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A close-up photograph of several golden-brown, fried spring rolls in a metal basket. The rolls are garnished with fresh green herbs and a slice of lime. A white dipping sauce is visible in the background.

FREE FRY 360°
TURBOXP COOKCENTER
Recipes



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YIELD 2 SERVINGS, AS AN APPETIZER
PREP TIME 15 MINUTES
COOKING TIME 30 MINUTES
TOTAL TIME 45 MINUTES

INGREDIENTS

Buffalo Chicken Wings

1 ½ POUNDS CHICKEN DRUMSTICKS AND FLATS
½ CUP FLOUR
KOSHER SALT AND PEPPER
2 TABLESPOONS OLIVE OIL
1/3 CUP LOUISIANA STYLE HOT SAUCE (SUCH AS FRANKS)
4 TABLESPOONS UNSALTED BUTTER
1 TEASPOON WORCESTERSHIRE SAUCE
½ TEASPOON GARLIC POWDER
BLEU CHEESE DRESSING TO DIP,
PLUS CARROT AND CELERY STICKS

Buffalo Chicken Wings

Directions

Pat the chicken dry with a paper towel and season generously on all sides with salt and pepper. Fill a shallow bowl with seasoned flour and a second shallow bowl with the olive oil. Place the chicken in the bowl with a flour, a few pieces at a time, coating all over and dusting off the extra flour and then in the bowl with the oil coating all around. Once coated, place the chicken in the fry basket. Insert the dual rack in the low position and place the fry basket on top. Close the lid, press the turbo button set to 450° and press the start/stop button to begin cooking. The time should automatically be set to 15 minutes. Once the time has run out, lift the lid and carefully using a pair of tongs flip over the chicken. Repeat cooking on the turbo setting for another 15 minutes.

While the chicken finishes cooking, in a small saucepan over medium heat melt the butter and whisk in the hot sauce, worcestershire sauce and garlic powder. Set aside. When the chicken has finished cooking, transfer to a medium bowl and drizzle the wing sauce over the top. Toss to coat evenly. Serve immediately with bleu cheese dressing and carrot and celery sticks on the side.



YIELD 2 SERVINGS AS MAIN, 4 AS AN APPETIZER
PREP TIME 1 HOUR (INCLUDING MARINATING TIME)
COOKING TIME 15 MINUTES
TOTAL TIME 1 HOUR 15 MINUTES

INGREDIENTS

For the beef negimaki

- 2 POUNDS SKIRT STEAK, EXCESS FAT TRIMMED
- 2 BUNCHES SCALLIONS, TENDER GREEN PARTS ONLY
- 1/3 CUP SOY SAUCE
- 1/3 CUP MIRIN
- 1 TABLESPOON FRESH MINCED GINGER
- 1/2 TABLESPOON CANE SUGAR
- 1 TEASPOON SESAME OIL
- 1 TEASPOON WHITE PEPPER

Beef Negimaki (Scallion Rolls)

Directions

Bring a medium pot of water to boil and blanch the scallions for 1-2 minutes. Drain and rinse with cold water. Using a sharp knife, cut the steak into 2 1/2 inch long pieces with the grain. Arrange 4 pieces of scallions in the center of each piece of steak, folding the scallions in half if they are long, but still letting some pieces hang out from the edge. Roll each piece of steak up tightly, secure with a piece of scallion around the outside and insert a toothpick in the center to keep tight.

In a medium bowl, whisk together the soy sauce, mirin, ginger, sugar, sesame oil and pepper. Transfer to a large zip-top bag and add the rolled up pieces of beef. Place in the refrigerator and let marinate for 45 minutes. Remove from the refrigerator and insert the dual rack in the high position in the Turbo XP CookCenter. Arrange the beef on the rack, reserving the marinade and then close the lid. Press the Turbo button set at 450°F, cook time should be set at 15 minutes. Press the start/stop button to begin cooking. If you prefer your beef to be medium-rare lower the time to 13 minutes by pressing the (-) button. While the beef is cooking, pour the reserved marinade into a small saucepan over medium heat and bring to a boil until reduced to half the amount. Once the beef has finished cooking, carefully remove from the Turbo CookCenter with tongs, and drizzle the reduced marinade over the top before serving. Serve as an appetizer or a meal with a side of rice.



