

The AIR FRYER

by

MegaChef



INSTRUCTION BOOKLET

Model No. MCAI-320

WARNING

Close supervision is necessary when the Airfryer is used near children.

DO NOT ALLOW CHILDREN TO OPERATE UNDER ANY CIRCUMSTANCE.

**CAUTION HOT COOKING BASKET
RISK OF SCALDING: USE TONGS OR LONG
UTENSIL TO REMOVE FRIED FOOD FROM THE
BASKET.**

**DO NOT LEAVE THE AIRFRYER
UNATTENDED WHILE OPERATING FOR AN
EXTENDED PERIOD OF TIME**

**Failure to comply may cause serious injury.
To avoid liquid splatter, make sure the
Airfryer is turned off before removing the
hot basket**

PRODUCT INTRODUCTION

Congratulations on the purchase of your new Air Fryer and Thank you for choosing MegaChef!

The Megachef Air Fryer uses revolutionary technology to allow for minimal oil use, Oil Free Frying, Roasting and Baking in a fraction of the time and with little or no oil.

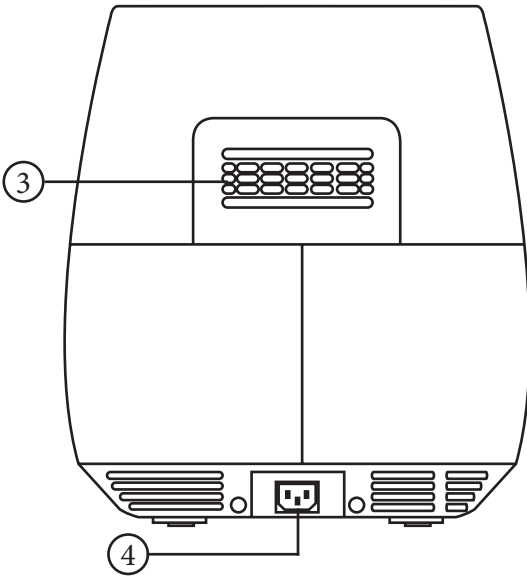
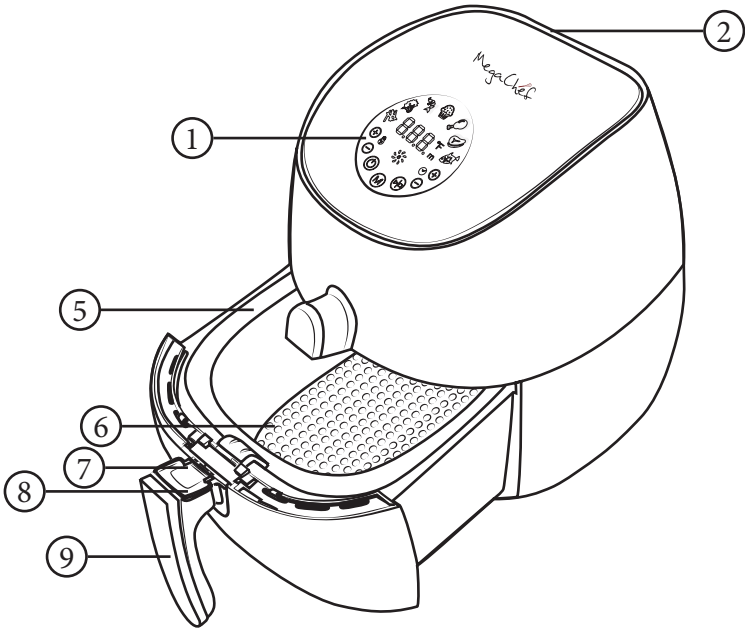
The Rapid Air (combination of hot air and high speed circulation) Technology is a considered a healthier alternative allowing you to cook a wide variety of meals right in your home. Your ingredients are cooked evenly, there is no risk of splashing hot oil during cooking, and your food can be prepared with out the use of oils or excess fats.

You can use the Megachef Air Fryer to cook meats, vegetables, pizzas, quiche, cake and so much more.

The sky is the limit with your new Megachef Air Fryer!

