



APPLIANCES

INSPIRING THE WORLD'S KITCHEN

RECIPE BOOK



COS-55AFDKB

COOK BOOK

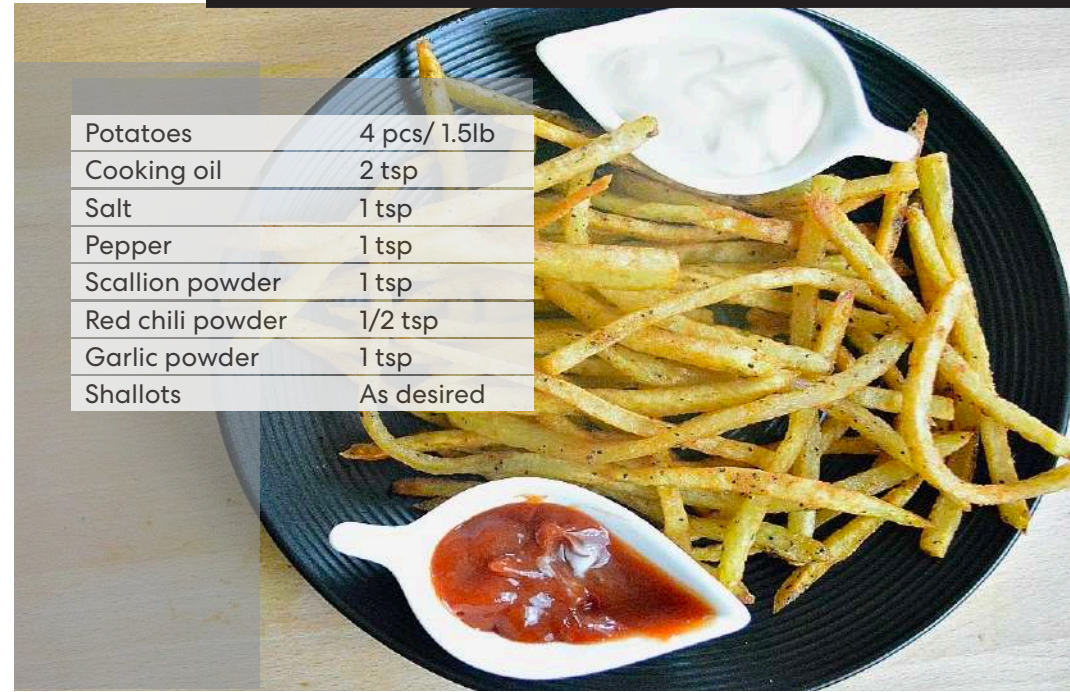
Asian Spicy Fries

THANK YOU FOR YOUR
PURCHASE.

We know that you have many brands and products to choose from and we are honored to know that you have decided to take one of our products into your home and hope that you enjoy it.

Please enjoy the free cook-book and cooking with
your new COSMO Air Fryer

Potatoes	4 pcs/ 1.5lb
Cooking oil	2 tsp
Salt	1 tsp
Pepper	1 tsp
Scallion powder	1 tsp
Red chili powder	1/2 tsp
Garlic powder	1 tsp
Shallots	As desired



INSTRUCTIONS:

- Peel potatoes and cut into 3/8 inch strips.
- Soak potato strips in salt water at least 20 mins, and then dry with a paper towel.
- Blend shallot, salt and pepper, garlic powder/ garlic oil, red chili powder. stir in potato strips.
- Set temperature to 180° and timer to 5 minutes for preheating
- Place potato strips into the fry basket evenly, put the fry basket with pot back to the appliance. and set the timer for 15-20 minutes (depending on the size of fries), or until the fries become golden brown.

OPTIONAL:

turn over the fries by shaking the basket in the middle of cooking process, for better cooking result.

Gold chicken wings



INGREDIENT

Chicken wings	1 Lb
Garlic	2 pc
Ginger powder	2 tsp
Cumin powder	1 tsp
Black pepper powder	1 tsp
Sweet chili sauce	1 tsp

Fried Chicken Nuggets



INGREDIENT

Fresh chicken nuggets	1 Lb
Egg (beaten)	3 pcs
Flour	1 cup
Cooking oil	1 spoon
White pepper powder	1 tsp

INSTRUCTIONS:

- Set temperature to 400° and timer to 5 minutes for preheating.
- Stir Garlic, ginger powder, cumin powder, spicy black pepper and a litter salt together, and then coated in the chicken wings. placed 20 minutes.
- Put chicken wings into the fry basket evenly, put the fry basket with pot back to the appliance. set time for 15-20 minutes or until become golden brown.

