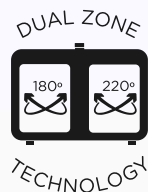


DNA

DUAL AIRFRYER OVEN



RECIPES

Delicious Recipes For Your Air Fryer



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THE MOTHER OF ALL AIR FRYERS

FROM THE MAKERS OF THE 2023 PRODUCT OF THE YEAR AIR FRYER OVEN



Recipe Guidelines

Ingredient/Temp/Time/Accessories Guidelines

We offer various combinations of cooking times and temperatures to cater to your diverse cooking needs.

You can adjust the cooking time and temperature after selecting a function from the menu. Below, we've listed our default menu combinations, but feel free to modify the cooking time and temperature to meet your requirements

Function	Default temperature	Default time	Adjustable temperature range	Adjustable time range	Remarks
Below is the left/right single cavity menu					
Chicken wings	200°C	12 minutes	60-220°C	1-60 minutes	
Steak	180°C	20 minutes	60-220°C	1-60 minutes	
Whole Chicken	200°C	30 minutes	60-220°C	1-60 minutes	
Grilled Fish	200°C	25 minutes	60-220°C	1-60 minutes	
Skewer	200°C	20 minutes	60-220°C	1-60 minutes	
Roast Meat	200°C	25 minutes	60-220°C	1-60 minutes	
Seafood	180°C	10 minutes	60-220°C	1-60 minutes	
Potatoes	220°C	40 minutes	60-220°C	1-60 minutes	
French Fries	220°C	20 minutes	60-220°C	1-60 minutes	
Pizza	160°C	12 minutes	60-220°C	1-60 minutes	
Bread	220°C	8 minutes	60-220°C	1-60 minutes	
Biscuits	160°C	20 minutes	60-220°C	1-60 minutes	
Cake	160°C	35 minutes	60-220°C	1-60 minutes	
Popcorn	220°C	10 minutes	60-220°C	1-60 minutes	
Dehydrate	70°C	8 hours	60-70°C	10-480 minutes	
Vegetables	180°C	15 minutes	60-220°C	1-60 minutes	

The above is for reference only, and the parameters can be set according to personal requirements.

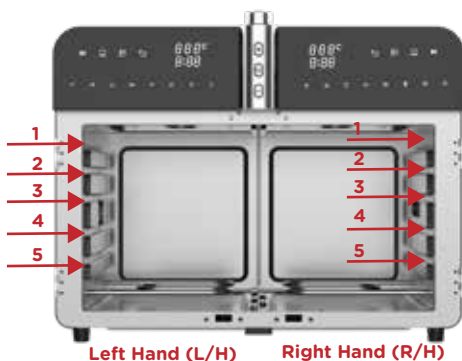
Below is the ALL full cavity menu					
Chicken wings	200°C	15 minutes	60-220°C	1 to 60 minutes	
Steak	180°C	20 minutes	60-220°C	1 to 60 minutes	
Whole Chicken	180°C	50 minutes	60-220°C	1 to 60 minutes	The bottom heating element is switched off by default.
Grilled Fish	200°C	25 minutes	60-220°C	1 to 60 minutes	
Skewer	200°C	25 minutes	60-220°C	1 to 60 minutes	The bottom heating element is switched off by default.
Roast meat		30 minutes	60-220°C	1 to 60 minutes	
Seafood	180°C	10 minutes	60-220°C	1 to 60 minutes	
Potatoes	220°C	45 minutes	60-220°C	1 to 60 minutes	
French fries	220°C	18 minutes	60-220°C	1 to 60 minutes	
Pizza	160°C	12 minutes	60-220°C	1 to 60 minutes	
Bread	220°C	8 minutes	60-220°C	1 to 60 minutes	
Biscuits	160°C	20 minutes	60-220°C	1 to 60 minutes	
Cake	150°C	40 minutes	60-220°C	1 to 60 minutes	
Popcorn	220°C	12 minutes	60-220°C	1 to 60 minutes	
Dehydrate	70°C	8 hours	40-70°C	10 to 480 minutes	
Vegetables	160°C	15 minutes	60-220°C	1 to 60 minutes	

Note:

*Different weights and volumes of ingredients impact cooking times. Keep an eye on your meals to avoid burning or undercooking.

*The larger the portion of chicken or food to be cooked, the more time or high temperature is required. Increase as appropriate.

