

GUARANTEE GUARANTEE GUARANTEE
3
YEARS
90 DAYS
MONEY BACK


STEW AND
YOGHURT



Karaca Air Cook makes it all

Stew, soup, yoghurt?
Do more with your
all-in-one air fryer



Less
fat



Odourless &
smoke free



Safety Cook
Tech

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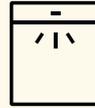
 **karaca**[®]

Features that help to make healthy, delicious meals.



Circulation Air Tech

Hot air circulation evenly distributes heat in the fryer's basket, ensuring that food is evenly cooked throughout.



Easy Wash Technology

The Karaca Air Cook features Easy Wash Technology, and comes with a completely detachable and removable basket that can be safely cleaned in your dishwasher.



Less Fat Technology

The Karaca Air Cook XL's Less Fat Technology means that you can enjoy preparing delicious and healthy meals using only a tablespoon of oil.



4-Litre Capacity

The Karaca Air Cook XL won't take up much space on your worktop and has a 4-litre XL basket.



AIR FRY

With the Karaca Air Cook, you only need a spoonful of oil, to be able to prepare dozens of fried dishes. From crispy potatoes to healthy fried chicken, the Air Cook ensures that they are juicy on the inside and crunchy on the outside.



XL 2in1
air fryer

Roast XL
air fryer

Manual
air fryer



Cooking Duration

15 mins



Cooking Temperature

200°C

POTATO WEDGES

- 750g potatoes
- 1 tsp oil
- 1/2 tsp salt
- A pinch of chilli
- A pinch of garlic powder

RECIPE

- Wash the potatoes thoroughly and cut them into wedges.
- Place the potatoes in a bowl of cold water for 15 minutes, to make crispier wedges.
- Take the potatoes out of the water, dry them well and mix them in a deep bowl with olive oil, salt and pepper.
- Pre-cook the potatoes for 2 minutes and place them in the Air Cook basket. Cook at 170°C for 15 minutes using the Air Fry mode.
- Stir the potatoes occasionally while cooking.
- After 15 minutes, remove the basket and stir in the chilli and garlic powder.
- Set the temperature to 180°C, the cooking time to 7 minutes and continue cooking.
- Stir a few more times until cooked.
- Your crispy potato wedges are ready to serve.

*You can prepare this recipe using the Air Cook manual mode by adjusting the cooking temperature and cooking time indicated in the recipe



CHICKEN WINGS

- | | | |
|-----------------------------|----------------------------|------------------------|
| • 1/2 tbsp garlic powder | • 1 glass plain yoghurt | • 2 tsp mustard powder |
| • 1 tbsp onion powder | • 2 large eggs | • 2 tsp ground ginger |
| • 2 tsp salt | • 1/2 cup flour | • 1 tsp dried thyme |
| • 2 tsp celery powder | • 1/2 cup corn starch | • 1 tsp dried basil |
| • 2 tsp ground black pepper | • 3 tbsp red chilli powder | |
| • 10 chicken wings | | |

RECIPE

- Whisk the eggs and plain yoghurt in a large bowl until thoroughly mixed.
- Mix the flour, corn flour, chilli powder, garlic powder, onion powder, celery powder, black oregano and basil in another bowl.
- Switch on and preheat the Air Cook using the Heating mode, set the cooking temperature to 190°C and the cooking time to 3 minutes.
- Dip the chicken wings in the yoghurt mixture. The longer the chicken stays in the yoghurt mixture, the better.
- Optionally, leave the wings to marinate in the refrigerator the night before.
- After dipping the chicken pieces in the yoghurt mixture, drain off the excess and rub them into the flour and spice mixture. Shake off the excess flour.
- Once preheating is complete, grease the baking tray with a brush.
- Select the Air Fry mode, set the cooking temperature to 190 C and the cooking time to 30 minutes. Start cooking.
- Halfway through the cooking time, turn the chicken over, brush with oil on all sides and continue cooking.
- Continue cooking until the chicken is crispy on the outside and juicy on the inside.

