GENESIS

Manufactured for and distributed by:
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VERIMARK

GENESIS

INSTRUCTION MANUAL & RECIPE GUIDE

ROLLING 6-IN-1
AIRFRYER

Even heat distribution for perfect cooking every time



• AIR FRY • ROAST • GRILL • STIR FRY • BAKE • DEHYDRATE •

VERIMARK

Please read instructions before use and keep this manual for future reference
- Household Use Only -

INSTRUCTIONS

GETTING TO KNOW YOUR GENESIS ROLLING AIRFRYER

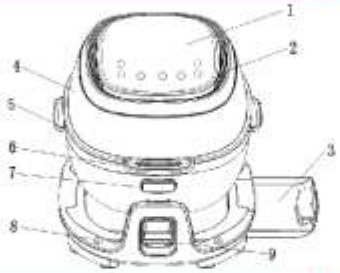
Congratulations on the purchase of your new Genesis Rolling Airfryer.
The Genesis Rolling Airfryer is ideal for multiple cooking needs.

READ ALL INSTRUCTIONS BEFORE USE

When using an electrical appliance, basic safety precautions should always be followed, including, but not limited to the following:

1. Read all instructions before using your Genesis.
2. Do not touch hot surfaces.
3. Before use, ensure that the voltage of your electricity supply is the same as that indicated on the rating label on the Genesis (220-240V).
4. To protect yourself against electric shock, do not immerse cord, or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by children or near children.
6. When not in use, unplug the Genesis from the wall.
7. Use extreme caution when moving a cooking pot containing hot food.
8. Do not let the cord hang over the edge of the table, counter, or touch any hot surface.
9. Place the appliance securely in the center of the counter or work space.
10. Do not touch hot surfaces. Use the handles to lift or move the unit.
11. This appliance is not intended for use by young children or infirm persons unless they are adequately supervised by a responsible person to ensure that they can use the appliance safely.
12. Children should be supervised to ensure that they do not play with the appliance.
13. Do not operate on a non-heat resistant glass, wood cooking surface, or a table cloth. It is imperative that a heat resistant cooking surface with heat finish be placed beneath this unit.
14. Do not operate this if the cord or plug is damaged or after the appliance malfunctions, or has been damaged in any way.
15. When not in use, and before cleaning, unplug the appliance from the mains power supply.
16. Before adding or taking off parts, allow the unit to cool first.
17. Do not use outdoors.
18. Do not place near hot gas or electric burner, or in a heated oven.
19. To reduce the risk of potential shock, if the plug does not fit, contact a qualified electrician for assistance. Do not attempt to modify the plug in any way.
20. Do not clean the unit with metal scouring pads.
21. ATTENTION: To protect against electric shock, cook only in the non-stick cooking pot included.
22. The air-fryer is for indoor, household use only.
23. Do not use the appliance for anything other than its intended purpose.
24. Save these instructions.

