

25 tasty, healthy  
and quick recipes



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## *Airfryer - tasty, healthy and quick*

The Philips airfryer makes fries, fried snacks and even desserts deliciously crispy in a healthy way. It provides a new and healthy alternative to traditional deep frying. Crispy golden brown fries prepared in the airfryer are a tasty and healthy treat for both kids and grownups!

You can also prepare delicious other foods in the airfryer, such as chicken kofta, grilled fish or spring rolls. And if you really want to show-off your culinary talents, use the airfryer to prepare tasty paneer shashlik, snacks and even a choco lava cake! With the airfryer you turn delicious food into a healthy feast!

## *Recipes by Chef Vivek Saggar*

Chef Vivek Saggar is an Indian chef renowned for his innovative culinary approach. He runs a cooking school for food lovers in New Delhi. Chef Vivek has conceptualized and developed 25 delicious recipes using the Philips AirFryer. Now you can also follow the recipe book to make a great meal for your family!







## Airfryer - Recipes

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#### *From the Vegetable's Basket*

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Mutton Seekh kabab  
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The airfryer is easy, economical, and safe to use, as you don't have to fill it with oil. A great solution for families with kids! Older children can even help to prepare their own fries in the airfryer. And best of all: there are no nasty frying odours! The airfryer only creates a delicious cooking aroma.

The airfryer is easy to use. Follow these three steps to put deliciously crispy fries, snacks and more on your table:

1. Preheat the airfryer at the required temperature for 3 minutes.
2. Put the ingredients in the basket and slide the pan into the airfryer. Set the required frying time.
3. Shake the basket with ingredients halfway through the frying time, only if recommended. When the set time has elapsed, empty the basket onto a dish. Use a pair of tongs to remove larger snacks.

You can also prepare the snacks from this recipe book in a dish or baking tray with a maximum diameter of 16 cm. When the ingredients are ready, remove them from the dish or pan with a spatula. Use oven mitts or potholders. Turn delicious food into a healthy feast!

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## Masala Fries

### Ingredients

Potatoes	2 medium (300g)
Oil	1 tbsp
Seasoning	To taste

### How to Cook

1. Wash and scrub the potatoes, peel the skin and cut them lengthwise into even wedges as shown. (make sure they are not too thin or uneven)
2. Soak in mild salt water for about 10 minutes. Rinse the wedges under running water, drain them thoroughly and dry with a kitchen towel.
3. Transfer the potatoes into a bowl, add the oil and mix well so that the wedges get coated with the oil.
4. Preheat the Airfryer at 180°C for about 5 minutes.
5. Transfer the potatoes into the Airfryer basket and slide the basket in.
6. Set the timer to 15 minutes. Open the Airfryer and shake the fries after 10 minutes. Continue cooking and fry the fries till they are golden brown and well done. Shake the potato fries a few times in between the frying.
7. Add seasoning as required.







## Tandoori Aalu

### Ingredients

Potatoes	4 medium oval shaped potatoes 1 potato boiled and mashed
Hung Curd	25g
Cream	15g
Processed Cheese	20g
Peas	50g shelled
Cottage cheese	50g
Cashew nut	15g for white paste, 10g for filling
Garam Masala	½ teaspoon
Kitchen king masala	½ teaspoon
Cumin seeds	3g
Turmeric powder	3g
Red chilli powder	3g
White pepper powder	¼ tsp
Lemon juice	10ml
Oil	10ml and for brushing
Salt	To taste