YIELD 4 SERVINGS
PREP TIME 40 MINUTES
COOKING TIME 30 MINUTES
TOTAL TIME 1 HOUR 10 MINUTES

INGREDIENTS

For the chicken skewers

- 2 POUNDS CHICKEN THIGHS
- 1 CUP GREEK YOGURT
- 1 TABLESPOONS LEMON JUICE
- 1 TABLESPOONS PAPRIKA
- 1 TABLESPOONS GROUND CUMINA
- 1 TABLESPOONS GROUND CORIANDER
- ½ TABLESPOONS ONION POWDER
- ½ TABLESPOON KOSHER SALT
- ½ TABLESPOON FRESHLY MINCED GARLIC
(ABOUT 1 LARGE OR 2 SMALL CLOVES)
- 2 TEASPOONS GROUND GINGER
- 1 TEASPOON GROUND CINNAMON
- ½ TEASPOON CAYENNE PEPPER

Tandoori Chicken Skewers

Directions

In a large bowl combine the yogurt, spices, salt and garlic and mix well. Add the chicken to the bowl and coat evenly with the yogurt mix. Cover with plastic wrap and place in the refrigerator to marinate for 30 minutes. Set up the skewer rack and place on the holder. Remove the chicken from the refrigerator and insert two skewers in a chicken thigh, rolling it up slightly so it stays bundled together when on the rotisserie. Thread a second piece of thick chicken through the two skewers and attach to the rack on the holder. Proceed with the remaining amount of chicken.

Transfer the rack to the Turbo XP CookCenter, insert the rack in the machine, close the lid and press the Roast button set to 390°F. The time should automatically be set to 30 minutes. Press the start/stop button to begin cooking. Once the timer has finished, lift the lid, and using the tongs carefully remove the rack and place on the holder. Let cool for about 5 minutes before removing the skewers to serve.



YIELD 4 SERVINGS
 PREP TIME 30 MINUTES
 COOKING TIME 45 MINUTES
 TOTAL TIME 1 HOUR 15 MINUTES

INGREDIENTS

For the chicken and cheese flautas and cream sauce

- 1 ½ POUNDS BONE-LESS, SKINLESS CHICKEN BREAST
- 5 TBSP CHIPOTLE SAUCE FROM 1 CAN OF CHIPOTLE PEPPERS IN ADOBO
- 1 TEASPOON GROUND CUMIN
- 1 TEASPOON CHILI POWDER
- 1 TEASPOON KOSHER SALT
- ½ TEASPOON GARLIC POWDER
- ½ TEASPOON ONION POWDER
- 8 OUNCES MONTEREY JACK OR CHEDDAR CHEESE, GRATED
- 2 RIPE HASS AVOCADOS
- ¼ CUP SOUR CREAM
- 1 LIME, JUICED
- 2 TABLESPOONS FRESH CILANTRO
- 1 TEASPOON KOSHER SALT
- 1 PACKAGE FLOUR TORTILLAS (8 TORTILLAS)
- ADDITIONAL SOUR CREAM, CILANTRO AND LIME WEDGES FOR SERVING

Chicken and Cheese Flautas With Avocado Cream Sauce

Directions

Place the chicken in a medium saucepan and cover with cold water. Place over a medium flame and bring to a simmer. Poach the chicken for twenty minutes or until it is cooked through to the center. Remove from the water, place in a bowl and let cool for about 10 minutes. Shred the chicken with your hands or using two forks, then add the chipotle sauce, cumin, chili powder, salt, garlic powder, and onion powder. Mix well to combine. To assemble the flautas, place 3 tablespoons of the chicken mixture down the center of a tortilla and then top with 3 tablespoons of cheese. Roll up tightly and seal with a toothpick. Proceed until all the tortillas are filled. Coat each flauta with a small amount of oil using a pastry brush and then baking 4 at a time, place them in the fry basket of the Turbo XP CookCenter. Insert the dual rack in the low position and the fry basket on top of the rack. Close the lid, press the turbo button, then the (-) to lower the temperature to 430°F. Press the start/stop button to begin cooking. The timer should automatically be set to 15 minutes. Once the time has finished, carefully remove the flautas, cover with foil to keep warm and repeat with the remaining 4.

While the flautas are cooking, prepare the avocado cream sauce. In a blender or food processor combine the avocados, sour cream, lime juice, cilantro and salt. Blend until smooth and transfer to a serving bowl. Serve the flautas with the sauce, extra sour cream, a sprinkle of cilantro and lime wedges on the side.





