

∞ RECIPE BOOK

DELICIOUS
BARBECUE FUN





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<https://www.mediashop.tv/DE/power-airfryer-multifunction/>

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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.

GLAZED HAM



GLAZED

HAM

for 6 people



Ingredients:

1.5 kg	ham, halved, boneless
¼ cup	pineapple juice
½ cup	brown sugar
½ cup	mustard
½ tsp	ground cloves

Preparation:

1. In a bowl mix pineapple juice, brown sugar, mustard and cloves in a sauce.
2. Insert the skewer into the middle of the two ham halves and secure with the forks.
3. Pour the sauce over the ham and allow to rest in the fridge for 2 hours.
4. Place the ham in the Power AirFryer Multi-Function.
5. Press the rotary grill button to begin cooking.
6. Allow to rest for 10 minutes before cutting.

STUFFED TURKEY BREAST

WRAPPED IN BACON



STUFFED TURKEY BREAST

WRAPPED IN BACON

6 portions



Ingredients:

1	turkey breast, boneless
1 tsp	salt
1 tsp	ground black pepper
roughly 350g	bread stuffing, pre-baked
10 slices	of bacon

Preparation:

1. Cut the turkey breast in the middle and fan it out.
2. Make a layer of bacon on baking paper.
3. Lay the fanned turkey breast on the bacon. Season with salt and pepper.
4. Use a spoon to spread the filling in the middle of the turkey breast. Then fold into a role.
5. Bind the roast together at the ends and in the middle.
6. Insert the skewer into the centre of the turkey breast. Tighten the forks using the locking screws and place the grill in the Power AirFryer Multi-Function.
7. Press the grill button and set the timer to 45 minutes.
8. The turkey is ready when the core temperature reaches 70°C.
9. Serve with fried asparagus.

TURKEY BREAST

IN HERB CRUST



TURKEY BREAST

IN HERB CRUST

for 6 people



Ingredients:	2	turkey breast pieces
	2 small	sprigs rosemary
	4 small	sprigs thyme
	1 small	sprig sage
	4	cloves of garlic
	1 tsp	sea salt
	1 tsp	ground black pepper
	3 tbsp	olive oil

- Preparation:**
1. Chop all herbs and garlic and mix with olive oil.
 2. Rub the turkey breast with the herb mixture and keep it cold for 1 hour.
 3. Halve the turkey breast, place it on the skewer and secure with the forks.
 4. Place the skewer in the Power AirFryer Multi-Function.
 5. Press the rotary grilling button. Set the timer to 40 minutes to begin cooking.
 6. The turkey breast is ready when the internal temperature reaches 70°C.
 7. Allow to rest for 10 minutes before cutting.

LEG OF LAMB

WITH ROSEMARY AND LEMON

6 portions



Ingredients:	2 tbsp	lemon juice
	2 tbsp	olive oil
	1 tsp	salt
	1 tsp	ground black pepper
	¼ cup	fresh rosemary, chopped
	2kg	lamb leg, boneless

- Preparation:**
1. In a small bowl, mix lemon juice, olive oil, salt, pepper and rosemary.
 2. Place lamb on the skewer.
 3. Fix meat with a wire.
 4. Place forks on the skewer to fix the lamb.
 5. Marinate the lamb generously.
 6. To start the grilling process, press the grilling button. Grill until the lamb reaches a core temperature of 63°C.

BRAZILIAN

BBQ

for 6 people



Ingredients:

200g	CHICKEN chicken breasts boneless, skinless	200g	PORK of pork loin
½ cup	barbecue sauce	1 tsp	juice of 1 lemon
		1 tsp	salt
		¼ cup	ground black pepper
			fresh rosemary, chopped
200g	BEEF sirloin , boneless		
1 tsp	salt		
1 tsp	ground black pepper		
1 tsp	garlic powder		
1 tsp	onion powder		
1 tsp	smoked paprika		

Preparation:

1. Spread the barbecue sauce on the chicken.
2. Skewer the chicken breasts on the skewers.
3. In a small bowl mix salt, pepper, garlic, onion and smoked paprika.
4. Sprinkle the spice mixture generously over the beef.
5. Skewer the beef.
6. Mix lemon juice, pepper, salt and rosemary in a small bowl.
7. Rub the pork generously with the herb mixture.
8. Skewer the pork.
9. Place the skewers in the skewer holder and place the different types of meat alternately.
10. Place the skewer holder in the Power AirFryer Multi-Function.
11. Press the rotary grill button to begin cooking.