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 Cooking Duration
15 mins

 Cooking Temperature
190°C

FALAFEL

- 400g dried chickpeas
- 5 cloves garlic
- 1 small onion
- 1 cup chopped parsley
- 1/2 cup chopped coriander
- 2 tsp ground coriander
- 2 tsp cumin
- 1 tsp sea salt
- 1 tsp black papper
- 1 tsp baking powder
- 1 tbsp olive oil
- **For serving:** Tahini sauce, salad greens, tomatoes, pickled and pita bread

RECIPE

- Soak the chickpeas in a deep bowl for 18-24 hours. The water should cover twice the height of the chickpeas.
- Drain and dry the chickpeas thoroughly. Place the chickpeas in a large food processor with the other ingredients. Mix everything together for about 20 seconds, scrape down the sides of the food processor and mix again. Do this several times until the mixture is well blended.
- Refrigerate the falafel mix for 45 to 60 minutes.
- Use an ice-cream scoop to portion the falafel mixture and roll it into balls by hand.
- Use a brush to grease the falafel balls.
- Switch on the Air Cook, select the Air Fry mode for 15 minutes at 190 °C.
- Remove the cooking basket after 3 minutes, brush with oil and place the falafel balls in the basket.
- Remove the basket after 10 minutes and stir. **Note:** The falafel balls should be crispy and slightly brown on the outside.
- Serve with tahini sauce, salad greens, tomatoes, pickles and pita bread.

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Manuel
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air fryer



Cooking Duration
5 mins



Cooking Temperature
190°C

FRIED BROCCOLI

- 1 large whole broccoli
- 2 tsp olive oil
- 1 clove garlic
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1/2 tsp lemon peel
- **Optional:** 1/4 cup grated parmesan

RECIPE

- Cut the broccoli into florets.
- Set the Air Cook to the Heating mode, the cooking temperature to 190°C and the cooking time to 3 minutes and start heating the cooking basket.
- While preheating, mix the olive oil, garlic, salt and pepper in a large bowl.
- Add in 2 tbsp of parmesan cheese and the broccoli. Stir until well coated.
- Once preheating is complete, press the Air Fry button and set the cooking temperature to 190°C and the cooking time to 5 minutes.
- Place the broccoli mixture in the cooking basket and cook for 5 minutes.
- Place the broccoli mixture in the cooking basket and cook for 5 minutes.
- Halfway through the cooking time, remove the cooking basket and shake it well. This ensures that the broccoli is flipped over and browned evenly.
- For extra crispy edges, increase the heat to 200°C at the end of the cooking time, shake the basket well and roast the broccoli in Air Cook for an extra minute.
- Serve the broccoli with freshly grated lemon zest and extra parmesan cheese.

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Cooking Duration
20 mins



Cooking Temperature
200°C



AUBERGINE WITH PARMESAN

- 1 medium sized aubergine
- 2 cups panko breadcrumbs
- 1/4 cup grated parmesan
- 1 tbsp garlic powder
- 1/4 tsp ground black pepper
- 1 tbsp garlic powder
- 1/4 tsp ground black pepper
- 1 tbsp garlic powder
- 1/4 tsp ground black pepper
- 1 glass tomato sauce
- 1 cup grated mozzarella
- 3 tbsp olive oil
- **For serving:** 1 tbsp finely chopped basil

RECIPE

- Slice the aubergines into 1.5 cm thick slices.
- Place them on a small baking tray and dry them well with a paper towel.
- Mix the panko breadcrumbs, parmesan cheese, garlic powder, salt and pepper in a medium-sized mixing bowl.
- Break the eggs into another medium-sized bowl, add salt and pepper. Whisk well.
- Meanwhile, select the Air Fry mode of the Air Cook and adjust the cooking temperature. Set the temperature to 200°C and the cooking time to 15 minutes.
- While preheating for 5 minutes, coat the aubergines first in the egg and then in the panko mixture.
- Rub the aubergines well with the dry breadcrumbs to ensure that they are completely covered.
- After 5 minutes of preheating, remove the baking tray, line with the aubergines and start cooking.
- After a few minutes, when the aubergine coating starts to harden, brush with oil.
- Cook the aubergines for 5 minutes, flip them and cook for another 8 minutes. You can brush the aubergines with oil after flipping, for extra crispness.
- When they are golden and crispy, brush them with a little tomato sauce.
- Add grated mozzarella and cook for another 2-3 minutes.