INSTRUCTIONS:

- Set temperature to 400° and timer to 5 minutes for preheating.
- Pat the chicken for 5 minutes with a knife blade.
- In a bowl, Stir eggs, flour, cooking oil, white pepper and a little salt together and coat the chicken nuggets for 20 minutes to season.
- Put chicken nuggets into the fry basket evenly, put the fry basket with pot back to the appliance. set time for 15-20 minutes or until they appear golden brown.

Fried Lamb Chops



INGREDIENT

Lamb Chops	1lb (at room temperature)
Brandy	little
Oil	2 soup-spoon
Ground Pepper Powder	1 tsp
Crushed Black Pepper	1 tsp
Soy sauce	1 tsp

Fried Lamb Kababs



INGREDIENT

Lamb Kebab (room temperature)	17oz.
Onion	1 pc
Egg (beaten)	1 pc
Cumin Powder	1 tsp
Chili Powder	1 tsp
Cooking oil	2 tsp

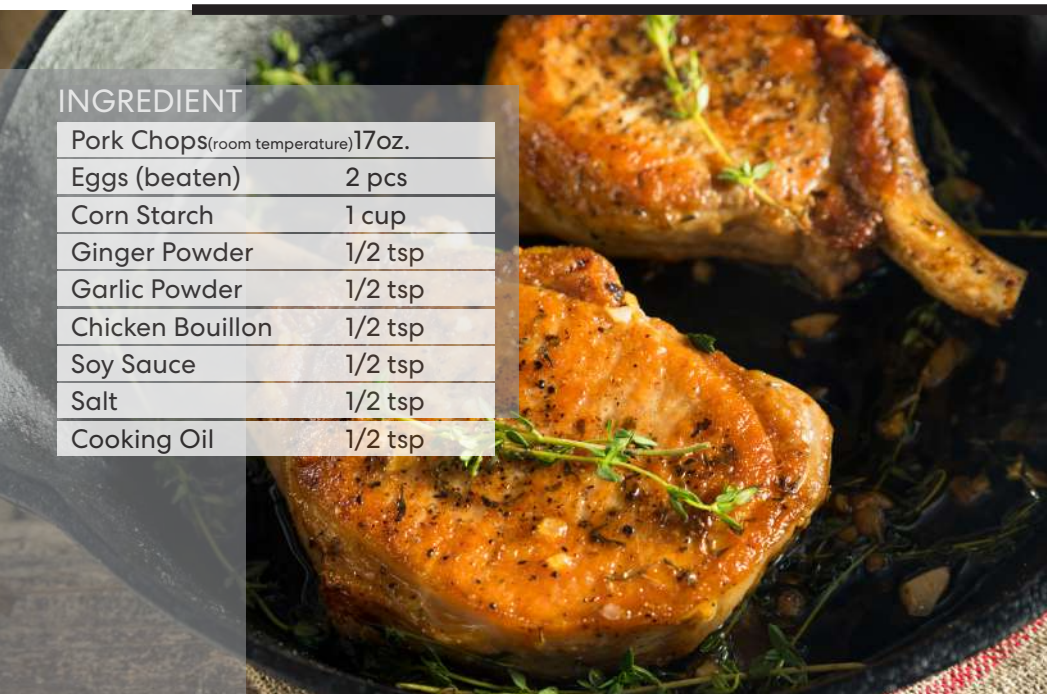
INSTRUCTIONS:

- Set temperature to 400° and timer to 2 minutes for preheating.
- Mix seasonings in a bowl and then coat the chops and let sit for 20 minutes.
- Put lamb chops into the fry basket evenly, put the fry basket with pot back in the appliance. set time for 10-12 minutes.
- Then reduce temperature to 300° open fry pot and turn chops over and cook another 10 minutes or until golden brown.

INSTRUCTIONS:

- Set temperature to 400° and timer to 5 minutes for preheating.
- In a bowl mix together onion, egg, chili powder, salad oil, salt and cumin powder and coat on lamb kebabs.
- Let sit for 20 minutes to season.
- Put lamb kebabs into the fry basket evenly, put the fry basket with pot back to the appliance. set time for 15-20 minutes or until they appear golden brown.

Fried Pork Chops



INGREDIENT	
Pork Chops _(room temperature)	17oz.
Eggs (beaten)	2 pcs
Corn Starch	1 cup
Ginger Powder	1/2 tsp
Garlic Powder	1/2 tsp
Chicken Bouillon	1/2 tsp
Soy Sauce	1/2 tsp
Salt	1/2 tsp
Cooking Oil	1/2 tsp

INSTRUCTIONS:

- Set temperature to 400° and timer to 2 minutes for preheating.
- Mix seasonings in a bowl and then coat the chops and let sit for 20 minutes.
- Put pork chops into the fry basket evenly, put the fry basket with pot back in the appliance. set time for 10-12 minutes.
- Then reduce temperature to 300° open fry pot and turn chops over and cook another 10 minutes or until golden brown.

