

365

DAYS OF

AIR FRYER RECIPES

A COMPLETE AIR FRYER COOKBOOK



JENNA THOMPSON

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AIR FRYER: 365 DAYS OF AIR FRYER RECIPES: A COMPLETE AIR
FRYER COOKBOOK

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Written by Jenna Thompson.

365 Air Fryer Recipes

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Conclusion

Introduction

Thank you for purchasing the book, '*365 Air Fryer Recipes*'.

A lot of people across the world love fried food and will do just about anything to get their hands on it. People who hate cooking too manage to quickly fry these foods out of their freezer and satiate their taste buds. However, its no surprise that these fried foods come with a host of health related issues, thanks to the copious amounts of oil they soak in while getting fried.

To satiate your taste buds for fried foods without the health related side effects, you could use an air fryer. This technology uses way less oil compared to traditional deep-frying and is a much healthier but equally tasty option.

This book contains 365 air fried food recipes that will make your mouth water. You will find that you can eat French fries and any other fried foods without feeling any guilt at all. There are recipes for desserts in the book too! The recipes shared here will leave you craving for more. So without any further delay, lets get cooking.

**Thank you once again. I hope you enjoy the
recipes in the book.**

Vegetarian Starters and Mains

1. Masala galette

Ingredients:

- 2 tbsp. garam masala
- 2 medium potatoes boiled and mashed
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

2. Potato Samosa

Ingredients: *For wrappers:*

- 2 tbsp. unsalted butter
- 1 ½ cup all-purpose flour
- A pinch of salt to taste
- Add as much water as required to make the dough stiff and firm

For filling:

- 2-3 big potatoes boiled and mashed
- ¼ cup boiled peas
- 1 tsp. powdered ginger
- 1 or 2 green chilies that are finely chopped or mashed
- ½ tsp. cumin
- 1 tsp. coarsely crushed coriander
- 1 dry red chili broken into pieces
- A small amount of salt (to taste)
- ½ tsp. dried mango powder
- ½ tsp. red chili powder.
- 1-2 tbsp. coriander.

Method:

- Mix the dough for the outer covering and make it stiff and smooth. Leave it to rest in a container while making the filling.
- Cook the ingredients in a pan and stir them well to make a thick paste. Roll the paste out.
- Roll the dough into balls and flatten them. Cut them in halves and add the filling. Use water to help you fold the edges to create the shape of a cone.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

3. Vegetable Kebab

Ingredients:

- 2 cups mixed vegetables
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the vegetables in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated vegetables in the egg mixture and then transfer to the sesame seeds and coat the vegetables well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

4. Sago galette

Ingredients:

- 2 cup sago soaked
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Wash the soaked sago and mix it with the rest of the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

5. Stuffed Capsicum Baskets

Ingredients: For baskets:

- 3-4 long capsicum
- ½ tsp. salt
- ½ tsp. pepper powder

For filling:

- 1 medium onion finely chopped
- 1 green chili finely chopped
- 2 or 3 large potatoes boiled and mashed
- 1 ½ tbsp. chopped coriander leaves
- 1 tsp. fenugreek
- 1 tsp. dried mango powder
- 1 tsp. cumin powder
- Salt and pepper to taste

For topping:

- 3 tbsp. grated cheese
- 1 tsp. red chili flakes
- ½ tsp. oregano
- ½ tsp. basil
- ½ tsp. parsley

Method:

- Take all the ingredients under the heading “Filling” and mix them together in a bowl.
- Remove the stem of the capsicum. Cut off the caps. Remove the seeds as well. Sprinkle some salt and pepper on the inside of the capsicums. Leave them aside for some time.
- Now fill the hollowed out capsicums with the filling prepared but leave a small space at the top. Sprinkle grated cheese and also add the seasoning.
- Pre heat the Air Fryer at 140 degrees Fahrenheit for 5 minutes. Put the capsicums in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Turn them over in between to prevent over cooking.

6. Baked Macaroni Pasta

Ingredients:

- 1 cup pasta
- 7 cups of boiling water
- 1 ½ tbsp. olive oil
- A pinch of salt

For tossing pasta:

- 1 ½ tbsp. olive oil
- ½ cup carrot small pieces
- Salt and pepper to taste
- ½ tsp. oregano
- ½ tsp. basil

For white sauce:

- 2 tbsp. olive oil
- 2 tbsp. all-purpose flour
- 2 cups of milk
- 1 tsp. dried oregano
- ½ tsp. dried basil
- ½ tsp. dried parsley
- Salt and pepper to taste

Method:

- Boil the pasta and sieve it when done. You will need to toss the pasta in the ingredients mentioned above and set aside.
- For the sauce, add the ingredients to a pan and bring the ingredients to a boil. Stir the sauce and continue to simmer to make a thicker sauce. Add the pasta to the sauce and transfer this into a glass bowl garnished with cheese.
- Pre heat the Air Fryer at 160 degrees for 5 minutes. Place the bowl in the basket and close it. Let it continue to cook at the same temperature for 10 minutes more. Keep stirring the pasta in between.

