



MasterPRO
The professional choice

Recetas

COCINA COMO UN CHEF

Oven airfryer

COOK LIKE A CHEF





CREATIVITY, INNOVATION AND SCIENCE IN THE KITCHEN

The **Cook & Chef Institute**, a foundation made of leading figures from the world of international haute cuisine, and Bergner have come together to share strategic thinking on cooking and cookware technology innovation.

"Our mission is to ensure the international innovation of cooking products that contribute to improving the culinary arts, with an eye on nutrition, health and people's well-being by making top quality products available to them".

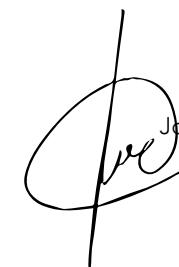


Dear customer,

We thank you for the trust you have placed in us by purchasing one of our Masterpro Kitchen Robots.

The Masterpro Product Development Department hopes that you will be satisfied with your purchase. Whether you enjoy cooking for your family and friends at home or preparing recipes for other people around you, we have developed these appliances with the help of professionals in the sector to help you prepare your favourite meals faster and more easily, so you can spend more time enjoying the company of your loved ones.

Once again, thank you very much for your trust and we hope you enjoy this robot as much as we have enjoyed developing it, and of course, if you have any questions, problems or suggestions, we will be delighted to help you.



José Miguel Merino



At **MasterPRO**, we are constantly increasing our knowledge through **research, analysis and experience**. This attitude of continuous improvement is made possible thanks to the professionalism and care with which MasterPRO faces the challenge of bringing professional cuisine to the homes of gastronomy lovers.

MasterPRO uses the most sophisticated production processes, taking great care in designing and manufacturing products to meet **the most demanding quality standards** and with **great attention to detail**, which is a real game changer in the world of cooking.

All MasterPRO brand products have been tested by the Cook & Chef Institute foundation, previously passing an audit by our chefs, to guarantee food safety in the kitchen.

I N D E X

STARTERS

- Mozzarella sticks
- Homemade French fries
- Onion rings
- Curry marinated chicken skewers
- Bacon and cheese quiche
- Roasted sweet potato with spinach
- Garlic bread stuffed with cheese
- Kebab skewers

MAINS

- Cheese pizza
- Chicken fillet
- Roasted chicken with gravy
- Bolognese lasagna
- Italian-style meatballs
- Garlic chicken breasts and roasted peppers
- Roasted chicken with mustard
- Herbed pork chops
- Curried chicken with courgettes
- Pepperoni pizza

DESSERTS

- Chocolate brownies
- Lemon cake
- Cake carrot
- Blueberry muffins

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S T A R T E R S





1 person x4 10'



1 person x2 30'



Mozzarella sticks

Ingredients

12 mozzarella sticks

2 large eggs

½ cup of grated parmesan cheese

2 cup of Italian breadcrumbs

1 cup of all-purpose flour

Steps

Shred the cheese into strips and place in a freezer-safe dish. Freeze for 45 minutes and remove. Prepare 3 medium bowls, beat the eggs in the first bowl, combine the Parmesan cheese and breadcrumbs in the second bowl, then place the flour in the third bowl. Remove the cheese sticks from the freezer and soak them in the flour and eggs, and coat them in breadcrumbs. Lightly grease the bottom of the fryer basket to prevent sticking or line it with perforated baking paper (optional). Fry the mozzarella sticks for 3 minutes at 205 °C. Using tongs, turn the cheese sticks to ensure even cooking. Continue frying uncovered for 5 minutes or until golden brown.

Homemade French fries

Ingredients

500 g potatoes

1 tablespoons of olive oil

Steps

Peel the potatoes and cut them into pieces about 10 centimetres long and 1/4 inch thick. Soak the potato slices in water for about 20 minutes, then dry them with a paper towel. Mix the olive oil and salt in a bowl and coat the potatoes evenly. Place the potatoes in the air fryer basket. Set the temperature to 180 °C and the timer to 20-25 minutes. Halfway through the cooking time, shake the potatoes so they cook evenly. If more cooking is required, or for a crispier results, shake the fries again and cook for an additional 5-10 minutes.