OVERVIEW

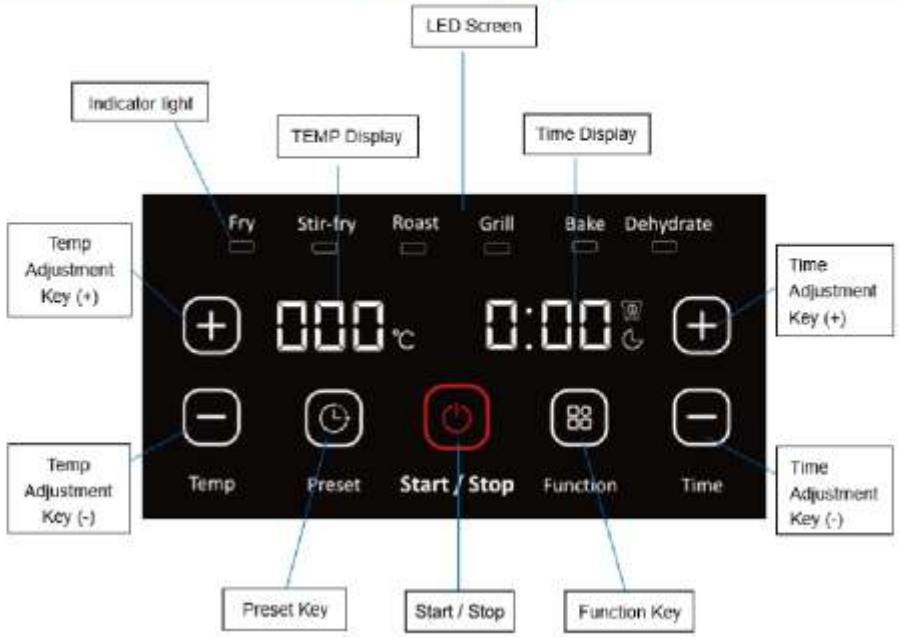


1. Control panel
2. Heat Emission Hole
3. Oil receiver
4. Transparent Cover
5. Base Handle
6. Lid Handle
7. Lid release button
8. Oil plug
9. Base button

SPECIFICATIONS

VOLTAGE	220V - 240V
POWER	1200 -1400W
FREQUENCY	50/60Hz
TEMPERATURE RANGE	40-250°C
TIME SETTING RANGE (AIRFRY)	160 mins
TIME SETTING RANGE (DEHYDRATION)	up to 24hrs
CAPACITY	6 Litres

CONTROL PANEL



PARAMETER REFERENCE TABLE FOR DIFFERENCE MODES

Mode	Default Temp (°C)	Default Time (minutes)	Suggested accessories
Fry	250	25 min	/
Stir-fry	250	15 min	/
Roast	220	35 min	/
Grill	210	15 min	Low rack
Bake	190	15 min	Low rack
Dehydrate	70	6 hour	Low rack

Note: It is recommended that the total weight of food should not exceed 2.5kg.

CLEANING YOUR GENESIS

IMPORTANT: Let the body cool down before cleaning to prevent burning.

- Remove the plug from the power outlet before cleaning.
- The housing of the machine can be cleaned with a slightly damp cloth.
- Inner pot and accessories can be washed and cleaned water with mild detergent.
- Do not immerse the machine in water.
- Please make sure the accessories are dry before using it again.

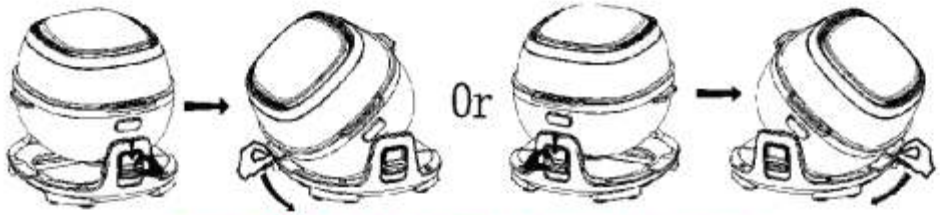
HOW TO USE YOUR GENESIS

1. Press the lid release button to open the lid. Pull it up further to the designated angle by holding the lid handle. Below is the correct method of opening or closing the lid of the appliance:

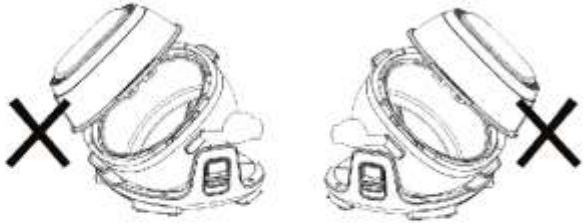


2. Put in the cooking pot and add the food to be cooked.
Note: Do not stack the food close to the heating element or the food may get charred.

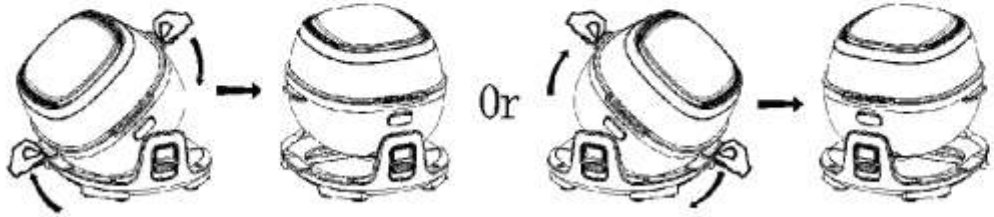
3. To use the tilt function, use one hand to press the base button down, while the other hand holds the base handle to move the machine to left or right.
Note: Refer to below cooking table to set the recommended cooking direction.



