



COSORI®

DUAL BLAZE™ 6.4-LITRE SMART AIR FRYER

Recipes



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CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

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Mon - Fri, 9:00 am - 5:00 pm PST/PDT

On behalf of all of us at Cosori,

Happy cooking!

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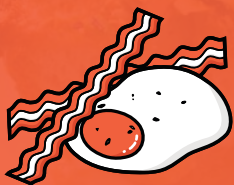
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breakfast



WHITE CHOCOLATE & CHERRY SCONES

YIELD	8 servings
PREP TIME	45 min
COOK TIME	15 min

Ingredients

2 cups all-purpose flour, plus more as needed
½ cup granulated sugar
1½ teaspoons baking powder
½ teaspoon baking soda
1 teaspoon kosher salt
½ teaspoon ground cinnamon
½ cup heavy cream, plus more for brushing
1 egg
1 teaspoon vanilla extract
½ cup unsalted butter, cut into ½-inch cubes and frozen
5 ounces dried cherries
1½ cups white chocolate coins

Items Needed

Food processor with blade attachment
Pastry brush
Wire cooling rack

1. **Combine** the flour, sugar, baking powder, baking soda, salt, and cinnamon in the bowl of a food processor fitted with the blade attachment and pulse to combine.
2. **Whisk** the heavy cream, egg, and vanilla extract together in a separate medium bowl.
3. **Add** the butter cubes into the dry ingredients in the food processor and pulse until the butter has broken down into pea-sized pieces.
4. **Add** the cream and egg mixture into the food processor and pulse several times until a loose, shaggy dough forms.
5. **Transfer** the dough to a lightly floured surface.
6. **Pour** the dried cherries on top of the dough and fold them in, kneading several times until incorporated. Add more flour to the dough if it feels slightly sticky.
7. **Form** the dough into a 2-inch-high circle, making sure the top and bottom are well floured and not sticking to the surface, then cut into 8 wedges.
8. **Brush** the tops of the scones lightly with heavy cream, then place them in the refrigerator to chill for 30 minutes.
9. **Place** the scones directly into the Cosori Smart Air Fryer basket, without the crisper plate.
10. **Select** the Bake function, adjust time to 15 minutes, and press Start/Pause.
11. **Remove** the scones when done and set on a wire rack to cool to room temperature.
12. **Melt** the white chocolate coins and carefully drizzle over the scones. Let the chocolate cool until set, then serve.



FRIED EGGS

YIELD	1 serving
PREP TIME	1 min
COOK TIME	6 min

Ingredients:

Oil spray
2 large eggs
Kosher salt, as needed
Freshly ground black pepper,
as needed

1. **Spray** the bottom of the Cosori Smart Air Fryer basket with oil spray.
2. **Crack** the eggs directly into the center of the air fryer basket, without the crisper plate.
3. **Select** the Air Fry function, adjust time to 6 minutes, then press Start/Pause.
4. **Note:** Set time to 5 minutes for runny yolks or 7 minutes for fully set yolks, if desired.
5. **Remove** the eggs from the bottom of the air fryer basket with a rubber spatula when done and place on a serving plate.
6. **Season** the eggs with salt and pepper and serve immediately.



VANILLA BERRY AIR FRYER OATS

YIELD	4 servings
PREP TIME	10 min
COOK TIME	14 min

Ingredients:

2 cups rolled oats
¾ teaspoon baking powder
½ teaspoon ground cardamom
½ teaspoon kosher salt
1½ cups unsweetened oat milk
4½ tablespoons maple syrup
1½ teaspoons vanilla extract
1 large egg
¾ cup strawberries, sliced (or raspberries)

Items Needed

Four 8-ounce ceramic ramekins

1. **Add** the oats, baking powder, cardamom, and salt to a medium bowl and stir to combine.
2. **Add** oat milk, maple syrup, vanilla extract, and an egg to a separate bowl and whisk to combine.
3. **Pour** the wet ingredients over the dry ingredients, add berries, and stir together.
4. **Fill** each ramekins $\frac{3}{4}$ full with the oats mixture.
5. **Place** the crisper plate into the Cosori Smart Air Fryer basket, then place the ramekins onto the crisper plate.
6. **Select** the Air Fry function, adjust temperature to 355°F and time to 14 minutes, then press Start/Pause.
7. **Remove** the ramekins when done and let cool for 5 minutes before serving.