PORK TENDERLOIN

SOUTHWEST



PORK TENDERLOIN

SOUTHWEST

for 4 people



Ingredients:	2	pork tenderloin
	1 tbsp	of spiced paprika
	½ tbsp	cumin
	½ tbsp	coriander
	2 tbsp	sriracha sauce
	½ tbsp	sea salt
	3 tbsp	brown sugar
	3 tbsp	lime juice
	2	cloves of garlic, chopped

- Preparation:**
1. Mix all ingredients of the marinade in a bowl.
 2. Put the tenderloins in the marinade and marinate in the refrigerator for 2 hours.
 3. Put the tenderloins on the skewer. Bind the pork tenderloins with butcher's twine. Secure with the forks.
 4. Place the pork in the Power AirFryer Multi-Function.
 5. Press the rotary grill button to begin cooking.
 6. Grill until the internal temperature is 70°C.
 7. Allow to rest before cutting.

Power
AirFryer
Multicooker by Oster Products

GRILLED

BRATWURST



GRILLED BRATWURST

6-8 servings



Ingredients: 15 spicy Italian sausages
6 baby peppers

- Preparation:**
1. Skewer 5 of the sausages together on a skewer.
 2. Attach the skewer to the skewer holder.
 3. Push a second skewer through the sausages to fix the meat. Put on the skewer holder.
 4. Repeat twice with the remaining sausages.
 5. Finally, put the baby peppers on a skewer and put them on the holder.
 6. Press the grill button and set the cooking time to 20 minutes.
 7. Grill until the sausage reaches a core temperature of 75°C.

A photograph of a meal featuring three large racks of grilled BBQ spare ribs on a wooden cutting board. The ribs are covered in a thick, dark red sauce. To the left of the ribs is a small glass bowl of the same sauce with a wooden brush resting in it. In the background, there are several golden-brown onion rings and a bowl of green salad. The entire scene is set against a white background with yellow borders at the top and bottom.

GRILLED

BBQ SPARE RIBS

GRILLED

BBQ SPARE RIBS

4 portions



Ingredients:	1.5 kg	ribs, boneless
	1 tsp	garlic powder
	1 tsp	onion powder
	1 tsp	sea salt
	1 tsp	coriander
	1 tsp	caraway
	1 tsp	paprika
	1 tsp	ground black pepper
	¾ cup	BBQ sauce

- Preparation:**
1. Mix spices in a bowl.
 2. Rub the ribs with the spices.
 3. Assemble the skewer holder as per the instructions.
 4. Push two skewers through the ribs and fix in the skewer holder.
 5. Put the skewer holder with the ribs in the Power AirFryer Multi-Function.
 6. Start the baking program and increase the cooking time to 60 minutes.
 7. After the duration, sprinkle the ribs with the BBQ sauce.
 8. Return the ribs to the Power AirFryer Multi-Function and press the rotary grill button.
 9. At the end of the program divide the ribs and serve.

CHICKEN

CORNWALL STYLE



CHICKEN

CORNWALL STYLE

2 portions



Ingredients:	1 tsp	salt
	1 tsp	ground black pepper
	1 tsp	garlic powder
	1	sprig rosemary, chopped
	2	small chicken, ready to cook

- Preparation:**
1. Mix salt, pepper, garlic powder and rosemary in a small bowl.
 2. Generously rub the chicken with the spices and herbs.
 3. Put the chicken on the skewer and fix with the forks.
 4. Lay wings and secure with wire to maintain the shape.
 5. Tie up the thighs.
 6. Start the grill program by pressing the grill button and increase the time to 35 minutes.
 7. The chickens are finished when the core temperature reaches 70°C.

