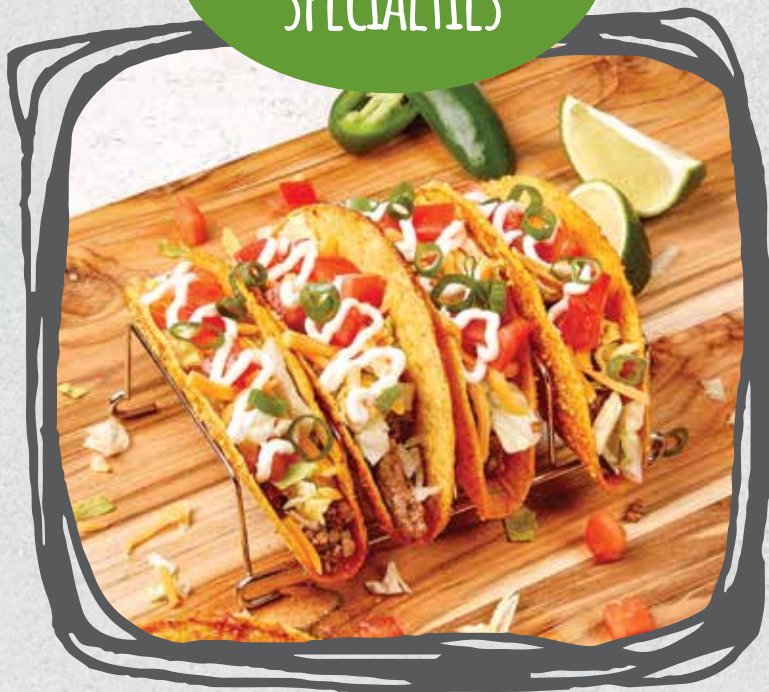


∞ RECIPE BOOK

AMERICAN
SPECIALTIES





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NOTE:

1 cup corresponds to a cup of about 240 ml capacity!
1Tsp = 1 teaspoon, 1Tbsp = 1 tablespoon.

TIP: Always put the drip tray in the appliance to make cleaning easier.

FRIED CHICKEN

6 portions



Ingredients:	5	chicken legs
	4	chicken thighs
	5	chicken wings
	3	cups of buttermilk
	2 tsp	salt
	1 tsp	ground black pepper
	1 tbsp	onion powder
	1 tbsp	garlic powder
	1 tbsp	paprika
	6 cups	of cornflakes, crumbled

- Preparation:**
1. Place the chicken in buttermilk for thirty minutes; or preferably over night. Mix spices and cornflakes.
 2. Take the chicken meat out of the buttermilk. Roll in cornflakes and spice mixture so that it is well covered.
 3. Spread the chicken on the grilles and slide into the Power AirFryer Multi-Function.
 4. Start the chicken program by pressing the chicken button.
 5. After 10 minutes, swap the grilles around according to rotation principle.
 6. The chicken is cooked through when the core temperature has reached 75°C. The cooking time may vary according to the size and weight of the chicken pieces.

CHICKEN-STRIPES

4 portions

Ingredients:

1 tsp	garlic powder	1 cup	of flour
1 tsp	onion powder	450g	of chicken strips
1 tsp	salt	2	eggs, beaten
½ tsp	ground black pepper	2 cups	of large breadcrumbs (eg. Panko)
1 tsp	smoked paprika		

Preparation:

1. In a bowl, mix garlic, onion, salt, pepper, paprika and flour.
2. Flip the chicken in the flour and spice mixture.
3. Dip the chicken into the beaten egg and then turn it over in the breadcrumbs.
4. Spread chicken strips on the bars.
5. Press the French fries button and lower the temperature to 185°C.

FRIED COURGETTE

6 portions

Ingredients:

4	medium-sized courgettes, cut into sticks
4	eggs, beaten
2 cups	of large breadcrumbs (eg. Panko)
	spices to taste (eg. Italian herbs, 8-herb mix etc.)

Preparation:

1. Dip the sliced courgette into the beaten egg.
2. Then turn over in the breadcrumbs.
3. Spread the courgette on the grilles.
4. Press the French fries button and set the cooking time to 10 minutes.

