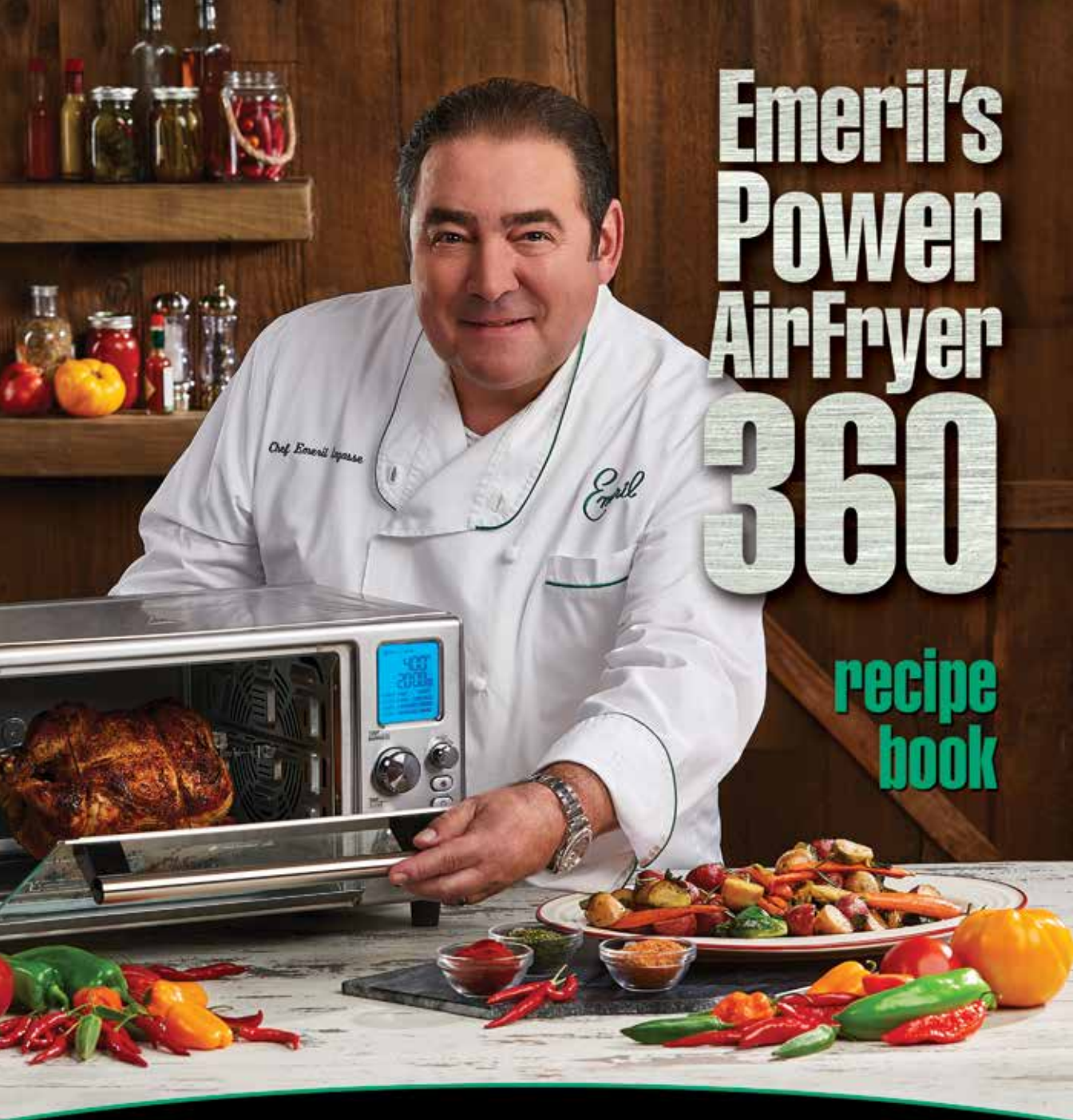


Emeril's Power AirFryer 360

recipe
book



EMERIL LAGASSE

A large, elegant, black cursive letter 'E' logo. The letter is formed with thick, smooth strokes, featuring a curved top and a tail that loops back towards the bottom left. A small registered trademark symbol (®) is positioned at the bottom right of the letter.

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 Power AirFryer 360 is a professional-quality multi-cooker that combines seamless air-flow with powerful, even heat.



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Mac & Cheese

Serves 4–6

Ingredients

- ½ lb grated Fontina cheese
- ¼ lb grated provolone cheese
- ¼ lb grated Parmigiano-Reggiano cheese
- 3 tbsp. butter
- 12 oz dried ditalini pasta
- 1 ½ cups milk
- 1 8-oz can evaporated milk
- 1 tsp. kosher salt
- ½ tsp. ground black pepper
- 2 tbsp. chopped parsley
- ½ cup panko breadcrumbs

Directions

1. Combine all the cheeses in a large bowl and mix. Reserve ½ cup of the cheese mixture.
2. Butter a 4.5-qt. casserole dish that fits inside the Power AirFryer 360. Add the butter, pasta, unreserved cheese mixture, milk, evaporated milk, salt, and black pepper.
3. Spread the parsley, then the reserved cheese mixture, and finally the panko breadcrumbs over the pasta mixture.
4. Slide the Pizza Rack into Shelf Position 6. Place the casserole dish on the Pizza Rack.
5. Rotate the Program Selection Knob to the Slow Cook setting. Rotate the Temperature Control Knob to 275° F/135° C and the Time Control Knob to 3 hrs. Press the Start/Pause Button to begin the cooking cycle.
6. Rotate the Program Selection Knob to the Broil setting (400° F/205° C for 10 mins.). Press the Start/Pause Button to begin the cooking cycle.

