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# Introduction

Hello! First of all, I would like to thank you for purchasing this book. In the following pages, I will explain the advantages and benefits you will discover within this **Ninja Woodfire recipe book**.



Dear grill enthusiasts,

Welcome to a new era of outdoor culinary freedom. For decades, backyard cooking required a choice: the speed of gas, the crunch of air frying, or the deep, rich flavor of low-and-slow wood smoking. You usually needed three different, bulky appliances to achieve all of them.

The Ninja Woodfire changes everything. This masterwork of kitchen engineering packs high-powered electric heat and real woodfire burning technology into a single, portable unit. It is not an indoor air fryer with a grill plate; it is a rugged, weather-resistant outdoor power station engineered to deliver authentic BBQ bark, perfect steak searing, and golden crispiness.

Whether you are cooking on a cramped city balcony, hosting a backyard family feast, or packing up for a camping trip, this book is designed to help you unlock the full potential of your machine. Inside, you will find clear explanations of how the technology works, crucial master tips, and a collection of foolproof recipes tailored specifically for the Woodfire's unique airflow and heating patterns.

Get ready to master the smoke, dial in the heat, and elevate your outdoor cooking game.

# UNDERSTANDING YOUR NINJA WOODFIRE

To get the most out of your machine, it helps to understand the three core technologies working under the hood. The Ninja Woodfire separates heat generation from smoke generation to deliver traditional BBQ results in a fraction of the time.

## 1. Element-Assisted Convection (High-Velocity Airflow)

Traditional grills rely only on bottom-up heat, which often causes uneven hot spots. The Woodfire re-engineers this process:

- **Dual Heat Sources:** It combines a powerful electric element beneath the grill plate for searing with a second heating element in the lid.
- **Cyclonic Fan:** A high-velocity fan circulates the superheated air rapidly around your food.
- **The Benefit:** This continuous airflow seals in juices instantly and cuts traditional cooking times by up to 30%. It also ensures nearly instant heat recovery when you open and close the lid.

## 2. Woodfire Flavor Technology (Decoupled Smoke)

In a traditional smoker, burning wood provides both the heat and the flavor. The Woodfire separates these two tasks:

- **Independent Ignition:** The smoke box on the side has its own heating element that operates completely separate from the main cooking chamber.
- **Pure Smoldering:** It heats 100% real hardwood pellets to their exact smoldering point without lighting them into an open flame.
- **Forced Smoke Draw:** The convection fan creates negative pressure, actively drawing the fresh wood smoke into the chamber and forcing it across the food. This infuses an authentic BBQ flavor and creates a beautiful bark in minutes.

## 3. Smart Cook System (Precision Monitoring)

Outdoor variables like wind and temperature can make timing unpredictable. On models with a digital smart probe, the grill takes over the monitoring:

- **Core Tracking:** The probe constantly measures the internal temperature of your meat.
- **Carryover Calculation:** The system is calibrated to alert you to remove the food slightly before it hits your final target.
- **The Benefit:** It accounts for the heat that continues to cook the meat while it rests, ensuring perfect doneness every single time without the guesswork.

# THE CORE COOKING FUNCTIONS EXPLAINED

The control panel adjusts fan speeds and heating elements for each function. Understanding these settings helps you choose the perfect mode for your food.

## 1. Grill (Direct Intense Heat)

This function focuses heavy energy on the cooking surface to mimic a traditional backyard grill.

- How it works: Uses intense heat from the bottom element, supported by top heat to sear efficiently. Offers LO, MED, HI, and MAX settings.
- Best for: Steaks, burgers, sausages, halloumi, and quick vegetables.
- Woodfire Tip: Use MAX for quick searing on thin meats, and LO/MED for thicker items to cook them through safely.

## 2. Smoker (Low & Slow Convection)

This setting drops the temperature to transform the unit into a classic barbecue pit.

- How it works: Keeps temperatures low while the side element automatically burns the pellets. The fan runs gently to circulate dense smoke.
- Best for: Pork ribs, beef brisket, pulled pork, and pork shoulders.
- Woodfire Tip: The convection fan actively forces smoke into the food, giving you authentic BBQ flavor in half the traditional time.

## 3. Air Fry & Roast (High-Velocity Crisping)

These modes combine top-down heat with rapid airflow to create a golden, crunchy exterior.

- How it works: Air Fry uses maximum fan speed to strip surface moisture. Roast uses a lower fan speed to protect larger foods.
- Best for: Wings and fries (Air Fry); whole chickens and thick root vegetables (Roast).
- Woodfire Tip: You can activate the Woodfire Flavor button here to combine crunchy textures with campfire aroma.

## 4. Bake & Dehydrate (Gentle Airflow Specialty)

These settings mimic a standard kitchen oven or a food preservation unit.

- How it works: Bake drops the fan speed to its lowest setting to prevent burning. Dehydrate uses low heat to dry food out safely.
- Best for: Pizzas, breads, cakes (Bake); beef jerky or dried fruits (Dehydrate).

# PELLET MASTERY & FLAVOR PROFILES

The Ninja Woodfire uses 100% real hardwood pellets. Because the grill separates heat generation from smoke generation, pellets are used purely for flavor rather than fuel. This means you only need one small scoop (about 1/2 cup) per cooking session to achieve deep, authentic woodfire aromas.

## 1. The Golden Pellet Rules

To keep your grill running safely and ensure clean, high-quality smoke, follow these essential guidelines:

- **Food-Grade Only:** Never use industrial heating pellets meant for pellet stoves or home fireplaces. They contain harmful glues, binders, and softwoods that ruin food and damage the machine.
- **Moisture Control:** Hardwood pellets absorb moisture from the air like a sponge. Wet pellets swell, crumble into sawdust, and will fail to ignite. Always store your pellets indoors in a tightly sealed, airtight container.
- **Clean the Burn Pot:** Empty the burnt ash from the side smoke box after every single use. Leftover ash blocks the integrated heating element, which leads to ignition errors on your next cook.

## 2. Flavor Profiles & Strategic Pairings

Different woods produce different smoke densities and chemical compounds during combustion. Choosing the right pellet blend enhances the natural taste of your food:

- **All-Purpose / Fruitwood Blend (Mild & Sweet):**
  - **Composition:** Typically a balanced mix of Cherry, Maple, and Oak.
  - **Profile:** Delivers a smooth, subtle, and slightly sweet smoke aroma. It wraps around food gently without overpowering it.
  - **Best for:** Poultry (chicken wings/whole birds), pork loins, delicate fish, seafood, and grilled vegetables.
- **Robust / Pitmaster Blend (Rich & Bold):**
  - **Composition:** Dominated by heavy hardwoods like Hickory and Mesquite.
  - **Profile:** Imparts a deep, classic, pungent BBQ aroma that mimics traditional southern pit smoking. It creates a beautiful dark bark.
  - **Best for:** Beef (steaks, brisket, beef ribs, burgers), lamb, game, and meats coated in heavy, spicy rubs.

## 3. Advanced Smoke Tip: The "Half-Scoop" Technique

You do not always need a full cup of pellets. For shorter cooks (under 20 minutes) like thin steaks, fish fillets, or quick-roasted vegetables, fill the smoke box only halfway. This prevents the smoke from becoming bitter and saves your pellet supply, while still delivering a perfect kiss of woodfire flavor.

# CLEANING & MAINTENANCE GUIDE

Because the Ninja Woodfire is strictly an outdoor appliance that combines high-velocity airflow with real wood smoke, grease and carbon deposits will build up faster than on indoor air fryers. Regular maintenance protects the sensitive heating elements and preserves the non-stick coating.

## 1. The "Golden Rules" of Woodfire Cleaning

- **Never Use Metal:** The grill plate and crisp basket have a premium non-stick ceramic coating. Never use steel wool, wire brushes, or abrasive scouring pads. They will scratch the surface, causing food to stick permanently.
- **Cool Down First:** Always let the unit cool completely for at least 30 to 45 minutes before cleaning. Splashing cold water onto a hot grill plate can cause the metal to warp or crack.
- **Unplug the Power:** Before cleaning the main housing or lid, always unplug the grill from the wall outlet to protect the electronic components.

## 2. Routine Cleaning (After Every Cook)

Follow these quick steps after every session to prevent heavy grease build-up:

- **The Grill Plate & Basket:** Wash them in warm, soapy water using a soft nylon brush or a non-scratch sponge. They are technically dishwasher safe, but hand washing drastically extends the life of the non-stick coating.
- **The Grease Tray:** Slide out the grease collection pan at the back of the grill. Empty the grease safely, wipe it out with paper towels, and wash it with warm, soapy water.
- **The Pellet Burn Pot:** Once fully cooled, lift the lid of the smoke box and empty out the loose ash. Leftover ash absorbs moisture from the air, packs down tightly, and will block the ignition element during your next cook.

## 3. Deep Cleaning (Every 5 to 10 Cooks)

Over time, smoke vapor and atomized grease will create a dark film inside the lid and around the fan.

- **The Inner Lid & Fan Guard:** Wipe the inner lid and the metal fan guard with a damp cloth or a non-scratch sponge dipped in warm, soapy water. Do not spray cleaning solutions directly onto the fan or the heating elements.
- **The Outer Housing:** Wipe down the tough plastic exterior with a damp microfiber cloth. If it is particularly dirty from outdoor dust, use a mild dish soap, then wipe it dry to prevent water spots.

# WOODFIRE PRO-TIPS & TROUBLESHOOTING

Outdoor cooking introduces variables like wind, weather, and air temperature that you don't face in a indoor kitchen. These expert tips will help you bypass the learning curve and achieve perfect results from day one.

## 1. Temperature & Airflow Mastery

- The "Add Food" Trap: Always wait for the grill to finish its entire preheating cycle and display "Add Food" before placing your meat on the grate. Putting food in too early disrupts the airflow calculation and drops the initial searing temperature.
- Keep the Lid Closed: Because the Woodfire relies on element-assisted convection (circulating hot air), opening the lid lets all the trapped heat and dense smoke escape. Trust the cook times or your smart probe, and open the lid as little as possible.
- The Wind Factor: Strong outdoor wind can cool the exterior walls of the grill and carry smoke away from the side intake. If grilling on a very windy day, position the unit so that the smoke box side is shielded from direct gusts.

## 2. Smoke & Pellet Hacks

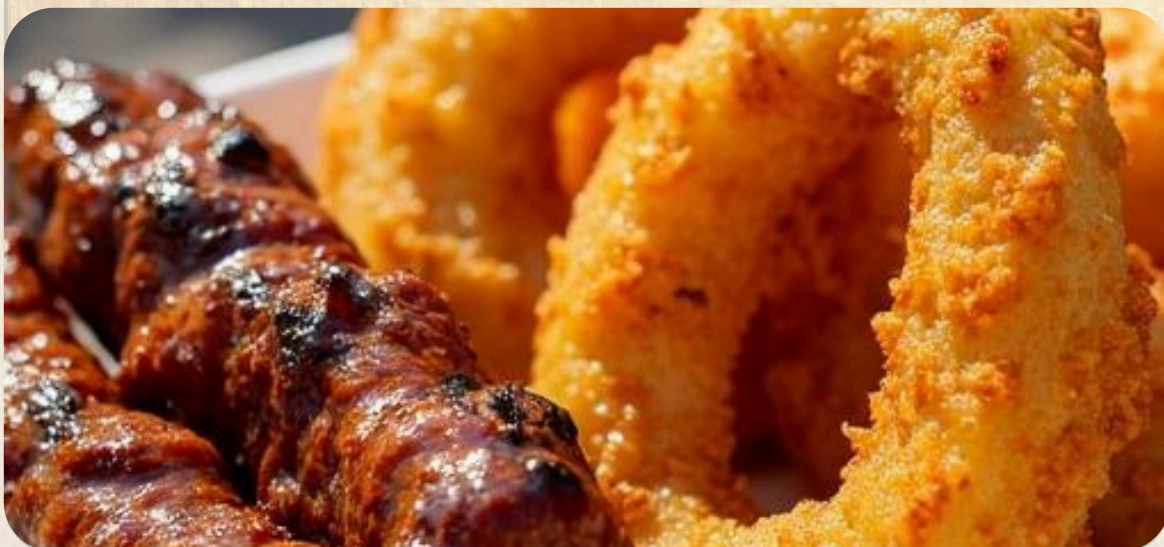
- Avoid Over-Smoking: Convection smoke is highly concentrated. For delicate foods like cheese, fish, or vegetables, a half-scoop of pellets is more than enough. Too much smoke can leave a bitter, acrid aftertaste on light ingredients.
- The "Ignition Error" Fix: If your control panel displays an error or the pellets fail to smoke, it is almost always caused by two things: either wet pellets that have swollen up, or a buildup of old ash blocking the ignition element at the bottom of the box. Clear out the pot and use fresh, dry pellets.
- Extinguishing Leftover Pellets: If your cooking session is finished but there are still unburnt pellets smoldering in the box, do not pour water into the smoke box. Simply leave the lid of the box closed; the pellets will safely burn themselves out into ash within a few minutes.

## 3. Food Prep for Convection Heat

- Pat Everything Dry: High-velocity air creates a better crust when the surface of the food is completely bone-dry. Use paper towels to thoroughly dry steaks, chicken skin, and even potato wedges before adding oil or seasonings.
- Mind the Sugar: Classic BBQ sauces and rubs contain high amounts of sugar (like honey or brown sugar). Because the top heating element is close to the food, sugar will burn and turn black quickly. Always apply sticky sauces only during the last 5 to 10 minutes of your cooking time.



# **BEEF & PORK**



# SMOKED TOMAHAWK STEAK WITH CRISPY GARLIC POTATO WEDGES



**Preparation:**  
10 MIN



**Cooking time:**  
35-40 MIN



**Portions:**  
2-3



## INGREDIENTS:

### For the Steak:

- 1 Tomahawk Steak (approx. 1-1.2 kg)
- 1 tbsp Olive oil
- 2 tbsp Coarse sea salt
- 1 tbsp Black peppercorns (crushed)

### For the Side:

- 500g Russet potatoes (wedged)
- 2 tbsp Vegetable oil
- 1 tsp Garlic powder
- ½ tsp Salt

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Remove the steak from the fridge 30 minutes before cooking. Pat completely dry with paper towels. Rub the steak with olive oil and press the coarse sea salt firmly into all sides.
2. Side Dish Prep: Toss the potato wedges in a bowl with vegetable oil, garlic powder, and salt until evenly coated. Place them into the Ninja crisp basket.
3. Settings: Fill the smoke box with robust pellets. Select Smoker, set the temperature to 120°C, and set the time to 30 minutes. Press Start.
4. Smoking Phase: Place the Tomahawk steak directly on the grill grate and place the crisp basket with potatoes right next to it. Close the lid and let the woodfire smoke infuse the food.
5. Searing & Crisping Phase: Remove the steak once it reaches an internal temperature of 45°C and set it aside. Crank the Ninja Woodfire to Grill (MAX). Once preheated, place the steak back on the grate and sear for 2 minutes per side to build a rich crust. Leave the potatoes inside to finish crisping up.
6. Finish: Remove the steak at 54°C (Medium Rare) and let it rest in foil for 10 minutes. Carve the meat off the bone, slice across the grain, and top with the crushed black pepper. Serve alongside the crispy garlic wedges.

**Tip:** If you prefer your potato wedges even crunchier, quickly switch the unit to Air Fry (200°C) for 3 minutes right after you remove the steak to rest.

# HONEY-GLAZED PORK CHOPS WITH GRILLED MEDITERRANEAN VEGGIES



**Preparation:**

15 MIN



**Cooking time:**

12-15 MIN



**Portions:**

2



## INGREDIENTS:

### For the Chops:

- 2 Thick-cut bone-in pork chops (approx. 300g each)
- 2 tbsp Honey
- 1 tbsp Dijon mustard
- 1 tsp Smoked paprika
- Salt and pepper to taste

### For the Side:

- 1 Zucchini (sliced into rounds)
- 1 Bell pepper (cut into chunks)
- 1 tbsp Olive oil
- 1 tsp Dried oregano

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: In a small bowl, mix the honey, Dijon mustard, smoked paprika, salt, and pepper into a smooth glaze. Brush half of this mixture all over the pork chops.
2. Side Dish Prep: Toss the zucchini and bell pepper slices in a separate bowl with olive oil, oregano, and a tiny pinch of salt.
3. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set the temperature to MED, activate the Woodfire Flavor button, and press Start to preheat.
4. Grilling Phase: When the unit displays "Add Food", place the pork chops in the center of the grate and arrange the seasoned vegetables around them. Close the lid.
5. Flipping & Glazing: Cook for 6 to 8 minutes, then open the lid. Flip both the chops and the vegetables. Brush the remaining honey-mustard glaze generously onto the flipped side of the pork chops.
6. Finish: Close the lid and cook for another 6 to 8 minutes until the internal temperature of the pork reaches 63°C and the vegetables show beautiful char marks. Let the chops rest for 5 minutes before serving.