CHEDDAR

BISCUITS



CHEDDAR BISCUITS

16 pieces



Ingredients:

2 cups	of flour
1 stick	of butter
2 tsp	of baking soda
$\frac{3}{4}$ cup	buttermilk
$\frac{1}{2}$ cup	of spring onions, chopped
$\frac{1}{2}$ tsp	garlic powder
$\frac{1}{2}$ tsp	seafood spice
$\frac{1}{4}$ tsp	cayenne powder
1 $\frac{1}{2}$ cup	cheddar, grated

Preparation:

1. In a bowl, mix the flour and butter until the mixture is crumbly.
2. Mix in the remaining ingredients.
3. Make 16 balls and spread them on the grilles.
4. Press the baking button and set the cooking time to 15 minutes to start the preparation.
5. Serve with fried chicken.

BUFFALO

WONTON

for 4 people



Ingredients:

1	large chicken breast without bones and skin
1 pack	of Wonton dough sheets
1 ¼ cups	cheddar, grated
4 tbsp	buffalo Wing sauce
2 cups	panko breadcrumbs (large breadcrumbs)
1 tsp	dry Sriracha powder
1 egg	whites, beaten
	celery skewers, to serve
	Blue cheese dressing, to serve

Preparation:

1. Cook chicken in a saucepan for 10 minutes. Take out and mince.
2. Add the Buffalo Wing Sauce and Cheddar. Mix well.
3. In a separate bowl mix the panko breadcrumbs and Sriracha. Set the prepared mixture aside.
4. In the middle of each Wonton dough sheet, add a tbsp of chicken mix.
5. Wet the edges of the Wonton with water. Fold to form a triangle and press to seal.
6. Brush the wontons with egg whites.
7. Sprinkle the panko mixture over the wontons.
8. Place the wontons on the grilles and place them in the appliance.
9. Start the French fries program to begin cooking.

CHEESE

BAKE

for 2 people



Ingredients:

- 8 mozzarella sticks (frozen store-bought product)
- 4 slices of potato bread
- 8 slices of American cheese
- soft butter

Preparation:

1. Heat the mozzarella sticks: Arrange on the grilles and place in the appliance. Press the french fries button and set a cooking time of 6 minutes.
2. Butter the slices of bread on one side.
3. Place 2 slices with the buttered side down on the grilles.
4. Put two slices of American cheese on each slice of bread.
5. Place 4 mozzarella sticks on each slice of bread.
6. Cover each slice with two more slices of American cheese and the remaining bread, with the buttered side facing up.
7. Set the temperature to 185 °C. Set the cooking time to 6 minutes. Press the on/off button to start cooking.
8. Turn the sandwiches over and repeat step 7.



SCOLLOPED

NACHOS

SCOLLOPED NACHOS

for 4 people



Ingredients:	24	large tortilla crisps
	½ cup	of bean curd
	½ cup	chili
	115 g	American cheese, diced
	¼ cup	of salsa
	½ cup	cheddar, grated
	¼ cup	of black olives, sliced
	½	small red onion, chopped
	1	large plum tomato, chopped
	¼ cup	of coriander, chopped
		juice of ½ lime
	½ tsp	salt
		guacamole, to serve
		sour cream, to serve
	1	jalapeno, sliced, to serve

- Preparation:**
1. Melt the cheese cubes and the chilli in the microwave.
 2. Cover grilles with baking paper.
 3. Place 12 tortilla chips on grid coated with baking paper.
 4. Spread a spoonful of beans over the chips.
 5. Sprinkle half of the chilli, salsa, grated cheddar, olives and coriander over the crisps.
 6. Put the remaining tortilla crisps on the pile.
 7. Sprinkle the remaining chili, salsa, grated cheddar, olives and cilantro over the crisps.
 8. Press the french fries button. Set the timer to 12 minutes to begin cooking.
 9. In a small bowl, mix the red onion, the plum tomato, the lime juice and the salt and spread the mixture over the finished nachos.
 10. Serve with guacamole, sour cream and jalapeños.

WHITE

PIZZA



WHITE PIZZA

1 serving



Ingredients:

1	thin pizza dough (tarte flambée dough)
2	garlic cloves, finely cut
½ tsp	red pepper flakes
9	slices of fresh mozzarella
¼ cup	ricotta
2 tbsp	olive oil, extra-virgin

Preparation:

1. Roll out the dough and place on a grille. Slide into the Power AirFryer Multi-Function.
2. Press the french fries button. Set the cooking time to 10 minutes. Flip the dough over after 5 minutes.
3. Take the dough out of the Power AirFryer Multi-Function.
4. Now coat the dough with ricotta and cover it with mozzarella, garlic and red pepper flakes. Now slide the pizza with toppings back into the Power AirFryer Multi-Function.
5. Start the French fries program by pressing the button of the same name. Change the cooking time to 5-6 minutes.
6. Serve.

