



make yourself at home

RECIPES

AIR FRYER
MF-CN55K

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SWEET POTATO FRIES

Cooking time: 13 minutes
Difficulty level: EASY

Ingredients (2 Servings)

- Sweet potato ————— 1/2 sweet potato
- Ketchup ————— 4 tbsp
- Olive oil ————— 1 tbsp
- Starch ————— 2 tsp
- Chili powder ————— 1/4 tsp
- Onion powder ————— 1/4 tsp

Directions

1. Peel the sweet potatoes and slice into 1/4-inch vertical fries shape. Place them in a large bowl.
2. Toss starch (2 tsp) in the bowl, ensuring all fries are well coated. Add chili powder (1/4 tsp), onion powder (1/4 tsp), olive oil (1 tbsp), toss well.
3. Lay fries in a single layer into the fryer basket. Put the basket back and start cooking. Set at **365°F/ 13 minutes**.
4. Serve with ketchup.





BUFFALO CAULIFLOWER

Cooking time: 7 minutes
Difficulty level: EASY

Ingredients (2 Servings)

- Cauliflower ————— 1 pc
- Blue cheese dressing ——— 3.5 oz
- Mayonnaise ————— 3.5 oz
- Cajun seasoning ————— 2 tsp
- Salt ————— 1/2 tsp
- Cracked black pepper ——— 1 tsp
- Chili powder ————— 1 tsp

Directions

1. Wash and cut the cauliflower into pieces. Set aside.
2. Mix in a separate bowl: blue cheese dressing, chili powder (1tsp), cajun seasoning (2tsp), salt (1/2 tsp), black pepper powder(1tsp), mayonnaise.
3. Toss the cubed cauliflower in the mixed sauce.
4. Arrange the seasoned cauliflowers in the fryer basket. Put the basket back and start cooking. Set at **340°F/7 minutes**.
5. Serve immediately after cooking.



BACON WRAPPED ASPARAGUS

Cooking time: 9 minutes
Difficulty level: EASY

Ingredients (4 Persons)

- Thick asparagus spears ——— 8 stalks
- Thin sliced bacon ——— 8 slices
- Ground black pepper ——— 1/2 tsp

Directions

1. Wash and trim the asparagus.
2. Prepare thinly sliced bacon. Wrap each slice of bacon tightly around the asparagus stalk. Start from the end to the tip of each asparagus, ensuring wrapped up the slightly overlapping previous wrap.
3. Place the wrapped asparagus into the air fryer basket and lay flat. Put the basket back and start cooking.
Set at **385°F/9 minutes**.
4. When finished, season with ground black pepper (1/2 tsp) and serve immediately.



BACON WRAPPED ARMADILLO EGGS

Cooking time: 20 minutes
Difficulty level: MEDIUM

Ingredients (3 Servings)

- Minced pork ————— 0.7 lb
- Slices bacon, thick-cut ——— 10 slices
- Jalapeno peppers ————— 5 pcs
- Cream cheese ————— 2.1 oz
- Cheddar cheese ————— 0.7 oz
- Brown sugar ————— 1/2 tbsp
- Garlic ————— 1 clove
- Salt ————— 1/2 tsp
- Onion powder ————— 1/4 tsp
- Ground black pepper ——— 1/4 tsp

Directions

1. Mince the garlic. Remove the stem from the Jalapeno peppers, then core them out. Boil the jalapenos for 3 minutes and drain. Allow them to cool enough to touch.
2. Mix in a separate bowl: softened cream cheese, Cheddar cheese , minced garlic. Transfer to a piping bag and fill the jalapenos.
3. Mix in a separate bowl: minced pork, brown sugar (1/2 tbsp), onion powder (1/4 tsp), salt (1/2 tsp), ground black pepper (1/4 tsp). Mix until the meat becomes gluey. Form 1/5 of the meat around the entire outside of each stuffed jalapenos. Cover them completely.
4. Wrap thick-cut bacon (2 slices) around each stuffed pepper. Ensure the bacon-wrapped all the way around. Follow the previous instructions to complete the remaining peppers wrapping.
5. Arrange the Armadillo Eggs into the air fryer basket. Put the basket back and start cooking. Set at **390°F/20 minutes**.
6. Cut into half horizontally and serve immediately.