Frittata

Serves 8

Ingredients

24 eggs
½ cup cream
1 tbsp. flour
1 tsp. salt
½ tsp. ground black pepper
2 tbsp. butter
1 small onion, sliced thinly
2 cloves garlic, chopped
4 cup baby spinach
6 oz cherry tomatoes, cut
in half
6 oz feta cheese, crumbled

Directions

1. Combine the eggs, cream, flour, salt, and black pepper in a large bowl and whisk. Reserve the egg mixture.
2. Place a large skillet on the stove top. Melt the butter in the skillet over medium-high heat and then sauté the onion and garlic for 2 mins.
3. Add the spinach to the skillet and sauté until wilted. Then, remove the skillet from the heat.
4. Layer the spinach mixture, half of the tomatoes, half of the feta cheese, the egg mixture, the other half of the tomatoes, and the other half of the cheese in a 4.5-qt. casserole dish that fits inside the Power AirFryer 360.
5. Slide the Pizza Rack into Shelf Position 5. Place the casserole dish on the Pizza Rack.
6. Rotate the Program Selection Knob to the Bake setting. Rotate the Temperature Control Knob to 350° F/175° C and the Time Control Knob to 45 mins. Press the Start/Pause Button to begin the cooking cycle.
7. When the timer reaches 0, remove the frittata from the Power AirFryer 360. Let the frittata cool for 15 mins. before serving.

Pepper Jack- & Cheddar- Stuffed Burgers

Serves 4

Ingredients

- 2 lb ground beef
- 2 tsp. Worcestershire sauce
- 1 tsp. salt
- ½ tsp. ground black pepper
- 4 oz pepper Jack cheese, cubed
- 4 oz cheddar cheese slices
- ¼ cup butter
- 4 brioche buns
- 8 pickle slices
- ½ cup shredded lettuce
- 4 slices of red onions

Directions

1. Combine the ground beef, Worcestershire sauce, salt, and black pepper in a bowl.
2. Divide the beef mixture into four balls and divide each ball in half.
3. Press the meat flat on the counter. Stuff half of the meat with the pepper Jack cheese and top with the unstuffed meat. Seal the edges of the burgers.
4. Slide the Pizza Rack into Shelf Position 2. Place the burgers on the Pizza Rack.
5. Rotate the Program Selection Knob to the Airfry setting (400° F/205° C for 18 mins.). Press the Start/Pause Button to begin the cooking cycle. After 15 mins., top the burgers with the cheddar cheese slices and cook until the cheese is melted.
6. When the burgers are done cooking, remove them from the Pizza Rack and set them aside.
7. Slide the Pizza Rack into Shelf Position 1. Butter the brioche buns and place them on the Pizza Rack (buttered side up).
8. Rotate the Program Selection Knob to the Broil setting (400° F/205° C for 10 mins.). Press the Start/Pause Button to begin the cooking cycle. Broil the buns until golden. Then, remove the buns and assemble the burgers with the pickles, lettuce, and red onions.



Blue Cheese-Stuffed Burgers

Serves 4

Ingredients

- 2 lb ground beef
- 2 tbsp. Worcestershire sauce
- 1 tsp. salt
- ½ tsp. ground black pepper
- 4 slices bacon, cooked & chopped
- 8 tbsp. crumbled blue cheese
- ¼ cup butter, softened
- 4 brioche buns
- 8 slices tomatoes
- 4 Bibb lettuce leaves
- 4 slices red onions

Directions

1. Combine the ground beef, Worcestershire sauce, salt, and black pepper in a bowl.
2. Divide the beef mixture into four balls and divide each ball in half.
3. Press the meat flat on the counter. Stuff half of the meat with the bacon and 2 tbsp. blue cheese per burger and top with the unstuffed meat. Seal the edges of the burgers.
4. Slide the Pizza Rack into Shelf Position 2. Place the burgers on the Pizza Rack.
5. Rotate the Program Selection Knob to the Airfry setting (400° F/205° C for 18 mins.). Press the Start/Pause Button to begin the cooking cycle.
6. When the burgers are done cooking, remove them from the Pizza Rack and set them aside.
7. Slide the Pizza Rack into Shelf Position 1. Butter the brioche buns and place them on the Pizza Rack (buttered side up).
8. Rotate the Program Selection Knob to the Broil setting (400° F/205° C for 10 mins.). Press the Start/Pause Button to begin the cooking cycle. Broil the buns until golden. Then, remove the buns and assemble the burgers with the meat, tomatoes, lettuce, and red onions.

Roasted Turkey

Serves 8

Ingredients

Brine

- 1 ½ gallons cold water
 - ¾ cup kosher salt
 - ¾ cup brown sugar
 - 2 tbsp. Creole seasoning
-

1 12-lb turkey

Directions

1. Place a large pot on the stove top. Add the brine ingredients to the pot and bring them to a boil over high heat. Once the brine reaches a boil, turn off the heat and let the brine cool.
2. Add the turkey to the cold brine and refrigerate overnight.
3. The next day, remove the turkey from the brine and pat the turkey dry.
4. Slide the Pizza Rack into Shelf Position 5. Place the Baking Pan on the Pizza Rack. Place the turkey on the Baking Pan.
5. Rotate the Program Selection Knob to the Roast setting (350° F/175° C). Rotate the Time Control Knob to 2 ½ hrs. Press the Start/Pause Button to begin the cooking cycle.
6. Let the turkey rest for 30 mins. before serving.