7. Macaroni Samosa

Ingredients: *For wrappers:*

- 1 cup all-purpose flour
- 2 tbsp. unsalted butter
- A pinch of salt to taste
- Take the amount of water sufficient enough to make a stiff dough

For filling:

- 3 cups boiled macaroni
- 2 onion sliced
- 2 capsicum sliced
- 2 carrot sliced
- 2 cabbage sliced
- 2 tbsp. soya sauce
- 2 tsp. vinegar
- 2 tbsp. ginger finely chopped
- 2 tbsp. garlic finely chopped
- 2 tbsp. green chilies finely chopped
- 2 tbsp. ginger-garlic paste
- Some salt and pepper to taste
- 2 tbsp. olive oil
- ½ tsp. ajinomoto

Method:

- Mix the dough for the outer covering and make it stiff and smooth. Leave it to rest in a container while making the filling.
- Cook the ingredients in a pan and stir them well to make a thick paste. Roll the paste out.
- Roll the dough into balls and flatten them. Cut them in halves and add the filling. Use water to help you fold the edges to create the shape of a cone.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

8. Burritos

Ingredients: *Refried beans:*

- ½ cup red kidney beans (soaked overnight)
- ½ small onion chopped
- 1 tbsp. olive oil
- 2 tbsp. tomato puree
- ¼ tsp. red chili powder
- 1 tsp. of salt to taste
- 4-5 flour tortillas

Vegetable Filling:

- 1 tbsp. Olive oil
- 1 medium onion finely sliced
- 3 flakes garlic crushed
- ½ cup French beans (Slice them lengthwise into thin and long slices)
- ½ cup mushrooms thinly sliced
- 1 cup cottage cheese cut in to long and slightly thick fingers
- ½ cup shredded cabbage
- 1 tbsp. coriander, chopped
- 1 tbsp. vinegar
- 1 tsp. white wine
- A pinch of salt to taste
- ½ tsp. red chili flakes
- 1 tsp. freshly ground peppercorns
- ½ cup pickled jalapenos (Chop them up finely)
- 2 carrots (Cut in to long thin slices)

Salad:

- 1-2 lettuce leaves shredded.
- 1 or 2 spring onions chopped finely. Also cut the greens.
- Take one tomato. Remove the seeds and chop it into small pieces.
- 1 green chili chopped.
- 1 cup of cheddar cheese grated.

Method:

- Cook the beans along with the onion and garlic and mash them finely.
- Now, make the sauce you will need for the burrito. Ensure that you create a slightly thick sauce.
- For the filling, you will need to cook the ingredients well in a pan and ensure that the vegetables have browned on the outside.
- To make the salad, toss the ingredients together.

- Place the tortilla and add a layer of sauce, followed by the beans and the filling at the center. Before you roll it, you will need to place the salad on top of the filling.
- Pre-heat the Air Fryer for around 5 minutes at 200 Fahrenheit. Open the fry basket and keep the burritos inside. Close the basket properly. Let the Air Fryer remain at 200 Fahrenheit for another 15 minutes or so. Halfway through, remove the basket and turn all the burritos over in order to get a uniform cook.

9. Cheese and Bean Enchiladas

Ingredients:

- Flour tortillas (as many as required)

Red sauce:

- 4 tbsp. of olive oil
- 1 ½ tsp. of garlic that has been chopped
- 1 ½ cups of readymade tomato puree
- 3 medium tomatoes. Puree them in a mixer
- 1 tsp. of sugar
- A pinch of salt or to taste
- A few red chili flakes to sprinkle
- 1 tsp. of oregano

Filling:

- 2 tbsp. oil
- 2 tsp. chopped garlic
- 2 onions chopped finely
- 2 capsicums chopped finely
- 2 cups of readymade baked beans
- A few drops of Tabasco sauce
- 1 cup crumbled or roughly mashed cottage cheese (cottage cheese)
- 1 cup grated cheddar cheese
- A pinch of salt
- 1 tsp. oregano
- ½ tsp. pepper
- 1 ½ tsp. red chili flakes or to taste
- 1 tbsp. of finely chopped jalapenos

To serve:

- 1 cup grated pizza cheese (mix mozzarella and cheddar cheeses)

Method:

- Prepare the flour tortillas.
- Now move on to making the red sauce. In a pan, pour around 2 tbsp. of oil and heat. Add some garlic. Add the rest of the ingredients mentioned under the heading “For the sauce”. Keep stirring. Cook until the sauce reduces and becomes thick.
- For the filling, heat one tbsp. of oil in another pan. Add onions and garlic and cook until the onions are caramelized or attain a golden brown color. Add the rest of the ingredients required for the filling and cook for two to three minutes. Take the pan off the flame and grate some cheese over the

sauce. Mix it well and let it sit for a while.