SPICY RICOTTA TOAST WITH TOMATO & CUCUMBER

YIELD 2 servings
PREP TIME 10 min
COOK TIME 5 minutes

Ingredients:

1 ripe tomato
½ teaspoon red pepper flakes
1½ teaspoons kosher salt, divided
2 slices ciabatta bread
2 teaspoons olive oil, divided
½ cup whole milk ricotta
½ teaspoon black pepper
1 Persian cucumber, thinly sliced
1 teaspoon chili oil, for drizzling
Flaky sea salt, for garnish
2 teaspoons fresh chives, chopped,
for garnish

1. **Chop** the tomato roughly until it is nearly liquefied and easily spreadable. Transfer the tomato to a small bowl and stir in the red pepper flakes and ½ teaspoon of kosher salt.
2. **Brush** the cut side of the ciabatta toast with a thin layer of olive oil and half of the tomato mixture - reserve the other half of the tomato mixture for later.
3. **Place** the toast halves in the Cosori Pro III Air Fryer basket.
4. **Select** the Broil function, adjust the timer to 5 minutes., and press Start/Pause.
5. **Whisk** the ricotta together with the remaining kosher salt, black pepper, and 1 teaspoon olive oil until it is very smooth and fluffy. Set aside.
6. **Remove** the ciabatta toasts from the air fryer basket. Place a layer of Persian cucumbers on top of each toast half, followed by a heaping dollop of the ricotta and a drizzle of the remaining tomato mixture and the chili oil. Garnish with flaky sea salt and fresh chives, then serve.



appetisers



KOREAN CORN CHEESE

YIELD	2 servings
PREP TIME	15 minutes
COOK TIME	6 minutes

Ingredients:

- 1 can sweet corn kernels (15 ounces), drained
- ¼ cup mayonnaise
- 1 tablespoon granulated sugar
- 2 teaspoons kosher salt
- 2 tablespoons unsalted butter
- ¾ cup low-moisture mozzarella cheese, freshly shredded, divided
- 1 green onions, thinly sliced, for garnish

1. **Combine** the corn, mayonnaise, sugar, and salt in a medium bowl, then set aside.
2. **Melt** the butter in a medium sauté pan over medium-high heat.
3. **Add** the corn mixture to the pan and cook, stirring often, for 5 minutes. Stir in half of the mozzarella cheese, then turn off the heat.
4. **Transfer** the corn mixture into the pizza pan accessory and sprinkle the remaining mozzarella over the top.
5. **Place** the crisper plate into the Cosori Smart Air Fryer basket, then place the pizza pan onto the crisper plate.
6. **Select** the Broil function, adjust time to 6 minutes, then press Start/Pause.
7. **Remove** the pizza pan using oven mitts when the corn cheese is done. Sprinkle the green onions over the top and serve immediately.



BLISTERED SHISHITO PEPPERS

YIELD	2 servings
PREP TIME	5 min
COOK TIME	6 min

Ingredients

2 cups shishito peppers, washed,
dried & stems trimmed
1 teaspoon olive oil
½ teaspoon kosher salt
Lime wedges, for serving
Flaky sea salt, for serving

1. **Select** the Roast function on the Cosori Air Fryer Toaster Oven, adjust temperature to 400°F and time to 4 minutes, and press Start/Pause to preheat.
2. **Place** the peppers in a bowl and toss with a small amount of olive oil and kosher salt.
3. **Insert** the shishitos into the Cosori Pro III Air Fryer basket.
4. **Select** the Air Fry function, adjust the time to 6 minutes, and press Start/Pause.
5. **Place** the shishito peppers in a serving bowl and serve with lime wedges and a sprinkle of flaky sea salt.



