



Philips Airfryer XXL Recipe book

**PHILIPS**

*Airfryer XXL*

Recipe book



**Enjoy great  
tasting fried food**

© 2017 Koninklijke Philips N.V. All rights reserved. Specifications are subject to change without notice. Trademarks are the property of Koninklijke Philips N.V. (Royal Philips) or their respective owners.

Document order number: 3000 002 3083.1 A

Enjoy great tasting fried food



# Contents

Cook as crisp as deep-fried	4	<b>Desserts</b>	
Twin TurboStar technology	6	Lemon Muffin Cakes	34
Enjoy good food with even less fat*	8	Almond cake	36
Cook all your favorite foods	10	Brownies	37
		Banana spelt bread	38
<b>Meat dishes</b>		<b>Pastry</b>	
Honey & Lemon roasted chicken	12	Bruschetta	40
Grandmother's prime rib	14	Salmon quiche	42
Lamb chops with heirloom vegetables	15	Mini apple turnovers	43
Spicy drumsticks with BBQ marinade	16	Aalu samosa	44
Grilled beef burger	17	Continental breakfast	45
<b>Fish dishes</b>		<b>For kids</b>	
Grilled fish	18	Colourful stuffed peppers	47
Crispy futomaki sushi	20	Pizza	48
Seafood balls	21	Savory lasagna muffins	49
Lasagne with salmon and broccoli	22	Rainbow vegetable kabobs	50
Sizzling shrimp pil-pil with sweet potato	23	Coconut banana fritters	51
<b>Vegetable dishes</b>		<b>Get 200 more recipes with our <i>Airfryer</i> app</b>	<b>52</b>
French fries	24	<b>General cooking times and temperatures</b>	<b>54</b>
Veggie fries	26	<b>Presets for most popular dishes</b>	<b>56</b>
Healthier Dutch hotdog	27	<b>Handy Philips <i>Airfryer</i> accessories</b>	<b>58</b>
Ratatouille	28		
Breaded fried tofu	30		
Noodles with chicken thigh filet, samphire and shiitake	31		
Crispy fried spring rolls	32		
Airfried rösti	33		

\*compared to a conventional Philips fryer.

# Cook as crisp as deep-fried

When it comes to frying food at home, we all love the crispy flavor – but not the extra fat! Philips **Airfryer** XXL uses powerful hot air to fry your favorite food with little (or no) added oil. For delicious food that's crispy on the outside and tender on the inside.

Our new Twin TurboStar technology even extracts fat from the food – and captures everything below the fat reducer at the bottom. And thanks to the 1.4 kg\* family-sized capacity, you can even cook a whole chicken\*\*. We've included that recipe here – and many more – so you can start frying, grilling, baking and roasting with your **Airfryer** XXL right away.

\*Total capacity can fit 1.4 kg of fries.

\*\*Do not overfill the basket. Only fill the basket to the MAX indication.



HD9630



HD965x

# Twin TurboStar technology

Philips **Airfryer** XXL is the next generation of **Airfryer**. We started with our patented rapid air technology – and added new Twin TurboStar technology to remove and capture excess fat.

The secret is in the powerful heating element and motor – combined with Twin TurboStar technology. So hot air swirls through the entire cooking basket within the entire **Airfryer** and all around your food. This not only fries food crispy, it also extracts fat from food and captures it all below the fat reducer at the bottom of the **Airfryer**.



**Twin  
TurboStar**  
Rapid air technology  
Fat removal technology



# Enjoy good food with even less fat\*

There's something special about homemade food, made with fresh ingredients. People like you inspired us to find ways to cook that are easier and healthier – and with a taste that you and your family will enjoy. That's the power of the Philips *Airfryer* XXL. So you can make crispy fries, and everything you normally cook, with even less fat\* and maximum flavour. Bon appetit!

\*compared to a conventional Philips fryer.



# Cook all your favourite foods

You can do more than fry with the new Philips **Airfryer** XXL. Twin TurboStar technology means you can grill, bake and roast, too. All in one handy, worktop appliance.

Just prepare your favourite foods, and let the **Airfryer** XXL do the rest. To get you started, we have included some of the Philips Chef's favourite **Airfryer** recipes. For everything from savoury snacks to great main dishes – and even desserts. But feel free to try your own recipes, and discover how easy and fast cooking with **Airfryer** can be.