Warning: DO NOT open the lid when the machine is in a tilted position.



4. Use two hands to hold the base handles to recover the machine from tilt to an upright position.



5. Six lines (------) will appear on the LED display screen after the machine is connected to the power supply. Press the Start key once, and the product enters stand-by mode. Six zeros (000000) will be shown on the LED display.

6. Press the menu key to select appropriate mode, the corresponding default time and temperature will be shown on the LED display screen. The time and temperature may be manually set as needed.

7. If a specific mode setting is not chosen, the Genesis still can operate if the time and temperature setting is set. Time and temperature can be adjusted by pressing +/- button. Press Time adjustment key to adjust time, every time it is pressed, it will change by 1 min. Press Temp. adjustment key to adjust temperature, every time it is pressed it will change by 10°C. If the Dehydrate function is selected, every time it is pressed, it will change by 5°C. Time and temperature setting can be quickly increased or decreased by a holding down the time and temperature adjustment keys. Press Start/Stop Button, the Genesis will start to work after the time and temperature have been set.

8. Press the start key and the Genesis will start. The cooking pot keeps rotating during cooking. Unique tilt function and non-stick rotating bowl continuously turn ingredients for even browning.

9. When a certain temperature is reached, the heating element may stop. The heating element will restart once the temperature has decreased. The process repeats until the set time is reached.

10. If other food is to be added during cooking, return the unit to an upright position. Press the lid release button and open the lid.
Note: The Genesis will stop heating while open. Close the lid after the food is added and the process will continue.

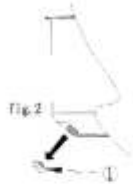
11. When the set time is reached, the product will give an indicating sound. Remove the plug and take out the food. Handle the hot items with care to avoid burning. Place the pot on an insulating pad to avoid causing damage to the tabletop.

12. In the standby mode, press the PRESET button and set the desired time. The default setting is 30 minutes. Every time it is pressed, it will change by 1 min. The time range is from 1 minute to 9 hours and 59 minutes. Press the "Start" key after setting the preset time. And then press the "Menu" Key to select appropriate mode. You can also press the temp/ time (+)(-) key to set the temperature and the time. Then press "start" key to confirm the preset function, the cooking time will start.

The alarm icon will be displayed on the LED display screen during the preset time countdown.

13. Fig.1 is oil plug① used for sealing oil. If you need to drain out the excess grease of food from the unit, pull out the oil plug as Fig.2, then start cooking. The food's oil and grease can be emptied from the holes in the cooking pot.
Note: this only can be used when in the tilted position. If you need to put the oil plug back into the cooking pot, align the oil plug's small side ② with the hole of cooking pot and insert as fig.3.



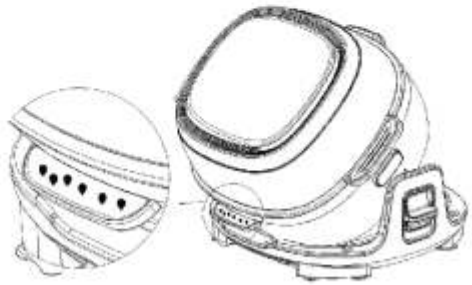




14. 2 Additional oil plugs are attached as spares. There are 2 pits for the placement of oil plugs at the two sides of base. Simply pull out the oil plugs when needed.

15. During cooking, if a small amount of water is discharged from the cooking pot or have drops on the base handle, this will not affect normal use.





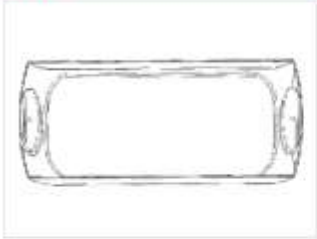
BASIC ACCESSORIES & HOW TO USE THEM



POT HANDLE



LOW RACK



DRIP TRAY

POT HANDLE

1. Pull back button ①, the buckle ② will flick automatically as Fig.1.
2. Put the handle at the notch of the base as Fig.1.
3. Twist the knob in an anticlockwise direction, the handle will clamp the rim of the cooking pot.
4. You will now be able to lift up the cooking pot as per Fig.1.
5. To remove the handle from the pot, repeat the Step 1.