SALAMI

PIZZA

1 serving



Ingredients:

1	thin pizza dough (store-bought product)
3 tbsp	pizza sauce
$\frac{3}{4}$ cup	sliced mozzarella, grated
12	salami slices

Preparation:

1. Roll out the dough and place on a grille. Slide into the Power AirFryer Multi-Function.
2. Press the french fries button. Set the cooking time to 10 minutes. Flip the dough over after 5 minutes.
3. Take the dough out of the Power AirFryer Multi-Function.
4. Now coat the pizza with sauce and top it with cheese and salami. Now slide the pizza with toppings back into the Power AirFryer Multi-Function.
5. Start the French fries program by pressing the button of the same name. Change the cooking time to 5 minutes. Depending on the thickness of the topping, the cooking time may vary.

TRADITIONAL ITALIAN MEATBALLS

25 pieces



Ingredients:	1.5 kg	mixed minced meat (pork, beef and veal)
	3	eggs
	¼ cup	of milk
	½ cup	breadcrumbs
	½ cup	parmesan, grated
	½	onion, chopped
	2	garlic cloves, chopped
	½ tsp	black pepper
	1 tsp	sea salt
	¼ cup	of parsley, chopped

- Preparation:**
1. In a bowl, mix all ingredients together.
 2. Form 25 meatballs.
 3. Place the meatballs on the grilles and slide them into the Power AirFryer Multi-Function.
 4. Press the steaks/chops program button. Set the timer to 20 minutes.
 5. Serve with tomato sauce or gravy.

A photograph of four 'super nacho' tacos served on a wooden cutting board. The tacos are held upright by metal taco holders. They are filled with ground beef, melted cheese, shredded lettuce, diced tomatoes, and sliced jalapeños. A white sauce is drizzled over the top. In the background, there are two whole jalapeños and two lime wedges. A fried tortilla is visible in the bottom right corner. The text 'SUPER' is written in large, bold, black letters, and 'NACHO TACOS' is written in smaller, bold, black letters below it, separated by a thin green horizontal line.

SUPER

NACHO TACOS

SUPER

NACHO TACOS

8 portions



Ingredients:

8	hard taco shells (crispy corn tortillas, store-bought product)
½ cup	of honey
1 packet	of taco spices
1 packet	of cheese powder (or very finely grated cheese)
350g of	minced beef
2 tbsp	olive oil
2 tsp	salt
1 tsp	ground black pepper
¼	iceberg lettuce, shredded
2	plum tomatoes, diced
	sour cream and grated cheese to garnish

Preparation:

1. Brush the outside of the taco shells with honey using a kitchen brush.
2. Mix the taco spices and the cheese powder on a flat plate.
3. Sprinkle the spice cheese powder generously on the taco shells.
4. Place the taco shells on the grilles and place in the Power AirFryer Multi-Function.
5. Set the temperature to 185°C and the timer to 5 minutes. Start the frying process by pressing the on/off/stop button.
6. While the taco shells are frying, sauté the minced meat in olive oil for 5 to 6 minutes.
7. Season with salt and pepper.
8. Spread the fried meat evenly over the taco shells.
9. Garnish with lettuce, tomatoes, cheddar and sour cream.

CHICKEN

MILANESE



CHICKEN MILANESE

for 2 people



Ingredients:

