spray and mix around until all the wings are coated with oil.
- 5 PLACE** the wings in the *preheated* air fryer.
- 6 SELECT** *Chicken*, adjust time to 30 minutes, and press *Start/Pause*.
- 7 SHAKE** the baskets halfway through cooking.
- 8 WHISK** together the honey, Sriracha, rice wine vinegar, and sesame oil in a large bowl.
- 9 TOSS** the cooked wings in the sauce until they are well coated and serve.



Garlic Parmesan Chicken Wings

YIELDS 3 SERVINGS

PREP TIME: 5 min

COOK TIME: 25 min

25 grams cornstarch
20 grams Parmesan, grated
9 grams garlic powder
Salt & pepper, to taste
680 grams chicken wings
Nonstick cooking spray

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 2 COMBINE** the cornstarch, Parmesan, garlic powder, salt, and pepper in a bowl.
- 3 TOSS** the chicken wings into the seasoning and dredge until the wings are well coated.
- 4 SPRAY** the air fryer baskets with cooking spray and add the wings, spraying the top of the chicken wings as well.
- 5 SELECT** *Chicken* and press *Start/Pause*. Make sure to shake the baskets halfway through cooking.
- 6 SPRINKLE** with the leftover Parmesan mix and serve.



Jerk Chicken Wings

YIELDS 2-3 SERVINGS

PREP TIME: 5 min

COOK TIME: 25 min

1 gram ground thyme
1 gram dried rosemary
2 grams allspice
4 grams ground ginger
3 grams garlic powder
2 grams onion powder
1 gram cinnamon
2 grams paprika
2 grams chili powder
1 gram nutmeg
Salt, to taste
30 millilitres vegetable oil
0.5 - 1 kg chicken wings
1 lime, juiced

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press Start/Pause.
- 2 **COMBINE** all spices and oil together in a bowl to make a marinade.
- 3 **TOSS** the chicken wings in the marinade until wings are well coated.
- 4 **PLACE** the chicken wings into the *preheated* air fryer.
- 5 **SELECT** Chicken and press Start/Pause.
- 6 **SHAKE** the baskets halfway through cooking.
- 7 **REMOVE** the wings and place on a serving platter.
- 8 **SQUEEZE** fresh lime juice over wings and serve.



Homemade Tortilla Chips

YIELDS 2-3 SERVINGS

PREP TIME: 2 min

COOK TIME: 8 min

3 corn tortillas (152-mm), cut into 8 pieces each

20 millilitres olive oil

2 grams salt

Salsa, for serving

- 1 CUT** the tortillas in half, then each half into quarters, making a total of 8 pieces per tortilla.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 3 TOSS** the tortillas in the olive oil and salt until all the chips are well coated.
- 4 PLACE** the tortillas chips in the *preheated* air fryer and cook for 8 minutes at 150°C.
- 5 SHAKE** the baskets halfway through cooking.
- 6 SERVE** with salsa.



Pigs in a Blanket

YIELDS 4 SERVINGS

PREP TIME: 5 min

COOK TIME: 10 min

½ sheet puff pastry, thawed
16 cocktail-size smoked link
sausages
15 millilitres milk

- 1 SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 CUT** the puff pastry into 64 x 38-mm strips.
- 3 PLACE** a cocktail sausage on one end of the puff pastry and wrap the dough around the sausage, sealing the dough together with some water.
- 4 BRUSH** the upside (seam-side down) of the wrapped sausages with milk and place in the *preheated* air fryer.
- 5 COOK** at 205°C for 10 minutes, or until golden brown.



Sausage-Stuffed Mushrooms

YIELDS 3 SERVINGS

PREP TIME: 5 min

COOK TIME: 23 min

6 extra-large crimini mushrooms
 45 millilitres olive oil, divided
 ½ large onion, diced
 1 garlic clove, minced
 113 grams sweet Italian sausage, casing removed
 14 grams Italian style breadcrumbs
 58 grams mozzarella cheese, shredded, plus more for topping
 20 grams Parmesan cheese, grated
 4 grams parsley, freshly chopped
 Salt & pepper, to taste

- 1 **REMOVE** the mushroom stems from the caps. Mince the stems and set aside.
- 2 **SPOON** out the insides of the mushroom caps to create more room for the stuffing. Set aside.
- 3 **HEAT** a pan on medium-high heat and allow to heat up.
- 4 **ADD** 20 millilitres olive oil, minced mushrooms stems, and diced onions. Cook for 5 minutes.
- 5 **ADD** the garlic and cook for 1 minute.
- 6 **ADD** in the Italian sausage and cook until brown, about 5 minutes. Set aside.
- 7 **MIX** the sausage with the breadcrumbs, mozzarella, Parmesan, and parsley.
- 8 **SEASON** to taste with salt and pepper.
- 9 **STUFF** the mushrooms until full and top with more mozzarella cheese.
- 10 **DRIZZLE** the rest of the oil on the mushrooms.
- 11 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and allow to heat up.
- 12 **PLACE** the stuffed mushrooms into the *preheated* air fryer.
- 13 **COOK** the mushrooms at 160°C for 12 minutes until cheese is golden brown and bubbly.



"Fried" Mozzarella Bites

YIELDS 3 SERVINGS

PREP TIME: 10 min

COOK TIME: 8 min

6 pieces string cheese
16 grams all-purpose flour
3 grams cornstarch
3 grams salt
1 gram black pepper
2 eggs, beaten
15 millilitres milk
50 grams panko breadcrumbs
2 grams dried parsley flakes
Nonstick cooking spray
Marinara sauce or ranch, for serving

- 1 **CUT** the string cheese into thirds, making 18 pieces.
- 2 **MIX** together the flour, cornstarch, salt, and pepper in a bowl. Whisk together the eggs and milk in a separate bowl. Combine the panko breadcrumbs and parsley flakes in an additional bowl.
- 3 **COAT** each piece of cheese with flour, then dip in egg, and then roll in breadcrumbs. Dip in egg and breadcrumbs again.
- 4 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 5 **SET** the mozzarella bites in the freezer while the air fryer is preheating.
- 6 **PLACE** the coated mozzarella bites into the *preheated* air fryer and spray liberally with cooking spray.
- 7 **SELECT** *Frozen Foods*, set time for 8 minutes, and press *Start/Pause*.
- 8 **SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 9 **SERVE** with a side of your favorite marinara sauce, or even better, ranch.