**Tip:** Do not apply the honey glaze at the very beginning of the prep. Applying the sugar-rich glaze in two separate stages prevents the intense top element from burning it before the pork cooks through.

# CLASSIC BBQ BACON CHEESEBURGERS WITH SMOKED CORN ON THE COB



**Preparation:**

15 MIN



**Cooking time:**

12-15 MIN



**Portions:**

2



## INGREDIENTS:

### For the Burgers:

- 2 Beef patties (approx. 180g each, 20% fat)
- 4 Strips of bacon
- 2 Cheddar cheese slices
- 2 Burger buns (brioche)
- Salt, pepper, and BBQ sauce

### For the Side:

- 2 Fresh corn cobs (shucked)
- 1 tbsp Butter (melted)
- Salt to taste

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Season the beef patties generously with salt and pepper on both sides. Brush the corn cobs evenly with the melted butter and sprinkle with a pinch of salt.
2. Settings: Fill the smoke box with robust pellets. Select Grill, set the temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: When the display shows "Add Food", place the beef patties and the corn cobs directly onto the grill grate. Lay the bacon strips next to them. Close the lid.
4. Flipping: Cook for 5 minutes, then open the lid. Flip the burger patties and the bacon. Rotate the corn cobs 180 degrees to ensure even charring.
5. Cheese & Buns: Cook for another 4 minutes. Place a cheddar slice on each patty, lay the burger buns cut-side down on the grate for 1 minute to toast, then remove everything.
6. Finish: Assemble the burgers with the crispy bacon and a generous drizzle of BBQ sauce. Serve immediately with the smoky, charred corn on the cob.

**Tip:** If you love extra crispy bacon, place the bacon strips inside the grill 2 minutes before adding the beef patties to give them a head start.

# SMOKED PORK TENDERLOIN WITH MAPLE-GLAZED CARROTS



**Preparation:**  
10 MIN



**Cooking time:**  
25-30 MIN



**Portions:**  
3



## INGREDIENTS:

### For the Pork:

- 1 Pork tenderloin (approx. 500–600g)
- 1 tbsp Olive oil
- 2 tbsp Sweet BBQ rub (brown sugar, paprika, garlic)

### For the Side:

- 400g Baby carrots (washed and peeled)
- 1 tbsp Olive oil
- 1 ½ tbsp Maple syrup
- ½ tsp Sea salt

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Trim any excess silver skin from the pork tenderloin. Rub it with 1 tablespoon of olive oil and coat it heavily on all sides with the sweet BBQ rub.
2. Side Dish Prep: In a bowl, toss the baby carrots with olive oil, maple syrup, and sea salt until they are completely coated.
3. Settings: Fill the smoke box to the top with mild pellets. Select Roast, set the temperature to 190°C, activate the Woodfire Flavor button, and press Start to preheat.
4. Roasting Phase: When the unit displays "Add Food", place the pork tenderloin directly in the center of the grate. Arrange the maple-glazed carrots evenly around the meat. Close the lid.
5. Monitoring: Cook for 25 to 30 minutes. Open the lid halfway through the cooking time to quickly toss the carrots so they do not burn on one side.
6. Finish: Remove the pork tenderloin when the internal temperature hits 63°C. Wrap it loosely in aluminum foil and let it rest for 8 minutes before slicing. Serve the juicy pork slices alongside the tender, caramelized carrots.

**Tip:** Use the multi-use smart probe for this recipe if your model has one. Pork tenderloin dries out very quickly if overcooked by even a few minutes.

# TEXAS BBQ BEEF BRISKET WITH SMOKED MAC & CHEESE



**Preparation:**  
20 MIN



**Cooking time:**  
4-5 HR



**Portions:**  
4-6



## INGREDIENTS:

### For the Brisket:

- 1.5 kg Beef brisket flat (with a good fat cap)
- 2 tbsp Yellow mustard (as a binder)
- 3 tbsp Dalmatian rub (equal parts coarse salt & black pepper)

### For the Side:

- 250g Macaroni pasta (pre-cooked al dente)
- 200g Shredded cheddar cheese
- 150ml Heavy cream

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Trim excess fat from the brisket, leaving a 0.5cm fat cap. Coat the meat lightly with yellow mustard, then apply the salt and pepper rub generously on all sides.
2. Side Dish Prep: Mix the pre-cooked macaroni, cheddar cheese, and heavy cream in a small, heat-proof baking dish that fits onto the grill grate. Season with a pinch of salt.
3. Settings: Fill the smoke box with robust pellets. Select Smoker, set the temperature to 110°C, and set the time to 4 hours. Press Start.
4. Smoking Phase: Place the brisket fat-side up directly on the grate. Close the lid. Smoke for 3 hours until a dark, solid crust (bark) forms.
5. The Wrap & Side: Wrap the brisket tightly in butcher paper or aluminum foil. Place it back on the grate and put the dish of Mac & Cheese right next to it. Close the lid and cook for another 1 to 1.5 hours until the meat reaches 95°C internally.
6. Finish: Remove the brisket and let it rest inside the wrap for 30 minutes before slicing against the grain. Serve hot alongside the bubbling, smoked Mac & Cheese.

**Tip:** Letting the brisket rest is crucial. Cutting it too early will cause all the juices to escape, making the meat dry.

# GARLIC BUTTER RIBEYE WITH GRILLED ASPARAGUS



**Preparation:**

5 MIN



**Cooking time:**

8-10 MIN



**Portions:**

2



## INGREDIENTS:

### For the Steaks:

- 2 Ribeye steaks (approx. 300g each)
- 1 tbsp Olive oil
- 2 tbsp Garlic butter (softened)
- Salt and pepper to taste

### For the Side:

- 250g Green asparagus (trimmed)
- 1 tsp Olive oil
- 1 tbsp Parmesan cheese (grated)

### Woodfire Flavor:

- Robust Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Pat the ribeye steaks dry with paper towels. Rub them lightly with olive oil and season generously with salt and pepper.
2. Side Dish Prep: Toss the green asparagus spears with a teaspoon of olive oil and a pinch of salt in a bowl.
3. Settings: Fill the smoke box halfway with robust pellets. Select Grill, set temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
4. Grilling Phase: When the display shows "Add Food", place the ribeyes in the center of the grate and arrange the asparagus spears around them. Close the lid.
5. Flipping: Grill for 4 minutes, then open the lid. Flip the steaks and turn the asparagus spears over.
6. Finish: Cook for another 4 minutes (for medium-rare). Immediately top each hot steak with a tablespoon of garlic butter and sprinkle the asparagus with parmesan cheese. Rest the meat for 5 minutes before serving.

**Tip:** Ribeye has a lot of intramuscular fat. The intense heat of the Grill (HI) setting melts this fat quickly, making the meat incredibly tender.

# SMOKED BROWN SUGAR PORK BELLY BURNT ENDS WITH TANGY COLESLAW



**Preparation:**  
20 MIN



**Cooking time:**  
2,5 HR



**Portions:**  
4



## INGREDIENTS:

### For the Pork Belly:

- 1 kg Skinless pork belly (cut into 3cm cubes)
- 3 tbsp Sweet BBQ rub
- 3 tbsp Brown sugar
- 2 tbsp Butter (cubed)
- 100ml BBQ sauce

### For the Side:

- 300g Shredded cabbage & carrot mix
- 3 tbsp Mayonnaise
- 1 tbsp Apple cider vinegar

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Toss the pork belly cubes in a large bowl with the sweet BBQ rub until every side is completely coated.
2. Settings: Fill the smoke box with mild pellets. Select Smoker, set the temperature to 120°C, and set the time to 2.5 hours. Press Start.
3. First Smoke Phase: Place the pork belly cubes directly on the grill grate, leaving a little space between them. Close the lid and smoke for 2 hours until they turn dark red.
4. The Braising Step: Remove the cubes and place them into a small disposable aluminum tray. Sprinkle with brown sugar, top with butter cubes, and drizzle with BBQ sauce. Cover the tray tightly with foil and return to the grill for 30 minutes.
5. Side Dish Prep: While the meat finishes, whisk the mayonnaise and apple cider vinegar together in a bowl, then toss with the shredded cabbage mix to create a quick coleslaw.
6. Finish: Remove the foil from the pork belly tray and let them sit for 5 minutes to thicken the sticky glaze. Serve these melt-in-your-mouth meat bites over the cold, crunchy coleslaw.

**Tip:** Pork belly contains a lot of fat. The braising step under aluminum foil renders the fat completely, turning the cubes into "meat candy".

# COFFEE-RUBBED FLANK STEAK WITH FLAME-ROASTED CORN SALAD



**Preparation:**

10 MIN



**Cooking time:**

10-12 MIN



**Portions:**

3



## INGREDIENTS:

### For the Steak:

- 600g Flank steak
- 1 tbsp Olive oil
- 1 tbsp Finely ground coffee
- 1 tbsp Brown sugar
- 1 tsp Garlic powder, salt, and pepper

### For the Side:

- 1 Can of sweet corn (drained)
- ½ Red bell pepper (diced)
- 1 tbsp Lime juice

### Woodfire Flavor:

- Robust Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Mix the ground coffee, brown sugar, garlic powder, salt, and pepper in a small bowl. Rub the flank steak with olive oil, then coat it evenly with the coffee rub.
2. Side Dish Prep: Mix the drained corn and diced red bell pepper in a heat-proof pan or aluminum tray that fits onto the grill grate.
3. Settings: Fill the smoke box halfway with robust pellets. Select Grill, set temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
4. Grilling Phase: When the unit displays "Add Food", place the flank steak directly on the grate and place the tray of corn next to it. Close the lid.
5. Flipping & Tossing: Grill for 5 minutes, then flip the steak. Use a spoon to quickly stir the corn salad so it chars evenly. Cook for another 5 minutes.
6. Finish: Remove the steak at 54°C and let it rest for 10 minutes. Toss the roasted corn with lime juice. Slice the flank steak very thinly across the grain and serve with the salad.

**Tip:** Flank steak has long, distinct meat fibers. Slicing it across the grain is absolutely essential, otherwise the meat will feel tough to chew.

# APPLE-WOOD SMOKED PORK LOIN WITH CINNAMON APPLES



**Preparation:**

15 MIN



**Cooking time:**

45-50 MIN



**Portions:**

4



## INGREDIENTS:

### For the Pork:

- 1 kg Boneless pork loin roast
- 1 tbsp Vegetable oil
- 2 tbsp Pork rub (onion powder, sage, paprika, salt)

### For the Side:

- 2 Red apples (cored and sliced into wedges)
- 1 tbsp Brown sugar
- ½ tsp Cinnamon
- 1 tbsp Butter

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Score the top of the pork loin in a diamond pattern. Rub it with vegetable oil and season heavily with the pork rub, pressing it into the cuts.
2. Side Dish Prep: Toss the apple wedges with brown sugar and cinnamon in a bowl. Place them into a small baking dish with the butter.
3. Settings: Fill the smoke box with mild pellets. Select Roast, set the temperature to 175°C, press the Woodfire Flavor button, and press Start to preheat.
4. Roasting Phase: When the display shows "Add Food", place the pork loin roast directly in the center of the grate. Close the lid and cook for 30 minutes.
5. Adding the Side: Open the lid and place the dish of cinnamon apples onto the grate next to the pork loin. Close the lid and cook for another 15 to 20 minutes.
6. Finish: Remove the pork roast when its core temperature reaches 65°C. Let it rest in foil for 10 minutes before slicing into thick chops. Serve with the soft, caramelized cinnamon apples.

**Tip:** The sweet smoke from the fruitwood pellets pairs perfectly with the natural sweetness of the cinnamon apples and the lean pork meat.

# SWEET BBQ PORK RIB SKEWERS WITH CRISPY ONION RINGS



**Preparation:**

15 MIN



**Cooking time:**

15 MIN



**Portions:**

2



## INGREDIENTS:

### For the Skewers:

- 400g Boneless pork loin or shoulder (cut into cubes)
- 2 tbsp Sweet BBQ rub
- 4 tbsp BBQ sauce
- Wooden skewers (soaked in water for 30 minutes)

### For the Side:

- 1 Large onion (cut into 1cm rings)
- 50g Flour + 1 Egg (beaten) + 50g Panko breadcrumbs

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Thread the seasoned pork cubes onto the soaked wooden skewers.
2. Side Dish Prep: Set up a breading station. Dip the onion rings into flour, then into the beaten egg, and finally coat them tightly with the panko breadcrumbs. Place them into the crisp basket.
3. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: Place the onion ring basket on one side of the grate and lay the pork skewers directly on the grate next to it. Close the lid.
5. Flipping & Glazing: Cook for 8 minutes, then open the lid. Flip the skewers and brush them heavily with BBQ sauce. Gently flip the onion rings in the basket.
6. Finish: Close the lid and cook for another 7 minutes until the pork is fully cooked through and the onion rings are deeply golden and crunchy.

**Tip:** Using the Air Fry function here gives you the ultimate crunch on the onion rings, while the woodfire pellets still supply plenty of smoke flavor for the pork skewers.

# CLASSIC PULLED PORK WITH HOMEMADE CORNBREAD



**Preparation:**  
15 MIN



**Cooking time:**  
4-5 HR



**Portions:**  
6-8



## INGREDIENTS:

### For the Pork:

- 2 kg Pork shoulder
- 2 tbsp Yellow mustard
- 4 tbsp Classic Pork BBQ Rub (paprika, brown sugar, garlic)
- 150ml Apple cider vinegar mix (for spraying)

### For the Side:

- 150g Cornmeal
- 100g Flour
- 1 Egg + 150ml Milk + 50g Melted butter

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Rub the pork shoulder with yellow mustard and coat it generously with the BBQ rub.
2. Side Dish Prep: Mix cornmeal, flour, egg, milk, and melted butter into a smooth batter. Pour into a small baking dish that fits the grill.
3. Settings: Fill the smoke box with robust pellets. Select Smoker, set the temperature to 120°C, and set the time to 4 hours. Press Start.
4. Smoking Phase: Place the pork shoulder directly on the grate. Close the lid. After 2 hours, spray the meat with the apple cider vinegar mix every 30 minutes to keep it moist.
5. The Wrap & Baking: When the meat reaches 74°C internally, wrap it tightly in aluminum foil with a splash of apple juice. Place it back on the grate and put the cornbread dish next to it. Cook until the meat reaches 93°C.
6. Finish: Let the pork rest for 30 minutes inside the foil, then shred it using two forks. Serve the juicy pulled pork alongside slices of the warm cornbread.

**Tip:** The high-velocity fan helps build a beautiful dark crust (bark) on the pork shoulder before it gets wrapped.

# TRADITIONAL SMOKED BEEF RIBS WITH GARLIC MASHED POTATOES



**Preparation:**  
15 MIN



**Cooking time:**  
3,5-4 HR



**Portions:**  
3-4



## INGREDIENTS:

### For the Pork:

- 1 Rack of beef short ribs (approx. 1.5 kg)
- 2 tbsp Olive oil
- 3 tbsp Dalmatian Rub (coarse salt & black pepper)

### For the Side:

- 500g Potatoes (peeled and boiled)
- 50g Butter
- 2 Garlic cloves (minced) + 50ml Milk

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Remove any tough membrane from the bone side of the beef ribs. Rub the meat with olive oil and apply the coarse salt and pepper rub heavily.
2. Settings: Fill the smoke box with robust pellets. Select Smoker, set temperature to 110°C, and set the time to 4 hours. Press Start.
3. Smoking Phase: Place the beef ribs bone-side down directly on the grate. Close the lid and let them smoke undisturbed for 2.5 hours until the bark is fully set.
4. The Wrap: Wrap the ribs tightly in butcher paper or aluminum foil. Return them to the smoker for another 1 to 1.5 hours until the bones begin to pull away from the meat (internal temperature around 96°C).
5. Side Dish Prep: Mash the hot boiled potatoes with butter, minced garlic, milk, and salt until smooth and creamy.
6. Finish: Let the ribs rest for 20 minutes before slicing between the bones. Serve the rich, melt-in-your-mouth beef ribs on a bed of garlic mashed potatoes.

**Tip:** Beef ribs are very rich in fat. The low and slow Smoker function breaks down this fat perfectly into pure flavor.