NOTE:

1. Cooking time may vary depending on the thickness of the fries. Typically, thicker fries usually require longer cooking time.
2. Starchy potatoes are the best option for homemade fries.



x2 25'



Onion Rings

Ingredients

1 large onion
150 g all-purpose flour
1 teaspoon baking powder
1 egg

Steps

Preheat the fryer to 180 °C. Cut the onion into 1/4 inch thick rings. Mix the flour, baking powder and salt in a bowl. Add the milk to the flour mixture to make a batter. Place the breadcrumbs on another plate. Dip the onion rings into the batter and then roll them in the breadcrumbs, until they are fully coated. Place the onion rings in the basket and cook for 15 minutes at 180 °C. After the first 7 minutes, turn the rings over and continue cooking.

240 ml milk
1 teaspoon of salt
110 g dry breadcrumbs



Curry marinates chicken skewers

Ingredients

4 boneless chicken thighs
Salt
Pepper
Curry
Cumin
Ground garlic
Olive oil
4 skewers

Steps

Dice the chicken thighs. Marinate them in a bowl with the spices and a little olive oil. Leave to rest covered in the fridge for at least 1 hour. Place the chicken pieces on the skewers. Cook in the machine at 200 °C for 15 minutes.

x10 80'



1 person x4 60'



2 people x2 20'

Bacon and cheese quiche

Ingredients

1 sheet of shortcrust pastry

3 large eggs

200-220 g bacon

180 g cream

120 ml milk

Steps

Stretch the shortcrust pastry sheet over the quiche dish. Prick it so that it doesn't rise and put it in the machine for 10 minutes at 180 °C. Meanwhile, place the bacon cut into strips in a small bowl and put it in the microwave for 2-3 minutes at maximum power to cook it. In another bowl, beat the eggs and add the cream, milk, salt, pepper and cheese. When the bacon is cooked, add it to the previous mixture. After 10 minutes take the dough out from the machine, add the mixture and cover with baking paper. Cook for 20 minutes at 180 °C. Then, remove the baking paper and cook for 10 more minutes at 200 °C.

180 g Gruyère or Emmental cheese

A pinch of nutmeg (optional)

Ground black pepper.

Salt



Roasted sweet potato with spinach

Ingredients

2 sweet potatoes

200 g fresh spinach

Olive oil

Steps

Peel and dice the sweet potatoes. Put it in the tray together with the spinach. If it doesn't all fit in one, do 2 batches. Add a little oil, salt and pepper to taste. Cook for 15 minutes at 180 °C. While cooking, check how well they are cooked and take them out when they are cooked to your liking.





x4 20'

M

x4 70'



Garlic bread stuffed with cheese

Ingredients

A loaf of bread
100 g Emmental cheese
1 ball of mozzarella
50 g butter

Steps

Put the peeled and chopped garlic, parsley, a pinch of salt and pepper in a bowl. Crush until you have a paste. Add the butter and mix. With a serrated knife make cuts without going all the way to the bottom. Then repeat the cuts in the opposite direction. The bread will be marked with diamonds joined at the bottom. Now cut the cheese into small pieces and place them between the cuts so that they are well distributed. Now spread the butter with garlic and parsley over all the slices with the help of a teaspoon. Roll the bread in aluminium foil and put it in the machine, preheated for 5 minutes at 180 °C, for 10 minutes at 180°C. If you like the cheese gratin, you can remove the foil and leave for 2 more minutes at 180 °C.

1 cloves of garlic
Fresh parsley
Salt and pepper



kebab skewers

Ingredients

200 g minced lamb
400 g minced beef
20 g chopped parsley
1 onion
2 cloves of garlic
Olive oil
½ teaspoon of harissa
1 teaspoon of fresh chopped mint

Steps

Add the two meats to a bowl. Chop the onion finely and add it to the bowl along with the spices and mix well. Leave the mixture to rest covered for 1 hour in the fridge. Take some of the mixture and put it on the skewers and cook for 8 minutes at 180 °C, placing the skewers on a rack.