"Fried" Pickles

YIELDS 4 SERVINGS

PREP TIME: 10 min

COOK TIME: 8 min

4 large dill pickles
60 grams all-purpose flour
2 eggs, beaten
25 grams breadcrumbs
2 grams paprika
1 gram cayenne pepper
Nonstick cooking spray
Salt & pepper, to taste

- 1 DRY** the dill pickles very well with a clean kitchen towel and cut into spears.
- 2 SET UP** a dredging station using 3 shallow bowls. Fill the first shallow dish with flour. Beat the egg in the second dish. Then combine the breadcrumbs and spices until well incorporated in the last dish.
- 3 SELECT** Preheat on the Cosori Air Fryer, adjust to 180°C, and press *Start/Pause*.
- 4 COAT** the pickles by dredging them first in the flour, then the egg, and then the breadcrumbs, pressing the crumbs on gently with your hands. Set the coated pickles on a tray and spray them on all sides with cooking spray.
- 5 ADD** the pickles to the *preheated* air fryer and cook at 180°C for 10 minutes, turning them over halfway through cooking and spraying lightly again, if necessary.
- 6 SERVE** with your favorite dipping sauce.



Bacon-Wrapped Stuffed Jalapeños YIELDS 2 SERVINGS

PREP TIME: 10 min

COOK TIME: 16 min

6 medium jalapeños, halved
lengthwise & deseeded

112 grams ground pork

57 grams cheddar cheese

Salt & pepper, to taste

6 strips bacon, halved

- CUT** the jalapeños in half, lengthwise, and remove all seeds. Set aside.
- COMBINE** ground pork, cheddar, salt, and pepper in a bowl and mix until well combined.
- SPOON** about 20 millilitres of pork mixture into each jalapeño half.
- PUT** the jalapeño halves back together and wrap each jalapeño with bacon.
- SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- PLACE** the bacon-wrapped jalapeños into the *preheated* air fryer.
- SELECT** *Bacon*, adjust time to 16 minutes, and press *Start/Pause*.
- SERVE** with your favorite dipping sauce.



Bacon-Wrapped Shrimp

YIELDS 4-5 SERVINGS

PREP TIME: 5 min

COOK TIME: 16 min

16 jumbo shrimp, peeled & deveined
3 grams garlic powder
2 grams paprika
2 grams onion powder
1 gram ground black pepper
8 strips bacon, sliced lengthwise

- 1 PLACE** the jumbo shrimp in a bowl and season with spices.
- 2 WRAP** the bacon around the shrimp, starting at the top and finishing at the tail, and secure them with toothpicks.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 4 ADD** half the shrimp to the *preheated* air fryer.
- 5 SELECT** *Bacon* and press *Start/Pause*. When cooking finishes, set aside.
- 6 REPEAT** with the other batch of shrimp.
- 7 DRAIN** any excess grease on a paper towel and serve.



Coconut Shrimp

YIELDS 3 SERVINGS

PREP TIME: 8 min

COOK TIME: 8 min

30 grams all-purpose flour
5 grams salt, divided
1 gram black pepper, divided
1 gram garlic powder, divided
2 grams paprika, divided
2 large eggs, beaten
15 millilitres milk
28 grams panko breadcrumbs
40 grams unsweetened flaked coconut
227 grams large shrimp, peeled (tails left on) & deveined
Nonstick cooking spray

- 1 MIX** together the flour and half of the seasonings and spices in one bowl. Whisk together the eggs and milk in a separate bowl.
- 2 COMBINE** the panko breadcrumbs, coconut, and the other half of the seasonings and spices in an additional bowl.
- 3 COAT** each shrimp with flour, then dip in egg, and then roll in breadcrumbs and coconut. Dip in egg and crumbs again. Set aside.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 5 ADD** the shrimp evenly into the *preheated* air fryer and spray with nonstick cooking spray.
- 6 SELECT** *Frozen Foods*, adjust time to 8 minutes, and press *Start/Pause*.
- 7 FLIP** the shrimp halfway through cooking (the Shake Reminder function will let you know when!).



Scotch Egg

YIELDS 4 SERVINGS

PREP TIME: 10 min

COOK TIME: 15 min

283 grams ground pork sausage
2 grams garlic powder
1 gram onion powder
1 gram dried sage
2 grams salt
1 gram black pepper
4 eggs, medium boiled, peeled
60 grams all-purpose flour
1 egg, beaten
40 grams Italian style breadcrumbs
Nonstick cooking spray

- 1 MIX** together the sausage, garlic powder, onion powder, sage, salt, and pepper. Divide into four balls.
- 2 WRAP** the sausage around each of the peeled medium boiled eggs until the egg is fully covered.
- 3 COAT** each sausage-covered egg with flour, then dip in beaten egg, and roll in breadcrumbs. Dip in the egg and breadcrumbs again.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 5 SPRAY** the scotch eggs liberally with cooking spray.
- 6 PLACE** the scotch eggs in the *preheated* air fryer.
- 7 SELECT** *Frozen Foods*, adjust time to 15 minutes, and press *Start/Pause*. Make sure to flip the eggs halfway through cooking (the Shake Reminder function will let you know when!).



Garlic & Herb Chicken Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 1 hr 5 min

COOK TIME: 10 min

60 millilitres olive oil
3 garlic cloves, grated
2 grams dried oregano
1 gram dried thyme
2 grams salt
1 gram black pepper
1 lemon, juiced
454 grams chicken thighs,
boneless, skinless, cut into
38-mm pieces
2 wooden skewers, halved

- 1 MIX** together the olive oil, garlic, oregano, thyme, salt, black pepper, and lemon juice together in a large bowl.
- 2 ADD** the chicken to the marinade and marinate for 1 hour.
- 3 SELECT** *Preheat*, adjust to 195°C, and press *Start/Pause*.
- 4 CUT** the marinated chicken into 38-mm pieces and skewer them onto the halved skewers.
- 5 PLACE** the skewers in the *preheated* air fryer.
- 6 SELECT** *Chicken*, set time for 10 minutes, and press *Start/Pause*.



Yogurt Chicken Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 4 hrs 10 min

COOK TIME: 10 min

123 grams plain whole milk Greek yogurt

20 millilitres olive oil

2 grams paprika

1 gram cumin

1 gram crushed red pepper

1 lemon, juiced & zested

5 grams salt

1 gram freshly ground black pepper

4 garlic cloves, minced

454 grams chicken thighs, boneless, skinless, cut into 38-mm pieces

2 wooden skewers, halved

Nonstick cooking spray

- 1 **MIX** together the yogurt, olive oil, paprika, cumin, red pepper, lemon juice, lemon zest, salt, pepper, and garlic in a large bowl.
- 2 **ADD** the chicken to the marinade and marinate in the fridge for at least 4 hours.
- 3 **SELECT** *Preheat* and press *Start/Pause*.
- 4 **CUT** the marinated chicken thighs into 38-mm pieces and skewer them onto the halved skewers.
- 5 **PLACE** skewers into the *preheated* air fryer and spray with cooking spray.
- 6 **COOK** at 205°C for 10 minutes.