YIELD 10-12 SERVINGS
PREP TIME 45 MINUTES
COOKING TIME 10 MINUTES
TOTAL TIME 40 MINUTES

INGREDIENTS

Vegetable spring rolls

- 1 SMALL TO MEDIUM HEAD SAVORY CABBAGE, SHREDDED
- 2 CARROTS, SHREDDED
- 8 OUNCES CREMINI MUSHROOMS, CHOPPED
- 2 SCALLIONS, CHOPPED
- 1 TABLESPOON SOY SAUCE
- 2 TEASPOONS WHITE PEPPER
- 1 TEASPOON SESAME OIL
- 1 PACKAGE EGG ROLL WRAPPERS
- 1/3 CUP HOISIN SAUCE
- 2 TEASPOONS RICE WINE VINEGAR
- 1 GARLIC CLOVE, MINCED
- 1 TEASPOON CHOPPED SCALLION
- 1 TEASPOON CHOPPED GINGER

Vegetable Spring Rolls

Directions

In a wok or large frying pan over medium-high heat, drizzle 1 tablespoon oil and add the shredded cabbage. Season with a small amount of salt and cook the cabbage, stirring often until it starts to reduce in size, about 10 minutes. Stir in the grated carrots, mushrooms and scallions and continue to cook until the cabbage is soft and the size is reduced by a half – about another 15 minutes. If you find the cooking to be slow, cover the vegetables to speed up the cooking time. In the last few minutes, stir in the sesame oil, soy sauce and white pepper. Let the filling cool for about 5-10 minutes.

To assemble the spring rolls, lay out a few of the eggroll wrappers on a surface and fill with 2-3 tablespoons of the filling. You want to be careful not to overfill. Fold up the spring rolls like an envelope by bringing the bottom corner up, then dipping your finger in a bowl of water and wetting the edges, bringing in the sides, and lastly folding down the top corner. Set aside until all the wrappers have been filled. At this point you can cook all the spring rolls or freeze some to be used at a later point. If freezing, place on a sheet tray in a single layer and freeze until solid. Transfer to a freezer bag to store for up to 3 months. If cooking immediately, brush the outside of the spring roll with some oil and then place 4 spring rolls in the steak cage, fitting the cover down tightly so that they don't move while cooking. Insert the steak cage into the Turbo XP CookCenter. Press the Fry button set to 450°F, then the (-) to lower the time to 10 minutes. Press the start/stop button to begin cooking. Once the timer has finished, use the tongs to remove the steak cage and carefully use oven mitts to remove the cover. Repeat again to cook additional springs rolls.

To prepare the dipping sauce, in a small saucepan over medium heat, combine the hoisin sauce, rice wine vinegar, garlic, scallions and ginger. Bring to a simmer and then transfer to a serving bowl. Let cool to room temperature before serving.





YIELD 4 SERVINGS
PREP TIME 40 MINUTES (INCLUDING MARINATING TIME)
COOKING TIME 30 MINUTES
TOTAL TIME 1 HOUR 10 MINUTES

INGREDIENTS

For the chicken kebabs

2 POUNDS CHICKEN THIGHS, CUT INTO 1 INCH PIECES
1/3 CUP EXTRA VIRGIN OLIVE OIL
2 LEMONS, JUICED
2 GARLIC CLOVES, MINCED
2 TEASPOONS HONEY
2 TEASPOON FRESH THYME
2 TEASPOONS KOSHER SALT
1 TEASPOON BLACK PEPPER
10 OUNCES CREMINI MUSHROOMS
1 YELLOW, RED AND ORANGE BELL PEPPER
1 MEDIUM RED ONION
2 SMALL ZUCCHINIS

Chicken Kebabs

Directions

In a medium bowl whisk together the extra virgin olive oil, lemon juice, garlic, honey, thyme, salt and pepper. Add in the chicken, making sure the marinade completely covers the chicken. Cover with plastic wrap and place in the refrigerator to marinate for at least 30 minutes. While the chicken is marinating, begin to prep your vegetables. Clean the mushrooms and halve. Remove the stems and seeds from the bell peppers, and cut into 1 inch size chunks. Cut the zucchini into 1/2 inch thick rounds and the red onion into 1 inch sized chunks.