# Meat dishes



## Honey & Lemon roasted chicken

Preparation time : **25 minutes**

Cooking time : **60 minutes**

1. For the stuffing, cut 1 red onion,  $\frac{1}{2}$  green and  $\frac{1}{2}$  yellow courgette (zucchini), 1 apple and 1 dried apricot into small cubes. Add 2 finely chopped garlic cloves and freshly chopped thyme. Mix with 2 tbsp olive oil, salt and pepper. Stuff the chicken with this mixture.
2. Sear a max. 1.4 kg whole chicken for 5 minutes at 200 °C.
3. In a pan, melt  $\frac{1}{2}$  cup honey and the juice of 1 large lemon. Add salt and pepper to taste. Remove the chicken from the **Airfryer**, rub with part of the honey mixture.
4. Turn the **Airfryer** to 135 °C and put in the chicken. Drizzle every 15 minutes with the honey mixture until it's used up. Cook for a total of 1 hour or until done.



## Grandmother's prime rib

Preparation time : **75 minutes**

Cooking time : **29 minutes**

1. Take a 750 g prime rib out of the refrigerator at least 1 hour in advance. Finely chop 20 g fresh rosemary and 20 g fresh thyme and set aside. Boil 1kg new potatoes. Clean 250 g mushrooms.
2. Sprinkle 1 tbsp peanut oil on potatoes and fry in the **Airfryer** for 10 minutes at 200°C . Roughly chop 2 onions and 250 g mushrooms. Add them to the potatoes along with 200 g chopped bacon and the chopped herbs. Bake another 7 minutes at 200°C, and shake now and then.
3. Coat the prime rib with 1 tbsp olive oil. Remove potatoes from the **Airfryer**, set aside in a covered dish.
4. Place the prime rib in the **Airfryer** and bake for 10 minutes at 200°C. During the last 2 minutes, spoon the potatoes, bacon, and herb mixture over the prime rib and bake together until the potatoes are warm. Add salt and pepper to taste.

## Lamb chops with heirloom vegetables

Preparation time : **210 minutes**

Cooking time : **8 minutes**

1. Finely chop 1/2 cup fresh mint, 1 tbsp fresh rosemary, and mix with 3 tbsp olive oil, salt and pepper to taste. Use this mixture to marinate 4 lamb chops for at least 3 hours.
2. Cut 1 parsnip, 2 yellow carrots, 1 fennel bulb and 1 purple carrot into small cubes and place in a bowl of water. Sear the lamb chops for 2 minutes at 200°C.
3. Remove the lamb from the **Airfryer** basket, and fill the basket with the drained vegetables. Cover with lamb chops and bake for 6 minutes at 180°C. Serve with mashed potatoes and rosemary.







## Spicy drumsticks with BBQ marinade

Preparation time : **30 minutes**

Cooking time : **20 minutes**

1. Press 1 ½ clove fresh garlic and mix with ½ tsp prepared mustard, 2 tsp brown sugar, 1 ½ tsp chili powder and salt and pepper to taste. Stir in 1 tbsp olive oil. Rub this mixture onto 12 drumsticks and marinate 20 minutes.
2. Place the drumsticks in the **Airfryer** basket and cook for 10 minutes at 200°C, until brown.
3. Turn the temperature down to 160°C, give them a good shake and cook 10 minutes, until done. Serve with corn salad and French bread.

## Grilled beef burger

Preparation time : **10 minutes**

Cooking time : **7-10 minutes**

1. Place 1 kg ground beef in a bowl together with 90 g bread-crumbs. Finely chop 1 onion and 3 garlic cloves. Add to beef and mix with 3 pinches of paprika, and 3 pinch salt and pepper. Form into 6 round patties that are a bit wider than your hamburger buns. Place burgers in the **Airfryer** with double layer accessory\* and cook for 5-8 min at 200°C (5 min for medium rare patty – 8 min for well-done patty).
2. Place 6 hamburger buns in the **Airfryer** basket and cook for 2 min at 200°C.
3. Tear 12 lettuce leaves, cut 3 tomatoes and 2 onions into slices. Open the warm buns, spread on a little tomato ketchup and place 2 lettuce leaves.
4. Place a cooked burger on the lettuce leaves and cover with a slice of cheddar cheese. Continue with a slice of tomato and a couple of onion slices. Cover with the top of the bun and serve.

\*To purchase, see the Philips **Airfryer** app or [www.philips.com](http://www.philips.com).