### How to Cook

1. To make white paste, take curd that has been hung in a muslin cloth overnight and add cream, processed cheese, cashewnut powder, white pepper powder and salt.
2. Heat 1 tbsp oil in a pan and add cumin seeds. Allow them to crackle and add peas, turmeric, red chilli powder and cook till done.
3. To this, mix mashed potato, garam masala powder, kitchen king masala, salt, chopped cashew nut and lemon juice.
4. Peel the potatoes. Using the serrated blade of a peeler, make a lengthwise hole of 1 inch width through the potato and scoop it making it hollow.
5. Wash, pat dry and brush the potato with some oil.
6. Preheat the Airfryer at 200°C and air fry the hollow potatoes for about 8-9 minutes or till they are roasted through. During the cooking process, open the Airfryer a couple of times and turn the potatoes over.
7. Remove the potatoes and stuff them with the mixture.
8. Using a brush, apply the white paste on the outside of the potatoes.
9. Roast again in the Airfryer at 180°C for about 2 minutes.
10. If needed, brush with oil and roast for another 2 – 3 minutes.
11. Remove and cut into slices. Sprinkle chat masala if required. Serve hot with salad and chutney.





## Baadal Jaam

### Ingredients

Round Brinjal	1 medium
Onions	1 medium
Tomato	2 big finely chopped
Curd	100g
Lemon	1
Ginger Garlic paste	1 tsp
Chaat masala	2 tsp
Red chilli powder	5g
Cream	To garnish
Coriander leaves	To garnish
Oil	2 tsp and for brushing
Salt	To taste

### How to Cook

1. Cut the brinjal into ½ inch thick roundels.
2. Preheat the Airfryer at 200°C for about 5 minutes. Air fry the brinjal slices at 180°C for about 8 minutes or till cooked through.
3. Heat 2 tsp oil in a pan. Add chopped onions and fry till golden brown.
4. Add finely chopped tomato and ginger garlic paste and cook till thick.
5. Blend beaten curd and cook. Add red chilli powder and salt to taste.
6. In a platter arrange air fried brinjals. Sprinkle lemon juice and chaat masala.
7. Spread the tomato onion masala over the brinjals and garnish with a teaspoonful of beaten cream on the top.
8. Garnish with coriander leaves and serve hot.





# Tawa Vegetables

## Ingredients

Bhindi (okra)	50g
Small Brinjal	50g
Potato	50g
Arbi	50g
Amchur powder	5g
Red chilli powder	5g
Garam masala	10g
Oil	For brushing
Salt	To taste

## How to Cook

1. Remove the stalk and slit the brinjal into 4 from one side leaving them attached on the other corner. Similarly remove the stalk and slit the bhindi from one side leaving it attached on the other side.
2. Peel and cut the potatoes and arbi into finger shape. Soak in mild salt water for about 10 minutes. Rinse the cut potatoes and arbi under running water; drain them thoroughly and dry with a kitchen towel.
3. Mix together the powdered masala and stuff into the bhindi and brinjal. Sprinkle the potato and arbi with the masala.
4. Brush the vegetables with oil.
5. Preheat the Airfryer at 200°C for 5 minutes. Cook the vegetables for 15 minutes at 180°C.  
The vegetables may cook at different times depending upon their size. Check the Airfryer a couple of times

**Tips** You can try other vegetables like jackfruit and karela( bitter gourd) but the cooking time may vary.







## Fried Garlic Mushrooms

### Ingredients

Mushroom	200g
Butter	20g
Green garlic	20g
Coriander Leaves	20g
Egg	To coat
Breadcrumbs	To coat
Oil	For brushing
Salt	To taste
Pepper	To taste
Toothpicks	A few

### How to Cook

1. Separate the stems from mushrooms.
2. To the butter add finely chopped coriander, finely chopped garlic, finely chopped mushroom stems, salt and pepper. Mix well.
3. Stuff the mushroom caps with this mixture. Join two caps together and secure with a tooth pick.
4. Dip each piece in beaten egg and roll them in breadcrumbs.
5. Preheat the Airfryer at 200°C. Brush the coated mushrooms with oil and cook for 8-10 minutes at 180°C in the Airfryer.
6. Serve hot

**Tips** You can replace the green garlic with garlic pods.  
Maida batter can be used in place of beaten egg.







## Potato Boat

### Ingredients

Potatoes	4 large
Carrots	25g finely chopped
Coriander leaves	10g finely chopped
Garlic	3 pods finely chopped
Mozzarella Cheese	For garnish
Red chilli powder	5g
Garam masala	5g
Mixed herbs	To garnish
Salt	To taste

