

 **TurboTronic**
Kitchen Electronics

TurboAir Fryer
Multi Smart Oven

AIR FRYER OVEN
TT-AF2



Cookbook

Congratulations on purchasing your Air Fryer Oven.

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



10 Pre-Set Cooking Programs:

- French Fries
- Steaks/Chops
- Fish
- Shrimp
- Pizza
- Chicken wings/legs
- Baking
- Chicken (Rotisserie)
- Dehydrator
- Reheat





Cornish Hens

Ingredients

- 2 cornish hens
- 1 sprig rosemary ,chopped
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. garlic powder

Directions

1. Mix the salt, pepper, garlic powder, and rosemary in a small bowl.
2. Rub the spices and herbs generously onto the hens.
3. Place the hens on the Rotisserie Shaft and secure the Forks.
4. Tuck the wings and tie to keep in place.
5. Tie the legs to keep in place, then put into air fryer oven.
6. Press MENU to choose the CHICKEN function, adjust the cooking time in 40 minutes, then START

Herb-roasted Turkey

Ingredients

- 2 turkey breasts, trimmed
- 2 sprigs rosemary
- 4 sprigs thyme
- 1 sprig sage
- 4 cloves garlic
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- 3 tbsp. olive oil

Directions

1. Chop all the herbs and the garlic and mix with olive oil.
2. Rub the turkey breast with herb mixture and refrigerate for 1 hour.
3. Fold the turkey breasts in half and insert the Rotisserie Shaft and secure with the Forks.
4. Place the turkey into the air fryer oven.
5. Press MENU to choose the CHICKEN function, then START.

Directions

1. Chop all the herbs and the garlic and mix with olive oil.
2. Rub the turkey breast with herb mixture and refrigerate for 1 hour.
3. Fold the turkey breasts in half and insert the Rotisserie Shaft and secure with the Forks.
4. Place the turkey into the air fryer oven.
5. Press MENU to choose the CHICKEN function, then START.





Brown Sugar Glazed Ham

Ingredients

1 (3 lb.) ham, cut in half, boneless
0.25 cup pineapple juice
0.5 cup brown sugar
0.5 cup mustard
0.5 tsp. ground cloves

Directions

1. In a bowl, mix together the pineapple juice, brown sugar, mustard, and cloves.
2. Insert the Rotisserie shaft into the center of both ham halves and secure with the forks.
3. Pour the sauce over the ham and refrigerate for 2 hours.
4. Place the ham into the air fryer oven.
5. Press MENU to choose the CHICKEN function, then START.
6. Let rest 10 minutes before slicing

Italian Roulade of Beef

Ingredients

1.5 lb. flank, butter flied
0.25 cup basil pesto
0.5 lb. provolone, sliced
3 roasted peppers
1 tsp. sea salt
1 tsp. ground black pepper

Directions

1. Place the flank on a cutting board and spread the pesto all cover it.
2. Layer the cheese and roasted peppers.
3. Roll the flank up and tie it with string about five times one end to the other.
4. Insert the Rotisserie Shaft into the center of the roast and secure the Forks.
5. Place the Roast into the air fryer oven.
6. Press MENU to choose the CHICKEN function, then START.
6. Let rest 10 minutes before slicing





Pork Milanese with Spinach and Cheese Stuffed Mushrooms

Ingredients

1 (3 lb.) ham, cut in half, boneless
0.25 cup pineapple juice
0.5 cup brown sugar
0.5 cup mustard
0.5 tsp. ground cloves

Directions

1. In a bowl, mix together the pineapple juice, brown sugar, mustard, and cloves.
2. Insert the Rotisserie shaft into the center of both ham halves and secure with the forks.
3. Pour the sauce over the ham and refrigerate for 2 hours.
4. Place the ham into the air fryer oven.
5. Press MENU to choose the CHICKEN function, then START.
6. Let rest 10 minutes before slicing