Timpano

Serves 8

Ingredients

Meatballs

4 slices white bread, crusts trimmed

$\frac{3}{4}$ cup milk

1 $\frac{1}{2}$ lb ground chuck

$\frac{1}{2}$ cup finely grated Parmigiano-Reggiano cheese

$\frac{1}{2}$ cup chopped white onions

$\frac{1}{4}$ cup minced garlic

2 tbsp. chopped parsley

$\frac{3}{4}$ lb sweet Italian sausage, removed from casings

Filling

12 oz spaghetti, cooked & chopped large

2 25-oz jars marinara sauce

Dough

3 $\frac{1}{2}$ cups flour

1 tsp. salt

$\frac{1}{4}$ cup plus 1 tbsp. olive oil, plus more for greasing a casserole dish

1 $\frac{1}{4}$ cups water, room temperature

4 cups shredded mozzarella cheese

$\frac{1}{2}$ cup basil leaves

egg wash (1 egg beaten with 1 tbsp. water)

Directions

1. Combine the meatball ingredients in a bowl, mix, and roll into small balls. Slide the Crisper Tray into Shelf Position 2. Place the meatballs and sausage on the Crisper Tray.
2. Rotate the Program Selection Knob to the Airfry setting (400° F/205° C). Rotate the Time Control Knob to 10 mins. Press the Start/Pause Button to begin the cooking cycle.
3. When the timer reaches 0, remove the sausage from the Crisper Tray, let cool, and then slice the sausage.
4. Combine the spaghetti, sausage, meatballs, and marinara sauce in a bowl and mix well to make the filling.
5. Add the dough ingredients to a separate bowl and mix well. Knead the mixture until all the ingredients are well combined. Wrap the bowl and let sit for 10 mins.
6. Grease a 4.5-qt. casserole dish that fits inside the Power AirFryer 360 with olive oil. Use a rolling pin to roll the dough out until it is larger than the dish. Transfer the dough to the dish, letting the excess dough hang over the sides of the dish. Spread half of the filling over the dough. Sprinkle half of the mozzarella cheese over the filling. Top with the remaining filling, then the basil, and finally the rest of the mozzarella cheese. Fold the dough over and brush with the egg wash. Slide the Pizza Rack into Shelf Position 2. Place the dish on the Pizza Rack.
7. Rotate the Program Selection Knob to the Bake setting (325° F/165° C). Rotate the Time Control Knob to 50 mins. Press the Start/Pause Button to begin the cooking cycle.
8. When the timer reaches 0, remove the casserole dish and let the timpano rest for 15–20 mins. before turning it out onto a platter and cutting it into wedges.



Buttermilk Fried Chicken

Serves 6

Ingredients

2 cups buttermilk
2 tbsp. salt
1 tsp. sugar
½ tsp. ground black pepper
6 chicken legs
6 chicken thighs
1 cup flour
6 eggs
6 cups crushed flaked corn cereal
1 tbsp. Emeril's Essence Seasoning

Directions

1. Pour the buttermilk into a large bowl. Add the salt, sugar, and black pepper to the buttermilk. Soak the chicken legs and thighs in the buttermilk.
2. Add the flour to a shallow baking dish.
3. Add the eggs to a second dish and beat the eggs with a fork.
4. Add the cereal crumbs and Emeril's Essence Seasoning to a third dish.
5. Shake the buttermilk off the chicken pieces and dredge the chicken in the flour, then the eggs, and finally the crumbs. Place the chicken pieces on the Crisper Tray.
6. Slide the Crisper Tray into Shelf Position 2.
7. Rotate the Temperature Control Knob to 375° F/191° C and the Time Control Knob to 40 mins. Press the Start/Pause Button to begin the cooking cycle.
8. When the internal temperature of the chicken reaches 160° F/71° C, the chicken is ready to serve. Press the Cancel Button and remove the chicken from the Power AirFryer 360.



Rotisserie Chicken

Serves 4–6

Ingredients

Rustic Rub

½ cup paprika

3 tbsp. ground cayenne pepper

¼ cup plus 1 tbsp. freshly ground black pepper

¼ cup plus 2 tbsp. garlic powder

3 tbsp. onion powder

¼ cup plus 2 tbsp. salt

2 ½ tbsp. dried oregano

2 ½ tbsp. dried thyme

1 4-lb whole chicken, rinsed

Directions

1. Combine the rustic rub ingredients in a bowl. Rub the chicken with ¼ cup of the rustic rub.
2. Truss the chicken. Attach the one of the Rotisserie Forks to the Rotisserie Spit and tighten the screws on the Fork. Slide the chicken on the spit rod into the secured spit fork. Secure the chicken on the Rotisserie Spit with the other Rotisserie Fork and screws.
3. Insert the chicken into the Rotisserie connections inside the Power AirFryer 360.
4. Rotate the Program Selection Knob to the Rotisserie setting. Rotate the Temperature Control Knob to 350° F/177° C and the Time Control Knob to 55 mins. Press the Start/Pause Button to begin the cooking cycle.
5. When the internal temperature of the chicken reaches 160° F/71° C, the chicken is ready to serve. Press the Cancel Button and remove the chicken from the Power AirFryer 360. Let the chicken rest for 15 mins. before serving.