PORK JERKY

Cooking time: 11 minutes

Difficulty level: EASY

Ingredients (3 Servings)

- Minced pork _____ 0.3 lb
- Sugar _____ 1 tbsp
- Honey _____ 1 tsp
- Cooking wine _____ 1 tsp
- Oyster sauce _____ 1 tsp
- Sesame seeds _____ 1 tsp
- Soy sauce _____ 1/2 tsp
- White pepper powder _____ 1/4 tsp

Directions

1. Mix in a separate bowl: minced pork, sugar, cooking wine (1 tsp), oyster sauce (1 tsp), soy sauce (1/2 tsp), white pepper powder (1/4 tsp), honey (1 tsp).
Wash and trim the asparagus.
2. Cut 2 baking papers to fit into the air fryer basket. Spread half marinated meat thinly onto one round of baking paper with your fingers.
Sprinkle sesame seeds.
3. Place into the air fryer basket. Put the basket back and start cooking.
Set at **365°F/6 minutes**.
4. Put out the basket and flip jerky to another side. Sprinkle sesame seeds.
Put the basket back and start cooking. Set at **365°F/5 minutes**.
5. When finished, cut into pieces after cooling. Serve immediately.



SPINACH AND MIXED CHEESES QUICHE

Cooking time: 16 minutes
Difficulty level: EASY

Ingredients (3 Servings)

- | | | | |
|-----------------------------|---------|-----------------------|----------|
| ▪ Spinach | 7 oz | ▪ Red onion | 1/2 pc |
| ▪ 7-inch Pre-Made Pie Shell | 1 shell | ▪ Parmesan cheese | 0.5 oz |
| ▪ Button mushroom | 1.7 oz | ▪ Cheddar cheese | 0.5 oz |
| ▪ Egg | 1 pc | ▪ Unsalted butter | 2/3 tbsp |
| ▪ Ricotta cheese | 1.7 oz | ▪ Salt | 1/4 tsp |
| ▪ Whipping cream | 1.7 oz | ▪ Ground black pepper | 1/4 tsp |

Directions

1. Thaw the pie shell for about 5 minutes until it gets soft.
Wash and slice the mushroom. Mince red onion. Stem the spinach and put the leaves into a large bowl. Add hot water for a few minutes in the bowl and drained cool. Squeeze the spinach to remove the extra moisture. Slice the drained spinach into several parts.
2. Put the pie shell into a pan. Press the pastry evenly onto the bottom and up the sides of your pan. Trim off the excess pastry off the top of the pie pan. Gently pierce the bottom of the crust with a fork. Put it in the refrigerator and freeze for 30 minutes.
3. Melt unsalted butter in a skillet on medium-low heat. Add chopped onions and sauté for 2-3 minutes, until tender and slightly translucent. Add sliced mushroom and continue cooking until mushrooms shrink in half size.
Add chopped spinach and stir to combine the onions and mushroom. Set aside.
4. Whisk an egg finely with a fork. Fully mix the ricotta cheese and crushed egg until combined. Mix the whipping cream, shredded Cheddar cheese, grated Parmesan cheese, salt (1/4 tsp), and ground black pepper (1/4 tsp). Set aside.
5. Place frozen pie shell into the air fryer basket. Spread the spinach mushroom mixture evenly over the bottom, and pour the egg cheeses mixture on top. Put the basket back and start cooking. Set at **340°F/16 minutes**.
6. When finished, place it on cooling rack and cool for at least 15 minutes before slicing. Serve immediately.