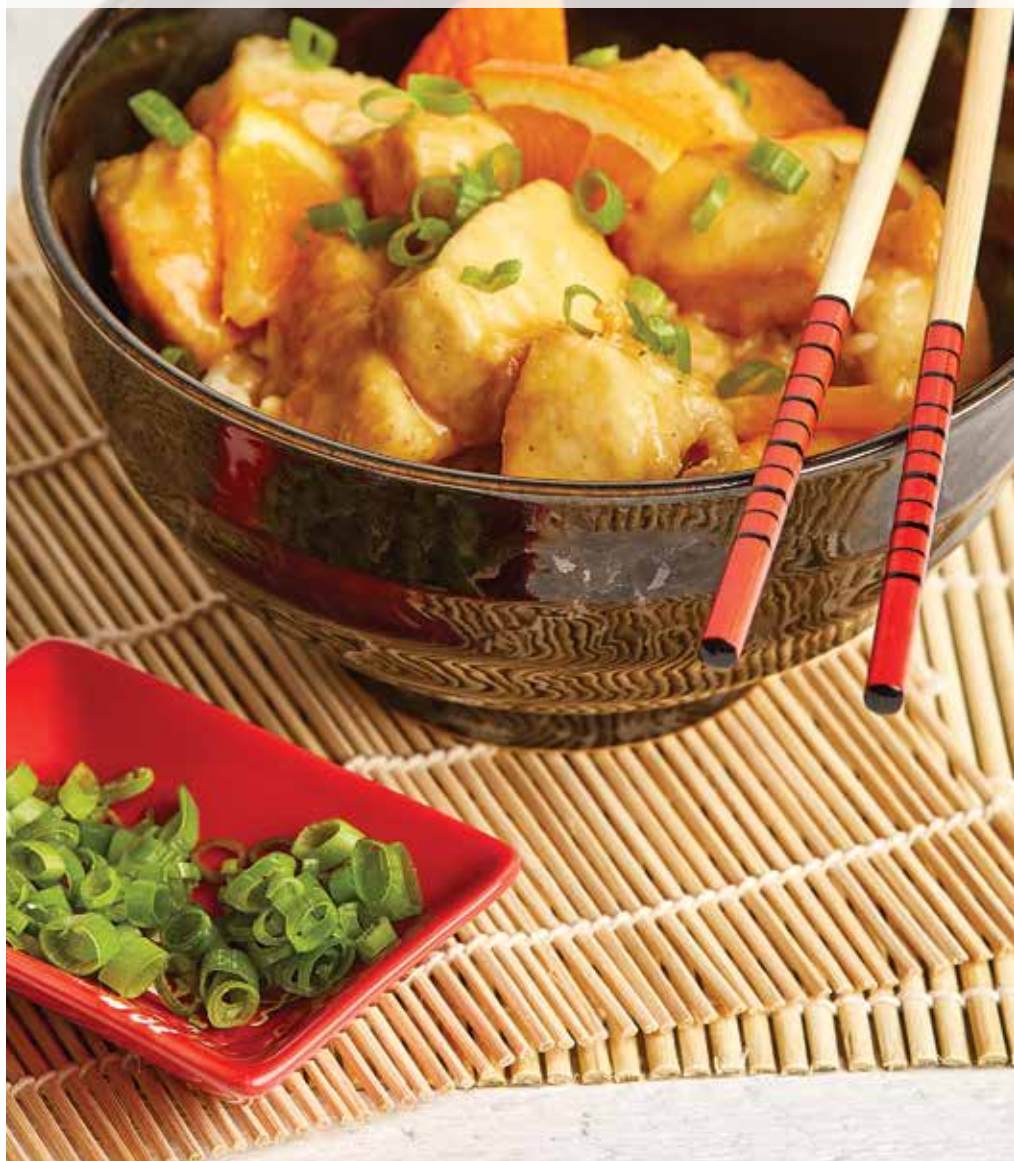
2 cups	panko breadcrumbs (large breadcrumbs)		
1/4 cup	of Parmesan, grated	1 tsp	SALAD
1/2 tsp	garlic powder		white wine vinegar
2	eggs, beaten	2 tbsp	juice of a 1/2 lemon
4	chicken schnitzel	3 cups	extra virgin olive oil
	salt & pepper	1	of rocket
			beef tomato, diced
			salt & pepper
			grated Parmesan, to garnish

Preparation:

1. Mix together panko breadcrumbs, parmesan and garlic in a bowl.
2. Season the chicken schnitzel generously with salt and pepper.
3. Dip the schnitzel into the egg.
4. Turn over in the panko mixture.
5. Put the schnitzel on the grille.
6. Press the steaks/chops program button. Set the cooking time to 15 minutes to begin cooking.
7. While the schnitzels are frying, prepare the salad.
8. Whisk in a bowl of vinegar, lemon juice, olive oil and a pinch of salt and pepper.
9. Add the rocket and cover with the dressing.
10. Cover the chicken with the diced tomatoes and the rocket salad.
11. Garnish with grated Parmesan.