Layer Numbering From Top To Bottom



Abbreviations & Definitions:

Tsp - Teaspoon

Tbsp - Tablespoon

DNA

DUAL AIRFRYER OVEN

RECIPES

Delicious Recipes For a Healthy Diet

36L Single Cavity Recipes

- **Sirloin and Roasted Vegetables**
- **Portuguese Baby Chicken with Baked Potatoes**
- **Lemon & Garlic Whole Stuffed Trout**
- **Sour Dough Bread**
- **Salted Dark Chocolate Brownies**
- **Carrot Cake**



SIRLOIN & ROASTED
VEGETABLES

SIRLOIN AND ROASTED VEGETABLES



PREP TIME: 15 min



COOK TIME: 40 min



TEMP: 200°



SERVES: 4 - 8

INGREDIENTS:

Skewer

2 kg Sirloin Steak
5 Tbsp Worcester Salt
1 Tbsp Black Pepper
2 Tbsp Mix Herbs
2 Tbsp Garlic Powder
1 Tbsp Garlic Flakes
1 Red Pepper
1 Green Pepper
1 Yellow Pepper

Vegetables

1 kg Roasting Vegetables Mix
25 ml Worcester Salt
1 Tsp Mixed Herbs
1 Tsp Salt
1 Tsp Black Pepper

METHOD:

Accessories Needed

Rotisserie Rod & Rotisserie Forks, Rotisserie Tong

STEP 1: Begin by cutting the meat into 4 equal-sized pieces and pat them dry using kitchen paper.

STEP 2: On a large plate, combine all the spices using a fork.

STEP 3: Take each piece of sirloin and coat it evenly with the spice mixture on both sides.

STEP 4: Cut the coloured peppers into slices and halve the red onion.

STEP 5: Assemble the rotisserie skewer by alternating between halves of red onion, pieces of meat, and slices of green, yellow, and red peppers. Repeat this process until all the meat and vegetables are used up.

STEP 6: In another bowl, mix olive oil with the remaining spice mixture. Pour this seasoned olive oil over the vegetables and toss them gently to coat evenly.

STEP 7: Place the assembled rotisserie skewer inside the Air Fryer and position the vegetables in the mesh basket on the lowest shelf.

STEP 8: Set the Air Fryer to cook both the rotisserie and vegetables simultaneously on the skewer setting for 40 minutes. Ensure the rotisserie is turning during the cooking process.

STEP 9: Turn on the Air Fryer and let it cook the delicious meal to perfection. Enjoy the flavorful and succulent result!

PORTUGUESE BABY CHICKEN & **BAKED POTATO**



PORTUGUESE BABY CHICKEN WITH BAKED POTATOES



PREP TIME: 60 mins



COOK TIME: 40 mins



TEMP: 200°



SERVES: 6-8

INGREDIENTS:

Chicken

3 Baby Chickens
4 Tsp Portuguese Chicken Rub
1 Tsp Black Pepper

Potatoes

8 Medium Potatoes
3 Tsp Butter
1 Tsp Crushed Garlic
1 Tsp Mixed Herbs

METHOD:

Accessories Needed

Rotisserie Rod & Rotisserie Forks, Rotiserrie Tong

STEP 1: Take the baby chickens one by one and coat them in the mixture of spices.

STEP 2: After they are fully coated in the spice, place them in a bowl in the fridge for one hour.

STEP 3: While the chicken is resting in the fridge, you can start preparing the potatoes. Mix the butter, mixed herbs, and garlic in a bowl.

STEP 4: Parboil the potatoes for 10 to 15 minutes, then allow them to cool. Using a teaspoon, hollow out a small portion of each potato where the butter mixture can be placed.

STEP 5: Fill each of the potatoes with the butter mixture, then cover each of the potatoes with foil.

STEP 6: Retrieve the coated chickens from the refrigerator and position it on the rotisserie fork before inserting it into the air fryer.

STEP 7: Place the wrapped potatoes on the rack below the chicken.

STEP 8: Switch on the air fryer and use the chicken function.

STEP 9: Set the timer for 40 minutes and the temperature on 200° and ensure the rotisserie function is on.