WELLINGTON FILLET

Cooking time: 15 minutes
Difficulty level: EASY

Ingredients (2 Servings)

- Beef tenderloin ————— 0.4 lb
- Puff pastry ————— 3 slices
- Mushroom ————— 0.4 lb
- Ham ————— 1.7 oz
- Butter ————— 2 tbsp
- Egg ————— 3.5 oz
- Mustard ————— 0.7 oz
- Salt ————— 1/2 tsp
- Cajun seasoning ————— 1 tsp
- Cracked black pepper ——— 2 tsp

Directions

1. Saute the beef tenderloin in a skillet over medium heat until lightly browned. Marinate the beef with salt (1/2 tsp), black pepper (2 tsp), cajun seasoning (1 tsp), English mustard, and butter (1/3 tbsp) evenly on top of the fried beef tenderloin.
2. Chop mushrooms and saute with butter (1 1/3 tbsp) in a skillet over medium heat to dry the water.
3. Place the beef tenderloin on the unfolded plastic wrap and put the air-dried ham on top of it, smear with chopped mushrooms. Roll up all the ingredients along the plastic wrap and freeze it for 30 minutes to set.
4. Remove the plastic wrap. Place chilled tenderloin (2 pieces) on puff pastry and roll it up. Use another puff pastry covers the rolled tenderloin with streaks pulled out by a stretcher knife.
5. Remove the egg yolk of 2 eggs. Whisk well the egg yolk in a separate bowl. Spread the egg yolk mixture evenly over the pastry-coated beef tenderloin.
6. Put the beef tenderloin into the air fryer basket. Put the basket back and start cooking. Set at **320°F/15 minutes**.
7. When finished, remove the beef tenderloin and enjoy.



GRILLED BEEF RIBS WITH WHITE WINE

Cooking time: 9 minutes
Difficulty level: EASY

Ingredients (2 Servings)

- Beef rib _____ 0.3 lb
- White wine _____ 1 oz
- Salt butter _____ 1 oz
- Shallot _____ 1 oz
- Red cherry tomato _____ 3 tomatoes
- Yellow cherry tomato _____ 3 tomatoes
- Rosemary _____ 0.2 oz
- Montreal steak seasoning _____ 2 tsp

Directions

1. Wash and chop shallots. Wash red and yellow cherry tomatoes. Halve and slice into petals. Wipe beef ribs and dry with paper.
2. Add in a separate bowl: the bones, chopped shallots, rosemary leaves, Montreal steak seasoning (1 tsp), and white wine in turn. Marinate the bones with the sauce for 20 minutes. Serve red and yellow cherry tomatoes as garnish. Set aside.
3. Line the air fryer basket with waxed paper. Rub salt butter on the waxed paper. Place it in a bowl to marinate the beef bones. Put the basket back and start cooking. Set at **320°F/9 minutes**.
4. When finished, take out the beef ribs. Serve with red and yellow cherry tomatoes.





RACK OF LAMB WITH HERBS

Cooking time: 12 minutes
Difficulty level: EASY

Ingredients (2 Servings)

- Rack of lamb _____ 0.3 lb
- Shallot _____ 1/2 pcs
- Salt butter _____ 1 oz
- Red cherry tomato _____ 3 tomatoes
- Yellow cherry tomato _____ 3 tomatoes
- Lemongrass _____ 0.5 oz
- Mustard sauce _____ 1 tsp
- Rosemary _____ 1 pcs
- Montreal steak seasoning _____ 1 tsp
- Turkish spice seasoning _____ 1 tsp
- Red pepper powder _____ 1 tsp

Directions

1. Dry the surface of the lamb rack. Cut lemongrass into sections and pat finely. Wash and chop the shallots. Wash shallots and halve them into wedges. Wash the red and yellow cherry tomatoes. Cut them in half. Set aside.
2. Add in a separate bowl: the lamb rack, lemongrass, chopped shallot, chopped shallot dice, Montreal steak seasoning (1/2 tsp), Turkish spice seasoning (1/2 tsp), red pepper (1/2 tsp) powder. Smear evenly and marinate for 15 minutes, set aside. Serve red and yellow cherry tomatoes as a garnish, set aside.
3. Line the air fryer basket with waxed paper. Place in the marinated rack. Smear mustard (1 tsp) and salt (2 tbsp) butter on the rack, sprinkle rosemary leaves. Put the basket back and start cooking. Set at **390°F/12 minutes**.
4. When finished, take out the rack. Serve with red and yellow cherry tomatoes.

