Air Frying

the quick & easy way



Air fry, broil, bake, roast, and more!

AirFryer Pro.





Quick Start Guide 4	
ROTISSERIE MASTERY COOKING GUIDE	FRIED FOOD RECIPES REVEALED
Brown Sugar-Glazed Ham 9	Hash Brown Casserole
Bacon-Weaved Stuffed Turkey 11	White Pizza
Southwest Pork Tenderloin 13	Chicken Milanese
	Honey-Roasted Salmon
Cornish Hens	Chocolate Cola Cake
Bourbon Rotisserie Pork Roast 17	Cherry Pie
Prime Rib Roast 19	Fried Chicken
Rotisserie Roast Beef 21	Theu chicken
Italian Roulade Of Beef 23	DEHYDRATION CREATIONS
Rotisserie Chicken	Candied Bacon 41
Rosemary Lemon Leg Of Lamb 25	Beef Jerky
	Dried Orange Slices
	Strawberry Roll-Ups

Quick Start Guide Round Basket



STEP 1

Make sure the Drip Tray is in place. Press the Power/ Start–Stop Button to turn on the Emeril Lagasse AirFryer Pro.



STEP 2

Put food into the Round Basket and place the Round Basket inside the Unit.



STEP 3

Select one of the one-touch cooking presets to begin cooking cycle. If using manual settings, select the time and temperature and then press the Power/Start–Stop Button.



STEP 4

The fan will run for 20 seconds after the cooking time has expired to cool off. The Unit will then shut down automatically. Remove the Round Basket from the Emeril Lagasse AirFryer Pro using the Fetch Tool or oven mitts and enjoy!

Crisper Trays



STEP 1

Make sure the Drip Tray is in place. Press the Power/ Start-Stop Button to turn on the Emeril Lagasse AirFryer Pro.



STEP 2

Arrange food on the Crisper Trays and place the Crisper Trays inside the Unit.



STEP 3

Select one of the one-touch cooking presets to begin the cooking cycle. If using manual settings, select the time and temperature and then press the Power/Start–Stop Button.



STEP 4

The fan will run for 20 seconds after the cooking time has expired to cool off. The Unit will then shut down automatically. Remove the Crisper Trays from the Emeril Lagasse AirFryer Pro while wearing oven mitts and enjoy!

Quick Start Guide Rotisserie Spit



STEP 1

Make sure the Drip Tray is in place. Press the Power/ Start–Stop Button to turn on the Emeril Lagasse AirFryer Pro.



STEP 2

Carefully poke the Rotisserie Shaft through food and place the Rotisserie Shaft inside the Unit. For detailed instructions, please see the owner's manual.



STEP 3

Select one of the one-touch cooking presets to begin cooking cycle. If using manual settings, select the time and temperature and then press the Power/Start–Stop Button.



STEP 4

The fan will run for 20 seconds after the cooking time has expired to cool off. The Unit will then shut down automatically. Remove the Rotisserie Spit from the Emeril Lagasse AirFryer Pro using the Fetch Tool or oven mitts and enjoy!

Quick Start Guide Rotisserie Spit & Skewers



STEP 1

Make sure the Drip Tray is in place. Press the Power/ Start–Stop Button to turn on the Emeril Lagasse AirFryer Pro.



STEP 2

Carefully poke Skewers through food and insert them into the Skewer Racks making sure they're evenly spaced. For detailed instructions, please see the owner's manual. Place assembled Rotisserie Spit inside the Unit.



STEP 3

Select one of the one-touch cooking presets to begin cooking cycle. If using manual settings, select the time and temperature and then press the Power/Start–Stop Button.



STEP 4

The fan will run for 20 seconds after the cooking time has expired to cool off. The Unit will then shut down automatically. Remove the Skewers from the Emeril Lagasse AirFryer Pro using the Fetch Tool or oven mitts and enjoy!



Brown Sugar-Glazed Ham

Ingredients

1/4 cup pineapple juice

½ cup brown sugar

½ cup mustard

½ tsp. ground cloves

1 3-lb. boneless ham, cut in half

- Mix the pineapple juice, brown sugar, mustard, and cloves together in a bowl to create the sauce.
- Place the Rotisserie Shaft through the center of both ham halves. Secure the Shaft with the Forks.
- **3.** Pour the sauce over the ham and refrigerate for 2 hrs.
- Place the Shaft into the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C for 30 mins.) to begin the cooking cycle.
- **5.** Let the ham rest for 10 mins. before slicing.



