

**FRENCH DOOR
AIRFRYER 360™**

**FRENCH DOOR
AIR FRYER FAVORITES**



**Air Fry, Bake, Roast,
and Much More**



EMERIL LAGASSE



Emeril Lagasse is an Emmy®-winning television personality, the chef and proprietor of 11 restaurants, a cookbook author, and a philanthropist. He is a James Beard Award winner known for his mastery of Creole and Cajun cuisine, which inspired the development of his “New New Orleans” style. Chef Emeril is most notable for having appeared on a wide variety of cooking TV shows, including the long-running and highly rated Food Network

shows *Emeril Live* and *Essence of Emeril*, and most recently, Amazon’s original series *Eat the World with Emeril Lagasse*. Chef Emeril believes every home kitchen deserves the custom cooking capabilities of commercial-grade ovens. Designed for effortless one-touch cooking right on your countertop, the Emeril Lagasse French Door AirFryer 360™ is a professional-quality multi-cooker that combines seamless air-flow with powerful, even heat.

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**FRENCH DOOR
AIRFRYER 360™**

AIR FRYING

Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.



STEP 1: Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance).



STEP 2: Place food on the Crisper Tray and slide the Tray into shelf position 4/5 on the inside of the appliance.

NOTE: The Wire Rack and Baking Pan also slide into the shelves.



STEP 3: Use the Control Knob to select the Airfry cooking preset.



STEP 4: Press the Start/Pause Button to begin the cooking process.

NOTE: You can press this button to pause during any cooking cycle.



STEP 5: When the cooking cycle is complete, use oven mitts or potholders to remove the Crisper Tray by sliding it out of the appliance. **NOTE:** You can also use the Grill Plate Handle to remove the Crisper Tray.

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

**FRENCH DOOR
AIRFRYER 360™**

ROTISSERIE

Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.



STEP 1: Insert the Drip Tray below the bottom heating elements (at the very bottom of the appliance).



STEP 2: Hold the assembled Rotisserie Spit at a slight angle with the left side higher than the right side and insert the right side of the Spit into the Rotisserie connection inside the appliance. With the right side securely in place, drop the left side of the Spit into the Rotisserie connection on the left side of the appliance.



STEP 3: Use the Control Knob to select the Rotisserie cooking preset.



STEP 4: Press the Start/Pause Button to begin the cooking process.
NOTE: You can press this button to pause during any cooking cycle.



STEP 5: When the cooking cycle is complete, use oven mitts or potholders (ideally silicone) to remove the Rotisserie Spit from the appliance by lifting the left side and then the right side of the Spit to release the Spit from the connection points.

RUSTIC Bread

SERVES 6

INGREDIENTS

4 cups all-purpose flour, plus more
for shaping
½ tsp. salt
2 tsp. active dry yeast
1 tbsp. sugar
1 ¾ cups warm water

DIRECTIONS

1. In a large bowl that fits in the appliance, combine the flour, salt, yeast, and sugar and whisk well.
2. Add the water and mix until fully absorbed. The dough will be sticky.
3. Slide the Wire Rack into shelf position 6. Cover the bowl with plastic and place the bowl on the Wire Rack.
4. Select the Proof setting. Set the cooking temperature to 95° F/35° C and the cooking time to 1 hour.
5. Remove the dough from the bowl and place it on the Baking Pan. Slide the Baking Pan into shelf position 6.
6. Select the Proof setting. Set the cooking temperature to 95° F/35° C and the cooking time to 30 minutes.
7. When the dough has doubled in size, remove it and the Baking Pan from the appliance. Slide the Wire Rack into shelf position 4/5.
8. Dock the bread: Slice three ¼-inch–deep slits into the top of the bread.
9. Select the Pastry setting. Set the cooking temperature to 375° F/191° C and the cooking time to 45 minutes. When the appliance has preheated, place the dough on the Wire Rack. Bake until the bread is golden.
10. Let the bread cool before serving.