20 g chopped coriander
1 teaspoon of paprika
1 teaspoon of cinnamon
1 teaspoon of ground cumin
Pepper
Salt
Skewers



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x2 7'



Cheese pizza

Ingredients

One pita bread

1 tablespoons of olive oil

Salt

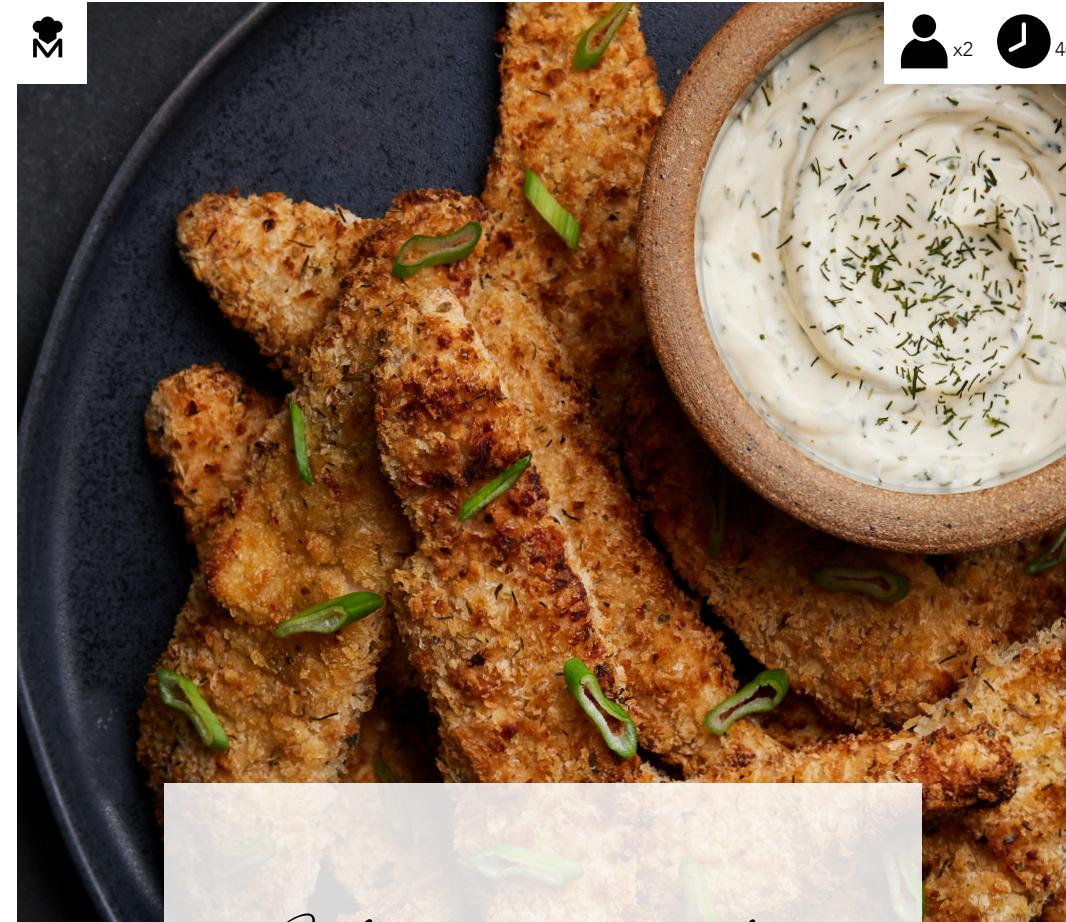
Paprika

Steps

Spoon the pizza sauce onto the pita bread. Place the cheese on top. Add a drizzle of extra virgin olive oil over the pizza. Place in the air fryer and cook at 180 °C for 6 minutes. Carefully remove from the air fryer and slice.



x2 40'



Chicken fillet

Ingredients

500 g potatoes

1 tablespoons of olive oil

A pinch of salt

A pinch of paprika (optional)