fig.1

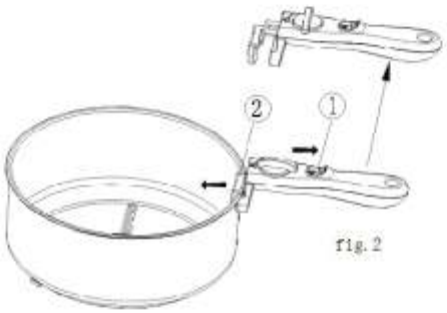


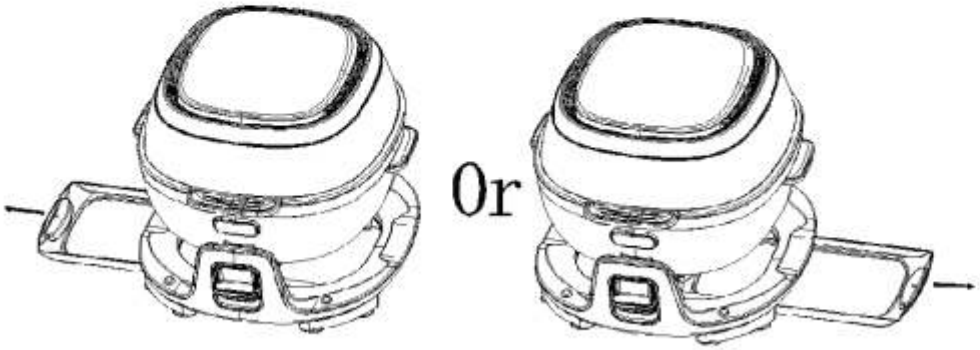
fig.2

LOW RACK

Put the rack into the cooking pot. Place the food on the rack directly and select your preferred function.

DRIP TRAY

Use to catch oil and grease from food. If you need to pour out the oil and grease, slide the drip tray out from the left or right side at the bottom. After cleaning, push in the drip tray back into the base.



BASIC ACCESSORIES & HOW TO USE THEM

Food	Temperature	Cooking time	Cooking direction	Recommended accessories
Chips	250°C	20-30 mins		Cook in the pot directly
Chicken	220°C	30-40 mins		Cook in the pot directly or with low rack
Vegetables	250°C	10-20 mins		Cook in the pot directly
Coffee Beans	250°C	15-25 mins		Cook in the pot directly
Potato	250°C	25-35 mins		Cook in the pot directly
Popcorn	250°C	10-15 mins		Cook in the pot directly
Fried rice	210°C	10-20 mins		Cook in the pot directly
Drumsticks	240°C	20-30 mins		Cook in the pot directly
Cashew	220°C	10-20 mins		Cook in the pot directly
Fish	200°C	15-25 mins		Low rack
Steak	210°C	10-20 mins		Low rack
Pasta	240°C	10-20 mins		Low rack
Cake	180°C	20-30 mins		Low rack
Pie	190°C	15-25 mins		Low rack
Toast	160°C	25-30 mins		Low rack
Biscuits	190°C	10-20mins		Low rack
Egg Tart	180°C	10-15mins		Low rack
Shrimp	250°C	15-25mins		Low rack
Dehydrated Fruit	50°C-60°C	7-9 hrs		Low rack
Dehydrated meat	70°C-80°C	6-10 hrs		Low rack
Thawing	50°C-60°C	30min-1 hr		Low rack

GUARANTEE

2 Year Quality Guarantee: Your Genesis is manufactured to the highest quality specifications and should give you many years of great cooking experiences. This appliance is guaranteed to be free from manufacturing defects for a period of 2 years from date of purchase. Should manufacturing defects occur, we will gladly repair the item free of charge, provided the item is returned with the corresponding proof of purchase.

The guarantee will be void if:

• If the defect in the machine was caused by inappropriate use, over loading or used in any way other than the appropriate operation methods described in this manual. • If there has been any technical interference, modification or service done by an unauthorized service person. • If the item has been opened by the customer. • If the item has been dropped. • If no proof of purchase can be produced at the time of the claim.

No refunds will be granted on this machine in the following instances:

• After 15 days from purchase date and no manufacturing defects can be found. • If no proof of purchase can be produced. • If the airfryer is not in its original condition. • If the original set is not complete. • If the airfryer and components have not been used in accordance with this manual. • If the airfryer and components are not returned with the original packaging. • If the airfryer and components are scratched or damaged by the customer in any way.