LEMON & GARLIC STUFFED TROUT

LEMON & GARLIC WHOLE STUFFED TROUT



PREP TIME: 35 mins



COOK TIME: 25 mins



TEMP: 200°



SERVES: 4 - 6

INGREDIENTS:

Trout

Large Trout (900 g - 1.2 kg)
100 g Parsley
250 g Butter
100 g Lemon Zest
50 ml Lemon Juice
30 ml Crushed Garlic
5 ml Olive Oil

Vegetables

100 g Baby Carrots
110 g Shelled Edamame Legumes
150 g Green Asparagus
130 g Sugar Snap Peas
20 ml Olive Oil

METHOD:

Accessories Needed

Large Mesh Baskets

- STEP 1:** Prepare Butter roll for the Fish. Combine 50g of parsley, 250g of butter, and 10ml of crushed garlic. Roll the mixture in cling film to form a cylinder. Place the butter roll in the freezer for 5 hours or until mixture is firm.
- STEP 2:** Clean the trout and remove the intestines.
- STEP 3:** Open the fish and lightly coat the inside with olive oil. Mix the remaining crushed garlic, lemon zest, and parsley together. Rub the mixture onto the inside of the fish.
- STEP 4:** Cut 3cm circles from the frozen butter roll, creating 8 circles. Place two circles on top of each other in the middle of the fish, forming a line.
- STEP 5:** Pour lemon juice over the inside of the fish. Let the fish sit in the fridge for 20 minutes. Use cooking rope to tie the fish closed at the head, middle, and back. Place the fish in the mesh basket.
- STEP 6:** Mix 100g baby carrots, 110g shelled edamame legumes, 150g green asparagus, 130g sugar snap peas, and 230g tenderstem broccoli together. Add 20ml olive oil and mix well. Place the mixed vegetables in a mesh basket below the fish in the air fryer.
- STEP 7:** Set the cooking time and temperature according to the fish setting while ensuring that the bottom element is turned on. Cook the fish and vegetables at 200°c for 25 minutes or until done.

NOTES, TIPS AND TRICKS

- The method of combining ingredients with butter, freezing it in a cylindrical shape, and then cutting it into slices is commonly known as "compound butter". Chilled compound butter can then be sliced into rounds or used in various ways, such as spreading on bread, melting over cooked vegetables or meats, or adding flavor to sauces and dishes during cooking. It's a versatile way to add complex flavours to dishes and can be customized to suit different tastes and recipes.

SOUR DOUGH BREAD



SOUR DOUGH BREAD



PREP TIME: 12 - 24 hrs



COOK TIME: 45 mins



TEMP: 150°



SERVES: 4 - 8

INGREDIENTS:

Bread

- 2/3 Cup Active Starter
- 1/3 Cup Warm Water (33°C)
- 1½ Tbsp Olive Oil
- 450g Bread Flour
- 2 Tsp Table Salt (13g)
- Greasing Oil or Butter
- Additional Flour For Dusting

METHOD:

Accessories Needed

Large Wire Rack

MAKING THE DOUGH

- STEP 1:** In a large mixing bowl, combine 2/3 cup (150 g) of active sourdough starter, 1&1/3 cups (315 g) of warm water, and 1&1/2 tablespoons (18 g) of olive oil. Stir until combined.
- STEP 2:** Add 3&2/3 cups (450 g) of bread flour to the mixture and sprinkle 2 teaspoons (13 g) of table salt over the top. Use your hands or a wooden spoon to stir together until the dough is mostly combined. The dough should have a slightly uneven texture but should not contain any dry flour patches.
- STEP 3:** Cover the bowl with plastic wrap and let it sit undisturbed for one hour.
- STEP 4:** Now, stretch and fold the dough. Form the dough into a ball with your hands. Wet your hands with cool water to prevent sticking, then grasp the top of the dough and stretch it over the bottom. Turn the dough 90 degrees and repeat this process four times in total.
- STEP 5:** Allow the dough to rest, covered, in a warm place for 30 minutes
- STEP 6:** Repeat the stretching and folding process (Step 4) every 30 minutes as the dough rises. Continue this process until the dough has increased in size by about 80%. The time this takes will depend on the temperature of your kitchen, typically 4-6 hours.
- STEP7:** Once the dough has risen sufficiently, it's ready to be shaped and baked according to your desired recipe.

FORMING THE DOUGH

- STEP 1:** Lightly grease a 9x5 loaf pan with olive oil or Butter
- STEP 2:** When the dough has risen sufficiently, turn it out onto a clean, lightly floured surface.
- STEP 3:** Gently deflate the dough using your hands and pat it into a rectangular shape.
- STEP 4:** Lift the right side of the dough and fold it into the center, as if closing a book. Then, lift the left side of the dough and fold it over the first fold. Use a bench scraper if the dough sticks to the counter.
- STEP 5:** Starting with one of the skinny ends, tightly roll the dough, similar to rolling up a cinnamon roll. Tuck the ends under and carefully transfer the rolled dough to the prepared bread pan. It's okay if the bread doesn't completely fill the pan at this stage.
- STEP 6:** Cover the pan tightly with plastic wrap and transfer to the refrigerator to rest for 12-24 hours.