QUINOA STUFFED MUSHROOMS

YIELD

16 servings

PREP TIME

30 minutes

COOK TIME

10 minutes

Ingredients

16 baby bella mushrooms
1 cup quinoa, cooked as per package instructions
¼ cup pine nuts, toasted
4 ounces crumbled goat cheese
2 garlic cloves, finely grated
1 tablespoon chopped fresh rosemary
1 tablespoon olive oil plus more for drizzling
1 teaspoon lemon zest
1 teaspoon lemon juice
Salt & pepper, to taste
¼ cup grated Parmesan cheese
2 tablespoons chopped parsley, for garnish

1. **Cut** the stems from each mushroom, making sure the entire stem is removed from the cap.
2. **Chop** the mushroom stems finely and place them in a medium bowl.
3. **Add** the quinoa, pine nuts, goat cheese, garlic, rosemary, olive oil, lemon zest and juice, salt, and pepper to the bowl. Stir to combine.
4. **Spoon** the quinoa mixture into each mushroom cap, heaping it slightly over the top of each mushroom.
5. **Sprinkle** each stuffed mushroom with a bit of the Parmesan cheese and drizzle with a small amount of olive oil.
6. **Place** the crisper plate into the Cosori Smart Air Fryer basket, then place the stuffed mushrooms onto the crisper plate.
7. **Select** the Air Fry function, adjust temperature to 350°F, then press Start/Pause.
8. **Remove** the mushrooms when done, sprinkle with parsley, and serve.



WARM MARINATED OLIVES WITH WHIPPED FETA

YIELD

6 servings

PREP TIME

40 min

COOK TIME

6 min

Olives

2 cups pitted green olives in brine,
rinsed

5 garlic cloves, smashed

4 rosemary sprigs

3 thyme sprigs

2 Calabrian chilis packed in oil

1 tablespoon Calabrian chili oil

1 shallot, peeled & halved

½ cup olive oil

Cheese

12 ounces feta cheese

½ cup heavy whipping cream

For Serving

1. Crackers 2. Crusty bread

Items Needed

Food processor with blade
attachment

1. **Combine** all of the olive ingredients in a medium bowl and toss to combine. Let the olive mixture marinate, uncovered, at room temperature for 30 minutes.
2. **Place** the olive mixture directly into the Cosori Smart Air Fryer basket, without the crisper plate.
3. **Select** the Air Fry function, adjust time to 6 minutes, and press Start/Pause.
4. **Place** the feta and heavy cream in a food processor fitted with the blade attachment and blend on high until very smooth, then transfer to a serving bowl.
5. **Remove** the olive mixture when done and pour on top of the whipped feta.
6. **Serve** the whipped feta and warm olives with crackers and crusty bread.



Entrées



CITRUS ROASTED WHOLE CHICKEN

YIELD	6 servings
PREP TIME	15 minutes
COOK TIME	1 hour 10 minutes

Ingredients

Chicken

- 1 whole chicken (5½ to 6 pounds)
- 1 small lemon, quartered
- ½ small orange, quartered
- 1 shallot, peeled and halved
- 4 thyme sprigs
- 3 garlic cloves
- 2 rosemary sprigs
- 1 tablespoon olive oil
- 1 teaspoon kosher salt

Citrus Honey Glaze

- ½ cup chicken stock
- 1 orange, zested and juiced
- 1 lemon, zested and juiced
- 1 teaspoon fresh rosemary, minced
- ½ teaspoon fresh thyme, minced
- 1 tablespoon honey
- 2 teaspoons cornstarch
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