### How to Cook

- 1 Clean potatoes under running water. Dry them with a kitchen towel.
- 2 Pre heat the Airfryer at 180°C for 5 minutes
- 3 Place the potatoes in the Airfryer basket and set the timer to 8 minutes at 180°C.
- 4 Remove the potatoes from the Airfryer. On cooling, cut potatoes into 2 halves vertically and scoop out the middle flesh to form a boat. Retain the scooped potato flesh and mash it.
- 5 In a bowl, add the mashed potato, chopped carrot, coriander leaves, garlic, seasoning and salt. Mix well.
- 6 Fill the potato boats with the stuffing. Grate some cheese over the stuffed boats.
- 7 Place them into the Airfryer. At a temperature of 180°C, cook the potato boats for 10 minutes or until the cheese melts and starts to turn brown.
- 8 Sprinkle mixed herbs and serve hot

## Hara Kabab

### Ingredients

Potato	100g
Peas	50g
Spinach	50g
Green chilli	1 chopped
Chaat masala	5g
Oil	For brushing
Salt	To taste

### How to Cook

1. Boil and mash peas and potatoes. Boil and finely chop the spinach.
2. Mix all the ingredients with the masalas.
3. Divide the ingredients into 6 equal balls. Press each ball between your palms to give them a tikki shape.
4. Pre heat the Airfryer at 200°C. Brush the Tikkis with oil and air fry at 180°C for 10 minutes or till slightly golden brown on the outside.
5. Serve hot with chutney







### Tawa Paneer Roll

#### Ingredients

Paneer	600 g
Carrots	50g julienned
Cabbage	50g shredded
Yellow aam papad	40g
Rice flour	For dusting
Chilli powder	5 g
Turmeric powder	5 g
Oil	For brushing
Salt	To taste

#### How to Cook

1. Take a whole block of paneer. Cut the paneer into thin slices which can be rolled. Apply salt, turmeric powder and chilli powder on the paneer. Place the slices on a hot non stick pan for two minutes.
2. In a separate pan sauté carrots and cabbage. Add juliennes of aam papad and cook for 2 minutes.
3. Spread the filling over the paneer slices. Roll the paneer. Dust it with rice flour.
4. Pre heat the Airfryer at 180°C for 5 minutes.
5. Place the rolls in the Airfryer. Set the temperature at 180°C and air fry for 1 minute.
6. Open the Airfryer. Lightly brush the rolls with oil. Air fry at the same temperature for another 2-4 minutes or until golden brown.

### Spring Rolls

#### Ingredients

Refined Flour	100g
Corn flour	100g
Egg	1
Seasoning	To taste
Soya Sauce	10mL
Onion	50g
Carrots	50g
Cabbage	50g
Ginger	15g
Oil	5 mL and for brushing
Salt	To taste

#### How to Cook

1. Shred cabbage, slice onions, cut carrot into juliennes and finely chop ginger.
2. In a bowl, mix refined flour, cornflour, 1/4th of beaten egg and 5mL of soya sauce. Add water to make a free flowing thin batter.
3. Over a gas flame, heat a non-stick pan. Pour the batter and very quickly pour out the excess batter so as to have a very thin layer in the pan. Cook without browning. Dust a plate with refined flour. Remove the pancake on the plate. Repeat the process to make more pancakes.
4. Heat oil in another pan. Add ginger, carrot, onions, cabbage, seasoning and the remaining soya sauce. Stir fry for 2 minutes. Remove the vegetables and let them cool.
5. Divide the filling into equal parts in comparison to pancakes.
6. Fill the pancake with the vegetable mixture. Roll it and seal the sides with beaten egg or leftover pancake batter. Brush them with oil.
7. Preheat the Airfryer for 5 minutes at 180°C.
8. Arrange the rolls in the Airfryer and air fry for 16 minutes or until crisp.
9. Remove the rolls from the Airfryer and cut into 3-4 smaller pieces or as desired.