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MOZZARELLA STICKS

- 1 large egg
- 1 cup panko breadcrumbs
- 1 tsp Italian herbs
- 320g mozzarella cheese (cut into 8 equal 'sticks')
- 1/2 tsp salt

RECIPE

- Whisk the egg lightly in a wide, shallow bowl.
- Combine the Italian herbs, salt, and breadcrumbs in a separate large, shallow bowl.
- Dip one mozzarella stick into the whisked egg.
- Dip the mozzarella stick into the panko bowl and coat with dry breadcrumbs.
- Place the breaded mozzarella sticks on a tray and freeze for 1 hour.
- Remove the mozzarella sticks from the freezer and repeat the same process.. Freeze again for half an hour, maximum 1 hour.
- Set the Air Cook to the Air Fry mode and the cooking temperature to 200°C.
- Grease the cooking basket with a brush and place the mozzarella sticks into the basket.
- Set the cooking time to 8 minutes and start the Air Cook.
- Halfway through cooking, remove the baking tray. Flip the mozzarella sticks and brush with oil.
- Place the basket in its original position and continue cooking.
- Cook the mozzarella sticks for another 3-4 minutes until the coating is golden and crispy.

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Cooking Duration

8 mins



Cooking Temperature

170°C

OMELETTE

- 2 eggs, kept at room temperature
- 1/4 cup milk
- 1/4 cup grated cheddar
- 1 tbsp of butter
- A pinch of salt and pepper

RECIPE

- Combine the eggs, milk, half the cheese, salt and pepper in a small bowl.
- Whisk until the egg mixture is nice and fluffy.
- Place the casserole dish in the basket of the Air Cook.
- Select the Air Fry mode, set the cooking temperature to 170 °C and the cooking time to 8 minutes.
- After one minute, remove the basket, put the butter in the casserole dish and allow it to melt.
- Pour the egg mixture over the melted butter and put the basket back. It will continue to cook.
- Pour the remaining cheese over the omelette after cooking for 4 more minutes and continue cooking until the end of the cooking time.
- Depending on your preference for the consistency of the egg, you can increase or decrease the cooking time.

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Cooking Duration

10 mins



Cooking Temperature

180°C

BEEF TACOS

- 200g beef mince
- 5 small sized soft tortillas
- 3/4 cup grated cheddar and sliced American cheese
- 1/2 tsp salt
- 1/2 tsp thyme
- 1/2 tsp garlic powder
- 1 tsp red chilli powder
- 1/4 tsp cumin
- 1/4 tsp black pepper
- 1 tbsp oil

RECIPE

- Season the mince and stir thoroughly.
- Spread the mixture in a strip, reaching the edges of the tortilla wrap.
- Add the cheese, then roll the tortilla tightly and hold with a toothpick to prevent it from opening.
- Brush the tacos evenly and lightly with oil.
- Place the tortilla rolls in the basket of the Air Cook, toothpick side down.
- Select the Air Fry mode, set the cooking temperature to 180 °C and the cooking time to 10 minutes.
- Cook the tacos for 8-10 minutes until they turn golden and crispy, turning over occasionally.

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Cooking Duration
10 mins



Cooking Temperature
180°C

GRANOLA BOWL

- 1/2 glass almonds
- 1 glass oatmeal
- 1 tbsp pumpkin seeds
- 1 tbsp sunflower seeds
- 1 tsp cinnamon
- A pinch of salt
- 3 tbsp honey
- 2 tbsp melted coconut oil
- 1 tsp vanilla extract

RECIPE

- Put all the ingredients in a bowl and mix well.
- Pour the granola mixture into the casserole dish.
- Select the Air Fry mode, set the cooking temperature to 180 °C, the cooking time to 10 minutes and start frying the granola mixture.
- Stir the mixture every few minutes.
- The granola is ready when the mixture is golden brown.

Note: Serve with yoghurt and dried fruit made in the Air Cook.

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WARM BUTTERED CORN ON THE COB

- 2 small fresh corn on the cobs
- Salt
- Black Pepper
- 1 tbsp olive oil
- 2 tbsp butter

RECIPE

- Cut the end of the corn on the cobs so that they fit into the Air Cook bowl.
- Brush the corn with olive oil.
- Sprinkle salt and pepper over the corn.
- Place the corn in the cooking basket.
- Select the Air Fry mode of the Air Cook, set the cooking temperature to 190 °C, the cooking time to 15 minutes and start cooking.
- Turn the corn over halfway through. The cooking time may vary depending on the freshness of the corn.
- Spread the butter over the corn while hot and serve.