# "FLYING DUTCHMAN" ONION BURGERS WITH SMASHED POTATOES



**Preparation:**  
10 MIN



**Cooking time:**  
12-15 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Burgers:

- 2 Large yellow onions (cut into thick 2cm rounds)
- 4 Thin beef patties (approx. 90g each)
- 4 Slices of Cheddar cheese
- 1 tbsp Yellow mustard, salt, and pepper

### For the Side:

- 400g Baby potatoes (boiled, then smashed flat)
- 2 tbsp Olive oil
- Salt and garlic powder

### Woodfire Flavor:

- Robust Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Season the beef patties heavily with salt and pepper. Lightly brush the thick onion rounds and the smashed baby potatoes with olive oil.
2. Settings: Fill the smoke box halfway with robust pellets. Select Grill, set temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: When the display shows "Add Food", place the onion rounds and smashed potatoes directly onto the grate. Close the lid and grill for 5 minutes to get a hard char on the onions.
4. Adding Beef: Open the lid, flip the onions and potatoes, then space them out. Place the 4 beef patties directly onto the hot grate. Spread a teaspoon of mustard onto the raw side of each patty.
5. The Melt: Grill the patties for 3 minutes, flip them, and immediately top each patty with a cheddar slice. Place two cheese-melted patties stacked between two grilled onion rounds (using the onions as the "bun").
6. Finish: Keep the smashed potatoes inside for another 2 minutes until ultra-crispy, then serve them alongside the messy, juicy onion burgers.

**Tip:** This bun-less burger trend relies on thick, charred onions that hold their shape. The intense heat of the Grill (HI) function softens the onion center while perfectly caramelizing the outside.



**CHICKEN**



# SMOKED BUFFALO CHICKEN WINGS WITH CELERY & BLUE CHEESE DIP



**Preparation:**

10 MIN



**Cooking time:**

20-25 MIN



**Portions:**

2



## INGREDIENTS:

### For the Wings:

- 1 kg Chicken wings (flats & drums separated)
- 1 tbsp Baking powder (makes them extra crispy!)
- 1 tsp Salt
- 50ml Buffalo hot sauce mixed with 25g melted butter

### For the Side:

- 4 Celery sticks (cut into batons)
- 3 tbsp Blue cheese dressing (or sour cream dip)

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Pat the chicken wings completely bone-dry with paper towels. In a large bowl, toss the wings with the baking powder and salt until lightly coated.
2. Settings: Fill the smoke box with mild pellets. Select Air Fry, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
3. Cooking Phase: When the unit displays "Add Food", place the wings into the crisp basket and set it on the grate. Close the lid.
4. Shaking: Air fry for 20 to 25 minutes. Make sure to open the lid and shake the basket vigorously every 7 minutes to ensure all sides get equally crispy.
5. Saucing: While the wings cook, prepare the celery sticks and blue cheese dip. Once the wings are fully cooked and golden brown, remove them and toss them immediately in a bowl with the warm Buffalo hot sauce mixture.
6. Finish: Serve the sticky, crispy wings hot alongside the cold, crunchy celery sticks and blue cheese dip.

**Tip:** The secret to restaurant-quality crispy skin without oil is the baking powder. It alters the pH level of the skin, causing it to crisp up rapidly under high-velocity airflow.

# HONEY MUSTARD CHICKEN BREASTS WITH GRILLED SWEET POTATO SLICES



**Preparation:**

15 MIN



**Cooking time:**

15-18 MIN



**Portions:**

2



## INGREDIENTS:

### For the Chicken:

- 2 Large chicken breasts (approx. 200g each)
- 2 tbsp Honey
- 2 tbsp Dijon mustard
- 1 tbsp Olive oil
- Salt, pepper, and garlic powder

### For the Side:

- 1 Large sweet potato (sliced into 1cm thick rounds)
- 1 tbsp Olive oil
- ½ tsp Smoked paprika

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: In a small bowl, whisk together the honey, Dijon mustard, and olive oil. Season the chicken breasts with salt, pepper, and garlic powder, then brush half of the honey mustard sauce over them.
2. Side Dish Prep: Toss the sweet potato rounds in a separate bowl with olive oil, smoked paprika, and a pinch of salt.
3. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set the temperature to MED, press the Woodfire Flavor button, and press Start to preheat.
4. Grilling Phase: When the unit displays "Add Food", place the chicken breasts in the center of the grate and arrange the sweet potato slices around them. Close the lid.
5. Flipping & Glazing: Cook for 8 minutes, then open the lid. Flip the chicken breasts and the sweet potato slices. Brush the remaining honey mustard sauce generously onto the cooked side of the chicken.
6. Finish: Close the lid and grill for another 7 to 10 minutes until the chicken reaches an internal core temperature of 75°C and the sweet potatoes are soft and caramelized. Let the chicken rest for 3 minutes before slicing.

**Tip:** Chicken breast dries out easily. Using the Grill (MED) function with the lid closed allows the top element to cook the meat quickly while the woodsmoke keeps the core tender and juicy.

# JAMAICAN JERK CHICKEN THIGHS WITH FIERY PINEAPPLE SALSA



**Preparation:**

15 MIN



**Cooking time:**

25 MIN



**Portions:**

3



## INGREDIENTS:

### For the Chicken:

- 6 Bone-in, skin-on chicken thighs
- 3 tbsp Jamaican Jerk seasoning paste (or dry rub)
- 1 tbsp Vegetable oil

### For the Side:

- 150g Diced fresh pineapple
- ½ Red onion (finely diced)
- 1 tbsp Fresh cilantro (chopped)
- + 1 tbsp Lime juice

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Rub the chicken thighs thoroughly with vegetable oil and the spicy Jamaican Jerk seasoning, making sure to get the spices under the skin.
2. Settings: Fill the smoke box with robust pellets. Select Roast, set the temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
3. Roasting Phase: When the grill display shows "Add Food", place the chicken thighs skin-side down directly on the grate. Close the lid.
4. Flipping: Cook for 15 minutes until the skin begins to char nicely, then open the lid and flip the thighs skin-side up.
5. Side Dish Prep: While the chicken finishes cooking, mix the diced pineapple, red onion, cilantro, and lime juice in a bowl to create a fresh, tropical salsa.
6. Finish: Close the lid and roast for another 10 minutes until the skin is deeply crispy and the bone-in core reads 75°C–80°C. Serve the fiery jerk chicken topped with the sweet pineapple salsa.

**Tip:** Chicken thighs are very forgiving and can handle higher heat. Cooking them skin-side down first renders the sub-cutaneous fat, ensuring the skin gets maximum crunch.

# SMOKED TURKEY BREAST WITH GARLIC HERB GREEN BEANS



**Preparation:**

15 MIN



**Cooking time:**

50-60 MIN



**Portions:**

4



## INGREDIENTS:

### For the Turkey:

- 1 kg Boneless turkey breast
- 2 tbsp Melted butter
- 2 tbsp Poultry herb rub (thyme, rosemary, garlic, paprika)

### For the Side:

- 300g Fresh green beans (trimmed)
- 1 tbsp Olive oil
- 2 Garlic cloves (minced)

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Pat the turkey breast dry. Brush it evenly with the melted butter, then coat it completely with the poultry herb rub.
2. Settings: Fill the smoke box to the top with mild pellets. Select Roast, set the temperature to 165°C, press the Woodfire Flavor button, and press Start to preheat.
3. Smoking Phase: Place the turkey breast directly in the center of the grill grate. Close the lid and let it roast undisturbed for 40 minutes.
4. Side Dish Prep: In a bowl, toss the fresh green beans with olive oil and minced garlic.
5. Adding the Side: Open the lid, check the turkey's temperature, and place the garlic green beans directly onto the grate right next to the turkey. Close the lid and cook for another 15 to 20 minutes.
6. Finish: Remove the turkey breast when the core temperature hits exactly 72°C. Wrap it loosely in aluminum foil to rest for 10 minutes before carving into moist slices. Serve with the tender-crisp garlic beans.

**Tip:** Turkey breast is incredibly lean. Roasting it at a lower temperature (165°C) combined with a butter coating prevents the convection fan from drying out the outer layers.

# JAPANESE CHICKEN YAKITORI SKEWERS WITH CHARRED SCALLIONS



**Preparation:**

15 MIN



**Cooking time:**

10-12 MIN



**Portions:**

2



## INGREDIENTS:

### For the Skewers:

- 400g Boneless, skinless chicken thighs (cut into 2cm cubes)
- 2 Bunches of scallions / spring onions (cut into 3cm pieces)
- Wooden skewers (soaked in water for 30 minutes)

### For the Glaze:

- 50ml Soy sauce + 50ml Mirin (or honey) + 1 tsp Ginger paste

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Thread the chicken cubes and scallion pieces alternately onto the soaked wooden skewers.
2. Glaze Prep: Whisk soy sauce, mirin, and ginger paste together in a small bowl. Brush half of it onto the raw skewers.
3. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
4. Grilling Phase: When the unit displays "Add Food", lay the skewers directly onto the hot grate. Close the lid and grill for 5 minutes.
5. Flipping & Basting: Open the lid, flip the skewers over, and brush them generously with the remaining sweet soy glaze.
6. Finish: Close the lid and grill for another 5 minutes until the chicken shows dark sear marks and the scallions are beautifully sweet and charred.

**Tip:** Using chicken thigh meat instead of chicken breast for skewers is a classic Japanese technique. Thigh meat contains more fat, ensuring the skewers stay incredibly juicy under direct grill heat.

# TRADITIONAL BEER CAN CHICKEN WITH SMOKED GARLIC BREAD



**Preparation:**  
15 MIN



**Cooking time:**  
45-50 MIN



**Portions:**  
4



## INGREDIENTS:

### For the Chicken:

- 1 Whole chicken (approx. 1.3 kg)
- 1 Small, half-full can of beer (or chicken broth)
- 2 tbsp Vegetable oil
- 3 tbsp Universal poultry rub (paprika, garlic, salt, thyme)

### For the Side:

- 1 Baguette (sliced lengthwise)
- 50g Butter mixed with 2 crushed garlic cloves and fresh parsley

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Pat the chicken completely dry. Rub with vegetable oil and apply the poultry rub heavily inside the cavity and all over the skin. Carefully slide the cavity of the chicken over the half-full can of beer so it stands upright like a tripod.
2. Settings: Fill the smoke box with mild pellets. Select Roast, set temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
3. Roasting Phase: When preheated, carefully balance the upright chicken on its can directly on the grill grate. Close the lid and roast for 40 minutes.
4. Adding the Bread: Open the lid (the chicken should be beautifully golden and crispy). Spread the garlic butter onto the baguette slices and place them face-up on the grate next to the chicken.
5. Finish: Close the lid and roast for another 8 to 10 minutes until the bread is toasted and the thickest part of the chicken thigh reads 75°C. Carefully lift the chicken off the hot can and let it rest for 5 minutes before carving.

**Tip:** Standing the chicken vertically allows the high-velocity fan to circulate heat 360 degrees around the bird, resulting in perfectly even crispy skin while the steaming beer keeps the breast meat ultra-moist.

# "MARRY ME CHICKEN" WITH CREAMY PASTA SIDE



**Preparation:**

15 MIN



**Cooking time:**

20 MIN



**Portions:**

3



## INGREDIENTS:

### For the Chicken:

- 3 Chicken breasts (approx. 150g each, sliced horizontally into thin cutlets)
- 1 tbsp Olive oil
- 1 tsp Italian seasoning, garlic powder, salt, and pepper

### For the Side:

- 250g Penne pasta (pre-boiled al dente)
- 150ml Heavy cream + 50g Sun-dried tomatoes (chopped)
- 50g Grated parmesan cheese

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Season the thin chicken cutlets with olive oil, Italian seasoning, garlic powder, salt, and pepper.
2. Sauce Setup: In a small, heat-proof aluminum or iron skillet that fits into the grill, mix the heavy cream, chopped sun-dried tomatoes, parmesan cheese, and the pre-boiled penne pasta.
3. Settings: Fill the smoke box halfway with mild pellets. Select Roast, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: Place the chicken cutlets directly on one side of the grill grate and place the skillet with the pasta mix right next to them. Close the lid.
5. Combining: Roast for 10 minutes, then open the lid. Flip the chicken cutlets and give the pasta sauce a good stir. Cook for another 7 to 10 minutes until the chicken is cooked through.
6. Finish: Transfer the chicken cutlets directly into the bubbling pasta sauce skillet, coating them in the creamy sun-dried tomato sauce. Serve straight from the skillet.

**Tip:** Slicing the chicken breasts into thinner cutlets ensures they cook at the exact same speed as the cream sauce needs to bubble and thicken under the convection element.

# STICKY HONEY BBQ CHICKEN DRUMSTICKS WITH SMOKED MAC & CHEESE



**Preparation:**  
10 MIN



**Cooking time:**  
30-35 MIN



**Portions:**  
3



## INGREDIENTS:

### For the Chicken:

- 6 Chicken drumsticks
- 1 tbsp Olive oil + 2 tbsp Sweet BBQ Rub
- 4 tbsp BBQ sauce mixed with 1 tbsp honey

### For the Side:

- 200g Macaroni pasta (pre-boiled al dente)
- 150g Shredded cheddar cheese + 100ml Heavy cream

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Toss the chicken drumsticks with olive oil and the sweet BBQ rub.
2. Side Dish Prep: In a small baking pan or cast-iron dish, mix the pre-boiled macaroni, cheddar cheese, heavy cream, and a pinch of salt.
3. Settings: Fill the smoke box with mild pellets. Select Roast, set the temperature to 180°C, press the Woodfire Flavor button, and press Start to preheat.
4. Roasting Phase: Place the chicken drumsticks directly on the grate and set the Mac & Cheese pan next to them. Close the lid and cook for 25 minutes.
5. Glazing: Open the lid. Brush the drumsticks heavily on all sides with the honey BBQ sauce mixture. Stir the Mac & Cheese quickly.
6. Finish: Close the lid and cook for another 5 to 10 minutes until the chicken is sticky and caramelized (core 75°C) and the cheese side dish is bubbling and golden brown.

**Tip:** Because the top element provides intense heat, adding the sugar-rich honey BBQ sauce only in the last 5-10 minutes prevents the glaze from burning into a bitter crust.

# CLASSIC GREEK CHICKEN SOUVLAKI WITH GRILLED PITA & TZATZIKI



**Preparation:**  
15 MIN



**Cooking time:**  
12 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Souvlaki:

- 400g Chicken breast (cut into large cubes)
- 2 tbsp Olive oil + 1 tbsp Lemon juice
- 1 tbsp Dried oregano + 1 minced garlic clove
- Metal or soaked wooden skewers

### For the Glaze:

- 2 Pita breads
- 4 tbsp Tzatziki dip + lemon wedges

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Marinate the chicken cubes with olive oil, lemon juice, oregano, garlic, salt, and pepper for 15 minutes, then thread them tightly onto the skewers.
2. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: Place the chicken skewers directly onto the preheated grate. Close the lid and grill for 6 minutes.
4. Adding the Pita: Open the lid, flip the skewers, and place the pita breads directly onto the empty spaces of the grate to warm up.
5. Finish: Close the lid and grill for another 5 to 6 minutes until the chicken is slightly charred and fully cooked through.
6. Assembly: Remove the skewers, pull the chicken off the wood, and stuff it into the warm grilled pita bread along with cold, fresh tzatziki.

**Tip:** Tightly packing the chicken pieces onto the skewers prevents the hot convection air from circulating between the meat cubes, which stops the chicken breast from drying out.

# ULTIMATE BBQ CHICKEN QUESADILLAS WITH CRISPY TORTILLA SIDE



**Preparation:**

10 MIN



**Cooking time:**

10 MIN



**Portions:**

2



## INGREDIENTS:

### For the Quesadillas:

- 2 Large flour tortillas
- 200g Cooked chicken breast (shredded or finely diced)
- 4 tbsp BBQ sauce
- 150g Shredded Mozzarella or Cheddar cheese

### For the Side:

- Tortilla chips (to be warmed and crisped)
- Guacamole or salsa dip

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Toss the shredded chicken with the BBQ sauce in a bowl. Lay the flour tortillas flat, fill one half of each tortilla with the BBQ chicken and cheese, then fold them over into half-moons.
2. Settings: Fill the smoke box halfway with mild pellets. Select Bake, set temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
3. Baking Phase: Place the folded quesadillas directly onto the grill plate. Scatter a handful of tortilla chips right next to them on the grate. Close the lid.
4. Flipping: Cook for 5 minutes until the bottom side of the tortilla is hard and crispy, then open the lid and carefully flip the quesadillas over.
5. Finish: Close the lid and cook for another 4 to 5 minutes until the cheese inside is completely melted and stretching, and the outer tortilla shell is deeply golden and crunchy.
6. Serving: Cut each quesadilla into three triangles and serve immediately with the warm, smoky tortilla chips and guacamole.