Steps

Mix the breadcrumbs with the parmesan and paprika. Beat the eggs on a plate. Cut the chicken fillet into strips and dip each strip in the eggs. Once they have been coated in egg, dip them in the bread-crumb mixture. Place the strips in the air fryer and set the fryer to 150 °C for 30 minutes.



x4 60'



Roast chicken with gravy

Ingredients

- 2 tablespoons of olive oil
- 1 whole chicken
- 2 tablespoons of paprika
- 1 tablespoon of mustard powder
- 1 tablespoon of sea salt
- 1 tablespoon of cornflour

Steps

Preheat the air fryer to 180 °C. Combine the olive oil, paprika, mustard powder, sea salt, black pepper and rub the chicken with the spice mixture. Place the chicken in the basket of the air fryer and cook for 50 minutes at 180 °C, if the basket spins it's not necessary to turn it over after the first 30 minutes. If the basket doesn't spin, turn it over after the first half hour to cook evenly. Remove the chicken from the fryer basket and let it rest on a cutting board for 10 minutes. Meanwhile, pour the liquid from the bottom of the air fryer into a clear bowl. Let it sit to allow the fat to rise to the surface and remove it when it does. Use the rest of the liquid as a base for the gravy. Mix the cornflour with this base in a saucepan and add salt and pepper to taste. Bring the liquid to the boil to thicken and serve with the chicken.



Bolognese lasagna

Ingredients

- Lasagna sheets
- 500 g minced meat (beef or pork)
- Salt, garlic salt, pepper (to taste)
- Olive oil, butter (a teaspoon)
- 1 white onion (medium)
- 1 carrot (small)
- 3 tomatoes
- Meat sauce
- Half a glass of milk
- Half a glass of white wine
- Mozzarella cheese

Steps

We put water to boil in a large pot with salt and a little olive oil, add the pasta sheets and cook for the necessary time according to the manufacturer, approximately 5 minutes, stirring so that they don't stick together. In another frying pan with a little oil, fry the finely chopped onion and let it cook until it starts to become translucent, then add the finely chopped carrot and continue stirring. Season with salt and pepper and add the garlic powder. After a while, add 3 finely chopped tomatoes, with half a glass of milk and half a glass of white wine. Let it rest for a while. In the meantime, heat the machine at 180 °C for 5 minutes. Pour a little olive oil in a tray small enough to fit in the machine. Spread it all over with a piece of paper so that the lasagna doesn't stick, and start assembling the lasagna. First a layer of pasta sheets, then the filling and finally the mozzarella cheese, then another layer and repeat this process for as many layers as you want. Finally, finish with a generous layer of cheese. Cover with baking paper and cook in the machine for 10 minutes at 180° and then uncover and cook at 200° for 5 more minutes.



人物 x4 时间 45'



人物 x4 时间 70'



Italian style meatballs

Ingredients

500 g minced beef
100 g grated parmesan cheese
1 egg
1 slices of crustless bread
½ cup of milk

Steps

Soak the bread in the milk. In a bowl, mix the minced meat with the soaked and drained bread, egg, cheese, parsley, and oregano. Season to taste. With wet hands, take portions of the dough and form medium-sized meatballs. Heat the machine to 180° for 5 minutes. Then, place the tray with the meatballs inside and program for 15 minutes at 180 °C. For the sauce, chop the onion and pepper. Sauté in a saucepan with a dash of oil. When they are soft, add the grated carrot and the sliced mushrooms. Finely chop the tomatoes and add them to the pan with a pinch of sugar. Season to taste. Lower the heat and simmer for 15 minutes. Serve the meatballs in bowls dipped in the sauce.

½ teaspoon of ground cumin
1 teaspoon of oregano
1 tablespoon of chopped parsley
Salt and pepper

Garlic chicken breasts with roasted peppers

Ingredients

1kg chicken breast
Olive oil
Chopped or ground garlic

Steps

Marinate the seasoned filleted breasts with a little oil and the ground or chopped garlic for at least 30 minutes in the fridge, covered with cling film. Meanwhile, cut the peppers into strips and put them in the tray or mould in the machine for 20 minutes at 180 °C. Remove the breasts and drain them a little, coat them in the garlic and parsley breadcrumbs and cook them in the machine, on top of the peppers, for 15 minutes at 180 °C with the air function. To finish, cook for 5 more minutes at 200 °C to make it crispier.