- Let us start assembling the dish. Take a tortilla and spread some of the sauce on the surface. Now place the filling at the center in a line. Roll up the tortilla carefully. Do the same for all the tortillas.
- Now place all the tortillas in a tray and sprinkle them with grated cheese. Cover this with an aluminum foil.
- Pre heat the Air fryer at 160° C for 4-5 minutes. Open the basket and place the tray inside. Keep the fryer at the same temperature for another 15 minutes. Turn the tortillas over in between to get uniform cook.

10. Veg Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt or to taste
- 5 tbsp. water

For filling:

- 2 cup carrots grated
- 2 cup cabbage grated
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the vegetables are covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the gnocchis in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

11. Cornflakes French toast

Ingredients:

- Bread slices (brown or white)
- 1 egg white for every 2 slices
- 1 tsp. sugar for every 2 slices
- Crushed cornflakes

Method:

- Put two slices together and cut them along the diagonal.
- In a bowl, whisk the egg whites and add some sugar.
- Dip the bread triangles into this mixture and then coat them with the crushed cornflakes.
- Pre heat the Air Fryer at 180° C for 4 minutes. Place the coated bread triangles in the fry basket and close it. Let them cook at the same temperature for another 20 minutes at least. Halfway through the process, turn the triangles over so that you get uniform cook. Serve these slices with chocolate sauce.

12. Cottage cheese pops

Ingredients:

- 1 cup cottage cheese cut into 2” cubes
- 1 ½ tsp. garlic paste
- Salt and pepper to taste
- 1 tsp. dry oregano
- 1 tsp. dry basil
- ½ cup hung curd
- 1 tsp. lemon juice
- 1 tsp. red chili flakes

Method:

- Cut the cottage cheese into thick and long rectangular pieces.
- Add the rest of the ingredients into a separate bowl and mix them well to get a consistent mixture.
- Dip the cottage cheese pieces in the above mixture and leave them aside for some time.
- Pre heat the Air fryer at 180° C for around 5 minutes. Place the coated cottage cheese pieces in the fry basket and close it properly. Let them cook at the same temperature for 20 more minutes. Keep turning them over in the basket so that they are cooked properly. Serve with tomato ketchup.

13. Mint galette

Ingredients:

- 2 cups mint leaves (Sliced fine)
- 2 medium potatoes boiled and mashed
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the sliced mint leaves with the rest of the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

14. Cottage Cheese Sticks

Ingredients:

- 2 cups cottage cheese
- 1 big lemon-juiced
- 1 tbsp. ginger-garlic paste
- For seasoning, use salt and red chili powder in small amounts
- ½ tsp. carom
- One or two papadums
- 4 or 5 tbsp. corn flour
- 1 cup of water

Method:

- Take the cottage cheese. Cut it into long pieces.
- Now, make a mixture of lemon juice, red chili powder, salt, ginger garlic paste and carom to use as a marinade. Let the cottage cheese pieces marinate in the mixture for some time and then roll them in dry corn flour. Leave them aside for around 20 minutes.
- Take the papadum into a pan and roast them. Once they are cooked, crush them into very small pieces. Now take another container and pour around 100 ml of water into it. Dissolve 2 tbsp. of corn flour in this water. Dip the cottage cheese pieces in this solution of corn flour and roll them on to the pieces of crushed papadum so that the papadum sticks to the cottage cheese.
- Pre heat the Air Fryer for 10 minutes at 290 Fahrenheit. Then open the basket of the fryer and place the cottage cheese pieces inside it. Close the basket properly. Let the fryer stay at 160 degrees for another 20 minutes. Halfway through, open the basket and toss the cottage cheese around a bit to allow for uniform cooking. Once they are done, you can serve it either with ketchup or mint chutney. Another recommended side is mint chutney.

15. Palak galette

Ingredients:

- 2 tbsp. garam masala
- 2 cups palak leaves
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

16. Masala French Fries

Ingredients:

- 2 medium sized potatoes peeled and cut into thick pieces lengthwise

Ingredients for the marinade:

- 1 tbsp. olive oil
- 1 tsp. mixed herbs
- ½ tsp. red chili flakes
- A pinch of salt to taste
- 1 tbsp. lemon juice

Method:

- Boil the potatoes and blanch them. Cut the potato into fingers. Mix the ingredients for the marinade and add the potato fingers to it making sure that they are coated well.
- Pre heat the Air Fryer for around 5 minutes at 300 Fahrenheit. Take out the basket of the fryer and place the potato fingers in them. Close the basket. Now keep the fryer at 200 Fahrenheit for 20 or 25 minutes. In between the process, toss the fries twice or thrice so that they get cooked properly.