Bacon-Weaved Stuffed Turkey

Ingredients

1 turkey breast, boneless

10 slices bacon

1 tsp. salt

1 tsp. ground black pepper

1 ½ cups combread stuffing, cooked

- **1.** Slice the turkey breast down the middle and open it to butterfly.
- 2. Make a weave with the bacon on wax paper.
- **3.** Place the butterflied turkey breast over the bacon weave. Season with the salt and ground black pepper.
- **4.** Spoon the stuffing into the center of the turkey. Roll the turkey with the bacon.
- **5.** Tie the ends and middle of the turkey with string.
- Place the Rotisserie Shaft through the center of the turkey. Secure the Shaft with the Forks.
- 7. Place the Shaft into the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
- **8.** Use a meat thermometer to measure the internal temperature of the turkey. The turkey is done when the internal temperature reaches 160° F/ 70° C.
- **9.** Serve with roasted asparagus.



Southwest Pork Tenderloin

Ingredients

1 tbsp. paprika

½ tbsp. cumin

½ tbsp. coriander

2 tbsp. sriracha sauce

½ tbsp. sea salt

3 tbsp. brown sugar

3 tbsp. lime juice

2 cloves garlic, minced

2 pork tenderloins

- Combine all the ingredients except the tenderloins in a bowl to make a marinade.
- **2.** Marinate the tenderloins in the marinade for 2 hrs. in the refrigerator.
- Place the Rotisserie Shaft through the tenderloins. Tie the tenderloins with butcher's twine. Secure the Shaft with the Forks.
- 4. Place the Shaft into the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C for 30 mins) to begin the cooking cycle.
- Use a meat thermometer to measure the internal temperature of the tenderloins. The tenderloins are done when the internal temperature reaches 155° F/70° C.
- **6.** Let the tenderloins rest before slicing.



Cornish Hens

Ingredients

- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. garlic powder
- 1 sprig rosemary, chopped
- 2 Cornish hens

- Mix the salt, ground black pepper, garlic powder, and rosemary together in a small bowl.
- **2.** Rub the spices and herbs generously onto the hens.
- **3.** Place the Rotisserie Shaft through the hens. Secure the Shaft with the Forks.
- Tuck the wings and tie the wings and legs with twine to keep the hens in place.
- **5.** Place the Shaft in the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 35 mins. to begin the cooking cycle.
- **6.** Use a meat thermometer to measure the internal temperature of the hens. The hens are done when the internal temperature reaches 160° F/70° C.



Bourbon Rotisserie Pork Roast

Ingredients

½ cup honey

½ cup light brown sugar

zest of 1 orange

2 tbsp. fresh orange juice

1/4 cup bourbon

½ tsp. salt

½ tsp. ground black pepper

1 4-lb. pork loin roast

- Combine the honey, brown sugar, orange zest and juice, bourbon, salt, and ground black pepper in a small bowl and mix.
- Place the Rotisserie Shaft through the pork roast. Secure the Shaft with the Forks.
- **3.** Generously brush the marinade onto the pork.
- **4.** Place the Shaft into the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle. Baste the pork with the marinade every 15 mins. while the pork is cooking.
- Use a meat thermometer to measure the internal temperature of the pork.
 The pork is done when the internal temperature reaches 155° F/70° C.
- **6.** Let the pork rest for 15 mins. before slicing.



Prime Rib Roast

Ingredients

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. smoked paprika

1 tbsp. dried rosemary

½ tsp. salt

½ tsp. ground black pepper

1 4-lb. boneless rib roast

- Combine the garlic powder, onion powder, smoked paprika, dried rosemary, salt, and ground black pepper in a small bowl to make the spice and herb mixture.
- **2.** Rub the spice and herb mixture onto the roast.
- **3.** Place the Rotisserie Shaft through the roast. Secure the Shaft with the Forks.
- 4. Place the Shaft in the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
- Use a meat thermometer to measure the internal temperature of the roast.
 The roast is done when the internal temperature reaches 135° F/60° C.