Items Needed

Kitchen twine

1. **Pat** the chicken dry inside and out with paper towels.
2. **Place** the lemon, orange, shallot, thyme, garlic cloves, and rosemary into the cavity of the chicken. Tie the legs together with kitchen twine.
3. **Rub** 1 tablespoon of the olive oil over the chicken, then season the outside of the chicken with salt.
4. **Place** the chicken breast-side down directly into the Cosori Smart Air Fryer basket, without the crisper plate.
5. **Select** the Chicken function, adjust temperature to 365°F, and time to 45 minutes, then press Start/Pause.
6. **Combine** the chicken stock, orange zest and juice, lemon zest and juice, minced herbs, and honey in a small saucepan over medium low heat.
7. **Simmer** and lower the heat, until reduced by half.
8. **Place** the cornstarch into a small bowl and add 1 tablespoon of the glaze.
9. **Whisk** together and pour back into the saucepan. Turn the heat up to medium high and cook, stirring constantly, until the sauce has thickened, then turn off the heat and add the salt and pepper.
10. **Flip** the chicken over so the breast is facing up once the timer goes off.
11. **Select** the Chicken function, adjust temperature to 365°F, and time to 25 minutes, then press Start/Pause.
12. **Remove** the chicken when done and transfer to a platter or tray to rest for 10 minutes.
13. **Whisk** the juices from the bottom of the air fryer basket into the glaze for extra flavor if desired.
14. **Serve** the chicken with the warm citrus honey glaze poured over the top.



NASHVILLE HOT CHICKEN TENDERS

YIELD

4 servings

PREP TIME

1 hour 20 minutes

COOK TIME

16 minutes

Ingredients

Chicken

- 1 cup buttermilk
- 1 tablespoon hot sauce
- 1 tablespoon dill pickle juice
- 1 tablespoon plus 2 teaspoons kosher salt, divided
- 1 teaspoon black pepper
- 1 pound boneless skinless chicken tenders
- 4 eggs, beaten
- 1½ cups panko breadcrumbs
- Oil spray, as needed

Hot Sauce

- ¼ cup unsalted butter, cut into pieces
- ½ cup vegetable or canola oil
- 3 tablespoons brown sugar
- 2 tablespoons cayenne pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon paprika
- 1 teaspoon kosher salt

For Serving

- Dill pickle chips

1. **Whisk** together the buttermilk, hot sauce, pickle juice, 1 tablespoon of salt, and pepper in a medium bowl.
2. **Add** the chicken tenders to the bowl, cover, and marinate for 1 hour in the refrigerator.
3. **Whisk** together the eggs in another medium bowl.
4. **Mix** the breadcrumbs and 2 teaspoons of salt in a third medium bowl.
5. **Dip** each marinated chicken tender in the whisked eggs, then coat with the breadcrumbs.
6. **Place** the crisper plate into the Cosori Smart Air Fryer basket, then place the breaded chicken onto the crisper plate in a single layer and spray generously with oil spray.
7. **Select** the Chicken function, adjust temperature to 380°F and time to 16 minutes, then press Start/Pause.
8. **Melt** butter in a small saucepan over medium heat.
9. **Whisk** in the oil, brown sugar, spices, and salt to make the sauce. Continue to stir until the sugar is melted, then turn off the heat.
10. **Remove** the chicken tenders when done and transfer to a large bowl.
11. **Pour** half of the hot sauce over the chicken tenders and toss to coat them fully, adding more sauce as needed.
12. **Serve** the chicken tenders with dill pickle chips and the remaining hot sauce on the side for dipping.