GRILLED LAMB CHOPS

Cooking time: 8 minutes
Difficulty level: EASY

Ingredients (2 Servings)

- Leg of lamb _____ 0.4lb
- Shallots _____ 1 oz
- Salt butter _____ 1 oz
- Yellow lemon juice _____ 1 oz
- Red cherry tomato _____ 3 tomatoes
- Yellow cherry tomato _____ 3 tomatoes
- Lemongrass _____ 0.5 oz
- Frisee lettuce _____ 0.3 oz
- Red pepper powder _____ 2 tsp
- Turkish spice seasoning _____ 1 tsp

Directions

1. Wash and chop shallots and lemongrass. Wash red and yellow cherry tomatoes. Dry lamb chops with paper and set aside.
2. Add in a separate bowl: a leg of lamb, chopped shallots, chopped lemongrass, yellow lemon juice, red pepper powder (1 tsp), Turkish spice seasoning (1/2 tsp). Evenly smear the leg of lamb and let stand for 20 minutes. Put red and yellow cherry tomatoes on a plate and serve as garnish.
3. Line the air fryer basket with waxed paper. Rub butter onto the waxed paper. Place the lamb chops into the basket. Put the basket back and start cooking.
Set at **355°F/8 minutes**.
4. When finished, take out the lamb chops. Serve with red and yellow cherry tomatoes.





GRILLED SHORT RIBS

Cooking time: 8 minutes
Difficulty level: EASY

Ingredients (3 Servings)

- Short rib ————— 1 rib
- Salt butter ————— 1 oz
- Semi-dried tomatoes in oil — 0.8 oz
- Red cherry tomato ————— 3 tomatoes
- Yellow cherry tomato ————— 3 tomatoes
- Broccoli ————— 0.7 oz
- Rosemary ————— 0.2 oz
- Montreal steak seasoning — 2 tsp
- Red pepper powder ————— 2 tsp

Directions

1. Wipe off the surface of blood and water. Mince the semi-dried tomatoes in oil. Cut red and yellow cherry tomatoes in half into petals. Break and wash broccoli. Set aside.
2. Add in a separate bowl: the short beef ribs, minced tomatoes, red pepper powder (1/2 tsp), Montreal steak seasoning (1 tsp). Smear all the ingredients on short beef ribs and marinate for 30 minutes. Serve red and yellow cherry tomatoes as garnish and set aside.
3. Line the air fryer basket with waxed paper. Rub salt butter on the waxed paper. Then add the marinated short beef ribs, broccoli, and rosemary leaves on the short beef ribs. Put the basket back and start cooking. Set at **355°F/8 minutes**.
4. When finished, take out the short beef ribs and serve with red and yellow cherry tomatoes.

CRISPY CHICKEN THIGHS

Cooking time: 25 minutes
Difficulty level: EASY

Ingredients (2 Servings)

- Born-in chicken thighs ——— 2 chicken thighs
- Starch ————— 3 tbsp
- Soy sauce ————— 2 tsp
- Oil ————— 2 tsp
- Potato starch ————— 1 tbsp
- Salt ————— 1 tsp
- Cooking wine ————— 1 tsp
- Five-spice powder ————— 1 tsp
- Garlic powder ————— 1/2 tsp
- White pepper powder ——— 1/2 tsp
- Sugar ————— 1/2 tsp

Directions

1. Pat dry the chicken thighs and slide 2-3 cuts on each side.
Mix in a separate bowl: five-spice powder(1/2 tsp), garlic powder (1/2 tsp), cooking wine (1 tsp), white pepper powder(1/2 tsp), soy sauce (2 tsp), sugar (2 tsp). Toss and coat well, marinate for 1 hour.
2. Mix salt (1 tsp), five-spice powder (1/2 tsp) as the dipping spice
3. Mix well in a separate bowl: starch (3 tbsp), potato starch (1 tbsp).
Roll and pad the marinated chicken thighs in the starch mixture and shake off excess.
Make sure it is fully and evenly covered by the layer of mixed starch.
4. Place the chicken thighs evenly in the air fryer basket and avoid overlapping.
Brush oil (2 tsp) on the surface of the chicken thighs.
Put the basket back, start cooking. Set at **375°F/25 minutes**.
5. Serve it with dipping spice and enjoy.





