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easy Fry Digital Pizza mode
first courses. 12 slices of
beef carpaccio* 200 g Comté
cheese (see tips) 2 tbsp
runny honey 3 tbsp soy sauce
Pepper 1 | Cut the cheese
into 36 cubes. Slide

Contents

In a bowl, combine the beef,
onion, garlic, chilli,

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Tabasco sauce and spices and mix thoroughly. Set the Minut'Cook, onto the Browning setting. Heat 2 tablespoons of oil and add the beef. mixture and cook over a moderate heat for a 4-5 minutes, until the meat is lightly browned, stirring.

RECIPE BOOK - Tefal™

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Companion Greek Style

Mushrooms Recipe : 1. Peel and roughly chop the onion. Place in the bowl fitted with the ultrablade knife and mix at speed 11 for 20 seconds. 2. Replace the ultrablade knife with the

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mixer, scrape down the sides of the bowl and add the oil and coriander. Start the P1 simmer program at 270°F for 5 minutes. 3. Cut large mushrooms into quarters.

Companion Greek Style
Mushrooms Recipe - Tefal
Cook4me+ Sweet and Sour Pork
Ribs Recipe : This recipe is
created by Justine Schofield
for our partnership with
Everyday Gourmet. Heat oil
in the Cook4me+ on
'browning' mode and add the
sugar. Allow to slowly melt
into a golden caramel
colour. Add sauce
ingredients and then add the
pork pieces and coat in the

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sweet and sour sauce. Add
3/4 cup of water and lock.

Cook4me+ Sweet and Sour Pork
Ribs Recipe - Tefal

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Recipes - Tefal

Boil 2L of water, plunge the bagels into boiling water 4 at a time for 1 to 3 minutes, turning them over in the water. Drain them, sprinkle them with poppy seeds or sesame seeds and salt. Preheat the appliance, then bake the bagels for 5-7 minutes. Tefal products to prepare your recipe

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Bagels Recipe - Tefal
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This recipe is available as
a pre-programmed recipe on
the Tefal COOK4ME - with
step by step instructions
including the ingredients,
it's like having an expert
in your kitchen helping out!
Add oil and brown meat &

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onion for 3 minutes. Then add carrot, tomato and consomme and stir. Seal lid and cook for 35 minutes.

Beef Casserole Recipe for the Tefal COOK4ME. - Real

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video recipe ep, 1,200. I
made this in about 5
minutes, cooked it in 15
minutes, cooled it in the
Tefal...

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Savoury Rice Recipe : Heat
the oil in the open cooker.
Lightly fry the mushrooms.
Add the sweetcorn, peas, red
pepper, stock and pepper.
Stir in the rice. Use
pressure level 2. close the
lid and bring to pressure.

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Cook for 5 minutes. Lift the cooker away from the heat, and to cool at room temperature without altering the pressure selector.

Savoury Rice Recipe - Tefal

In this recipe, I am going to cook some steaks with roasted potatoes as side dishes with the air fryer to make it a complete meal.

This is so easy to cook with an air fryer and you will not miss all the mess. The steak is full of flavor from the herbs and spices and the potatoes are perfectly crispy and soft inside.

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