After the marinating time has passed, begin assembling the skewers. Start by threading a piece of chicken, then a bell pepper, mushroom, zucchini and onion on a skewer. Repeat a second time, ending with a piece of chicken. Repeat with remaining skewers. Attach to the skewer rack after you assemble each kebab. For ease, keep the skewer rack on top of the holder. When ready to cook, insert the skewer rack in the Turbo XP CookCenter, close the lid and press the Roast button set at 390°F. The timer should be set at 30 minutes, press the start/stop button to begin cooking. Once the timer has run out, lift the lid and use the provided tongs to remove the skewer rack and place on the holder to cool for 5 minutes before serving.



YIELD 4 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 15 MINUTES
TOTAL TIME 30 MINUTES

INGREDIENTS

For the kofta

- 1 ¼ POUNDS GROUND BEEF
- 1 SMALL YELLOW ONION, GRATED
- 2 TABLESPOONS CHOPPED PARSLEY
- 2 GARLIC CLOVES, MINCED
- 2 TEASPOON KOSHER SALT
- 1 LARGE EGG
- 1 TEASPOON GROUND CUMIN
- 1 TEASPOON GROUND CORIANDER
- ½ TEASPOON GROUND CINNAMON
- ¼ TEASPOON GROUND CARDAMOM
- ¼ TEASPOON GROUND ALLSPICE
- ¼ TEASPOON CAYENNE PEPPER

For the Israeli couscous

- 1 8.8 OZ BOX ISRAELI COUSCOUS
- ¼ CUP CHOPPED PARSLEY
- 3 TOMATOES ON THE VINE, SEEDED AND CHOPPED
- 1 LEMON, JUICED
- 2 TABLESPOONS EXTRA VIRGIN OLIVE OIL

- KOSHER SALT
- BLACK PEPPER

For the tahini sauce

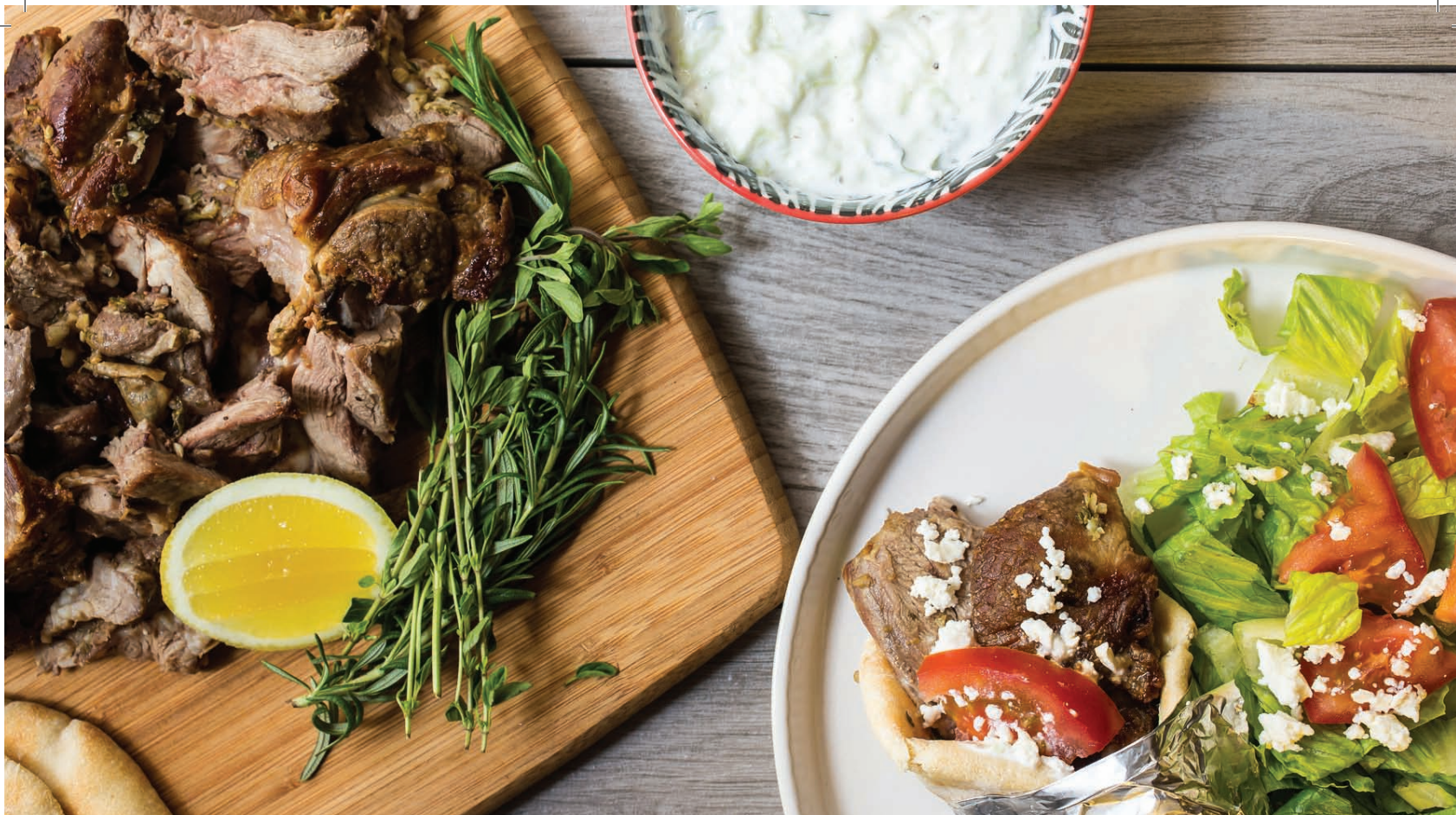
- 1/3 CUP TAHINI
- 1/3 CUP WATER
- 1 LEMON JUICED
- 1 GARLIC CLOVE, MINCED
- ½ TEASPOON KOSHER SALT