CINNAMON BISCUIT French Toast

SERVES 4

INGREDIENTS

10 buttermilk biscuits, cooked according to the instructions on the packaging & quartered

Batter

4 eggs

½ cup half and half

1 tsp. vanilla extract

1 tsp. cinnamon

2 tbsp. brown sugar

For Serving

3 tbsp. maple syrup

mixed berries

DIRECTIONS

1. In a bowl, combine the Batter ingredients. Toss the biscuits in the Batter.
2. Place the biscuits in an oven-safe casserole dish that fits in the appliance.
3. Slide the Wire Rack into shelf position 6. Place the casserole dish on the Wire Rack.
4. Select the Bake setting. Set the cooking temperature to 325° F/163° C and the cooking time to 20 minutes.
5. Serve the French Toast with the maple syrup and berries.



DEVILED Eggs

SERVES 12

INGREDIENTS

12 eggs
¼ cup mayonnaise
2 tsp. Dijon mustard
2 tbsp. chopped chives

DIRECTIONS

1. Slide the Crisper Tray into shelf position 4/5. Place the eggs on the Crisper Tray.
2. Select the Egg setting. Set the cooking temperature to 250° F/121° C and the cooking time to 18 minutes.
3. Transfer the eggs to an ice bath for 5 minutes. Then, peel the eggs, slice them in half length-wise, and remove the yolks.
4. In a bowl, combine the yolks, mayonnaise, and mustard. Spoon the mixture into the egg whites and sprinkle with the chopped chives.

TATER Nachos

SERVES 4-6

INGREDIENTS

32-oz bag potato tots

Topping

2 cups shredded cheddar cheese

1 lb bacon, cooked & crumbled

1 bunch (6-8 medium-size bulbs)

chopped scallions

1 plum tomato, diced

—

¼ cup sour cream

2 tbsp. cilantro

DIRECTIONS

1. Place the potato tots on the Crisper Tray. Slide the Crisper Tray into the shelf position 4/5.
2. Select the Airfry setting. Set the cooking temperature to 400° F/204° C and the cooking time to 18 minutes.
3. Transfer the potato tots to an oven-safe dish and top with the Topping ingredients.
4. Transfer the dish to the oven and broil until the cheese is melted and bubbling.
5. Remove and top with the sour cream and cilantro.

CHEESY Beef Gravy Fries

SERVES 4

INGREDIENTS

1 lb frozen potato wedges
½ cup beef gravy
¾ cup shredded mozzarella

DIRECTIONS

1. Slide the Crisper Tray into shelf position 4/5. Place the potato wedges on the Crisper Tray.
2. Select the Fries setting. Set the cooking temperature to 425° F/218° C and the cooking time to 18 minutes.
3. When the potatoes are done cooking, pour them onto the Baking Pan and top with the gravy and cheese.
4. Slide the Baking Pan into shelf position 1.
5. Select the Broil setting. Set the cooking temperature to 400° F/204° C and the cooking time to 10 minutes. Cook until the cheese is melted.



VEGGIE Pizza

SERVES 2

INGREDIENTS

13 oz pre-made pizza dough found in your grocery store's cold case
¼ cup pizza sauce
¾ cup shredded mozzarella
¼ cup sliced zucchini
¼ cup sliced red pepper
¼ cup sliced yellow pepper
¼ cup sliced mushrooms
¼ cup sliced red onions
2 tbsp. sliced black olives

DIRECTIONS

1. Unroll the dough and place it on the Crisper Tray.
2. Spread the pizza sauce on the dough, leaving room for a crust. Sprinkle the cheese over the sauce and spread the zucchini, peppers, mushrooms, onions, and black olive over the cheese.
3. Slide the Crisper Tray into shelf position 6.
4. Select the Pizza setting. Set the cooking temperature to 400° F/204° C and the cooking time to 18 minutes.