Salt and pepper
Garlic and parsley breadcrumbs
2 red peppers



x4 30'



Roast chicken with mustard

Ingredients

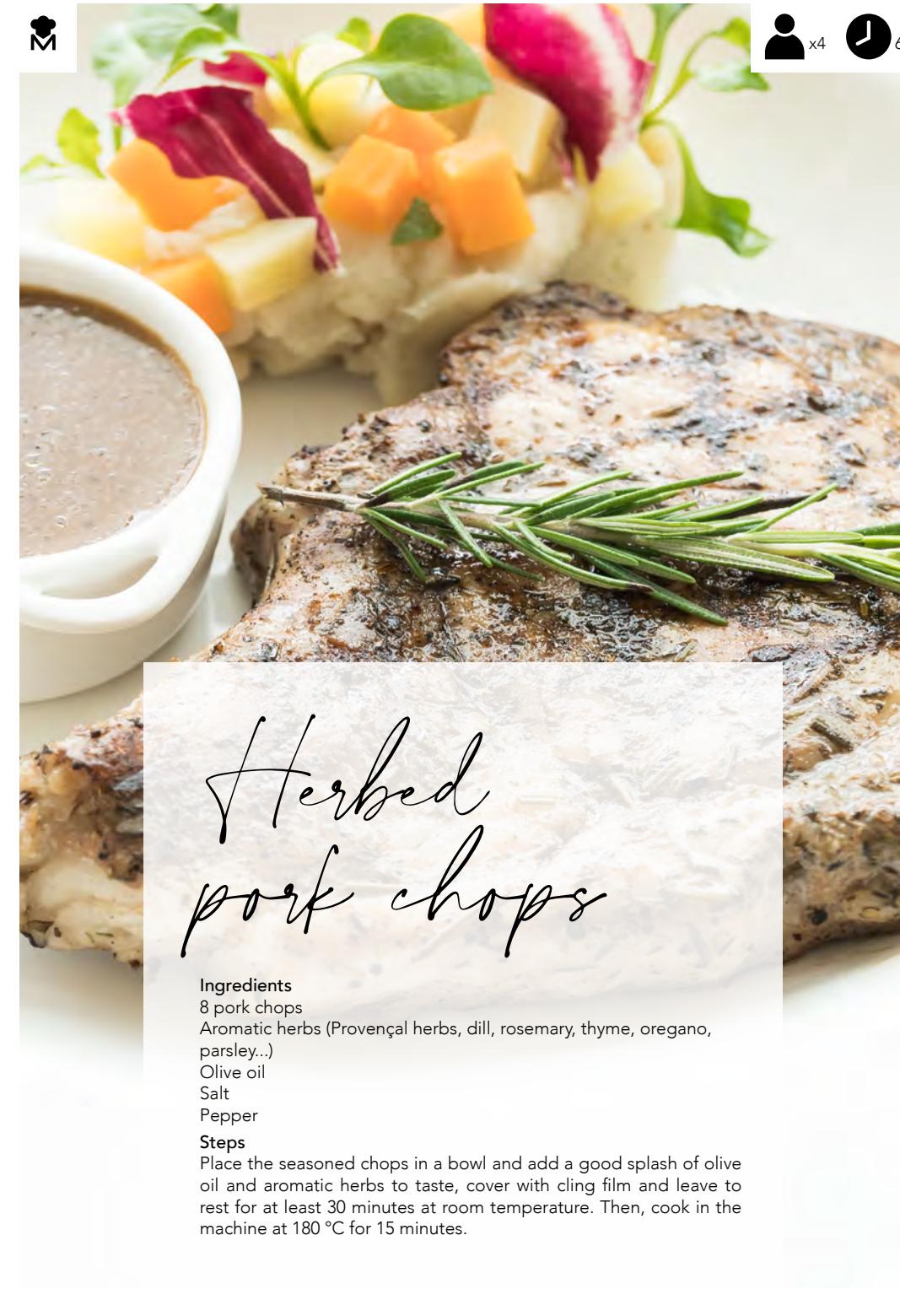
1kg chicken pieces (use the part you prefer, breast, thigh...)
40 g old-style mustard, Dijon (the one you like best, for us the best is grany mustard).
30 g olive oil
15 ml Modena vinegar

