Pull-Apart Rolls

**Directions**

In the bowl of a stand mixer fitted with the dough hook add the flour, instant yeast, and salt. With the mixer running on a low speed, pour in the water and gradually increase the speed until the dough starts to come together in a ball and pull away from the sides. Mix the dough for about 5 minutes— it will be a very wet dough.

On a very well floured surface, scrape the dough out from the bowl and knead into a ball, adding more flour as needed until it is no longer sticky and soft to the touch. Lightly oil the cooking pot and place the dough in the inside, close the lid and press the start/stop button then the menu button until you reach ferment. Press start to begin. After 50 minutes the dough should have doubled in size. Remove the dough and place on a lightly floured surface. Using a bench scraper, cut the dough into quarters and then each quarter in half to have 8 pieces. Roll each piece into a ball and place in the baking pan.

Cover with a clean kitchen towel and sit at room temperature for 30 minutes or until the rolls have doubled in size. After 30 minutes, brush the rolls with melted butter and if using sprinkle with poppy seeds and flaky sea salt. Place rolls on the baking pan, and insert the pan into the Air Fryer Oven. Press the power button, and then the bread icon. Press start to begin baking. Once the bread has finished baking, carefully remove from the Air Fryer Oven and serve while warm.

**INGREDIENTS**

- 2 ½ CUPS ALL-PURPOSE FLOUR + EXTRA FOR KNEADING
- 1 TEASPOON INSTANT YEAST
- ½ TEASPOON KOSHER SALT
- 1 ¼ CUP WARM WATER (110°F)
- 1 TABLESPOON UNSALTED BUTTER, MELTED
- 1 TABLESPOON POPPY SEED (OPTIONAL)
- FLAKY SEA SALT (OPTIONAL)
YIELD 2 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 17 MINUTES

INGREDIENTS

- 16 OUNCES REFRIGERATED PIZZA DOUGH
- 1 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- ¼ CUP MARINARA OR PIZZA SAUCE
- 1 BELL PEPPER, THINLY SLICED (RED, YELLOW OR ORANGE)
- 4 OUNCES CREMINI MUSHROOMS, SLICED
- 1 SMALL RED ONION, SLICED
- 3 CUPS GRATED MOZZARELLA CHEESE
- 2 TABLESPOONS PARMESAN CHEESE
- FRESH BASIL FOR GARNISH

Vegetable Pan Pizza

Directions

Drizzle a small amount of oil in the bottom of the baking pan and use a pastry brush to brush around the bottom and sides of the pan. Divide the pizza dough in half and place the first half in the pan. Using your hands, stretch the dough to the edges of the pan. If it gives you some resistance, let the dough rest for a few minutes and try again. Once the dough is spread out on the pan, brush ½ tablespoon of olive oil on the top. Insert the pan into the Air Fryer Oven. Close the door. Press the power button, and then the pizza icon. Press start to begin baking. Once the time is complete, using oven gloves remove the pan from the Air Fryer Oven to add the toppings.

Spread 2 tablespoons of your favorite pizza or marinara sauce on top, then ¾ cup of the mozzarella cheese. Arrange half of the vegetables and top with another ¾ cup of cheese. Place the baking pan back in the Air Fryer Oven, press the power button, and then the reheat icon. Press start to begin cooking. When the time is complete, carefully remove the pan from the Air Fryer Oven, and using a spatula lift the pizza out of the pan to slice. Repeat with the remaining ingredients and directions for the second pizza.
Roasted Baby Potatoes

YIELD 2 SERVINGS
PREP TIME 5 MINUTES
COOKING TIME 45 MINUTES

INGREDIENTS

1 POUND BABY POTATOES
1 TABLESPOON OLIVE OIL
1 TEASPOON KOSHER SALT
½ TEASPOON BLACK PEPPER
1 TEASPOON FRESH THYME
1 TABLESPOON GRATED PARMESAN CHEESE (OPTIONAL)

Directions

In a medium bowl toss the baby potatoes with the olive oil, salt and pepper and place in the fry basket. Insert the fry basket into the Air Fryer Oven and close the door. Press the power button. Set the timer to 45 minutes and temperature to 325°F. Press start to begin cooking. When the timer has finished, open the door and carefully remove the fry basket.