Korean-Style Beef Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 1 hr 5 min

COOK TIME: 6 min

20 grams ssamjang

20 grams gochujang

15 millilitres soy sauce

15 millilitres sesame oil

15 millilitres honey

5 millilitres rice wine vinegar

454 grams beef flap meat, cut into
38-mm pieces

2 wooden skewers, halved

- 1 MIX** the ssamjang, gochujang, soy sauce, sesame oil, honey, and vinegar in a bowl.
- 2 TOSS** the cut beef into the marinade and marinate for 1 hour.
- 3 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 SKEWER** the pieces of beef onto the halved skewers and place the skewers into the *preheated* air fryer.
- 5 SELECT** *Steak* and press *Start/Pause*.



Teriyaki Pork Skewers

YIELDS 2-4 SERVINGS

PREP TIME: 35 min

COOK TIME: 8 min

8 grams cornstarch

118 millilitres water

60 millilitres soy sauce

55 grams light brown sugar, lightly packed

1 garlic clove, minced

2 grams grated ginger

Black pepper, to taste

454 grams pork loin chop, cut into 38-mm cubes

2 wood skewers, halved

Nonstick cooking spray

Salt & pepper, to taste

- 1 **WHISK** the cornstarch and water together.
- 2 **COMBINE** the cornstarch slurry, soy sauce, brown sugar, garlic, and ginger in a small saucepan. Cook the sauce on high heat until it boils and thickens, about 5 minutes.
- 3 **SEASON** the sauce to taste with black pepper and allow to cool.
- 4 **SKEWER** the pork evenly between the wooden skewers.
- 5 **MARINATE** the skewered pork in some of the teriyaki sauce for 30 minutes.
- 6 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 7 **PLACE** the skewers in the *preheated* air fryer and spray with cooking spray.
- 8 **SELECT** *Steak*, adjust to 8 minutes, and press *Start/Pause*.
- 9 **BRUSH** the skewers with the teriyaki sauce every 2 minutes during cooking.
- 10 **SEASON** to taste with salt and pepper, and serve.



Lamb Shawarma Skewers

YIELDS 2 SERVINGS

PREP TIME: 12 min

COOK TIME: 8 min

340 grams ground lamb

2 grams cumin

2 grams paprika

3 grams garlic powder

2 grams onion powder

1 gram cinnamon

1 gram turmeric

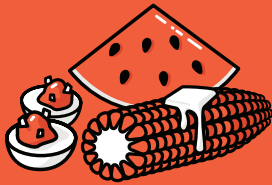
1 gram fennel seeds

1 gram ground coriander seed

3 grams salt

4 bamboo skewers (229-mm)

- 1 COMBINE** all ingredients in a bowl and mix well.
- 2 SKEWER** 85 grams of meat onto each stick, then place in the fridge for 10 minutes.
- 3 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 4 PLACE** skewers into the *preheated* air fryer, select *Steak*, adjust time to 8 minutes, and press *Start/Pause*.
- 5 SERVE** with lemon yogurt dressing or by itself.



Sides



Homemade French Fries

YIELDS 4 SERVINGS

PREP TIME: 30 min

COOK TIME: 28 min

2 russet potatoes, cut into
76 x 25-mm strips

1 L cold water, for soaking potatoes
15 millilitres oil

3 grams garlic powder

2 grams paprika

Salt & pepper, to taste

Ketchup or ranch, for serving

- 1 CUT** the potatoes into 76 x 25-mm strips and soak in the water for 15 minutes.
- 2 DRAIN** the potatoes, rinse with cold water, and pat dry with paper towels.
- 3 ADD** oil and spices to the potatoes, tossing until they are coated evenly.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 5 ADD** the potatoes to the *preheated* air fryer.
- 6 SELECT** *French Fries*, adjust the time to 28 minutes, and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 7 REMOVE** the baskets from the air fryer when done cooking, and season the fries with salt and pepper.
- 8 SERVE** with ketchup or ranch.



Sweet Potato Fries

YIELDS 4 SERVINGS

PREP TIME: 5 min

COOK TIME: 10 min

2 large sweet potatoes, cut into
25-mm thick strips

15 millilitres oil

10 grams salt

2 grams black pepper

2 grams paprika

2 grams garlic powder

2 grams onion powder

- 1 CUT** the sweet potatoes into 25-mm thick strips.
- 2 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 3 ADD** the cut sweet potatoes to a large bowl and toss with the oil until the sweet potatoes are all coated evenly.
- 4 SPRINKLE** in the salt, black pepper, paprika, garlic powder, and onion powder. Mix well.
- 5 PLACE** fries in the *preheated* baskets and cook for 10 minutes at 205°C. Make sure to shake the baskets halfway through cooking.



Cajun French Fries

YIELDS 4 SERVINGS

PREP TIME: 30 min

COOK TIME: 28 min

2 russet potatoes, peeled & cut into

76 x 25-mm strips

1 L cold water

15 millilitres oil

7 grams Cajun seasoning

1 gram cayenne pepper

Ketchup or ranch, for serving

- 1 CUT** the potatoes into 76 x 25-mm strips and soak them in the water for 15 minutes.
- 2 DRAIN** them, rinse with cold water, and pat dry with paper towels.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 4 ADD** oil to the potato slices, and toss until they are coated evenly.
- 5 ADD** the potatoes to the *preheated* air fryer.
- 6 SELECT** *French Fries*, change the time to 28 minutes, and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 7 REMOVE** the baskets from the air fryer when done cooking, and season the fries with the Cajun seasoning and cayenne pepper.
- 8 SERVE** with ketchup or ranch.



Zucchini Fries

YIELDS 4 SERVINGS

PREP TIME: 10 min

COOK TIME: 8 min

2 medium zucchini, cut into 19-mm thick strips
60 grams all-purpose flour
12 grams salt
2 grams black pepper
2 eggs, beaten
15 millilitres milk
84 grams Italian seasoned panko breadcrumbs
25 grams Parmesan cheese, grated
Nonstick cooking spray
Ranch, for serving

- CUT** the zucchini into 19-mm thick strips.
- MIX** together the flour, salt, and pepper in a dish. Whisk together the eggs and milk in a separate dish. Combine the breadcrumbs and Parmesan cheese in another dish.
- COAT** each piece of zucchini with flour, then dip in egg, and roll in breadcrumbs. Set aside.
- SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- PLACE** the coated zucchini evenly into the *preheated* air fryer and spray with nonstick cooking spray.
- SELECT** *Frozen Foods*, adjust time to 8 minutes, and press *Start/Pause*.
- SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- SERVE** with a side of ranch.