17. Dal Mint Kebab

Ingredients:

- 1 cup chickpeas
- Half inch ginger grated or one and a half tsp. of ginger-garlic paste
- 1-2 green chilies chopped finely
- ¼ tsp. red chili powder
- A pinch of salt to taste
- ½ tsp. roasted cumin powder
- 2 tsp. coriander powder
- 1 ½ tbsp. chopped coriander
- ½ tsp. dried mango powder
- 1 cup dry breadcrumbs
- ¼ tsp. black salt
- 1-2 tbsp. all-purpose flour for coating purposes
- 1-2 tbsp. mint (finely chopped)
- 1 onion that has been finely chopped
- ½ cup milk

Method:

- Take an open vessel. Boil the chickpeas in the vessel until their texture becomes soft. Make sure that they do not become soggy.
- Now take this chickpeas into another container. Add the grated ginger and the cut green chilies. Grind this mixture until it becomes a thick paste. Keep adding water as and when required. Now add the onions, mint, the breadcrumbs and all the various masalas required. Mix this well until you get a soft dough. Now take small balls of this mixture (about the size of a lemon) and mold them into the shape of flat and round kebabs.
- Here is where the milk comes into play. Pour a very small amount of milk onto each kebab to wet it. Now roll the kebab in the dry breadcrumbs.
- Pre heat the Air Fryer for 5 minutes at 300 Fahrenheit. Take out the basket. Arrange the kebabs in the basket leaving gaps between them so that no two kebabs are touching each other. Keep the fryer at 340 Fahrenheit for around half an hour. Half way through the cooking process, turn the kebabs over so that they can be cooked properly. Recommended sides for this dish are mint chutney, tomato ketchup or yoghurt chutney.

18. Cottage Cheese Croquette

Ingredients:

- 2 cups cottage cheese cut into slightly thick and long pieces (similar to French fries)
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For chutney:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 1 small onion
- 2 tbsp. ginger-garlic paste
- 6-7 garlic flakes (optional)
- 3 tbsp. lemon juice
- Salt

Method:

- Take a clean and dry container. Put into it the coriander, mint, fennel, and ginger, onion/garlic, salt and lemon juice. Mix them. Pour the mixture into a grinder and blend until you get a thick paste.
- Now move on to the cottage cheese pieces. Slit these pieces almost till the end and leave them aside. Now stuff all the pieces with the paste that was obtained from the previous step. Now leave the stuffed cottage cheese aside.
- Take the chutney and add to it the gram flour and some salt. Mix them together properly. Rub this mixture all over the stuffed cottage cheese pieces. Now leave the cottage cheese aside.
- Now, to the leftover chutney, add the capsicum and onions. Apply the chutney generously on each of the pieces of capsicum and onion. Now take satay sticks and arrange the cottage cheese pieces and vegetables on separate sticks.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the cottage cheese at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

19. Barbeque Corn Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- 1 cup sweet corn kernels
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ¼ tbsp. red chili sauce
- ½ cup water

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the corn to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Apply the sauce on the slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

20. Honey Chili Potatoes

Ingredients: For potato:

- 3 big potatoes (Cut into strips or cubes)
- 2 ½ tsp. ginger-garlic paste
- ¼ tsp. salt
- 1 tsp. red chili sauce
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 1 capsicum, cut into thin and long pieces (lengthwise).
- 2 tbsp. olive oil
- 2 onions. Cut them into halves.
- 1 ½ tbsp. sweet chili sauce
- 1 ½ tsp. ginger garlic paste
- ½ tbsp. red chili sauce.
- 2 tbsp. tomato ketchup
- 2 tsp. soya sauce
- 2 tsp. vinegar
- A pinch of black pepper powder
- 1-2 tsp. red chili flakes

Method:

- Create the mix for the potato fingers and coat the chicken well with it.
- Pre heat the Air fryer at 250 Fahrenheit for 5 minutes or so. Open the basket of the Fryer. Place the fingers inside the basket. Now let the fryer stay at 290 Fahrenheit for another 20 minutes. Keep tossing the fingers periodically through the cook to get a uniform cook.
- Add the ingredients to the sauce and cook it with the vegetables till it thickens. Add the fingers to the sauce and cook till the flavors have blended.

21. Burger Cutlet

Ingredients:

- 1 large potato boiled and mashed
- ½ cup breadcrumbs
- A pinch of salt to taste
- ¼ tsp. ginger finely chopped
- 1 green chili finely chopped
- 1 tsp. lemon juice
- 1 tbsp. fresh coriander leaves. Chop them finely
- ¼ tsp. red chili powder
- ½ cup of boiled peas
- ¼ tsp. cumin powder
- ¼ tsp. dried mango powder

Method:

- Mix the ingredients together and ensure that the flavors are right. You will now make round cutlets with the mixture and roll them out well.
- Pre heat the Air Fryer at 250 Fahrenheit for 5 minutes. Open the basket of the Fryer and arrange the cutlets in the basket. Close it carefully. Keep the fryer at 150 degrees for around 10 or 12 minutes. In between the cooking process, turn the cutlets over to get a uniform cook. Serve hot with mint chutney.