**Tip:** We use the Bake function here because its lower fan speed allows the cheese to melt fully from the inside before the outer flour tortilla burns under the top element.

# SMOKED DYNAMIC CHEESE SMASH BURGERS WITH LOADED FRIES SIDE



**Preparation:**

15 MIN



**Cooking time:**

10 MIN



**Portions:**

2



## INGREDIENTS:

### For the Burgers:

- 300g Ground beef (high fat, 20%, formed into 4 balls)
- 2 Brioche burger buns (halved)
- 4 Slices of American Cheddar cheese
- 1 tbsp Butter + Salt and pepper

### For the Side:

- 300g Frozen french fries
- 2 tbsp Burger sauce + Jalapeño slices

### Woodfire Flavor:

- Robust Blend pellets (Half Scoop)

## PREPARATION:

1. Side Dish Prep: Toss the frozen french fries with a tiny splash of oil and a pinch of salt. Place them into the Ninja crisp basket.
2. Settings: Fill the smoke box halfway with robust pellets. Select Air Fry, set temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
3. Fries Headstart: Place the crisp basket with the fries inside. Close the lid and let them cook for 5 minutes to get crispy.
4. The Smash Phase: Open the lid, push the basket to the very back of the grate. Butter the burger buns and toast them face-down directly on the hot grate for 1 minute, then remove them. Place the 4 beef balls on the grate and press them down completely flat using a heavy metal spatula (smash them!). Season with salt and pepper.
5. The Melt: Cook the smashed patties for 2 minutes, flip them over, and immediately top each patty with a slice of cheddar cheese. Close the lid for 1 more minute to melt the cheese and finish the fries.
6. Assembly: Stack two cheesy patties into each toasted brioche bun with your favorite burger sauce. Pour the fries into a bowl, top them with extra burger sauce and jalapeños, and serve immediately.

**Tip:** Smashed burgers need extreme contact heat to build that famous crispy crust. The direct heat of the Woodfire grill plate, combined with a heavy press, creates the perfect texture in under 3 minutes.

# ARTISANAL WOOD-FIRED STYLE PEPPERONI PIZZA WITH GARLIC KNOTS



**Preparation:**  
20 MIN



**Cooking time:**  
10-12 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Pizza:

- 1 Store-bought or homemade pizza dough ball
- 4 tbsp Marinara tomato sauce
- 100g Shredded Mozzarella cheese
- 50g Spicy pepperoni slices

### For the Side:

- 4 Small pieces of leftover pizza dough (rolled into knots)
- 1 tbsp Melted butter mixed with 1 crushed garlic clove

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Roll or stretch your pizza dough to fit the size of the grill grate. Roll the small leftover dough pieces into knots and brush them with the garlic butter.
2. Settings: Fill the smoke box halfway with mild pellets. Select Bake, set the temperature to 210°C, press the Woodfire Flavor button, and press Start to preheat.
3. Blind Baking: When preheated, place the bare pizza dough directly onto the greased grill plate. Arrange the garlic knots right next to it. Close the lid and blind-bake for 3 minutes.
4. The Topping Phase: Open the lid. The dough will be puffed up. Flip the pizza crust over. Quickly spread the marinara sauce, mozzarella cheese, and pepperoni slices onto the par-baked side of the crust.
5. Finish: Close the lid and bake for another 6 to 8 minutes until the edges of the pizza are beautifully charred and puffed, the cheese is bubbling, and the garlic knots are golden brown.
6. Serving: Slice the pizza immediately and serve hot with the savory garlic knots on the side.

**Tip:** We use the Bake function here because it drops the fan speed. This allows the heat from the bottom plate to crisp the dough perfectly while the top element melts the cheese without burning the pepperoni too quickly.



# FISH & SEAFOOD



# CEDAR-PLANK STYLE SMOKED SALMON WITH GARLIC HERB ASPARAGUS



**Preparation:**

10 MIN



**Cooking time:**

12-15 MIN



**Portions:**

2



## INGREDIENTS:

### For the Salmon:

- 2 Salmon fillets (with skin, approx. 200g each)
- 1 tbsp Dijon mustard
- 1 tbsp Brown sugar
- ½ tsp Smoked paprika + Salt
- 1 Lemon (sliced)

### For the Side:

- 250g Green asparagus (trimmed)
- 1 tsp Olive oil
- 1 Garlic clove (minced)

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Pat the salmon fillets completely dry with paper towels. Brush the flesh side lightly with Dijon mustard, then sprinkle evenly with the brown sugar, smoked paprika, and a pinch of salt. Place a lemon slice on top of each fillet.
2. Side Dish Prep: Toss the green asparagus spears in a bowl with olive oil, minced garlic, and a tiny pinch of salt.
3. Settings: Fill the smoke box to the top with mild pellets. Select Roast, set the temperature to 175°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: When the unit displays "Add Food", place the salmon fillets skin-side down directly on one side of the grate. Arrange the asparagus spears on the empty side. Close the lid immediately.
5. Monitoring: Cook for 12 to 15 minutes without opening the lid. The high-velocity fan will circulate the sweet woodsmoke perfectly around the fish while the sugar caramelizes into a glossy glaze.
6. Finish: Remove the salmon when the internal temperature hits 57°C (for a juicy, slightly translucent center). Serve hot alongside the tender-crisp garlic asparagus.

**Tip:** Leaving the skin on the salmon acts as a natural heat shield against the bottom grill plate, ensuring the fish stays incredibly flaky and moist throughout the convection roast.

# GARLIC BUTTER CRISPY SHRIMP SKEWERS WITH SMOKED CORN SALAD



**Preparation:**  
15 MIN



**Cooking time:**  
8-10 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Shrimp:

- 400g Raw jumbo shrimp (peeled and deveined)
- 3 tbsp Melted butter
- 3 Garlic cloves (finely minced)
- 1 tbsp Fresh parsley (chopped)
- Wooden skewers (soaked in water for 30 minutes)

### For the Side:

- 1 Can of sweet corn (drained)
- ½ Red bell pepper (diced)

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Thread the raw jumbo shrimp tightly onto the soaked wooden skewers. In a small bowl, mix the melted butter, minced garlic, chopped parsley, and a pinch of salt. Brush half of this mixture onto the shrimp skewers.
2. Side Dish Prep: Mix the drained sweet corn and diced red bell pepper in a small heat-proof aluminum pan or iron skillet that fits onto the grate.
3. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set the temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
4. Grilling Phase: When the display shows "Add Food", place the shrimp skewers directly onto the blazing hot grate and place the pan of corn right next to them. Close the lid.
5. Flipping & Basting: Grill for 4 minutes, then open the lid. Flip the skewers and brush them generously with the remaining garlic butter mixture. Give the corn salad a quick stir with a spoon.
6. Finish: Close the lid and grill for another 4 minutes until the shrimp turn completely opaque and pink with slight char marks. Serve immediately with the warm, smoky corn salad.

**Tip:** Shrimp cook incredibly fast under direct heat. Using the Grill (HI) setting ensures you get a beautiful sear and heavy smoke infusion in under 8 minutes without overcooking the core.

# MEDITERRANEAN WHOLE SEA BASS (LOUP DE MER) WITH LEMON HERB POTATOES



**Preparation:**

15 MIN



**Cooking time:**

20-25 MIN



**Portions:**

2



## INGREDIENTS:

### For the Fish:

- 1 Whole sea bass (approx. 500–600g, cleaned and scaled)
- 1 tbsp Olive oil
- 1 Lemon (sliced) + 2 Fresh rosemary sprigs
- Coarse sea salt and black pepper

### For the Side:

- 300g Baby potatoes (halved)
- 1 tbsp Olive oil + 1 tsp Dried oregano

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Cut three shallow diagonal slits into the skin on both sides of the whole fish. Rub the exterior with olive oil and coarse sea salt. Stuff the interior cavity with the lemon slices and rosemary sprigs.
2. Side Dish Prep: Toss the halved baby potatoes in a bowl with olive oil, oregano, and salt. Place them into the Ninja crisp basket.
3. Settings: Fill the smoke box to the top with mild pellets. Select Roast, set the temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: Place the whole sea bass directly on the grill plate and set the potato basket next to it. Close the lid and cook for 12 minutes.
5. Flipping: Open the lid. Carefully flip the whole fish over using a wide spatula to keep the skin intact. Give the potato basket a good shake.
6. Finish: Close the lid and cook for another 10 to 12 minutes until the fish skin is deeply crispy and the meat flakes away easily from the bone. Serve with the golden, roasted herb potatoes.

**Tip:** The high-velocity fan of the Roast function mimics a professional convection oven, crisping the delicate fish skin beautifully while keeping the whole fish juicy from the inside.

# CAJUN BLACKENED COD FILLETS WITH CRISPY ONION RINGS



**Preparation:**

10 MIN



**Cooking time:**

12 MIN



**Portions:**

2



## INGREDIENTS:

### For the Fish:

- 2 Thick cod fillets (Kabeljau, approx. 200g each)
- 1 tbsp Butter (melted)
- 2 tbsp Cajun seasoning rub (paprika, cayenne, garlic, thyme)

### For the Side:

- 200g Frozen onion rings
- 1 tsp Vegetable oil

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Pat the cod fillets completely dry. Brush them generously with the melted butter on all sides, then press them heavily into the Cajun seasoning rub until the fish is completely covered in a dark spice layer.
2. Side Dish Prep: Toss the frozen onion rings with a tiny splash of oil in a bowl, then place them into the Ninja crisp basket.
3. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Air Frying Phase: Place the onion ring basket onto one side of the grate. Close the lid and let the onion rings cook for 4 minutes to get a head start.
5. Adding the Fish: Open the lid, push the basket to the side, and lay the blackened cod fillets directly onto the greased grill plate next to the basket. Close the lid.
6. Finish: Cook for 8 minutes without flipping the fish. The intense top-down airflow of the Air Fry function will perfectly crust the Cajun spices into a dark "blackened" shell while keeping the flaky white cod inside steaming hot and tender. Serve immediately with the ultra-crispy onion rings.

**Tip:** Cod is a very delicate white fish that breaks easily when flipped. By using the Air Fry function, the high heat cooks the fish evenly from the top and bottom at the same time, making flipping completely unnecessary.

# SMOKED GARLIC BUTTER LOBSTER TAILS WITH GRILLED POTATO SLICES



**Preparation:**

15 MIN



**Cooking time:**

10-12 MIN



**Portions:**

2



## INGREDIENTS:

### For the Lobster:

- 2 Cold-water lobster tails
- 3 tbsp Butter (melted)
- 2 Garlic cloves (minced)
- 1 tsp Fresh chives (chopped) + Lemon wedges

### For the Side:

- 2 Large potatoes (boiled, sliced into 1cm rounds)
- 1 tbsp Olive oil + Salt

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Use kitchen shears to cut down the center of the top shell of the lobster tails. Gently pull the meat upward to rest on top of the shell. Mix melted butter, minced garlic, chives, and a pinch of salt. Brush half of this onto the lobster meat.
2. Side Dish Prep: Toss the potato slices in olive oil and salt.
3. Settings: Fill the smoke box with mild pellets. Select Roast, set temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: Place the lobster tails shell-side down and the potato slices directly on the grate. Close the lid and cook for 10 to 12 minutes.
5. Basting: Open the lid at the 6-minute mark, flip the potatoes, and brush the remaining garlic butter generously onto the lobster meat.
6. Finish: Remove when the lobster meat is opaque and white (core 60°C). Serve with the smoky grilled potatoes and lemon wedges.

**Tip:** Roasting the lobster shell-side down protects the delicate meat from the direct bottom heat, allowing the convection fan to cook it gently while infusing the butter with woodsmoke.

# CRISPY CALAMARI RINGS WITH SMOKY PAPRIKA AIOLI DIP



**Preparation:**

15 MIN



**Cooking time:**

8-10 MIN



**Portions:**

2



## INGREDIENTS:

### For the Calamari:

- 400g Fresh squid rings, cleaned
- 3 tbsp Cornstarch + 1 tsp Smoked paprika
- 1 tsp Garlic powder + Salt
- 1 tbsp Vegetable oil

### For the Side:

- 3 tbsp Mayonnaise + 1 tsp Lime juice + ½ tsp Smoked paprika
- Baguette slices (to be toasted)

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Pat the calamari rings completely dry. In a bowl, mix cornstarch, smoked paprika, garlic powder, and salt. Toss the calamari rings in the mixture, shaking off any excess. Drizzle with vegetable oil.
2. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
3. Air Frying Phase: Place the coated calamari rings into the Ninja crisp basket. Close the lid and cook for 8 to 10 minutes.
4. Shaking & Toasting: Open the lid after 5 minutes, shake the basket vigorously, and place the baguette slices directly on the grate next to the basket.
5. Dip Prep: Mix mayonnaise, lime juice, and smoked paprika in a small bowl.
6. Finish: Remove when the calamari is crunchy and pale golden. Serve hot with the smoky aioli dip and toasted bread.

**Tip:** Do not overcook squid. The ultra-high fan speed of the Air Fry function crisps the thin starch coating within minutes, ensuring the calamari stays tender instead of turning rubbery.

# BOURBON-GLAZED TERIYAKI SALMON WITH SESAME BROCCOLI BOWLS



**Preparation:**  
10 MIN



**Cooking time:**  
12 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Salmon:

- 2 Salmon fillets (approx. 200g each)
- 3 tbsp Teriyaki sauce
- 1 tbsp Bourbon whiskey (or apple juice)
- 1 tsp Sesame seeds

### For the Side:

- 200g Broccoli florets
- 1 tsp Sesame oil + Salt

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Mix the teriyaki sauce and bourbon in a small bowl. Brush half of this glaze over the salmon fillets.
2. Side Dish Prep: Toss the broccoli florets with sesame oil and a pinch of salt in a bowl.
3. Settings: Fill the smoke box with mild pellets. Select Roast, set temperature to 180°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: Place the salmon fillets skin-side down on one side of the grate and arrange the broccoli florets on the other side. Close the lid and cook for 12 minutes.
5. Glazing: Open the lid after 8 minutes. Brush the remaining sweet teriyaki glaze heavily onto the salmon and toss the broccoli quickly.
6. Finish: Remove when the salmon glaze is bubbly and sticky. Sprinkle the fish with sesame seeds and serve with the vibrant, charred broccoli.

**Tip:** The high-velocity air caramelizes the edges of the broccoli beautifully while locking the sweet, smoky teriyaki glaze directly onto the fish surface.

# MEDITERRANEAN GRILLED SWORDFISH STEAKS WITH OREGANO RICE FLATBREAD



**Preparation:**  
10 MIN



**Cooking time:**  
6-8 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Fish:

- 2 Swordfish steaks, approx. 200g each, 2cm thick
- 1 tbsp Olive oil
- 1 Garlic clove (crushed) + 1 tsp Dried oregano
- Salt and lemon juice

### For the Side:

- Small flatbreads (or Greek pita)
- Olive oil and sea salt for brushing

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Marinate the swordfish steaks with olive oil, crushed garlic, oregano, salt, and a splash of lemon juice for 10 minutes.
2. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: Place the marinated swordfish steaks directly onto the blazing hot grate. Close the lid and grill for 4 minutes.
4. Adding Flatbread: Open the lid, carefully flip the fish, and place the flatbreads brushed with olive oil onto the empty space of the grate.
5. Finish: Close the lid and cook for another 3 to 4 minutes until the fish is firm and cooked through, and the flatbreads are toasted. Serve with fresh lemon wedges.

**Tip:** Swordfish has a dense, meaty texture similar to pork loin. It is perfect for the Grill (HI) setting because it holds its shape beautifully without falling apart on the grates.