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Cooking Duration

35 mins



Cooking Temperature

180°C

MACARONI CHEESE

- 200g macaroni
- 250ml milk
- 1 tbsp butter
- 100g feta cheese
- 150g mozzarella or cheddar cheese
- 1 garlic clove
- 1/2 tsp salt
- 1/2 tsp black pepper
- 5 parsley sprigs
- 3 basil leaves

RECIPE

- Soak the macaroni in a deep bowl of boiling water for 20 minutes.
- Add 1 tbsp of butter and grated garlic to the Air Cook casserole dish and place in the cooking basket.
- Select the heating mode and heat for 5 minutes.
- Drain the pasta with boiling water.
- Grate the feta cheese.
- Chop the parsley and basil, add and combine everything.
- Pour the pasta mixture into the pot, press it down with a spoon and add milk. The milk should not cover the pasta.
- Cover the pot tightly with aluminium foil and place it in the cooking basket of the Air Cook.
- Switch on the Air Cook and select the Oven/Grill mode, set the cooking temperature to 180 °C and the cooking time to 15 minutes.
- After 15 minutes, remove the aluminium foil and continue cooking until it turns golden brown.

*The Air Cook 2 in 1 includes a casserole dish.

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FRIED ICE CREAM

- 500g vanilla ice cream
- 3 cups cornflakes
- 1/2 tsp cinnamon
- Optional chocolate syrup to top
- Optional whipped cream to top
- Optional candied cherries to top

RECIPE

- Put the cornflakes in a zipped refrigerator bag and crush the cornflakes with a rolling pin. Use a food processor if you wish but do it in pulse mode so you don't turn the cornflakes into powder.
- Place the crushed cornflakes on a large plate and stir in the cinnamon.
- Using an ice cream scoop, take large chunks of ice cream and shape them into balls with your hands.
- Roll one ice cream ball at a time in the crushed cornflakes, pressing the cereal firmly into the ice cream and moulding each ice cream ball into even neater rounds.
- Roll the ice cream in the cornflakes as necessary until they are completely covered.
- Freeze the ice cream balls for at least 3-4 hours, preferably for a day.
- Switch on the Air Cook, select the Air Fry mode, set the cooking temperature to 200°C and the cooking time to 7 minutes. At the 5-minute mark, remove the ice cream from the freezer and place it in the casserole dish.
- Cook at 200 °C for 2 minutes and serve with your choice of sauces, whipped cream and candied cherries to top.

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 Cooking Duration
9 mins

 Cooking Temperature
200°C

SIRLOIN STEAK WITH BLUE CHEESE SAUCE

- 2 slices beef sirloin steaks
- 1/2 garlic clove
- 3 sprigs fresh thyme leaves removed from the stem
- 1 tbsp butter at room temperature
- 1/2 tsp ground or sea salt
- 1 tbsp olive oil
- 30g blue cheese
- 1/2 tsp coarsely ground black pepper
- **For serving:** add roasted vegetable or French fries.
- 1 tbsp finely chopped parsley

RECIPE

- Sprinkle salt on both sides of the steaks
- Mix the olive oil, fresh thyme leaves and black pepper in a bowl, rub this mixture on the steaks and leave for at least 15 minutes until they reach room temperature.
- Meanwhile, mash the blue cheese with the butter and stir thoroughly. Add the finely chopped parsley and finely crushed garlic and place it in the fridge.
- Switch on the Air Cook and select the Oven/Grill mode, set the cooking temperature to 200°C and the cooking time to 12 minutes.
- Place the marinated steaks into the basket after 2 minutes and start cooking.
- Flip the steaks after 5 minutes and continue cooking for another 4-5 minutes. The meat should be cooked to medium-rare depending on its size. If you want the steak well done or rare, adjust the cooking time accordingly.
- Take the blue cheese butter out of the fridge a minute before the end of the cooking time, cut it in half and place one half each on top of the steaks
- When the cooking is done, set the meat aside to rest for 1-2 minutes and cover with aluminium foil.
- Heat up baked vegetables or roast potatoes that you have already prepared in the Air Cook with the Heating mode and serve them on the side.

