



Galanz

**32L Air Fryer Toaster Oven with
Touch Control and Quartz Heating**

Recipe Book

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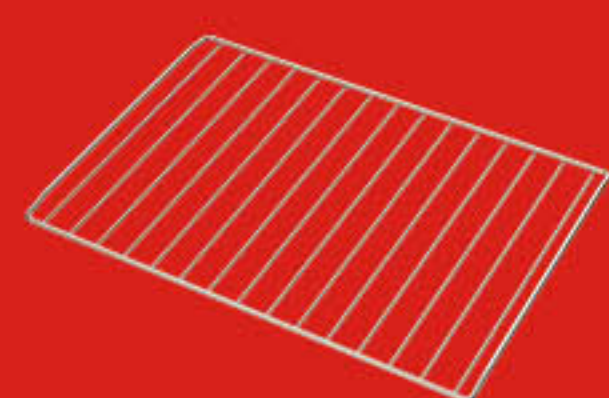
Strawberry Thyme Galette 10



Crab Cakes with Dill and Caper Aioli



• Crab Cakes with Dill and Caper Aioli



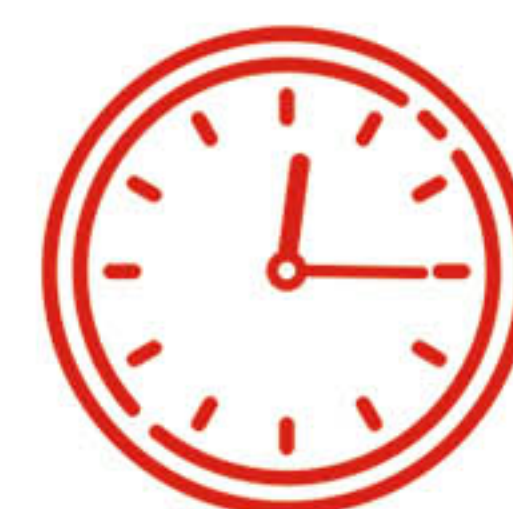
Wire rack



Baking & roasting tray



Crumb tray



Prep time:

15 minutes



Cook time:

10 minutes



Ready in:

25 minutes

Crab Cakes with Dill and Caper Aioli

INGREDIENTS:

For crab cakes:

- 2 large eggs
- 2 tablespoons mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 teaspoon seafood seasoning
- 1/4 teaspoon kosher salt
- 1 pound lump crab meat, drained
- 1/2 cup panko bread crumbs
- 1/2 small red bell pepper, finely diced
- 1 large shallot, minced
- 1 clove garlic, minced

For aioli:

- 1 cup mayonnaise
- 1 tablespoon sweet pickle relish
- 1 tablespoon chopped fresh dill
- 1 tablespoon drained capers, chopped
- 1/2 lemon, juiced

PREPARATION:

1. For crab cakes: Whisk eggs, mayonnaise, mustard, Worcestershire sauce, seafood seasoning and salt together in a large bowl. Fold in crab meat, bread crumbs, bell pepper, shallot and garlic until just combined. Portion crab mixture into 6 patties.
2. Spray Air Fryer Basket with olive oil cooking spray. Place patties evenly onto prepared Air Fryer Basket. Press the function button to select the "Air Fry" setting, then turn the temperature dial to 375°F and the time dial to 10 minutes. Press the "Start/Cancel" button to preheat the oven. Once preheating is complete, place the Air Fry Basket into the oven and press the "Start/Cancel" button again to begin cooking until patties are light golden-brown.
3. Meanwhile, prepare aioli: Combine mayonnaise, relish, dill, capers and lemon juice. Serve crab cakes with aioli and enjoy.