Italian Roulade of Beef

Ingredients

2 cup panko breadcrumbs
0.25 cup parmesan, grated
1 teaspoon Garlic powder
2 eggs, beaten
4 chicken cutlets
1 teaspoon White wine vinegar
2 tablespoon Extra Virgin Olive Oil
3 cup arugula
1 beefsteak tomato, diced Salt and Pepper,
juice of 1/2 lemon
Salt and Pepper, shaved parmesan, for garnish

Directions

1. Combine panko breadcrumbs, Parmesan, and garlic in a bowl.
2. Generously season the chicken cutlets with salt and pepper.
3. Dip the cutlets into the egg.
4. Coat with the panko mixture.
5. Place the cutlets onto the racks, then put into the air fryer oven.
6. Press MENU to choose the STEAK/CHOPS function, adjust the cooking time in 15 minutes, then START.
7. While chicken cooks, make the salad.
8. In a bowl, whisk together vinegar, lemon juice, olive oil, and a pinch of salt and pepper.
9. Add the arugula and coat with the dressing.
10. Top the chicken with the diced tomatoes and the arugula salad.
11. Garnish with shaved Parmesan.





Corned Beef and Cabbage Egg Rolls

Ingredients

12 egg roll wrappers
0.75 pound corned beef, shredded
1.5 cup stewed cabbage Spicy Mustard

Directions

1. Working with one egg roll wrapper at a time, place the wrapper with one corner of the wrapper facing you.
2. Use about 2 tbsp. shredded corned beef to create a small log in the center of the wrapper. Top the corned beef with 1 tbsp. shredded cabbage. Roll the egg roll wrapper corner closest to you over the filling and carefully tuck the wrapper to create an airtight seal.
3. Brush the remaining edges of the wrapper with water. Fold in each side of the wrapper and then roll the egg roll up to seal. Repeat until all the meat and cabbage are used up.
4. Place the egg rolls onto the racks, spray the rolls with cooking spray, then put into the middle shelf of air fryer oven.
5. Press MENU to choose the FRENCH FRIES function, adjust the cooking time in 7 minutes, then START. Cook until golden brown.
6. When the egg rolls are done cooking, serve them warm with spicy mustard.

Turkey Guacamole Burger

Ingredients

1 pound Ground turkey
0.5 cup diced canned tomatoes, liquid drained
1 jalapeno, seeded & minced
2 teaspoon cilantro, chopped
2 tablespoon breadcrumbs, plain
1 teaspoon salt, 2 avocados, crushed
0.5 small red onion, chopped finely
2 tablespoon cilantro, chopped
0.5 plum tomato, diced small
2 teaspoon Lime juice
0.75 teaspoon salt, 4 hamburger buns
0.25 cup margarine
0.5 cup queso fresco, crumbled

Directions

1. Combine the burger ingredients in a bowl. Shape the combined ingredients into four patties.
2. Mix the guacamole ingredients in another bowl until the guacamole is creamy.
3. Place the burgers on rack. Place the rack on the middle shelf of the air fryer oven.
4. Press MENU to choose the FRENCH FRIES function, adjust the cooking time in 20 minutes, then START. Flip the burgers halfway through the cooking time (10 mins.).
5. Set the burgers aside.
6. Cut the hamburger buns in half horizontally and butter them with the margarine.
7. Place two buns on rack. Place the rack on the middle shelf of the air fryer oven.
8. Press MENU to choose the FRENCH FRIES function, adjust the cooking time in 5 minutes, then START. Cook until the rolls are golden (about 3 mins.). Repeat until all the buns are toasted.
9. Place the burgers on the buns with the guacamole and the queso fresco.