Place the potatoes in a serving dish and top with fresh thyme and if using grated parmesan cheese.
Beef Negimaki
(Scallion Rolls)

YIELD 2 AS MAIN SERVINGS
PREP TIME 1 HOUR (INCLUDING MARINATING TIME)
COOKING TIME 12 MINUTES

INGREDIENTS

- 2 POUNDS SKIRT STEAK, EXCESS FAT TRIMMED
- 2 BUNCHES SCALLIONS, TENDER GREEN PARTS ONLY
- 1/3 CUP SOY SAUCE
- 1/3 CUP MIRIN
- 1 TABLESPOON FRESH MINCED GINGER
- 1/2 TABLESPOON CANE SUGAR
- 1 TEASPOON SESAME OIL
- 1 TEASPOON WHITE PEPPER

Directions

Bring a medium pot of water to boil and blanche the scallions for 1-2 minutes. Drain and rinse with cold water. Using a sharp knife, cut the steak into 2½ inch long pieces with the grain. Arrange 4 pieces of scallions in the center of each piece of steak, folding the scallions in half if they are long, but still letting some pieces hang out from the edge. Roll each piece of steak tightly, secure with a piece of scallion around the outside and insert a toothpick in the center to keep tight.

In a medium bowl whisk together the soy sauce, mirin, ginger, sugar, sesame oil and pepper. Transfer to a large ziptop bag and add the rolled up pieces of beef. Place in the refrigerator and let marinate for 45 minutes. Remove beef from refrigerator and arrange on rack. Insert rack into the Air Fryer Oven, and close the door. Press the power button, and then the Steak icon. Press the start button to begin cooking.

While the beef is cooking, pour the reserved marinade into a small saucepan over medium heat and bring to a boil until reduced by half. Once the beef has finished cooking, carefully remove from the Air Fryer Oven with tongs and drizzle the reduced marinade over top before serving. Serve as an appetizer or a meal with a side of rice.
YIELD 4 SERVINGS
PREP TIME 40 MINUTES (INCLUDING MARINATING TIME)
COOKING TIME 15 MINUTES

INGREDIENTS

2 POUNDS CHICKEN THIGHS
1 CUP GREEK YOGURT
1 TABLESPOONS LEMON JUICE
1 TABLESPOONS PAPRIKA
1 TABLESPOONS GROUND CUMIN
1 TABLESPOONS GROUND CORIANDER
½ TABLESPOONS ONION POWDER
½ TABLESPOON KOSHER SALT
½ TABLESPOON FRESHLY MINCED GARLIC
(ABOUT 1 LARGE OR 2 SMALL CLOVES)
2 TEASPOONS GROUND GINGER
1 TEASPOON GROUND CINNAMON
½ TEASPOON CAYENNE PEPPER

Tandoori Chicken Skewers

Directions

In a large bowl, combine the yogurt, spices, salt and garlic and mix well. Add the chicken to the bowl and coat evenly with the yogurt mix. Cover with plastic wrap and place in the refrigerator to marinate for 30 minutes.

Set up the skewer rack and place on the holder. Remove the chicken from the refrigerator and insert two skewers in a chicken thigh, rolling it up slightly so it stays bundled together when on the rotisserie. Thread a second piece of thick through the two skewers and attach to the rack on the holder. Proceed with the remaining amount of chicken. Transfer the rack to the Air Fryer Oven, insert the rack in the machine, and close the door. Press the power button, and then the Poultry icon. Press start, and then the rotate icon to begin cooking. Press start to begin cooking. Once the timer has finished, open the door, and using the tongs carefully remove the rack and place on the holder. Let cool for about 5 minutes before removing the skewers to serve.
Buffalo Chicken Wings

Directions
Pat the chicken dry with a paper towel and season generously on all sides with salt and pepper. Fill a shallow bowl with seasoned flour and a second shallow bowl with the olive oil. Place the chicken in the bowl with a flour, a few pieces at a time, coating all over and dusting off the extra flour. Then place the chicken in the bowl with the oil, coating it all around. Once coated, place the chicken in the fry basket. Insert the fry basket in the Air Fryer Oven, and close the door. Press the power button, and then the Poultry icon. Press start to begin cooking. Once the time has run out, open the door, and using a pair of tongs, carefully flip over the chicken. Repeat the process to finish cooking the chicken wings. While the chicken finishes cooking, in a small saucepan over medium heat melt the butter and whisk in the hot sauce, worcestershire sauce and garlic powder. Set aside.