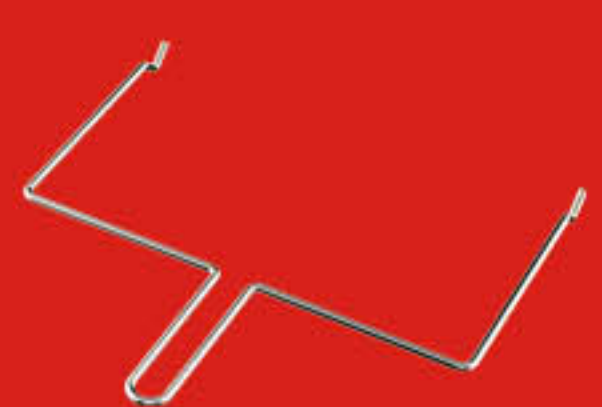
Moroccan Rotisserie Chicken



• Moroccan Rotisserie Chicken



Crumb Tray



Rotisserie accessories



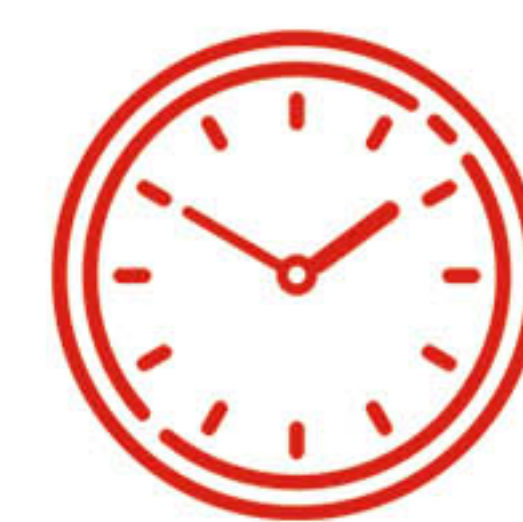
Prep time:

20 minutes



Cook time:

1 hour 30 minutes



Ready in:

1 hour 50 minutes

Moroccan Rotisserie Chicken

INGREDIENTS:

For chicken:

- 3 tablespoons unsalted butter
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground cinnamon
- 2 1/2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 (4- to 5-pound) chicken

For salad:

- 3 tablespoons olive oil
- 1/2 lemon, juiced
- 1/4 teaspoon ground coriander
- 1 small shallot, minced
- Kosher salt and freshly ground black pepper, to taste
- 5 ounces arugula
- 1/4 cup canned chickpeas, rinsed and drained
- 1/4 cup pistachios
- 1/4 cup golden raisins
- 1 tablespoon chopped fresh mint

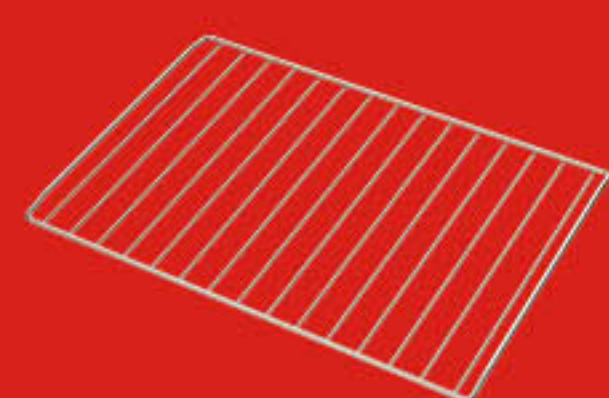
PREPARATION:

1. For chicken: Combine butter, cumin, coriander, paprika, cayenne, cinnamon, salt and pepper in a small bowl. Rub butter mixture under and over skin of chicken. Tie legs of chicken together with kitchen twine. Place chicken on Rotisserie Spit and secure with Forks.
2. Insert Rotisserie Spit with chicken into toaster oven. Press the function button to select the "Rotisserie" setting, then turn temperature dial to 350°F and time dial to about 1 hour to 1 hour 30 minutes Press the "Start/Cancel" button to begin cooking until chicken is fully cooked. Remove chicken with Rotisserie Removal Tool and let rest for 20 minutes before slicing.

