



# KOGAN 8.2L DIGITAL LOW FAT 1800W AIR FRYER

KA7LDGAFRYA



# SPICY ASIAN FRIES



## Method

1. Peel potatoes and cut into strips.
2. Soak potato strips in salt water for at least 20 minutes and then dry with kitchen paper.
3. Mix seasonings and stir through potato strips.
4. Set to 180 degrees for 5 minutes to preheat.
5. Cook for 15-20 minutes (depending on quantity) or until the fries become golden brown.

## Ingredients

- 4 medium potatoes (600g)
- 2 tsp oil
- 1 tsp salt
- 1 tsp pepper powder
- 1 tsp scallions powder
- Red chilli powder
- Optional: Garlic powder/oil

# GOLDEN CHICKEN WINGS



## Ingredients

- 500g chicken wings
- 2 garlic cloves
- 2 tsp ginger powder
- 1 tsp cumin powder
- 1 tsp black pepper powder
- 100mg sweet chilli sauce

## Method

1. Set to 200 degrees for 5 minutes to preheat.
2. Stir garlic, ginger powder, cumin powder, spicy black pepper and a little salt together and then coat in the chicken wings.
3. Marinate for approximately 20 minutes.
4. Place the chicken wings into the fry basket evenly, cook for 15-20 minutes or until golden brown.

**Note:** Adjust spices according to personal preference.

# FRIED CHICKEN NUGGETS



## Ingredients

- 500g fresh chicken nuggets
- 3pcs egg (beaten)
- 1 cup flour
- 1 tsp olive oil
- 1 tsp white pepper powder

## Method

1. Set to 200 degrees for 5 minutes to preheat.
2. Pat the chicken for 5 minutes with a knife blade.
3. Stir eggs, flour, olive oil, white pepper and a little salt together and then coat in the chicken nuggets.
4. Marinate for 20 minutes.
5. Put chicken nuggets into fried basket evenly, cook for 15-20 minutes or until golden brown.

**Note:** Adjust spices according to personal preference.

# FRIED LAMB CHOPS

## Ingredients

- 500g Lamb chops
- 2 tbs Oil
- 1 tsp Ground pepper powder
- 1 tsp Crushed black pepper
- 1 tsp Soy sauce
- A splash of brandy

## Method

1. Set to 200 degrees for 5 minutes to preheat.
2. Mix seasonings well.
3. Coat chops with seasoning and marinate for 20 minutes.
4. Cook for 10-12 minutes.
5. Open and turn over the chicken leg. Reduce temperature to 150 degrees and bake for another 10 minutes or until brown.

**Note:** Various seasoning can be used as per personal preference.

# FRIED LAMB KEBABS



## Method

1. Set to 200 degrees for 5 minutes to preheat.
2. Mix seasonings well.
3. Coat kebabs with seasoning and marinate for 20 minutes.
4. Cook for 15-20 minutes or until brown.

**Note:** Various seasonings can be used as per personal preference.

## Ingredients

- 500g lamb kebab
- Onion to taste
- 1 egg
- 1 tsp cumin powder
- 1 tsp chilli powder
- 2 tsp oil

# FRIED PORK CHOPS



## Ingredients

- 500g pork chops
- 2 beaten eggs
- 1 cup starch
- ½ tsp ginger powder
- ½ tsp garlic
- ½ tsp chicken powder
- ½ tsp soy sauce
- ½ tsp salt
- ½ tsp oil

## Method

1. Set to 200 degrees for 5 minutes to preheat.
2. Mix seasonings well.
3. Coat chops with seasoning and marinate for 20 minutes.
4. Cook for 10-12 minutes.
5. Open and turn over the chicken leg. Reduce temperature to 150 degrees and bake for another 10 minutes or until brown.

**Note:** Various seasonings can be used as per personal preference.



# FRIED SQUID



## Ingredients

- 500g squid
- 2 tsp oil
- 1 tsp salt
- 1 tsp cumin powder
- 1 tsp chicken powder
- 1 tsp pepper powder
- 1 egg
- 1 tsp chilli powder

## Method

1. Set to 200 degrees for 5 minutes to preheat.
2. Mix seasonings well.
3. Coat kebabs with seasoning and marinate for 20 minutes.
4. Cook for 15-20 minutes or until brown.

**Note:** Various seasonings can be used as per personal preference.

# SPICY PRAWNS



## Method

1. Set to 200 degrees for 5 minutes to preheat.
2. Rinse prawns.
3. Cover prawns in thin layer of oil.
4. Cook for 5-8 minutes or until a crunchy golden layer is formed.
5. Mix sweet chilli sauce, salt and pepper.

**Note:** Various seasonings can be used as per personal preference.

## Ingredients

- 10 thawed prawns
- 2 tsp Oil
- 1 garlic clove, minced
- 1 tsp black pepper
- 1 tsp chilli powder
- 100mg sweet chilli sauce

# FRIED CORN



## Method

1. Set to 200 degrees for to 5 minutes to preheat.
2. Apply a thin layer of olive oil.
3. Cook for 10 minutes or until golden.

**Note:** Various seasonings can be used as per personal preference.

## Ingredients

- 2 corn cobs
- 2 tsp olive oil

# FRIED DUMPLINGS



## Method

1. Set to 180 degrees for 5 minutes to preheat.
2. Apply a thin layer of olive oil.
3. Cook for 12-15 minutes or until golden brown.

**Note:** Various seasonings can be used as per personal preference.

## Ingredients

- 10 dumplings
- 2 tsp olive oil