SOUR DOUGH BREAD - CONTINUED



PREP TIME: 12 - 24 hrs



COOK TIME: 45 mins



TEMP: 150°



SERVES: 4 - 8

INGREDIENTS:

Bread

2/3 Cup Active Starter
1/3 Cup Warm Water (33°C)
1½ Tbsp Olive Oil
450g Bread Flour
2 Tsp Table Salt (13g)
- Greasing Oil or Butter
- Additional Flour For Dusting

METHOD:

Accessories Needed

Large Wire Rack

BAKING

- STEP 1:** Remove the sourdough from the refrigerator and let the dough rest, covered or uncovered, for at least 30-35 minutes before proceeding.
- STEP 2:** After the dough has finished resting, remove the covering from the bread. Use a sharp knife or bread lame to create a clean slice down the center of the loaf, approximately 0.6 cm deep. Then cover the loaf with another 9 x 5 pan. If you don't have a second pan, you can create a makeshift one using aluminum foil, tenting it as high as the bread pan is deep.
- STEP 3:** Transfer the covered loaf to the center rack of the DNA Dual air fryer. Use the Bake option and bake the bread covered for 20 minutes. After 20 minutes, remove the lid and continue to bake for another 20-23 minutes or until the bread is golden brown and the center reaches the desired level of doneness.
- STEP 4:** Allow the bread to cool in the pan for 15 minutes before gently turning it out onto a cooling rack. Be careful as the pan will still be hot. Let the bread cool for at least 1-2 hours or until it no longer feels warm before cutting into it.

NOTES, TIPS AND TRICKS

- Active starters can be purchased in a 'ready to bake' form or you can culture your own. The starter used in this recipe was cultured and available from Faithful to Nature. <https://www.faithful-to-nature.co.za/lizzy-sourdough-starter-culture-jar>



DARK CHOCOLATE
BROWNIES

SALTED DARK CHOCOLATE BROWNIES



PREP TIME: 20 mins



COOK TIME: 30 mins



TEMP: 150°



SERVES: 5 - 10

INGREDIENTS:

Brownies

3/4 Cup Unsalted Butter (170g)
170 ml 60% Bittersweet Chocolate, Chopped
1½ Tsp Instant Espresso
100 g Dark Brown Sugar, Packed
100 g Granulated Sugar
3 Large Eggs
2 Tsp Vanilla Extract
3/4 Cup Whole Wheat Flour (92g)
1/3 Cup Cocoa Powder (25g)
1/4 Tsp Salt
140g 70-80% Dark Chocolate, Chopped

Decoration

1 Tsp Flaky Sea Salt For Sprinkling

METHOD:

Accessories Needed

Wire Rack

STEP 1: Grease and line a baking dish with parchment paper, leaving an overhang on the sides for easy removal.

STEP 2: In a large mixing bowl, add the 60% bittersweet chopped chocolate.
In a saucepan over medium heat, melt the butter. Cook until the butter turns a rich amber colour and gives off a nutty aroma (about 8 minutes).
Pour the hot brown butter over the chopped chocolate, scraping in the brown bits at the bottom of the pot, and stir to combine and melt.
Whisk in the espresso powder, granulated sugar, and dark brown sugar until melted and smooth.

STEP 3: In a separate bowl, whisk together the whole wheat flour, cocoa powder, and salt. Set aside.

STEP 4: Once the chocolate mixture has cooled slightly, add the eggs and vanilla extract. Vigorously whisk for about 1 minute until the batter thickens slightly. Sift in the dry ingredients to remove any lumps in the cocoa powder, then fold the batter together using a rubber spatula. Before the dry ingredients are fully mixed, add in about half of the chopped dark chocolate and continue folding until evenly distributed.

STEP 5: Pour the batter into the prepared baking dish and spread it evenly. Sprinkle the remaining chopped dark chocolate on top. Bake at 150° for 30-35 minutes, or until the chocolate is melted into puddles and the surface is crackled and glossy.

STEP 6: Remove the pan from the oven and slam it against a hard surface a few times to help deflate the brownies. Place the pan on a wire cooling rack. Sprinkle with flaky sea salt and allow the brownies to cool completely. The brownies are ready to slice when they bend slightly when lifted out of the pan. Use a large sharp knife to make swift cuts, wiping down the knife between each cut for clean slices.