Avocado Fries

YIELDS 2 SERVINGS

PREP TIME: 15 min

COOK TIME: 10 min

2 avocados, cut into 25-mm thick wedges

50 grams panko breadcrumbs

2 grams garlic powder

2 grams onion powder

1 gram smoked paprika

1 gram cayenne

Salt & pepper, to taste

60 grams all-purpose flour

2 eggs, beaten

Nonstick cooking spray

Ketchup or ranch, for serving

- CUT** the avocados into 25-mm thick wedges.
- COMBINE** the breadcrumbs, garlic powder, onion powder, smoked paprika, cayenne, salt, and pepper in a bowl.
- DREDGE** each avocado wedge in the flour, then dip in the beaten eggs, and roll in the breadcrumb mixture.
- SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- PLACE** avocado fries into the *preheated* air fryer baskets, spray with cooking spray, and cook at 205°C for 10 minutes.
- FLIP** the avocado fries halfway through cooking time and spray with more cooking spray.
- SERVE** with ketchup or ranch for dipping.



Greek Fries

YIELDS 4 SERVINGS

PREP TIME: 30 min

COOK TIME: 28 min

2 russet potatoes, cut into
76 x 13-mm strips

1 L cold water, for soaking potatoes

40 millilitres vegetable oil

3 grams garlic powder

2 grams paprika

56 grams feta cheese, crumbled

4 grams flat leaf parsley, chopped

3 grams fresh oregano

Salt & pepper, to taste

Lemon wedges, for serving

- 1 CUT** the potatoes into 76 x 13-mm strips and soak in the water for 15 minutes.
- 2 DRAIN** the potatoes, rinse with cold water, and pat dry with paper towels.
- 3 ADD** the oil, garlic powder, and paprika to the potatoes, tossing until they are coated evenly.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 5 ADD** the potatoes to the *preheated* air fryer.
- 6 SELECT** *French Fries*, adjust the time to 28 minutes, and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 7 REMOVE** the baskets from the air fryer when done cooking, and top the fries with feta cheese, parsley, oregano, salt, and pepper.
- 8 SERVE** with lemon wedges.



Potato Wedges

YIELDS 4 SERVINGS

PREP TIME: 3 min

COOK TIME: 20 min

2 large russet potatoes, rinsed &
cut into 102-mm long wedges

23 millilitres olive oil

3 grams garlic powder

1 gram onion powder

3 grams salt

1 gram black pepper

5 grams Parmesan cheese, grated

Ketchup or ranch, for serving

- 1 CUT** the potatoes into 102-mm long wedges.
- 2 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 3 COAT** the potatoes in olive oil and toss with the seasonings and Parmesan cheese until well coated.
- 4 ADD** the potatoes to the *preheated* air fryer.
- 5 SELECT** *French Fries*, set time to 20 minutes, and press *Start/Pause*.
- 6 SHAKE** the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 7 SERVE** with ketchup or ranch.



Potato Chips

YIELDS 4 SERVINGS

PREP TIME: 40 min

COOK TIME: 25 min

2 L water

15 grams salt

2 large russet potatoes, thinly sliced

20 millilitres olive oil

Salt & pepper, to taste

- 1 MIX** together the water and salt in a large bowl until all the salt dissolves.
- 2 THINLY SLICE** the potatoes. Using a mandolin is highly recommended (use a 1.5 mm blade).
- 3 SOAK** the potatoes in the salt water for 30 minutes.
- 4 DRAIN** the potatoes and pat them dry.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 165°C, and press *Start/Pause*.
- 6 COAT** the potato slices with olive oil.
- 7 LAYER** the oil-coated potatoes in the *preheated* air fryer.
- 8 COOK** the potatoes at 165°C for 25 minutes. Make sure to shake the baskets halfway through cooking.
- 9 SEASON** the potatoes with salt and pepper when done cooking.



Onion Rings

YIELDS 2 SERVINGS

PREP TIME: 10 min

COOK TIME: 20 min

1 small white onion, cut into 13-mm thick rounds & separated into rings

84 grams panko breadcrumbs

2 grams smoked paprika

5 grams salt

2 eggs

224 millilitres buttermilk

60 grams all-purpose flour

Nonstick cooking spray

- 1 SLICE** the onion into 13-mm thick rounds and separate the layers into rings.
- 2 COMBINE** the breadcrumbs, paprika, and salt in a bowl. Set aside.
- 3 WHISK** the eggs and buttermilk together until fully mixed.
- 4 DREDGE** each onion ring into the flour, then dip in the beaten eggs, and then the breadcrumb mixture.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 190°C, and press *Start/Pause*.
- 6 SPRAY** the onion rings liberally with cooking spray.
- 7 PLACE** onion rings in a single layer in the *preheated* air fryer baskets, and cook in batches at 190°C for 10 minutes until golden brown. Be sure to use cooking spray in between to make sure they are uniformly cooked.
- 8 SERVE** with your favorite dipping sauce.



Blooming Onion

YIELDS 3 SERVINGS

PREP TIME: 2 hrs 15 min

COOK TIME: 25 min

1 large onion
120 grams all-purpose flour
7 grams paprika
12 grams salt
7 grams garlic powder
3 grams chili powder
1 gram black pepper
1 gram dried oregano
295 millilitres water
56 grams Italian style breadcrumbs
Nonstick cooking spray

- 1 PEEL** onion and cut off the top. Place cut-side down onto a cutting board.
- 2 CUT** downward, from the centre outward, all the way to the cutting board. Repeat to make 8 evenly spaced cuts around the onion. Make sure your slit cuts through all of the layers, but leave the onion connected in the centre. Set aside.
- 3 COVER** the onion in ice water for at least 2 hours, then dry.
- 4 MIX** together the flour, paprika, salt, garlic powder, chili powder, black pepper, oregano, and water until it forms a batter.
- 5 SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 6 COAT** the onion with the batter, spreading out the layers and making sure every layer is covered with the batter. Then sprinkle the top and bottom of the onion with breadcrumbs.
- 7 SPRAY** the bottom of the air fryer with cooking spray and place the onion inside, cut-side up. Spray the upside of the onion liberally with cooking spray.
- 8 COOK** the onion at 205°C for 10 minutes, then cook for an additional 15 minutes at 175°C.