Fried Calamari



INGREDIENT	
Squid (frozen)	17oz.
Cooking Oil	2 tbsp
Salt	1 tsp
Cumin	1 tsp
Chicken Bouillon	1 tsp

INSTRUCTIONS:

- Set temperature to 400° and timer to 2 minutes for preheating.
- Mix seasonings in a bowl and then coat the Calamari and let sit for 20 minutes.
- Put Calamari into the fry basket in a single layer, put the fry basket with pot back in the appliance. set time for 10-12 minutes. SHAKE in between cook cycle to make sure all pieces cook evenly.

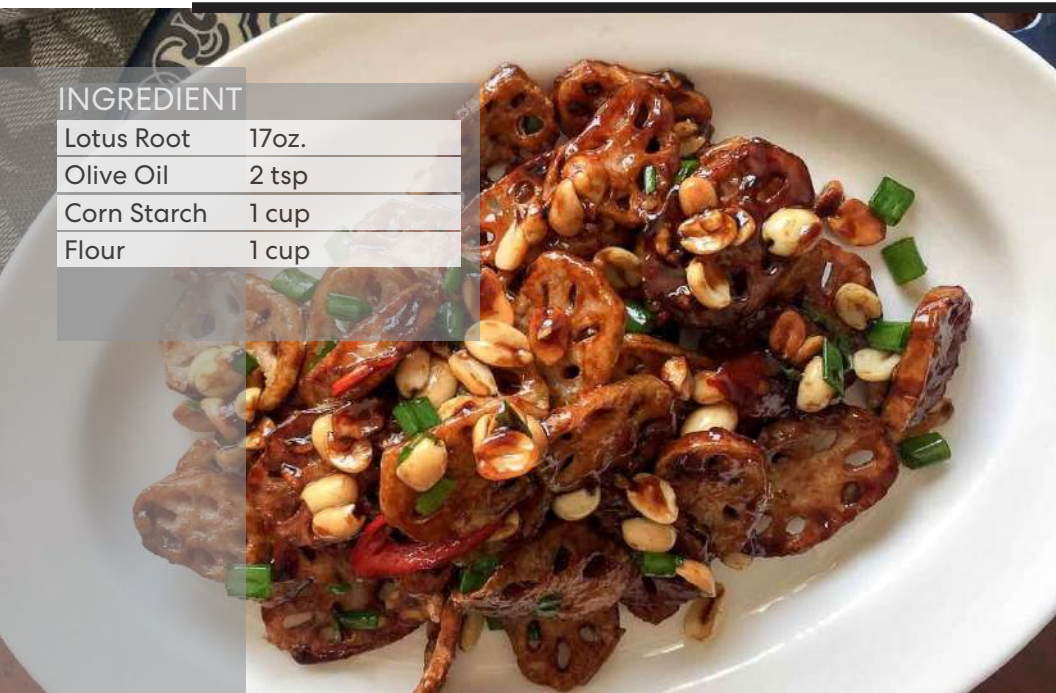
Spicy Shrimp



INGREDIENT

Prawns (thawed)	10 pcs
Cooking Oil	2 tbsp
Garlic- Minced	1 clove
Black Pepper	1 tsp
Chili Powder	1 tsp
Sweet Chili Sauce	(to taste)

Fried lotus root



INGREDIENT

Lotus Root	17oz.
Olive Oil	2 tsp
Corn Starch	1 cup
Flour	1 cup

INSTRUCTIONS:

- Set temperature to 400° and timer to 5 minutes for preheating.
- Rinse prawns with water
- Apply a thin layer of oil to the prawns and put into the fry basket evenly, put the fry basket with pot back in the appliance. set time for 5-8 minutes or until they look crunchy and golden.
- Remove from basket and coat with seasonings to your taste.

INSTRUCTIONS:

- Cut the ends of the lotus roots.
- Peel the skin off the lotus root with a vegetable peeler.
- Slice the roots in to 1/8"- 1/4" slices.
- Set temperature to 400° and timer to 5 minutes for preheating.
- Mix the flour, starch, and oil into paste, then coat the lotus root
- Put coated lotus root into the fry basket evenly, push the fry basket with pot back in the appliance. Set time for 12-15 minutes or baked until crunchy.

Fried Corn



INGREDIENT

Corn Cobs (Sliced)	2 pcs
Cooking Oil	1 tsp

INSTRUCTIONS:

- Skewer the corn cobs, sliced to preference
- Set temperature to 400° and timer to 5 minutes for preheating.
- Apply a thin layer of olive oil to the corn and put into the fry basket evenly, push the fry basket with pot back in the appliance. Set time for 10 minutes or until baked golden. Add butter, salt, mayonnaise, season salt or whatever you like and enjoy!

