



TurboTronic
Kitchen Electronics

TurboFry Chef



TT-AF9M

Cookbook



Congratulations on purchasing your AIR FRYER

With this recipe book, you will discover and taste the true possibilities of your new appliance. You'll be amazed at how quick and easy these recipes are to prepare. We're confident you'll find cooking with your new Air Fryer fast, easy and, above all, fun. Happy Cooking!

Smart futuristic technology produces dishes with a crispy fried texture using little or no oil cooking your favourite foods faster healthier and to perfection



**LITTLE OR
NO OIL**

CRISP & CRUNCHY RESULTS





Strawberry Donut

Ingredients

225g self-rising flour
50g caster sugar
50g brown sugar
118ml whole milk
1 tsp baking powder
2½ tbsp butter
1 large egg

Strawberry Icing:

50g butter
100g icing sugar
½ tsp pink food coloring
1 tbsp whipped cream
¼ cup fresh blended strawberries

Directions

1. Preheat the Air Fryer to 180°C. In a medium sized mixing bowl, whisk butter, self-rising flour, caster sugar and brown sugar.
2. In another bowl mix milk, butter and egg. Gently pour & mix the content of the second bowl into the first.
3. Using a cutter, remove the centre from the doughnut shape. Grease a baking sheet inside the Air Fryer and add the doughnuts. Cook for 15 minutes at 180°C.
4. Cream the butter and add the icing sugar until you have a creamy mixture. Add the food colouring, whipped cream and blended strawberries and mix well. When the doughnuts cool down, place the icing over the top and serve.

Mozzarella Sticks

ingredients

100g mozzarella
70g gluten free oats
1 medium egg
2 tbsp Italian seasoning
1 tbsp garlic powder
1 tsp basil
salt & pepper

Directions

1. Place all the seasonings and the gluten free oats in a blender and blend for about 5 seconds
2. Using a kitchen towel, dry the mozzarella to remove any excess liquid.
3. Season the mozzarella in salt and pepper and cut into mozzarella stick pieces.
4. Beat the egg and place in a small dish.
5. Place the blended ingredients into a larger mixing dish, toss the mozzarella sticks in the oats, followed by the egg, then add the oats. Place in the baking pan inside of your Air Fryer and set timer for 12 minutes at 200°C.
6. Serve immediately with some ketchup.







Fries with Tomato Sauce Dip

ingredients

800g potatoes

2 small, dried chilies or 1 heaped tsp
freshly ground, dried chili flakes

Directions

1. Preheat the Air Fryer to 180°C.
2. Scrub the potatoes clean under running water. Cut them lengthwise into 1½ cm strips.
3. Soak the strips in water for at least 30 minutes. Drain them thoroughly and then pat them dry with kitchen paper.
4. Crush the chilies very finely (in a mortar) and mix them in a bowl with the olive oil, pepper and curry powder. Coat the fries with this mixture.
5. Transfer the strips to the fryer basket and slide it into the Air Fryer. Set the timer to 20 minutes and fry until they are golden brown and done. Turn them every now and again.

Chocolate Cake

ingredients

50g soft butter
50g fine granulated sugar
1 egg
50g flour
1 tbsp cocoa
50g pure chocolate, in pieces
1 small cake pan (Volume 400 ml), buttered
some grated orange peels

Directions

1. Preheat the Air Fryer to 160°C. In a mixing bowl, beat the butter and sugar with a mixer for approximately 5 minutes until light and creamy.
2. Add the egg and beat into the butter. Then add the flour, cocoa powder and a pinch of salt. Mix thoroughly. Finally add the butter and sugar cream, the chocolate pieces and the grated orange peel and mix well.
3. Transfer the batter to the cake pan and use a spatula to smooth the surface. Put the cake pan in the fryer basket and slide the basket into the Air Fryer. Set the timer to 25 minutes and bake the cake until it is nicely browned and done. The cake is done if a tooth pick inserted in the centre of the cake comes out dry. Cook for 9 minutes on 180°C followed by 6 minutes.
4. Let the cake cool in the pan for 5 minutes. Then turn the cake out onto a wire rack to cool.