Roasted Garlic White Pizza with Garlic Sauce

Serves 8

Ingredients

Béchamel

2 tbsp. unsalted butter
2 tbsp. all-purpose flour
1 cup whole milk
¼ tsp. ground cayenne pepper
3–4 heads roasted garlic
¼ tsp. salt

Pizza Dough

1 cup warm water
(105° F–115° F)
1 tsp. honey
2 tbsp. extra virgin olive oil
1 ¼-oz envelope active dry yeast
2 ½–3 cups unbleached all-purpose flour, as needed
1 tsp. salt

Toppings

8 oz fresh mozzarella cheese, sliced
4 oz grated Fontina cheese
½ cup finely grated Parmigiano-Reggiano cheese
30 pieces sun-dried tomatoes (see p. 38)
2 tbsp. chopped fresh basil leaves
2 tbsp. chopped fresh parsley leaves
crushed red pepper

Directions

1. Place a sauce pot on the stove top. Melt the butter in the sauce pot over medium-high heat and then cook the flour for 2–3 mins.
2. Whisk the milk into the flour until thickened.
3. Add the ground cayenne pepper, garlic, and ¼ tsp. salt and simmer over low heat for 15 mins. to make the béchamel.
4. Combine the water, honey, and olive oil in a bowl. Add the yeast, flour, and 1 tsp. salt to the bowl; mix; and knead until smooth. Set the bowl aside for 20 mins.
5. Divide the pizza dough in half and fit each half to fit on the Pizza Rack. Place one of the halves on the Pizza Rack. Top the dough with the mozzarella, Fontina, and Parmigiano-Reggiano cheeses and the sun-dried tomatoes.
6. Slide the Pizza Rack into Shelf Position 5.
7. Rotate the Program Selection Knob to the Pizza setting (20-min. cooking time). Rotate the Temperature Control Knob to 425° F/165° C. Press the Start/Pause Button to begin the cooking cycle.
8. When the pizza is done, remove the pizza from the Pizza Rack. Repeat the cooking process with the other half of the dough.
9. When both pizzas are done, top with the basil, parsley, and crushed red pepper.

Barbecued Baby Back Ribs

Serves 4

Ingredients

2 racks baby back ribs,
cut in half

2 tbsp. Emeril's Essence
Seasoning

Sauce

1 cup ketchup

3 tbsp. brown sugar

1 tbsp. white vinegar

1 tbsp. minced onion

1 tsp. minced garlic

1 tsp. dry mustard

1 tsp. ground cayenne pepper

½ tsp. salt

¼ tsp. ground black pepper

Directions

1. Season the ribs with the Emeril's Essence Seasoning.
2. Combine all the sauce ingredients in a bowl.
3. Divide the sauce in half. Brush the ribs with half of the sauce. Reserve the other half.
4. Wrap the Crisper Tray and Pizza Rack with foil. Slide the Crisper Tray into Shelf Position 2. Slide the Pizza Rack into Shelf Position 6. Place half of the ribs on the Crisper Tray and the other half of the ribs on the Pizza Rack.
5. Rotate the Program Selection Knob to the Slow Cook setting (225° F/107° C). Rotate the Time Control Knob to 3 hrs. Press the Start/Pause Button to begin the cooking cycle.
6. When the timer reaches 0, remove the ribs from the Power AirFryer 360. Brush the ribs with the unused sauce before serving.

Slow-Cooked Pulled Pork

Serves 4-6

Ingredients

- 1 5-6 lb boneless pork shoulder
- 8 cloves garlic, peeled & halved lengthwise
- 2 ½ tbsp. light brown sugar
- 1 ½ tbsp. kosher salt
- 1 tbsp. smoked Spanish paprika
- 2 tsp. Mexican or regular chili powder
- 1 ½ tsp. Mexican or regular oregano, crumbled between your fingers
- 1 ½ tsp. ground cumin
- 1 tsp. crushed red pepper
- 1 tsp. ground cayenne pepper
- ½ tsp. ground coriander
- 1 ½ cups barbeque sauce

Directions

1. Make 16 small slits all over the pork shoulder and push a garlic clove half into each slit.
2. Place the pork shoulder in a 4.5-qt. Dutch oven that fits inside the Power AirFryer 360. Add the brown sugar, salt, paprika, chili powder, oregano, cumin, red pepper, cayenne pepper, and coriander.
3. Slide the Pizza Rack into Shelf Position 6. Place the Dutch oven on the Pizza Rack.
4. Rotate the Program Selection Knob to the Slow Cook setting (225° F/107° C). Rotate the Time Control Knob to 8 hrs. Press the Start/Pause Button to begin the cooking cycle.
5. When the timer reaches 0, remove the Dutch oven from the Power AirFryer 360, drain most of the liquid, and shred the meat with forks.
6. Serve the pulled pork with the barbeque sauce.



BBQ Pulled Pork-Stuffed Corn Muffins

Makes 6

Ingredients

2 tbsp. butter, melted & cooled

2 scant cups all-purpose flour
(spooned into the measuring
cups)

$\frac{3}{4}$ cup cornmeal

$\frac{1}{8}$ cup sugar, plus more
for sprinkling

1 tbsp. plus 1 tsp. baking
powder

$\frac{3}{4}$ tsp. salt

3 eggs

$\frac{1}{2}$ cup vegetable oil

$\frac{1}{2}$ cup water

2 tbsp. heavy cream

2 tbsp. buttermilk

$\frac{1}{4}$ cup honey

1 $\frac{1}{2}$ cups pulled pork

$\frac{1}{4}$ cup barbeque sauce

Directions

1. Butter a 7-oz 6-cup muffin tray.
2. Combine the flour, cornmeal, sugar, baking powder, and salt in a bowl.
3. Combine the eggs, vegetable oil, water, cream, buttermilk, and honey in a separate bowl.
4. Add the wet ingredients to the dry ingredients and mix to finish the corn muffin mix.
5. Combine the pulled pork and barbeque sauce.
6. Spoon 2 tbsp. corn muffin mix into each muffin cup. Top the mix with 3 tbsp. pulled pork and then another 2 tbsp. corn muffin mix.
7. Slide the Pizza Rack into Shelf Position 6.
8. Rotate the Program Selection Knob to the Bake setting (325° F/165° C). Rotate the Time Control Knob to 20 mins. Press the Start/Pause Button to begin the cooking cycle. When the Power AirFryer 360 beeps to indicate that it is preheated, place the muffin tray on the Pizza Rack.
9. When the timer reaches 0, remove the muffin tray. Let the muffins cool before serving.