Beef Kofta Patties With Israeli Couscous Salad and Tahini

Directions

In a medium mixing bowl, combine the ground beef, grated onion, chopped parsley, minced garlic, egg, salt, and spices. Form into 8 evenly sized patties. Place the dual rack in the high position in the Turbo XP CookCenter and arrange the patties on the rack. Close the lid, press the Roast button set to 390°F. Press the (-) button to adjust the time down to 10 minutes. If you cannot fit all the patties on the rack at the same time, cook the kofta in batches. Keep the cooked kofta warm on a platter tent with foil.

While the kofta is cooking, cook the Israeli couscous according to the packages directions. Transfer to a serving bowl and stir in the parsley, tomatoes, lemon juice, extra virgin olive oil and season to taste with salt and pepper. Salad can be served hot, at room temperature or cold. To make the tahini sauce, combine the tahini, water, lemon juice, garlic and kosher salt in a small bowl and whisk well. If the sauce seems thick, add a little more water. Sauce can be made ahead of time and refrigerated. Bring to room temperature before serving.



YIELD 6-8 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 35-40 MINUTES
TOTAL TIME 55 MINUTES

INGREDIENTS

For the lamb

- | | |
|--------------------------------|-------------------------------|
| 3-4 POUND BONELESS LEG OF LAMB | 1 LEMON, JUICED |
| 3 GARLIC CLOVES, MINCED | 2 TBSP EXTRA VIRGIN OLIVE OIL |
| ZEST FROM 1 LEMON | 2 TEASPOONS FRESH DILL |
| 1 TBSP FRESH OREGANO, CHOPPED | 1 TEASPOON FRESH OREGANO |
| ½ TBSP FRESH ROSEMARY, CHOPPED | ½ TEASPOON KOSHER SALT |
| 2 TBSP EXTRA VIRGIN OLIVE OIL | ½ TEASPOON BLACK PEPPER |
| KOSHER SALT AND BLACK PEPPER | <i>For the gyros</i> |
| FOR THE TZATZIKI SAUCE: | PITAS |
| 1 CUP GREEK YOGURT, | ROMAINE LETTUCE, CHOPPED |
| 1 ENGLISH CUCUMBER, PEELED, | TOMATOES ON THE VINE, SLICED |
| SEEDED, GRATED AND DRAINED | CRUMBLED FETA CHEESE |
| OF EXCESS LIQUID | |
| 2 GARLIC CLOVES, MINCED | |

Greek Style Lamb Gyros

Directions

In a small bowl make a paste of the minced garlic, lemon zest, oregano and rosemary and set aside. Unravel the lamb from the packaging and if it isn't butterflied, do so now. Pat dry on both sides with paper towels and season generously with kosher salt and black pepper. Place the lamb so that the butterflied or "boned" side is up, and rub the interior with the paste. Roll leg like a jelly roll and tie together with butchers twine. Attach the fork on one end of the spindle rod and insert it into the center of the lamb. Attach the other end of the fork and make sure both ends are securely in place in the lamb.