*You can prepare this recipe using the Air Cook manual mode by adjusting the cooking temperature and cooking time indicated in the recipe.



LEMON SALMON

- 2 pieces 150g salmon fillets
- 250g asparagus
- Salt
- Coarsely ground black pepper
- 2 tbsp fresh lemon juice
- 2 tbsp olive oil
- 2 cloves garlic
- 3 leaves basil
- 1 sprig rosemary
- 4 lemon slices

RECIPE

- Whisk together the olive oil, lemon juice, garlic, salt, pepper, basil and rosemary.
- Reserve half the sauce for the dish and use the other half to brush the salmon and asparagus.
- Brush the pot with oil and place the salmon in it, skin side down.
- Place the lemon slices on them and brush them with the sauce.
- Switch on the Air Cook. Select the Oven/Grill mode, set the cooking temperature to 200°C and the cooking time to 13 minutes.
- Add the asparagus after 4 minutes and cook for another 9 minutes.
- Turn the asparagus a few times.
- Serve the salmon with the asparagus and lemon sauce with garlic, fresh herbs and olive oil.

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Cooking Duration

15 mins



Cooking Temperature

180°C

FRITTATA

- 4 medium-sized eggs
- 1/2 courgette
- 2 tbsp milk
- 1 sprig of spring onion
- 1 handful frozen spinach
- 1 tbsp butter
- 1 small red pepper
- 2 dried tomatoes
- 1/2 tsp salt

RECIPE

- Dice all of the vegetables into small cubes.
- Break the eggs into the bowl and whisk them well with milk. Season with salt and pepper.
- Place the casserole dish in the cooking basket of the Air Cook.
- Switch on the Air Cook, select the Oven/Grill mode, set the cooking temperature to 180°C and the cooking time to 15 minutes.
- When the casserole dish is hot, add the butter and allow it to melt.
- Once melted, add all the vegetables and sauté for 5 minutes, stirring occasionally.
- Pour the whisked egg into the pot and mix it with the vegetables. After 15 minutes, or when the eggs turn golden, the dish is ready to serve.

*The Air Cook 2 in 1 includes a casserole dish.

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CHOCOLATE CHIP COOKIES

- 115g butter, melted
- 75g brown sugar
- 40g white sugar
- 1 egg
- 1 tsp vanilla extract
- 180g flour
- 1 tsp baking soda
- 1/4 tsp salt
- 130g chocolate chips

RECIPE

- Mix the melted butter with the brown and white sugar.
- Add the egg and vanilla and whisk for another 30 seconds. Combine with the rest of the ingredients.
- Refrigerate the dough for at least 30 minutes.
- Form balls from 1.5 tbsps of dough and shape all the dough into even balls.
- Place 4 balls in the Air Cook basket, leaving gaps in between.
- Switch on the Air Cook in the Oven/Grill mode, set the cooking temperature to 160°C and the cooking time to 7 minutes.
- After 5 minutes, check that the Air Cook is ready.
- Bake until the cookies turn golden.
- Switch off the Air Cook and allow the cookies to rest for 2-3 minutes before taking them out.

*You can prepare this recipe using the Air Cook manual mode by adjusting the cooking temperature and cooking time indicated in the recipe





O V E N / G R I L L

The Karaca Air Cook's Oven/Grill mode is perfect for grilling, adding an authentic barbecue flavour to meat and fish. You can also use this mode to make doughnuts, brownies, sausage rolls and other pastries.



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Roast XL
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Cooking Duration

50 mins



Cooking Temperature

200°C

ROAST WHOLE CHICKEN

- 2 free-range chicken
- 1/2 cup olive oil
- 1 tsp salt
- 1/2 tsp ground black pepper
- 1 tbsp chili powder
- 1 tsp dried thyme
- 1 tsp chopped fresh rosemary
- 1 garlic clove, crushed
- 1/2 lemon
- 200ml boiling water