22. Pizza

Ingredients:

- One pizza base
- Grated pizza cheese (mozzarella cheese preferably) for topping
- Use cooking oil for brushing and topping purposes

Ingredients for topping:

- 2 onions chopped
- 2 capsicums chopped
- 2 tomatoes that have been deseeded and chopped
- 1 tbsp. (optional) mushrooms/corns
- 2 tsp. pizza seasoning
- Some cottage cheese that has been cut into small cubes (optional)

Method:

- Put the pizza base in a pre-heated Air fryer for around 5 minutes. (Pre heated to 340 Fahrenheit).
- Take out the base. Pour some pizza sauce on top of the base at the center. Using a spoon spread the sauce over the base making sure that you leave some gap around the circumference. Grate some mozzarella cheese and sprinkle it over the sauce layer.
- Take all the vegetables mentioned in the ingredient list above and mix them in a bowl. Add some oil and seasoning. Also add some salt and pepper according to taste. Mix them properly. Put this topping over the layer of cheese on the pizza. Now sprinkle some more grated cheese and pizza seasoning on top of this layer.
- Pre heat the Air Fryer at 250 Fahrenheit for around 5 minutes. Open the fry basket and place the pizza inside. Close the basket and keep the fryer at 170 degrees for another 10 minutes. If you feel that it is undercooked you may put it at the same temperature for another 2 minutes or so.

23. Cheese French Fries

Ingredients:

- 2 medium sized potatoes peeled and cut into thick pieces lengthwise

Ingredients for the marinade:

- 1 tbsp. olive oil
- 1 tsp. mixed herbs
- ½ tsp. red chili flakes
- A pinch of salt to taste
- 1 tbsp. lemon juice

For the garnish:

- 1 cup melted cheddar cheese (You could put this into a piping bag and create a pattern of it on the fries.)

Method:

- Take all the ingredients mentioned under the heading “For the marinade” and mix them well.
- Now pour into a container 3 cups of water. Add a pinch of salt into this water. Bring it to the boil. Now blanch the pieces of potato for around 5 minutes. Drain the water using a sieve. Dry the potato pieces on a towel and then place them on another dry towel. Coat these potato fingers with the marinade made in the previous step.
- Pre heat the Air Fryer for around 5 minutes at 300 Fahrenheit. Take out the basket of the fryer and place the potato fingers in them. Close the basket. Now keep the fryer at 220 Fahrenheit for 20 or 25 minutes. In between the process, toss the fries twice or thrice so that they get cooked properly.
- Towards the end of the cooking process (the last 2 minutes or so), sprinkle the cut coriander leaves on the fries. Add the melted cheddar cheese over the fries and serve hot.

24. Baked ChickPea Stars

Ingredients:

- 1 cup white chick peas soaked overnight
- 1 tsp. ginger-garlic paste
- 4 tbsp. chopped coriander leaves
- 2 green chili finely chopped
- 4 tbsp. thick curd
- Pinches of salt and pepper to taste
- 1 tsp. dry mint
- 4 tbsp. roasted sesame seeds
- 2 small onion finely chopped
- ½ tsp. coriander powder
- ½ tsp. cumin powder
- Use olive oil for greasing purposes

Method:

- Since the chickpeas have been soaked you will first have to drain them. Add a pinch of salt and pour water until the chickpeas are submerged. Put this container in a pressure cooker and let the chickpeas cook for around 25 minutes until they turn soft. Remove the cooker from the flame. Now mash the chickpeas.
- Take another container. Into it add the ginger garlic paste, onions, coriander leaves, coriander powder, cumin powder, green chili, salt and pepper, and 1 tbsp. Use your hands to mix these ingredients
- Pour this mixture into the container with the mashed chickpeas and mix. Spread this mixture over a flat surface to about a half-inch thickness. Cut star shapes out of this layer. Make a mixture of curd and mint leaves and spread this over the surface of the star shaped cutlets. Coat all the sides with sesame seeds.
- Pre heat the Air Fryer at 200 degree Fahrenheit for 5 minutes. Open the basket of the Fryer and put the stars inside. Close the basket properly. Continue to cook the stars for around half an hour. Periodically turn over the stars in the basket in order to prevent overcooking one side. Serve either with mint chutney or tomato ketchup.