Hasselback Potatoes

YIELDS 4 SERVINGS

PREP TIME: 3 min

COOK TIME: 40 min

4 medium russet potatoes, washed
& scrubbed
30 millilitres olive oil
12 grams salt
1 gram black pepper
1 gram garlic powder
28 grams butter, melted
8 grams freshly chopped parsley,
for garnish

- 1 WASH AND SCRUB** the potatoes. Pat them dry with a paper towel.
- 2 CUT** slits, 6-mm apart, into the potato, stopping just before you cut all the way through, so that the slices stay connected by about 13-mm at the bottom of the potato.
- 3 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Pause*.
- 4 COVER** the potatoes with olive oil, and season evenly with the salt, black pepper, and garlic powder.
- 5 ADD** the potatoes into the *preheated* air fryer, and cook for 30 minutes at 175°C.
- 6 BRUSH** the melted butter onto the potatoes and cook for another 10 minutes at 175°C.
- 7 GARNISH** with freshly chopped parsley.



Roasted Potatoes

YIELDS 4 SERVINGS

PREP TIME: 3 min

COOK TIME: 20 min

227 grams small new potatoes,
cleaned & halved
30 millilitres olive oil
3 grams salt
1 gram black pepper
2 grams garlic powder
1 gram dried thyme
1 gram dried rosemary

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 195°C, and press *Start/Pause*.
- 2 COAT** the halved potatoes in olive oil and toss with the seasonings.
- 3 PLACE** the potatoes into the *preheated* air fryer.
- 4 SELECT** *French Fries*, set time for 20 minutes, and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).



Honey-Roasted Carrots

YIELDS 2-4 SERVINGS

PREP TIME: 5 min

COOK TIME: 12 min

454 grams heirloom rainbow
carrots, peeled & washed

15 millilitres olive oil

30 millilitres honey

2 sprigs fresh thyme

Salt & pepper, to taste

- 1 **PAT DRY** the carrots with a paper towel. Set aside.
- 2 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 3 **TOSS** the carrots in a bowl with olive oil, honey, thyme, salt, and pepper.
- 4 **ADD** the carrots to the *preheated* air fryer.
- 5 **SELECT** *Root Vegetables* and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 6 **SERVE** hot.



Roasted Garlic Broccoli

YIELDS 3 SERVINGS

PREP TIME: 3 min

COOK TIME: 10 min

1 large head broccoli, cut into florets

15 millilitres olive oil

3 grams garlic powder

3 grams salt

1 gram black pepper

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 2 **DRIZZLE** the broccoli with olive oil and toss together until evenly coated.
- 3 **TOSS** the broccoli with the seasonings.
- 4 **ADD** the broccoli to the *preheated* air fryer.
- 5 **SELECT** *Vegetables* and press *Start/Pause*.



Honey-Soy Carrots

YIELDS 4 SERVINGS

PREP TIME: 5 min

COOK TIME: 12 min

454 grams young carrots (152-mm), rinsed, scrubbed clean & patted dry

15 millilitres olive oil

5 millilitres honey

5 millilitres soy sauce

Salt & pepper, to taste

- 1 SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 COAT** the carrots in olive oil and toss in the honey and soy sauce
- 3 PLACE** the carrots in the *preheated* air fryer.
- 4 SELECT** *Root Vegetables* and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 5 SEASON** with salt and pepper when done cooking.



Roasted Cauliflower

YIELDS 2-3 SERVINGS

PREP TIME: 2 min

COOK TIME: 10 min

284 grams cauliflower florets

10 millilitres olive oil

3 grams salt

1 gram black pepper

- 1 SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 2 PLACE** the cauliflower florets into a bowl, drizzle with olive oil, and season with salt and pepper, tossing to coat the florets evenly.
- 3 ADD** the cauliflower into the *preheated* air fryer.
- 4 SELECT** *Vegetables*, then press *Start/Pause*.



Roasted Turmeric Cauliflower

YIELDS 2-3 SERVINGS

PREP TIME: 2 min

COOK TIME: 10 min

284 grams cauliflower florets

10 millilitres olive oil

2 grams turmeric powder

2 grams garlic powder

1 gram onion powder

3 grams salt

1 gram black pepper

- 1 **SELECT** Preheat on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 2 **PLACE** the cauliflower florets into a bowl and drizzle with olive oil until all the cauliflower is well coated.
- 3 **TOSS** the cauliflower with the seasonings.
- 4 **ADD** the cauliflower into the *preheated* air fryer.
- 5 **SELECT** *Vegetables*, then press *Start/Pause*.



Roasted Corn

YIELDS 2 SERVINGS

PREP TIME: 2 min

COOK TIME: 10 min

1 ear of corn, husks & silks
removed, cut in half
14 grams butter, melted
2 grams salt

- 1 SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 BRUSH** the melted butter all over the corn and season with salt.
- 3 PLACE** the corn in the *preheated* air fryer.
- 4 SELECT** *Root Vegetables*, adjust time to 10 minutes, and press *Start/Pause*.
- 5 FLIP** the corn halfway through cooking (the Shake Reminder function will let you know when!).



Roasted Butternut Squash

YIELDS 2-4 SERVINGS

PREP TIME: 10 min

COOK TIME: 12 min

1 butternut squash, peeled, seeded
& cut into 25-mm cubes

15 millilitres olive oil, plus more
for drizzling

1 gram thyme leaves

6 grams salt

1 gram black pepper

- 1 **SELECT** *Preheat* on the Cosori Air Fryer and press *Start/Pause*.
- 2 **COAT** the butternut squash cubes with olive oil and season with thyme, salt, and pepper.
- 3 **ADD** the seasoned squash to the *preheated* air fryer.
- 4 **SELECT** *Root Vegetables* and press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 5 **DRIZZLE** with olive oil when done cooking and serve.



Roasted Eggplant

YIELDS 1-2 SERVINGS

PREP TIME: 5 min

COOK TIME: 10 min

1 Japanese eggplant, peeled & cut
into 13-mm thick slices

30 millilitres olive oil

3 grams salt

2 grams garlic powder

1 gram black pepper

1 gram onion powder

1 gram ground cumin

- 1 SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 CUT** the peeled eggplant into 13-mm thick slices.
- 3 COMBINE** the oil and seasonings in a large bowl until well combined and toss the eggplant until all pieces are well coated.
- 4 PLACE** the eggplant into the *preheated* air fryer and cook at 205°C for 10 minutes.