RECIPE

- Rub the whole chicken thoroughly with lemon then salt and pepper.
- Leave it to rest for 15-30 minutes.
- Mix the olive oil and chilli powder and rub over the chicken before cooking.
- Bend the wings of the chicken downwards, pressing the thighs down as much as possible then tie them together tightly using kitchen string.
- Cover the tips of the thighs and the wings with aluminium foil.
- Place the chicken upside down on the Air Cook cooking tray and press down with your hand to make it fit.
- Pour 1/2 cup of boiling water into the bottom of the cooking basket.
- Switch on the Air Cook, select the Oven/Grill mode, set the cooking temperature to 180 °C and the cooking time to 50 minutes.
- Remove the cooking basket from time to time and baste the chicken with oil.
- Turn the chicken after 30 minutes and continue cooking.
- Check the water in the bottom of the basket, adding more if necessary.
- Ensure that the tips of the wings and thighs are still covered with the aluminium foil.
- Add half of the thyme and rosemary along with the garlic to the oil and rub over the chicken in the last 10 minutes. Repeat this step several times.
- At the end of the cooking time, check to see if the thighs are easily separated. If necessary, continue cooking for another 5-10 minutes.
- Sprinkle the remaining thyme and rosemary over the chicken, allowing it rest for 10 minutes and serve.



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Cooking Duration

35 mins



Cooking Temperature

200°C

PILAF RICE

- 200g rice
- 250ml water
- Knob of butter
- 1 tsp salt
- 1 tbsp cooking oil

RECIPE

- Put the rice in a colander, wash thoroughly under running water and then soak in a bowl with hot water for 20 minutes.
- Drain the rice and place it into the Air Cook casserole dish. Add one tbsp of oil, salt, butter and mix.
- Place the casserole dish in the Air Cook cooking basket, select the Oven/Grill mode and set it to 200 °C for 30 minutes.
- At the end of the cooking time, remove the pan, mix the peppers gently, cover the casserole dish again with aluminium foil, close the lid and place the dish back into the cooking basket.
- Select the Oven/Grill mode, set the cooking temperature to 200 °C and the cooking time to 5 minutes.
- Remove the lid at the end of the cooking time, stir the rice gently, cover it with a tea towel and leave it to rest for 5-10 minutes.

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 Cooking Duration
55 mins

 Cooking Temperature
210°C

LENTIL STEW

- 200 grams of lentils
- 100 grams of coconut milk
- 2 cups of hot water
- 1 large carrot
- 2 tables spoon of vegetables oil
- aluminum foil
- 1 medium garlic
- 1 table spoon of garam masala
- greaseproof paper
- 1 clove garlic
- 1 coffee spoon of turmeric
- 1 dried chill pepper
- salt and pepper

RECIPE

- Soak the lentils in a bowl with plenty of boiling water. Meanwhile, cut the onions into small cubes, the carrots are peeled and cut into slices.
- Choose the Stew mode and set the cooking temperature to 210 °C and the cooking time to 55 minutes.
- Put the vegetables and a tablespoon of oil into the Air Cook casserole and stir well. Place the casserole in the cooking chamber and start the cooking cycle. Cook the vegetables stirring occasionally for 8-10 minutes.
- Add garam masala, turmeric, salt and pepper to the pot and stir.
- Drain the lentils and add them to the pot and top with dried peppers. Add hot water (about 2 cups) into the pot until it covers the lentils and mix well.
- After covering the pot with greaseproof paper and aluminum foil, continue cooking at the Stew mode for 40 minutes.
- After our lentil dish is cooked, uncover it, add coconut milk, mix and cook for another 5 minutes.

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Cooking Duration

30 mins



Cooking Temperature

190°C

BANGERS & MASH

- 2 big potatoes, peeled and roughly diced
- 375ml boiling water
- 100ml milk
- 50g butter
- 1 teaspoon of salt
- 1/4 teaspoon of black paper
- 10 bangers
- 1 small onion, thinly sliced
- 2 tablespoons of oil
- 200 ml readymade gravy
- 50 ml boiling water
- Aluminum foil

RECIPE

Gravy sauce with onions:

- Place the onions into the Air Cook casserole dish and add oil. Stir the onions then place the bowl in the cooking chamber.
- Select Air Fry mode, set the cooking temperature to 180° C and the cooking time to 13 and start the program.
- Cook the onions for 5 minutes stirring occasionally. After 5 minutes add the ready made gravy and the water and stir. Continue cooking the sauce stirring occasionally.

Mash:

- Put the potatoes in the Air Cook casserole dish, add water and salt. Cover the bowl with aluminum foil and place in the cooking chamber.