# SPICY CAJUN GRILLED TROUT (FORELLE) WITH CHARRED CORN ON THE COB



**Preparation:**

10 MIN



**Cooking time:**

10 MIN



**Portions:**

2



## INGREDIENTS:

### For the Fish:

- 2 Trout fillets, with skin
- 1 tbsp Olive oil
- 1.5 tbsp Cajun spice rub (paprika, garlic, onion, cayenne)

### For the Side:

- 2 Pre-cooked corn on the cob
- 1 tbsp Butter (melted) + Salt

### Woodfire Flavor:

- Robust Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Rub the trout fillets with olive oil and coat the flesh side heavily with the Cajun spice rub. Brush the corn cobs with melted butter and salt.
2. Settings: Fill the smoke box halfway with robust pellets. Select Grill, set temperature to MED, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: Place the corn cobs on the grate first. Close the lid and grill for 4 minutes, rolling them occasionally.
4. Adding the Fish: Open the lid, move the corn to the side, and lay the trout fillets skin-side down directly on the grate.
5. Finish: Close the lid and grill for 6 minutes without flipping the fish. The bottom plate crisps the trout skin perfectly while the top element cooks the spices into a fragrant crust. Serve immediately.

**Tip:** Trout fillets are thin and delicate. Grilling them strictly skin-side down on the MED setting prevents the fish from breaking or drying out.

# CRISPY COCONUT SHRIMP WITH TANGY SWEET CHILI DIPPING SAUCE



**Preparation:**  
15 MIN



**Cooking time:**  
8-10 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Shrimp:

- 300g Raw jumbo shrimp (peeled and deveined)
- 30g Flour + 1 Egg (beaten)
- 60g Shredded coconut flakes
- 1 tbsp Vegetable oil

### For the Side:

- 1 Lime (cut into wedges) + 4 tbsp Sweet chili sauce for dipping

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Set up a breading station with three bowls: flour, beaten egg, and coconut flakes. Dip each shrimp into the flour, then the egg, and press firmly into the coconut flakes until heavily coated. Drizzle lightly with oil.
2. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
3. Air Frying Phase: Place the coconut shrimp inside the Ninja crisp basket in a single layer. Close the lid and cook for 8 to 10 minutes.
4. Monitoring: Open the lid at the 5-minute mark to gently flip the shrimp so the coconut flakes turn evenly golden on both sides without burning.
5. Finish: Remove when the coconut crust is deeply golden and crunchy. Serve immediately with sweet chili sauce and lime wedges.

**Tip:** Coconut flakes burn easily under intense top heat. The Air Fry function at 190°C balances high fan speed with controlled temperature to crisp the flakes safely.

# SMOKY BBQ GLAZED SALMON BITES WITH CRISPY SWEET POTATO FRIES



**Preparation:**  
10 MIN



**Cooking time:**  
12 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Salmon:

- 400g Salmon fillet (skinless, cut into 3cm cubes)
- 1 tbsp Sweet BBQ rub
- 3 tbsp Classic BBQ sauce

### For the Side:

- 300g Frozen sweet potato fries
- 1 tsp Vegetable oil + Salt

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Toss the salmon cubes in a bowl with the sweet BBQ rub until coated. In a separate bowl, toss the frozen sweet potato fries with oil and salt, then place them into the crisp basket.
2. Settings: Fill the smoke box with robust pellets. Select Air Fry, set temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
3. Fries Headstart: Place the fry basket onto the grate. Close the lid and cook the fries for 4 minutes to give them a headstart.
4. Adding Salmon: Open the lid, push the basket to the side, and arrange the seasoned salmon cubes directly onto the greased grill plate next to the basket. Close the lid and cook for 5 minutes.
5. Glazing: Open the lid. Brush the top of each salmon cube heavily with the classic BBQ sauce. Give the sweet potato fries a quick shake.
6. Finish: Close the lid and cook for another 3 minutes until the BBQ sauce on the salmon bites turns sticky and caramelized. Serve immediately.

**Tip:** Cutting the salmon into cubes drastically increases the surface area, allowing more woodsmoke and sweet BBQ rub to adhere to the fish for an intense flavor experience.

# SMOKED CRISPY FISH BURGER WITH HOMEMADE TARTAR SAUCE & FRIES



**Preparation:**

15 MIN



**Cooking time:**

12-15 MIN



**Portions:**

2



## INGREDIENTS:

### For the Fish Burgers:

- 2 Thick cod or haddock fillets, approx. 150g
- 1 Egg (beaten) + 30g Flour
- 60g Panko breadcrumbs (for maximum crunch)
- 1 tsp Garlic powder, salt, and black pepper
- 2 Brioche burger buns + 2 Slices of Cheddar cheese

### For the Side & Sauce:

- 300g Frozen french fries
- 3 tbsp Mayonnaise + 1 tbsp Finely chopped pickles & capers

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Set up a breading station with three bowls: flour (mixed with garlic powder, salt, pepper), the beaten egg, and the panko breadcrumbs. Pat the fish fillets completely dry, then coat them sequentially in flour, egg, and press firmly into the panko.
2. Side Dish Prep: Toss the frozen fries with a tiny splash of oil and a pinch of salt. Place them into one side of the Ninja crisp basket.
3. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Air Frying Phase: When the unit displays "Add Food", place the fry basket onto the grate. Place the panko-crusted fish fillets right next to the basket directly on the greased grill plate (or inside the basket if it's large enough). Close the lid.
5. The Melt & Toast: Cook for 10 minutes without flipping the fish. Then open the lid, place a slice of cheddar cheese on top of each hot fish fillet, and lay the halved brioche buns face-down on the grate for 1 to 2 minutes to toast.
6. Assembly: Mix the mayonnaise, chopped pickles, and capers into a quick tartar sauce. Spread it heavily onto the toasted buns, add the smoky crispy fish patty, and serve immediately with the golden fries.

**Tip:** Panko breadcrumbs are larger and flakier than traditional breadcrumbs. Under the high-velocity air fan of the Woodfire, they crisp up perfectly without needing a deep fryer, while the mild pellets add an authentic seafood-shack smoke aroma.



# VEGETARIAN & VEGAN



# SMOKED HALLOUMI & MEDITERRANEAN VEGGIES



**Preparation:**  
10 MIN



**Cooking time:**  
10-12 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Main:

- 1 Block of Halloumi cheese (sliced 1cm thick)
- 1 Zucchini (sliced into rounds)
- 1 Red bell pepper (cut into chunks)
- 1 Red onion (cut into wedges)
- 2 tbsp Olive oil
- 1 tsp Dried oregano + Salt

### For the Side:

- 2 Pitabrote (to be toasted)

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Toss the sliced zucchini, bell pepper, and red onion in a large bowl with olive oil, dried oregano, and a pinch of salt until everything is evenly coated.
2. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set the temperature to MED, press the Woodfire Flavor button, and press Start to preheat.
3. Vegetable Phase: When the unit displays "Add Food", spread the seasoned vegetables evenly across the grill grate. Close the lid and cook for 6 minutes, tossing them quickly halfway through.
4. Adding Cheese & Bread: Open the lid, push the vegetables slightly to the side, and place the Halloumi slices and the pitabrote directly onto the hot grate.
5. Finish: Close the lid and grill for another 4 to 5 minutes (flipping the cheese and bread once) until the Halloumi has beautiful golden grill marks and the pita is warm and toasted. Serve immediately.

**Tip:** Halloumi is the perfect cheese for the Woodfire because it has a high melting point. It absorbs the mild fruitwood smoke beautifully without losing its firm texture on the grates.

# BBQ PULLED OYSTER MUSHROOM SLIDERS



**Preparation:**  
15 MIN



**Cooking time:**  
15-18 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Pulled Pork:

- 400g King Oyster or Oyster mushrooms
- 1 tbsp Olive oil
- 2 tbsp Smoky BBQ rub
- 4 tbsp Vegan BBQ sauce
- 4 Vegan slider buns (or burger buns)

### For the Side:

- 150g Shredded cabbage & carrot mix
- 2 tbsp Vegan mayonnaise + 1 tsp Lemon juice

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Use two forks to shred the mushroom caps and stems lengthwise until they look like shredded meat. Toss the pulled mushrooms in a bowl with olive oil and the smoky BBQ rub.
2. Side Dish Prep: In a separate bowl, mix the shredded cabbage and carrots with vegan mayonnaise and lemon juice to create a quick vegan coleslaw.
3. Settings: Fill the smoke box to the top with robust pellets. Select Roast, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Roasting Phase: Spread the pulled mushrooms thinly across a small heat-proof baking sheet or aluminum tray and place it on the grate. Close the lid and roast for 12 minutes until the edges are crispy and charred.
5. Glazing & Toasting: Open the lid, pour the vegan BBQ sauce over the mushrooms, and stir well. Place the slider buns cut-side down on the grate for 1 to 2 minutes to toast.
6. Finish: Remove everything. Assemble the sliders by piling the smoky pulled mushrooms onto the toasted buns and topping them with the crunchy coleslaw.

**Tip:** Shredded oyster mushrooms have a fibrous texture that perfectly mimics pulled pork. The high-velocity fan strips away their high water content rapidly, allowing them to crisp up rather than steam.

# FIRE-ROASTED LOADED JALAPEÑO POPPERS



**Preparation:**

15 MIN



**Cooking time:**

12 MIN



**Portions:**

2



## INGREDIENTS:

### For the Poppers:

- 6 Large jalapeño peppers
- 150g Cream cheese, softened
- 50g Shredded Cheddar cheese
- ½ tsp Garlic powder + ½ tsp Salt
- 4 tbsp Panko breadcrumbs + 1 tsp Olive oil

### For the Side:

- 1 Can of black beans (drained, seasoned with cumin)

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Slice the jalapeños in half lengthwise and scrape out the seeds and white ribs (wear gloves!).
2. Stuffing: In a bowl, mix the cream cheese, shredded cheddar, garlic powder, and salt. Spoon the mixture tightly into the jalapeño halves. Mix the panko breadcrumbs with a teaspoon of olive oil, then press the cheese-side of each pepper firmly into the breadcrumbs.
3. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set the temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
4. Air Frying Phase: Place the poppers inside the Ninja crisp basket. Put the seasoned black beans into a small heat-proof dish next to the basket on the grate. Close the lid.
5. Finish: Cook for 12 minutes without flipping. The intense top-down airflow will turn the panko crust deeply golden and crunchy, while melting the cheese inside and softening the peppers. Serve hot with the warm beans.

**Tip:** Using the Air Fry function here provides a perfect crunch to the breading without the need for deep frying, while the half scoop of pellets adds a subtle, appetizing campfire aroma.

# STICKY MAPLE-GLAZED SMOKED TOFU CUBES



**Preparation:**

10 MIN



**Cooking time:**

20 MIN



**Portions:**

2



## INGREDIENTS:

### For the Tofu:

- 400g Firm tofu, pressed and cut into 2cm cubes
- 1 tbsp Cornstarch
- 1 tbsp Olive oil + 1 tsp Garlic powder
- 3 tbsp Maple syrup + 2 tbsp Soy sauce

### For the Side:

- 200g Sugar snap peas
- 1 tsp Sesame oil

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Toss the pressed tofu cubes in a bowl with olive oil, garlic powder, and cornstarch until they are evenly coated.
2. Glaze Prep: In a small cup, whisk together the maple syrup and soy sauce. Toss the sugar snap peas with sesame oil in a separate bowl.
3. Settings: Fill the smoke box with mild pellets. Select Air Fry, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. First Crisp Phase: Place the tofu cubes into the crisp basket. Close the lid and cook for 12 minutes, shaking the basket vigorously at the 6-minute mark.
5. Adding Glaze & Side: Open the lid. Pour the maple-soy glaze over the tofu cubes directly in the basket and toss quickly. Scatter the sugar snap peas onto the grate next to the basket.
6. Finish: Close the lid and cook for another 6 to 8 minutes until the glaze on the tofu turns incredibly sticky and caramelized, and the snap peas are tender-crisp. Serve hot.

**Tip:** Tofu needs a coating to get crispy. The thin layer of cornstarch combines with the high fan speed of the Air Fry function to create a porous crust that holds onto the sticky sweet glaze and absorbs maximum woodsmoke.

# SMOKED CAULIFLOWER "STEAKS" WITH CREAMY HUMMUS & POMEGRANATE



**Preparation:**  
15 MIN



**Cooking time:**  
20-25 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Cauliflower:

- 1 Large head of cauliflower (cut into 2.5cm thick "steaks")
- 2 tbsp Olive oil
- 1 tbsp Shawarma or Curry seasoning (cumin, coriander, paprika, garlic)
- Salt and pepper to taste

### For the Side & Topping:

- 150g Ready-made Hummus
- 2 tbsp Pomegranate seeds
- Fresh mint leaves

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Trim the leaves from the cauliflower base but leave the core intact (this holds the steaks together). Brush both sides of the cauliflower steaks generously with olive oil and coat evenly with the seasoning mix, salt, and pepper.
2. Settings: Fill the smoke box to the top with mild pellets. Select Roast, set the temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
3. Roasting Phase: When the unit displays "Add Food", place the cauliflower steaks directly onto the grill plate. Close the lid and cook for 15 minutes.
4. Flipping: Open the lid, carefully flip the steaks over using a wide spatula, and close the lid to roast for another 8 to 10 minutes until the edges are beautifully charred and the center is tender.
5. Plating: Spread a thick layer of cold hummus onto a serving plate. Place the warm, smoky cauliflower steaks right on top.
6. Finish: Garnish generously with fresh pomegranate seeds and mint leaves before serving.

**Tip:** Cauliflower acts like a flavor sponge. The dense structure absorbs the sweet fruitwood smoke deeply, while the high-velocity fan caramelizes the natural sugars in the vegetable for a nutty aroma.

# CRISPY BUFFALO CAULIFLOWER BITES WITH CELERY & RANCH



**Preparation:**

15 MIN



**Cooking time:**

20 MIN



**Portions:**

2-3



## INGREDIENTS:

### For the Bites:

- 1 Head of cauliflower (cut into bite-sized florets)
- 50g Flour + 1 Egg (beaten) + 80g Panko breadcrumbs
- 1 tsp Garlic powder, salt, and pepper
- 4 tbsp Buffalo hot sauce mixed with 2 tbsp melted butter

### For the Side:

- 4 Celery sticks (cut into batons)
- 4 tbsp Ranch dressing (or vegan mayo-dip)

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Set up a breeding station with three bowls: flour (seasoned with garlic powder, salt, pepper), beaten egg, and panko breadcrumbs. Dip the cauliflower florets into flour, then egg, and coat them tightly with the panko.
2. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
3. Air Frying Phase: Place the breaded florets into the Ninja crisp basket and set it on the grate. Close the lid and cook for 15 minutes, shaking the basket vigorously halfway through to ensure an even, golden crunch.
4. Saucing: Open the lid. Pour the warm Buffalo hot sauce and melted butter mixture directly over the crispy cauliflower bites inside a bowl, tossing until fully coated.
5. Finish: Return the sauced bites to the basket for another 3 to 5 minutes under the Air Fry fan to lock in the glaze and crisp up the edges.
6. Serving: Serve hot and sticky alongside the cold celery batons and creamy Ranch dressing.

**Tip:** To make this recipe completely Vegan, simply replace the egg with almond milk mixed with a tablespoon of cornstarch, and use vegan butter and a vegan mayo-based dip.

# TEXAS-STYLE SMOKED BBQ JACKFRUIT TACOS



**Preparation:**  
15 MIN



**Cooking time:**  
25 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Jackfruit:

- 1 Can of young green jackfruit in brine (not in syrup!, drained)
- 1 tbsp Olive oil
- 2 tbsp Sweet BBQ rub (brown sugar, paprika, garlic)
- 4 tbsp Vegan BBQ sauce
- 4 Small corn or flour tortillas

### For the Side:

- 1 Can of black beans (drained)
- ½ tsp Cumin + Salt

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Rinse the jackfruit and cut off the hard core triangle from each piece. Use your fingers or two forks to shred the stringy parts so they look like pulled pork. Toss with olive oil and the BBQ rub.
2. Side Dish Prep: Place the drained black beans in a small heat-proof aluminum dish or cast-iron pan and season with cumin and salt.
3. Settings: Fill the smoke box with robust pellets. Select Roast, set the temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: Spread the shredded jackfruit onto an aluminum tray and place it on the grate, setting the dish of black beans right next to it. Close the lid and roast for 20 minutes.
5. Glazing & Toasting: Open the lid, pour the BBQ sauce over the jackfruit and stir. Lay the tortillas directly onto the empty spots of the grate for 1 minute to warm up and get char marks.
6. Finish: Remove everything. Assemble the tacos by filling the warm tortillas with the sticky, smoky jackfruit and serve alongside the warm cumin black beans.

**Tip:** Young green jackfruit has a neutral taste but a texture identical to pulled meat. The strong Robust pellet blend combined with the high airflow creates authentic chewy BBQ edges.