FOR HOUSEHOLD USE ONLY

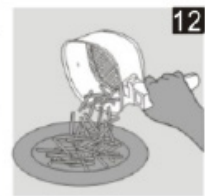
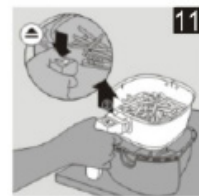
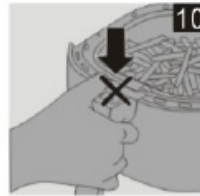
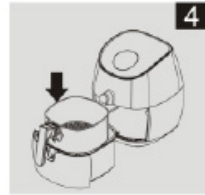
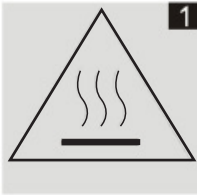
COMPONENTS



COMPONENTS CONT.

PRODUCT COMPONENTS

1. Operations Panel
2. Air Intel
3. Air Outlet
4. Power Outlet
5. Frying Pan
6. Frying Basket
7. Basket Release Button Cover
8. Basket Release Button
9. Frying Basket Handle



IMPORTANT

Read this user manual carefully before you use the appliance and save it for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

Warning

- Before connecting power to this product, please check if the voltage marked on the product matches the local power supply voltage.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- This appliance should not be used by children not older than 8 years old.
- Children should be supervised to ensure that they do not play with this appliance.
- Keep the appliance and its main power cord out of the reach of children not older than 8 years old when the appliance is switched on or is cooling down.
- Keep the power cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- The appliance must be plugged into a grounded outlet and make sure the plug is properly inserted.
- Never connect this appliance to an external timer or a separate remote control system.
- Do not place the appliance on or near fire hazard materials such as tablecloth or curtain.

- Do not place the appliance against a wall or against other appliances. Leave at least 12 inches of free space on the back and sides and 12 inches free space above the appliance. Do not place anything on top of the appliance.
- Do not use this product for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of the hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use. (Figure 1)
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before moving the pan from the appliance.

Caution

- Place the appliance on a horizontal flat, even and stable surface.
- This appliance is intended for normal household use only. It can not be used for shops, offices, farms or in other working environment. Neither for customers' use in the hotels, motels, or places that provide bed and breakfast or other accommodations.
- If the appliance is used improperly or for professional or semi professional purpose or if it is not used according to the instructions in the user manual, the warranty is invalid and Megachef refuses any liability for damage caused.
- Do not repair the product yourself, otherwise the product warranty certificate will be invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden yellow instead of black or brown. Remove burnt food. Do not fry fresh potatoes at a temperature above 360°F (to minimize the production of acrylamide).

Automatic Switch-off

This product has an automatic shutdown function. If no buttons are pressed within 5 minutes, the product will automatically shut down. To manually turn off the product, press the power on / off button.

BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Open the drawer by pulling the handle. (Figure 2)
4. Open basket release button cover 7, press release button 8, lift up the handle, and take out the basket. (Figure 3)
5. Thoroughly clean the frying basket and frying pan with hot water, detergent and a non-abrasive sponge.

Note: *You can also clean these parts in the dishwasher.*

6. Wipe the inside and outside of the appliance with a moist cloth. This appliance works on hot air. Do not fill the basket with oil or frying fat.
7. Put the frying basket into the frying pan. (Figure 4)
8. Use the handle to slide the frying pan back into the air fryer.

This is an airfryer that works on hot air. Do not fill the pan with oil or frying fat.

PREPARING FOR USE




1. Use on a stable, horizontal and level surface.
Do not place the product on non heat-resistant surfaces.
2. Place the basket correctly into the frying pan.


Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

USE OF THIS APPLIANCE


The air fryer can be used to prepare a large range of ingredients. The recipe booklet included serves as a guide to using the appliance better.

PREHEAT

1. Connect the plug to a grounded outlet.
2. Press  button for 3 seconds to switch on the product. (Figure 5)
*The display shows the temperature chosen last time.
3. Press the  buttons (on the left) to set your desired temperature. Press the  buttons (on the right) to set your desired time. See 'Settings' section in this book to determine the appropriate temperature and time. (Figure 6)


Tip: Long press  buttons to fast forward or backward to adjust the temperature and time more quickly.


Note: If you do not want to warm-up and start frying immediately, skip step 4 and operate according to 'hot air frying' section instructions in this book.

4. Press the  button to start heating. (Figure 5)

Display shows timer countdown from the set time. When you hear the timer bell for 3 times, the set preparation time has elapsed and display shows the set temperature. Preheat has finished.