- Select the Oven/ Grill mode, set the cooking temperature to 190° C and the cooking time to 30 minutes. Drain the potatoes when they are cooked and put them back to the Air Cook casserole.
- Add the milk and black paper. Mash the potatoes then put the casserole dish back to the cooking chamber and choose Reheat program, set the cooking temperature to 170° C and the cooking time to 5 minutes.

Sausages:

- Prick each sausage a few times with a sharp knife. Place the sausages on the baking tray.
- Choose the Air Fry mode and set the cooking temperature to 180° C for 12 minutes. Turn the sausages over halfway through.
- To serve, You can place the sausages on the mash then pour the sauce over.

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Cooking Duration

25 mins



Cooking Temperature

200°C

JERK CHICKEN

- 4 pieces bone-in chicken thigh
- 2 tablespoons of salt
- 15 grams of red hot peppers
- 25 grams green chili peppers
- 5 grams of garlic
- 7 grams of ginger
- 2 grams of fresh thyme
- 1/2 small onion
- 20 grams of spring onions
- 1 lime juice
- 30 grams of brown sugar
- 1 tablespoon of soy sauce
- 1 teaspoon new spring
- ½ teaspoon of nutmeg powder
- 1 clove Black Pepper and Salt

RECIPE

- Chop all the vegetables randomly and blend them in a blender until they are pureed, add lime juice, soy sauce, sugar and spices and mix well.
- Make holes in the chickens with a knife. Mix the marinade and chicken well in a bowl and let it rest at room temperature for 2 hours.
- Place the chickens skin side up in the Air Cook bowl. Select the in Air Fry mode, set the cooking time to 25 minutes and the cooking temperature to 200 °C.
- Cook the chicken thighs for 15 minutes until the skins are golden brown.
- Turn the chicken pieces and continue to cook for 10 minutes.

*You can prepare this recipe using the Air Cook manual mode by adjusting the cooking temperature and cooking time indicated in the recipe



Manuel
air fryer

Roast XL
air fryer

XL 2in1
air fryer



Cooking Duration

25 mins



Cooking Temperature

210°C

TIKKA MASALA

- 300 grams of chicken breast
- 1 tablespoon of strained yogurt
- 1 teaspoon tomato paste
- 1 tablespoon of oil
- 200 grams ready made tikka
- 50 g of coconut milk
- 1 teaspoon of curry
- 1 teaspoon of cumin
- Salt and Pepper

RECIPE

- Cut the chicken into cubes. Add chicken breast, strained yogurt, tomato paste, oil and spices into a bowl and mix well.
- Keep the chickens in the refrigerator for to marinate for an hour.
- Switch on the Air Cook and select the Stew mode and set the cooking temperature 210 °C and the cooking time to 25 minutes. Start the cooking program, after 5 minutes place the marinated chicken in the Air Cook casserole and cook for 15 minutes, stirring occasionally.
- When the chickens are browned, add the tikka masala sauce and coconut milk and continue cooking in home cooking mode for 5 more minutes.

*The Air Cook 2 in 1 includes a casserole dish.

*You can prepare this recipe using the Air Cook manual mode by adjusting the cooking temperature and cooking time indicated in the recipe

XL 2in1
air fryer

Roast XL
air fryer

Manuel
air fryer



Cooking Duration
30 mins



Cooking Temperature
190°C

VEGETABLE BIRYANI

- 200 grams basmati rice
- 100 grams of frozen vegetable mix
- 1 medium onion
- 1 teaspoon of garam masala
- 1 teaspoon turmeric
- 1 tablespoon of oil
- Salt
- 250ml boiling water

RECIPE

- Soak basmati rice in a bowl with plenty of boiling water.
- Cut the onions julienne and cook in the Air Cooker casserole with oil in Oven mode for 5 minutes at 190 °C.
- Drain the basmati rice and add it to the pot and add the spices and vegetables on it, then add 250 ml of boiling water and mix. Bake in oven mode for 25 minutes after covering it with greaseproof paper and aluminum foil.
- After cooking, open it and cover the casserole with a paper napkin and leave it to rest for 5 minutes.

*The Air Cook 2 in 1 includes a casserole dish.