Reuben Sandwich

Serves 4

Ingredients

3 lb corned beef brisket
12 oz beer

Russian Dressing

1 cup mayonnaise
¼ cup chili sauce
1 tbsp. minced yellow onion
1 tbsp. minced celery
1 tbsp. minced parsley
1 tbsp. heavy cream
½ tsp. dry mustard
½ tsp. hot pepper sauce

¾ cup butter, softened
8 slices rye sourdough bread
16 slices Swiss cheese
1 lb sauerkraut

Directions

1. Place the corned beef in a 4.5-qt. Dutch oven that fits inside the Power AirFryer 360 and top the corned beef with the beer and enough water to cover the corned beef.
2. Slide the Pizza Rack into Shelf Position 6. Place the Dutch oven on the Pizza Rack.
3. Rotate the Program Selection Knob to the Slow Cook setting (225° F/107° C). Rotate the Time Control Knob to 6 hrs. Press the Start/Pause Button to begin the cooking cycle.
4. While the corned beef cooks, combine the Russian dressing ingredients in a bowl. Refrigerate the dressing until the corned beef is done cooking.
5. When the timer reaches 0, remove the corned beef and slice it thinly.
6. Butter the bread and then place 4 bread slices (buttered side down) on the Pizza Rack.
7. Top the bread slices with 2 Swiss cheese slices per bread slice. Top the cheese with the corned beef, the sauerkraut, and 2 tbsp. Russian dressing on each sandwich, the rest of the Swiss cheese, and the rest of the bread slices (buttered side up).
8. Slide the Pizza Rack into Shelf Position 6.
9. Rotate the Program Selection Knob to the Toast setting (4 mins. 40 secs.). Press the Start/Pause Button to begin the cooking cycle. Cook until the bread is crispy and golden.



Seafood Tacos

Serves 10

Ingredients

2 8-oz bags mesquite barbeque potato chips
1 cup flour
4 eggs
¼ cup buttermilk
2 lb flounder pieces
8 16–20 shrimp, peeled, deveined & tails removed

Corn & Tomato Salsa

kernels of 2 ears corn
1 lb tomatoes, diced
6 jalapeños, seeded & diced
½ red onion, diced
½ orange pepper, diced
juice of 1 lime
1 tsp. chili powder
½ tsp. ancho chili powder
¼ tsp. ground cayenne pepper
⅛ tsp. cumin
½ cup grapeseed oil

Serrano Crema

½ cup sour cream
6 serrano peppers, seeded & minced
2 tbsp. chopped cilantro leaves
1 tbsp. fresh lime juice
¼ tsp. salt
¼ tsp. ground black pepper

20 6-in. flour tortillas
3 avocados, sliced
2 limes, wedged

Directions

1. Use a food processor to crush the barbeque chips.
2. Add the flour to a shallow baking dish.
3. Add the eggs and buttermilk to a second dish and beat the eggs with a fork.
4. Add the crushed chips to a third dish.
5. Dredge the flounder and shrimp in the flour, then the egg mixture, and finally the chips.
6. Slide the Crisper Tray into Shelf Position 2. Place the flounder and shrimp on the Crisper Tray.
7. Rotate the Program Selection Knob to the Airfry setting (400° F/205° C for 18 mins.). Press the Start/Pause Button to begin the cooking cycle.
8. While the fish and shrimp cook, combine the corn and tomato salsa ingredients in a bowl.
9. Combine the serrano crema ingredients in a separate bowl.
10. When the flounder and shrimp are done cooking, remove the fried fish and shrimp from the Crisper Tray and serve them on the tortillas with the corn salsa, avocado slices, and serrano crema. Serve with the lime wedges.



Emeril's Favorite Stuffed Shrimp

Serves 6

Ingredients

Filling

- 1 tbsp. butter
 - ½ cup minced yellow onions
 - ¼ cup minced green bell peppers
 - 1 tbsp. minced garlic
 - ½ tsp. salt
 - ¼ tsp. freshly ground black pepper
 - 1 ½ tsp. hot sauce
 - 1 tbsp. Worcestershire sauce
 - 3 tbsp. fresh lemon juice
 - 1 egg, lightly beaten
 - ¼ cup mayonnaise
 - ¼ cup plus 1 tbsp. finely chopped fresh parsley
 - ¼ cup minced celery
 - 2 ½ tsp. Creole seasoning
 - 1 ½ cups crushed butter crackers, divided
-
- 20 fresh 16–20 shrimp, peeled except the tail and first connecting shell segment, deveined & butterflied lengthwise
 - 3 tbsp. unsalted butter, melted
 - lemon wedges, for serving

Directions

1. Place a sauté pan on the stove top. Sauté the butter, onions, bell peppers, and garlic until soft over medium-high heat (about 3 mins.).
2. Remove the sauté pan from the heat and let the mixture cool. Once cooled, mix with the salt, black pepper, hot sauce, Worcestershire sauce, lemon juice, egg, mayonnaise, parsley, celery, Creole seasoning, and 1 ¼ cups butter crackers to finish the filling.
3. Stuff the shrimp with the filling, drizzle the melted butter over the shrimp, and sprinkle the rest of the butter crackers over the shrimp.
4. Slide the Crisper Tray into Shelf Position 2. Slide the Pizza Rack into Shelf Position 5. Place the Baking Pan on the Pizza Rack. Evenly divide the shrimp between the Crisper Tray and the Baking Pan.
5. Rotate the Program Selection Knob to the Airfry setting (400° F/205° C for 18 mins.). Press the Start/Pause Button to begin the cooking cycle.
6. When the shrimp are done cooking, serve them with the lemon wedges.