SOUFLAKI

CHICKEN

for 8 persons



Ingredients:	¼ cup	olive oil
	2 tbsp	lemon juice
	1 tsp	salt
	1 tsp	ground black pepper
	1 tsp	oregano
	8	chicken breasts, boneless and skinless

- Preparation:**
1. Mix all ingredients in a closable freezer bag.
 2. Allow to marinate for 20 minutes.
 3. Fold each breast in half. Put the meat on the skewer.
 4. Secure with the forks.
 5. Press the rotary grilling button. Set the time to 25 minutes to start cooking. Roast until the chicken has reached an internal temperature of 75°C.

BARBACUE

CHICKEN

for 4 people



Ingredients:	2kg	chicken, whole
	1 tsp	garlic powder
	1 tsp	onion powder
	1 tsp	sea salt
	1 tsp	ground black pepper
	1 tsp	paprika

- Preparation:**
1. Mix all the spices in a small bowl and rub into the chicken.
 2. Twist the chicken legs together, tie the breast area together and wrap a third string around the thighs.
 3. Slide the skewer through the opening of the chicken and secure it with the forks.
 4. Place the chicken in the Power AirFryer Multi-Function.
 5. Press the rotary grilling button. Set the timer to 45 minutes to begin cooking.
 6. Allow the chicken to rest for 10-15 minutes before serving.

BOURBON ROTISserie

PORK ROAST



BOURBON ROTISserie

PORK ROAST

for 6 people



Ingredients:	½ cup	honey
	½ cup	brown sugar
	1	orange, peeled
	2 tbsp	orange juice
	¼ cup	bourbon
	½ tsp	salt
	½ tsp	ground black pepper
	2kg	pork roast

- Preparation:**
1. In a small bowl, combine cornstarch, salt and pepper.
 2. Put the pork roast on the skewer and fix with the forks.
 3. Generously brush the marinade over the pork. Set aside the remaining marinade. Place the skewer in the appliance.
 4. Press the rotary grilling button. Increase the cooking time to 45 minutes.
 5. Brush with the marinade every 15 minutes.
 6. The roast is finished when it reaches an internal temperature of 70°C.
 7. Allow pork roast to rest for 15 minutes before carving.

ROSEMARY GARLIC

RACK OF LAMB



ROSEMARY GARLIC

RACK OF LAMB

for 4 people



Ingredients:	2	(1.2kg in total) lamb loins
	3	small sprigs rosemary
	4	cloves of garlic, peeled
	2 tbsp	dijon mustard
	1 tsp	sea salt
	½ tsp	ground black pepper

- Preparation:**
1. Chop rosemary and garlic.
 2. Assemble the skewer holder. Push a skewer through the meat close to the bone. Repeat this with the other skewers.
 3. Place each skewer in the skewer holder. Tie the skewers together at both ends and in the middle using twine.
 4. Rub the lamb with mustard. Spread the herb mixture on the rack of lamb. Season with salt and pepper.
 5. Place the lamb in the Power AirFryer Multi-Function.
 6. Press the rotary grilling button. Set the preparation time to 15 minutes to begin cooking.
 7. Braise until the desired internal temperature is reached:
50 ° C - bloody
60 ° C - pink
65 ° C - semi-pink
75 ° C - through.
 8. Allow to rest for 10 minutes before carving.