Rotisserie Roast Beef

Ingredients

2 sprigs thyme, chopped

3 cloves garlic, chopped

½ tbsp. salt

1 tbsp. onion powder

1 tsp. ground fennel

½ tsp. ground black pepper

2 tbsp. olive oil

1 2-lb. eye round

Directions

- Mix the thyme, garlic, salt, onion powder, ground fennel, ground black pepper, and olive oil together in a bowl to make the herb mixture.
- 2. Rub the roast with the herb mixture and refrigerate for 1 hr.
- Place the Rotisserie Shaft through the center of the roast. Secure the Shaft with the Forks.
- 4. Place the Shaft into the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
- 5. Cook the roast to the desired doneness (use a meat thermometer to measure the internal temperature):

Doneness Temperatures:

Rare: 130° F/54° C

Medium Rare: 135° F/57° C
Medium: 140° F/60° C
Well done: 160° F/71° C

6. Let the roast rest for 10 mins. before slicing.



Italian Roulade of Beef

Ingredients

1 1 ½-lb. flank steak, butterflied

1/4 cup basil pesto

½ lb. provolone, sliced

3 roasted red peppers

1 tsp. sea salt

1 tsp. ground black pepper

Directions

- Place the flank steak on a cutting board and spread the pesto all over the inside of the flank steak.
- **2.** Layer the provolone and roasted peppers on the flank.
- Roll the flank steak up and tie it with string about five times from one end to the other.
- **4.** Season the flank steak with the salt and ground black pepper.
- Place the Rotisserie Shaft through the center of the flank steak. Secure the Shaft with the Forks.
- Place the Shaft into the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C for 30 mins.) to begin the cooking cycle.
- 7. Cook the flank steak to the desired doneness (use a meat thermometer to measure the internal temperature):

Doneness Temperatures:

Rare: 130° F/54° C

• Medium Rare: 135° F/57° C

Medium: 140° F/60° C

• Well done: 160° F/71° C

8. Let the roulade rest for 10 mins. before slicing.

Rotisserie Chicken

Ingredients

- 1 4-lb. whole chicken
- 1 tsp. granulated garlic
- 1 tsp. granulated onion
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- 1 tsp. paprika

- Tie the chicken legs together, tie the breast area with a second string, and wrap a third string around the drumsticks.
- 2. Combine the spices in a bowl. Rub the chicken with the spice mixture.
- Push the Rotisserie Shaft through the opening in the chicken. Secure the Shaft with the Forks.
- 4. Place the Shaft into the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle. Cook until the internal temperature of the chicken reaches 165° F/74° C.
- **5.** Let the chicken rest for 10–15 mins. before serving.

Rosemary Lemon Leg of Lamb

Ingredients

2 tbsp. lemon juice

2 tbsp. olive oil

1 tsp. salt

1 tsp. ground black pepper

1/4 cup chopped fresh rosemary

1 4-lb. boneless leg of lamb

- Combine the lemon juice, olive oil, salt, black pepper, and rosemary in a small bowl.
- Place the Rotisserie Shaft through the lamb. Use twine to secure the meat. Use the Forks to secure the Shaft.
- **3.** Generously brush the lamb with the marinade.
- 4. Place the Shaft in the AirFryer Pro. Press the Power Button and then the Rotisserie Button (375° F/191° C for 30 mins.) to begin the cooking cycle.
- Use a meat thermometer to measure the internal temperature of the lamb.
 The lamb is done when the internal temperature reaches 145° F/63° C.



Hash Brown Casserole

Ingredients

1 lb. frozen hash browns, thawed, excess moisture removed

3 tbsp. butter, melted

34 cup sour cream

2 tbsp. mayonnaise

1 ½ cups cheddar, plus more for topping

2 tbsp. shredded Parmesan

½ tsp. salt

½ tsp. garlic powder

1/4 tsp. ground black pepper

- **1.** Combine all the ingredients in a bowl.
- 2. Pour the mixture into a greased casserole dish.
- **3.** Sprinkle some additional cheddar over the top of the mixture.
- **4.** Place a Crisper Tray into the AirFryer Pro.
- **5.** Place the dish on the Tray. Press the Power Button and then the Bake Button (320° F/166° C) and decrease the cooking time to 20 mins. to begin the cooking cycle. Cook until golden brown.



White Pizza

Ingredients

1 pizza dough, thin crust

2 tbsp. extra virgin olive oil

1/4 cup ricotta cheese

9 slices fresh mozzarella

2 cloves garlic, thinly sliced

½ tsp. red pepper flakes

- 1. Roll the pizza dough onto a Crisper Tray. Coat the dough with the olive oil.
- 2. Place the Tray in the Power AirFryer Pro. Press the Power Button and then the Pizza Button (360° F/182° C for 16 mins.) to begin the cooking cycle. Flip the dough after 5 mins.
- **3.** Top the crust with the ricotta, mozzarella, garlic, and red pepper flakes.
- **4.** Press the Power Button and then the French Fry Button (400° F/200°C) and decrease the cooking time to 5 mins. to begin the cooking cycle.
- **5.** Let the pizza cool for 5 mins. before cutting.