# Fish dishes

## Grilled fish

Preparation time : **40 minutes**

Cooking time : **7 minutes**

1. Cut 1kg fresh codfish in large chunks and pat dry. In a bowl, mix 60 g ginger/garlic paste, 10 g cumin powder, 10 g red chili powder, a pinch salt, 10 g turmeric powder, 20 g ground coriander, 20 ml vinegar and 60 g tomato puree.
2. Place fish in the mixture and marinate for 30 minutes.
3. Brush the **Airfryer** basket wire rack with oil.
4. Roll the marinated fish in breadcrumbs and brush with oil. Place fish in the **Airfryer** with double-layer accessory\* and cook for 7 min at 180°C.

\*To purchase, see the Philips Airfryer app or [www.philips.com](http://www.philips.com).





## Crispy futomaki sushi

Preparation time : **45 minutes**

Cooking time : **8 minutes**

1. Cook 500 g sushi rice in 625 ml water with 6 tbsp rice vinegar, 3 tsp sugar, 2 tsp salt, and 3 tbsp sake until the rice is nice and sticky. Let cool. Cut 6 nori (seaweed) sheets in half. Place the nori sheet halves horizontally. With wet fingers, cover with a thin layer of rice, leaving 3 cm free along the bottom edge.
2. Cut 1 avocado, 1 red bell pepper and 2 raw boneless salmon steaks into long strips. Place the strips horizontally on top of the rice. Carefully roll into even rolls, with the aid of aluminum foil or a bamboo mat. Roll the sushi roll in flour, then in 2 beaten eggs. Cover the entire roll in a mixture of panko breadcrumbs and crispy French-fried onions.
3. Spray the sushi rolls with oil and bake for 8 minutes at 200 °C until golden brown. Cut into bite-sized slices and arrange on a plate. Sprinkle with black sesame seeds and add a bit of Japanese mayonnaise. Serve warm with soy sauce and Japanese pickled ginger.

## Seafood balls

Preparation time : **22 minutes**

Cooking time : **10 minutes**

1. In a food processor, add 480 g fresh shrimp, 60 g squid paste, 2 tsp sesame oil, 3 tsp Chinese wine, 2 tsp chicken seasoning powder and 2 egg whites. Blend into a coarse paste then transfer to a bowl.
2. Mix in 6 chopped water chestnuts, 1 tbsp fresh coriander/cilantro, 2 chopped spring onions, 3 tbsp water, 3 tbsp garlic oil and pepper to taste.
3. Divide the shrimp paste mixture equally into 12 portions and roll each portion into a ball. Dice 8 white bread slices in small cubes. Dip the seafood balls in water and roll in the bread cubes.
4. Place in **Airfryer** basket cook for 8 minutes at 180 °C. Turn the balls over, and cook for 2 more minutes. Serve hot.





## Lasagna with salmon and broccoli

Preparation time : **30 minutes**

Cooking time : **40 minutes**

1. Finely chop 1 small head of broccoli and set aside. Finely chop 1 shallot, 1 tbsp chopped parsley and 1 tbsp chopped chives. In a pan, bring 100 ml white wine, 200 ml cream, 200 ml milk and 10 g cornstarch to a boil – then add the chopped shallots and herbs. When the sauce begins to thicken, add the juice of 1 lime and salt and pepper to taste.
2. Using an ovenproof dish that fits the **Airfryer**, create lasagna layers. Start with a thin layer of white sauce, then a sheet of fresh (or prepared) lasagna. Then the broccoli mixture, then another sheet of lasagna. Then 400 g fresh salmon filets, then lasagna. For the next layer, add 400 g cod filets. Cover with a layer of white sauce and grated cheese.
3. Bake the lasagna for 40 minutes at 140°C. Serve with a garnish of imitation caviar.

## Sizzling shrimp pil-pil with sweet potato

Preparation time : **2 hours**

Cooking time : **35 minutes**

1. Peel and devein 24 large shrimp. Finely slice 4 cloves garlic, 1 chili pepper without seeds and 1 shallot, then mix with 4 tbsp olive oil and a pinch of smoked paprika powder. Add shrimp and let marinate for 2 hours.
2. Cut 8 large sweet potatoes into thick slices and mix with 2 tbsp olive oil, 2 tbsp finely chopped fresh rosemary and 1 tbsp honey. Bake the sweet potatoes in the **Airfryer** for 15 minutes at 180°C.
3. Use 6 lemongrass stalks as skewers, with 4 shrimp per stalk. Heat the **Airfryer** to 200°C. Bake the shrimp for 5 minutes. Serve with lime slices.

Cook ingredients in two batches for optimal results.



# Vegetable dishes



## French fries

Preparation time : **50 minutes**

Cooking time : **40 minutes**

1. Peel 6 large potatoes and cut into fries. Place in cold water for 30 minutes.
2. Dry potatoes in the **Airfryer** for 15 mins at 100°C, then place in a bowl and mix well with 1 tbsp oil.
3. Place in the **Airfryer** basket and cook for 25 minutes at 180°C – and give them a good shake twice while cooking.