FRIED

PORK SPARE RIBS



FRIED

PORK SPARE RIBS

for 6 people

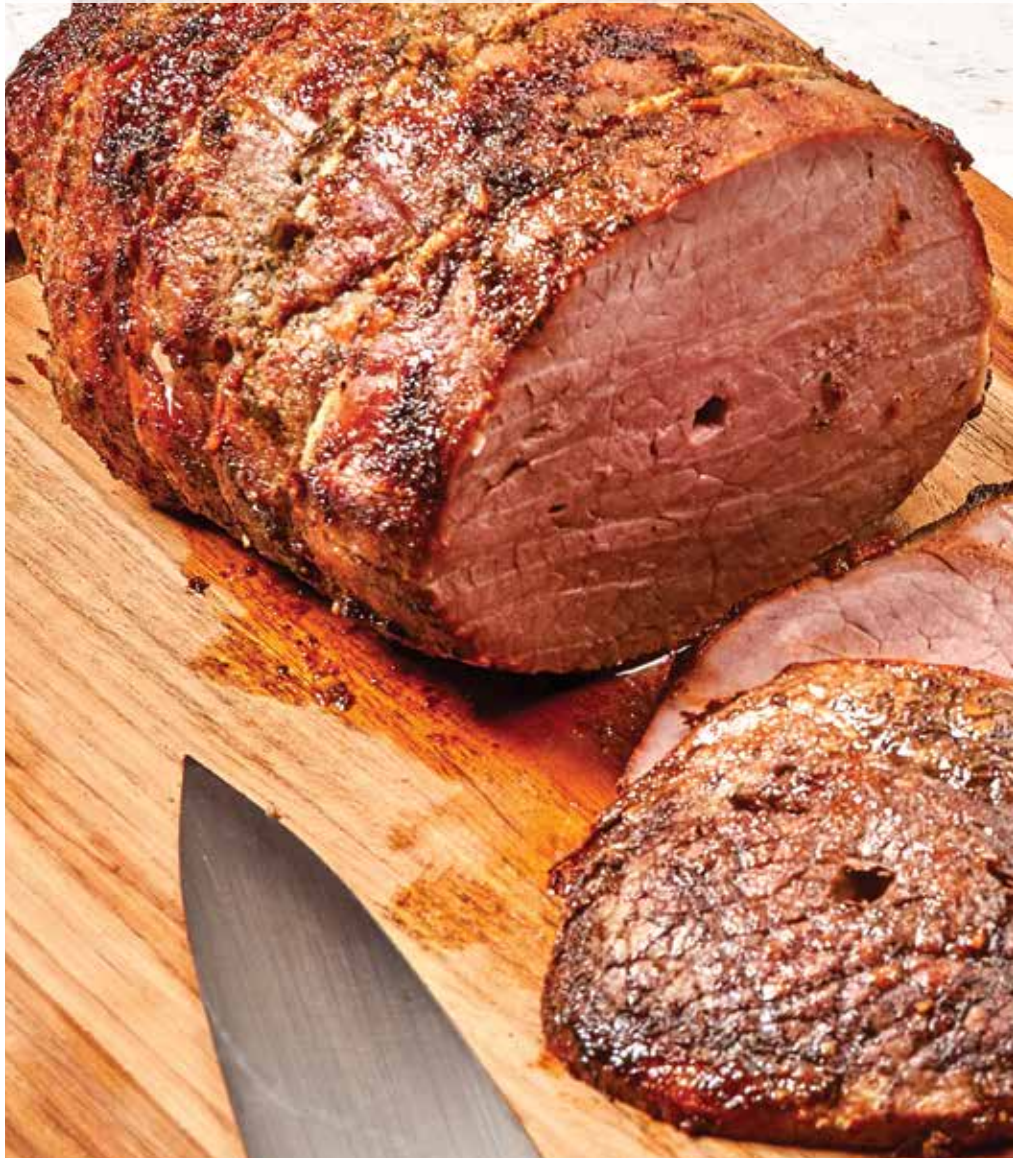


Ingredients:	1 tsp	garlic powder
	1 tsp	onion powder
	1 tsp	smoked paprika powder
	1 tbsp	dried rosemary
	½ tsp	salt
	½ tsp	ground black pepper
	2kg	pork ribs, boneless

- Preparation:**
1. In a small bowl mix spices and herbs.
 2. Rub pork ribs with the spice and herb mixture.
 3. Put the ribs on the skewer and fix with the forks.
 4. Press the rotary grilling button. Increase the cooking time to 45 minutes to start cooking. The appliance starts automatically. Braise until it has reached an internal temperature of 60°C.

JUICY

ROAST BEEF



JUICY

ROAST BEEF

4 portions



Ingredients:	1kg	of roast beef
	3	cloves of garlic
	2	sprigs thyme
	½ tbsp	salt
	1 tbsp	onion powder
	1 tsp	grated fennel
	½ tsp	ground black pepper
	2 tbsp	olive oil

- Preparation:**
1. Finely chop thyme and garlic. Mix herbs and spices with olive oil.
 2. Rub roast with herb mixture and chill for one hour.
 3. Push the skewer through the middle of the roast and fix with the forks.
 4. Place the roast in the Power AirFryer Multi-Function.
 5. Press the grill button and set the cooking time to 45 minutes.
 6. Grill up to the desired core temperature:
50 ° C - bloody
60 ° C - pink
65°C - semi-pink
75°C - through.
 7. Allow to rest for 10 minutes before serving.