#### Tips

Egg is an optional ingredient and can be omitted if desired. Pre made filo sheets can also be used in place of pancakes.







## Sesame Toast

### Ingredients

Bread	3 slices
Potato	50g
Carrot, finely chopped	15g
Beans, finely chopped	15g
Boiled peas	15g
Cornflour	10g
Refined flour	10g
Sesame seeds	To coat
Oil	For brushing
Salt	To taste
Pepper	To taste

### How to Cook

1. Boil and mash the potato. Add finely chopped carrot, beans and peas. Add salt and pepper as per taste.
2. Cut the bread slice diagonally into four. Apply the mixture on top of each bread slice.
3. Mix cornflour and refined flour. Add water to make a thick paste. Coat the slices with this paste.
4. Sprinkle sesame seeds on top of the vegetable mixture. Brush the slices with oil.
5. Pre heat the Airfryer at 200°C for 5 minutes.
6. Place the bread slices in the Airfryer. Set the temperature at 180°C and cook for a duration of 5 minutes.
7. Serve hot with chutney







## Aalu Samosa

### Ingredients

Refined Flour	100g
Potato	100g boiled and peeled
Peas	30g boiled
Green chilli	5g chopped
Coriander leaves	10g
Ghee	15g
Jeera (cumin seeds)	5g
Turmeric powder	½ tsp
Chana masala	½ tsp
Ajwain (aniseed)	5g
Oil	5mL and for brushing
Salt	To taste
Water	As required

### How to Cook

1. Rub ghee in the refined flour. Add water, ajwain, salt and knead into a smooth dough. Cover the dough and keep aside for 30 minutes.
2. Heat oil in a pan. Add cumin seeds and allow them to crackle. Add peas, turmeric powder, chana masala, green chilli and salt. Mix well. Add roughly chopped potatoes. Sprinkle some chopped coriander leaves and remove from the gas.
3. Divide the dough into equal portions. Roll out each portion into about 6 inch wide diameter. Cut in half. Make a cone and fill in the potato mixture. Seal the edges by applying water.
4. Preheat the Airfryer for 5 minutes at 180°C.
5. Brush the samosas with oil.
6. Arrange the samosas in the Airfryer and cook at the same temperature for 18 minutes or until golden brown.

### Tips

You can replace the potato filling with paneer, cooked daal or peas.







## Chakli

### Ingredients

Rice flour	100g
Roasted besan	50g
Refined flour	25g
Ghee	20g
Sesame seeds	½ tsp
Red chilli powder	½ tsp
Turmeric powder	5g
Coriander powder	10g
Cumin powder	10g
Oil	For brushing
Salt	To taste
Water	As required
Chakli press	1

### How to Cook

1. In a bowl, mix rice flour, roasted besan, refined flour, red chilli powder, turmeric powder, coriander powder, cumin powder, sesame seeds, ghee and salt.
2. Add water and knead into a soft dough. The more you knead the dough, the better it will be.
3. Fill the dough into a chakli press and press on to a sheet of butter paper.
4. Preheat the Airfryer for 5 minutes at 180°C.
5. Brush the wire rack and the chaklis with oil. Arrange 3-4 chaklis in the Airfryer and cook for 12 minutes or until golden brown.

## Cheese Corn Balls

### Ingredients

Potatoes	60g boiled
Peas	15g boiled
Carrot	15g finely chopped
Beans	10g finely chopped
Canned/ fresh corn	50g
Cheese	30g grated
Cornflour	For binding
Oil	For brushing
Salt	To taste
Pepper	To taste

### How to Cook

1. Peel and mash the potatoes. Add the peas, carrot, beans, corn, cheese, salt and pepper. Mix all the ingredients. Add cornflour only to bind the balls. Excess cornflour will make the balls hard.
2. Divide the mixture into 7-8 equal portions and shape them into small balls.
3. Preheat the Airfryer for 5 minutes at 180°C.
4. Brush the cheese balls with oil. Arrange them in the Airfryer and cook for 10 minutes or until golden brown.
5. Keep the cheese balls at a distance from each other to keep them from sticking.