# Veggie fries

Preparation time : **20 minutes**  
Cooking time : **15-20 minutes**

1. Bring salted water to a boil. Wash and peel 1 small parsnip, 3 carrots, 1/4 celeriac and 1/4 turnip. Cut into thick fries and blanch in boiling water. Rinse with cold water and dry.
2. Beat 1 egg, 1 tbsp paprika powder, 1/2 tsp garlic powder, 1 tbsp mustard, 1/2 tsp chili powder and a pinch of salt. Add blanched vegetables and mix. Sprinkle with 100 g panko breadcrumbs and mix using your hands.
3. Add fries to the frying basket. Don't fill it too much! Bake for 15-20 minutes at 180 °C, shaking twice while cooking.
4. Dipping sauce: Chop 3 tbsp chives, press 2 garlic cloves and mix with 250 ml 0% fat Greek yoghurt. Salt and pepper to taste.

**Tip:** Try paprika or curry powder, or Tex Mex or Cajun spices in the yoghurt dip.

# Healthier Dutch hotdog

Preparation time : **210 minutes**  
Cooking time : **20 minutes**

1. Wash and peel 500 g sweet potatoes. Cut into pieces, boil until done and mash. Let cool in a large bowl. Mix 500 g ground chicken with a pinch of nutmeg, 1 tsp paprika powder, 70 g buckwheat flour, 1 tsp cumin powder, a pinch of ground coriander, a pinch of clove powder, 1 tsp of your favorite mustard and 1 tsp cayenne pepper. Add mashed sweet potato and mix well.
2. Spoon the mixture in a pastry tube with an opening as large as a hotdog. Pipe long, straight lines on greaseproof paper. Place in freezer for 3 hours.
3. When thoroughly frozen, cut into hotdog lengths. Spray with oil and bake in the **Airfryer** for 10 minutes at 200 °C, giving the pan a shake halfway. Serve with tomato ketchup, low-fat mayonnaise and chopped onions.

Cook ingredients in two batches for optimal results.



# Ratatouille

Preparation time : **15 minutes**

Cooking time : **17 minutes**

1. Cut 4 tomatoes into small cubes and place in a suitable oven dish (~21x21cm). Finely slice 2 garlic cloves and 2 onions. Mix this and 2 tbsp olive oil with the tomato cubes. Add salt and pepper to taste.
2. Remove the ends of 1 aubergine (eggplant) and 1 small green courgette (zucchini), and core 4 tomatoes - then cut into medium sized cubes and add to the oven dish.
3. Sprinkle the vegetables with 2 tbsp olive oil and fresh thyme. Bake for 17 minutes at 160°C. Serve with a fresh baguette.





## Breaded fried tofu

Preparation time : **7 minutes**

Cooking time : **6 minutes**

1. Dice each of 4 tofus in 12 cubes.
2. Dip the tofu cubes in low-gluten flour, covering all sides, then brush with 2 beaten eggs.
3. Place tofu in the *Airfryer* basket and bake for 6 min at 180°C.
4. Serve the breaded fried tofu with XO sauce & banana slices.

Cook ingredients in two batches for optimal results.



## Noodles with chicken thigh filet, samphire and shiitake

Preparation time : **20 minutes**

Cooking time : **17 minutes**

1. Cut 400 g chicken thigh filets into pieces. Marinate in 4 tbsp soy sauce, 1 teaspoon sambal chili paste and 2 garlic cloves finely cut.
2. Prepare 400 g udon noodles and drain. Mix with 2 tbsp sesame oil.
3. Bake the chicken for 7 minutes at 200°C, giving it a shake now and then. Add 150 g shiitake mushrooms, 150 g button mushrooms, 1 sliced red onion, 150 g bean sprouts and 200 g samphire (or green asparagus tips) and cook for another 5 minutes. Add the noodles and cook for another 5 mins. Sprinkle with 1 tsp sesame seeds.