CARROT CAKE WITH **PECAN NUT**



CARROT CAKE WITH PECAN NUT FROSTING



PREP TIME: 90 mins



COOK TIME: 40 mins



TEMP: 150°



SERVES: 5 - 10

INGREDIENTS:

Cake

6 Cups Grated Carrots (900g)
1 Cup Brown Sugar (200g)
1 Cup Raisins (150g)
4 Eggs
1½ Cups White Sugar (300g)
1 Cup Vegetable Oil (240 ml)
2 Tsp Vanilla Extract (10 ml)
1 Cup Crushed Pineapple, Drained
3 Cups All Purpose Flour
4 Tsp Ground Cinnamon
1½ Tsp Baking Soda

Cake

1 Tsp Salt
1 Cup Chopped Walnuts (120g)

Frosting

½ Cup Butter, Softened (115g)
225g Cream Cheese, Softened (225g)
4 Cups Confectioners Sugar (500g)
1 Tsp Vanilla Extract
1 Cup Chopped Pecans (120g)

METHOD:

Accessories Needed

Large Wire Rack

- STEP 1:** Combine grated carrots and brown sugar in a medium bowl. Let it sit for 1 hour, then stir in raisins.
- STEP 2:** In a large bowl, beat eggs until light. Gradually beat in white sugar, oil, and vanilla. Stir in crushed pineapple. In a separate bowl, combine flour, cinnamon, baking soda, and salt. Stir the dry ingredients into the egg mixture until absorbed. Stir in the carrot mixture and chopped walnuts until well combined.
- STEP 3:** Grease and flour two 23cm round cake pans. Pour the batter evenly into the prepared pans. Bake in oven until an inserted toothpick comes out clean, about 40 minutes. Cool the cakes in the pans for 10 minutes before removing them; then let them cool completely
- STEP 4:** To make the frosting, beat butter, cream cheese, confectioners' sugar, and vanilla together in a large bowl with an electric mixer until smooth and creamy. Stir in chopped pecans.
- STEP 5:** Once the cakes are completely cooled, frost one cake layer with a generous amount of frosting. Place the second cake layer on top and frost the top and sides of the cake with the remaining frosting
- STEP 6:** Slice and serve the delicious carrot cake with cream cheese frosting. Enjoy your homemade Carrot Cake with Cream Cheese Frosting!

DNA

DUAL AIRFRYER OVEN

RECIPES

Delicious Recipes For a Healthy Diet

18L Dual Cavity Recipes

- **Full Nest Breakfast**
- **The Entertainers Basket**

Full Nest Breakfast



FULL NEST BREAKFAST



PREP TIME: 13 - 15 min



COOK TIME: 30 min



TEMP: 180° - 220°



SERVES: 4 - 6

AIR FRYER SETTINGS

L/H SETTINGS 18L			R/H SETTINGS 18L		
Accessories: Small Wire & Mesh Rack			Accessories: Small Wire & Mesh Rack		
Function: Meat			Function: Custom		
Time & Temp: 30min @ 180°			Time & Temp: 30min @ 220°		
Layers:			Layers:		
Layer	Ingredients	Add When Time Left on Clock	Layer	Ingredients	Add When Time Left on Clock
1	Bacon	10 min	1		
2			2	Hashbrowns & Fried Tomatoes	30 min
3	Minute Steaks	20 min	3	Button Mushrooms	20 min
4			4		
5	Cheese Sausages	30 min	5	Eggs in a Nest	16 min

INGREDIENTS USED

- Bacon
- Minute Steaks
- Cheese Sausages
- Button Mushrooms
- Eggs in a Nest
- Fried Tomato
- Hashbrowns

METHOD:

This recipe combination was designed to allow an entire breakfast for 4-6 people to be ready in 30min from start to finish in the air fryer.

Step 1: Set both sides of the airfyer up as per the instructions above.

Step 2: Insert each individual rack / ingredient at the time indicated on the the table above (Add When Time Left on Clock).

FULL NEST BREAKFAST - EGGS IN A NEST



PREP TIME: 3 min



COOK TIME: 16 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Wire Rack

Function: Custom

Time & Temp: 16min @ 220°

Layer: 5

INGREDIENTS:

4	Wholewheat Bread Slices
4	Eggs
-	Butter
-	Olive Oil
-	Preferred Seasoning

METHOD:

STEP 1: Line the small wire rack with tin foil.

STEP 2: Spray tin foil with olive oil using DNA Oil Sprayer to prevent “Eggs in a Nest” from sticking to foil and for easier cleaning.

STEP 3: Spread butter on both sides of the bread slices. (To brown the bread and prevent sticking.)

STEP 4: Use the rim of a drinking glass or cookie cutter to cut a circular hole in the middle of the bread slices.

STEP 5: Place bread slices on the wire rack. (optional) Place cut-out pieces of bread on same tray to fry as small, round bread biscuits.