Dark Chocolate Almond Butter Oatmeal Cookies



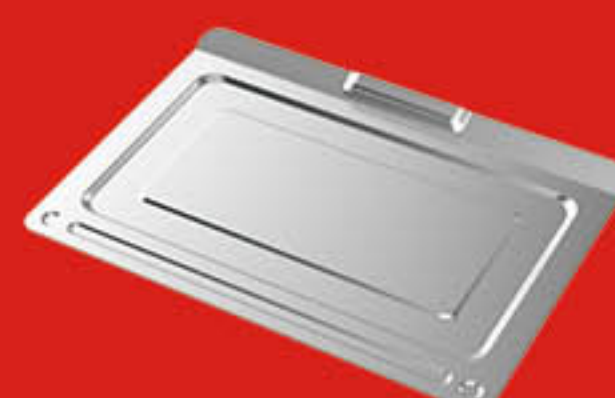
• Dark Chocolate Almond Butter Oatmeal Cookies



Wire rack



Baking & roasting tray



Crumb tray



Prep time:

10 minutes



Cook time:

22 minutes



Ready in:

32 minutes

Dark Chocolate Almond Butter Oatmeal Cookies

INGREDIENTS:

- 1 cup almond butter
- 1/2 cup packed brown sugar
- 1 large egg
- 1 teaspoon baking soda
- 1/2 teaspoon vanilla extract
- 1/2 cup dark chocolate chips
- 1/2 cup rolled oats

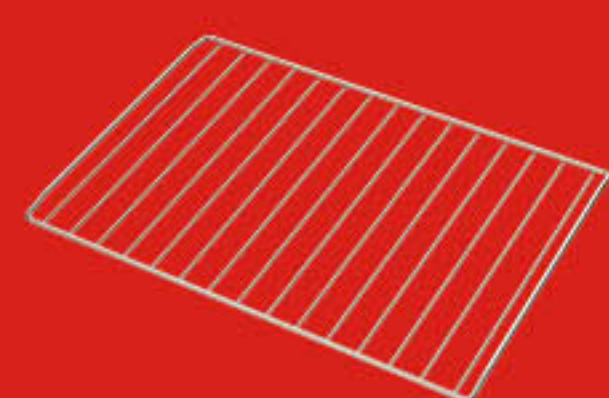
PREPARATION:

1. Press the function button to select the "Bake" setting. Turn the temperature dial to 350°F and set the time dial to 11 minutes. Press the "Start/Cancel" button to begin preheating. Line Baking & Roasting Tray with parchment paper. Beat almond butter, brown sugar, egg, baking soda and vanilla together in a large bowl until smooth. Fold in chocolate chips and oats until combined.
2. Roll dough into balls, about 2 tablespoons in size. Working in batches, space dough balls 2 inches apart on a prepared Baking & Roasting Tray and press into 1/2-inch-thick disks.
3. Once preheating is complete, place the tray into the toaster oven and press the "Start/Cancel" button to begin cooking. Bake until edges are light golden-brown. Let cool on a wire rack for 15 minutes before serving.

Ginger and Green Onion Halibut Lettuce Wraps



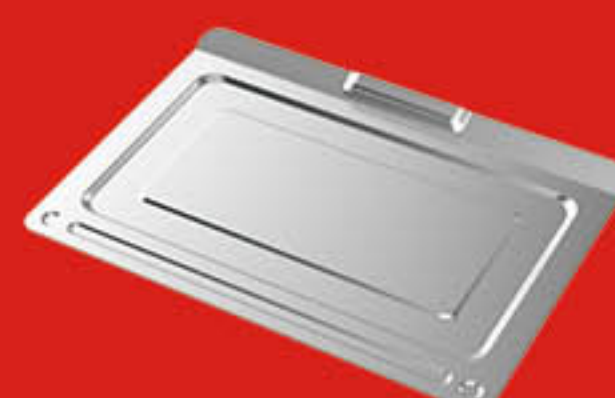
• Ginger and Green Onion Halibut Lettuce Wraps