Steps

Mix the mustard, olive oil and Modena vinegar in a deep bowl. Whisk vigorously until the mixture is homogeneous and well emulsified. Clean the chicken of any remaining fat and season both sides with salt and pepper. Heat the machine for 5 minutes at 180 °C and then put the chicken in it for 20 minutes.



x4 60'



Herbed pork chops

Ingredients

8 pork chops
Aromatic herbs (Provençal herbs, dill, rosemary, thyme, oregano, parsley..)
Olive oil
Salt
Pepper

Steps

Place the seasoned chops in a bowl and add a good splash of olive oil and aromatic herbs to taste, cover with cling film and leave to rest for at least 30 minutes at room temperature. Then, cook in the machine at 180 °C for 15 minutes.



10' 80'



4' 30'





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D E S S E R T S

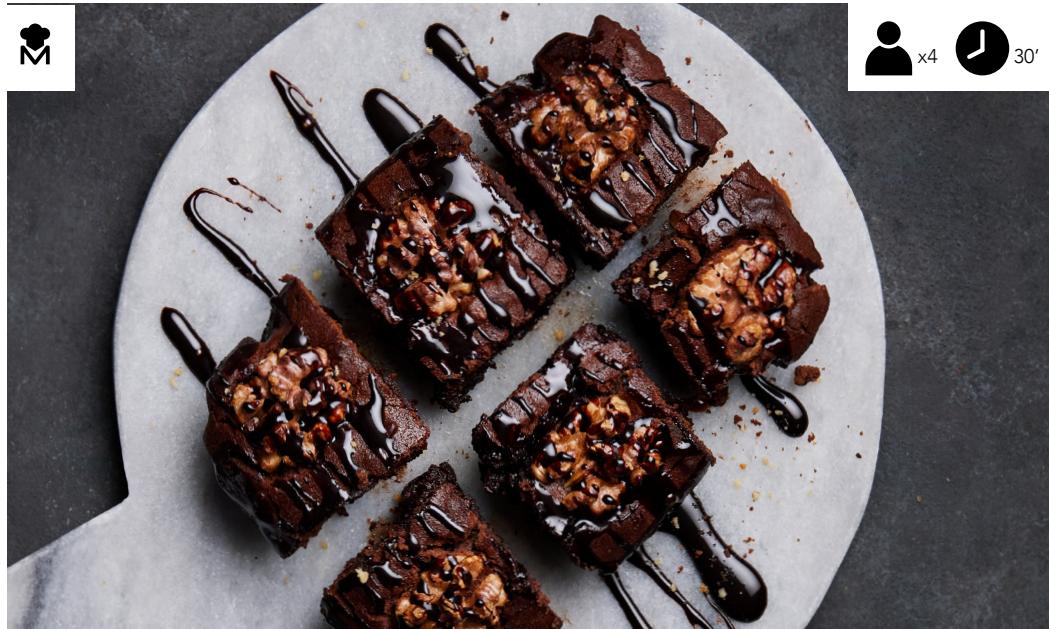




1 person x4 30'



1 person x8 40'



Chocolate brownies

Ingredients

70 g plain chocolate
70 g saltless butter
1 large egg, lightly beaten
50 g brown sugar

Steps

Melt the chocolate and butter in a saucepan over low heat. Leave to cool and set aside. Mix the eggs, sugar and vanilla extracts in a separate bowl until light and creamy. Then add the chocolate mixture, the wheat flour and the walnuts. Line a small baking tin with baking paper. Fill with the above mixture and place the baking tin in the frying basket. Set the temperature to 180 °C and the timer to 20 minutes. Bake until the top is crisp. Remove the pan from the frying basket and leave to cool. Cut into squares once it has cooled.