Herb-Roasted Chicken Thighs

WITH CARROTS & PEARL ONIONS

SERVES 4-6

INGREDIENTS

6 bone-in chicken thighs

Seasoning

2 sprigs rosemary, chopped

2 sprigs thyme, chopped

1 tsp. granulated garlic

1 tsp. granulated onion

2 tsp. salt

1 ½ tsp. ground black pepper

¼ cup olive oil, divided

—

1 lb baby potatoes, halved

1 cup pearl onions

2 large carrots, cut into 1-inch pieces

2 garlic cloves, minced

DIRECTIONS

1. Place the chicken on the Baking Pan. Sprinkle the rosemary, thyme, garlic, onion, salt, black pepper, and 2 tbsp. olive oil over the chicken.
2. Slide the Baking Pan into shelf position 4/5.
3. Select the Chicken setting. Set the cooking temperature to 350° F/177° C and the cooking time to 45 minutes.
4. In a bowl, toss the potatoes, pearl onions, carrot pieces, and garlic with 2 tbsp. olive oil.
5. After the chicken has cooked for 15 minutes, slide the Crisper Tray into shelf position 6. Place the vegetables on the Crisper Tray.
6. Cook the chicken until the chicken is cooked through and an instant-read thermometer inserted into the thickest part of the thigh registers 165° F/74° C.

CHEDDAR CHEESE BACON Burgers

SERVES 4

INGREDIENTS

6 slices bacon
1 ½ lb ground beef
¾ cup shredded cheddar
1 tsp. salt
1 tsp. ground black pepper
1 shallot, minced
4 brioche rolls, cut in half horizontally
¼ cup margarine
lettuce
tomato slices
red onion slices

DIRECTIONS

1. Place the bacon on the Baking Pan. Slide the Baking Pan into shelf position 4/5.
2. Select the Bacon setting. Set the cooking temperature to 350° F/177° C and the cooking time to 12 minutes. Cook until the bacon is crispy. Then, remove the bacon, chop it, and reserve.
3. Slide the Grill Plate into shelf position 7. Select the Grill setting. Set the cooking temperature to 450° F/232° C and the cooking time to 15 minutes. Let the appliance preheat.
4. In a bowl, combine the beef, bacon, cheese, shallots, salt, and black pepper. Form the mixture into four burgers.
5. Place the burgers on the grill plate and grill for 4–5 minutes per side.
6. Butter the inside of the rolls with the margarine.
7. When the burgers are done cooking, remove and reserve.
8. Slide the Crisper Tray into shelf position 4/5. Place the rolls, buttered side up, on the Crisper Tray.
9. Select the Broil setting. Set the cooking temperature to 400° F/204° C and the cooking time to 3 minutes. Toast the rolls until golden.
10. Serve the burgers between the toasted rolls with the lettuce, tomato, and red onion.



FRIED Chicken

SERVES 6

INGREDIENTS

12 pieces chicken

Marinade

1 cup buttermilk

1 egg

Seasoned Flour

2 cups flour

1 tbsp. salt

1 ½ tsp. dried thyme

1 ½ tsp. dried basil

1 ½ tsp. dried oregano

¾ tbsp. celery salt

1 ½ tsp. black pepper

1 tsp. ground mustard

2 tbsp. paprika

1 ½ tbsp. garlic powder

1 tbsp. ground ginger

¾ tbsp. ground white pepper

—
cooking oil spray

DIRECTIONS

1. In a bowl, combine the Marinade ingredients. Marinate the chicken in the Marinade for 30 minutes in the refrigerator.
2. In a separate bowl, combine the Seasoned Flour ingredients.
3. Dredge the chicken in the Seasoned Flour. Let the chicken rest for 20 minutes.
4. Evenly divide the chicken pieces between the Crisper Tray and Wire Rack and lightly spray then with the cooking oil. Slide the Crisper Tray into the into shelf position 4/5 and slide the Wire Rack into shelf position 2.
5. Select the Airfry setting. Set the cooking temperature to 400° F/204° C and the cooking time to 45 minutes. After 15 minutes, flip the chicken and rotate the Crisper Tray and Wire Rack.