Chicken Milanese

Ingredients

2 cups panko breadcrumbs

1/4 cup grated Parmesan

½ tsp. garlic powder

4 chicken cutlets

salt, to taste

ground black pepper, to taste

2 eggs, beaten

SALAD

1 tsp. white wine vinegar

juice of ½ lemon

2 tbsp. extra virgin olive oil

1 pinch salt

1 pinch ground black pepper

3 cups arugula

1 beefsteak tomato, diced

shaved Parmesan, for garnish

- 1. Combine the panko breadcrumbs, Parmesan, and garlic powder in a bowl.
- 2. Generously season the chicken cutlets with the salt and ground black pepper.
- **3.** Dip the cutlets into the egg.
- **4.** Coat the cutlets with the panko mixture.
- **5.** Place the cutlets onto the Crisper Trays.
- **6.** Place the Trays in the Power AirFryer Pro. Press the Power Button and then the Pizza Button (360° F/182° C for 16 mins.) to begin the cooking cycle.
- While the chicken cooks, make the salad: Whisk the vinegar, lemon juice, olive oil, and a pinch of salt and ground black pepper in a bowl.
- **8.** Add the arugula to the bowl and coat with the dressing.
- **9.** Top the chicken with the diced tomato and the arugula salad.
- **10.** Garnish with the shaved Parmesan.



Honey-Roasted Salmon

Ingredients

34 cup honey

1/3 cup sweet soy sauce

2 tbsp. light brown sugar

1/4 cup orange juice

2 tbsp. lemon juice

2 tbsp. red wine vinegar

2 tsp. olive oil, plus more to season

2 cloves garlic, minced

1 scallion, chopped finely

2 4-oz, salmon fillets

salt, to season

ground black pepper, to season

- Combine all the ingredients except the salmon, salt, and ground black pepper in a saucepan over low heat.
- **2.** Bring to a boil and then lower to a simmer.
- **3.** Reduce for 15 mins., stirring often.
- Rub each salmon fillet with olive oil and season with the salt and ground black pepper.
- **5.** Place the salmon onto the Crisper Trays.
- **6.** Place the Trays in the Power AirFryer Pro. Press the Power Button and then the Fish Button (325° F/163° C) and decrease the cooking time to 12 mins. to begin the cooking cycle.
- **7.** Once the cooking cycle has finished, brush the salmon with the sauce.
- **8.** Return the salmon to the AirFryer Pro. Press the Power Button and then the Fish Button (325° F/163° C) and decrease the cooking time to 10 mins. to begin the cooking cycle.
- **9.** Serve with the sauce and chopped scallions.



Chocolate Cola Cake

Ingredients

CAKE

1/4 cup vegetable oil

4 tbsp. butter, melted

1 egg

1/4 cup milk

½ tsp. vanilla extract

2 tbsp. cocoa powder

1 cup flour

1 cup sugar

½ tsp. salt

½ tsp. baking powder

12 oz. cola, reduced by half

FROSTING

1 stick unsalted butter, room temperature

1 tbsp. cocoa powder

1 cup confectioner's sugar

2 tbsp. heavy cream

½ tsp. vanilla extract

⅓ pecans, rough chopped, for garnish

- Combine the oil, butter, egg, milk, and vanilla extract in a bowl and mix to make the egg mixture.
- Combine the cocoa powder, flour, sugar, salt, and baking powder in a separate bowl and mix to make the dry mixture.
- **3.** Add half of the dry mixture to the egg mixture.
- **4.** Add the reduced soda to the egg mixture and mix to combine.
- **5.** Add the remaining dry mixture to the egg mixture and mix to combine.
- **6.** Place the batter in a greased 8-in. cake pan.
- **7.** Place a Crisper Tray in the AirFryer Pro.
- **8.** Place cake pan on the Tray. Press the Power Button and then the Baking Button (320° F/160° C for 30 mins.) to begin the cooking cycle.
- While the cake cooks, combine all the frosting ingredients except the pecans and whip until smooth.
- **10.** Spread the frosting over the cooled cake.
- **11.** Sprinkle the pecans over the cake.