Garlic Bread

YIELDS 4 SERVINGS

PREP TIME: 5 min

COOK TIME: 8 min

1 French baguette (305-mm), cut
lengthwise & widthwise
4 garlic cloves, minced
43 grams butter, room temperature
15 millilitres olive oil
10 grams Parmesan cheese, grated
8 grams parsley, freshly chopped

- 1 **SLICE** the baguette in half lengthwise, then each piece in half widthwise, creating four 152-mm long slices.
- 2 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 3 **COMBINE** garlic, butter, and olive oil together to form a paste.
- 4 **SPREAD** the paste evenly onto the bread and sprinkle with Parmesan cheese.
- 5 **PLACE** the bread into the *preheated* air fryer.
- 6 **SELECT** *Bread* and press *Start/Pause*.
- 7 **GARNISH** with freshly chopped parsley when done cooking.



Cheesy Cornbread Muffins

YIELDS 6 MUFFINS

PREP TIME: 8 min

COOK TIME: 15 min

60 grams all-purpose flour

79 grams cornmeal

38 grams white sugar

6 grams salt

7 grams baking powder

118 millilitres milk

45 grams butter, melted

1 egg

165 grams corn

3 scallions, chopped

120 grams cheddar cheese, grated

Nonstick cooking spray

- 1 COMBINE** flour, cornmeal, sugar, salt, and baking powder in a bowl. Mix together.
- 2 WHISK** together milk, butter, and egg until well combined.
- 3 MIX** dry ingredients into wet ingredients. Fold in corn, scallions, and grated cheddar cheese.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 5 GREASE** muffin cups with cooking spray and pour batter in until cups are $\frac{3}{4}$ full.
- 6 ADD** the muffins into the *preheated* air fryer.
- 7 SELECT** *Bread*, adjust time to 15 minutes, and press *Start/Pause*.
- 8 SERVE** muffins with more butter, or enjoy as is.



Cheddar Buttermilk Biscuits

YIELDS 4 BISCUITS

PREP TIME: 10 min

COOK TIME: 12 min

5 grams baking powder

5 grams kosher salt

4 grams sugar

1 gram baking soda

210 grams all-purpose flour, plus
more for surface

113 grams (1 stick) unsalted butter,
chilled, cut into 6-mm pieces

62 grams cheddar cheese, shredded

112 grams buttermilk, chilled

Butter, melted, for brushing

- 1 **SIFT** together the baking powder, salt, sugar, baking soda, and flour.
- 2 **CUT** in the chilled butter by using a pastry blender or food processor until it resembles coarse crumbs.
- 3 **MIX** in the cheddar cheese and buttermilk until it combines into dough. The dough should look dry.
- 4 **FORM** dough into a 13-mm thick square.
- 5 **SELECT** *Preheat*, adjust to 175°C, and press *Start/Pause*.
- 6 **CUT** biscuits using a round biscuit/cookie cutter.
- 7 **LINE** the *preheated* air fryer baskets with baking paper.
- 8 **BRUSH** top of the biscuits with melted butter and place atop the baking paper.
- 9 **COOK** the biscuits at 175°C for 12 minutes.



Brussel Sprouts with Pancetta

YIELDS 2-4 SERVINGS

PREP TIME: 5 min

COOK TIME: 8 min

284 grams brussel sprouts, halved

2 strips pancetta, diced

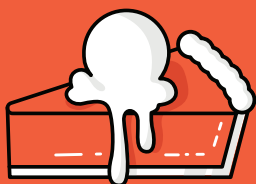
20 millilitres olive oil

2 grams garlic powder

Salt & pepper, to taste

5 grams Parmesan cheese, freshly
grated

- 1 **SELECT** Preheat on the Cosori Air Fryer and press *Start/Pause*.
- 2 **CUT** the stems off of the brussel sprouts, then cut in half.
- 3 **COMBINE** brussel sprout halves, diced pancetta, olive oil, garlic powder, salt, and pepper in a bowl and mix together.
- 4 **ADD** mixture to the *preheated* air fryer.
- 5 **SELECT** *Root Vegetables*, adjust time to 8 minutes, then press *Start/Pause*. Make sure to shake the baskets halfway through cooking (the Shake Reminder function will let you know when!).
- 6 **GRATE** Parmesan cheese for garnish, then serve.



Desserts



Cinnamon Rolls

YIELDS 8-10 CINNAMON ROLLS

PREP TIME: 1 hr 20 min

COOK TIME: 12 min

CREAM CHEESE FROSTING

60 grams cream cheese, room temperature

120 grams powdered sugar

114 grams unsalted butter, room temperature

3 millilitres vanilla extract

CINNAMON ROLLS

240 millilitres milk, warm

60 grams unsalted butter, melted

50 grams granulated sugar

½ packet active dry yeast

280 grams all-purpose flour, divided, plus more for dusting

2 grams baking powder

6 grams salt

Canola oil, for greasing the bowl

60 grams unsalted butter, softened

100 grams dark brown sugar

7 grams ground cinnamon

- 1 **MIX** all the frosting ingredients until there are no lumps. Set aside.
- 2 **COMBINE** the milk, butter, sugar, and yeast in a large bowl. Allow to bloom for 1 minute.
- 3 **FOLD** in the flour, baking powder, and salt until just combined. Then place dough into a large oiled bowl, cover with plastic wrap and place in a warm area to proof for 1 hour.
- 4 **KNEAD** the dough on a floured surface and roll out to a 6-mm thickness.
- 5 **COMBINE** the butter, dark brown sugar, and cinnamon in a small bowl, then spread the mixture on top of the dough.
- 6 **ROLL** the cinnamon rolls tightly, beginning at the long edge, until a log of dough has been formed.
- 7 **CUT** the dough into 25 to 38-mm thick slices, place onto a parchment paper-lined sheet pan, and cover with a towel for 30 minutes.
- 8 **SELECT** Preheat on the Cosori Air Fryer, adjust to 165°C, and press *Start/Pause*.
- 9 **PLACE** the cinnamon rolls on parchment paper, then place 4 rolls into the *preheated* air fryer. You will need to work in batches.
- 10 **COOK** 4 cinnamon rolls at 165°C for 12 minutes.
- 11 **REMOVE** the cinnamon rolls when done and spread the cream cheese frosting on top, then serve.