HOT AIR FRYING


1. Open the drawer by pulling the handle. (Figure 2)
2. Put the ingredients in the basket. (Figure 7)
3. Use the handle to slide the frying pan back into the air fryer. (Figure 8)
Never use the pan without the basket in it. If the appliance is heating ingredients in the absence of the basket, use a special oven glove to open the drawer. The side walls and edge of the drawer can become very hot.
4. Press the timer  buttons to set the required time. See 'Settings' section in this book to determine the correct cooking time. (Figure 6)

Tip: Long press the timer  buttons to quickly adjust the time forward or backward.

Note: Add 3 minutes to the preparation time when the appliance is without preheat.

Note: If the required cooking time is not set within 5 minutes, the appliance will automatically shut down out of safety concern.

HOT AIR FRYING CONT.

5. Press the  button to start the cooking process. (Figure 5)


* Display shows timer countdown from the set time.

* The excess oil from the ingredients will be collected in the bottom of the pan.

6. Some ingredients require shaking halfway through the preparation time. (see 'Settings' section in this book) To turn over the ingredients, pull the pan out of the appliance by the handle and turn over the ingredients. Then put the pan back into the fryer. (Figure 9)

Caution: Do not press the basket release button 7 during shaking. (Figure 10)

7. When you hear the timer bell, the set preparation time has elapsed.

Note: You can also switch off the appliance manually, please press  button. (Figure 5)

8. Pull the handle to take out the drawer and place it on a heat-resistant surface. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
9. To remove small ingredients (such as french fries), press the basket release button and lift the basket out of the pan. (Figure 11)

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the pan.

10. Empty the basket into a bowl or a plate. (Figure 12)

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket. (Figure 13)

11. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch

Note: If you want to cook the next batch of ingredients, repeat Step 1-9.

Note: If you want to cook the next batch of ingredients within 60 minutes, there is no need to re-heat the appliance.

12. Press the power  button for 3 seconds to close the air fryer. (Figure 5)

SETTINGS

The table below will help you to select the settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are suggestions. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

TIPS

- Smaller ingredients usually require a slightly short preparation time than larger ingredients .
- A larger amount of ingredients only requires a slightly longer preparation time, and a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the fryer.
- Snacks that can be prepared in an oven can also be prepared in the fryer.
- The optimal amount for preparing crispy fries is 1.10 lb.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can use the fryer to reheat ingredients. To reheat ingredients, set the temperature to 300^F for up to 10 minutes.

	MIN-MAX AMOUNT (LBS)	TIME (MIN.)	TEMPERATURE (°F)	SHAKE	EXTRA INFORMATION
POTATOES & FRIES					
THIN FROZEN FRENCH FRIES	0.67 - 1.54	12 - 16	400	SHAKE	
THICK FROZEN FRENCH FRIES	0.67 - 1.54	12 - 20	400	SHAKE	
HOMEMADE POTATO FRIES (8*8mm)	0.67 - 1.76	18 - 25	360	SHAKE	ADD 1/2 tbsp OF OIL
HOMEMADE POTATO WEDGES	0.67 - 1.76	18 - 22	360	SHAKE	ADD 1/2 tbsp OF OIL
HOMEMADE POTATO CUBES	0.67 - 1.65	12 - 18	360	SHAKE	ADD 1/2 tbsp OF OIL
HASH BROWNS	0.55	15 - 18	360		
POTATO GRATIN	1.10	18 - 22	360		
MEAT & POULTRY					
STEAK	0.22-1.10	8-12	360		
PORK CHOPS	0.22-1.10	10-14	360		
HAMBURGER	0.22-1.10	7-14	360		
SAUSAGE ROLL	0.22-1.10	13-15	360		
CHICKEN DRUMSTICK	0.22-1.10	18-22	360		
CHICKEN BREAST	0.22-1.10	10-15	360		
SNACKS					
FROZEN EGG ROLLS	0.22-0.88	8-10	400	SHAKE	USE OVEN-READY
FROZEN CHICKEN NUGGETS	0.22-1.10	6-10	400	SHAKE	USE OVEN-READY
FROZEN FISH STICKS	0.22-0.88	6-10	400		USE OVEN-READY
FROZEN CHEESE STICKS	0.22-0.88	8-10	360		USE OVEN-READY
STUFFED VEGETABLES	0.22-0.88	10	320		
BAKING					
CAKE	0.67	20-25	320		USE BAKING TRAY
QUICHE	0.88	20-22	360		USE BAKING TRAY / OVEN DISH
MUFFINS	0.67	15-16	400		USE BAKING TRAY
SWEET SNACKS	0.88	20	320		USE BAKING TRAY / OVEN DISH

Note: When you use ingredients that rise (such as with cake, quiche or muffins) the baking tray should not be filled more than halfway.