# Crispy fried spring rolls

Preparation time : **20 minutes**

Cooking time : **8-10 minutes**

1. Finely slice 5 spring onions, 1 small carrot and 1 red bell pepper. Finely chop 2 garlic cloves, 1 chili pepper and 10 g ginger root. Cut 2 chicken breasts into very small pieces.
2. To make the filling, heat 2 tbsp wok oil or peanut oil in a frying pan or wok, and fry the chicken until crispy. Add the sliced vegetables and chopped spices – plus 1 tbsp oriental spices and 3 tbsp soy sauce and quickly fry. Then add 20 g bean sprouts and cook for 2 mins.
3. Place the sheets from 1 pack filo pastry (or egg roll wrappers) on a cutting board – using 20 sheets in total. Spoon on some filling and fold the spring rolls.
4. Bake in the **Airfryer** at 180 °C for 8-10 mins. Serve with sweet chili sauce.

**Tip:** Spray the spring rolls with oil, and they will brown nicely.

Cook ingredients in two batches for optimal results.

# Airfried rösti

Preparation time : **10 minutes**

Cooking time : **15 minutes**

1. Peel and grate 6 medium (or 12 small) raw potatoes. Boil in salted water for 5 minutes, then set aside to cool.
2. Grate 3 onions and add to drained potatoes. Mix in 3 tbsp melted butter, 3 tsp herbs and 2 egg whites. Add salt and pepper to taste.
3. Grease a shallow round oven pan that fits into your **Airfryer** basket. Carefully fill the pan with the potato mixture, pressing it down gently. Brush the top of potatoes with olive oil. Bake for 15 minutes at 180 °C, until brown.
4. Using a knife, loosen the edges of the rösti, then carefully remove it from the pan. Sprinkle with paprika powder and serve warm.

Cook ingredients in two batches for optimal results.



# Desserts



## Lemon Muffin Cakes

Preparation time : **20 minutes**

Cooking time : **18 minutes**

1. Grease 9 *Airfryer* muffin cups\* with a little coconut oil. Scrub 2 lemons clean, rasp the zest and set aside. Cut and squeeze the lemon juice.
2. In a bowl, add 250 g almond flour, 1 tsp baking powder, 1/2 tsp sea salt, 150 ml refined coconut oil, 7 tbsp honey, 4 eggs, lemon juice and zest.
3. Slice 1 vanilla pod lengthwise, scrape out seeds with a knife and add to the bowl. Mix until smooth and fluffy. Fill two thirds of the cups. Bake 18 minutes at 160 °C.

\*To purchase muffin cups, see the Philips *Airfryer* app or [www.philips.com](http://www.philips.com).

Please cook in several batches until the dough is finished.





## Almond cake

Preparation time : **10 minutes**

Cooking time : **50 minutes**

1. Using a mixer, whisk 100 g room-temperature butter and 120 g powdered sugar. Continue whisking and add 2 eggs, one by one. Then add 100 g flour, 50 g almond powder, 150 g dried apricots cut in pieces and the zest of half an orange and mix well.
2. Brush a thin layer of butter inside the **Airfryer** baking accessory\*. Pour in the mixture and sprinkle with 3 tbsp almond flakes.
3. Bake for 50 minutes at 160 °C. When done, let cool for 10 minutes before cutting.

\*To purchase, see the Philips **Airfryer** app or [www.philips.com](http://www.philips.com).

## Brownies

Preparation time : **20 minutes**

Cooking time : **16 minutes**

1. Slowly melt 85 g bittersweet chocolate and 85 g butter on low heat while stirring. Set aside and let cool to room temperature.
2. In a bowl, mix 1 egg with 60 g sugar, 8 g vanilla sugar and a pinch of salt until light and creamy. Mix in the chocolate mixture, then stir in 45 g self-rising flour and 25 g chopped walnuts or hazelnuts.
3. Butter the **Airfryer** baking accessory\*. Pour the batter in the baking pan and smooth the top. Cook for 16 minutes at 160 °C. Let cool before cutting into squares.

\*To purchase, see the Philips **Airfryer** app or [www.philips.com](http://www.philips.com).



# Banana spelt bread

Preparation time : **25 minutes**

Cooking time : **50 minutes**

1. Butter the **Airfryer** baking accessory\* and line with parchment paper.
2. Cream 70 g butter with 70 g light brown sugar. Mix in 2 tbsp honey. Add 1 egg and mix for 3 minutes.
3. Mash 2 bananas. Sift 125 g whole-grain spelt flour. Fold in the mashed bananas, ½ tsp ground cinnamon, 1 tsp baking powder and a pinch of salt. Spoon into the baking pan. Garnish the top with 1 sliced banana.
4. Bake in the **Airfryer** at 140°C for 50 minutes, until golden brown. Let cool in the pan for 20 minutes, then remove from pan.

\*To purchase, see the Philips **Airfryer** app or [www.philips.com](http://www.philips.com).



