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COOKBOOK

AF-65V9-MS01 and AF-65V9-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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Egg Yolk Lotus Seed Paste Mooncakes

Time

15 minutes

Servings

2 - 3 people

Ingredients

All-Purpose Flour	200g
Invert Sugar Syrup	140g
Peanut Oil	50g
Lye Water	4g
Lotus Seed Paste Filling	As needed
Salted Duck Egg Yolks	As needed

Steps

1. Mix Base: Combine the invert syrup, peanut oil, and lye water. Stir until thoroughly emulsified.
2. Make Dough: Add the flour and knead into a dough. Wrap with plastic wrap and let it rest for 2 hours.
3. Prep Filling: Divide the lotus paste into 20g portions. Wrap each portion around half a salted egg yolk (approx. 10g). Roll into a ball. Note: If the yolk is large, reduce the paste; the total filling weight should be 30g.
4. Wrap Mooncake: Divide the dough into 20g portions. Flatten a portion, place the filling inside, and gently push the dough up to seal it. Roll into a smooth ball.
5. Mold: Roll the ball lightly in cornstarch, then place it into a mooncake mold to press out the pattern.
6. Prep for Baking: Place the molded mooncakes on the baking rack and spray a fine mist of water on the surface.
7. Air Fryer Settings: Select the "Manual" function. Set the mode to "Filter Oil". Set the fan speed to F-1, temperature to 140°C, and time to 15 minutes. Press "Start/Cancel".
8. Egg Wash: After baking for 5 minutes, take them out to cool slightly. Brush a very thin layer of egg yolk wash on the surface.
9. Finish & Age: Return to the air fryer for the remaining 10 minutes (extend time if the color is too light). Once cooled, store in an airtight container for 2 - 3 days to allow the oil to "return" (soften the crust) before eating.

Tips

1. For 75g Mooncakes: Use 30g crust and 45g filling.
2. For 50g Mooncakes: Use 20g crust and 30g filling.



Pumpkin Pudding

Time

30 minutes

Servings

1 - 2 people

Ingredients

Beibei Pumpkin (Kabocha/Mini Pumpkin) 1 pcs
Egg Tart Liquid (Custard Base) 100g

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!

Tips

1. This recipe is for reference. Because ingredients vary in size and thickness, and personal tastes differ, feel free to adjust the baking temperature and time according to your specific situation.



Sesame Purple Sweet Potato Balls

Time

16 minutes

Servings

2 - 3 people

Ingredients

Purple Sweet Potato	400g
Glutinous Rice Flour	50g
White Sugar	As needed
White Sesame Seeds	As needed
Cooking Oil	As needed
Purified Water	As needed

Steps

1. Steam the Potatoes: Wash the purple sweet potatoes, peel them, and cut them into chunks. Steam until soft and set aside.
2. Mash: Remove the steamed potatoes from the steamer and pour off any excess water. Place them in a bowl, add white sugar, and mash into a smooth purple sweet potato paste.
3. Form the Dough: Add the glutinous rice flour and knead into a dough. Divide the dough into small portions, approximately 20g each.
4. Coat with Sesame: Roll each portion into a ball and coat evenly with white sesame seeds. Place them on the air fryer baking rack and brush a thin layer of oil over them.
5. Air Fryer Settings: Select the "Manual" function and the "Filter Oil" mode. Set the temperature to 180°C, time to 16 minutes, and fan speed to F-3. Press "Start/Cancel" to begin baking.
6. Finish: Wait for the baking cycle to finish, then they are ready to serve.

Tips

1. This recipe is for reference. Because the actual size and weight of ingredients can vary, and personal cooking habits and tastes differ, the specific baking temperature and time can be adjusted based on your situation.



Juicy Garlic Pork Ribs

Time

15 minutes

Servings

2 - 3 people

Ingredients

Pork Ribs	500g
Green Onion	1 Stalk
Fresh Ginger	3 Slices
Garlic Cloves	3pcs
Light Soy Sauce	15g
Cooking Wine	12g
Cooking Oil	10g
Cornstarch	15g
Salt	2.5g
White Sugar	As needed
Chili Powder	As needed

Steps

1. Prep Aromatics: Mince the garlic, julienne the ginger (cut into thin strips), and cut the green onion into sections. Set aside.
2. Marinate: Wash the ribs and cut them into 3 – 4 cm lengths. Place them in a bowl and add the minced garlic, ginger, green onion, salt, light soy sauce, cooking wine, sugar, cornstarch, chili powder, and cooking oil. Mix thoroughly and marinate for at least 30 minutes.
3. Arrange: Lay the marinated ribs flat on the air fryer rack (do not include the pieces of green onion and ginger). Close the lid.
4. Air Fryer Settings: Select the “Manual” function and the “Filter Oil” mode. Set the temperature to 200°C, time to 15 minutes, and fan speed to F-3. Press “Start/Cancel” to begin roasting.
5. Finish: Wait for the cooking cycle to finish, then serve.

Steps

1. This recipe is for reference. Because ingredients vary in size and weight, and personal cooking habits and tastes differ, you can adjust the roasting temperature and time based on your actual situation.



Basque Cheesecake

Time

14 minutes

Servings

3 - 4 people

Ingredients

Cream Cheese	125g
Caster Sugar	30g
Whole Egg	1pcs
Egg Yolks	1pcs
Heavy Cream (Whipping Cream)	60g
Cake Flour (Low-gluten flour)	5g

Steps

1. **Soften & Mix:** Soften the cream cheese at room temperature. Add the sugar and whisk until the mixture is smooth and creamy.
2. **Combine Eggs:** In a separate bowl, whisk the whole egg and extra yolk together. Gradually pour the egg liquid into the cheese mixture in small batches, stirring until smooth after each addition.
3. **Add Liquids & Flour:** Pour in the heavy cream in two stages, stirring well each time. Finally, sift in the cake flour and mix until uniform.
4. **Prep the Mold:** Line a 6-inch pizza pan or cake mold with parchment paper (trim off any excess paper sticking out). Pour the batter through a sieve into the mold to ensure it's extra smooth, then tap the mold on the counter to release air bubbles.
5. **Air Fry:** Select the "Manual" mode.
 - Set Fan Speed to F-3.
 - Set Temperature to 200°C.
 - Set Time to 14 minutes.
 - Press Start to bake.
6. **Cool & Chill:** Once finished, take the cake out and give it a few gentle taps to release the hot steam. Let it cool to room temperature, then seal and refrigerate overnight for the best texture and flavor.

Tips

1. The "Burnt" Look: Don't be alarmed if the top looks very dark; that's the "Basque" style!
2. Sifting is Key: Step 4 mentions pouring the batter through a sieve. This is the secret to that professional, melt-in-your-mouth texture.
3. Patience: While it's tempting to eat it warm, Basque cheesecake needs that overnight chill to set its creamy, custard-like center.

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