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RECIPE GUIDE

ROLLING 6-IN-1
AIRFRYER

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CRUNCHY SPICED CHICKPEAS

Ingredients:
1 can chickpeas (drained & rinsed)
1 tablespoon olive oil
1 teaspoon cayenne pepper (can use paprika for a less spicy & smokier flavour)
1 teaspoon salt
3/4 teaspoon garlic powder
1/4 teaspoon black pepper

Instructions:
1. Pour drained, rinsed chickpeas onto paper towel & pat dry.
2. Transfer chickpeas to a medium bowl.
3. Using a spatula, coat chickpeas with olive oil.
4. Add in the spice & mix well.
5. Transfer the seasoned chickpeas into the airfryer.
6. Select the Cashew function & tilt the airfryer either left or right.
7. When the timer expires, remove & allow to cool. Chickpeas should be crispy.
8. Store in an airtight container & enjoy as a healthy snack option that is rich in fibre & protein.

TASTY CHICKEN WINGS

Ingredients:
1kg chicken wings
1 teaspoon olive oil
2 tablespoons smoked paprika
2 teaspoons ground black pepper
2 teaspoons kosher salt
2 teaspoons onion powder
1 teaspoon cayenne pepper (optional)
1 teaspoon oregano
1 teaspoon roasted garlic powder
1 teaspoon thyme

Instructions:
1. In a large bowl, toss chicken wings with olive oil.
2. In a small bowl, combine remaining ingredients.
3. Using a spatula, toss the spice blend with the chicken wings.
4. Arrange the chicken wings in the airfryer cooking bowl.
5. Select the chicken drumstick function.
6. Tilt the air fryer either left or right.
7. When the time expires, remove & serve with your favorite dipping sauce.





SEASONED POTATO WEDGES OR FRENCH FRIES

Ingredients:
1 large potato per person
1 tablespoon olive oil per potato
1 teaspoon lemon pepper seasoning per potato

Instructions:
1. Wash & peel potatoes.
2. Using a knife, cut potatoes into wedges or traditional chips & place in a medium bowl.
3. Using a spatula, toss cut potatoes with olive oil & lemon pepper seasoning until evenly coated.
4. Place potatoes into the air fryer cooking bowl.
5. Select chip function & tilt the airfryer either left or right.
6. When the time expires, remove & serve as a side to your favorite meal.

Note: you may need to cook for longer depending on number of potatoes used.



CHEESY GARLIC BREAD

Ingredients:
1 loaf Italian bread
1 stick unsalted butter, melted
1 tablespoon crushed or finely chopped garlic
1/4 cup Parmesan cheese
1/4 cup mozzarella cheese (optional for a cheesier loaf)
1 teaspoon parsley, plus extra for garnishing

Instructions:
1. Using a serrated knife, cut the bread in half, then slice each half to create open faced sandwiches.
2. In a small bowl, melt the butter.Using a spatula, stir in the garlic.
3. With a pastry brush, brush the mixture on the tops of the bread halves.
4. Add the Parmesan cheese (& mozzarella if chosen) evenly on the buttered bread.
5. Place on the low rack in the cooking bowl.
6. Set the air fryer to 210 degrees & the time to 10 minutes.
7. When crisp & the cheese is grilled, sprinkle with the parsley.
8. Slice to desired thickness & serve.

CAULIFLOWER TOTS

Ingredients:
Cooking spray
4 cups cauliflower florets, steamed (about 1/2 large cauliflower)
1 large egg, lightly beaten
1 cup shredded cheddar cheese
1 cup freshly grated Parmesan
2/3 cup breadcrumbs
2 tablespoon freshly chopped chives
Kosher salt
Freshly ground black pepper
1/2 cup tomato sauce

Instructions:
1. In a food processor, pulse steamed cauliflower until riced. Place riced cauliflower on a clean kitchen towel & squeeze to drain water.
2. Transfer cauliflower to a large bowl with egg, cheddar, Parmesan, breadcrumbs & chives. Mix until combined. Season with salt & pepper to taste.
3. Spoon about 1 tablespoon mixture & roll it into a tater-tot shape with your hands.
4. Working in batches, arrange in basket of air fryer in a single layer
5. Set the air fryer temperature to cook at 190 degrees & the time to 10 minutes. Cook until tots are golden.
6. Serve warm cauliflower tots with tomato sauce.