25. Cheesy Spinach Toasties

Ingredients:

- 2 toasted bread slices cut into triangles
- 1 tbsp. butter
- 1 tbsp. all-purpose flour
- 1 small onion finely chopped
- 1-2 flakes garlic finely chopped
- Half a bunch of spinach that has been boiled and crushed (does not have to be crushed finely)
- 1 tsp. coarsely crushed green chilies
- 2 tbsp. grated pizza cheese
- 1 cup milk
- 1 tbsp. fresh cream
- Some salt and pepper to taste

Method:

- Take a pan and melt some butter in it. Also add some onions and garlic. Now keep roasting them in the butter until the onions are caramelized or attain a golden-brown color.
- Into this pan add the required amount of all-purpose flour. Continue to roast for 3 minutes or so. Add milk and keep stirring until you bring it to a boil. Add green chilies, cream, spinach and seasoning. Mix the ingredients properly and let it cook until the mixture thickens.
- Toast some bread. Apply the paste made in the previous step on the bread. Sprinkle some grated cheese on top of the paste.
- Pre heat the Air Fryer at 290 Fahrenheit for around 4 minutes. Put the toasts in the Fry basket and let it continue to cook for another 10 minutes at the same temperature.

26. Garlic Toast with Cheese

Ingredients:

- Take some French bread and cut it into slices

Garlic butter:

- 2 tbsp. softened butter
- 4-5 flakes crushed garlic
- A pinch of salt to taste
- ½ tsp. black pepper powder

Topping:

- ¾ cup grated cheese
- 2 tsp. of oregano seasoning
- Some red chili flakes to sprinkle on top
- 1 tbsp. olive oil (Optional)

Method:

- Take a clean and dry container. Place all the ingredients mentioned under the heading “Garlic Butter” into it and mix properly to obtain garlic butter.
- On each slice of the French bread, spread some of this garlic butter. Sprinkle some cheese on top of the layer of butter. Pour some oil if wanted. Sprinkle some chili flakes and some oregano.
- Pre heat the Air Fryer at 240 Fahrenheit for around 5 minutes. Open the fry basket and place the bread in it making sure that no two slices touch each other. Close the basket and continue to cook the bread at 160 degrees for another 10 minutes to toast the bread well.

27. Mixed vegetable Pancakes

Ingredients:

- 2 cups shredded vegetables
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

28. Potato Club Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- 1 cup boiled potato
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ¼ tbsp. red chili sauce

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the potato to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Mix the ingredients together and apply it to the bread slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

29. Aloo Tikka

Ingredients:

- 4 medium potatoes (cut them into cubes)
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For chutney:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- Take a clean and dry container. Put into it the coriander, mint, fennel, and ginger, onion/garlic, salt and lemon juice. Mix them. Pour the mixture into a grinder and blend until you get a thick paste.
- Now move on to the potato pieces. Slit these pieces almost till the end and leave them aside. Now stuff all the pieces with the paste that was obtained from the previous step. Now leave the stuffed potato aside.
- Take the chutney and add to it the gram flour and some salt. Mix them together properly. Rub this mixture all over the stuffed potato pieces. Now leave the cottage cheese aside.
- Now, to the leftover chutney, add the capsicum and onions. Apply the chutney generously on each of the pieces of capsicum and onion. Now take satay sticks and arrange the potato pieces and vegetables on separate sticks.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the cottage cheese at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

30. Vegetable Pie

Ingredients:

- 1 cup plain flour
- 1 tbsp. unsalted butter
- 4tsp. powdered sugar
- 2 cups cold milk

For filling:

- ½ cup roasted nuts
- 2 cups roasted vegetables
- 2 tbsp. sugar
- ½ tsp. cinnamon
- 2 tsp. lemon juice

Method:

- In a large bowl, mix the flour, butter and sugar with your fingers. The mixture should resemble breadcrumbs. Knead the dough using the cold milk and wrap it and leave it to cool for ten minutes.
- Now, roll the dough out and cut into two circles. Press the dough into the pie tins and prick on all sides using a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

31. Cottage Cheese Kebab

Ingredients:

- 2 cups cubed cottage cheese
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tbsp. coriander powder
- 3 tbsp. chopped capsicum
- 2 tbsp. peanut flour
- 3 eggs

Method:

- Coat the cottage cheese cubes with the corn flour and mix the other ingredients in a bowl. Make the mixture into a smooth paste and coat the cheese cubes with the mixture. Beat the eggs in a bowl and add a little salt to them.
- Dip the cubes in the egg mixture and coat them with sesame seeds and leave them in the refrigerator for an hour.
- Pre heat the Air fryer at 290 Fahrenheit for around 5 minutes. Place the kebabs in the basket and let them cook for another 25 minutes at the same temperature. Turn the kebabs over in between the cooking process to get a uniform cook. Serve the kebabs with mint chutney.