ROTISSERIE Chicken

SERVES 4

INGREDIENTS

1 5-lb chicken

Seasoning

1 tsp. salt

½ tsp. ground black pepper

1 tsp. paprika

1 tsp. granulated garlic

1 tsp. granulated onion

½ tsp. poultry seasoning

2 tbsp. olive oil

DIRECTIONS

1. Truss the chicken. Slide the chicken onto the Rotisserie Shaft and secure the chicken with the Rotisserie Forks.
2. In a bowl, combine the Seasoning ingredients.
3. Rub the chicken with the Seasoning. Secure the Rotisserie Shaft in the appliance.
4. Select the Rotisserie setting. Set the cooking temperature to 375° F/191° C and the cooking time to 50 minutes. Cook the chicken until the chicken is cooked through and an instant-read thermometer inserted into the thickest part of thigh registers 165° F/74° C.
5. Let the chicken rest for 20 minutes before serving.



GRILLED Chicken Parmesan

SERVES 6

INGREDIENTS

6 4-oz chicken breasts
1 tbsp. sea salt
1 tbsp. ground black pepper
¼ cup olive oil
1 ½ cups marinara sauce
2 cup shredded mozzarella

DIRECTIONS

1. Slide the Grill Plate into shelf position 7. Select the Grill setting. Set the cooking temperature to 450° F/232° C and the cooking time to 15 minutes. Let the appliance preheat.
2. While the appliance preheats, in a bowl, rub the chicken with the salt, black pepper, and olive oil.
3. When the appliance has preheated, place the chicken breasts on the Grill Plate. Grill each side for 5–6 minutes. Cook the chicken until an instant-read thermometer inserted into the thickest part of thigh registers 155° F/68° C.
4. Transfer the chicken breasts to the Baking Pan. Top each chicken breast with the marinara sauce and mozzarella.
5. Slide the Baking Pan into shelf position 1.
6. Select the Broil setting. Set the cooking temperature to 400° F/204° C and the cooking time to 10 minutes. Cook until the cheese is melted and slightly golden.



ASIAN BBQ Chicken Wings

MAKES 4

INGREDIENTS

2 lb fresh chicken wings,
split & tips removed

Marinade

1 tbsp. olive oil

1 tbsp. soy sauce

1 tbsp. lime juice

zest of 1 lime

2 tbsp. honey

1 tbsp. minced fresh ginger

¼ cup chopped cilantro

DIRECTIONS

1. In a bowl, combine the Marinade ingredients. Reserve 2 tbsp. of the Marinade. Marinate the wings in the rest of the Marinade for 30 minutes in the refrigerator.
2. Place the wings on the Crisper Tray. Slide the Crisper Tray into shelf position 4/5 and slide the Baking Pan into shelf position 6 to catch the drippings.
3. Select the Wings setting. Set the cooking temperature to 450° F/232° C and the cooking time to 15 minutes.
4. When the wings are fully cooked, toss them with the reserved marinade and serve.