SWEET & SPICY ROASTED CARROTS

Ingredients:
1 tablespoon butter, melted
1 tablespoon honey
1/2 teaspoon chili powder
1 teaspoon grated orange zest
225g baby carrots
1 tablespoon freshly squeezed orange juice
1 pinch of salt & ground black pepper

Instructions:
1. Combine butter, honey, orange zest & chili powder in a bowl. Remove 1 tablespoon of the sauce to a separate bowl & set aside.
2. Add carrots to the remaining sauce & toss until all are well coated.
3. Transfer carrots to the air fryer pot.
4. Select the vegetable function & tilt the air fryer.
5. Air fry until carrots are roasted & fork tender.
6. Mix orange juice with reserved honey-butter sauce.
7. When the carrots are cooked, toss with carrots until well combined.
8. Season with salt & pepper.





NACHO HOTDOGS

Ingredients:
6 hot dog sausages
3 cheese straws, halved lengthwise
1 1/4 cup self-raising flour
1 cup plain Greek yoghurt
1/4 teaspoon chili powder
3 tablespoons chopped & seeded jalapeno pepper
1 cup crushed nacho-flavored tortilla chips, divided
1/4 cup salsa (optional)
Guacamole & sour cream to serve (optional)

Instructions:
1. Cut a slit down the length of each hot dog without cutting through; insert a halved cheese stick into the slit. Set aside.
2. In a large bowl, stir together flour, yogurt, salsa, chili powder, jalapenos & ¼ cup crushed tortilla chips to form a soft dough.
3. Place dough on a lightly floured surface; divide into sixths.
4. Roll dough into 35cm strips; wrap one strip around cheese-stuffed hot dog. Repeat with remaining dough & hot dogs.
5. Spray dogs with cooking spray/ coat with olive oil & gently roll in remaining crushed chips.
6. Spray air fryer pot with cooking spray, & place dogs in basket without touching, leaving room to expand.
7. Set the temperature to 170 degrees & the time to 8-10 minutes.
8. In batches, cook until dough is slightly browned & cheese starts to melt.
9. If desired, serve with additional salsa, sour cream & guacamole.

FRENCH TOAST STICKS

Ingredients:
2 large eggs
1/3 cup heavy cream
1/3 cup full cream milk
3 tablespoons sugar
1/4 teaspoon ground cinnamon
1/2 teaspoon pure vanilla extract
Kosher salt
6 thick slices French bread, each slice cut into thirds
Syrup, for serving

Instructions:
1. Beat eggs, cream, milk, sugar, cinnamon, vanilla, & a pinch of salt in a large shallow baking dish.
2. Add bread, turn to coat a few times.
3. Arrange French toast on the low rack in the air fryer, working in batches as necessary to not overcrowd basket.
4. Set the temperature to180 degrees & the time to 8 minutes, tossing halfway through.
5. Cook until golden. Serve toast warm, drizzled with syrup.





DEHYDRATING FRUIT

Ingredients:
Selected fruit – mangoes, kiwi, bananas, strawberries & apples are recommended

Instructions:
1. Peel (optional) & thinly slice the fruit of your choosing.
2. Select the dehydrated fruit option & cook accordingly.



GLAZED DOUGHNUTS

Ingredients:

Cooking spray
1/2 cup milk
1/4 cup plus 1 teaspoon. granulated sugar, divided
1 packet or 2 1/4 teaspoon active-dry yeast
2 cup all-purpose flour
1/2 teaspoon kosher salt
4 tablespoons butter, melted
1 large egg
1 teaspoon pure vanilla extract

FOR THE VANILLA GLAZE
1 cup icing sugar
4 tablespoons milk
1/2 teaspoon pure vanilla extract

FOR THE CHOCOLATE GLAZE
3/4 cup icing sugar
1/4 cup unsweetened cocoa powder
3 tablespoons milk

FOR THE CINNAMON SUGAR
1/2 cup icing sugar
2 tablespoons ground cinnamon
2 tablespoons melted butter

Instructions:

1. Grease a large bowl with cooking spray. In a small, microwave-safe bowl or glass measuring cup, add milk. Microwave until lukewarm, 40 seconds. Add a teaspoon of sugar & stir to dissolve, then sprinkle over yeast & let sit until frothy, about 8 minutes.
2. In a medium bowl, whisk together flour & salt. In a large bowl, whisk together remaining ¼ cup sugar, butter, egg, & vanilla. Pour in yeast mixture, mix to combine, then add in dry ingredients, stirring with a wooden spoon until a shaggy dough forms.
3. Transfer to a lightly floured surface & knead until elastic & only slightly tacky, adding more flour a teaspoon at a time if needed, about 5 minutes. Form into a ball then place dough in oiled bowl & cover with a clean dish towel. Let dough rise in a warm spot until doubled in size, about 1 hour.
4. Line a large baking sheet with parchment paper & lightly grease with cooking spray. Punch down dough, then turn onto a lightly floured work surface & roll out into a 1cm thick rectangle.
5. Using a doughnut cutter or 7cm & 2.5cm biscuit cutters, punch out your doughnuts. Knead any scraps together & punch out more doughnuts or holes. Place doughnuts & holes onto baking sheets, cover with dish towel, & let rise again, 40 minutes to 1 hour more.
6. Grease basket of air fryer with cooking spray & add 2 doughnuts & 2 doughnut holes at a time, making sure doughnuts don't touch.
7. Set the temperature to 180 degrees & the time to 4 minutes, until deeply golden. Place on cooling rack & repeat with remaining dough.
8. Dip doughnuts in glaze or follow instructions for cinnamon sugar. Return to cooling rack & let set for 5 minutes before serving.

MAKE THE VANILLA GLAZE:
In a medium bowl whisk together icing sugar, milk, & vanilla until smooth.

MAKE THE CHOCOLATE GLAZE:
In a medium bowl whisk together icing sugar, cocoa powder, & milk until smooth.

MAKE THE CINNAMON SUGAR
In a large shallow bowl, whisk together cinnamon & sugar. Brush doughnuts with melted butter & toss in cinnamon sugar.



PORK CHOPS

Ingredients:
4 boneless pork chops
2 tablespoon extra-virgin olive oil
1/2 cup freshly grated Parmesan
1 teaspoon kosher salt
1 teaspoon paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon freshly ground black pepper

Instructions:

1. Pat pork chops dry with paper towels, then coat both sides with oil.
2. In a medium bowl, combine Parmesan & spices. Coat both sides of pork chops with Parmesan mixture.
3. Place pork chops on the low rack in the air fryer & select the steak function. Keep the air fryer in an upright position.

TRUSTY HAKE

Ingredients:
Fresh hake cut into 4 strips
Kosher salt
Freshly ground black pepper
1/2 cup all-purpose flour
1 large egg, beaten
2 cup breadcrumbs
1 teaspoon Old Bay seasoning (1 tablespoon celery salt, 1 tablespoon ground bay leaves, 2 teaspoon ground black pepper, 1 teaspoon paprika, 1/2 teaspoon dry mustard, pinch of ground nutmeg, pinch of cinnamon powder, pinch of ground cloves).
Lemon wedges, for serving
Tartar sauce, for serving

Instructions:

1. Pat fish dry & season on both sides with salt & pepper.
2. Place flour, egg, & breadcrumbs in three shallow bowls. Add Old Bay mix to breadcrumbs & toss to combine.
3. Working one at a time, coat fish in flour, then in egg, & finally in breadcrumbs, pressing to coat.
4. Working in batches, place fish on the low rack in the airfryer.
5. Selected the fish function. Keep airfryer in an upright position.
6. Gentle flip halfway through, or until fish is golden & flakes easily with a fork.
7. Serve with lemon wedges & tartar sauce.