# SWEET CHILI GLAZED SMOKED TEMPEH SKEWERS WITH PINEAPPLE



**Preparation:**  
15 MIN



**Cooking time:**  
12 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Skewers:

- 200g Tempeh (cut into 2cm cubes)
- 150g Fresh pineapple (cut into 2cm chunks)
- 1 Red bell pepper (cut into chunks)
- 4 tbsp Sweet chili sauce + 1 tbsp Soy sauce
- Wooden skewers (soaked in water for 30 minutes)

### For the Side:

- 1 Pack of pre-cooked Jasmine rice (warmed)

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: In a small bowl, mix the sweet chili sauce and soy sauce. Thread the tempeh cubes, pineapple chunks, and red pepper pieces alternately onto the soaked wooden skewers. Brush half of the sauce mixture all over the skewers.
2. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set the temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: When the unit displays "Add Food", place the skewers directly onto the hot grate. Close the lid and grill for 6 minutes.
4. Flipping & Glazing: Open the lid, carefully flip the skewers over, and brush them generously with the remaining sweet chili glaze.
5. Finish: Close the lid and grill for another 5 to 6 minutes until the tempeh has dark grill marks and the pineapple edges are beautifully caramelized. Serve hot over a bed of warm jasmine rice.

**Tip:** Tempeh has a firm, nutty texture that doesn't break down on the grill. Grilling the pineapple concentrates its natural sweetness, which pairs perfectly with the subtle fruitwood smoke.

# STUFFED PORTOBELLO MUSHROOM CAPS WITH CRISPY HERB POTATOES



**Preparation:**

15 MIN



**Cooking time:**

18-20 MIN



**Portions:**

2



## INGREDIENTS:

### For the Mushrooms:

- 2 Large Portobello mushrooms (stems removed, wiped clean)
- 100g Feta cheese (crumbled) + 50g Sun-dried tomatoes (chopped)
- 1 tbsp Olive oil + 1 tsp Italian seasoning

### For the Side:

- 300g Baby potatoes (halved)
- 1 tbsp Olive oil + 1 tsp Dried rosemary + Salt

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Toss the halved baby potatoes in a bowl with olive oil, rosemary, and salt. Place them into the Ninja crisp basket.
2. Mushroom Prep: Brush the outside of the Portobello caps lightly with olive oil. In a small bowl, mix the crumbled feta cheese, chopped sun-dried tomatoes, and Italian seasoning, then stuff the mixture tightly into the cavity of the mushroom caps.
3. Settings: Fill the smoke box with mild pellets. Select Roast, set the temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: Place the potato basket onto one side of the grate and place the stuffed Portobello mushrooms cheese-side up directly on the empty side of the grate. Close the lid.
5. Monitoring: Roast for 18 to 20 minutes without flipping the mushrooms. Give the potato basket a good shake at the 10-minute mark to ensure even browning.
6. Finish: Remove when the potatoes are golden and crunchy, and the feta cheese inside the soft, juicy mushrooms is melted and lightly browned on top.

**Tip:** Portobello mushrooms function like a rich meat patty. Roasting them cheese-side up prevents the rich, savory juices from escaping, keeping the mushroom incredibly succulent.

# THE ULTIMATE SMOKED LOADED SWEET POTATO



**Preparation:**  
10 MIN



**Cooking time:**  
40-45 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Sweet Potatoes:

- 2 Medium sweet potatoes (washed, skins poked with a fork)
- 1 tsp Olive oil

### For the Stuffing & Side:

- 100g Canned black beans (rinsed) + 100g Canned sweet corn
- 1 Avocado (mashed into guacamole with lime juice and salt)
- Vegan sour cream or hot sauce for drizzling

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Poke the sweet potatoes all over with a fork (this lets steam escape) and rub the skins lightly with olive oil.
2. Settings: Fill the smoke box with robust pellets. Select Roast, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
3. Roasting Phase: Place the whole sweet potatoes directly on the grill grate. Close the lid and let them cook undisturbed for 40 to 45 minutes until they are completely soft when poked with a knife.
4. Side Dish Assembly: While the potatoes roast, mix the black beans and corn in a small bowl. Prepare the fresh guacamole in another bowl.
5. The Load: Remove the hot sweet potatoes. Cut a deep slit down the center of each potato lengthwise and push the ends inward to open them up. Mash the soft orange flesh slightly with a fork.
6. Finish: Stuff the inside with the black bean and corn mix, add a big scoop of fresh guacamole, and drizzle generously with vegan sour cream or hot sauce.

**Tip:** Roasting sweet potatoes whole cooks them in their own steam, making the interior incredibly sweet and velvety, while the robust woodsmoke clings to the oiled skins.

# CRISPY SESAME TOFU SKEWERS WITH CHARRED SPRING ONIONS



**Preparation:**

15 MIN



**Cooking time:**

10 MIN



**Portions:**

2



## INGREDIENTS:

### For the Skewers:

- 300g Extra firm tofu (cut into 3cm cubes)
- 2 Bunches of spring onions (cut into 4cm pieces)
- 2 tbsp Soy sauce + 1 tbsp Sesame oil
- 2 tbsp Sesame seeds (mixed white and black)
- Wooden skewers (soaked in water for 30 minutes)

### For the Stuffing & Side:

- 200g Frozen edamame pods (warmed and salted)

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Toss the tofu cubes in a bowl with soy sauce and sesame oil. Thread the tofu cubes and spring onion pieces alternately onto the soaked wooden skewers. Roll the skewers firmly in the sesame seeds until the tofu is coated.
2. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set the temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: When the unit displays "Add Food", place the sesame tofu skewers directly onto the hot grate. Close the lid and grill for 5 minutes.
4. Flipping: Open the lid, carefully flip the skewers over using tongs, and close the lid to grill for another 5 minutes until the sesame seeds are toasted and fragrant and the spring onions are sweet and charred.
5. Finish: Remove the skewers and serve them hot alongside a bowl of steamed, salted edamame pods.

**Tip:** Extra firm tofu holds its shape flawlessly on the grill. The high heat of the Grill (HI) function toasts the sesame seeds rapidly, creating a nutty, crunchy outer shell that traps the juices.



# SNACKS



# SMOKED BACON-WRAPPED ONION RINGS WITH TANGY BBQ DIP



**Preparation:**  
20 MIN



**Cooking time:**  
15 MIN



**Portions:**  
2-3



## INGREDIENTS:

### For the Corn:

- 2 Fresh corn cobs, shucked
- 2 tbsp Vegan BBQ sauce
- 1 tbsp Maple syrup + 1 tsp Smoked paprika

### For the Side & Dip:

- 4 tbsp Classic BBQ Sauce
- 1 tsp Apple cider vinegar (mixed into the sauce)

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Peel the onions and cut them into thick 1.5cm slices. Separate the layers into rings, keeping only the large outer rings (you can stack two rings together for extra stability).
2. Wrapping: Dust the onion rings lightly with the BBQ Rub. Wrap each ring tightly with 1 to 2 strips of bacon, weaving the bacon through the center until the entire onion is completely covered.
3. Settings: Fill the smoke box to the top with robust pellets. Select Air Fry, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: When the unit displays "Add Food", arrange the bacon-wrapped rings in a single layer directly inside the Ninja crisp basket. Close the lid.
5. Monitoring: Cook for 15 minutes. Open the lid at the 8-minute mark to carefully flip the rings over using tongs, ensuring the bacon crisps up evenly on all sides.
6. Finish: Remove when the bacon is deeply golden and shatteringly crisp. Serve hot alongside the tangy BBQ dipping sauce.

**Tip:** The high-velocity fan of the Air Fry mode strips away the melting fat from the bacon instantly, making the rings ultra-crunchy, while the bacon fat seasons the sweet onion inside.

# CRISPY SMOKED POTATO SKINS WITH CHIVE SOUR CREAM DIP



**Preparation:**

15 MIN



**Cooking time:**

18-20 MIN



**Portions:**

2



## INGREDIENTS:

### For the Snacks:

- 3 Medium Russet potatoes (washed)
- 1 tbsp Olive oil
- 80g Shredded Cheddar cheese
- 4 Strips of bacon (cooked and crumbled)

### For the Side & Dip:

- 4 tbsp Sour cream
- 1 tbsp Fresh chives, finely chopped

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: (Pro-Tip: Pre-cook the whole potatoes in your indoor microwave for 5 minutes to soften them). Cut the potatoes in half lengthwise. Scoop out the center flesh, leaving a 0.5cm thick shell (the skin).
2. Coating: Brush both the inside and outside of the potato skins lightly with olive oil and sprinkle with salt.
3. Settings: Fill the smoke box with mild pellets. Select Air Fry, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. First Crisp Phase: Place the empty potato skins cut-side down in the crisp basket. Close the lid and cook for 12 minutes until the edges are crispy and brown.
5. The Loading Step: Open the lid, flip the skins cut-side up. Fill the cavities evenly with the shredded cheddar cheese and crumbled bacon. Close the lid and cook for another 5 to 8 minutes until the cheese is bubbling and melted.
6. Finish: Mix the sour cream and fresh chives in a small bowl. Serve the hot, smoky potato skins immediately with the cold chive dip.

**Tip:** Cooking the skins cut-side down first ensures that the high airflow crisps the outer skin perfectly before you add the heavy cheese topping.

# SWEET & SPICY SMOKED PIG CANDY (BACON JERKY) WITH APPLE SLICES



**Preparation:**

10 MIN



**Cooking time:**

35-40 MIN



**Portions:**

2-3



## INGREDIENTS:

### For the Snacks:

- 12 Thick-cut strips of bacon
- 4 tbsp Brown sugar
- ½ tsp Cayenne pepper (or chili flakes)

### For the Side:

- 1 Crisp red apple (sliced into wedges as a fresh palate cleanser)

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Mix the brown sugar and cayenne pepper in a wide bowl. Press each strip of bacon firmly into the sugar mixture on both sides until heavily coated.
2. Settings: Fill the smoke box with mild fruitwood pellets. Select Roast, set the temperature to 160°C, press the Woodfire Flavor button, and press Start to preheat.
3. Cooking Phase: Arrange the sugar-coated bacon strips flat across the grill grate (they can touch slightly but shouldn't overlap completely). Close the lid.
4. Monitoring: Cook for 35 to 40 minutes. Open the lid halfway through the cooking time to flip the strips over using a spatula.
5. The Hardening Step: Watch closely during the last 5 minutes—the sugar should turn into a dark, glossy glaze without burning. Remove the strips and lay them onto parchment paper (Backpapier).
6. Finish: Let them cool completely for 10 minutes. The melted sugar will harden into a shiny, glass-like candy shell. Serve at room temperature with the fresh apple wedges.

**Tip:** We use the Roast function at a lower temperature (160°C) instead of Air Fry because the extreme fan speed of Air Fry would blow the loose sugar right off the bacon before it has a chance to melt into a glaze.

# FIRE-ROASTED GARLIC & HERB PULL-BREAD WITH MARINARA DIP



**Preparation:**

15 MIN



**Cooking time:**

15-20 MIN



**Portions:**

3-4



## INGREDIENTS:

### For the Snacks:

- 1 Round unsliced sourdough bread loaf (approx. 400g)
- 50g Butter (melted)
- 2 Garlic cloves (crushed) + 1 tsp Italian seasoning
- 100g Shredded Mozzarella cheese

### For the Side & Dip:

- 4 tbsp Warm Marinara tomato sauce

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Use a sharp serrated knife to cut a diamond pattern into the top of the bread loaf, slicing deep but leaving the bottom crust intact.
2. Stuffing: Mix melted butter, crushed garlic, and Italian seasoning. Drizzle this mixture inside all the cuts. Then, stuff the mozzarella cheese deep into the slits using your fingers.
3. Settings: Fill the smoke box halfway with mild pellets. Select Bake, set the temperature to 180°C, press the Woodfire Flavor button, and press Start to preheat.
4. Baking Phase: Wrap the bottom half of the bread loaf in a small sheet of aluminum foil (this keeps the base soft while the cheese melts). Place it directly onto the grate. Close the lid.
5. Unwrapping: Cook for 12 minutes, then open the lid and carefully slide the aluminum foil away from the bread.
6. Finish: Close the lid and cook for another 5 minutes until the top of the bread is golden and ultra-crispy, and the cheese is completely melted and stretching. Serve hot with warm marinara sauce for dipping.

**Tip:** The Bake function mimics a traditional brick oven, which allows the dense bread loaf to heat through to the absolute center and melt the cheese completely before the outer crust gets too hard.

# SMOKED GARLIC PARMESAN POTATO CHIPS WITH CREAMY ONION DIP



**Preparation:**  
15 MIN



**Cooking time:**  
15-18 MIN



**Portions:**  
2-3



## INGREDIENTS:

### For the Chips:

- 3 Medium Russet potatoes (thinly sliced using a mandoline)
- 1 tbsp Olive oil
- 2 tbsp Parmesan cheese (finely grated)
- 1 tsp Garlic powder + ½ tsp Salt

### For the Side & Dip:

- 4 tbsp Sour cream
- 1 tbsp Dried onion flakes + ½ tsp Onion powder

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Soak the thin potato slices in cold water for 15 minutes to remove excess starch. Pat them completely bone-dry with a clean kitchen towel.
2. Coating: In a large bowl, toss the dry potato slices with olive oil, garlic powder, and salt until evenly coated.
3. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set temperature to 180°C, press the Woodfire Flavor button, and press Start to preheat.
4. Air Frying Phase: Place the potato slices inside the Ninja crisp basket. Close the lid and cook for 15 to 18 minutes.
5. Shaking & Cheese: Open the lid and shake the basket vigorously every 4 minutes. In the final 2 minutes, sprinkle the finely grated parmesan over the chips and finish cooking until golden and crunchy.
6. Finish: Mix the sour cream, onion flakes, and onion powder in a small bowl. Serve the smoky, crispy homemade chips alongside the creamy onion dip.

**Tip:** Soaking the potatoes and getting them completely dry afterward is the absolute secret to achieving an ultra-crispy texture under the high-velocity Air Fry fan without them sticking together.

# CRISPY FIRE-ROASTED CHICKPEAS WITH SPICY LIME MAYO



**Preparation:**  
5 MIN



**Cooking time:**  
20 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Snacks:

- 1 Can of chickpeas, 400g, drained and rinsed)
- 1 tbsp Olive oil
- 1 tsp Smoked paprika + 1 tsp Cumin
- ½ tsp Chili powder + ½ tsp Salt

### For the Side & Dip:

- 3 tbsp Vegan mayonnaise
- 1 tsp Lime juice + ½ tsp Chili powder

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Roll the drained chickpeas in a clean kitchen towel to remove their outer skins and dry them completely.
2. Coating: Toss the chickpeas in a bowl with olive oil, smoked paprika, cumin, chili powder, and salt.
3. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Air Frying Phase: Pour the seasoned chickpeas directly into the Ninja crisp basket. Close the lid and cook for 20 minutes.
5. Shaking: Shake the basket vigorously every 5 minutes so the chickpeas roast evenly from all sides and don't burn under the top element.
6. Finish: Whisk the vegan mayonnaise, lime juice, and a pinch of chili powder in a small cup. Serve the crunchy, smoky chickpeas warm in a bowl with the spicy lime dip on the side.

**Tip:** Getting rid of the moisture and loose skins ensures that the chickpeas turn into a crunchy, light fingerfood snack that absorbs the subtle woodfire flavor beautifully.

# SMOKED HONEY BBQ MEATBALLS WITH SWEET POTATO FRIES



**Preparation:**

15 MIN



**Cooking time:**

15-18 MIN



**Portions:**

3



## INGREDIENTS:

### For the Meatballs:

- 400g Ground beef or pork
- 1 Egg + 3 tbsp Breadcrumbs
- 1 tsp Garlic powder, salt, and pepper
- 4 tbsp BBQ sauce mixed with 1 tbsp honey

### For the Side:

- 300g Frozen sweet potato fries
- 1 tsp Vegetable oil

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Mix the ground meat, egg, breadcrumbs, garlic powder, salt, and pepper in a bowl. Form into 12 small, even-sized meatballs.
2. Side Dish Prep: Toss the frozen sweet potato fries with a teaspoon of oil in a separate bowl. Place them into one side of the crisp basket.
3. Settings: Fill the smoke box with robust pellets. Select Roast, set temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
4. Cooking Phase: Place the fries basket on the grate and arrange the meatballs directly onto the greased grill plate right next to the basket. Close the lid and cook for 10 minutes.
5. Glazing: Open the lid. Use a brush to coat the meatballs heavily with the sweet honey BBQ sauce. Give the sweet potato fries a quick shake.
6. Finish: Close the lid and roast for another 5 to 8 minutes until the meatballs are fully cooked and covered in a sticky glaze, and the fries are crispy. Serve on platters with toothpicks.