32. Cottage Cheese Fingers

Ingredients:

- 2 cups cottage cheese fingers
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. pepper powder
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the chicken fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

33. Cottage cheese Croquette

Ingredients:

- 2 packets cottage cheese cubed

1st Marinade:

- 3 tbsp. vinegar or lemon juice
- 2 or 3 tsp. paprika
- 1 tsp. black pepper
- 1 tsp. salt
- 3 tsp. ginger-garlic paste

2nd Marinade:

- 1 cup yogurt
- 4 tsp. tandoori masala
- 2 tbsp. dry fenugreek leaves
- 1 tsp. black salt
- 1 tsp. chat masala
- 1 tsp. garam masala powder
- 1 tsp. red chili powder
- 1 tsp. salt
- 3 drops of red color

Method:

- Make the first marinade and soak the cubed cottage cheese in it for four hours. While this is happening, make the second marinade and soak the cottage cheese in it overnight to let the flavors blend.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Serve them with mint chutney.

34. Chili Cottage cheese

Ingredients: For cottage cheese:

- 2 cups cubed cottage cheese
- 2 ½ tsp. ginger-garlic paste
- 1 tsp. red chili sauce
- ¼ tsp. salt
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 2 tbsp. olive oil
- 1 capsicum. Cut into thin and long pieces (lengthwise).
- 2 small onions. Cut them into halves.
- 1 ½ tsp. ginger garlic paste.
- ½ tbsp. red chili sauce.
- 2 tbsp. tomato ketchup.
- 1 ½ tbsp. sweet chili sauce.
- 2 tsp. vinegar.
- 2 tsp. soya sauce.
- A few drops of edible red food coloring.
- 1-2 tbsp. honey.
- ¼ tsp. Ajinomoto.
- A pinch of black pepper powder.
- 1-2 tsp. red chili flakes.
- For the garnish, use the greens of spring onions and sesame seeds.

Method:

- Create the mix for the cottage cheese cubes and coat the chicken well with it.
- Pre heat the Air fryer at 250 Fahrenheit for 5 minutes or so. Open the basket of the Fryer. Place the fingers inside the basket. Now let the fryer stay at 290 Fahrenheit for another 20 minutes. Keep tossing the fingers periodically through the cook to get a uniform cook.
- Add the ingredients to the sauce and cook it with the vegetables till it thickens. Add the fingers to the sauce and cook till the flavors have blended.

35. Onion galette

Ingredients:

- 2 tbsp. garam masala
- 2 medium onions (Cut long)
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

36. Cauliflower galette

Ingredients:

- 2 tbsp. garam masala
- 2 cups cauliflower
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

37. Cabbage Fritters

Ingredients:

- 2 tbsp. garam masala
- 2 cups cabbage
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat fritters.
- Wet the fritters slightly with water. Coat each fritters with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the fritters in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

38. Cottage cheese galette

Ingredients:

- 2 tbsp. garam masala
- 2 cups grated cottage cheese
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

39. Gourd galette

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced gourd
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

40. Cottage cheese Club Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- 1 cup sliced cottage cheese
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ¼ tbsp. red chili sauce

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the cottage cheese to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Mix the ingredients together and apply it to the bread slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

41. Cottage cheese Patties

Ingredients:

- 1 cup grated cottage cheese
- A pinch of salt to taste
- ¼ tsp. ginger finely chopped
- 1 green chili finely chopped
- 1 tsp. lemon juice
- 1 tbsp. fresh coriander leaves
- ¼ tsp. red chili powder
- ¼ tsp. cumin powder

Method:

- Mix the ingredients together and ensure that the flavors are right. You will now make round patties with the mixture and roll them out well.
- Pre heat the Air Fryer at 250 Fahrenheit for 5 minutes. Open the basket of the Fryer and arrange the patties in the basket. Close it carefully. Keep the fryer at 150 degrees for around 10 or 12 minutes. In between the cooking process, turn the patties over to get a uniform cook. Serve hot with mint chutney.

42. Cheese and Garlic French Fries

Ingredients:

- 2 medium sized potatoes peeled and cut into thick pieces lengthwise

Ingredients for the marinade:

- 1 tbsp. olive oil
- 1 tsp. mixed herbs
- ½ tsp. red chili flakes
- A pinch of salt to taste
- 1 cup molten cheese
- 2 tsp. garlic powder
- 1 tbsp. lemon juice

Method:

- Boil the potatoes and blanch them. Cut the potato into fingers. Mix the ingredients for the marinade and add the potato fingers to it making sure that they are coated well.
- Pre heat the Air Fryer for around 5 minutes at 300 Fahrenheit. Take out the basket of the fryer and place the potato fingers in them. Close the basket. Now keep the fryer at 200 Fahrenheit for 20 or 25 minutes. In between the process, toss the fries twice or thrice so that they get cooked properly.