Grilled Salmon

WITH ROASTED POTATOES

SERVES 4

INGREDIENTS

4 6-oz salmon fillets

Seasoning

1 tbsp. soy sauce

2 tbsp. honey

1 tsp. sriracha

juice of ½ lemon

1 scallion, chopped

Roasted Potatoes

1 lb baby potatoes, halved

1 tsp. salt

½ tsp. ground black pepper

2 tbsp. olive oil

3 garlic cloves, minced

1 sprig rosemary, chopped

DIRECTIONS

1. In a flat dish with sides, combine the Seasoning ingredients. Place the salmon into the dish and coat with the Seasoning. Refrigerate the salmon for 1 hour.
2. Toss the potatoes with salt, black pepper, and olive oil.
3. Slide the Crisper Tray into shelf position 4/5. Place the potatoes on the Crisper Tray.
4. Select the Airfry setting. Set the cooking temperature to 375° F/191° and the cooking time to 20 minutes. After 15 minutes, press the Start/Pause Button, toss the potatoes with the garlic and rosemary, and press the Start/Pause Button again to continue cooking.
5. Slide the Crisper Tray into shelf position 6. Slide the Wire Rack into shelf position 4/5. Place the salmon on the Wire Rack.
6. Select the Airfry setting. Set the cooking temperature to 375° F/191° C and the cooking time to 10 minutes.
7. Serve the salmon with the roasted potatoes.

Broiled NY Strip Steaks

WITH ROASTED GARLIC BUTTER &
BRUSSELS SPROUTS

SERVES 4

INGREDIENTS

4 12-oz NY strip steaks

Seasoning

2 tsp. salt

2 tsp. coarse ground black pepper

4 garlic cloves chopped

2 sprigs rosemary, chopped

2 tbsp. olive oil

Seasoned Butter

1 stick salted butter

6 clove garlic, roasted

1 tsp. Dijon mustard

2 sprigs thyme

Brussels Sprouts

1 lb brussels sprouts, trimmed and
cut in half

1 tsp. sea salt

½ tsp. ground black pepper

2 garlic cloves, minced

2 tbsp. olive oil

DIRECTIONS

1. In a bowl, combine the Seasoning ingredients. Rub the steaks with the Seasoning and refrigerate for 1 hour.
2. In a second bowl, combine the Seasoned Butter ingredients and refrigerate until ready to use.
3. In a third bowl, toss the Brussels Sprouts ingredients together.
4. Slide the Crisper Tray into shelf position 4/5. Place the Brussels sprouts on the Crisper Tray.
5. Select the Vegetables setting. Set the cooking temperature to 375° F/191° C and the cooking time to 20 minutes.
6. Slide the Crisper Tray into shelf position 6. Slide the Wire Rack into shelf position 2. Place the steaks on the Wire Rack.
7. Select the Steak setting. Set the cooking temperature to 500° F/260° C and the cooking time to 8 minutes. Halfway through the cooking time, flip the steaks.
8. Remove the Brussels sprouts and then the steaks.
9. Top the steaks with 1 tbsp. Seasoned Butter each and serve with the Brussels sprouts.



GARLIC-ROSEMARY-CRUSTED Prime Rib

SERVES 6

INGREDIENTS

1 6-lb prime rib roast

Seasoning

1 tbsp. sea salt

1 tsp. coarse ground black pepper

4 sprigs fresh rosemary, chopped

4 cloves garlic, minced

3 tbsp. olive oil

DIRECTIONS

1. Select the Roast setting. Set the cooking temperature to 400° F/204° C and the cooking time to 30 minutes. Let the appliance preheat.
2. Place the roast on the Baking Pan. Season the roast with the salt and black pepper.
3. When the appliance has preheated, slide the Baking Pan into shelf position 4/5. Cook for 30 minutes.
4. While the roast cooks, in a small bowl, combine the rosemary, garlic, and olive oil.
5. When the roast is done cooking, cover the roast with the rosemary paste. Return the roast to the appliance.
6. Select the Roast setting. Set the cooking temperature to 350° F/177° C and the cooking time to 40 minutes. After 30 minutes, start checking the internal temperature with an instant-read thermometer inserted into the thickest part of the roast. Cook until the desired doneness is reached.