**Tip:** Adding the sugar-rich honey BBQ glaze in the last few minutes of cooking prevents the intense convection heat from burning it, turning it into a glossy, sweet-and-smoky coating instead.

# ULTIMATE SMOKED MAC & CHEESE BITES WITH MARINARA DIP



**Preparation:**  
20 MIN



**Cooking time:**  
12-15 MIN



**Portions:**  
3



## INGREDIENTS:

### For the Bites:

- 200g Leftover Mac & Cheese (cooled down and firm)
- 1 Egg (beaten) + 30g Flour
- 60g Panko breadcrumbs
- 1 tsp Smoked paprika + ½ tsp Salt

### For the Side & Dip:

- 4 tbsp Warm Marinara tomato sauce

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Take the cold, firm Mac & Cheese and shape it into 8 small, compact balls using your hands (Pro-Tip: Place them in the freezer for 10 minutes to hold their shape).
2. Breading: Roll each Mac & Cheese ball in flour, dip it into the beaten egg, and coat heavily with panko breadcrumbs mixed with smoked paprika and salt.
3. Settings: Fill the smoke box with mild pellets. Select Air Fry, set temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Air Frying Phase: Place the breaded bites into the Ninja crisp basket. Close the lid and cook for 12 to 15 minutes.
5. Monitoring: Carefully turn the bites over at the 7-minute mark using tongs. The panko crust should look deeply golden and crunchy.
6. Finish: Remove when the crust is shatteringly crisp and the cheese inside starts to melt. Serve immediately with a small bowl of warm marinara sauce for dipping.

**Tip:** Panko breadcrumbs create a superior crunchy shell that locks the melting pasta inside, while the high fan speed forces the woodsmoke into the porous crust for a true BBQ flavor.

# SWEET & SMOKY BBQ BACON WEAVE CRACKERS WITH APPLE CHUNKS



**Preparation:**

15 MIN



**Cooking time:**

20 MIN



**Portions:**

3



## INGREDIENTS:

### For the Snacks:

- 12 Rectangular crackers (e.g., Ritz or saltine crackers)
- 6 Strips of bacon (cut in half)
- 2 tbsp Brown sugar
- 1 tsp Sweet BBQ rub

### For the Side & Dip:

- 1 Green apple (Granny Smith, cut into chunks as a fresh counter-flavor)

### Woodfire Flavor:

- Robust Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Lay the crackers flat on a small baking sheet or aluminum tray. Wrap each cracker tightly with a piece of bacon, ensuring the ends are tucked underneath the cracker.
2. Seasoning: Sprinkle the top of the bacon-wrapped crackers generously with brown sugar and a dust of sweet BBQ rub.
3. Settings: Fill the smoke box with robust pellets. Select Bake, set temperature to 175°C, press the Woodfire Flavor button, and press Start to preheat.
4. Baking Phase: Place the tray directly onto the grill grate. Close the lid and bake for 20 minutes.
5. Monitoring: Watch the sugar closely after 15 minutes. It should melt and fuse with the rendered bacon fat into a shiny, dark mahogany glaze.
6. Finish: Remove from the grill and let them cool on the tray for 5 minutes (the glaze will harden and turn crispy). Serve at room temperature with the fresh green apple chunks.

**Tip:** We use the Bake function here because the lower fan speed allows the sugar to sit perfectly on top of the bacon and melt slowly without being blown away by high-velocity airflow.

# FIRE-ROASTED JALAPEÑO POPPER PINWHEELS WITH SALSA DIP



**Preparation:**  
15 MIN



**Cooking time:**  
15 MIN



**Portions:**  
3-4



## INGREDIENTS:

### For the Snacks:

- 1 Puff pastry sheet
- 100g Cream cheese (softened)
- 50g Shredded Cheddar + 2 Jalapeño peppers (finely diced)
- ½ tsp Garlic powder

### For the Side & Dip:

- 4 tbsp Tomato salsa dip

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Roll out the puff pastry sheet flat. In a bowl, mix the cream cheese, shredded cheddar, finely diced jalapeños, and garlic powder into a smooth paste.
2. Rolling: Spread the cheese mixture evenly over the pastry sheet. Roll the pastry up tightly into a long log. Use a sharp knife to slice it into 2cm thick pinwheels (Schnecken).
3. Settings: Fill the smoke box halfway with mild pellets. Select Bake, set temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Baking Phase: Place a sheet of baking paper (Backpapier) on the grate and arrange the pinwheels flat with some space between them. Close the lid and bake for 15 minutes.
5. Monitoring: The puff pastry should puff up beautifully, turning golden brown and flaky while the cheese center bubbles.
6. Finish: Remove and let them cool for 3 minutes so the cheese sets. Serve these warm, smoky pastry pinwheels with a bowl of cold tomato salsa dip.

**Tip:** Baking on parchment paper prevents the melting cheese from slipping through the grates of the grill, allowing the pastry base to get completely crispy.

# CRISPY SMOKED CHICKEN TENDERS WITH HONEY MUSTARD DIP



**Preparation:**

15 MIN



**Cooking time:**

12-15 MIN



**Portions:**

2



## INGREDIENTS:

### For the Tenders:

- 300g Chicken breast fillets (cut into thin strips/tenders)
- 1 Egg (beaten) + 30g Flour
- 60g Cornflakes (crushed into small crumbs)
- 1 tsp Poultry seasoning + ½ tsp Salt

### For the Side & Dip:

- 3 tbsp Mayonnaise + 1 tbsp Honey + 1 tbsp Dijon mustard

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Set up your breading bowls: flour (mixed with poultry seasoning and salt), beaten egg, and crushed cornflakes crumbs.
2. Breading: Coat each chicken strip in flour, dip into egg, and press firmly into the cornflakes until heavily covered.
3. Settings: Fill the smoke box with mild pellets. Select Air Fry, set temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
4. Air Frying Phase: Arrange the breaded chicken tenders inside the Ninja crisp basket in a single layer. Close the lid and cook for 12 to 15 minutes.
5. Shaking: Open the lid halfway through and carefully flip the tenders over using tongs to ensure all sides get equally crunchy.
6. Finish: Whisk the mayonnaise, honey, and mustard into a smooth dip. Remove the golden cornflake tenders (core temperature 75°C) and serve hot with the sweet honey mustard dip.

**Tip:** Crushed cornflakes create an extreme crunch under the high-velocity fan without burning as fast as traditional breadcrumbs, keeping the chicken strips incredibly juicy inside.



# DESSERTS



# SKILLET CHOCOLATE FUDGE BROWNIE WITH SMOKED VANILLA ICE CREAM DIP



**Preparation:**  
15 MIN



**Cooking time:**  
18-20 MIN



**Portions:**  
3-4



## INGREDIENTS:

### For the Brownie:

- 150g Dark chocolate (melted)
- 80g Butter (melted)
- 2 Eggs + 100g Sugar
- 50g Flour + 2 tbsp Cocoa powder

### For the Side & Dip:

- 3 Scoops of premium Vanilla ice cream

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Whisk the melted butter, melted chocolate, and sugar in a bowl. Add the eggs one by one, then gently fold in the flour and cocoa powder until a smooth, thick batter forms. Pour the batter into a small grease-proof cast-iron skillet (Gusseisenpfanne, approx. 15-18cm) that fits the grill.
2. Settings: Fill the smoke box halfway with mild fruitwood pellets. Select Bake, set the temperature to 175°C, press the Woodfire Flavor button, and press Start to preheat.
3. Baking Phase: When the unit beeps, place the skillet directly onto the center of the grill grate. Close the lid and bake for 18 to 20 minutes.
4. Monitoring: Do not open the lid during the first 15 minutes. The center should remain slightly soft and gooey (fudgy), while the top element forms a beautiful shiny crust.
5. Finish: Remove the hot skillet from the grill. Let it cool for 5 minutes so the brownie sets slightly.
6. Serving: Place the cold scoops of vanilla ice cream directly onto the warm brownie in the center of the skillet. Serve hot with spoons so the ice cream melts into a creamy dip.

**Tip:** We use the Bake function here because it drops the fan speed to its lowest setting. This prevents the delicate chocolate batter from drying out or forming a hard shell too quickly, while the mild fruitwood smoke perfectly complements the rich dark chocolate.

# FLAME-KISSED CINNAMON PEACHES WITH CREAMY GREEK YOGURT



**Preparation:**  
5 MIN



**Cooking time:**  
6-8 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Dessert:

- 2 Large, ripe peaches, halved and stones removed
- 1 tbsp Brown sugar
- ½ tsp Ground cinnamon
- 1 tsp Vegetable oil (for brushing)

### For the Side & Dip:

- 150g Thick Greek yogurt (10% fat)
- 1 tbsp Honey

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Mix the brown sugar and ground cinnamon in a small cup. Brush the flat, cut side of the peach halves lightly with vegetable oil, then dip them into the cinnamon-sugar mix until evenly coated.
2. Settings: Fill the smoke box halfway with mild fruitwood pellets. Select Grill, set the temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: When the display shows "Add Food", place the peach halves cut-side down directly onto the blazing hot grill grate. Close the lid and grill for 4 minutes.
4. Flipping: Open the lid. The sugar should be caramelized and show deep, dark grill marks. Flip the peaches over onto their skin side.
5. Finish: Close the lid and grill for another 2 to 3 minutes until the peaches are completely soft and warm.
6. Assembly: Put a large dollop of cold Greek yogurt into two bowls, drizzle with honey, and place the hot, smoky cinnamon peach halves right on top. Serve immediately.

**Tip:** Grilling the peaches concentrates their natural sweetness rapidly. The high heat of the Grill (HI) setting turns the cinnamon-sugar into a crunchy brûlée crust, which provides a flawless contrast to the cold, tart Greek yogurt.

# WOOD-FIRED APPLE BERRY CRUMBLE WITH WHIPPED CREAM DIP



**Preparation:**

15 MIN



**Cooking time:**

15 MIN



**Portions:**

3



## INGREDIENTS:

### For the Fruit Filling:

- 2 Sweet apples (peeled and diced)
- 100g Fresh berries (blueberries or raspberries)
- 1 tbsp Sugar + ½ tsp Cinnamon

### For the Crumble Topping:

- 50g Flour + 40g Rolled oats
- 40g Cold butter (cubed) + 30g Brown sugar

### For the Side:

- 100ml Heavy whipping cream (whipped stiff)

### Woodfire Flavor:

- All-Purpose Blend pellets (Full Scoop)

## PREPARATION:

1. Preparation: Toss the diced apples, berries, sugar, and cinnamon in a bowl. Pour the fruit mixture into a small, heat-proof baking dish.
2. Crumble Prep: In a separate bowl, rub the flour, rolled oats, cold cubed butter, and brown sugar together between your fingertips until it forms loose, pea-sized crumbs. Scatter the crumbs evenly over the fruit layer.
3. Settings: Fill the smoke box with mild pellets. Select Bake, set the temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
4. Baking Phase: Place the baking dish directly on the grill grate. Close the lid and bake for 15 minutes.
5. Monitoring: The high airflow will brown the oat crumbs evenly. Remove when the topping is golden-brown and crunchy, and the fruit juices are bubbling up at the edges.
6. Finish: Let it cool for 3 minutes. Serve the warm crumble with a side of cold, fresh whipped cream.

**Tip:** The addition of a full scoop of mild fruitwood pellets gives the dessert a subtle, wood-oven aroma that makes the baked apples and berries taste incredibly rustic and artisanal.

# GIANT WOODFIRE CHOCOLATE CHIP COOKIE WITH WARM MILK DIP



**Preparation:**

10 MIN



**Cooking time:**

12 MIN



**Portions:**

2-3



## INGREDIENTS:

### For the Cookie:

- 100g Flour + ½ tsp Baking powder
- 50g Butter (softened)
- 50g Brown sugar
- 1 Egg yolk
- 60g Chocolate chips

### For the Side:

- 1 Glass of warm milk (or vanilla milk)

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Cream the softened butter and brown sugar together in a bowl. Stir in the egg yolk. Add the flour and baking powder, mixing until a dough forms. Fold in the chocolate chips.
2. Shaping: Press the cookie dough flat into a greased small baking tin or directly onto a piece of parchment paper cut to fit the grill (shape it into one giant 15cm cookie, approx. 1.5cm thick).
3. Settings: Fill the smoke box halfway with mild pellets. Select Bake, set the temperature to 180°C, press the Woodfire Flavor button, and press Start to preheat.
4. Baking Phase: Place the parchment paper with the giant cookie directly onto the grill grate. Close the lid and bake for 12 minutes.
5. The Soft Core Trick: Do not overbake! The edges should look golden and firm, but the absolute center must still feel soft to the touch when you remove it. It will firm up as it cools down.
6. Finish: Let the giant cookie cool on the grate for 5 minutes. Slice it like a pizza into triangles and serve warm with a glass of warm milk for dipping.

**Tip:** Baking a single giant cookie outdoors is an amazing party trick. The gentle smoke from the fruitwood infuses the melting chocolate chips, adding a deep, campfire-gourmet note to every bite.

# GRILLED CARAMELIZED PINEAPPLE BOATS WITH COCONUT ICE CREAM



**Preparation:**  
10 MIN



**Cooking time:**  
10 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Dessert:

- 1 Fresh pineapple (cut lengthwise into 4 long "boats", leaving the green stem on for presentation)
- 2 tbsp Brown sugar
- 1 tbsp Lime juice

### For the Side & Dip:

- 2 Scoops of Coconut ice cream

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Lay the pineapple boats flat. Cut along the core and flesh to loosen the fruit meat, slicing it into bite-sized chunks but leaving them inside the shell "boat". Drizzle the fruit chunks with lime juice and sprinkle heavily with brown sugar.
2. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set the temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: Place the stuffed pineapple boats directly onto the hot grate. Close the lid and grill for 10 minutes.
4. Caramelization: The intense top-down heat element will melt the sugar into the boiling pineapple juices, creating a rich syrup inside the boat while the fruit edges char nicely.
5. Finish: Carefully remove the hot pineapple boats using heat-proof gloves or wide tongs.
6. Serving: Place a scoop of cold coconut ice cream directly onto the bubbling hot pineapple chunks inside the boat shell. Serve immediately with long spoons.

**Tip:** The natural acidity of the fresh pineapple breaks down under high heat, turning incredibly sweet. The cold coconut ice cream melts into the warm fruit syrup, creating an instant Piña Colada flavor profile.

# GLAZED SWEET CINNAMON DOUGHNUT HOLES WITH VANILLA CREAM DIP



**Preparation:**  
15 MIN



**Cooking time:**  
8 MIN



**Portions:**  
3



## INGREDIENTS:

### For the Doughnuts:

- 1 Roll of pre-made chilled pizza or pastry dough
- 1 tbsp Melted butter
- 3 tbsp Granulated sugar + 1 tsp Cinnamon

### For the Side & Dip:

- 4 tbsp Ready-made Vanilla custard or sweet cream

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Unroll the dough and cut it into small squares. Roll each square between your palms into small, bite-sized balls (approx. the size of a walnut / Walnuts).
2. Coating: Roll the dough balls in melted butter, then toss them in a bowl filled with the cinnamon-sugar mix until completely coated. Place them into the Ninja crisp basket.
3. Settings: Fill the smoke box halfway with mild pellets. Select Air Fry, set the temperature to 190°C, press the Woodfire Flavor button, and press Start to preheat.
4. Air Frying Phase: Place the basket containing the dough holes onto the grate. Close the lid and cook for 8 minutes.
5. Shaking: Open the lid at the 4-minute mark and give the basket a vigorous shake so the doughnut holes turn into even, golden spheres under the high-velocity fan.
6. Finish: The holes will puff up heavily, becoming crispy outside and soft inside. Remove and serve hot in a bowl with toothpicks, alongside a small dish of cold vanilla custard for dipping.

**Tip:** Using the Air Fry function allows the dough to expand rapidly into light, airy pastry puffs without soaking up any heavy grease or frying oil, while the sugar glaze forms a beautiful crackly shell.