Place the spindle in the Turbo XP CookCenter, close the lid and press the Roast button at 390°F. Press the (+) button to adjust the cook time up to 35 minutes. The roll button should also be blinking before you start cooking. Press start to begin cooking. Check the internal temperature of the lamb for your desired doneness. At 130 –135° you will have medium rare in the center and 135-140°, medium in the center. Please note the lamb will continue to cook while it rests on your countertop. Using the tongs, carefully remove the lamb and let rest, tented with foil on your countertop before removing the forks and spindle to slice. While the lamb is cooking, prepare the tzatziki sauce. In a medium bowl, combine the yogurt and drained cucumber. Transfer the yogurt to a fine mesh sieve and let strain out excess liquid for about 10-15 minutes. Discard the liquid, place the yogurt back in the mixing bowl and add in the remaining ingredients. Taste and adjust seasoning as necessary. Tzatziki can be made ahead of time.

To assemble, warm or toast your pitas and spread some tzatziki sauce on the bottom. Top with a few slices of sliced lamb, chopped lettuce, sliced tomatoes and some crumbled feta. Roll up and tie together with foil or parchment paper. Alternatively you can serve everything over a Greek salad.



YIELD 4-6 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 40 MINUTES
TOTAL TIME 55 MINUTES

INGREDIENTS

For the chicken

- ONE 3 ½ TO 4 POUND CHICKEN
- 4 TABLESPOONS UNSALTED BUTTER, ROOM TEMPERATURE
- 1 TABLESPOON KOSHER SALT
- 1 TABLESPOON CHOPPED FRESH ROSEMARY
- 1 TABLESPOONS CHOPPED FRESH THYME
- 2 GARLIC CLOVES, MINCED
- 2 TEASPOON BLACK PEPPER
- 2 TEASPOON PAPRIKA
- ½ TEASPOON DRIED OREGANO
- ¼ TEASPOON CAYENNE PEPPER

Rotisserie Style Roasted Chicken

Directions

Rinse and pat dry the chicken. If included, remove any giblets from the inside of the chicken. Season the inside and outside with kosher salt and very gently loosen the skin. In a medium bowl, combine the butter, rosemary, thyme, minced garlic, salt, pepper, paprika, oregano and cayenne pepper so that it forms a paste. Rub the butter mixture all over the chicken and under the skin. Tuck in the chicken wings and truss up the legs. Attach one of the forks to one end of the spindle and insert it in the center of the chicken, making sure the fork is securely in place in the chicken. Attach the second fork to the end, again making sure it is securely in place. Place the spindle in the Turbo XP CookCenter, close the lid and press the Roast button set at 390°F, then the (+) to adjust the cook time up to 40 minutes. Press stop/start to begin cooking. The roll button should also be blinking before you start cooking.

Once the chicken has finished roasting, double check the time by inserting a meat thermometer into the meaty part of the leg, avoiding the bone. The temperature should read 165°F. Let the chicken rest in the Turbo XP CookCenter for about 10 minutes and then remove it and place it on a cutting board to carve and serve.



YIELD 2 SERVINGS AS A MEAL, 4 AS AN APPETIZER
PREP TIME 15 MINUTES
COOKING TIME 15 MINUTES
TOTAL TIME 30 MINUTES

INGREDIENTS

Vegetable pan pizza

- 16 OUNCES REFRIGERATED PIZZA DOUGH
- 1 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- ¼ CUP MARINARA OR PIZZA SAUCE
- 1 BELL PEPPER, THINLY SLICED (RED, YELLOW OR ORANGE)
- 4 OUNCES CREMINI MUSHROOMS, SLICED
- 1 SMALL RED ONION, SLICED
- 3 CUPS GRATED MOZZARELLA CHEESE
- 2 TABLESPOONS PARMESAN CHEESE
- FRESH BASIL FOR GARNISH

Vegetable Pan Pizza

Directions

Drizzle a small amount of oil onto the bottom of the baking pan and use a pastry brush to brush around the bottom and sides of the pan. Divide the pizza dough in half and place the first half in the pan. Using your hands, stretch the dough to the edges of the pan. If the dough gives some resistance, let the dough rest for a few minutes and try again. Once the dough is spread out on the pan, brush ½ tablespoon of olive oil on the top of the dough. Insert the dual rack in the low position and place the baking pan on top. Lower the lid of the Turbo XP CookCenter and press the pizza button set to 410°F, then press the (-) to lower the time to 10 minutes.