Doneness Chart:

- * Rare: 130° F/54° C
- * Medium Rare: 135° F/57° C
- * Medium: 140° F/60° C
- * Medium Well: 145° F/63° C
- * Well Done: 155° F/68° C



BBQ Ribs

SERVES 4

INGREDIENTS

2 racks baby back ribs, cut in half

Seasoning

1 tsp. ground coriander

1 tbsp. paprika

1 tsp. granulated garlic

1 tsp. granulated onion

1 tsp. ground cumin

1 tsp. salt

1 tsp. ground black pepper

—

1 cup barbeque sauce

DIRECTIONS

1. In a bowl, combine the Seasoning ingredients. Rub the ribs with the Seasoning and wrap the ribs in foil.
2. Place the ribs on the Crisper Tray. Slide the Crisper Tray shelf position 6.
3. Select the Ribs setting. Set the cooking temperature to 250° F/121° C and the cooking time to 4 hours. Additional cooking time might be needed if the ribs are not falling apart.
4. Brush the ribs with the barbeque sauce and slide the Crisper Tray into shelf position 4/5. Leave the ribs unwrapped to caramelize the barbeque sauce.
5. Select the Airfry setting. Set the cooking temperature to 400° F/204° C and the cooking time to 10 minutes.

Beef Stew

SERVES 4

INGREDIENTS

2 lb cubed beef stew meat
salt, to taste
ground black pepper, to taste
1 cup pearl onions
1 onion, chopped
2 celery stalks
2 carrots, cut into 2 pieces
3 cloves garlic, minced
1 shallot, minced
1 tbsp. tomato paste
1 cup red wine
2 cups brown gravy
2 bay leaves
4 red potatoes, quartered
1 cup peas

DIRECTIONS

1. Season the beef with the salt and black pepper. Place the beef on the Baking Pan. Slide the Baking Pan into shelf position 2.
2. Place the pearl onions, onion, celery, and carrots on the Crisper Tray. Drizzle the olive oil over the vegetables and toss. Slide the Crisper Tray into shelf position 4/5.
3. Select the Steak setting. Set the cooking temperature to 500° F/260° C and the cooking time to 15 minutes. Cook until the beef begins to caramelize.
4. Stir the meat occasionally to help it brown evenly. Add the garlic, shallot, and tomato paste to the meat and stir. Cook for about 5 minutes.
5. Transfer the meat to a Dutch oven that fits inside the appliance. Add the cooked vegetables, red wine, gravy, and bay leaves.
6. Slide the Wire Rack into shelf position 6. Place the Dutch oven on the Wire Rack.
7. Select the Slow Cook setting. Set the cooking temperature to 250° F/121° C and the cooking time to 6 hours. After 4 hours, add the red potatoes to the Dutch oven. After 6 hours, check the meat. If the meat is not tender, add 1 hour to the cooking time.
8. When the meat is falling apart, add the peas, toss, and serve.

APPLE Galette

SERVES 6

INGREDIENTS

Crust

1 cup all-purpose flour
1 stick butter
1 tbsp. sugar
¼ tsp. salt
3 tbsp. cold water

Filling

3 apples, peeled & sliced
¼ cup sugar
½ tsp. cinnamon
1 pinch nutmeg
2 tbsp. flour
1 tbsp. raw sugar
1 tbsp. half and half
1 tbsp. butter

For Serving

vanilla ice cream
caramel sauce

DIRECTIONS

1. In a food processor, blend the flour, butter, sugar, and salt until the dough is crumbled (about 30 seconds). Add the water and pulse until the dough forms a ball.
2. Put a piece of wax paper or parchment paper on a board and sprinkle flour lightly over the paper.
3. Place the dough on the paper and roll the dough out until ⅙ inch thick.
4. Place the sliced apples on the dough, leaving a 2-inch buffer around the edge of the dough so that the edges can be folded over.
5. Sprinkle the sugar, cinnamon, nutmeg, and flour over the apples.
6. Fold the edges of the dough over the apples (there should still be space in the center). Brush the edges of the dough with the half and half and sprinkle the raw sugar over the half and half. Slice the butter and place the butter on top of the apples.
7. Carefully place the galette on the Baking Pan. Slide the Baking Pan into shelf position 4/5.
8. Select the Pastry setting. Set the cooking temperature to 325° F/163° C and the cooking time to 40 minutes.
9. Serve the galette with the vanilla ice cream and caramel sauce.