CRISPY BACON

Ingredients:
350g thick-cut bacon

Instructions:

1. Lay bacon inside air fryer in a single layer.
2. Set the temperature to 220 degrees & the time to 10 minutes.
3. You can check halfway through & rearrange slices with tongs



ROASTED SALSA

Ingredients:

Olive oil
4 tomatoes halved lengthwise
1 jalapeno pepper, halved & seeded (for extra spiciness, leave some or all of the seeds)
1/2 red onion cut into wedges
4 cloves garlic, peeled
1/2 cup chopped coriander
1 lime, juiced
Salt to taste

Instructions:

1. Place tomatoes, jalapeno & red onion into the air fryer pot. Lightly coat the vegetables in oil.
2. Select the Vegetable function & tilt the air fryer to roast the vegetables evenly.
3. After 5 minutes, return the air fryer to the upright position & add the garlic cloves (lightly coated in oil).
4. Tilt again & air fry for an additional 5 minutes.
5. Transfer vegetables to a cutting board & allow to cool for 10 minutes.
6. Remove skins from tomatoes & jalapeno, if desired; they should slip right off.
7. Chop tomatoes, jalapeno, & onion into large chunks & add to the bowl of a food processor.
8. Add garlic, coriander, lime juice, & salt. Pulse several times until vegetables are finely chopped; do not over-process.
9. Serve at room temperature or refrigerate to let flavors meld.

ITALIAN-STYLE RATATOUILLE

Ingredients:

1/2 small egg plant
1 zucchini, cut into cubes
1 medium tomato, cut into cubes
1/2 large yellow pepper, cut into cubes
1/2 large red pepper, cut into cubes
1/2 onion, cut into cubes
1 fresh cayenne pepper diced
5 sprigs fresh basil, stemmed & chopped
1 clove garlic, crushed
Salt & ground black pepper to taste
1 tablespoon olive oil
1 tablespoon white wine
1 teaspoon vinegar

Instructions:

1. Place eggplant, zucchini, tomato, peppers, & onion in a bowl.
2. Add cayenne pepper, basil, oregano, garlic, salt, & pepper.
3. Mix well to distribute everything evenly.
4. Drizzle in oil, wine, & vinegar, mixing to coat all the vegetables.
5. Pour vegetable mixture into the air fryer pot.
6. Set the temperature to 200 degrees & time to 20 minutes.
7. Set the air fryer in the tilt direction.
8. Cook until tender.
9. Turn off air fryer, leaving dish inside. Let rest for 5 minutes before serving.





RAVIOLI

Ingredients:

1 cup seasoned breadcrumbs
1/4 cup shredded Parmesan cheese
2 teaspoons dried basil
2 eggs lightly beaten
1/2 cup all purpose flour
500g premade ravioli, thawed
Cooking spray
Fresh minced basil (optional)

Instructions:

1. In a shallow bowl, mix breadcrumbs, Parmesan cheese & basil.
2. Place flour & eggs in separate shallow bowls.
3. Dip ravioli in flour to coat both sides; shake off excess.
4. Dip in eggs, then in crumb mixture, patting to help coating adhere.
5. In batches, arrange ravioli in a single layer in the air fryer pot; spritz with cooking spray.
6. Select the Pasta function & cook in an upright position until golden brown. If desired, immediately sprinkle with basil & additional Parmesan cheese.

HEARTY MEATBALLS

Ingredients:

1/3 cup dried breadcrumbs
1/4 cup milk
500g lean ground beef (90% lean)
1 large egg
1 small onion, finely diced or grated & sautéed slightly
1 clove garlic, minced
1 1/2 teaspoons dried basil
1/2 teaspoon dried oregano
1/2 teaspoon salt

Instructions:

1. Combine dried breadcrumbs & milk in a small bowl. Allow to sit for five minutes.
2. In a large bowl, combine the breadcrumb mixture, meat, egg, onion, garlic, basil, oregano, & salt.
3. Mix to combine using your hands, a wooden spoon, or low speed on a handheld mixer.
4. Scoop the mixture, about two tablespoons each, into balls & place on a plate or baking sheet.
5. Place meatballs, close together but not touching, into the airfryer pot. (you might need to do this in two batches.) Set the temperature to 200 degrees & the time to 8 minutes.
6. When cooking is halfway through & the meatballs are holding, tilt the air fryer & complete the cooking time.
7. Serve as desired. Store leftover meatballs in the refrigerator for up to three days.



IMPORTANT

Please read your Genesis Rolling Air Fryer Instruction Manual thoroughly before using the appliance.

PLEASE NOTE:

Temperatures, methods etc shown are approximate & may vary depending on the type & amount of food used. Recipes are based on approximately 2- 4 servings to be adjusted accordingly.