# Paneer Shashlik

## Ingredients

Paneer	200g cubed
Onion	25g cubed
Tomato	25g cubed
Capsicum	25g cubed
Hung curd	50g
Cornflour	10g
Ginger garlic paste	5g
Cream	10mL
Cumin powder	¼ tsp
Red chilli powder	½ tsp
Oil	For brushing
Salt	To taste
Pepper	To taste
Toothpicks	A few

## How to Cook

1. In a bowl, mix hung curd, cornflour, ginger garlic paste, cream, cumin powder, red chilli powder, salt and pepper to make the marinade.
2. Put the paneer and vegetable cubes into the marinade and coat well. Keep aside for half an hour.
3. Pre heat the Airfryer at 180°C for 5 minutes. Brush the wire rack with oil.
4. Place the paneer tikka threaded onto toothpicks in the Airfryer and air fry for 5 minutes or till light brown.
5. Serve hot with choice of salad and chutney.







**Chana Daal Vada**

*Ingredients*

Chana daal	200g
Onion	50g finely chopped
Coriander leaves	30g finely chopped
Green chilli	1 finely chopped
Ginger	10g finely chopped
Red chilli powder	¾ tsp
Oil	For brushing
Salt	To taste
Water	As required

*How to Cook*

1. Wash the daal. Soak it in water for 2 hrs.
2. Transfer the daal without water to a blender and process to a coarse paste.
3. Remove the daal to a bowl and mix onion, coriander leaves, green chilli, ginger, red chilli powder and salt.
4. Divide the mixture into equal portions. Flatten gently into small round patties and brush with oil.
5. Preheat the Airfryer for 5 minutes at 180°C.
6. Brush the wire rack with oil. Arrange the vadas in the Airfryer and cook at the same temperature for 12 minutes or until golden brown.
7. Serve hot with tomato ketchup or chutney.

**Matar Kachodi**

*Ingredients*

Refined flour	100g
Peas	150g boiled
Ginger	5g chopped
Green chilli	5g chopped
Ghee	30g
Cumin seeds	½ tsp
Coriander powder	5g
Red chilli powder	½ tsp
Garam masala powder	½ tsp
Amchur powder	½ tsp
Soda bicarbonate	A pinch
Oil	5mL and for brushing
Salt	To taste
Water	As required

*How to Cook*

1. In a bowl mix refined flour, salt and soda bicarbonate. Pass it through a sieve. Rub ghee into the flour mixture. Make a dough by adding water.
2. In a pan, heat 5mL of oil. Add cumin seeds and allow them to crackle. Add peas, ginger, green chilli, coriander powder, red chilli powder, amchur, garam masala and salt. Mix well.
3. Roll the dough into a thin pancake and cut into 4 inch squares.
4. Place a small amount of filling in the centre and fold like a wonton. Seal the edges with water.
5. Pre heat the Airfryer at 180°C. Brush the kachori with oil and air fry at the same temperature for 18 minutes or till golden brown

**Tips**

You can fold the sheet into any shape you like.  
Pre made filo sheets can also be used in place of pancakes.





## Shahi Tukda

### Ingredients

White bread	1 slice
Milk	600ml
Sugar	30g
Chopped nuts (almonds/ pistachio/ resins)	3-4
Green cardamom powder	2g

### How to Cook

1. Cut the bread slice diagonally into fours.
2. Pre heat the Airfryer at 200°C for 3 minutes
3. Place the bread in the Airfryer and set the timer to 5 minutes at a temperature of 160°C. The bread should be cooked until toasted well.
4. In the meantime, add the sugar and cardamom powder to the milk and heat over a gas top.
5. Remove the bread from the Airfryer and soak it in the milk for 10-15 seconds. Carefully remove the soaked slices and place them on the plate in which it is to be served.
6. Cook the remaining milk at low-medium heat until it thickens and becomes creamy (resembling the consistency of rabri).
7. Before serving, spread the thickened milk over the bread slices, Garnish with the chopped nuts.