When the chicken has finished cooking, transfer to a medium bowl and drizzle the wing sauce over the top. Toss to coat evenly. Serve immediately with bleu cheese dressing and carrot and celery sticks on the side.

INGREDIENTS

1 ½ POUNDS CHICKEN DRUMSTICKS AND FLATS
½ CUP FLOUR
KOSHER SALT AND PEPPER
2 TABLESPOONS OLIVE OIL
1/3 CUP LOUISIANA STYLE HOT SAUCE (SUCH AS FRANKS)
4 TABLESPOONS UNSALTED BUTTER
1 TEASPOON WORCESTERSHIRE SAUCE
½ TEASPOON GARLIC POWDER
BLEU CHEESE DRESSING TO DIP,
PLUS CARROT AND CELERY STICKS
Teriyaki Salmon

**Directions**

In a small saucepan, combine the soy sauce, mirin, honey, minced garlic, minced ginger, and black pepper. Heat the mix on medium heat and bring to a simmer. In a small bowl, combine the water and cornstarch and whisk into the sauce. Bring to a boil and then reduce down to a simmer and cook for 1 minute. Turn off the heat and let cool for about 5 minutes. In a ziptop bag, add the salmon and 2/3 of the marinade. Place the salmon in the refrigerator and marinate for 30 minutes.

After 30 minutes, remove the salmon from the marinade. Arrange the salmon on the pan, insert into the Air Fryer Oven and close the door. Press the power button, and then the Fish icon. Press start to begin cooking. Once the fish has finished cooking, let cool in the machine for about 2-3 minutes and then carefully remove the pan from the machine. Reheat the reserved marinade and serve over the fish.
YIELD 4-6 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 30 MINUTES

INGREDIENTS

ONE 3 ½ TO 4 POUND CHICKEN
4 TABLESPOONS UNSALTED BUTTER, ROOM TEMPERATURE
1 TABLESPOON KOSHER SALT
1 TABLESPOON CHOPPED FRESH ROSEMARY
1 TABLESPOONS CHOPPED FRESH THYME
2 GARLIC CLOVES, MINCED
2 TEASPOON BLACK PEPPER
2 TEASPOON PAPRIKA
½ TEASPOON DRIED OREGANO
¼ TEASPOON CAYENNE PEPPER

Rotisserie Style
Roasted Chicken

Directions

Rinse and pat dry the chicken, if included remove any giblets from the inside of the chicken. Season the inside and outside with kosher salt and very gently loosen the skin. In a medium bowl, combine the butter, rosemary, thyme, minced garlic, salt, pepper, paprika, oregano and cayenne pepper so that it forms a paste.

Rub the butter mixture all over the chicken and under the skin. Tuck the chicken wings and truss up the legs. Attach one of the forks to one end of the spindle and insert in the center of the chicken, making sure the fork is securely in place. Attach the second fork on the end, again making sure it is securely in place. Place the spindle in the Air Fryer Oven, and close the door. Press the power button and then the Poultry icon. Press the start button and then the rotate icon to begin the Rotisserie.

Once the chicken has finished roasting, double check the time by inserting a meat thermometer into the meaty part of the leg, avoiding the bone. The temperature should read 165°F. Let the chicken rest for about 10 minutes in the Air Fryer Oven and then place it on your cutting board to carve and serve.
Dried Apple Rings

YIELD 2-4 SERVINGS
PREP TIME 10 MINUTES
COOKING TIME 1 HOUR

INGREDIENTS

1-2 GRANNY SMITH APPLES

Directions

Using a pairing knife or a melon baller core the apple or leave the core in (the seeds will fall out). Using a mandolin slicer, cut the apples into ¼ inch rounds. Arrange the slices on the tray, insert into the Air Fryer oven, and close the door. You may need to proceed in 1 or 2 batches if using more than 1 apple.