# Pastry



## Bruschetta

Preparation time : **10 minutes**

Cooking time : **4 minutes**

1. Cut 1 baguette into slices. Sprinkle with plenty of olive oil (3 tbsp). Place the slices in the *Airfryer* grill pan and bake for 4 min at 200°C.
2. Cut 2 big tomatoes into medium-sized cubes. Finely chop basil and 1 garlic clove. Mix with tomatoes and add salt and pepper to taste.
3. Place 1 tablespoon of the tomato mixture on each piece of slice of baguette. Sprinkle with 20 g grated Parmesan.

Cook ingredients in two batches for optimal results.





# Salmon quiche

Preparation time : **12 minutes**

Cooking time : **21 minutes**

1. Mix 300 g chopped raw salmon with 1 tbsp lemon juice and salt and pepper to taste and let rest. In a bowl, mix 300 g flour with 150 g butter, 2 egg yolks and 3 to 4 tbsp cold water, and knead into a smooth ball.
2. Roll out the dough into a circle on a floured surface – then place in a quiche pan which fits into the **Airfryer** basket. Press the dough firmly along the edges and trim any excess.
3. Beat 2 eggs lightly with 4 tbsp whipping cream, ½ tsp mustard and salt and pepper to taste. Pour egg mixture into the quiche pan, then cover with salmon mixture. Sprinkle with 1 chopped spring onion.
4. Place quiche pan in the **Airfryer** basket and cook for 21 minutes at 180 °C. Serve hot or cold.

# Mini apple turnovers

Preparation time : **20 minutes**

Cooking time : **12 minutes**

1. Peel and core 2 apples and cut into very small cubes. Add 15 g sugar and a pinch of cinnamon.
2. Place 6 defrosted (12x12 cm) puff pastry squares on a floured surface. Place a spoonful of apple mix on the pastry. Beat 1 egg and brush on the edges of the pastry, then fold into a triangle.
3. Lightly brush the apple turnovers with egg and sprinkle with sugar. Bake in the **Airfryer** for 12 minutes at 180 °C, until golden brown.





# Aalu samosa

Preparation time : **50 minutes**

Cooking time : **18 minutes**

1. With your hands, blend 30 g ghee into 200 g white flour until the mixture resembles breadcrumbs. Add 1 tsp ajwain seeds, 1 tsp salt – and water little by little – until it's just wet enough to knead into a smooth dough. Cover the dough and set aside for 30 minutes.
2. Heat 2 tbsp oil in a pan. Add 2 tsp cumin seeds and fry until they start to crackle. Add 1 1/5 cup boiled peas, 1 tsp turmeric powder, 1 tsp chana masala, 5 g green chili and a pinch of salt. Mix well. Add 150 g boiled potatoes, roughly chopped. Sprinkle with chopped coriander leaves and remove from heat.
3. Divide the dough into equal portions. Roll out each portion into circles measuring 15 cm wide diameter. Cut circles in half, roll each half into a cone and fill with the potato mixture. Seal the edges by applying water and pinching closed.
4. Brush each samosa with oil, place in the **Airfryer** basket and cook for 18 minutes at 180 °C.

# Continental breakfast

Preparation time : **3 minutes**

Cooking time : **8-12 minutes**

1. Place 4 slices of bread in the bottom of the **Airfryer** basket.
2. Use a pin to prick small holes in the eggshells. Place them on the bread. Put 4 bread rolls or croissants next to the eggs.
3. For soft cooked eggs, bake for 8 minutes at 150 °C (without preheating). For hard cooked eggs, cook them on their own (without the bread and rolls) for 12 minutes at 100 °C.



# For kids



## Colourful stuffed peppers

Preparation time : **25 minutes**

Cooking time : **16 minutes**

1. Cut 1 large red bell pepper, 1 large yellow bell pepper and 1 large green bell pepper in half (vertically), and remove seeds. Puree 1 small onion, 2 garlic cloves, 1 tbsp oregano, 1 tsp paprika powder and 1 tbsp olive oil. Add puree to 200 g ground beef.
2. Brown ground beef mixture, add salt and pepper to taste. Fill all large bell peppers halfway with the ground beef mixture. Using 6 eggs in total, carefully crack and drop 1 raw egg onto the ground beef mixture in the peppers. Place the large stuffed peppers in the **Airfryer** and bake for 8 minutes at 180 °C. Sprinkle with 1 tbsp chopped parsley and serve.

Cook ingredients in two batches for optimal results.