½ teaspoon vanilla extract
50 g baking flour
30 g chopped nuts

Lemon cake

Ingredients

3 eggs
1 sachet of baking powder
(16 g baking powder)
1 lemon yoghurt (125 g)
Flour (3 parts of yoghurt)
Sugar (2 parts of yoghurt)

Steps

Whisk the eggs. Add the sugar, yoghurt, oil and lemon zest. Mix the flour and baking powder and add them to the mixture. Continue mixing until all the ingredients are perfectly incorporated. To measure the amount of flour, sugar and olive oil, use the empty yoghurt container. Grease a cake tin with butter or oil and sprinkle with flour, pour in the mixture and turn on the machine. Set on "Cake" function for 5 minutes at 180 °C without the sponge cake inside, just to preheat it. Put the mould with the sponge cake dough in the lower part on the tray at 180 °C for 30 minutes. Pierce the centre with a knife to see if it comes out clean. If it comes out a little dirty, leave it for 2 or 3 minutes more at the same temperature. Leave it to cool and take it out of the mould. To serve the lemon sponge cake, sprinkle with a little icing sugar and garnish the dish with a little jam and some mint leaves.

Tips:

For the baking powder to have more effect, you can leave the batter to rest for 15 minutes before baking.

Extra virgin olive oil (1 part of yoghurt)
Zest from 1 lemon
Butter and flour (to grease the mould)
Icing sugar for decorating



10' x10

60'



Cake carrot

Ingredients

135 g carrots
½ orange
2 large eggs
35 g caster sugar
35 g panela or muscovado sugar
35 g brown sugar
120 g strong flour
½ sachet of baking powder or 8 g
25 g nuts
25 g sultanas
Vanilla sugar

Steps

For the carrot sponge: First of all, peel the carrots and grate them very finely, then grate the orange zest and set aside. In another bowl, beat the eggs well with the white sugar, brown sugar and muscovado sugar or panela. Once it's combined, add the carrots, orange zest, ginger, a little bit of orange juice, oil and vanilla. Separately, mix the flour with the baking powder, salt and ground spices. Combine the two mixtures and finally add the sultanas and walnuts. Pour the mixture into a greased and floured baking tin. Heat the machine at 175° for 5 minutes and cook for 30 minutes. Leave to cool.

For the frosting: Beat the butter together with the cream cheese, sugar and vanilla sugar until you obtain a homogeneous mixture. Once the sponge cake has cooled, cut it into portions and decorate with the frosting and some berries to taste.

Fresh ginger
1 teaspoon of cinnamon
½ teaspoon of nutmeg
1 cardamom pod
Black pepper
Salt
60 g sunflower oil
For the frosting:
60 g creamed butter
120 g cream cheese
50 g icing sugar

Ingredients

3 eggs
250 g flour
200 g sugar
120 g butter
125 ml milk
Vanilla extract
8 g baking powder
A pinch of salt
Blueberries

Steps

In a large bowl, beat the eggs and add the sugar. Add a pinch of salt and beat everything well for 5 minutes. Once the eggs and sugar are well beaten, start adding the liquid ingredients. Add the vanilla extract, milk and creamed butter. Next, mix all the ingredients with a whisk and gradually add the flour together with the baking powder with the help of a sieve or strainer. When the flour is incorporated, add the blueberries to taste and put the dough in the fridge for an hour. Once the dough has rested for an hour, take it out and beat it again. Turn the machine on and set it to 180 °C for 5 minutes to heat up. While the machine is heating up, line the cupcake papers and pour the mixture into the moulds, filling them up to ¾. Bake at 180 °C for 10 minutes. In any case, keep an eye on them and when they have risen and are brown, they will be ready.



4' x4

100'



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Backed by professionals and chefs from the Cook & Chef Institute Foundation, MasterPRO collaborates with cooking schools as well as researchers and industrial design institutes to build a portfolio of highly professional products of outstanding quality.

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