HERB BASTED NEW YORK STRIP

YIELD	2 servings
PREP TIME	35 minutes
COOK TIME	12 minutes

Ingredients:

2 (1.5-inch thick) New York Strip steaks
1½ teaspoons kosher salt
1 teaspoon freshly ground black pepper
4 tablespoons unsalted butter, room temperature, divided
2 cloves garlic, smashed
2 sprigs fresh thyme
1 sprig fresh rosemary
Flaky sea salt, for serving

1. **Remove** the steaks from the refrigerator 30 minutes prior to cooking. Pat them dry with a paper towel and season both sides with the kosher salt and black pepper.
2. **Place** the steaks directly into the basket of the Cosori Pro III Air Fryer, without the rack.
3. **Select** the Steak function and adjust the time to 6 minutes. Press Start/Pause.
4. **Flip** the steaks over and add 2 tablespoons butter, one clove of garlic, and one sprig of thyme on top of each steak. Select the Steak function again, adjust the time to 6 minutes, and press Start/Pause.
5. **Remove** the steaks to a plate and pour the butter and herbs over the steaks. Let the steaks rest for 5 minutes, then slice against the grain, sprinkle with flaky sea salt, and serve.



ZOODLES WITH SPICY BLISTERED TOMATO VINAIGRETTE

YIELD

2 servings

PREP TIME

15 minutes

COOK TIME

11 minutes

Ingredients

Tomato Vinaigrette

- 1 cup cherry tomatoes
- 1 shallot, finely minced
- 3 tablespoons red wine vinegar
- 1 tablespoon fresh thyme leaves
- 1 tablespoon red chili flakes
- $\frac{1}{3}$ cup olive oil
- 1 teaspoon kosher salt

Zoodles

- 4 zucchini, spiralized
- 1 teaspoon kosher salt
- $1\frac{1}{2}$ tablespoons olive oil
- 2 tablespoons toasted pine nuts, for serving
- 1 teaspoon freshly ground black pepper, for serving
- Flaky sea salt, for serving

1. **Place** the crisper plate into the Cosori Smart Air Fryer basket, then place the tomatoes onto the crisper plate.
2. **Select** the Air Fry function, adjust temperature to 400°F and time to 8 minutes, then press Start/Pause.
3. **Remove** the blistered tomatoes when done and transfer to a medium bowl.
4. **Add** the minced shallot, red wine vinegar, thyme, and chili flakes and mix together. Slowly drizzle in the olive oil, whisking constantly, to make the vinaigrette.
5. **Season** the vinaigrette with salt and set aside.
6. **Place** the spiralized zucchini in a large bowl and toss with salt and olive oil.
7. **Place** the zoodles directly into the air fryer basket, without the crisper plate.
8. **Select** the Air Fry function, adjust temperature to 375°F and time to 3 minutes, then press Start/Pause.
9. **Remove** the zoodles when done and transfer to a bowl.
10. **Add** the tomato vinaigrette and toss together, then top with the toasted pine nuts, pepper, and flaky sea salt and serve.



ROASTED SWEET CORN SOUP

YIELD	4 servings
PREP TIME	20 minutes
COOK TIME	25 minutes

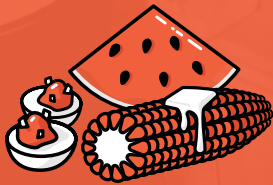
Ingredients

4 ears corn, halved crosswise
1 onion, quartered
4 cloves garlic, smashed
1 serrano pepper, seeded
1 tablespoon olive oil
2½ cups chicken stock
¼ cup cilantro, chopped roughly, divided
1 teaspoon ground coriander
1 teaspoon smoked paprika
4 slices thick-cut bacon
½ cup heavy cream
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper

Items Needed

Blender or immersion blender
Stockpot or Dutch oven

1. **Place** the crisper plate into the Cosori Smart Air Fryer basket, then place the corn, onion, garlic, and serrano pepper onto the crisper plate.
2. **Select** the Veggies function, adjust time to 17 minutes, then press Start/Pause.
3. **Remove** the roasted vegetables when done and place in a bowl or tray to cool.
4. **Warm** the olive oil in a medium stockpot or Dutch oven over medium heat.
5. **Cut** the corn kernels off of the cob and roughly chop the onion, garlic, and serrano pepper, then transfer to the stockpot.
6. **Add** 2 corncobs, chicken stock, half of the cilantro, coriander, and the paprika.
7. **Bring** to a simmer and cook for 15 minutes.
8. **Place** the 4 strips of bacon onto the crisper plate.
9. **Select** the Air Fry function, adjust time to 8 minutes, then press Start/Pause.
10. **Remove** the bacon when done and chop into small pieces.
11. **Remove** the corn cobs from the soup and discard.
12. **Blend** the soup in a blender or using an immersion blender, then return to the pot.
13. **Stir** in the heavy cream and season with salt and pepper, then turn off the heat.
14. **Serve** the soup hot, topped with the bacon and the reserved cilantro leaves.



sides



GARLICKY ROASTED BROCCOLINI

YIELD	3 servings
PREP TIME	10 minutes
COOK TIME	7 minutes

Ingredients

2 bunches broccolini, washed and dried, ends trimmed
3 cloves garlic, minced
1 tablespoon olive oil
1 teaspoon red pepper flakes
1½ teaspoon kosher salt
1 lemon, zested and juiced

1. **Toss** the broccolini into a large bowl with the olive oil, garlic, red pepper flakes, lemon juice and zest, and kosher salt.
2. **Place** the broccolini onto the crisper tray in the Cosori Pro III Air Fryer basket.
3. **Set** the temperature to 395°F, the time to 7 minutes and press Start/Pause.
4. **Remove** the broccolini from the air fryer and serve.



BUTTERMILK BISCUITS WITH SPICY HONEY BUTTER

YIELD	7 servings
PREP TIME	15 minutes
COOK TIME	12 minutes

Ingredients

2½ cups all-purpose flour
2 tablespoons baking powder
1½ teaspoons kosher salt
1 teaspoon granulated white sugar
½ cup very cold unsalted butter, cut
into ¼-inch cubes
1½ cups buttermilk, plus 2
tablespoons for brushing

Spicy Honey Butter

½ cup unsalted butter, softened
1 tablespoon hot sauce
2 tablespoons honey
1 teaspoon flaky sea salt

Items Needed

Pastry cutter
Round cutter (2 to 3-inch diameter)

1. **Whisk** together the flour, baking powder, salt, and sugar in a large mixing bowl.
2. **Cut** cold butter into the flour mixture using a pastry cutter until the mixture is the size of small peas.
3. **Stir** buttermilk into the flour mixture until a very lumpy dough forms.
4. **Turn** the dough out onto a lightly floured surface and knead a few times until the dough comes together.
5. **Form** the dough into a circle about 1 to 1.5-inches tall. Using a round cutter, cut out as many biscuits as possible.
6. **Re-form** the remaining dough into a circle, then continue cutting out biscuits until you run out of dough.
7. **Brush** the tops of the biscuits with buttermilk.
8. **Place** the biscuits directly into the Cosori Smart Air Fryer basket, without the crisper plate.
9. **Select** the Air Fry function, adjust temperature to 375°F and time to 12 minutes, then press Start/Pause.
10. **Stir** together the spicy honey butter ingredients in a medium bowl until fully combined, then transfer to a small dish or a serving bowl.
11. **Remove** the biscuits when done, and serve immediately with the spicy honey butter.



ROASTED SWEET POTATOES WITH LIME BASIL SAUCE

YIELD	4 servings
PREP TIME	15 minutes
COOK TIME	12 minutes

Ingredients

Sweet Potatoes

- 2 garnet sweet potatoes, peeled, cut into 1-inch cubes
- 2 tablespoons olive oil
- 1 teaspoon kosher salt

Lime Basil Sauce

- 3 cups fresh basil leaves
- $\frac{1}{3}$ cup olive oil
- 1 limes, zested & juiced
- 1 tablespoon agave syrup
- $\frac{1}{2}$ serrano pepper, ribs and seeds removed
- 2 garlic cloves, grated
- 1 teaspoon kosher salt