Press the power button, and then the Dehydrator icon. Press start again to begin dehydrating. Once the Air Fryer Oven has finished cooking, let the apples cool completely before transferring to an airtight container to store.
Baked Brie

Directions

Place the sheet of puff pastry on your work surface and roll out slightly. Cut the rind off the top of the brie, place in the center of the puff pastry and then top with jam and chopped pecans. Wrap the puff pastry around the brie round. Brush puff pastry with egg wash.

Place the pastry on the rack, insert the rack into the Air Fryer Oven, and close the door. Press the power button. Set the timer to 25 minutes, and the temperature to 400°F. Press the start button to begin cooking. Once the Air Fryer Oven finishes cooking, remove the puff pastry, drizzle the top with honey and serve the baked brie warm with crackers or bread.

INGREDIENTS

1 SHEET PUFF PASTRY
8 OUNCE BRIE ROUND
¼ CUP APRICOT OR RASPBERRY JAM
2 TABLESPOONS CHOPPED PECANS
1 EGG + 1 TABLESPOONS WATER FOR EGG WASH
HONEY TO SERVE

YIELD 6-8 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 15 MINUTES
YIELD 6 SERVINGS
PREP TIME 30 MINUTES
COOKING TIME 25 MINUTES

INGREDIENTS

- ¾ CUP CHOPPED, PITTED DATES
- 1 CUP HOT WATER
- 1 TEASPOON BAKING SODA
- ¼ CUP UNSALTED BUTTER, MELTED
- 2 LARGE EGGS, ROOM TEMPERATURE
- ½ CUP LIGHT BROWN SUGAR
- 1 CUP ALL-PURPOSE FLOUR
- ½ TEASPOON BAKING POWDER
- 1 TEASPOON PURE VANILLA EXTRACT

For the toffee sauce:

- ¼ CUP UNSALTED BUTTER
- ½ CUP LIGHT BROWN SUGAR
- ½ CUP HEAVY CREAM
- 1 TEASPOON PURE VANILLA EXTRACT
- ¼ TEASPOON SALT

Individual Sticky Toffee Pudding

Directions

Place the chopped dates in a medium bowl and pour the hot water over the dates. Let sit for 30 minutes to rehydrate. After 30 minutes, add the baking soda, melted butter, eggs, brown sugar, flour and baking powder to the bowl with the water and dates. It will be a wet batter. Divide the batter between 6 – 4 ounce ramekins.

Place ramekins on the tray, insert the tray into the Air Fryer Oven, and close the door. Press the power button. Set the timer to 25 minutes, and temperature to 350°F. Press start to begin cooking. While the pudding is cooking, prepare the toffee sauce. In a small saucepan over medium heat, combine the butter, brown sugar, heavy cream, vanilla extract and salt. Mix until the sugar has melted and starts to come to a light boil.

Remove from the heat to cool and thicken slightly. When the pudding has finished cooking, let cool for 5-10 minutes. Remove the pudding carefully from the Air Fryer Oven, and with a butter knife or small spatula, carefully lift it out from each ramekin. To serve, place a pudding on a plate and pour toffee sauce over the top.
YIELD 6-8 SERVINGS  
PREP TIME 15 MINUTES  
COOKING TIME 45 MINUTES

INGREDIENTS

1 ½ CUPS ALL-PURPOSE FLOUR  
1 ½ TEASPOONS BAKING POWDER  
½ TEASPOON SALT  
½ CUP UNSALTED BUTTER, ROOM TEMPERATURE  
1 CUP CANE SUGAR  
2 LARGE EGGS, ROOM TEMPERATURE  
1 TEASPOON PURE VANILLA EXTRACT  
¾ CUP WHOLE MILK  

For the chocolate ganache frosting:  
½ CUP HEAVY CREAM  
1 CUP SEMI-SWEET CHOCOLATE CHIPS  
1 TABLESPOON UNSALTED BUTTER  
1 TEASPOON PURE VANILLA EXTRACT  
½ TEASPOON SALT

Yellow Cake with Chocolate Ganache Frosting

Directions

In a medium bowl combine the flour, baking powder and salt and set aside. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar until light and airy—about 2-3 minutes. Beat in the eggs one at a time and then the vanilla extract. Scrape down the sides of the bowl, then mix in half the flour on a low speed, half the milk and repeat with the flour and milk. Grease a baking tin and pour the batter in, smoothing out evenly with a spatula.