Once it is done, using oven gloves, remove the pan from the Turbo XP CookCenter and add the toppings. Spread 2 tablespoons of your favorite pizza or marinara sauce on top, then ¾ cup of the mozzarella cheese over it. Arrange half of the vegetables and top with another ¾ cup of cheese. Place the baking pan back in the Turbo XP CookCenter, press the pizza button, then the (-) to lower the time to 5 minutes. When the time is complete, carefully remove the pan from the Turbo XP CookCenter and using a spatula, lift the pizza out of the pan to slice. Repeat with the remaining ingredients and follow the same directions for the second pizza.



YIELD 2 SERVINGS
PREP TIME 5 MINUTES
COOKING TIME 25 MINUTES
TOTAL TIME 30 MINUTES

INGREDIENTS

Roasted baby potatoes

- 1 POUND BABY POTATOES
- 1 TABLESPOON OLIVE OIL
- 1 TEASPOON KOSHER SALT
- ½ TEASPOON BLACK PEPPER
- 1 TEASPOON FRESH THYME
- 1 TABLESPOON GRATED PARMESAN CHEESE (OPTIONAL)

Roasted Baby Potatoes

Directions

In a medium bowl, toss the baby potatoes with the olive oil, salt and pepper and place in the fry basket. Insert the dual rack in the high position and place the fry basket on top. Lower the lid of the Turbo XP CookCenter and press the fry button. You will notice the roll button will light up— turn that button off. The temperature should be set at 450°F and time at 25 minutes. Press the start/stop button to begin cooking.

When the timer has finished, lift the lid and carefully remove the fry basket. Place the potatoes in a serving dish and top with fresh thyme and if using, grated parmesan cheese.



YIELD 2 SERVINGS
PREP TIME 5 MINUTES
COOKING TIME 10 MINUTES
TOTAL TIME 15 MINUTES

INGREDIENTS

For the chicken

2 TABLESPOONS UNSALTED BUTTER
 2 LARGE EGGS, ROOM TEMPERATURE
 ½ CUP WHOLE MILK
 ½ TEASPOON PURE VANILLA EXTRACT
 ½ ALL-PURPOSE FLOUR
 3 TABLESPOONS CANE SUGAR
 ¼ TEASPOON KOSHER SALT
 ¼ TEASPOON GROUND CINNAMON
 1 CUP MIXED FRESH BERRIES
 POWDERED SUGAR

Dutch Baby Pancake With Fresh Berries

Directions

Insert the dual rack in the high position in the Turbo XP CookCenter and place the baking pan on top of the rack. Put the butter in the center of the baking pan, close the lid, then press the start key until you reach turbo setting. Press start and melt the butter for 1-2 minutes. Press stop and lift the lid. While the butter is melting in a medium bowl, whisk together the eggs, milk, vanilla extract, flour, cane sugar, salt, and cinnamon until there are no lumps left in the batter. Carefully pour the batter into the baking pan. Close the lid, press the Turbo Button, and then press the (-) button to lower the temperature to 430°F. Then press the (-) button to lower the time to 10 minutes. The dutch baby pancake is finished when it is puffed up on the sides, and a deep golden brown.

Carefully remove the baking pan from the Turbo XP CookCenter, lift out the pancake and place on a serving platter. Dust with powdered sugar and top with a variety of fresh berries. Cut into slices before serving.



YIELD 6-8 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 20 MINUTES
TOTAL TIME 35 MINUTES

INGREDIENTS

Chocolate chip pan cookie

- 1 ¼ CUP ALL-PURPOSE FLOUR
- ½ TEASPOON SALT
- ½ TEASPOON BAKING SODA
- 4 OUNCES UNSALTED BUTTER, MELTED
- ½ CUP LIGHT BROWN SUGAR
- 1/3 CUP CANE SUGAR
- 1 LARGE EGG, ROOM TEMPERATURE
- ½ TEASPOON PURE VANILLA EXTRACT
- 1 ¼ CUP CHOCOLATE CHIPS
- VANILLA ICE CREAM
- CHOCOLATE SAUCE

Chocolate Chip Pan Cookie

Directions

Grease the baking pan with melted butter or baking spray and set aside. In a medium bowl, combine the melted butter, brown sugar and cane sugar and mix well using a wooden spoon. Stir in the egg and vanilla extract. Mix in the flour, salt, and baking powder until completely combined, and then stir in the chocolate chips. Pour the cookie dough into the prepared baking pan and spread the dough to the edges so that it is in one even layer.