Roasted Salmon

Serves 4-6

Ingredients

2 lb salmon fillet

1 tbsp. fresh lemon juice

2 tbsp. Emeril's Essence Seasoning

Directions

1. Place the salmon on the Baking Pan. Season the salmon with the lemon juice and Emeril's Essence Seasoning.
2. Slide the Pizza Rack into Shelf Position 1. Place the Baking Pan on top of the Pizza Rack.
3. Rotate the Program Selection Knob to the Roast setting (350° F/175° C). Rotate the Time Control Knob to 20 mins. Press the Start/Pause Button to begin the cooking cycle.



Steak Roulade

Serves 4

Ingredients

- 1 tbsp. olive oil
- 4 cups spinach
- 3 cloves garlic, sliced
- 1 2-lb flank steak, butterflied
- 2 tsp. sea salt
- ½ tsp. ground black pepper
- 9 slices Muenster cheese
- 1 ½ cups roasted peppers

Directions

1. Place a sauté pan on the stove top. Add the olive oil, spinach, and garlic to the pan and sauté until wilted (about 2 mins.). Once done, remove the spinach and garlic and let cool.
2. Place the flank steak on a cutting board. Rub the salt and black pepper on the flank steak and then layer the Muenster cheese, spinach, and roasted peppers on the flank steak. Roll and tie the flank steak to make a roulade.
3. Attach one of the Rotisserie Forks to the Rotisserie Spit and tighten the screws on the Fork. Slide the roulade on the spit rod into the secured spit fork. Secure the roulade on the Rotisserie Spit with the other Rotisserie Fork and screws.
4. Rotate the Program Selection Knob to the Rotisserie setting (375° F/190° C for 30 mins.). Press the Start/Pause Button to begin the cooking cycle.
5. Let the roulade rest for 10 mins. before serving.

NY Strip Steaks with Beurre Maître d'Hôtel

Serves 4

Ingredients

Beurre Maître d'Hôtel

2 sticks unsalted butter, room temperature

¼ cup minced fresh parsley leaves

1 tbsp. fresh lemon juice

½ tsp. salt

¼ tsp. freshly ground black pepper

4 12-oz boneless beef New York strip steaks (top loin), fat trimmed

1 tbsp. sea salt

1 tsp. ground black pepper

2 tsp. Emeril's Essence Seasoning

Directions

1. Combine the beurre maître d'hôtel ingredients in a bowl. Refrigerate the beurre maître d'hôtel until ready to use.
2. Season the steaks with the salt, black pepper, and Emeril's Essence Seasoning.
3. Slide the Pizza Rack into Shelf Position 2. Place the steaks on the Pizza Rack.
4. Rotate the Program Selection Knob to the Airfry setting (400° F/205° C for 18 mins.). Press the Start/Pause Button to begin the cooking cycle.
5. When the steaks are done cooking, top each steak with 1 tbsp. beurre maître d'hôtel.

Roasted Vegetables

Serves 8

Ingredients

1 lb Brussels sprouts
1 lb baby carrots
1 lb baby red potatoes
6 cloves garlic, halved
½ tsp. salt
¼ tsp. ground black pepper
2 sprigs rosemary, chopped
¼ cup olive oil

Directions

1. Combine all the ingredients in a bowl and toss.
2. Pour the vegetables into the Crisper Tray.
3. Slide the Crisper Tray into Shelf Position 2.
4. Rotate the Program Selection Knob to the Airfry setting (400° F/205° C for 18 mins.). Press the Start/Pause Button to begin the cooking cycle.

Roasted Potatoes

Serves 6

Ingredients

2 ½ lb assorted small potatoes, scrubbed
2 tbsp. extra virgin olive oil, plus more to taste
1 sprig fresh rosemary, chopped
2 sprigs fresh thyme, chopped
3 cloves garlic, peeled & roughly chopped
1 tsp. salt
¾ tsp. ground black pepper

Directions

1. Combine all the ingredients in a bowl and toss.
2. Pour the potatoes into the Crisper Tray.
3. Slide the Crisper Tray into Shelf Position 2.
4. Rotate the Program Selection Knob to the Airfry setting (400° F/205° C for 18 mins.). Press the Start/Pause Button to begin the cooking cycle.

Wedged Potatoes



Serves 6–8

Ingredients

4 russet potatoes, washed & wedged

2 tbsp. olive oil

2 tbsp. Emeril's Essence Seasoning

Directions

1. Toss potato wedges in the olive oil and sprinkle with the Emeril's Essence Seasoning.
2. Slide the Crisper Tray into Shelf Position 2. Place half of the potatoes on the Crisper Tray.
3. Rotate the Program Selection Knob to the Airfry setting (400° F/205° C for 18 mins.). Press the Start/Pause Button to begin the cooking cycle.
4. When the timer reaches 0, remove the potatoes from the Crisper Tray. Repeat the cooking process for the second batch of potatoes. Serve with steak.

