

Joyoung



COOKBOOK

AF-60V7-MS01 and AF-60V7-TH01

Kind Reminder:

This is the recommended recipe and is only used for reference. Since actual ingredients have different varieties and flavors, the final result may differ.



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Crispy Roasted Chicken

Time

30 minutes

Servings

4 - 5 people

Ingredients

Whole Chicken	1 (1000g)
Light Soy Sauce	35g
Ginger	25g
Dark Soy Sauce	10g
Garlic Cloves	50g
Star Anise	5g
Dried Peppercorns	4g
Salt	3g

Steps

1. Wash the chicken and pat it dry. Remove the head, tail (parsons nose), and claws. Place the chicken in a large bowl.
2. Wash and slice the ginger and garlic. Add them to the bowl with the star anise, salt, peppercorns, dark soy sauce, and light soy sauce.
3. Apply the marinade evenly inside and outside the chicken. Use a bamboo skewer to poke small holes in the skin to help flavors penetrate. Massage the chicken for 5 minutes, cover with plastic wrap, and refrigerate for at least 4 hours.
4. Remove the marinated chicken from the bowl. Pick off the star anise, garlic, and peppercorns (to prevent them from burning). Place the chicken breast-side up on the air fryer rack.
5. Select the "Roast Chicken" function on the Air Fryer and press "Start/Cancel".
6. Once the cooking is complete, you can brush a layer of honey on the surface (optional) for extra shine and sweetness.



Portuguese Egg Tarts

Time

12 - 15 minutes

Servings

8 - 10 people

Ingredients

Pre-made Tart Shells	10 pcs (frozen)
Egg Yolks	3 large
Whipping Cream	150ml
Whole Milk	50ml
Sugar	30g
Condensed Milk	10g (optional, for extra richness)

Steps

1. Whisk the egg yolks, sugar, and condensed milk together. Gently stir in the whipping cream and whole milk until the sugar is completely dissolved.
2. Strain the mixture through a fine sieve to ensure a smooth custard. Pour the liquid into the frozen tart shells until they are about 80% full.
3. Arrange the shells in the air fryer basket. Because of the air fryer's large capacity, you should be able to fit 6 – 8 tarts at once without crowding.
4. Set the temperature to 180°C and the time adjust for 12 – 15 minutes. Use the air fryer's transparent window to watch for the signature “burnt sugar” spots on the surface — this is how you know they are perfectly done!



Spicy Grilled Fish

Time

20 - 25 minutes

Servings

2 - 3 people

Ingredients

Sea Bass (or Tilapia)	1 fish (approx. 500g)
Potato.....	100g
Cucumber	100g
Spicy Hot Pot Base.....	50g
Lotus Root	100g
Light Soy Sauce.....	15g
Cooking Wine	10g
Salt.....	2g
Ginger Slices	10g
Garlic Cloves.....	20g
Cooking Oil	20g
Coriander (Cilantro)	5g

Steps

1. Clean the fish and butterfly it (cut down the back so it lays flat). Marinate with cooking wine, salt, and ginger slices for 20 minutes. Peel and slice the potato, cucumber, and lotus root.
2. Brush the fish with cooking oil on both sides. Place it into the air fryer basket. Set the temperature to 200°C and air fry for 15 minutes until the skin is crispy and golden.
3. In a separate bowl, mix the spicy hot pot base, light soy sauce, and garlic cloves. Toss the sliced vegetables (potatoes, lotus root, cucumber) in this sauce. Arrange the seasoned vegetables around and on top of the fish in the basket.
4. Air fry again at 200°C for another 5 – 10 minutes. Use the visual window to ensure the vegetables are tender and the sauce is bubbling. Garnish with fresh coriander and serve.



