

**HETCH**<sup>®</sup>  
The Redefinition of Quality

~ Recipes ~

## Digital Turbo Air Fryer

Model No. : DAF-1720-HC

COOKING HEALTHY  
& DELIGHTFULLY



GERMAN TECHNOLOGY

## Fillet Steak in Red Wine Sauce

### Ingredients

Fillet Steak	1 pc
Ingredients for red wine sauce	
Onion	1 pc
Butter	10 pcs
Olive Oil	1 pc
Flour	1/2 tbsp
Red Wine	150g
Beef Stock	300g

### Procedures

1. Place a cooking pan on a low fire, add olive oil and butter in it. Stir the onion until soft, and add flour to cook for half a minute.
2. Add red wine and beef stock into to cook until a thick texture is obtained.
3. Place the dual rack (high side) into the cooking pot and lay a piece of aluminum foil on it or lay baking pan on the rack.
4. Do the setting as the following : Mode - Steak
5. Remove the steak and spread red wine sauce on it.



**Steak**

### ACCESSORIES:



Dual rack



Baking pan

## Baked Shrimp in Salt

### Ingredients

Prawn	10 pcs
Coarse Salt	4 tbsp
Zedoary Powder	2 tsp

### Procedures

1. Clean the shrimps and remove the intestines. Wipe dry.
2. Place the dual rack (high side) into the cooking pot and lay a piece of aluminum foil on it.
3. Lay the shrimps on top and spread the coarse salt and zedoary powder onto the shrimps.
4. Do the setting as the following : Mode - Turbo



**Bake Shrimp**

### ACCESSORIES:



Dual rack



Baking pan

## French Fries

### Ingredients

Frozen Fries 1 pack  
Salt q.s.

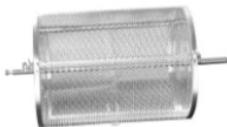
### Procedures

1. Pour a pack of fries into the baking cage.
2. Connect the baking cage to the inner pot through the connection pole.
3. Do the setting as the following : Mode - Chips
4. Pour out the fries after cooking, spread salt on fries before served.



**French Fries**

### ACCESSORIES:



Baking Cage

## Chocolate Chips Biscuits

### Ingredients

Soft Flour	175g
Butter	150g
Brown Sugar	120g
Almond Powder	60g
Baking Powder	1/2 tsp
Salt	1/2 tsp
Egg	1 pc
Vanilla Essence	1 tsp
Chocolate Chips	60g

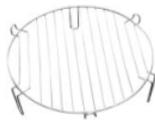
### Procedures

1. Well mix butter and brown sugar, add egg and vanilla essence into the mixture.
2. Sift cake flour, baking powder, salt and almond powder.
3. Add the powder into the butter mixture and stir until smooth. Add in chocolate chips.
4. Freeze the dough for 30 minutes.
5. Divide the dough into small pieces and press it to form shapes.
6. Place the dual rack (low side) into the cooking pot and lay a piece of aluminum foil on it. Place the biscuits on top.
7. Do the setting as the following : Mode - Cookie



### Chocolate Chips Biscuits

### ACCESSORIES:



Dual rack



Baking pan

## Ham Pizza with Cheese (Amount for 2 pieces of pizza)

### Ingredients

#### Ingredients for pasta

Soft Flour	110g
Strong Flour	50g
Salt	1/4
Water	100g
Milk Powder	10g
Sugar	10g
Yeast	10g
Butter	10g

#### Ingredients for stuffing

Ham	50g
Cheese	100g
Tomato	2 pcs
Butter	10g
Tomato Sauce	2 tbsp
Garlic	2 pcs
Sugar	1/2 tsp
Salt	q.s.
Pepper Powder	q.s.

### Procedures

1. Mix all the ingredients together and knead a dough is form. Leave it still in a warm place to raise to about double in size.
2. Divide the dough into 2 equal portions, and shape each of them into a thin pizza pasta.
3. Place the dual rack (low side) into the cooking pot. Brush a suitable amount of oil on your pan, and lay the pasta on it. Then, put the pan with the pasta on rack.
4. Apply the tomato sauce and lay a desirable amount of all ingredients on the pasta, and finally spread the cheese on top.
5. Do the setting as the following : Mode - Pizza



**Pizza**

### ACCESSORIES:



Dual rack



Baking pan

## Roast Chicken

### Ingredients

Chicken	1 whole
Light Soy Sauce	1/3 cup
Barbecue Paste	1 tlbs
Green Chinese Onion	1/2 pcs
Black Pepper Powder	q.s.
Rattan Chilli Oil	1 tbsp
Ginger	1 tsp
Garlic	1 tsp
Salt	q.s.

### Procedures

1. Clean the chicken, use all kinds of materials to make the marinade, put the chicken in the marinade, pickle for a day.
2. String the chicken on the chicken fork, fill the chicken belly with green chinese onion and seasoning, and tie it with toothpicks.
3. Do the setting as the following : Mode - Chicken



**Roast Chicken**

### ACCESSORIES:



Chicken fork



DAF-1720-HC