ORANGE

CHICKEN



ORANGE CHICKEN

for 4 people



Ingredients: 500g diced chicken breast,
boned and skinless
1 beaten egg
1 cup cornstarch
2 tsp salt
½ tsp ground black pepper

ORANGE SAUCE		
1 cup	of orange juice	1 tsp rice vinegar
2 tbsp	butter	1 tbsp spring onion, finely chopped
2 tsp	low sodium soy sauce	pinch of red pepper
2 tbsp	brown sugar	1 orange, rind
1 tbsp	ginger, grated	white rice, to serve
1 tsp	garlic, grated	

- Preparation:**
1. Moisten chicken breast with the egg.
 2. In a small bowl, combine cornstarch, salt and pepper.
 3. Turn the chicken over in the cornstarch mixture and shake off excess.
 4. Place the breaded chicken pieces on the grilles.
 5. Press the French fries program button to begin cooking.
 6. On the stove top, in a pan, mix all the ingredients of the sauce and bring to a boil. Reduce the heat and allow to simmer. Cook until reduced by half.
 7. Put the fried chicken pieces in a bowl.
 8. Cover with the sauce.
 9. Serve the chicken on white rice with an extra serving of orange sauce.

BANG BANG

PRAWNS



BANG BANG

PRAWNS

6 portions



Ingredients:

1 cup	of cornstarch
¼ tsp	Sriracha powder
roughly 900 g	(21-25 pieces) prawn, peeled & de-intestinated
¼ cup	sweet chili sauce
¼ cup	mayonnaise
	Iceberg lettuce to garnish

Preparation:

1. Mix Sriracha powder and cornstarch.
2. Turn the prawn over in the Sriracha flour mixture.
3. Spread the prawns out on the grilles, making sure the shrimp do not overlap.
4. To start the frying process, press the french fries button.
5. Turn the prawns over after 10 minutes.
6. While the prawns fry, mix mayonnaise and sweet chilli sauce for the dipping sauce.
7. Serve prawns on salad and with dipping sauce.

HONEY

ROASTED SALMON



HONEY

ROASTED SALMON

for 2 people



Ingredients:

2	(120g each) salmon fillets
¾ cup	of honey
1/3 cup	sweet soy sauce
2 tbsp	brown sugar
¼ cup	of orange juice
2 tbsp	fresh lemon juice
2 tbsp	of red wine vinegar
2 tsp	olive oil
2	garlic cloves, chopped
1	spring onion, finely chopped
	Salt & pepper, to season

Preparation:

1. Except for the salmon, salt and pepper, heat all the ingredients over low heat in a saucepan.
2. Bring to a boil and continue to simmer.
3. Reduce down for 15 minutes, stirring often.
4. Rub each salmon fillet with olive oil. Season with salt and pepper.
5. Put the salmon on a grille.
6. Press the shrimp program button. Set the temperature to 165°C to begin cooking.
7. Coat the salmon with the sauce and fry for another 10 minutes.
8. Serve salmon with sauce and chopped spring onions.

DOUBLE CHEESEBURGER

WITH CRAZY-GOOD SAUCE

2 portions



Ingredients:

450g ground beef (fatty)
1 large onion, chopped
1 tbsp rapeseed oil
1 tsp salt
2 burger buns
2 tbsp margarine, soft
6 slices of gherkins
4 tomato slices
4 iceberg lettuce leaves
½ cup of hot mustard
4 slices of cheese

SAUCE

¼ cup mayonnaise
2 tbsp ketchup
1 tbsp finely diced pickled cucumbers
½ tsp honey
½ tsp white wine vinegar

Preparation:

1. Form the ground beef into four patties, salt and place in the refrigerator.
2. Put half of the oil in a frying pan. Fry the onions until brown.
3. Rub in the patties with half of the mustard and place on the grille. Start the french fries program and set the cooking time to 10 minutes.
4. One minute before the time finished, cover the patties with cheese.
5. Butter the burger buns.
6. Place the burger buns on the grilles and set the temperature to 200°C. Set the timer to 3 minutes. Start the frying process by pressing the on/off/stop button.
7. When the time is up, add the salad, tomatoes and sauce to the bottom bun. Place a pattie on the bread roll and garnish with a little onion and half of the pickled cucumbers. Now put the upper half of the bread bun on the burger.