Items Needed

- Food processor with blade attachment

1. **Combine** the cubed sweet potatoes with the olive oil and salt, then toss until evenly coated.
2. **Place** the crisper plate into the Cosori Smart Air Fryer basket, then place the sweet potatoes onto the crisper plate.
3. **Select** the Broil function, adjust time to 12 minutes, then press Start/Pause.
4. **Combine** all of the sauce ingredients in a food processor fitted with the blade attachment and blend until smooth. Set aside.
5. **Remove** the sweet potatoes when done.
6. **Drizzle** with plenty of the basil lime sauce and serve.



CRISPY SEASONED FRIES

YIELD	3 servings
PREP TIME	10 minutes
COOK TIME	17 minutes

Ingredients

2 russet potatoes
1 tablespoon cornstarch or potato starch
1½ tablespoons vegetable oil
1 tablespoon kosher salt, plus more for serving
2 teaspoons onion powder
2 teaspoons garlic powder
2 teaspoons paprika
1 teaspoon chili powder
1 teaspoon cayenne pepper

1. **Peel** the potatoes then cut off the narrow ends.
2. **Cut** the potatoes in half crosswise, then cut each half into ¼-inch-wide sticks.
3. **Toss** the cut potatoes with the remaining ingredients in a large bowl until evenly coated.
4. **Place** the crisper plate into the Cosori Smart Air Fryer basket, then place the fries onto the crisper plate in a single layer.
5. **Select** the Fries function, adjust time to 17 minutes, then press Start/Pause.
6. **Stir** the fries halfway through cooking to ensure even crispness.
7. **Remove** the fries when done, sprinkle with additional salt if desired, and serve immediately.



Desserts



RICOTTA CHEESECAKE WITH POLENTA CRUST

YIELD	6 servings
PREP TIME	40 minutes
COOK TIME	1 hour

Ingredients

Crust

1 cup cornmeal
½ cup polenta
6 tablespoons unsalted butter,
melted
¼ cup dark brown sugar
¼ cup granulated sugar
Pinch of kosher salt

Filling

16 ounces cream cheese, room
temperature
6 ounces whole milk ricotta, room
temperature
¼ cup granulated sugar
1 teaspoon vanilla extract
2 large eggs plus 2 egg yolks, room
temperature
¼ cup heavy cream

Topping

1 cup fresh seasonal berries
2 tablespoons granulated sugar
1 tablespoon triple sec

Items Needed

Springform pan (6 or 7-inch
diameter)
Food processor with blade
attachment

1. **Combine** the crust ingredients in a medium bowl and stir together until the consistency is similar to wet sand. The mixture should stick together when you press it with your fingers.
2. **Press** the crust into the bottom of the springform pan and up the sides. The crust should be about $\frac{1}{4}$ to $\frac{1}{3}$ -inch thick.
Note: Use the bottom of a measuring cup to press down the crust and help flatten it.
3. **Place** the springform pan directly into the basket of the Cosori Smart Air Fryer, without the crisper plate.
4. **Select** the Bake function, adjust time to 10 minutes, then press Start/Pause.
5. **Remove** the crust when done par-baking and let cool.
6. **Combine** the cream cheese and ricotta in the food processor fitted with the blade attachment.
7. **Blend** the mixture until smooth, scraping down the sides of the bowl as necessary.
8. **Add** sugar and vanilla and blend until combined.
9. **Add** eggs and egg yolks one at a time, blending between each until fully incorporated.
10. **Pour** in the heavy cream and blend to combine.
11. **Pour** the cheesecake filling into the springform pan over the par-baked crust, leaving $\frac{1}{2}$ inch of space at the top.
12. **Place** the cheesecake directly into the basket of the air fryer, without the crisper plate.
13. **Pour** $1\frac{1}{2}$ cups of water into the basket around the cake pan.
14. **Select** the Bake function, adjust temperature to 290°F and time to 30 minutes, then press Start/Pause.
15. **Add** another $1\frac{1}{2}$ cups of water to the basket when the timer goes off.
16. **Select** the Bake function, adjust temperature to 270°F, and press Start/Pause.
17. **Combine** the berries, sugar, and triple sec in a medium bowl and let macerate while the cheesecake bakes.
18. **Remove** the cheesecake when done. Let cool completely before removing the outside of the springform pan.
19. **Serve** the cheesecake topped with the berries.