Shrimp Po' Boy

Ingredients

0.5 teaspoon Garlic powder
0.5 teaspoon onion powder
1 teaspoon salt, 0.25 teaspoon cayenne pepper, 1 teaspoon Paprika, 1cup buttermilk
1 large egg, beaten ,1 cup flour ,0.5 cup cornmeal, 16 shrimp, peeled, deveined & tails removed, 0.5 cup mayonnaise
2 tablespoon chili sauce
4 Portuguese rolls, lettuce, shredded tomatoes, sliced, dill pickle slices

Directions

1. Combine the seasoning ingredients in a bowl.
2. Combine the egg mixture ingredients in a second bowl.
3. Combine the cornmeal mixture ingredients in a third bowl.
4. Toss the shrimp in the bowl with the seasoning to coat the shrimp in the seasoning, then dip the shrimp in the bowl with the egg mixture, and finally coat the shrimp in the cornmeal mixture.
5. Place the shrimp on two racks. Spray the shrimp with the olive oil spray. Place the racks on the middle and upper parts of the air fryer oven.
6. Press MENU to choose the FRENCH FRIES function, adjust the cooking time in 12 minutes, then START. Rotate the racks halfway through the cooking time (6 mins.).
7. Combine the sauce ingredients in a bowl.
8. Spread the sauce on the Portuguese rolls and place the lettuce, tomato, and pickles on the rolls. 9. Top the rolls with the shrimp.

French Onion Kale Chips

Ingredients

1 bunch kale, stems removed and ripped into chunks
2 tablespoon Extra Virgin Olive Oil
2 tablespoon French onion soup mix

Directions

1. Place the kale in a large bowl.
2. Drizzle the olive oil over the kale and toss well until all pieces are coated.
3. Sprinkle the French onion soup mix powder over the kale and toss well to coat.
4. Spread the kale in a single layer onto the rack, then put it into the air fryer oven.
5. Press MENU to choose the DEHYDRATOR function, adjust the temperature in 50 degree, then START.





Bacon Wrapped Potato Tots

Ingredients

- 1 large bag frozen potato tots, extra crispy
- 1 pound bacon, sliced medium
- 4 Scallions
- 3 tablespoon sour cream
- 0.5 cup cheddar cheese, shredded

Directions

1. Wrap each potato tot with a piece of bacon and place onto the racks. Do not overcrowd.
2. Place the racks into the air fryer oven.
3. Press MENU to choose the FRENCH FRIES function, adjust the cooking time in 10 minutes, then START.
4. When the timer is done, transfer potato tots to a plate.
5. Spread cheese and scallions over the hot potato tots. Serve with sour cream.

Clams oreganata

Ingredients

- 1 cup unseasoned breadcrumbs
- 0.25 cup Parmesan cheese, grated
- 0.25 cup parsley, chopped
- 1 teaspoon dried oregano
- 3 clove garlic, minced
- 4 tablespoon butter, melted
- 2 dozen clams, shucked

Directions

1. In a medium-sized bowl, combine the breadcrumbs, Parmesan, parsley, oregano, garlic, lemon zest and melted butter. Mix to create crumbs.
2. Place a heaping tbsp of the crumb mixture onto the exposed clams.
3. Fill the Copper Chef cake insert or other pan with a cup of coarse sea salt. Nestle the clams in the salt and put into the air fryer oven.
4. Press MENU to choose the FRENCH FRIES function, adjust the cooking time in 3 minutes, then START.
5. Garnish with fresh parsley and lemon wedges.





Fish Taco

Ingredients

- 10 ounce cod filet ,1 cup Panko
 - 1 teaspoon White Pepper
 - 6 flour tortillas
 - 1 cup tempura batter
 - 1 cup cole slaw , 0.5 cup salsa
 - 0.5 cup guacamole
 - 2 tablespoon cilantro chopped
 - 1 lemon cut into wedges
- Tempura batter
- 1 cup of flour
 - 1 tablespoon cornstarch
 - 1 cups of seltzer water cold Salt
 - In a bowl add the flour cornstarch and salt,
 - Mix in the cold seltzer.
 - Mix all the ingredients together until smooth.