Place the dual rack on your Turbo XP CookCenter in the low position, and place the baking pan on top. Lower the lid and press the bake button, set to 360°F. The time should be automatically set to 20 minutes. Press the start/stop button to begin cooking. Once the time has completed, lift the lid and carefully remove the pan. Let cool for 10-15 minutes before topping with vanilla ice cream and chocolate sauce. Serve warm.

Alternatively, you can cut pie-shaped slices of the cookie and top with ice cream and chocolate sauce.



YIELD 4 SERVINGS
PREP TIME 10 MINUTES
COOKING TIME 9 MINUTES
TOTAL TIME 19 MINUTES

INGREDIENTS

For the caramel candy filled chocolate lava cakes

½ CUP UNSALTED BUTTER + 1 TBSP, ROOM TEMPERATURE
4 OUNCES SEMI-SWEET CHOCOLATE
2 LARGE EGGS
2 LARGE EGG YOLKS
½ CUP CANE SUGAR
½ TEASPOON PURE VANILLA EXTRACT
2 TABLESPOONS ALL-PURPOSE FLOUR
½ TEASPOON SALT
CARAMEL FILLED CHOCOLATE CANDY
SUCH AS ROLLOS, CAMELLO, CARAMEL TRUFFLES, ETC.

Caramel Candy Filled Chocolate Lava Cakes

Directions

In a double boiler or in a medium mixing bowl set over a pot of boiling water, melt ½ cup butter and the chocolate. Set aside to cool slightly. Whisk in the eggs and egg yolks, cane sugar, vanilla extract, flour and salt. Using the remaining tablespoon of butter grease 4 – 4 ounce oven safe ramekins. Fill the ramekins 2/3 of the way with batter and then place a caramel candy in the center of each, topping off with the remaining amount of batter. Insert the dual rack in the high position in the Turbo XP CookCenter, close the lid, press the Turbo button set at 450°F, then the (-) to adjust the time down to 9 minutes. Press stop/start to begin cooking. Once the cakes are finishing cooking, carefully use the tongs to remove them from the Turbo XP CookCenter, and allow to cool for about 2-3 minutes on your counter. When you remove the cakes, if you notice they are very jiggly in the center, place back in the Turbo XP CookCenter to bake for about 2 more minutes.

Place your serving plate on top of a ramekin and quickly flip over. Give a thump with your hand on the bottom of the ramekin and carefully lift up to remove the cake. If you are having trouble removing the cake, run a small offset spatula around the sides and then flip. Top the cakes with some powdered sugar and enjoy!



YIELD 1-2 SERVINGS
PREP TIME 10 MINUTES
COOKING TIME 35 MINUTES
TOTAL TIME 1 HOUR 5 MINUTES

INGREDIENTS

For the potato chips

- 1 LARGE RUSSET POTATO, SCRUBBED CLEAN
- 1 TABLESPOON AVOCADO OR GRAPESEED OIL
- 1 TEASPOON SMOKED PAPRIKA
- 1 TEASPOON ONION POWDER
- 1 TEASPOON CHILI POWDER
- 1 TEASPOON LIGHT BROWN SUGAR
- ½ TEASPOON GARLIC POWDER
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON CAYENNE PEPPER

Barbecue Potato Chips

Cut the potatoes into slices using a mandolin slicer set on 1/8 inch thickness. Toss the potatoes with oil and then place them in the food roller basket. Insert the basket into the Turbo XP CookCenter, close the lid and press the fry button at 450°F, then press the (+) to adjust the time up to 35 minutes. Press start/stop to begin cooking.

While the potato chips are cooking combine the spices in a small bowl and set aside. Once the potato chips are finished, using the tongs, carefully remove the roller basket from the Turbo XP CookCenter and empty the potato chips into a medium bowl. Toss the chips with 1-2 teaspoons of seasoning, taste and adjust as necessary. Store extra seasoning for additional batches of chips. Let cool and serve right away.