FISH TACOS WITH FRESH VEGETABLES

Cooking time: 10 minutes
Difficulty level: EASY

Ingredients (3 Servings)

- Basa fillet fish ————— 2 fillets
- Egg ————— 4 pcs
- Tomato ————— 1 tomato
- Red round pepper ——— 3.5 oz
- Yellow round pepper ——— 3.5 oz
- Mayonnaise ————— 3.5 oz
- Breadcrumbs ————— 3.5 oz
- Black olive ————— 0.7 oz
- Mexican tortilla crust ——— 1.9 oz
- Whole wheat flour ——— 1.7 oz
- Cheese sauce ————— 1.7 oz
- Pickled jalapeno ——— 0.7 oz
- Cracked black pepper ——— 3 tsp
- Salt ————— 1 tsp
- Cajun seasoning ——— 2 tsp

Directions

1. Whisk well eggs (4) in a separate bowl. Dice the tomatoes, red round peppers, yellow round peppers, black olives. Set aside.
2. Mix well in a separate bowl: diced tomatoes, red round pepper, yellow round pepper, diced black olives, and pickled Jalapeno. Put mayonnaise, salt (1/2 tsp), crushed black pepper (1 tsp), cajun seasoning (2 tsp) into the same bowl.
Cut the basa fish into small pieces. Add the fish pieces into a separate bowl. Mix well in the bowl with fish pieces: crushed black pepper (2 tsp), salt (1/2 tsp). Leave to marinate for 15 minutes.
3. Put whole wheat flour, egg wash and breadcrumbs into 3 separate bowls.
Coat the fish pieces evenly with the above ingredients in turn.
4. Arrange tortilla crusts side by side in the fryer basket. Put the basket back and start cooking.
Set at **320°F/3 minutes**. When finished, remove the crusts and set aside.
5. Lay a flat layer of basa fillets in the frying basket. Avoid overlapping. Place the basket back and start cooking. Set at **355°F/10 minutes**.
6. When finished, place the fish fillets onto the tortilla crusts, and drizzle with cheese sauce.

BUTTER LEMON COD

Cooking time: 5 minutes
Difficulty level: EASY

Ingredients (2 Servings)

- Cod fillets _____ 3 fillets
- Fresh squeezed lemon juice _____ 2.1 oz
- Unsalted butter _____ 1.7 oz
- Lemon slices _____ 3 slices
- Shallots _____ 1 pc
- Salt _____ 1/2 tsp
- Parsley _____ 1 pc
- Ground black pepper _____ 1/4 tsp

Directions

1. Pat dry the cod fillets. Chop finely parsley and shallots, set aside.
Mix salt (1/4 tsp), ground black pepper(1/4 tsp) in a bowl as seasonings for cod fillets.
Melt unsalted butter (0.85oz).
2. Marinate the cod fillets on both sides with seasonings.
3. Brush the air fryer basket with melted butter (0.17oz). Place the marinated cod on one layer into air fryer basket. Brush cod fillets on both sides with melted butter (0.68oz).
Put the basket back and start cooking. Set at **375°F/5 minutes**.
4. When finished, carefully remove and transfer cod fillets to the serving plate.
5. Add freshly squeezed lemon juice, chopped shallots, salt(1/4 tsp), in a skillet.
Heat it for about 1-2 minutes with the medium-low flam.
When the amount of the mixture comes down to half.
Add unsalted butter to slowly incorporate until the sauce gets thick.
Finish with a sprinkle of parsley.
6. Pour sauce over the cod fillets.
Garnish with lemon. Serve immediately.