Place the baking tin inside the fry basket, and insert the basket into the Air Fryer Oven. Press the power button, and then the Cake icon. Press start to begin baking. While the cake is baking, prepare the chocolate ganache frosting. In a small bowl add the chocolate chips, vanilla extract and salt. In a small saucepan over medium heat, bring the heavy cream and butter to a simmer. Pour the heavy cream over the chocolate, let sit for about a minute and then whisk until the chocolate is completely melted. Set aside to cool, as the ganache cools it will thicken up.

Once the cake has finished baking, let cool for about 10 minutes and then move it from the pan to a cooling rack to finish cooling for about another hour. If the cake domes, use a serrated knife to remove part of the top layer and then use a pastry brush to brush away any crumbs. To frost, pour the chocolate ganache over the top and use an offset spatula to smooth evenly across the top. Serve immediately or store covered for 2-3 days.
Apple Hand Pies

Directions

In the bowl of a food processor place the flour, cane sugar, salt and cubed butter. Pulse 5-6 times until the butter is broken up into tiny pieces. With the food processor running, slowly dribble the water, 1 tablespoons at a time from the top. Stop when the dough starts to come together into a ball. Remove from the food processor and place on top of plastic wrap. Flatten into a disc, wrap with plastic wrap and refrigerate for at least an hour or until completely chilled.

While the dough is chilling, prepare the filling. Dice the peeled and cored apple into ½ inch cut and place in a medium bowl, mix together with the sugar, flour, lemon juice and cinnamon. Once the dough is chilled, place on a lightly floured surface and roll in a circle until it is ¼ inch thick. Using a 3 inch round cookie cutter, cut out 4 circles and set aside. Re-roll the dough once and cut out 2 more circles. Discard any dough scrapes or save for another use. Place 1 tablespoon of filling in the center of each dough round and using the tip of your finger, brush some of the egg wash on one side of the round. Fold over and seal closed with the tines of a fork. Repeat with remaining rounds. Using a pairing knife, cut an “X” in the top of the pie, then brush with remaining egg wash and sprinkle sugar in the raw on top.

Arrange pies on the tray, and insert the tray into the Air Fryer Oven. Press the power button. Set the timer to 25 minutes, and temperature to 350°F. Press start to begin baking. Once the machine has finished, open the door and carefully remove the pies. Let cool before eating.
Chocolate Chip Pan Cookie

**Directions**

Grease the baking pan with melted butter or baking spray and set aside. In a medium bowl, combine the melted butter, brown sugar and cane sugar and mix well using a wooden spoon. Stir in the egg and vanilla extract. Mix in the flour, salt, and baking powder until completely combined and then stir in the chocolate chips. Pour the cookie dough into the prepared baking pan and spread the dough to the edges so that it is in one even layer.

Place the pan into the Air Fryer Oven, and close the door. Press the power button. Set the timer to 10 minutes, and temperature to 375°F. Press start to begin cooking. After 10 minutes, check the cookie. If it isn’t finished all the way through, repeat the process again to cook for another 10 minutes. Once the time has completed, open the door and carefully remove the pan.

Let cool for about 10-15 minutes before topping with vanilla ice cream and chocolate sauce. Serve warm. Alternatively, you can cut slices of the cookie like a pie and then top with ice cream and chocolate sauce.

**INGREDIENTS**

- 1 ¼ CUP ALL-PURPOSE FLOUR
- ½ TEASPOON SALT
- ½ TEASPOON BAKING SODA
- 4 OUNCES UNSALTED BUTTER, MELTED
- ½ CUP LIGHT BROWN SUGAR
- 1/3 CUP CANE SUGAR
- 1 LARGE EGG, ROOM TEMPERATURE
- ½ TEASPOON PURE VANILLA EXTRACT
- 1 ¼ CUP CHOCOLATE CHIPS
- VANILLA ICE CREAM
- CHOCOLATE SAUCE

**YIELD** 6-8 SERVINGS
**PREP TIME** 15 MINUTES
**COOKING TIME** 10 MINUTES