# Pizza

Preparation time : **30 minutes**

Cooking time : **10 minutes**

1. Spread a bit of tomato sauce on 8 pita breads. Slice cheese into thin strips and place them crosswise over the sauce.
2. Cut pimento stuffed green olives into thin rings and place on the pizzas. Bake in the **Airfryer** for 5 minutes at 200 °C.

Cook ingredients in two batches for optimal results.

# Savory lasagna muffins

Preparation time : **30 minutes**

Cooking time : **20 minutes**

1. Grease 9 **Airfryer** muffin cups\* with a little coconut oil. Press fresh lasagna sheets into the muffin cups so they form a cup.
2. Cut 1 red bell pepper, 1 courgette , 1 onion, 2 tomatoes and 2 garlic cloves into small cubes. In a frying pan, brown 250 g ground beef, 100 ml tomato sauce – then add the cubed vegetables and 1 tsp dried oregano. Add salt and pepper to taste. Fry until the vegetables are soft. Use this mixture to fill the muffin cups completely.
3. Mix 1 250 ml pack low-fat cream cheese with 2 tbsp ricotta and 1 egg. Add to the muffin cups and sprinkle with 150 g grated mozzarella and bake in the **Airfryer** at 140 °C for 20 minutes. Before serving, sprinkle with fresh oregano leaves.

\*To purchase, see the Philips **Airfryer** app or [www.philips.com](http://www.philips.com).





# Rainbow vegetable kabobs

Preparation time : **10 minutes**

Cooking time : **8 minutes**

1. Wash 6 cherry tomatoes, 1 green courgette (zucchini) and 1 red, 1 yellow, 1 orange and 1 green bell pepper – and peel 2 red onions. Cut the courgette (zucchini) and 2 boiled red beets into thick slices. Cut the bell peppers and 6 jalapeño peppers into slices.
2. Prepare 5 metallic skewers provided with the double-layer accessory\*. Skewer the vegetables as follows: cherry tomato, red bell pepper, orange bell pepper, yellow bell pepper, courgette (zucchini), jalapeño pepper, red onion, beet. Spray with olive oil and grill for 8 minutes at 200 °C . Delicious with BBQ or tomato sauce!

\*To purchase, see the Philips **Airfryer** app or [www.philips.com](http://www.philips.com).

Cook ingredients in two batches for optimal results.

# Coconut banana fritters

Preparation time : **10 minutes**

Cooking time : **6 minutes**

1. Mix 200 g flour, 150 ml water, a pinch of salt and 40 g sesame seeds into a smooth batter.
2. Peel 6 bananas and dust with flour, then dip in the batter and roll in 120 g dried shredded coconut. Place in the **Airfryer** basket and cook for 6 minutes at 180 °C.
3. Place bananas in a serving dish, drizzle with 100 g melted chocolate and sprinkle with dried shredded coconut.

Cook ingredients in two batches for optimal results.