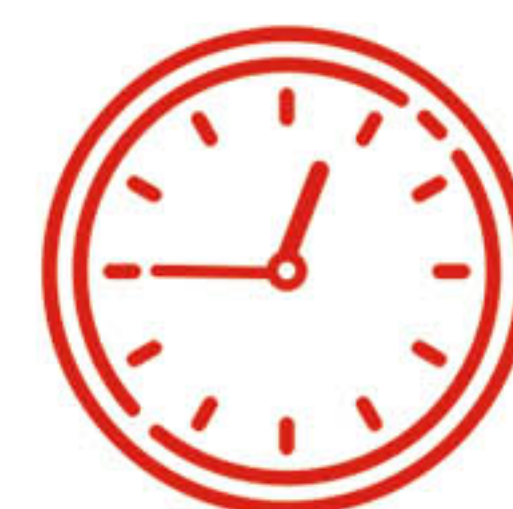
Wire rack



Baking & roasting tray



Crumb tray



Prep time:

45 minutes



Cook time:

10 minutes



Ready in:

55 minutes

Ginger and Green Onion Halibut Lettuce Wraps

INGREDIENTS:

- 3 (6-ounces each) halibut fillets
- 5 green onions, cut into 2-inch strips
- 1/2 medium red onion, sliced thin
- 1 (1/2-inch) knob ginger, minced
- 3 tablespoons soy sauce
- 1 teaspoon sugar
- 1 teaspoon sesame oil
- 1 head bib lettuce, leaves separated
- 2 cups prepared kimchi
- 1/3 cup hoisin sauce

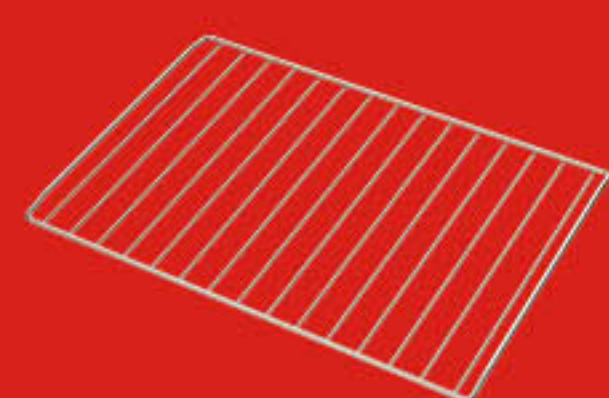
PREPARATION:

1. Coat Baking & Roasting Tray with olive oil cooking spray. Place halibut, green onions, red onions, ginger, soy sauce, sugar and sesame oil in a large resealable plastic bag. Massage mixture into halibut to cover completely. Marinate at room temperature for at least 30 minutes.
2. Place marinated halibut, green onion and red onion evenly onto prepared Baking & Roasting Tray. Press the Function button to select "Roast" on the display, then turn the temperature dial to 375°F and the time dial to 10 minutes. Press the Start/Cancel button to start the preheating.
3. Once preheating is complete the oven will beep, and you can then add the tray into the toaster oven. Press the Start/Cancel button again to begin cooking. Roast until the halibut is fully cooked and vegetables are tender.
4. Flake halibut into bite-size pieces. Layer halibut, roasted vegetables and kimchi in lettuce leaves. Drizzle with hoisin and serve.