Chocolate Soufflé

YIELDS 2 SERVINGS

PREP TIME: 10 min

COOK TIME: 13 min

Butter, for greasing

Sugar, for coating

85 grams bittersweet chocolate,
chopped

28 grams unsalted butter

2 eggs, yolks separated from
whites

3 millilitres pure vanilla extract

18 grams all-purpose flour

36 grams sugar

Powdered sugar, for dusting

- 1 **GREASE** two 170 grams ramekins with butter. Sprinkle sugar into the ramekins, shaking to spread around, then dumping out the excess.
- 2 **MELT** chocolate and butter together in the microwave in 30 second intervals until the chocolate is fully melted, about 30 seconds to 1 minute.
- 3 **WHISK** the egg yolks and vanilla extract vigorously into the melted chocolate to prevent scrambling. Stir in the flour until there are no lumps and set aside to cool.
- 4 **BEAT** the egg whites in a large bowl with an electric mixer at medium speed until they just hold soft peaks.
- 5 **ADD** the sugar, a little at a time, continuing to beat at medium speed, then increasing to high speed until whites just hold stiff peaks. Set aside.
- 6 **SELECT** *Preheat* on Cosori Air Fryer, adjust to 165°C, and press *Start/Pause*.
- 7 **STIR** about 60 grams of the whites into chocolate mixture to lighten. Then, add chocolate mixture to the remaining whites, folding gently but thoroughly.
- 8 **SPOON** batter into the ramekins and place into the *preheated* air fryer.
- 9 **BAKE** the soufflés at 165°C for 13 minutes.
- 10 **DUST** the soufflés with powdered sugar and serve immediately.



Banana Nut Bread

YIELDS 1 MINI LOAF

PREP TIME: 10 min

COOK TIME: 40 min

55 grams unsalted butter, softened

100 grams sugar

1 egg

2 overripe bananas, mashed

2 millilitres vanilla extract

90 grams all-purpose flour

3 grams baking soda

3 grams salt

40 grams chopped walnuts

Vegetable oil spray

ITEMS NEEDED

1 mini loaf pan

- 1 **CREAM** together the butter and sugar.
- 2 **MIX** in the egg, bananas, and vanilla extract until well combined. Set aside.
- 3 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 4 **SIFT** together the flour, baking soda, and salt.
- 5 **FOLD** the dry ingredients into the wet until combined. Mix in the chopped walnuts.
- 6 **GREASE** the mini loaf pan with the vegetable oil spray, then fill with batter.
- 7 **PLACE** the mini loaf pan into the *preheated* air fryer.
- 8 **SELECT** *Desserts*, adjust time to 40 minutes, and press *Start/Pause*.
- 9 **REMOVE** the banana bread when done and serve.



Mini Apple Pies

YIELDS 2 SERVINGS

PREP TIME: 35 min
COOK TIME: 10 min

1 medium apple, peeled & diced
into bite-sized pieces
18 grams granulated sugar
18 grams unsalted butter
2 grams ground cinnamon
1 gram ground nutmeg
1 gram ground allspice
1 sheet pre-made pie dough
1 egg, beaten
5 millilitres milk

- 1 **COMBINE** the diced apples, granulated sugar, butter, cinnamon, nutmeg, and allspice together in a medium saucepan or skillet over low-medium heat. Bring to a simmer.
- 2 **SIMMER** for 2 minutes, then remove from heat.
- 3 **ALLOW** the apples to cool, uncovered at room temperature, for 30 minutes.
- 4 **CUT** the pie dough into 127-mm circles.
- 5 **ADD** the filling to the centre of each pie crust circle and use your finger to apply water to the outer ends. Some filling will be left over.
- 6 **CRIMP** the pie shut and cut a small slit on the top.
- 7 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 175°C, and press *Start/Press*.
- 8 **MIX** together the egg and milk to make an egg wash and brush the tops of each pie.
- 9 **PLACE** the pies into the *preheated* air fryer and cook at 175°C for 10 minutes, until pies are golden brown.



Rustic Pear Tart with Walnuts

YIELDS 4 SERVINGS

PREP TIME: 1 hr 10 min

COOK TIME: 45 min

PASTRY

100 grams all-purpose flour
1 gram salt
12 grams granulated sugar
84 grams unsalted butter, cold, cut into 13-mm pieces
30 millilitres water, ice-cold
1 egg, beaten
12 grams turbinado sugar
Nonstick cooking spray
20 grams honey
5 millilitres water
Toasted walnuts, chopped, for garnish

FILLING

1 large pear, peeled, quartered & thinly sliced
5 grams cornstarch
24 grams brown sugar
1 gram ground cinnamon
A pinch salt

- 1 **MIX** 90 grams flour, salt, and granulated sugar in a large bowl until well combined.
- 2 **CUT** the butter into the mixture using a pastry blender or food processor until it forms coarse crumbs.
- 3 **ADD** the cold water and mix until it combines.
- 4 **FORM** the dough in a bowl, cover with plastic wrap, and chill in the fridge for 1 hour.
- 5 **MIX** together the filling ingredients in a bowl until well combined.
- 6 **ROLL** out your chilled dough until it is 216-mm in diameter.
- 7 **ADD** the 10 grams flour onto the top of the pastry leaving 38-mm unfloured.
- 8 **LAY** the pear slices in decorative, overlapping circles on top of the floured part of the crust. Spoon any remaining pear juice over the slices. Fold the border over the filling.
- 9 **COVER** the borders with beaten egg and sprinkle the turbinado sugar all over the tart. Set aside.
- 10 **SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 11 **SPRAY** the *preheated* air fryer with cooking spray and place the tart inside.
- 12 **SELECT** *Bread*, adjust time to 45 minutes, and press *Start/Pause*.
- 13 **MIX** together the honey and water and brush the tart when it is done cooking.
- 14 **GARNISH** with toasted chopped walnuts.



Lemon Pound Cake

YIELDS 1 MINI LOAF

PREP TIME: 10 min

COOK TIME: 30 min

120 grams all-purpose flour

4 grams baking powder

A pinch salt

84 grams unsalted butter, softened

130 grams granulated sugar

1 large egg

15 grams fresh lemon juice

1 lemon, zested

56 grams buttermilk

- 1 MIX** together the flour, baking powder, and salt in a bowl. Set aside.
- 2 ADD** the softened butter to an electric mixer and beat until light and fluffy, about 3 minutes.
- 3 BEAT** the sugar into the whipped butter for 1 minute.
- 4 BEAT** the flour mixture into the butter until fully incorporated, about 1 minute.
- 5 ADD** in the egg, lemon juice, and lemon zest. Mix on low until fully incorporated.
- 6 POUR** in the buttermilk slowly while mixing at medium speed.
- 7 ADD** the batter to a greased mini loaf pan all the way to the top. You may have some batter left over.
- 8 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 160°C, and press *Start/Pause*.
- 9 PLACE** the pound cake into the *preheated* air fryer.
- 10 SELECT** *Bread*, adjust time to 30 minutes, and press *Start/Pause*.