DEHYDRATED Oranges

MAKES ABOUT 12 SLICES

INGREDIENTS

2 medium-size oranges, sliced

DIRECTIONS

1. Evenly divide the orange slices in a single layer between the Crisper Tray and Wire Rack.
2. Slide the Crisper Tray into shelf position 2 and slide the Wire Rack into shelf position 4/5.
3. Select the Dehydrate setting. Set the cooking temperature to 125° F/52° C and the cooking time to 10 hours.

ORANGE Cheesecake

SERVES 6

INGREDIENTS

Crust

- 1 ½ cup vanilla wafers
- ¼ cup butter
- 1 tbsp. sugar

Filling

- 16 oz (2 bars) cream cheese
- zest & juice of 1 orange
- 2 eggs
- ¾ cup sugar

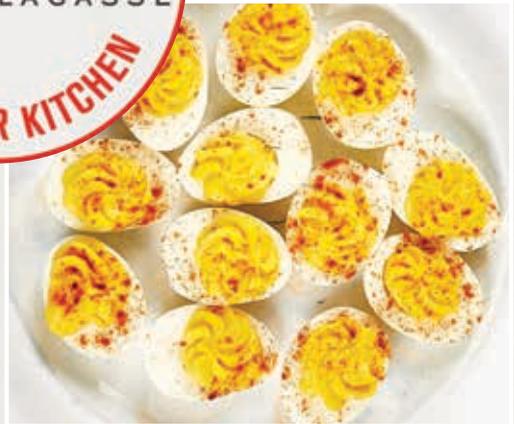
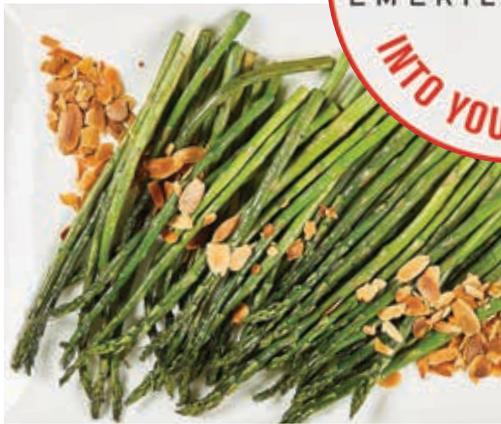
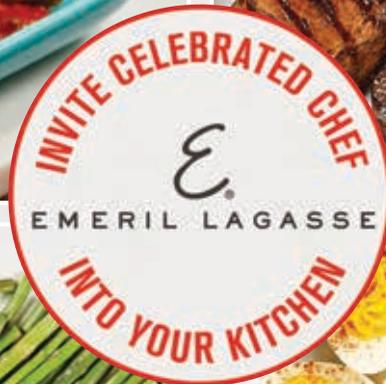
DIRECTIONS

1. In a food processor, crush the vanilla wafers. Then, add the rest of the Crust ingredients.
2. Pour the Crust into a springform pan that fits in the appliance and spread the Crust evenly on the bottom of the pan.
3. Slide the Wire Rack into shelf position 6. Place the pan on the Wire Rack.
4. Select the Pastry setting. Set the cooking temperature to 325° F/163° C and the cooking time to 10 minutes.
5. Remove the Crust and let cool.
6. In a stand mixer, whip the cream cheese with the paddle attachment until creamy (about 2 minutes).
7. Add the sugar and cream together. Continue whipping and add one egg at a time until combined. Add the orange juice and zest and combine.
8. Pour the Filling on top of the Crust in the springform pan. Cover the pan with foil.
9. Slide the Wire Rack into shelf position 6. Place the pan on the Wire Rack.
10. Select the Pastry setting. Set the cooking temperature to 325° F/163° C and set the cooking time to 1 hour. After 40 minutes, remove the foil.
11. Refrigerate the cheesecake for about 2 hours before serving.



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Middleton, WI 53562
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