THAI CHICKEN

SPRING ROLLS

for 4 people

Ingredients:

4 chicken breasts boneless and skinless, cut into strips

MARINADE
2 tbsp of Hoisin sauce
2 tbsp teriyaki sauce
2 tbsp fresh orange juice
2 tsp olive oil
1 ½ tsp ginger, chopped
1 tsp garlic, chopped

PEANUT DRESSING
2 tbsp vegetable oil
2 spring onions, finely chopped
1 garlic clove, chopped
1 ½ tsp ginger, chopped
½ cup of creamy peanut butter
2 tbsp sweet soy sauce
2 tbsp white wine vinegar
3 tbsp light brown sugar
¼ cup of water
½ tsp crushed red chilli flakes

DIPPING SAUCE
½ cup of coconut milk
½ cup peanut dressing (see recipe above)
½ tsp red Thai curry paste
¼ tsp crushed red paprika flakes

ROLLS
8 (Ø 20 cm) flour tortillas
¼ cup of soft peanut butter dressing (Recipe above)
½ cup of grated cheese
½ cup carrot slices
¼ cup of spring onions, sliced thinly
½ cup bean sprouts
3 tbsp coriander, chopped

Preparation:

1. Put the chicken in a bowl with all the ingredients of the marinade.
2. Allow to marinade for 10 minutes.
3. Remove chicken from the marinade and arrange on the grille.
4. Press the steaks/chops button. Set the timer to 15 minutes to begin cooking.
5. To prepare the dressing, heat the oil in a saucepan.
6. Add the spring onions, garlic and ginger, cook for 1 minute.
7. Mix in the remaining ingredients and remove from the stove.
8. For the dipping sauce, fill a blender or food processor with the coconut milk, ½ cup peanut dressing, curry paste and grated red pepper.
9. Mix all ingredients until the mixture is smooth. Cover and refrigerate.
10. Brush one side of each tortilla with soft butter.
11. Turn the tortilla and brush with peanut dressing.
12. Sprinkle with cheese, chicken, carrots, sprouts, spring onions, and coriander
13. Roll each tortilla tightly together.
14. Put the tortillas on the grilles.
15. Set the temperature to 185°C. Set the timer to 8 minutes and press the on/off button to start cooking.
16. Cut each tortilla diagonally into 3 pieces.
17. Serve with dipping sauce.

NY STYLE CHEESECAKE

for 4 people



Ingredients:

	BASE		SOUR CREAM TOPPING
¾ cup	butter cookies, crumbled	½ cup	sour cream
¼ tsp	ground cinnamon	3 tbsp	powdered sugar
1 tbsp	butter, melted	½ tsp	vanilla extract
			whipped cream, to serve
	FILLING		
680g	cream cheese, room temperature		
¼ cup	of sour cream, room temperature		
3	large eggs, room temperature		
⅔ cup	powdered sugar		
1 tsp	vanilla extract		
½ tsp	salt		
2 tbsp	flour		

Preparation:

1. For the base: Combine all ingredients and mix until the mass becomes crumbly.
2. Take a small springform baking tin (Ø 15 cm) and press the mixture evenly on the base and slightly thicker at the edges in order to make a border.
3. Set the temperature to 175°C. Set the cooking time to 5 minutes. Press the on/off button to start cooking.
4. For the filling, mix the cream cheese and the sour cream together until the mixture is creamy.
5. Add the remaining ingredients and stir until completely absorbed.
6. Put the filling in the springform tin.
7. Cover the cheesecake with baking-resistant aluminum foil. Press the baking program button. Set the timer to 1 hour and 45 minutes to begin cooking.
8. Let cool in the tin for 2 hours.
9. Refrigerate for at least 6 hours. Preferably over night.
10. To make the topping, stir all ingredients with a whisk.
11. Carefully remove the cheesecake from the springform tin.
12. Spread the sour cream topping over it.
13. Serve with whipped cream.

SWEET PIZZA

for 4 people



Ingredients:

½ cup	cream
1 ¼ cups	of chocolate pieces
1	chilled pizza dough with a thin crust
9	butter biscuits, crumbled
1 cup	of mini marshmallows
340g	chocolate bar, crumbled
	chocolate syrup, to serve
	marshmallow cream, to serving

Preparation:

1. For the ganache, simmer the cream in a saucepan over medium heat.
2. Add the chocolate pieces and stir.
3. Allow to simmer for a few minutes.
4. Beat until the mass is smooth and all pieces of chocolate have dissolved.
5. Remove from heat.
6. Spread the pizza dough on a grille and cut to size. Put in the Power AirFryer Multi-Function.
7. Press the French fries button. Set the cooking time to 10 minutes and begin cooking.
8. Turn the dough over.
9. Spread the ganache on the pizza dough.
10. Sprinkle the butter biscuits, marshmallows and chocolate bars over the ganache.
11. Press the French fries button again and set the cooking time to 10 minutes.
12. Garnish with chocolate syrup and marshmallow cream.