STEP 6: Carefully break one egg into the hole of each bread slice.

STEP 7: Season to taste with preferred spices: E.g. salt

STEP 8: Place rack in airfryer and cook as per “Airfryer Settings.”

FULL NEST BREAKFAST - MINUTE STEAKS



PREP TIME: 3-5 min



COOK TIME: 20 min



TEMP: 180°

AIR FRYER SETTINGS

Accessories: Small Wire Rack

Function: Meat

Time & Temp: 20min @ 180°

Layer: 3

INGREDIENTS:

4	Minute Steaks
2	Garlic Cloves
30 ml	Fresh Lemon Juice
1/4 Tsp	Salt
1/4 Tsp	Black Pepper
1/4 Tsp	Ground Cumin
-	Olive Oil

METHOD:

STEP 1: Place minute steaks in a marinating bowl.

STEP 2: Pour lemon juice over the steaks.

STEP 3: Crush 2 cloves of garlic and season steaks with the crushed garlic.

STEP 4: Season steaks with salt, black pepper & cumin.

STEP 5: Spray wire rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.

STEP 6: Carefully break one egg into the hole of each bread slice.

STEP 7: Place minute steaks on the wire rack.

STEP 8: Place rack in airfryer and cook as per “Airfryer Settings.” Check on steaks after 10min to ensure not overdone.

FULL NEST BREAKFAST - BACON



PREP TIME: 1 min



COOK TIME: 10 min



TEMP: 180°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack

Function: Meat

Time & Temp: 10min @ 180°

Layer: 1

INGREDIENTS:

200g	Back Bacon (1 Pack)
-	Olive Oil

METHOD:

STEP 1: Spray wire rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.

STEP 2: Place rack in airfryer and cook as per "Airfryer Settings."

FULL NEST BREAKFAST - BUTTON MUSHROOMS



PREP TIME: 3-5 min



COOK TIME: 20 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack

Function: Custom

Time & Temp: 20min @ 220°

Layer: 3

INGREDIENTS:

200g	Button Mushrooms (1 Pack)
1	Small Onion
1 Tsp	Butter
1/4 Tsp	Salt
1/4 Tsp	Black Pepper
1/4 Tsp	Mixed Herbs

METHOD:

STEP 1: Line small mesh rack with tin foil.

STEP 2: Coat tin foil with butter.

STEP 3: Dice mushrooms and place in tin foil lined rack.

STEP 4: Dice onions and place in tin foil lined rack.

STEP 5: Place any remaining butter in tin foil lined rack. Add spices.

STEP 6: Mix mushrooms, onions, butter and spice in tin foil lined rack. Mushrooms and onions should have light coating consisting of butter and spice.

STEP 7: Place rack in airfryer and cook as per "Airfryer Settings."

FULL NEST BREAKFAST - FRIED TOMATOES



PREP TIME: 1-3 min



COOK TIME: 30 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack
Function: Custom
Time & Temp: 30min @ 220°
Layer: 2 (Shared with Hashbrowns)

INGREDIENTS:

2 Large Tomatoes
1/4 Tsp Salt
1/4 Tsp Black Pepper
1/4 Tsp Italian Herbs

SPICY VERSION

1/4 Tsp Cayenne Pepper
1/4 Tsp Paprika

METHOD:

- STEP 1:** Cut off the top and bottom of the tomatoes.
STEP 2: Halve the tomatoes.
STEP 3: Spray wire rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.
STEP 4: Position the tomatoes on the initial half of the rack, ensuring room is reserved for the hashbrowns.
STEP 5: Add spices to the tomatoes - Add cayenne pepper & paprika for spicy version.
STEP 6: Place rack in airfryer and cook as per "Airfryer Settings".

FULL NEST BREAKFAST - HASHBROWNS



PREP TIME: 1 min



COOK TIME: 30 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack
Function: Custom
Time & Temp: 20min @ 220°
Layer: 2

INGREDIENTS:

4-8 Hashbrowns (Frozen - Store Bought)

METHOD:

- STEP 1:** Spray wire rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning. (No need to redo if basket was coated with the fried tomato recipe.)
STEP 2: Position hashbrowns on the rack next to the tomatoes.
STEP 3: Place rack in airfryer and cook as per "Airfryer Settings."