Hokkaido Chiffon Cake

Time

30 minutes

Servings

2 - 3 people

Ingredients

Egg White	2 pcs
Lemon Juice	As needed
Caster Sugar	15g
Egg Yolks	2 pcs
Caster Sugar	5g
Corn Oil	15g
Milk	15g
Low-Gluten Flour (Cake Flour)	16g
Whipping Cream	100g
Caster Sugar	8g
Anti-moisture Powdered Sugar	As needed

Steps

1. Prep the Yolk Batter: Separate the egg yolks and whites into two clean, oil-free, and water-free bowls. In the egg yolk bowl, add caster sugar and stir well. Add corn oil and milk, whisking until combined. Finally, sift in the cake flour and stir until smooth to create the egg yolk batter. Set aside.
2. Make the Meringue: Add lemon juice and caster sugar to the egg whites. Beat until soft peaks form (this is your meringue). Take 1/3 of the meringue and fold it into the egg yolk batter. Add the remaining meringue and fold gently with a spatula until uniform. Do not stir in a circular motion to prevent deflating the bubbles.
3. Fill the Cups: Place paper cups on the baking rack. Transfer the batter into a piping bag, snip the tip, and pipe the batter into the cups until they are about 70% full.
4. Bake: Power on the air fryer. Select the "Cake" function and press the "Start/Cancel" button to begin baking.
5. Cool: Once the baking cycle is finished, remove the cakes and let them cool.
6. Fill and Decorate: For the cream filling, pour whipping cream into a bowl, add caster sugar, and whip until stiff peaks form. Transfer to a piping bag, pipe the cream into the center of the chiffon cakes, dust the surface with powdered sugar, and serve.



Korean-Style BBQ

Time

10 minutes

Servings

2 - 3 people

Ingredients

Pork Belly	310g
Cooking Wine	15g
Light Soy Sauce	10g
BBQ Seasoning	10g
Black Pepper Powder	As needed

Steps

1. Prep and Marinate: Lightly freeze the pork belly (this makes it easier to slice). Cut it into slices approximately 0.5 – 0.8cm thick. Marinate the slices with cooking wine, light soy sauce, BBQ seasoning, and black pepper (or five-spice powder) for 0.5 – 1 hour.
2. Arrange: Evenly spread the marinated pork belly slices onto the air fryer baking rack.
3. Bake: Power on the air fryer. Select the “Meat Skewers” function and press the “Start/Cancel” button to begin cooking.
4. Finish: Wait for the cooking process to complete, then serve.

Tips

1. This recipe is for reference. Because the size and thickness of ingredients, marinating methods, and personal taste preferences vary, it is recommended to check the food 2 minutes before the timer ends. Adjust the cooking time and temperature accordingly based on how well-done the meat appears.



Roasted Popcorn Chicken

Time

16 minutes

Servings

2 - 3 people

Ingredients

Semi-finished Frozen Popcorn Chicken 400g

Steps

1. Arrange: Pour the popcorn chicken onto the baking rack and spread them out evenly.
2. Bake: Power on the air fryer. Select the "Chicken Wings" function and press the "Start/Cancel" button to begin cooking.
3. Finish: Wait for the baking cycle to end, then serve.

Tips

1. This recipe is for reference. Due to differences in ingredient size, thickness, marination methods, and personal taste, it is recommended to observe the progress 2 minutes before cooking ends. Adjust the time and temperature based on the degree of browning.
2. Do not thaw the popcorn chicken before cooking.



Spicy Roasted Chicken Drumsticks

Time

35 minutes

Servings

2 - 3 people

Ingredients

Large Chicken Drumsticks	4 pcs
Ginger	25g
Scallions (Green Onion)	3 – 5 stalks
Light Soy Sauce	13g
Cooking Wine	10g
Cooking Oil	10g
Chili Powder	5g
Salt	2.5g
Cumin Powder	2g
Five-Spice Powder	2g

Steps

1. Prep: Wash the ginger, scallions, and chicken drumsticks. Pat the chicken dry. Cut the scallions into sections and shred the ginger; set aside.
2. Marinate: Place the drumsticks in a large bowl. Add the scallion sections, shredded ginger, light soy sauce, cooking wine, oil, chili powder, salt, cumin powder, and five-spice powder. Mix thoroughly by hand. Marinate for 30 minutes (if you have time, seal and refrigerate overnight for better flavor).
3. Arrange: Place the marinated drumsticks onto the air fryer baking rack.
4. Bake: Power on the air fryer. Select the “Chicken Drumsticks” function and press the “Start/Cancel” button to begin roasting.
5. Finish: Wait for the roasting cycle to end, then serve.

Tips

1. This recipe is for reference. Because ingredient sizes, thickness, marination techniques, and personal preferences vary, it is recommended to check the progress 2 minutes before the timer ends. Adjust the cooking time and temperature as needed based on how the chicken is browning.

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