WHITE BREAD



WHITE BREAD

makes 1 loaf



Ingredients: 2 deep-frozen bread doughs, thawed
½ stick butter, melted

- Preparation:**
1. Put the dough in a box.
 2. Cover with a damp dishcloth and place in the Power AirFryer Multi-Function.
 3. Set the temperature to 95°C and the timer to 20 minutes.
Press the on/off button to start cooking.
 4. Remove the dishcloth. Press the baking program button and raise the temperature to 175°C to begin cooking.
 5. Then loosen the bread from the tin and allow to cool.
Brush with melted butter and serve.

A photograph of a cranberry bread pudding. The pudding is a golden-brown, moist cake-like dessert, topped with dark, dried cranberries. It is served on a light blue plate, which is placed on a white surface with a green and white striped cloth underneath. The pudding is garnished with a drizzle of white cream and a decorative swirl of red sauce. In the background, two orange ceramic baking dishes are visible, one containing more of the bread pudding. The text "CRANBERRY" is written in a large, bold, black font, and "BREAD PUDDING" is written in a smaller, black font below it. A small green leafy garnish is visible in the top right corner.

CRANBERRY

BREAD PUDDING

CRANBERRY BREAD PUDDING

6 portions



Ingredients:

5	eggs
1 ½ cups	cream
1 ½ cups	of milk
¾ cup	of sugar
2 tsp	cinnamon
1 tsp	vanilla extract
1	yeast bun, sliced
¾ cup	dried cranberries

Preparation:

1. Mix eggs, milk, cream, sugar, cinnamon and vanilla in a large bowl. Put aside.
2. Dice the yeast bun and mix with the egg mixture and the cranberries.
3. Pour the mixture into 6 baking dishes.
4. Put in the Power AirFryer Multi-Function. Start the baking program and set the timer to 14 minutes.

UNICORN

CAKE



UNICORN CAKE

16 pieces



Ingredients:

1 pack cake mix (light mixture)
16 ice cream waffle cones
2 cups cake cream (vanilla flavour)
pink, purple, blue and yellow food colouring
edible glitter, to garnish

Preparation:

1. Prepare the cake dough according to the manufacturer's instructions.
2. Divide the dough into four smaller bowls.
3. Color each bowl of dough one colour: one pink, one purple, one blue and one yellow.
4. Spoon the different colored doughs layer by layer into the ice cream waffle cones. Fill the cups to about three quarters full. Place the filled cups on grilles in the Power AirFryer Multi-Function.
5. Set the temperature to 175°C. Set the timer to 15 minutes. Press the on/off button to begin cooking.
6. Allow to cool completely.
7. Divide the cake cream into 4 bowls.
8. Colour each bowl cake cream one colour: one pink, one purple, one blue and one yellow.
9. Prepare a piping bag with star tip.
10. Spread the pink glaze on one quarter of the bag.
11. Distribute the violet on another, followed by the blue and then the yellow.
12. Spray the cream in the form of a rose onto the cupcakes. Sprinkle with glitter.

CACTUS CUPCAKES

IN A POT



CACTUS CUPCAKES

IN A POT

16 pieces



Ingredients:

1 pack	chocolate cake ready mix
1 cup	chocolate icing
1 cup	butter cookies, crumbled
3 cups	cake cream (vanilla flavor)
16	mini chocolate donuts
	different shades of green food colouring

Preparation:

1. Prepare the chocolate cake dough according to the manufacturer's instructions.
2. Place 2 small flower pots (Ø 5 cm) with mini cupcake paper cups.
3. Fill each clay pot $\frac{3}{4}$ full with the cake dough.
4. Arrange clay pots on the grille.
5. Press the bake program button. Set the timer to 15 minutes to begin cooking
6. Allow to cool completely.
7. Spread a thin layer of chocolate icing on the cupcakes.
8. Dip into the butter biscuit crumbs.
9. Colour the cake cream with different shades of green.
10. Put a mini donut on the butter-biscuit layer and fix it in place with a toothpick.
11. Decorate the donut with florets with the help of a star tip.
12. Alternatively, you can also use a blade tip to make different decorations.
13. Remove the toothpicks before serving.