FULL NEST BREAKFAST - CHEESE SAUSAGES



PREP TIME: 1-3 min



COOK TIME: 27 min



TEMP: 180°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack
Function: Meat
Time & Temp: 27min @ 180°
Layer: 2 (Shared with Hashbrowns)

INGREDIENTS:

400g Cheese Sausages/Grillers (2 per person)

METHOD:

- STEP 1:** Spray wire rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.
STEP 2: Place cheese sausages on the rack
STEP 3: Place rack in airfryer and cook as per “Airfryer Settings”

NOTES, TIPS AND TRICKS

- Place foil on drip tray for easier cleaning.
- Spray racks with olive oil using DNA Oil Sprayer to prevent food sticking to rack and for easier cleaning.
- Airfryer is on when:
 - Colon of Timer is Flashing.
 - Menu Symbol is Flashing.
- Juices from items may drip onto items below.



ENTERTAINERS
BASKET

THE ENTERTAINERS BASKET



PREP TIME: 13 - 15 min



COOK TIME: 30 min



TEMP: 220°



SERVES: 8 - 10

AIR FRYER SETTINGS

L/H SETTINGS 18L			R/H SETTINGS 18L		
Accessories: Small Wire & Mesh Rack			Accessories: Small Wire & Mesh Rack		
Function: Ribs			Function: Fries		
Time & Temp: 30min @ 220°			Time & Temp: 30min @ 220°		
Layers:			Layers:		
Layer	Recipe	Add When Time Left on Clock	Layer	Recipe	Add When Time Left on Clock
1	Cheese Chips	3 min	1	Russian Style Black Bread	20 min
2	Chicken Nuggets and Pops	25 min	2	Zucchini Chips	20 min
3			3		
4	Chicken Wings	20 min	4	Vegetarian Snacks	20 min
5	Ribs & Cheese Sausages	20 min	5	Sweet Potato / Potato Chips	30min

INGREDIENTS USED

- Crumbed Chicken Nuggets and Pops
- Spare Ribs
- Chicken Wings
- Russian Style Garlic Black Bread
- Zucchini Chips
- Vegetarian Sausages (Vegetarian Snack)
- Vegetarian Butternut Balls (Vegetarian Snack)
- Sweet Potato / Potato Fries
- Cheese Chips

METHOD:

Recipe combination was designed to allow an entire snack basket for 8 - 10 people to be ready in 30min from start to finish in the air fryer.

Step 1: Set both sides of the airfryer up as per the instructions above.

Step 2: Insert each individual rack / Ingredient at the time indicated on the table above (Add When Time Left on Clock)

ENTERTAINERS BASKET - RUSSIAN STYLE GARLIC BLACK BREAD



PREP TIME: 10 min



COOK TIME: 20min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack

Function: Fries

Time & Temp: 20min @ 220°

Layer: 1

INGREDIENTS:

1	Small Rye Bread Loaf
3	Garlic Cloves
1/2 Tsp	Mixed Herbs
-	Olive Oil

SAUCE INGREDIENTS:

2 Tbsp	Mayonaise
1	Medium Onion
1	Garlic Clove
1/2 Tsp	Mixed Herbs

METHOD:

- STEP 1:** Cut crust off rye bread loaf. (Leaving the crust on will make the bread too hard to bite.)
- STEP 2:** Cut the rye loaf into ±2cm thick slices.
- STEP 3:** Cut the longitudinal slices into rectangular blocks
- STEP 4:** Spray wire rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.
- STEP 5:** Finely grate the garlic clove in a small bowl. Add a little olive oil to the grated garlic.
- STEP 6:** Spray the cut rectangular rye bread cubes with olive oil using the DNA oil sprayer.
- STEP 7:** Roll the rectangular rye bread cubes in the garlic olive mixture ensuring all four sides are covered and place in the mesh rack.
- STEP 8:** Use left over garlic and olive oil in bowl to season the rectangular rye bread cubes.
- STEP 9:** Place rack in airfryer and cook as per "Airfryer Settings". Rotate Bread cubes after 10min.

DIPPING SAUCE:

- STEP 1:** Finely grate a medium onion into a mixing bowl, ensure the onion "juice" remains in the bowl.
- STEP 2:** Finely grate 1 garlic clove into the bowl.
- STEP 3:** Add mayonnaise.
- STEP 4:** Add the mixed herbs.
- STEP 5:** Mix all the above together.

ENTERTAINERS BASKET - RIBS



PREP TIME: 2 min



COOK TIME: 25 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Wire Rack

Function: Meat

Time & Temp: 25min @ 220°

Layer: 5

INGREDIENTS:

1 Kg	Ribs (Pre Marinated)
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METHOD:

- STEP 1:** Spray rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.
- STEP 2:** Place ribs on wire rack.
- STEP 3:** Place rack in airfryer and cook as per "Airfryer Settings."