*Please always start cooking at the highest temperature and continue at lower temperature till the end.

CLEAN

Clean the appliance after every use.

The pan, basket and inside of the fryer have a coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the coating.

1. Remove the plug from the wall socket and let the appliance cool down.

Note: Remove the pan to let the fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean pan and basket with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.

Note: The pan and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pot with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residues.

STORAGE

1. Unplug the appliance and let it cool down.

2. Make sure all parts are clean and dry.

ORDER ACCESSORIES

If you have any difficulties obtaining accessories for your appliance, please contact your country / region's Customer Service Center. You can find those contact details in the Worldwide Guarantee Insert.

ENVIRONMENTAL PROTECTION

When you throw away the appliance, please separate it from the general household waste. It should be handed over to the official recycling station. (Figure 14)

GUARANTEE AND SERVICE

If you need service or information or if you have a problem, you can contact your local Customer Service Center (find its contact number in the Worldwide Guarantee Insert). If you don't have any local Customer Service Center, you can contact your local distributor.

TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
THE FOOD IS COOKED UNEVENLY	Certain foods/preparations cook more evenly if shaken halfway through the cooking time.	Foods that are piled or stacked (such as French fries) should be shaken halfway through the cooking time for best results. See the 'Settings' section in this book.
SNACKS ARE NOT CRISPY WHEN THEY COME OUT OF THE AIR FRYER.	Some snacks meant to be prepared in a deep fryer will not crisp well in the air fryer.	Use oven-ready snacks and/or lightly brush some oil onto the snacks for a crispier result.
THE PAN WON'T SLIDE INTO THE AIR FRYER PROPERLY.	The basket is too full.	Remove some ingredients from the basket.
	The basket is not fully inserted.	Push the basket down into the pan until you hear a click.
	The handle of the baking tray is obstructing the pan.	Make sure the handle release cover is completely closed.
THE AIR FRYER PRODUCES WHITE SMOKE DURING COOKING.	The fat content of the ingredients is too high.	White smoke is caused by grease build-up in the pan, either accumulated from multiple uses or because ingredients high in fat are being cooked. Clean the basket and pan properly after each use and avoid cooking ingredients high in fat.
	Grease has accumulated from previous uses.	
FRESH-CUT FRIES ARE FRIED UNEVENLY IN THE AIR FRYER.	The potato sticks were not properly soaked before cooking.	Soak the fresh-cut potatoes in a bowl of water for at least 30 minutes, then dry thoroughly with paper towel.
	The wrong type of potato was used.	Always use fresh potatoes for the best results.
CHIPS ARE NOT CRISPY	There may be a lack of oil or too much water.	Ensure chips are dried after rinsing with water. Possibly add a little more oil to the chips before cooking.
	Chip size may be too large.	Try cutting the potato into smaller pieces for a crispier result.
	You may be using incorrect type of potato.	When making homemade chips/fries, the best type of potato to use are the floury varieties.



RECIPES

VEGETABLE RECIPES

American Fries

1.5 lb Potatoes
1 tablespoon of olive oil
Salt to taste

Directions:

1. Scrub potatoes clean, cut in 1/4-inch thick slices.
2. Soak potato slices in water for approximately 20 minutes. Drain and pat dry on a paper towel.
3. Preheat the Air Fryer at 360°F.
4. Mix the olive oil and salt in a bowl until evenly combined, then rub the mixture over the potatoes.
5. Place the potato slices into the basket.
6. Set the temperature at 360°F and cook for 15-20 minutes or until golden brown.
7. For even cooking, remember to shake halfway through.