Dehydrated Onions



Serves 4

Ingredients

2 white onions, sliced ¼ in. thick

Directions

1. Separate the onions into rings.
2. Slide the Crisper Tray into Shelf Position 2. Slide the Pizza Rack into Shelf Position 5. Place the onion rings on the Crisper Tray and Pizza Rack.
3. Rotate the Program Selection Knob to the Dehydrate setting (120° F/49° C). Rotate the Time Control Knob to 10 hrs. Press the Start/Pause Button to begin the cooking cycle. Cook until crisp.

Sun-Dried Tomatoes

Serves 4-6

Ingredients

15 plum tomatoes, halved

Directions

1. Slide the Crisper Tray into Shelf Position 2. Slide the Pizza Rack into Shelf Position 6. Place the sliced tomatoes on the Crisper Tray and Pizza Rack.
2. Rotate the Program Selection Knob to the Dehydrate setting. Rotate the Temperature Control Knob to 145° F/63° C and the Time Control Knob to 10 hrs. Press the Start/Pause Button to begin the cooking cycle. Cook until crisp.

Dehydrated Pineapples

Serves 6

Ingredients

1 pineapple, sliced ¼ in. thick

Directions

1. Slide the Crisper Tray into Shelf Position 2. Slide the Pizza Rack into Shelf Position 5. Place the sliced pineapple on the Crisper Tray and Pizza Rack.
2. Rotate the Program Selection Knob to the Dehydrate setting. Rotate the Temperature Control Knob to 125° F/52° C and the Time Control Knob to 10 hrs. Press the Start/Pause Button to begin the cooking cycle. Cook until crisp.



Dehydrated Oranges

Serves 10–12

Ingredients

2 oranges, sliced ¼ in. thick

Directions

1. Slide the Crisper Tray into Shelf Position 2. Slide the Pizza Rack into Shelf Position 5. Place the sliced oranges on the Crisper Tray and Pizza Rack.
2. Rotate the Program Selection Knob to the Dehydrate setting (120° F/49° C). Rotate the Time Control Knob to 12 hrs. Press the Start/Pause Button to begin the cooking cycle. Cook until crisp.

TIP: Dehydrated orange slices are the perfect garnish for cocktails or other drinks.

Dehydrated Lemons

Serves 6

Ingredients

3 lemons, sliced ¼ in. thick

Directions

1. Slide the Crisper Tray into Shelf Position 2. Slide the Pizza Rack into Shelf Position 5. Place the sliced lemons on the Crisper Tray and Pizza Rack.
2. Rotate the Program Selection Knob to the Dehydrate setting (120° F/49° C). Rotate the Time Control Knob to 12 hrs. Press the Start/Pause Button to begin the cooking cycle. Cook until crisp.

TIP: Use these dehydrated lemons to season chicken or other dishes.



Molten Chocolate Cakes

Serves 6

Ingredients

Ganache

¼ cup heavy cream

2 oz semi-sweet chocolate,
chopped

Cakes

5 tbsp. unsalted butter, divided

5 tbsp. sugar, divided

6 oz bittersweet or semi-sweet
chocolate, chopped

2 large eggs, separated
& divided

½ tsp. vanilla extract

1 pinch salt

3 tbsp. all-purpose flour

powdered sugar, for serving

raspberries, for serving

mint leaves, for serving

vanilla ice cream, for serving

whipped cream, for serving

whipped cream, for serving

Directions

To make the Ganache:

1. Place a saucepan on the stove top. Bring the cream to a simmer in the saucepan over low heat.
2. Place the chocolate in small bowl. Pour the cream over the chocolate, let sit for 2–3 mins., and then whisk to combine.
3. Chill the mixture until firm and then form it into six 1-in. balls. Reserve the ganache in the refrigerator.

To make the Cakes:

1. Butter six 6-oz ramekins with 1 tsp. butter in each ramekin. Pour 1 tsp. sugar into each ramekin, turn to coat, and tap out any excess sugar.
2. Melt the chocolate and 4 tbsp. butter in a bowl set over simmering water and stir to combine. Allow the chocolate to cool slightly and then stir in the egg yolks, vanilla, and flour.
3. Place the egg whites in the bowl of an electric mixer and whip until thickened and foamy. Gradually beat in 3 tbsp. sugar and continue beating just until stiff peaks form.
4. Fold the egg whites into the chocolate mixture until combined.
5. Evenly divide the batter between the prepared ramekins. Press a ganache ball into each ramekin and cover with batter.
6. Slide the Pizza Rack into Shelf Position 5. Place the ramekins on the Pizza Rack.
7. Rotate the Program Selection Knob to the Bake setting (325° F/165° C). Rotate the Time Control Knob to 15 mins. Press the Start/Pause Button to begin the cooking cycle. Bake until the top of the cakes are puffed and slightly firmed but not browned.
8. When done, remove the cakes and let rest for 3 mins. Top with powdered sugar, raspberries, and mint leaves. Serve with the vanilla ice cream and whipped cream.