**Tips** You can also use condensed milk as a substitute for cooked milk.







# Gujiya

## Ingredients

Refined flour	100g
Ghee/ oil	15g
Khoya	100g grated
Chopped cashew nut	10g
Raisins	10g
Powdered sugar	80g
Green cardamom powder	5g
Oil	For brushing

## How to Cook

1. Rub refined flour and ghee/ oil together. Add water and knead stiff dough.
2. For the filling, mix grated khoya, cashew nut, raisin, cardamom and sugar in a bowl.
3. Divide the dough into equal portions. Roll out thin rounds of the dough. Place them on the gujiya mould. Brush the edges of the mould with plain water. Place a spoonful of the filling in the middle of the mould and press together the edges of the mould. Remove the extra dough. Open the mould and remove the gujia.
4. Pre heat the Airfryer at 180°C for 5 minutes.
5. Brush the gujiyas with oil. Arrange the gujiyas in the Airfryer and air fry at a temperature of 180°C for 12 minutes or till golden brown.

## Tips

You may dip the gujiya in thick sugar syrup if desired.

Kuch Meetha  
ho Jaye





## Choco Lava Cake

### Ingredients

Refined flour	100g
Baking powder	1 tsp
Sugar powder	80g
Egg	1
Butter	40g
Chocolate	100g
Milk	50 mL

### How to Cook

1. Add the baking powder to the refined flour. Pass them through a sieve and keep aside.
2. Melt the chocolate chunks in a double boiler over low heat with continuous stirring. Add milk to the mixture and blend it well. Remove the melted chocolate from the gas, add butter and stir it well.
3. In a separate bowl break the egg, add sugar and beat them until a creamy consistency is reached.
4. Blend the egg and sugar mixture into melted chocolate. Add the refined flour little by little to avoid lumps. Mix the batter well.
5. Grease the moulds with butter and dust them with some refined flour. Pour the batter in the moulds (steel katoris with cupcake liners can also be used)
6. Preheat the Airfryer for 5 minutes at 180°C.
7. Arrange the moulds in the Airfryer and bake for 4 minutes or till the outer crust is cooked and looks firm.

### Tips

You can use cocoa powder as a substitute of chocolate. You can also put a piece of chocolate in the centre.





## Date Pancake

### Ingredients

Dates	100g
Refined Flour	50g
Cornflour	50g
Egg	1
Soya sauce	5 mL
Sesame Seeds	20g
Oil	For brushing
Water	As required

### How to Cook

1. In a bowl, mix refined flour, cornflour, 1/4th of beaten egg and 5mL of soya sauce. Add water to make a free flowing thin batter.
2. Over a gas flame, heat a non-stick pan. Pour the batter and very quickly pour out the excess batter so as to have a very thin layer in the pan. Cook without browning. Dust a plate with refined flour. Remove on a refined flour dusted plate. Repeat the process to make more pancakes.
3. De-seed the dates and chop them finely till they become like a dough. Add sesame seeds and mix. Roll it on an oiled surface. Cut out a square.
4. Keep the squared date bar in the centre of a pancake. Fold the sides of the pancake into a square and seal with beaten egg or leftover pancake batter. Repeat with other pancakes.
5. Preheat the Airfryer for 5 minutes at 180°C.
6. Arrange the date pancakes in the Airfryer and air fry 180°C for 12 minutes or until crisp.
7. Remove the pancakes from the Airfryer and cut into 3-4 smaller pieces.
8. Top it with vanilla ice-cream if desired.