ROASTED PRAWNS WITH SHALLOT

Cooking time: 8 minutes
Difficulty level: EASY

Ingredients (2 Servings)

- Prawns ————— 4 pcs
- Shallots ————— 1/2 pc
- Mushrooms ————— 1.2 oz
- Salt butter ————— 1 oz
- Red cherry tomato ————— 3 tomatoes
- Yellow cherry tomato ————— 3 tomatoes
- Lemongrass ————— 0.5 oz
- Turkish spice seasoning — 1 tsp
- Cajun seasoning ————— 1 tsp
- Montreal steak seasoning — 1 tsp

Directions

1. Clean prawns, do not devein the prawns, insert sticks from the tail. Wash shallots and halve them into wedges. Chop lemongrass into pieces. Clean and slice fresh mushroom. Wash red and yellow cherry tomatoes. Set aside.
2. Add in a separate bowl: the prawns, Turkish spice seasoning (1/2 tsp), cajun seasoning (1/4 tsp), Montreal steak seasoning (1/4 tsp), lemongrass, and shallots in turn. Marinate for 10 minutes. Set aside. Put nine sprouts, red and yellow cherry tomatoes on a plate and serve as garnish. Set aside.
3. Line the air fryer basket with waxed paper. Rub salt butter on the waxed paper. Add fresh mushrooms and marinated prawns. Put the basket back and start cooking. Set at at **355°F/8 minutes**.
4. When finished, take out the prawn. Serve with red and yellow cherry tomatoes.





CINNAMON ROLLS

Cooking time: 15 minutes

Difficulty level: EASY

Ingredients (2 Servings)

- Flour _____ 2 $\frac{1}{8}$ cups
- Milk _____ 3.5 oz
- Egg _____ 3.5 oz
- Butter _____ 4 $\frac{1}{4}$ tbsp
- Sugar _____ 1 oz
- Brown sugar _____ 1.7 oz
- Cinnamon powder _____ 4 tsp
- Salt _____ 1/2 tsp
- Yeast _____ 1 tsp
- Powdered sugar _____ 3/4 tbsp

Directions

1. Mix in a separate bowl: flour (2 cups), yeast (1 tsp), sugar, salt (1/2 tsp). Toss well. Then add milk and 1 egg into the same bowl. Then form the dough. Let it rise for 30 minutes.
2. Add softened butter (1 tbsp) to the dough and knead for 10 minutes, then seal the plastic wrap and let it rise again for 30 minutes.
3. Mix in a separate small bowl: butter (3 $\frac{1}{4}$ tbsp), cinnamon powder, brown sugar, and flour (1/8 cup).
4. Sprinkle dry flour on the bottom of the dough. Roll the dough into a 0.2 inch thick sheet. Sprinkle the mixed cinnamon powder sugar evenly on the surface of the sheet. Roll it into a 2 inch roll cylinder. Cut it into 6 equal-sized pieces. Put them in a bowl. Seal the plastic wrap to ferment for 20 minutes. Whisk well 1 egg in a separate bowl, set aside.
5. Put the cinnamon rolls into the air fryer basket and brush egg wash evenly. Put the basket back and start cooking. Set at **340°F/15minutes**.
6. When finished, remove the Cinnamon Rolls. Sprinkle with powdered sugar. Enjoy!

BANANA WALNUT POUND CAKE

Cooking time: 38 minutes
Difficulty level: MEDIUM

Ingredients (4 Servings)

- Egg _____ 2 pcs
- Unsalted butter _____ 6 tbsp
- Cake flour _____ 2/3 cup
- Powdered sugar _____ 10 1/4 tbsp
- Banana _____ 1/2 banana
- Walnuts _____ 2 pcs
- Sugar _____ 2 tbsp
- Water _____ 2 tbsp
- Baking powder _____ 1/2 tsp
- Salt _____ 1/4 tsp