Sweet Potato Pecan Pie

Serves 8

Ingredients

Emeril's Sweet Pie Crust

3 ¼ cups flour
2 tbsp. sugar
½ tsp. salt
8 oz cold butter
¼ cup solid vegetable
shortening
¼ cup plus 2 tbsp. ice water

Filling

1 ½ lb sweet potatoes, baked
until fork tender, peeled
& mashed
¾ cup pure cane syrup
1 ½ tsp. ground cinnamon
¾ tsp. ground ginger
¾ tsp. freshly ground nutmeg
8 large eggs, divided
2 ¼ tsp. pure vanilla extract,
divided
2 ¼ cups pecan pieces, divided
¾ cup granulated sugar
¾ cup firmly packed light
brown sugar
⅓ cup light corn syrup
1 pinch salt
sweetened whipped cream,
accompaniment
powdered sugar, for garnish

Directions

1. Combine the flour, sugar, and salt in a large bowl. Cut the butter and shortening into pea-size pieces, add them to the bowl, and mix.
2. Add the water and mix until just combined to finish the pie crust.
3. Roll the pie crust out onto a lightly floured surface to fit a 9 ½-in., 1.75-qt. deep-dish pie pan. Place the crust in the pan.
4. Combine the sweet potatoes, cane syrup, cinnamon, ginger, nutmeg, 2 eggs, and ¾ tsp. vanilla in a large mixing bowl to make a filling.
5. Pour the filling into the pie pan and sprinkle ½ cup pecan pieces over the filling.
6. Beat the rest of the eggs in a separate large bowl. Add the granulated sugar, brown sugar, corn syrup, salt, and the rest of the vanilla to the bowl and stir to blend. Pour the mixture over the pecan pieces in the pie pan.
7. Slide the Pizza Rack into Shelf Position 5. Place the pie pan on the Pizza Rack.
8. Rotate the Program Selection Knob to the Bake setting (325° F/165° C). Rotate the Time Control Knob to 1 hr. 15 mins. Press the Start/Pause Button to begin the cooking cycle. Cover the pie with foil halfway through the cooking time. Bake until the filling is set and the pastry is golden brown.
9. When the pie is done, remove the pie pan from the Power AirFryer 360. Let the pie cool on a wire rack for 1 hr. before serving. Serve with the whipped cream and powdered sugar.

Chocolate Chip Cookies

Makes 24

Ingredients

½ cup unsalted butter, softened
⅓ cup granulated sugar
⅓ cup light brown sugar
1 large egg
½ tsp. vanilla extract
1 cup plus 1 tbsp. flour
½ tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
¼ cup semisweet chocolate chips
¼ cup milk chocolate chips
¼ cup white chocolate chips
½ cup chopped & toasted walnut pieces

Directions

1. Whip together the butter, granulated sugar, and brown sugar using an electric mixer.
2. Add the egg and vanilla and mix.
3. Combine the flour, baking powder, baking soda, and salt in a separate bowl. Slowly mix the dry mixture into the butter mixture until creamy.
4. Add all the chocolate chips and walnut pieces to the mixture and mix. Refrigerate the dough for 1 hr.
5. Divide the dough into 24 portions. Scoop 12 of the portions onto the Baking Pan.
6. Slide the Pizza Rack into Shelf Position 5.
7. Rotate the Program Selection Knob to the Bake setting (325° F/165° C for 30 mins.). Press the Start/Pause Button to begin the cooking cycle. When the Power AirFryer 360 beeps to indicate that it is preheated, place the Baking Pan on the Pizza Rack. Bake until the cookies are done (about 12 mins. per batch).
8. Let the cookies cool before serving.



White Chocolate Macadamia Bread Pudding

Serves 6

Ingredients

Caramel Sauce

- ¼ cup water
- 1 cup sugar
- ¼ cup plus 2 tbsp. unsalted butter, cut into pieces
- ²/₃ cup heavy cream
- ¼ tsp. sea salt
- ½ tsp. vanilla

Bread Pudding

- 1 ³/₄ cups heavy cream
- 1 ³/₄ cups whole milk
- 9 oz white chocolate chips or chopped white chocolate (about 1 ¹/₂ cups)
- 4 large eggs
- ¹/₃ cup sugar
- 1 tsp. vanilla extract
- ¼ tsp. salt
- ½ loaf (about 9 oz) day-old French bread (toasted if fresh to dry out), torn into rough pieces
- ½ cup chopped toasted macadamia nuts
- ¼ cup unsalted butter, melted
- whipped cream, for serving

Directions

To make the Caramel Sauce:

1. Place a pot on the stove top. Bring the water and sugar to a boil over medium-high heat until amber colored. Remove pot from the heat and let cool briefly.
2. Carefully whisk the butter and cream into the caramel. Then, add the salt and vanilla and stir.

To make Bread Pudding:

1. Place a large pan on the stove top. Add the cream and milk and bring to a bare simmer over low heat.
2. Remove the saucepan from the heat and add the chocolate chips. Leave the saucepan undisturbed for 1–2 mins. and then whisk until the chocolate is completely melted.
3. Combine the eggs, sugar, vanilla, and salt in a large bowl and whisk. Add the chocolate mixture and stir until incorporated. Soak the bread and macadamia nuts in the mixture for 15 mins.
4. Butter a 1.5-qt. round baking dish. Spoon the mixture into the dish and drizzle the remaining butter over the mixture.
5. Slide the Pizza Rack into Shelf Position 5. Tightly cover the dish with foil and place the dish on the Pizza Rack.
6. Rotate the Program Selection Knob to the Bake setting. Rotate the Temperature Control Knob to 335° F/168° C and the Time Control Knob to 1 hr. Press the Start/Pause Button to begin the cooking cycle. When the timer reaches 15 mins., uncover the bread pudding.
7. When the pudding is done cooking, remove the dish. Let cool slightly. Cool the bread pudding briefly, then serve in small bowls, drizzled with the caramel sauce and topped with a dollop of whipped cream.



EMERIL LAGASSE

Power AirFryer 360

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