### Tips

Egg is an optional ingredient and can be omitted if desired







# *Fried Prawns*

## *Ingredients*

Medium Prawns	10 no
Fresh bread crumbs	40g
Ginger garlic paste	5g
Coriander powder	5g
Cumin powder	5g
Lemon juice	10mL
Turmeric	¼ tsp
Red chilli powder	½ tsp
Oil	For brushing
Salt	To taste

## *How to Cook*

1. De-shell and de-vein the prawns but retain the tail. Wash and pat dry. Beat the prawns with a meat beater to flatten them.
2. Marinate the prawns in a mixture of all the ingredients except bread crumbs and oil. Keep aside for 30 minutes.
3. Coat each prawn with bread crumbs.
4. Preheat the Airfryer at 180°C.
5. Brush the prawns with oil and cook in the Airfryer at 180°C for about 6-10 minutes or till golden brown
6. Remove and serve hot.







Non-veg  
appetizers

## Chicken Tikka

### Ingredients

Boneless chicken cube	200g
Vinegar	20mL
Egg	1 whole
Roasted besan	20g
Hung curd	50g
Chilli powder	5g
Garam masala powder	5g
Red chilli	5g
Ginger garlic paste	10g
Butter	For brushing
Salt	To taste
Orange red colour	A pinch

### How to Cook

1. Clean, wash and pat dry chicken.
2. Mix all the ingredients together except oil and marinate the chicken for 2–3 hrs.
3. Pre heat the Airfryer at 180°C
4. Brush the chicken with butter and air fry for about 6-10 minutes or till the surface starts browning.
5. Serve hot with onion rings and chutney.

## Grilled Fish

### Ingredients

Fish fillet	200g
Tomato puree	30g
Ginger garlic paste	20g
Red chilli powder	5g
Turmeric powder	5g
Coriander powder	10g
Cumin powder	5g
Vinegar	20mL
Fresh bread crumbs	To coat
Oil	For brushing
Salt	To taste

### How to Cook

1. Clean and cut fish in large chunks. Wash and pat dry with a paper towel.
2. In a bowl mix rest of the ingredients. Marinate the fish in the marinade and keep aside for 30 minutes.
3. Pre heat the Airfryer at 180°C. Brush the Airfryer basket wire rack with oil. Coat the marinated fish with bread crumbs and brush with oil. Arrange them in the Airfryer and cook at 180°C for 6-7 minutes or till golden brown.
4. Serve hot with chutney and salad.



Non-veg  
appetizers





## Mutton Seekh Kabab

### Ingredients

Mutton mince	200g
Onion	50g chopped
Ginger	10g chopped
Ginger garlic paste	1 tsp
Red chilli powder	1 tsp
Garam masala	1 tsp
Kasoori methi	½ tsp
Coriander leaves	10g
Egg	¼ beaten egg
Butter	For brushing
Salt	To taste

### How to Cook

1. Mix all the ingredients except butter and refrigerate for half an hour.
2. Divide the mix into 5-6 portions and roll them in cylindrical shape over a seekh.
3. Preheat the Airfryer for 5 minutes at 200°C.
4. Air fry the seekh kabab at 180°C for about 5 minutes or till they are cooked through.
5. Remove the kababs and brush with butter. Roast again at the same temperature for 2-4 minutes
6. Serve hot with onion rings and chutney







Chicken Kofta

Ingredients

Chicken mince	200g
Onion	20g chopped
Ginger	10g chopped
Red chilli powder	1 tsp
Garam masala	½ tsp
Coriander leaves	5g
Green chilli	1 chopped
Oil	For brushing
Salt	To taste

How to Cook

1. Mix all the ingredients except oil.
2. Divide the mixture into equal portion and shape them into kofta-size balls.
3. Preheat the Airfryer at 180°C for 5 minutes. Lightly brush the air fryer wire rack and the koftas with oil. Place the koftas on the rack.
4. Cook for 5-7 minutes at the same temperature.
5. Serve hot as a snack or use them in gravy for chicken koftas.





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