Chicken Drumstick

Ingredients

1 clove garlic, crushed

½ tbsp mustard

2 tsp brown sugar

1 tsp chili powder freshly ground black pepper

Directions

1. Preheat the Air Fryer to 200°C.
2. Mix the garlic with the mustard, brown sugar, chili powder, a pinch of salt and freshly ground pepper to taste. Mix with the oil.
3. Rub the drumsticks completely with the marinade and leave to marinate for 20 minutes.
4. Put the drumsticks in the basket and slide the basket into the Air Fryer. Set the timer to 10 minutes. Roast the drumsticks until brown.
5. Then lower the temperature to 150°C and roast the drumsticks for an additional 10 minutes until done.
6. Serve the drumsticks with corn salad and bread.

Spring Rolls

ingredients

4 corn slices
1 medium onion-finely chopped
1 tbsp olive oil
1 green chili-finely chopped
3 tbsp mixed finely chopped coloured capsicums
1 cup cream-style corn
1 tsp tomato ketchup
1 tsp vinegar
salt and pepper to taste

Directions

1. Heat oil in a pan. Add onions. Cook till onions turn golden. Add green chili, capsicums, corn, ketchup, vinegar, salt and pepper. Mix well and cook for 3-4 minutes till almost dry. Let it cool. Take all the slices, trim the edges and roll with rolling pin to block the holes. Keep aside.
2. Make sealing paste. Take coating batter in a large bowl, big enough to hold the complete roll.
3. Preheat Air Fryer for 5 minutes at 160°C. Arrange in fry basket and close it properly. Keep the fryer at 160°C for 15-20 minutes. Cut the rolls into 2 pieces. Remove when done, sprinkle with chaat masala and serve hot garnished with lemon wedges and sauce.





Grilled Salmon

Steak *ingredients*

2 salmon fillets
garlic powder, black pepper and salt
fresh squeezed lemon juice
1/3 cup light soy sauce
1/3 cup brown sugar

Directions

1. Wash and pat the salmon dry with paper towels. Season the salmon fillets with black pepper, garlic powder and salt.
2. In another bowl, stir soy sauce, brown sugar, water, lemon juice and oil until sugar is dissolved. Pour into a shallow dish. Place fillets in the marinade, cover and refrigerate for at least 2 hours.
3. Preheat the Air Fryer at 180°C. Arrange the salmon fillets in Air Fryer pan. Slide the pan into the Air Fryer and set timer for 8 minutes.
4. Transfer to plate and serve.

Mac & Cheese

ingredients

1 cup elbow macaroni
broccoli (small florets)
½ cup milk, warm
1½ cup cheddar grated cheese
1 tbsp parmesan grated cheese

Bacon
plain flour or all-purpose flour
½ cup breadcrumbs
Butter
Onion
Garlic

Directions

1. Boil water in a pot and add macaroni and broccoli. Simmer until macaroni is firm and broccoli becomes tender. Drain off the water.
2. Melt butter and stir fry onion and garlic. Set aside.
3. Melt butter and add the breadcrumbs. Add some salt and pepper and stir until the breadcrumbs are coated with butter. Set aside.
4. Melt butter again and add flour and milk. Whisk continuously and add the fried onion and garlic. Add the macaroni, broccoli and cheddar cheese into the mixture & preheat Air Fryer at 200°C.
5. Add the macaroni, broccoli, bacon and cheddar cheese into the mixture.
6. Put everything in the Air Fryer pan. Sprinkle the parmesan cheese and bread crumbs on top, bake for 15 minutes at 180°C & allow to set for 5 to 10 minutes in Air Fryer before serving.





Nan Khatai

ingredients

- 40g (½ cup) wheat flour
- 25g besan
- 40g (½ cup- 2 tbsp) icing sugar
- 65g ghee
- 2 pinch baking powder
- 1 pinch baking soda
- ½ tsp elaichi powder

Directions

1. Cream the ghee on a marble surface using the palm of your hands till shiny. Pour the sugar powder in batches in the creamed ghee and cream further to disperse sugar uniformly.
2. Sieve together wheatflour, besan, elaichi powder, baking powder and baking soda.
3. Collect whole of creamed mixture using scrapers and pour whole of wheat flour mixture on the creamed mixture. Fold the maida mixture with fingers but do not knead.
4. Make small balls (approx. 12-13g) from dough and keep on a small baking tray. 5. Preheat the Air Fryer for 5 minutes. Arrange the baking tray in fry basket and close it properly. Cook at 140°C for 15-16 Minutes.
6. Remove from the Air Fryer and cool in the same tray for 25-30 minutes. Remove from the tray, serve or store in air tight container.

Notices



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