# ARTISANAL SWEET HONEY & GOAT CHEESE FLATBREAD WITH FIG SIDE DIP



**Preparation:**  
10 MIN



**Cooking time:**  
8 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Flatbread:

- 1 Naan bread or small pre-baked flatbread crust
- 80g Soft goat cheese
- 2 Fresh figs, sliced thin
- 2 tbsp Honey

### For the Side & Dip:

- 2 tbsp Fig jam

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Spread the soft goat cheese evenly over the flatbread surface. Arrange the thin fresh fig slices neatly on top of the cheese. Drizzle generously with half of the honey.
2. Settings: Fill the smoke box halfway with mild pellets. Select Bake, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
3. Baking Phase: Place the flatbread directly onto the grill grate. Close the lid and bake for 6 to 8 minutes.
4. Monitoring: Watch the edges closely. The flatbread crust should turn crispy and golden, while the goat cheese softens and the fresh fig slices caramelize under the top heating element.
5. Finish: Remove from the grill. Drizzle the remaining honey over the hot figs immediately.
6. Serving: Cut into square slices and serve warm with a small side dish of sweet fig jam for dipping or spreading.

**Tip:** This sophisticated, semi-sweet dessert bridges the gap between a cheese platter and a sweet pastry. The mild fruitwood smoke combines with the earthy goat cheese and sweet figs to create an incredible flavor profile.

# GIANT WOOD-FIRED CINNAMON ROLL WITH SWEET VANILLA GLAZE MIX



## Preparation:

15 MIN



## Cooking time:

15-18 MIN



## Portions:

3-4



## INGREDIENTS:

### For the Giant Roll:

- 1 Roll of chilled puff pastry or pizza dough
- 3 tbsp Butter (softened)
- 3 tbsp Brown sugar + 1.5 tsp Ground cinnamon

### For the Glaze Side:

- 50g Powdered sugar
- 1 tbsp Milk + ½ tsp Vanilla extract

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Unroll the dough flat. Spread the softened butter evenly across the surface. Sprinkle the brown sugar and cinnamon heavily over the butter.
2. Rolling & Shaping: Roll the dough tightly back up into a log. Cut the log into 4 thick wheels. Place the wheels tightly next to each other in a small, greased round baking pan so they fuse into one giant cinnamon roll house.
3. Settings: Fill the smoke box halfway with mild fruitwood pellets. Select Bake, set the temperature to 180°C, press the Woodfire Flavor button, and press Start to preheat.
4. Baking Phase: Place the baking pan directly onto the grill grate. Close the lid and bake for 15 to 18 minutes without opening the lid.
5. Glaze Prep: While the giant roll bakes, whisk the powdered sugar, milk, and vanilla extract in a small bowl until a thick, smooth white glaze forms.
6. Finish: Remove when the cinnamon roll is puffed up and deeply golden. Drizzle the sweet vanilla glaze generously over the hot pastry and serve immediately.

**Tip:** The gentle fan speed of the Bake function allows the yeast or puff pastry to expand beautifully without drying out, while the mild pellets give the cinnamon filling a rustic, stone-oven aroma.

# GRILLED SWEET STRAWBERRY SKEWERS WITH MARSHMALLOW FLUFF DIP



## Preparation:

10 MIN



## Cooking time:

5 MIN



## Portions:

2



## INGREDIENTS:

### For the Skewers:

- 200g Fresh, large strawberries (washed and stems removed)
- 6 Large marshmallows
- 1 tbsp Honey (for drizzling)
- Wooden skewers (soaked in water for 30 minutes)

### For the Side & Dip:

- 3 tbsp Chocolate sauce or Marshmallow fluff cream

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: Thread the whole strawberries and marshmallows alternately onto the soaked wooden skewers. Drizzle the strawberries lightly with honey.
2. Settings: Fill the smoke box halfway with mild pellets. Select Grill, set the temperature to HI, press the Woodfire Flavor button, and press Start to preheat.
3. Grilling Phase: When the unit displays "Add Food", place the skewers directly onto the hot grate. Close the lid and grill for exactly 4 to 5 minutes.
4. Monitoring: Do not walk away! Marshmallows melt very quickly under direct heat. Watch through the lid openings until the marshmallows expand and turn a golden-brown color.
5. Finish: Carefully lift the skewers off the grate using tongs (the marshmallows will be very sticky and soft).
6. Serving: Serve immediately on a platter alongside a small bowl of rich chocolate sauce or marshmallow fluff for dipping.

**Tip:** Grilling fresh strawberries concentrates their juices and makes them incredibly sweet. The quick kiss of woodsmoke transforms this simple fruit skewer into a gourmet camping treat.

# CRISPY BLUEBERRY PUFF PASTRY TURNOVERS WITH ICE CREAM SIDE



**Preparation:**  
15 MIN



**Cooking time:**  
12-15 MIN



**Portions:**  
2



## INGREDIENTS:

### For the Turnovers:

- 1 Sheet of chilled puff pastry
- 100g Fresh blueberries
- 1 tbsp Sugar + 1 tsp Cornstarch
- 1 Egg (beaten, for egg wash)

### For the Side:

- 2 Scoops of Vanilla or Blueberry ice cream

### Woodfire Flavor:

- All-Purpose Blend pellets (Half Scoop)

## PREPARATION:

1. Preparation: In a small bowl, toss the fresh blueberries with sugar and cornstarch (the starch locks the juices inside). Cut the puff pastry sheet into two large squares.
2. Assembly: Place a pile of blueberries in the center of each square. Fold the pastry diagonally over the fruit to create a triangle. Use a fork to press the edges tightly together to seal them. Brush the top with the beaten egg.
3. Settings: Fill the smoke box halfway with mild pellets. Select Bake, set the temperature to 200°C, press the Woodfire Flavor button, and press Start to preheat.
4. Baking Phase: Place a sheet of baking paper on the grill grate and arrange the pastry triangles on top. Close the lid and bake for 12 to 15 minutes.
5. Monitoring: The high-velocity air will cause the puff pastry layers to expand rapidly, turning them flaky and deeply golden-brown.
6. Finish: Remove carefully and let them cool for 3 minutes so the hot berry filling thickens. Serve warm with a scoop of cold ice cream on the side.

**Tip:** Baking on parchment paper is essential here to catch any escaping fruit juices and protect the non-stick coating of your grill plate.



**BONUS:  
DESSERT  
SAUCES**



# VELVETY CHOCOLATE ICE CREAM



**Preparation:**  
5 MIN



**Freezing:**  
-



**Portions:**  
4



## INGREDIENTS:

- Base: 100ml (approx.  $\frac{1}{3}$  cup) unsweetened almond milk (or any milk alternative).
- Flavoring: 2 tbsp (20g) unsweetened cocoa powder & a small pinch of sea salt.
- Sweetener: 30g (2 tbsp) powdered erythritol (for a smooth texture without grittiness).
- Texture Hack: A pinch of guar gum (thickens the sauce perfectly without cooking).
- Optional: 2 drops of rum extract or vanilla extract for extra depth

## PREPARATION:

1. Dry Mix: Combine all dry ingredients (cocoa, erythritol, guar gum, salt) in a tall container or jar.
2. Blend: Add the almond milk and whisk vigorously with a milk frother or hand blender for about 1 minute until the sauce thickens slightly and looks glossy.
3. Rest: Place the sauce in the refrigerator for at least 10 minutes. This allows the guar gum to fully hydrate, creating that signature velvety texture.
4. Serve: Generously drizzle the cold sauce over your fresh Ninja Swirl creation.

**Tip:** Because this sauce isn't cooked, the cocoa aromas remain particularly vibrant and intense. When poured over ice-cold frozen yogurt or sorbet, it thickens further, creating a texture reminiscent of liquid chocolate mousse.

**Nutritional information per serving:** Calories: approx. 18 | Fat: 1 g | Carbs: 1 g | Sugars: 0 g | Protein: 1 g

# FRUITY RASPBERRY COULIS



**Preparation:**  
8 MIN



**Freezing:**  
-



**Portions:**  
4



## INGREDIENTS:

- Fruit: 150g (approx. 1 cup) raspberries (fresh or thawed).
- Aroma: 1 tbsp freshly squeezed lemon juice & a pinch of Bourbon vanilla.
- Sweetener: 20g (approx. 1.5 tbsp) powdered erythritol.
- Optional: 1 tsp chia seeds (for a thicker, jam-like consistency)

## PREPARATION:

1. Puree: Blend the raspberries with the lemon juice, vanilla, and erythritol until completely smooth.
2. Strain: For a refined, velvety texture, press the puree through a fine-mesh sieve into a small bowl. This is essential to remove all seeds for a professional finish.
3. Thicken (Optional): If you prefer a thicker sauce, stir in the chia seeds and let them soak for about 15 minutes. Blend briefly again once the seeds have gelled.
4. Serve: Drizzle the coulis over your frozen yogurt or gently swirl it into the ice cream with a spoon for a beautiful marbled effect.

**Tip:** This coulis pairs exceptionally well with Classic Vanilla Dream or Pistachio ice cream. The fruity acidity of the raspberries cuts through the richness of the base, creating a perfectly balanced and refreshing taste experience.

**Nutritional information per serving:** Calories: approx. 15 | Fat: 0 g | Carbs: 2 g | Sugars: 0 g | Protein: 0 g

# GOLDEN SALTED CARAMEL SAUCE



**Preparation:**  
10 MIN



**Freezing:**  
-



**Portions:**  
4



## INGREDIENTS:

- Base: 100ml (approx.  $\frac{1}{3}$  cup) heavy cream (or full-fat coconut milk for a dairy-free option).
- Sweetener: 40g (3 tbsp) "Erythritol Gold" (brown erythritol for that essential caramel flavor).
- Fat: 10g (approx.  $\frac{3}{4}$  tbsp) butter (or coconut oil).
- Aroma:  $\frac{1}{2}$  tsp finely ground sea salt &  $\frac{1}{2}$  tsp vanilla extract

## PREPARATION:

1. Melt: Slowly melt the "Erythritol Gold" in a small saucepan over medium heat. Watch closely: it should become liquid but not too dark, as erythritol can burn quickly.
2. Combine: Add the butter and stir until melted. Slowly and carefully pour in the cream while stirring constantly until the mixture is smooth.
3. Thicken: Simmer over low heat for about 5 minutes until you reach your desired thickness. Finally, stir in the sea salt and vanilla.
4. Cool: Transfer the sauce to a jar. It will thicken significantly as it cools, reaching a perfect, velvety consistency.

**Tip:** This sauce will solidify in the refrigerator. Before serving, simply warm it briefly (10-20 seconds) in the microwave or a water bath so it can flow smoothly and golden over your Ninja Swirl creation.

**Nutritional information per serving:** Calories: approx. 95 | Fat: 10 g | Carbs: 1 g | Sugars: 0 g | Protein: 1 g

# CREAMY PEANUT CARAMEL ICE CREAM



**Preparation:**  
5 MIN



**Freezing:**  
-



**Portions:**  
4



## INGREDIENTS:

- Base: 80ml (approx.  $\frac{1}{3}$  cup) unsweetened almond milk (or water) & 2 tbsp natural creamy peanut butter (100% nuts).
- Sweetener: 20g (approx. 1.5 tbsp) powdered "Erythritol Gold" (for that essential caramel aroma).
- Aroma: A pinch of sea salt (to make the peanut flavor "pop").

## PREPARATION:

1. Warm: Briefly heat the almond milk in a small saucepan over medium heat or in the microwave for 20–30 seconds. Important: Do not let it boil.
2. Stir: Add the peanut butter, golden erythritol, and salt to the warm milk. Whisk vigorously until the peanut butter is fully emulsified and the mixture becomes a smooth, liquid cream.
3. Cool: Allow the sauce to rest for a few minutes. As it cools, it will naturally thicken to a perfect, viscous consistency.
4. Serve: Drizzle generously over your fresh Ninja Swirl creation.

**Tip:** This sauce is the perfect soulmate for any chocolate or banana-based ice cream. If it solidifies too much in the refrigerator, simply microwave it for 10 seconds to restore its silky, pourable texture.

**Nutritional information per serving:** Calories: approx. 65 | Fat: 5 g | Carbs: 1 g | Sugars: 0 g | Protein: 3 g

# EXQUISITE PISTACHIO CREAM



**Preparation:**  
5 MIN



**Freezing:**  
-



**Portions:**  
4



## INGREDIENTS:

- Base: 100g (approx. 3.5 oz) Skyr or low-fat quark.
- Nut Component: 1 tbsp pure pistachio butter (100% nuts).
- Sweetener: 20g (approx. 1.5 tbsp) powdered erythritol.
- Consistency: 1-2 tbsp unsweetened almond milk (to adjust thickness)

## PREPARATION:

1. Mix: In a small bowl, whisk the Skyr (or quark) with the pistachio butter and powdered erythritol until smooth.
2. Adjust: Gradually stir in the almond milk, one tablespoon at a time, until the cream reaches a silky, flowing consistency.
3. Refine: For an extra-fine, professional texture, briefly whisk the mixture with an electric milk frother.
4. Serve: Drizzle over your fresh swirl or use it as a rich side for fruit-based sorbets.

**Tip:** This cream pairs exceptionally well with all berry sorbets or serves as an intense flavor booster for the Pistachio Dream. For the best experience, serve it slightly chilled to maintain its velvety structure.

**Nutritional information per serving:** Calories: approx. 45 | Fat: 3 g | Carbs: 2 g | Sugars: 0 g | Protein: 3 g

# DARK ESPRESSO CHOCOLATE SAUCE



**Preparation:**  
5 MIN



**Freezing:**

-



**Portions:**  
4



## INGREDIENTS:

- Base: 40ml (approx. 1.5 oz) cold espresso (strong brewed) & 60ml (approx. 2 oz) unsweetened almond milk.
- Flavoring: 2 tbsp (20g) unsweetened cocoa powder & a small pinch of sea salt.
- Sweetener: 30g (2 tbsp) powdered erythritol.
- Texture Hack: A pinch of guar gum (for that professional, velvety thickness)

## PREPARATION:

1. Combine: Place all liquid and dry ingredients into a tall container or jar.
2. Whisk: Use an electric milk frother or a hand blender to mix vigorously for about 1 minute until the sauce begins to thicken and takes on a silky, glossy texture.
3. Cool: Place the sauce in the refrigerator for 10–15 minutes. This allows the guar gum to fully set, creating the perfect pourable consistency.
4. Serve: Drizzle over your fresh Ninja Swirl, especially over coffee or vanilla-based recipes.

**Tip:** This sauce is the ultimate boost for your Coffee-Mocha Protein Kick. The combination of caffeine and dark cocoa creates an intense aroma that provides a brilliant contrast to creamy, milky ice cream flavors.

**Nutritional information per serving:** Calories: approx. 18 | Fat: 1 g | Carbs: 1 g | Sugars: 0 g | Protein: 1 g

# SMOOTH VANILLA CUSTARD SAUCE



**Preparation:**  
10 MIN



**Freezing:**  
-



**Portions:**  
4



## INGREDIENTS:

- Base: 150ml (approx.  $\frac{2}{3}$  cup) unsweetened almond milk.
- Richness: 1 egg yolk (size M).
- Sweetener: 30g (2 tbsp) powdered erythritol.
- Aroma: 1 tsp vanilla extract & a small pinch of sea salt.
- Color Hack: A small pinch of turmeric (for that classic, appetizing yellow color)

## PREPARATION:

1. Warm: Gently heat the almond milk, erythritol, and vanilla in a small saucepan over medium-low heat. Important: Do not let it boil.
2. Temper: Place the egg yolk in a separate bowl and whisk briefly. Slowly stir in a few tablespoons of the warm milk to equalize the temperature (this prevents the egg from scrambling).
3. Thicken: Return the mixture to the saucepan. Heat gently while stirring constantly with a whisk until the sauce thickens slightly and reaches a creamy consistency.
4. Cool: Remove from heat immediately. Let it cool slightly before serving it over your fresh Ninja Swirl creation.

**Tip:** This classic custard is the perfect sugar-free alternative to traditional vanilla sauce. It pairs exceptionally well with any Berry Sorbet or warm fruit mix-ins. For an extra refined look, strain it through a fine sieve before serving.

**Nutritional information per serving:** Calories: approx. 32 | Fat: 2 g | Carbs: 1 g | Sugars: 0 g | Protein: 1 g



## You thought that was it?

The variety of recipes doesn't end there, because, as already hinted at on the cover, I want to give you access to many more recipe ideas. Yes, you'll receive exclusive access to over 1000 more promising recipes.

So, how do you get access to the "bonus library"? It's very simple. Scan the QR code shown below with a QR code app of your choice, then click on the displayed link and you'll be in the selection in no time.



It has been an absolute pleasure guiding you through the world of the Ninja Creami. I hope these recipes inspire you to create many delicious moments of your own, and I look forward to seeing you again for our next 'cooking adventure.

Yours truly, Olivia

# A LITTLE REMINDER...



JESUS SAID...

“I am the way and the truth and the life. No one comes to the Father except through me.”  
(John 14:6)