Directions

1. Dissolve sugar(2 tbsp) in hot water as the syrup. Set aside.
2. Cut unsalted butter into cubes and soften at room temperature. In a small bowl, whisk 2 eggs well at room temperature. Roughly chop walnuts. Mash banana thoroughly with a fork in another small bowl. Sift together cake flour, baking powder (1/2 tsp) into a large bowl.
3. Line the base and sides of the loaf tin with large enough parchment paper. Cut the paper at the four corners you'd fold. Then place the parchment paper inside the tin, and overlap where you have made the cuts.
4. Add in a mixing bowl: the softened butter, icing sugar, salt (1/4 tsp). Use an electric mixer on low speed to combine added ingredients. Then set high speed to mix about 3-4 minutes, until they become pale and fluffy. Add beaten eggs, a bit at one time, beating well in between additions until well incorporated. Add mashed banana and beat until well combined.
5. Add the mixed flour and stir until the flour is well incorporated throughout the batter. Finally, add chopped walnuts. Stir until just combined. Transfer to a piping bag.
6. Pour the batter into the prepared loaf tin. Tap it on the work surface to eliminate large air bubbles.
7. Place the tin into the air fryer basket. Put the basket back and start cooking.
Set at **320°F/38 minutes**.
8. Remove from the air fryer. Invert out onto a wire rack. Release the parchment paper with top sides up.
9. Spread the syrup evenly on the top and all sides of the cake. Cool to room temperature. Wrap with plastic wrap. Put in the refrigerator overnight. Cut into slices and serve immediately. (The cake is great on the day it was baked, even better the next day or up to 5 days.)





CREAM CHEESE TART

Cooking time: 7 minutes
Difficulty level: EASY

Ingredients (4 Persons)

- Cream cheese ————— 3.5 oz
- Pe-packaged pastry crust — 4 pcs
- Whipping cream ————— 1.4 oz
- Sugar ————— 4 tsp
- Milk ————— 2 tsp
- Egg yolk ————— 2 yolks
- Corn starch ————— 1 tsp
- Vanilla extract ————— 1/4 tsp

Directions

1. Thaw pre-packaged pastry crust at room temperature. In a mixing bowl, add softened cream cheese, sugar. use an electric mixer on medium speed to well combine these ingredients. Add whipping cream, milk, vanilla extract (1/4 tsp) on low-speed to well combine. Add cornstarch (1 tsp) to stir well. Transfer to a piping bag. Fill each pastry with crust. Shape them into the dome.
2. Place tarts in refrigerator to frozen for 2 - 3 hours. Before cooking take them out and brush on egg yolk evenly.
3. Place tarts into the air fryer basket. Put the basket back and start cooking. Set at **365°F/7 minutes**.
4. Cool them down. Enjoy!

BROWN SUGAR PECAN PIE

Cooking time: 25 minutes
Difficulty level: MEDIUM

Ingredients (2 Servings)

- 7-inch Pre-Made Pie Shell _____ 1 pie shell
- Pecan _____ 4.2 oz
- Egg _____ 1 pc
- Whipping cream _____ 3 tbsp
- Brown sugar _____ 1.7 oz
- Unsalted butter _____ 1 oz
- Almond flour _____ 1/4 cup
- Whisky _____ 1 tbsp
- Vanilla extract _____ 1 tsp
- Salt _____ 1/4 tsp

Directions

1. Thaw pre-made 7-inch pie shell about 5 minutes until soft.
2. Melt unsalted butter in a skillet on low heat. Add brown sugar and stir until melted. Add whipping cream while occasionally stirring. Once boiled, turn off the heat and set aside to cool. In a mixing bowl, add egg, vanilla extract, whisky, salt and whisk well. Then add brown sugar mixture and stir well. Add pecan and almond flour. Stir well.
3. Place the puff pastry in the bottom of a 6-inch live-bottom mold. Tidy up the edges so that the edges of the pastry are well stick to the inner wall. Press firmly. Trim off the excess pastry on top. Gently pierce the bottom of the crust with a fork. Transfer to the refrigerator to frozen for 30 minutes.
4. Place the frozen pie shell into air fryer basket. Pour the fillings evenly. Put the basket back and start cooking. Set at **320°F/25 minutes**.
5. When finished, transfer it onto a cooling rack. Cool it at room temperature before slicing. Enjoy!



DRIED CITRUS SLICES

Cooking time: 60 minutes
Difficulty level: EASY

Ingredients (4 Servings)

- Lemon _____ 1.7 oz
- Orange _____ 1.7 oz

Directions

1. Slice lemon and orange into thin slices.
2. Arrange citrus slices in a single layer. Then put it into the air fryer basket. Put the basket back and start cooking.
Set at **175°F/60 minutes**.
3. When finished, take out then leave to cool. Store in the air-tight jar to avoid softening.
Add slices to water for half day. Enjoy!