ITALIAN

BEEF ROLL



ITALIAN BEEF ROLL

for 6 people



Ingredients:	700g	flank steak (thinned), buttered
	¼ cup	basil pesto
	250g	provolone, sliced
	3	roasted red peppers
	1 tsp	sea salt
	1 tsp	ground black pepper

- Preparation:**
1. Place the flank steak on a chopping board and spread the pesto on top.
 2. Now layer the cheese and the roasted peppers on top.
 3. Roll the meat together and tie it with a string about five times together.
 4. Season with salt and pepper.
 5. Slide the skewer into the middle of the roast and secure the roast with the forks.
 6. Place the roast in the Power AirFryer Multi-Function.
 7. Press the rotary grill button to begin cooking.
 8. Braise, until the desired internal temperature has been reached:
50°C - bloody
60°C - pink
65°C - semi-pink
75°C - through.
 9. Allow to rest for 10 minutes before carving.

LAMB SKEWER

for 4 people



Ingredients: 500g lamb, diced
2 small red onions, quartered
2 courgettes, cut into large pieces
8 sweet mini peppers

MARINADE
¼ cup olive oil
juice of 1 lemon
4 cloves of garlic, chopped
1 tsp salt
½ tsp ground black pepper
½ cup fresh mint, finely chopped

- Preparation:**
1. On each skewer, push a piece of lamb, a quarter of red onion, a second piece of lamb, a piece of courgette, a last piece of lamb and a mini pepper.
 2. Repeat this for 8 skewers.
 3. Place the skewers on the skewer holder.
 4. Stir in a small bowl of olive oil, lemon juice, garlic, salt, pepper and mint.
 5. Paint the marinade over the skewers.
 6. Put the skewers in the appliance.
 7. Press the rotary grilling button. Set the cooking time to 20 minutes to begin cooking.

PRAWN SKEWER

for 4 people



Ingredients:

about 500 g	(16-20) prawns, peeled and deboned
2	yellow pumpkins cut into pieces
2	courgettes, cut into large pieces
8	cherry tomatoes
½ cup	sweet chilli sauce

Preparation:

1. Put prawn, pumpkin and courgette pieces alternately on each skewer.
2. Repeat for 8 skewers.
3. Place the skewers on the skewer holder.
4. Brush the skewers with the sweet chilli sauce.
5. Press the rotary grilling button. Set the cooking time to 15 minutes to begin cooking.

BEEF SHASHLIK

for 4 people



Ingredients:	500g	beef eye of round, diced
	2	small red onions, quartered
	2	courgettes, cut into thick slices
	8	sweet mini peppers
	¼ cup	olive oil
	2 tbsp	soy sauce
	1 tbsp	dijon mustard
	2 tbsp	of red wine vinegar
	4	cloves of garlic, chopped
	½ tsp	ground black pepper

- Preparation:**
1. Put the skewers together. Skewer a piece of beef, then a quarter of red onion, another piece of beef, a piece of courgette, a last piece of beef and a mini pepper.
 2. Repeat this by using all the ingredients until you finish 8 skewers.
 3. Place the skewers on the skewer holder.
 4. Stir in a small bowl of oil, soy sauce, Dijon mustard, vinegar, garlic and pepper.
 5. Paint the marinade over the skewers.
 6. Press the rotary grilling button. Increase the cooking time to 20 minutes. The appliance will start automatically after a short time.

BURNT NUTS

for 8 persons



Ingredients:	1 cup	raw cashews
	1 cup	raw almonds
	1 cup	raw peanuts
	½ cup	sugar more for the coating
	½ cup	honey
	½ tsp	cinnamon
	½ tsp	salt

- Preparation:**
1. Mix all ingredients in a bowl and mix thoroughly.
 2. Fill the nuts into the swivel basket.
 3. Start the chops program and set the cooking time to 15 minutes. Press the rotary grill button to start cooking.
 4. Sprinkle the nuts on a baking tray sprinkled with icing sugar.
 5. Allow to cool.
 6. Sprinkle with icing sugar to taste.

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