Whole Wheat Strawberry Thyme Galette



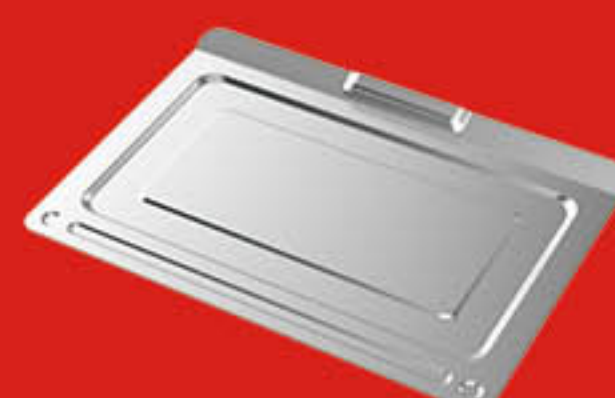
• Whole Wheat Strawberry Thyme Galette



Wire rack



Baking & roasting tray

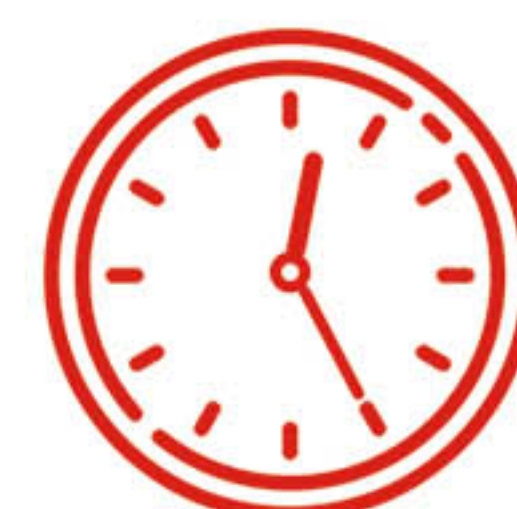


Crumb tray



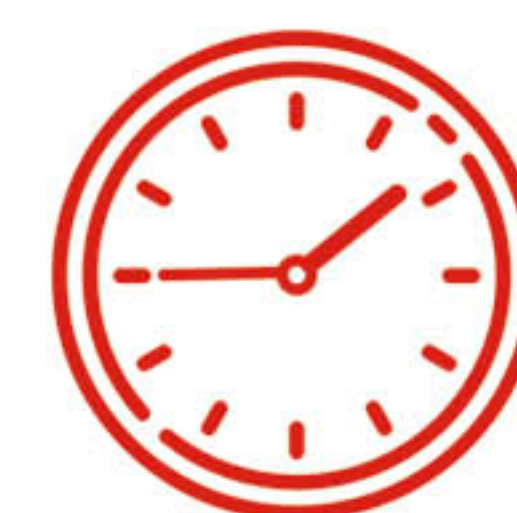
Prep time:

1 hour 20 minutes



Cook time:

25 minutes



Ready in:

1 hour 45 minutes

Whole Wheat Strawberry Thyme Galette

INGREDIENTS:

For crust:

- 1 cup whole wheat flour
- 1 cup all-purpose flour, plus more for dusting
- 1 tablespoon sugar
- 3/4 cup (1 1/2 sticks) unsalted butter, cut into 1/2-inch pieces
- 1/2 cup ice water

For filling:

- 1 pound strawberries, hulled, sliced
- 1/4 cup sugar
- 1 tablespoon plus 1 teaspoon cornstarch
- 1/2 lemon, juiced
- 2 teaspoons chopped fresh thyme
- 1 large egg, lightly beaten
- 1 tablespoon raw sugar
- 1 pint vanilla ice cream, for serving

PREPARATION:

1. For crust: Line Baking & Roasting Tray with parchment paper. Whisk flours, sugar and salt together in a large bowl. Cut butter into flour mixture using tines of fork, until butter resembles pea-size shapes. Stir in water until dough comes together. Form dough into a disk. Wrap in plastic wrap and refrigerate for at least 1 hour.
2. For filling: Press the function button to select the "Bake" setting. Turn the temperature dial to 375°F and the time dial to 25 minutes. Press the "Start/Cancel" button to begin preheating. Stir strawberries, sugar, cornstarch, lemon juice and thyme together in a medium bowl until combined.
3. Roll out dough on a lightly floured surface into a 12-inch round. Transfer the round to the prepared Baking & Roasting Tray. Mound filling in center of dough, leaving a 2-inch border. Fold edges over, overlapping filling slightly. Brush edges lightly with egg and sprinkle with raw sugar.
4. Once preheating is complete, place the Baking & Roasting Tray into the oven and press the "Start/Cancel" button to begin cooking. Bake until crust is golden-brown and filling is bubbling. Slice and serve with ice cream.



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Thoughtful Engineering

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