Fried Eggplant

1 lb eggplant	1 small piece ginger, diced
1 clove garlic	Diced shallots
1 teaspoon olive oil	1 teaspoon ground cumin
1 tablespoon soy sauce	

Directions:

1. Preheat the Air Fryer to 360°F.
2. Slice off the pedicle and rinse the eggplant, then slice into thinner strips.
3. Mince the ginger, garlic and shallots, then mix in soy sauce and cumin.
4. Place the eggplant into the frying basket and cook for 3-5 minutes at 360°F.
5. Cook until the eggplant has softened. Sprinkle the eggplant with the seasoning and cook for another 8-10 minutes at 360°F.

MEAT RECIPES

Grilled Lamb Chops

0.66 lb Lamb Chops
2 teaspoon soy sauce
Grated black pepper
Olive oil

Directions:

1. Preheat the Air Fryer to 360°F.
2. Combine the seasoning and mix evenly.
3. Marinate the lamb chops and allow to sit for 1 hour.
4. Place the lamb chops in the frying basket and set the temperature at 360°F and time for 10-12 minutes.
5. Serve on bed of salad or a side of homemade chips



Turkey and Mushroom Patties

6 medium fresh mushrooms, finely diced	1 tablespoon seasoning sauce
1 teaspoon garlic powder	1 teaspoon onion powder
½ teaspoon sea salt	½ teaspoon ground black pepper
1¼ lb extra-lean ground turkey	

Directions:

1. Wash the mushrooms, shake the water off, and dice finely.
2. Add to a food processor bowl all the seasoning items from the seasoning sauce down to the black pepper, and mix for 1 minute.
3. Take out, transfer to a large bowl, add the ground turkey and mix well with your hands (don't do this mixture in the food processor whatever you do or it will make the meat tough.)
4. Divide the mixture into five and form into five patties. With your thumb, put an indent in the centre of each one to prevent the patties bunching up in the middle.
5. Spray with cooking spray both sides of the patties.
6. Place in basket of hot air fryer. Don't stack them; it is okay if sides touch. Put basket in machine, put temperature to 320°F and cook for 10 minutes for medium (or longer to desired degree of doneness.) There is no need to turn the patties.

POULTRY RECIPES

Turkey Breast with Maple Mustard Glaze

2 teaspoons olive oil	4-pound whole turkey breast
1 teaspoon dried thyme	½ teaspoon dried sage
½ teaspoon smoked paprika	1 teaspoon salt
½ teaspoon ground black pepper	¼ cup maple syrup
2 tablespoon Dijon mustard	1 tablespoon butter

Directions:

1. Pre heat air fryer to 350°F.
2. Brush the olive oil all over the turkey breast.
3. Combine the thyme, sage, paprika, salt and pepper and rub the outside of the turkey breast with the spice mixture.
4. Transfer the seasoned turkey breast to the air fryer basket and airfry at 350°F for 25 minutes. Turn the turkey breast on its side and airfry for another 12 minutes. Turn the turkey breast on the opposite side and air-fry for another 12 minutes. The internal temperature of the turkey breast should reach 165°F when fully cooked.
5. While the turkey is air-frying, combine the maple syrup, mustard and butter in a small saucepan. When the cooking time is up, return the turkey breast to an upright position and brush the glaze all over the turkey. Airfry for a final 5 minutes, until the skin is nicely browned and crispy. Let the turkey rest, loosely tented with foil, for at least 5 minutes before slicing and serving.



Spicy Fried Chicken Drumsticks

1 minced garlic clove
½ tablespoon of mustard
1 teaspoon paprika
1 tablespoon olive oil
4 chicken drumsticks

Directions:

1. Preheat the Air Fryer to 360°F.
2. Combine the seasoning and mix evenly.
3. Marinate the lamb chops and allow to sit for 1 hour.
4. Place the lamb chops in the frying basket and set the temperature at 360°F and time for 10-12 minutes.
5. Serve on bed of salad or a side of homemade chips

— FISH RECIPES

Teriyaki Glazed Halibut Steak

1 pound halibut steak
½ cup mirin (Japanese cooking wine)
2 tablespoons lime juice
¼ teaspoon crushed red pepper flakes
1 each garlic clove (smashed)

⅔ cup soy sauce (low sodium)
¼ cup sugar
¼ cup orange juice
¼ teaspoon ginger ground

Directions:

1. In a sauce pan combine all ingredients for the teriyaki glaze/marinade.
2. Bring to a boil and reduce by half, then cool.
3. Once cooled pour half of the glaze/marinade into a resealable bag with the halibut.
4. Refrigerate for 30 minutes.
5. Preheat the Airfryer to 390°F.
6. Place marinated halibut into the Airfryer and cook for 10-12 minutes.
7. When finished brush a little of the remaining glaze over the halibut steak.
8. Serve over a bed of white rice with basil/mint chutney.