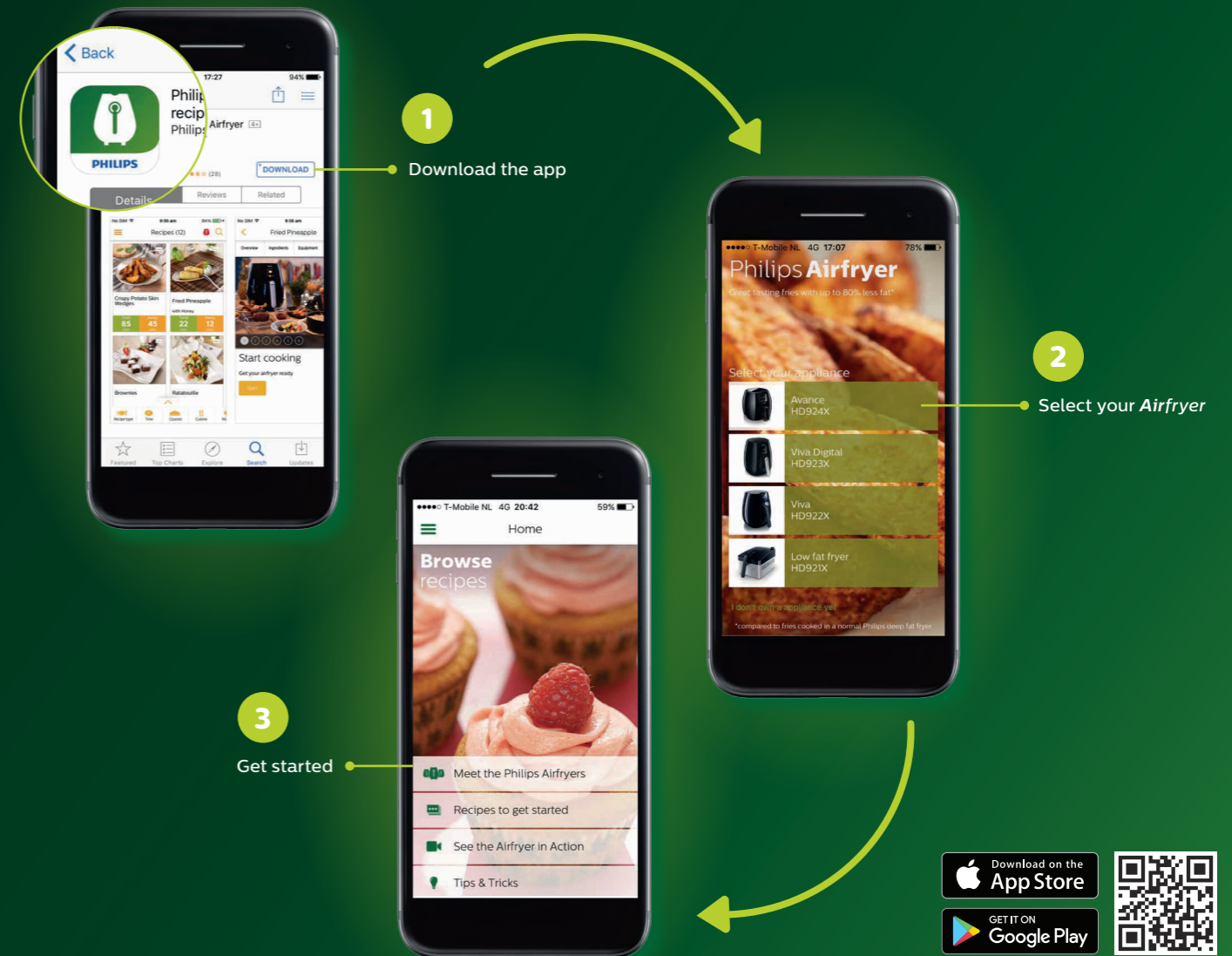


# Get 200\* more recipes with our *Airfryer* app

In this booklet, we've put together a few of our favourite recipes to get you started.

For more details and a wider choice of tasty recipes, we recommend that you download the Philips *Airfryer* app. It's free and filled with great recipes and step-by-step instructions. For quick meals, healthy snacks and special times. With a handy shopping list, tips and tricks, manuals and more.

\*Not all the 200 more recipes are dedicate to the model of the *Airfryer* purchase.



























App Store is a service mark of Apple Inc.

Google Play and the Google Play logo are trademarks of Google Inc.

# General **cooking times** and **temperatures**

The **Airfryer** makes it easy to cook healthy dishes. Now we've also made it easy to keep track of cooking times and temperatures. We've included some favourites, and a few convenient frozen foods. So you can fry with air, and cook food that's crispy on the outside and wonderfully tender on the inside.

			
Frozen fries 	200-1400	13-32	180
Homemade fries (1x1cm thick) 	200-1400	18-35	180
Potato wedges 	200-1400	20-42	180
Frozen snacks (spring rolls, chicken nuggets etc.) 	100-600	14-16	180
Pork chops 	700-800	10-13	200
Hamburger 	600	10-15	200
Sausages 	600	12-15	200
Drumsticks 	200-1800	18-35	180
Chicken breast 	800	18-22	180

			
Quiche 	500-600	15	180
Muffins 	400-500	12-14	180
Cake 	500	28	160
Mixed vegetables 	300-800	10-20	200
Pre-baked toast/bread rolls 	200-500	6-7	180
Fresh bread/rolls 	700	38	160
Fish 	700-800	18-22	200
Shellfish 	200-1500	10-25	200
Breaded schnitzel 	500-600	10-14	180

# Presets for most popular dishes

(only for HD965x model)

We created preset programs for popular dishes.

For more detailed information, please see the online user manual. Download the full user manual at [www.philips.com/support](http://www.philips.com/support).



		
Frozen snacks		180
Chicken		180
Fish		200
Meat		200
Baking		160
Manual	<b>M</b>	40-200

# Handy Philips **Airfryer accessories**



HD9909

**Silicon muffin cups**  
for lovely cupcakes and muffins.



HD9925

**Baking accessory**  
for delicious cakes, bread and more.



HD9905

**Double-layer accessory**  
to maximize cooking space, for baking,  
grilling and frying.



\*To purchase, see the Philips Airfryer app or [www.philips.com](http://www.philips.com).