Cherry Pie

Ingredients

2 store-bought pie crusts

2 15-oz. cans cherry pie filling

1 egg, beaten for egg wash

raw sugar, for garnish

- **1.** Place a layer of the pie crusts into a lightly greased 8-in. pie pan.
- **2.** Trim the dough, leaving 1 in. over the side of the pan.
- **3.** Fold the excess dough inward to create a thick crust.
- **4.** Create a scalloped edge using your thumbs and pointer finger.
- **5.** Refrigerate the dough for 15 mins.
- **6.** Fill the shell with the cherry filling. You may have some left over.
- **7.** Cut the remaining pie crust into strips. Create a lattice over the filling.
- **8.** Brush the lattice with the egg wash and sprinkle with the sugar.
- **9.** Place a Crisper Tray in the AirFryer Pro.
- **10.** Place the pan on the Tray. Press the Power Button and then the Baking Button (320° F/160° C) and increase the cooking time to 45 mins. to begin the cooking cycle.



Fried Chicken

Ingredients

5 chicken legs

4 chicken thighs

5 chicken wings

3 cups buttermilk

2 tsp. salt

1 tsp. ground black pepper

1 tbsp. onion powder

1 tbsp. garlic powder

1 tbsp. paprika

6 cups flaked corn cereal, crushed

- **1.** Marinate the chicken in the buttermilk for at least 30 mins. in the refrigerator (preferably overnight).
- Mix the salt, black pepper, onion powder, garlic powder, paprika, and cereal together in a bowl.
- **3.** Roll the chicken in the cereal and spice mixture to coat well.
- **4.** Place the chicken onto the Crisper Trays.
- Place the Trays in the AirFryer Pro. Press the Power Button and then the Chicken Button (370° F/188° C) and increase the cooking time to 40 mins. to begin the cooking cycle.
- 6. Use a meat thermometer to measure the temperature of the chicken. The chicken is done when the internal temperature reaches 165° F/75° C. Additional cooking time might be required to reach this temperature.



Candied Bacon

Ingredients

1 lb. thick bacon

1/4 cup dark brown sugar

1/4 tsp. ground cayenne pepper

2 tbsp. maple syrup

- 1. Lay the bacon strips onto the Crisper Trays and trim as needed.
- Sprinkle the brown sugar and cayenne pepper over the bacon and rub into the meat.
- **3.** Brush the bacon with the maple syrup.
- Place the Trays in the AirFryer Pro. Press the Power Button and then the Shrimp Button (320° F/160° C for 12 mins.) to begin the cooking cycle.
- **5.** When the cooking cycle is complete, flip the bacon.
- **6.** Press the Power Button and then the Shrimp Button (320° F/160° C for 12 mins.) to begin the cooking cycle again.
- **7.** Serve on a charcuterie board if desired.



Beef Jerky

Ingredients

2 lb. top round, sliced thinly

4 tbsp. sweet soy sauce

5 tbsp. ketchup

½ tsp. ground black pepper

½ tsp. salt

½ tsp. garlic powder

dash sriracha

- **1.** Combine all the ingredients in a pan.
- Marinate the top round in the refrigerator for at least 1 hr. (preferably overnight).
- Remove the meat from the marinade and pat it dry. Lay the meat onto the Crisper Trays.
- 4. Place the Trays in the AirFryer Pro. Press the Power Button and then the Dehydrator Button and increase the cooking temperature to 160° F/70° C and the cooking time to 6 hrs. to begin the cooking cycle.



Dried Orange Slices

Ingredients

4 medium oranges, sliced

- 1. Lay the orange slices in a single layer onto the Crisper Trays.
- 2. Place the Trays in the AirFryer Pro. Press the Power Button and then the Dehydrator Button and increase the cooking temperature to 125° F/50° C and the cooking time to 10 hrs. to begin the cooking cycle.



Strawberry Roll-Ups

Ingredients

vegetable oil, for spraying

2 lb. strawberries, cored & chopped

4 tbsp. sugar

juice of 1 lemon

- Line the Crisper Trays with parchment paper and spray the Trays with vegetable oil.
- Combine all the ingredients and in a blender and blend until a smooth purée forms.
- **3.** Divide the purée evenly between the Trays, spreading the purée into a thin layer over the parchment paper.
- **4.** Place the Trays in the AirFryer Pro. Press the Power Button and then the Dehydrator Button and increase the cooking temperature to 170° F/75° C and the cooking time to 10 hrs. to begin the cooking cycle.
- **5.** Once the cooking cycle has finished, remove the Trays.
- Cut the parchment paper into 2 in.-thick strips using scissors, roll up the strips, and tie them with twine.







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