Directions

1. Cut the Cod filets into long 2 oz pieces, season with salt and pepper.
2. Dip each piece of Cod into the tempura batter, then dredge in the panko.
3. Place the breaded Cod into the air fryer oven and close.
4. Press MENU to choose the FRENCH FRIES function, adjust the cooking time in 10 minutes, then START .
5. Half way through the cooking cycle turn the fish sticks.
6. Once the timer has elapsed remove the fish stick from the air fryer oven.
7. Spread guacamole on a tortilla. Place 1 fish stick in the tortilla top with some cole slaw, salsa, and a squeeze of lemon. Top with chopped cilantro. fold and eat.

White Pizza

Ingredients

- 1 pizza dough, thin crust
- 2 clove garlic, thinly sliced
- 1 teaspoon red pepper flakes
- 9 slice fresh mozzarella
- 0.25 cup ricotta cheese
- 2 tablespoon Extra Virgin Olive Oil

Directions

1. Roll the pizza dough onto the rack, place it into the air fryer oven.
2. Press MENU to choose the PIZZA function, adjust the cooking time in 10 minutes, then START. Flip the crust over after 5 minutes.
3. Remove the crust from the air fryer oven.
4. Top the crust with ricotta, mozzarella, garlic, and red pepper flakes. Return it to the air fryer oven.
5. Press MENU to choose the PIZZA function, adjust the cooking time in 7-8 minutes, then START.





Cheddar Biscuits

Ingredients

2 cup flour
1 stick butter
2 teaspoon Baking Powder
0.75 cup buttermilk
0.5 cup scallions, chopped
0.5 teaspoon seafood seasoning
0.25 teaspoon Cayenne powder
1.5 cup cheddar, shredded

Directions

1. In a bowl, combine flour and butter until pea-size.
2. Add remaining ingredients. Mix.
3. Divide into 16 balls and place on the rack, then put into the air fryer oven
4. Press MENU to choose the BAKE function, then start.

Veggie Chips

Ingredients

3 large parsnips, peeled & sliced very thin
3 medium-sized beets, peeled & sliced very thin
2 medium-sized sweet potatoes, peeled & sliced very thin

Directions

1. Layer the sliced vegetables onto the Air Flow Racks. Do not overlap.
2. Press the Dehydrate Button. Increase the temperature to 115 F (45° C). Set the Timer for 10 hours to begin cooking cycle.
3. You may need to add additional time for added crisp.
4. Optional- salt to taste



A close-up photograph of a white ceramic bowl filled with golden-brown, glazed cashews. The bowl is resting on a white textured surface. In the background, another bowl with more nuts is partially visible.

Street Nuts

Ingredients

1 cup raw cashews
1 cup raw almonds
1 cup raw peanuts
0.5 cup sugar, plus more for coating
0.5 cup honey
0.5 tsp. cinnamon
0.5 tsp. salt

Directions

1. Combine all ingredients in a bowl and mix well.
2. Transfer the nuts to the Rotating Basket, then put into air fryer oven.
3. Press MENU to choose the STEAK/CHOPS function, adjust the cooking time in 15 minutes, then START
4. Scatter the nuts onto a sheet pan with a dusting of sugar.
5. Sprinkle with more sugar.
6. Allow to cool.
7. Toss in additional sugar if necessary.

Pretzel Bites

Ingredients

1 crescent dough sheet
1 cup water
0.5 cup baking soda
Pretzel salt

Directions

1. Open the crescent dough sheet into 4 long strips.
2. Fold the dough over itself and roll into a log 0.75 inch in thickness.
3. Use a dough scraper or sharp knife to cut each log into 6 nuggets.
4. Combine the water and baking soda in a small bowl.
5. Dip each nugget into the water bath and place onto the racks.
6. Sprinkle the nuggets with the pretzel salt, then put into air fryer oven.
7. Press MENU to choose the FRENCH FRIES function, adjust the temperature in 180 degree, then START.





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