ENTERTAINERS BASKET - CHICKEN WINGS



PREP TIME: 1 min



COOK TIME: 25 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Mesh Basket

Function: Ribs

Time & Temp: 25min @ 220°

Layer: 4

INGREDIENTS:

1 Kg

Pre Marinated Chicken Wings

METHOD:

STEP 1: Spray mesh basket with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.

STEP 2: Place wings in mesh basket

STEP 3: Place rack in airfryer and cook as per “Airfryer Settings.”

ENTERTAINERS BASKETS - SWEET POTATO FRIES



PREP TIME: 3-5 min



COOK TIME: 30 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack

Function: Fries

Time & Temp: 30min @ 220°

Layer: 4

INGREDIENTS:

1 Pack

Frozen Sweet Potato Chips

1 Pack

Frozen Potato Chips (Optional)

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Preferred Spices

METHOD:

STEP 1: Spray Mesh rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.

STEP 2: Fill rack with frozen chips according to choice. E.g. 50/50 Potato & Sweet Potato Fries

STEP 3: Spray chips with olive oil using the DNA Oil Sprayer. Add Preferred Spices

STEP 4: Place rack in airfryer and cook as per “Airfryer Settings.”

STEP 5: Mix through / turn after 15min. Best Served with a Dip of your choice.

ENTERTAINERS BASKET - BUTTERNUT POPS AND VEGETERIAN SAUSAGES



PREP TIME: 1-3 min



COOK TIME: 20 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack

Function: Custom

Time & Temp: 20min @ 220°

Layer: 4

INGREDIENTS:

1 Pack Frozen Butternut Pops

1 Pack Vegeterian Sausages

METHOD:

STEP 1: Spray wire rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.

STEP 2: Position the butternut pop on the initial half of the rack, ensuring room is reserved for the vegeterian sausages.

STEP 3: Place rack in airfryer and cook as per "Airfryer Settings".

Step 4: Mix through / turn after 10min.

ENTERTAINERS BASKET - ZUCCHINI CHIPS



PREP TIME: 3-5 min



COOK TIME: 30 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack

Function: Fries

Time & Temp: 30min @ 220°

Layer: 2

INGREDIENTS:

2 Large Zucchini's

1 Tsp Salt

1/4 Tsp Black Pepper

1/4 Tsp Garlic Powder

SPICY VERSION INGREDIENTS:

1/4 Tsp Paprika

1/4 Tsp Cayenne Pepper

CHEESY VERSION INGREDIENTS:

- Parmesan or Cheese of Choice.

METHOD:

STEP 1: Spray wire rack with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.

STEP 2: Cut zucchini's into thin slices or thin "wheels."

STEP 3: Spray zucchini slices or wheels with olive oil on both sides.

STEP 4: Add spices into a bowl.

STEP 5: Roll oil coated zucchini slices or wheels in the spices. Ensure thoroughly coated.

STEP 6: Place zucchini slices or wheels in basket.

STEP 7: Place rack in airfryer and cook as per "Airfryer Settings."

ENTERTAINERS BASKET - CHEESE CHIPS



PREP TIME: 3-5 min



COOK TIME: 3 min



TEMP: 220°

AIR FRYER SETTINGS

Accessories: Small Mesh Rack

Function: Fries

Time & Temp: 27min @ 180°

Layer: 1

INGREDIENTS:

100g	Cheese
1/4 Tsp	Salt
1/4 Tsp	Black Pepper
1/4 Tsp	Garlic Powder or Crushed Garlic
1/4 Tsp	Italian Herbs

SPICY VERSION INGREDIENTS:

1/4 Tsp	Cayenne Pepper
1/4 Tsp	Paprika

METHOD:

- STEP 1:** Line Mesh Rack with foil
- STEP 2:** Spray tin foil with olive oil using DNA Oil Sprayer to prevent sticking and for easier cleaning.
- STEP 3:** Grate cheese in a mixing bowl.
- STEP 4:** Add spices and mix.
- STEP 5:** Place cheese and spice mixture in circular heaps on the foil lined mesh rack.
- STEP 6:** Place rack in airfryer and cook as per "Airfryer Settings."
- STEP 7:** Remove rack and allow to cool before removing cheese chips.

NOTES, TIPS AND TRICKS

- Juices from items may drip onto items below.
- Place foil or liner on drip tray to ease cleaning.
- Spray racks with olive oil using DNA Oil Sprayer to prevent food sticking to rack and for easier cleaning.
- Airfryer is on when:
 - Colon of Timer is Flashing.
 - Menu Symbol is Flashing.