Fried Dumplings



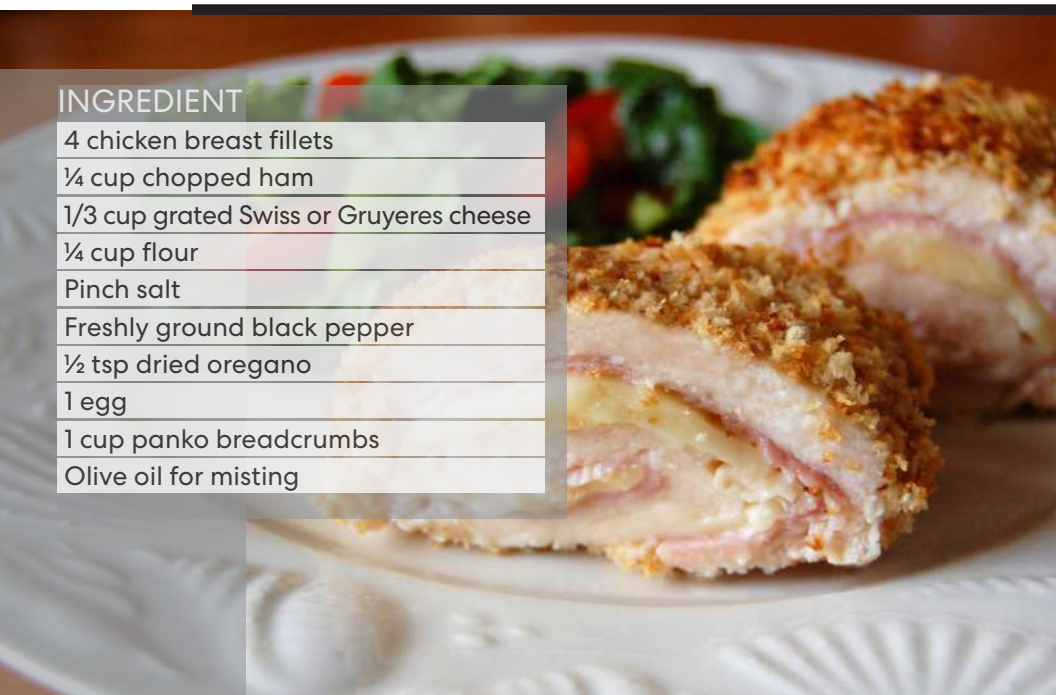
INGREDIENT

Dumplings (thawed)	10 pcs
Cooking Oil	2 tsp

INSTRUCTIONS:

- Set temperature to 360° and timer to 5 minutes for preheating.
- Apply a thin layer of oil to the dumplings and put into the fry basket evenly, put the fry basket with pot back in the appliance. set time for 12-15 minutes or until they look golden brown.

FAMILY FAVORITE Chicken Cordon Blue



INGREDIENT

- 4 chicken breast fillets
- ¼ cup chopped ham
- 1/3 cup grated Swiss or Gruyeres cheese
- ¼ cup flour
- Pinch salt
- Freshly ground black pepper
- ½ tsp dried oregano
- 1 egg
- 1 cup panko breadcrumbs
- Olive oil for misting

Serves 4.

Prep time: 15 minutes

Cook time: 13 to 15 minutes.

Calories: 478

Total Fat: 12g

Saturated Fat: 3g

Cholesterol: 200mg

Sodium: 575mg

Carbohydrates: 26g

Fiber: 2g

Protein: 64g

INSTRUCTIONS:

- 1.** Put the chicken breast fillets on a work surface and gently press them with the palm of your hand to make them a bit thinner. Don't tear the meat.
- 2.** In a small bowl, combine the ham and cheese. Divide this mixture among the chicken fillets. Wrap the chicken around the filling to enclose it, using toothpicks to hold the chicken together.
- 3.** In a shallow bowl, mix flour, salt, pepper, and oregano. In another bowl, beat the egg. Spread the breadcrumbs out on a plate.
- 4.** Dip the chicken bundles into the flour mixture, then into the egg, then into the breadcrumbs to coat thoroughly.
- 5.** Put the coated chicken bundles in the air fryer basket and mist with some olive oil.
- 6.** Bake for 13 to 15 minutes or until the chicken is thoroughly cooked to 165°F. Carefully remove the toothpicks and serve.

INGREDIENT TIP:

You can find chicken fillets, which are cut from the chicken breast, in most large grocery stores. If you can't find them, you can cut one chicken breast in half, holding your knife parallel to the work surface, to make two thin slices.



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