Blueberry Lemon Muffins

YIELDS 6-8 SERVINGS

PREP TIME: 10 min

COOK TIME: 15 min

5 millilitres lemon juice
112 grams coconut milk or soy milk
120 grams all-purpose flour
4 grams baking powder
2 grams baking soda
1 gram salt
50 grams granulated sugar
60 millilitres coconut oil, liquidated
1 lemon, zested
5 millilitres vanilla extract
75 grams fresh blueberries
Nonstick cooking spray

- 1 COMBINE** lemon juice and coconut milk in a small bowl, then set aside.
- 2 MIX** together flour, baking powder, baking soda, and salt in a separate bowl and set aside.
- 3 BLEND** together sugar, coconut oil, lemon zest, and vanilla extract in an additional bowl. Then, combine with coconut-lemon mixture and stir to combine.
- 4 MIX** your dry mixture into your wet, gradually, until smooth. Gently fold in blueberries.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 GREASE** muffin cups with cooking spray and pour batter in until cups are $\frac{3}{4}$ full.
- 7 PLACE** the muffin cups carefully into the *preheated* air fryer. Select *Desserts*, adjust time to 15 minutes, then press *Start/Pause*.
- 8 REMOVE** muffins when done cooking and let them cool down for 10 minutes. Then serve.



Chocolate Espresso Muffins

YIELDS 8 MUFFINS

PREP TIME: 10 min

COOK TIME: 15 min

120 grams all purpose flour
60 grams cocoa powder
150 grams light brown sugar
2 grams baking powder
2 grams espresso powder
3 grams baking soda
1 gram salt
1 large egg
170 millilitres milk
5 millilitres vanilla extract
5 millilitres cider vinegar
80 millilitres vegetable oil
Nonstick cooking spray

- 1 MIX** together the flour, cocoa powder, sugar, baking powder, espresso powder, baking soda, and salt in a large bowl.
- 2 WHISK** the egg, milk, vanilla, vinegar, and oil in a separate bowl.
- 3 MIX** the wet ingredients into the dry until combined.
- 4 GREASE** the muffin cups with cooking spray and pour batter in until cups are $\frac{3}{4}$ full.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 PLACE** the muffin cups carefully into the *preheated* air fryer. You may need to work in batches.
- 7 SELECT** *Desserts*, adjust time to 15 minutes, and press *Start/Pause*.



Coconut Macaroons

YIELDS 5-6 SERVINGS

PREP TIME: 10 min

COOK TIME: 15 min

100 grams sweetened condensed milk

1 egg white

2 millilitres almond extract

2 millilitres vanilla extract

A pinch salt

175 grams shredded, unsweetened coconut

- 1 MIX** together condensed milk, egg white, almond extract, vanilla extract, and salt in a bowl.
- 2 ADD** in 160 grams shredded coconut and mix until well combined. Mixture should be able to hold its shape.
- 3 FORM** 38-mm balls with your hands. On a separate plate, add 25 grams of shredded coconut.
- 4 ROLL** the coconut macaroons into the shredded coconut until covered.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 ADD** the coconut macaroons to the *preheated* air fryer.
- 7 SELECT** *Desserts*, adjust time to 15 minutes, and press *Start/Pause*.
- 8 LET** macaroons cool for 5 to 10 minutes when done, then serve.



Orange Cranberry Muffins

YIELDS 6-8 MUFFINS

PREP TIME: 10 min

COOK TIME: 15 min

120 grams all-purpose flour

66 grams sugar

4 grams baking powder

2 grams baking soda

A pinch salt

100 grams cranberries

1 egg

80 millilitres orange juice

60 millilitres vegetable oil

1 orange, zested

Nonstick cooking spray

- 1 MIX** together the flour, sugar, baking powder, baking soda, salt, and cranberries in a large bowl.
- 2 WHISK** the egg, orange juice, oil, and orange zest in a separate bowl.
- 3 MIX** the wet ingredients into the dry until combined.
- 4 GREASE** the muffin cups with cooking spray and pour batter in until cups are $\frac{3}{4}$ full.
- 5 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 6 PLACE** the muffin cups carefully into the *preheated* air fryer. You may need to work in batches.
- 7 SELECT** *Desserts*, adjust time to 15 minutes, and press *Start/Pause*.



Chocolate Chip Muffins

YIELDS 6-8 SERVINGS

PREP TIME: 10 min

COOK TIME: 15 min

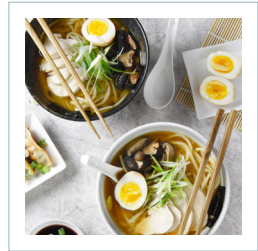
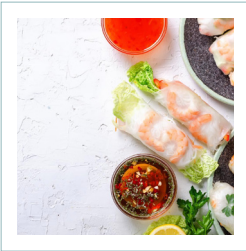
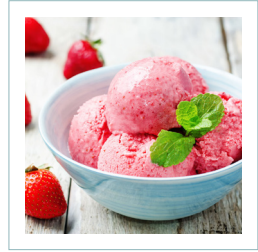
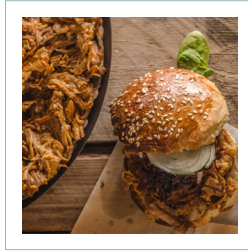
50 grams granulated sugar
125 millilitres coconut milk or soy milk
60 millilitres coconut oil, liquidated
5 millilitres vanilla extract
120 grams all-purpose flour
14 grams cocoa powder
4 grams baking powder
2 grams baking soda
A pinch salt
85 grams dark chocolate chips
25 grams pistachios, cracked
(Optional)
Nonstick cooking spray

- 1 COMBINE** sugar, coconut milk, coconut oil, and vanilla extract in a small bowl, then set aside.
- 2 MIX** together flour, cocoa powder, baking powder, baking soda, and salt in a separate bowl and set aside.
- 3 MIX** your dry ingredients into your wet, gradually, until smooth. Then fold in chocolate chips and pistachios.
- 4 SELECT** *Preheat* on the Cosori Air Fryer, adjust to 150°C, and press *Start/Pause*.
- 5 GREASE** muffin cups with cooking spray and pour batter in until cups are $\frac{3}{4}$ full.
- 6 PLACE** the muffin cups carefully into the *preheated* air fryer. Select *Desserts*, adjust time to 15 minutes, then press *Start/Pause*.
- 7 REMOVE** muffins when done cooking and let them cool down for 10 minutes before serving.

NOTES

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