Salmon with Dill Sauce

1½ pounds salmon
1 pinch salt
½ cup sour cream
2 tablespoons dill, finely chopped

2 teaspoons olive oil
½ cup non-fat greek yogurt
1 pinch salt

Directions:

1. Preheat the Airfryer to 270°F. Cut the salmon into four 6-ounce portions and drizzle 1 teaspoon of olive oil over each piece. Season with a pinch of salt. Place the salmon into the cooking basket and cook for 20-23 minutes.
2. Make the dill sauce. In a mixing bowl combine the yogurt, sour cream, chopped dill and salt. Top the cooked salmon with the sauce and garnish with an additional pinch of chopped dill.

KIDS RECIPES

Cod Fish Nuggets

1 pound cod
2 tablespoons olive oil
1 cup all-purpose flour
2 eggs, beaten
¾ cup panko breadcrumbs
1 pinch salt

Directions:

1. Preheat the Airfryer to 390°F. Cut the cod into strips approximately 1-inch by 2.5-inches in length. In a food processor, blend the panko breadcrumbs, olive oil and salt to a fine crumb. In three separate bowls, set aside panko mixture, eggs and flour.
2. Place each piece of cod into the flour, then the eggs and then the breadcrumbs. Press the fish firmly into breadcrumbs to ensure that they adhere to the fish. Shake off any excess breadcrumbs. Add the cod nuggets to the cooking basket, cooking for 8-10 minutes or until golden brown.



Grilled Cheese

4 slices of brioche or white bread
½ cup sharp cheddar cheese
¼ cup butter, melted

Directions:

1. Preheat the Airfryer to 390°F. Cut the cod into strips approximately 1-inch by 2.5-inches in length. In a food processor, blend the panko breadcrumbs, olive oil and salt to a fine crumb. In three separate bowls, set aside panko mixture, eggs and flour.
2. Place each piece of cod into the flour, then the eggs and then the breadcrumbs. Press the fish firmly into breadcrumbs to ensure that they adhere to the fish. Shake off any excess breadcrumbs. Add the cod nuggets to the cooking basket, cooking for 8-10 minutes or until golden brown.

BAKING RECIPES

Chocolate Souffle for Two

3 ounces semi-sweet chocolate, chopped
2 eggs, separated
½ teaspoon pure vanilla extract
2 tablespoons all-purpose flour
powdered sugar for garnish
whipped cream for topping (optional)

¼ cup butter
3 tablespoons sugar

Directions:

1. Butter and sugar two 6-ounce ramekins. (Butter the ramekins and then coat the butter with sugar by shaking it around in the ramekin and dumping out any excess.)
2. Melt the chocolate and butter together in a double boiler - set aside.
3. In a separate bowl, beat the egg yolks vigorously. Add the sugar and the vanilla extract and beat well again. Drizzle in the chocolate and butter, mixing well.
4. Stir in the flour, combining until there are no lumps.
5. Pre-heat the air fryer to 330°F.
6. In a separate bowl, whisk the egg whites to soft peak stage which is when they can “almost” stand up on the end of your whisk.
7. Fold 1/3 of the whipped egg whites into the chocolate mixture gently, until all the whites have been combined with the chocolate mixture.
8. Transfer the batter carefully to the buttered ramekins, leaving about ½-inch at the top. (You may have a little extra batter, depending on how airy the batter is, so you might be able to squeeze out a third soufflé if you want to.) Place the ramekins into the air fryer basket and air-fry for 14 minutes. The soufflés should have risen nicely and be brown on top. (Don’t worry if the top gets a little dark – you’ll be covering it with powdered sugar in the next step.)
9. Dust with powdered sugar and serve immediately.

FOR WARRANTY INFORMATION AND FEEDBACK,
PLEASE VISIT

WWW.MEGACHEF.COM

Support & Warranty
(424) 543-1628