CHOCOLATE

COLA TART



CHOCOLATE COLA TART

for 6 people



Ingredients:

TART
¼ cup vegetable oil
4 tbsp butter, melted
1 egg
¼ cup of milk
½ tsp vanilla extract
2 tbsp of cocoa powder
1 cup flour
1 cup sugar
½ tsp salt
½ tsp baking powder
180ml cola drink

FROSTING
1 stick unsalted butter, room temperature
1 tbsp cocoa powder
1 cup icing sugar
2 tbsp whipped cream
½ tsp vanilla extract
⅓ cup pecans, roughly chopped, to garnish

Preparation:

1. Add oil, butter, egg, milk and vanilla extract to a bowl. Mix.
2. In a separate bowl, mix cocoa powder, flour, sugar, salt and baking powder.
3. Add half of the dry ingredients to the egg mass.
4. Mix in the cola drink.
5. Add the remaining dry ingredients and stir.
6. Pour the dough into a greased cake tin (Ø 20 cm).
7. Press the Bake Program button to begin cooking.
8. While the cake is baking, make the frosting: Mix all ingredients until everything is smooth.
9. Spread the icing on the cooled cake.
10. Sprinkle with the pecans.

CHERRY

CAKE



CHERRY CAKE

for 6 people



Ingredients:

2	ready-made shortcrust pastries
425g	cherry pie filling
1	egg, beaten, for brushing
	cane sugar, to garnish

- Preparation:**
1. Place a layer of the shortcrust pastry in a lightly greased cake tin (Ø 20 cm).
 2. Cut the dough and leave it one centimeter above the side.
 3. Fold excess dough in to form a thick layer.
 4. Form a wavy edge with your thumb and forefinger.
 5. Refrigerate for 15 minutes.
 6. Fill the tin with cherry filling. There may be some left over.
 7. Cut the remaining shortcrust pastry into strips. Make a grid over the filling.
 8. Brush the dough grid with egg and sprinkle with sugar.
 9. Press the baking button. Set the timer to 45 minutes to begin cooking.

PRETZEL

PIECES



PRETZEL PIECES

4 portions



Ingredients:

1	danish pastry (store-bought product)
1 cup	of water
½ cup	baking soda
	coarse sea salt

Preparation:

1. Cut the dough into 4 long strips.
2. Roll the dough to a 2cm thick roll.
3. Using a pastry spatula or a sharp knife, cut each piece into 6 smaller pieces.
4. Mix water and baking soda in a small bowl to a lye.
5. Wet each piece with the lye and place on the grilles.
6. Sprinkle bits with the coarse salt.
7. Set the temperature to 185°C. Set the timer to 12 minutes. To start, press the on-off/start-stop button.

FRIED

CHOCOLATE BISCUITS



FRIED

CHOCOLATE BISCUITS

for 8 persons



Ingredients:

2	croissant dough sheets
16	cream filled biscuits
	icing sugar, to garnish

Preparation:

1. Cut each croissant dough sheet into 8 squares.
2. Wrap each biscuit with a pastry square.
3. Arrange the wrapped biscuits on a grille.
4. Press the French fries program button and enter a preparation time of 12 minutes to begin cooking.
5. Sprinkle with icing sugar.

APPLE

POCKETS



APPLE POCKETS

for 4 people



Ingredients:

2 sheets	shortcrust pastry
1 cup	apple pie filling
1	egg, beaten, for brushing
	cane sugar, for garnish

- Preparation:**
1. Roll out the shortcrust pastry. Cut 4 rectangles from each sheet.
 2. Place $\frac{1}{4}$ cup of the apple filling on the center of each rectangle.
 3. Cover with a second dough rectangle.
 4. Use a fork to close the edges.
 5. Remove unsightly edges.
 6. Place the cakes on a grid.
 7. Brush with egg.
 8. Score the cake on top with a knife 4 times.
 9. Sprinkle with cane sugar.
 10. Set the temperature to 180°C and enter a cooking time of 16 minutes. Press the on/off button to begin cooking.
 11. Bake the pockets until golden brown and serve.

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