CHEWY CHOCOLATE CHIP WALNUT COOKIES

YIELD	20 cookies
PREP TIME	20 minutes
COOK TIME	12 minutes

Ingredients:

- ½ cup granulated sugar
- ¾ cup brown sugar, packed
- 1 teaspoon kosher salt
- ½ cup unsalted butter, melted
- 1 egg
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour, sifted
- ½ teaspoon baking soda
- 8 ounces bittersweet chocolate chips
- ¾ cup chopped walnuts

1. **Whisk** both types of sugar, the salt, and the butter together until smooth in a large mixing bowl.
2. **Whisk** in the egg and vanilla extract until fully incorporated.
3. **Mix** in the flour and baking soda until a dough forms.
4. **Fold** in the chocolate chips and chopped walnuts until evenly distributed.
5. **Chill** the dough for 10 minutes in the refrigerator.
6. **Form** 6 mounds of dough (1½-tablespoons in size) using a scoop or spoon and place them directly into the Cosori Smart Air Fryer basket, without the crisper plate, leaving an inch between each mound.
7. **Press** down gently on each mound with the back of the spoon to flatten each cookie slightly.
8. **Select** the Bake function, adjust temperature to 325°F and time to 12 minutes, then press Start/Pause.
9. **Place** the extra dough back into the refrigerator for a second batch.
10. **Remove** the cookies with a spatula when done and place on a tray to cool. They will still be very soft, but will set as they cool.
11. **Repeat** the baking process with the remaining dough, then serve.



GLAZED TROPICAL FRUIT SUNDAES

YIELD 4 servings
PREP TIME 15 minutes
COOK TIME 10 minutes

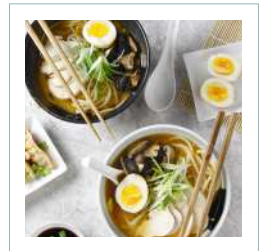
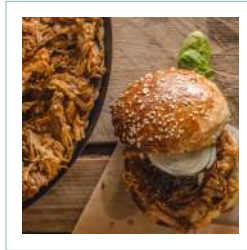
Ingredients

2 tablespoons unsalted butter, melted
2 tablespoons apricot preserves
1 tablespoon brown sugar
½ teaspoon ground cinnamon
½ teaspoon ground allspice
½ teaspoon kosher salt
8½-inch-thick pineapple rings
1 mango, peeled and cut into ½-inch-thick slices
Vanilla ice cream, for serving
Toasted shredded coconut flakes, for serving

1. **Combine** the melted butter, apricot preserves, brown sugar, cinnamon, allspice, and salt in a small bowl and stir well.
2. **Insert** the crisper plate into the Cosori Smart Air Fryer basket, then arrange the pineapple rings and mango slices in a single layer on the crisper plate.
3. **Brush** the tops of the pineapple rings and mango slices with the brown sugar mixture.
4. **Select** the Broil function, adjust time to 5 minutes, then press Start/Pause.
5. **Flip** the pineapples and mangoes over and brush the other side with more of the brown sugar mixture.
6. **Select** the Broil function again, adjust time to 5 minutes, then press Start/Pause.
7. **Remove** the pineapple rings and mango slices when done and let cool slightly.
8. **Serve** with a scoop of vanilla ice cream, a sprinkle of toasted coconut flakes, and a drizzle of any remaining brown sugar glaze.

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