*You can prepare this recipe using the Air Cook manual mode by adjusting the cooking temperature and cooking time indicated in the recipe



YORKSHIRE PUDDING

- 1 egg
- 50 ml of milk
- 50 grams of flour
- 1 pinch of salt
- 75 grams of oil
- 5 metal pudding moulds

RECIPE

- Divide the oil evenly into the metal pudding moulds and place them in the Air Cook cooking chamber.
- Select the Air Fry mode and set for 10 minutes and 200 °C warm the oil thoroughly. Meanwhile, whisk the milk and egg well, then add the flour and salt and mix. If the dough is lumpy, strain it into a bowl.
- When the cooking cycle has ended pour the liquid mixture into the hot muffin molds.
- Set the cooking temperature to 200 °C and the cooking time to 12 minutes and start the program.
- Yorkshire puddings are ready when they are well puffed and golden brown on top.

*You can prepare this recipe using the Air Cook manual mode by adjusting the cooking temperature and cooking time indicated in the recipe

XL 2in1
air fryer

Roast XL
air fryer

Manuel
air fryer



Cooking Duration

25 mins



Cooking Temperature

180°C

APPLE CRUMBLE

- 2 small red apples, peeled, cored and diced
- 30g granulates sugar
- 1/4 teaspoon of ground cinnamon
- 1/4 teaspoon of ground ginger
- 1 tablespoon of lemon juice
- 50g flour
- 40g butter
- 30g granulated sugar
- 2 * 10cm baking dish

RECIPE

- Mix the apples with sugar, cinnamon, ginger and lemon juice in a bowl and wait for 30 minutes. In the meantime Rub the butter into the flour to make a light breadcrumb texture.
- Do not overwork it or the crumble will become heavy. Add in the sugar until combined.
- Divide the apple mixture into 2 baking dish. Spread the flour mixture over the apples until completely covered.
- Switch on and the Air Cook, select the Oven/ Grill mode for 25 minutes at 180 °C and start the program.
- After 5 minutes place the baking dishes into the cooking chamber and continue the program.
- After 20 minutes, when they get golden color take the baking dishes of of the cooking chamber and after they have cooled down a little bit, they are ready to serve.

*You can prepare this recipe using the Air Cook manual mode by adjusting the cooking temperature and cooking time indicated in the recipe







DRIED FRUITS AND VEGETABLES

The Karaca Air Cook's Vegetable/Fruit Dryer mode allows you to dry and store seasonal vegetables in a healthy way and for a long time.

You can prepare your own spices from fresh mint to thyme.





Manuel
air fryer

Roast XL
air fryer

XL 2in1
air fryer



Cooking Duration
6 hours



Cooking Temperature
60°C

DRIED APPLE SLICES

- 1 large apple
-

RECIPE

- Thoroughly wash then peel the apple.
- Cut into thin slices.
- Place the slices in the Air Cook XL basket.
- Select the Vegetable/Fruit Drying mode.
- Switch on the machine, set the duration to 6 hours and the temperature to 60°C, to dry the fruits.



H O M E M A D E Y O G H U R T

Make perfect, delicious homemade yoghurt with the Karaca Air Cook in just eight hours. Simply use the yoghurt preparation feature and follow our easy recipe.



Manuel
air fryer

Roast XL
air fryer

XL 2in1
air fryer



Cooking Duration

8 hours



Cooking Temperature

45°C

YOGHURT

- 1 litre of fresh milk
 - 1 packet instant yoghurt starter or half cup greek yoghurt
-

RECIPE

- Heat the milk until it starts to boil, stirring occasionally.
- Boil for 2-3 minutes then switch off the heat.
- Pour the milk into the Air Cook casserole dish and stir occasionally.
- When the temperature drops below 40°C, add the yoghurt starter, and stir thoroughly. If you do not have a thermometer, you can check the temperature of the milk with your finger. Be careful with this step.
- When the milk is warm but does not burn your finger, you can add the yoghurt starter culture.
- Switch on the Air Cook and select Yoghurt Preparation mode. Set to 45°C for 8 hours.
- Place the casserole dish with water inside the basket and leave it to ferment.
- Keep the fermented yoghurt in the refrigerator for at least a few hours before consuming.



HEATING

Reheat your meals by selecting
the Karaca Air Cook's Heating option.
Enjoy your food as if it was freshly cooked.




karaca®