43. Pineapple Kebab

Ingredients:

- 2 cups cubed pineapples
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the pineapples in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated vegetables in the egg mixture and then transfer to the sesame seeds and coat the pineapples well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

44. Banana Croquette

Ingredients:

- 2 cups sliced banana
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the banana in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated bananas in the egg mixture and then transfer to the sesame seeds and coat the vegetables well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

45. Apricot Kebab

Ingredients:

- 2 cups fresh apricots
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the apricots in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated apricots in the egg mixture and then transfer to the sesame seeds and coat the apricots well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

46. Cauliflower Kebab

Ingredients:

- 2 cups cauliflower florets
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the florets in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated florets in the egg mixture and then transfer to the sesame seeds and coat the florets well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

47. Broccoli Tikka

Ingredients:

- 2 cups broccoli florets
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the florets in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated florets in the egg mixture and then transfer to the sesame seeds and coat the florets well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

48. Cabbage fritters

Ingredients:

- 10 leaves cabbage
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the leaves in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated leaves in the egg mixture and then transfer to the sesame seeds and coat the florets well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

49. Cottage cheese Gnocchis

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups grated cottage cheese
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the cottage cheese is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the gnocchis in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

50. Cauliflower Gnocchis

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups grated cauliflower
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the cauliflower is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the gnocchis in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

51. Broccoli Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups grated broccoli
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the broccoli is covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the gnocchis in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

52. Cauliflower Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups grated cauliflower
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the cauliflower is covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the gnocchis in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

53. Aloo Patties

Ingredients:

- 1 cup mashed potato
- A pinch of salt to taste
- ¼ tsp. ginger finely chopped
- 1 green chili finely chopped
- 1 tsp. lemon juice
- 1 tbsp. fresh coriander leaves
- ¼ tsp. red chili powder
- ¼ tsp. cumin powder

Method:

- Mix the ingredients together and ensure that the flavors are right. You will now make round patties with the mixture and roll them out well.
- Pre heat the Air Fryer at 250 Fahrenheit for 5 minutes. Open the basket of the Fryer and arrange the patties in the basket. Close it carefully. Keep the fryer at 150 degrees for around 10 or 12 minutes. In between the cooking process, turn the patties over to get a uniform cook. Serve hot with mint chutney.

54. Mixed Vegetable Patties

Ingredients:

- 1 cup grated mixed vegetables
- A pinch of salt to taste
- ¼ tsp. ginger finely chopped
- 1 green chili finely chopped
- 1 tsp. lemon juice
- 1 tbsp. fresh coriander leaves
- ¼ tsp. red chili powder
- ¼ tsp. cumin powder

Method:

- Mix the ingredients together and ensure that the flavors are right. You will now make round patties with the mixture and roll them out well.
- Pre heat the Air Fryer at 250 Fahrenheit for 5 minutes. Open the basket of the Fryer and arrange the patties in the basket. Close it carefully. Keep the fryer at 150 degrees for around 10 or 12 minutes. In between the cooking process, turn the patties over to get a uniform cook. Serve hot with mint chutney.

55. Cottage cheese Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups crumbled cottage cheese
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the cottage cheese is covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the gnocchis in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

56. Mushroom galette

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced mushrooms
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

57. Zucchini Samosa

Ingredients: *For wrappers:*

- 2 tbsp. unsalted butter
- 1 ½ cup all-purpose flour
- A pinch of salt to taste
- Add as much water as required to make the dough stiff and firm

For filling:

- 3 medium zucchinis (mashed)
- ¼ cup boiled peas
- 1 tsp. powdered ginger
- 1 or 2 green chilies that are finely chopped or mashed
- ½ tsp. cumin
- 1 tsp. coarsely crushed coriander
- 1 dry red chili broken into pieces
- A small amount of salt (to taste)
- ½ tsp. dried mango powder
- ½ tsp. red chili powder.
- 1-2 tbsp. coriander.

Method:

- Mix the dough for the outer covering and make it stiff and smooth. Leave it to rest in a container while making the filling.
- Cook the ingredients in a pan and stir them well to make a thick paste. Roll the paste out.
- Roll the dough into balls and flatten them. Cut them in halves and add the filling. Use water to help you fold the edges to create the shape of a cone.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

58. Vegetable Skewer

Ingredients:

- 2 cups mixed vegetables
- 3 onions chopped
- 5 green chilies
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tbsp. cream
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the vegetables in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated vegetables in the egg mixture and then transfer to the sesame seeds and coat the vegetables well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

59. Black gram galette

Ingredients:

- 2 cup black gram
- 2 medium potatoes boiled and mashed
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

60. Stuffed Eggplant Baskets

Ingredients: For baskets:

- 6 eggplants
- ½ tsp. salt
- ½ tsp. pepper powder

For filling:

- 1 medium onion finely chopped
- 1 green chili finely chopped
- 1 ½ tbsp. chopped coriander leaves
- 1 tsp. fenugreek
- 1 tsp. dried mango powder
- 1 tsp. cumin powder
- Salt and pepper to taste

For topping:

- 3 tbsp. grated cheese
- 1 tsp. red chili flakes
- ½ tsp. oregano
- ½ tsp. basil
- ½ tsp. parsley

Method:

- Take all the ingredients under the heading “Filling” and mix them together in a bowl.
- Remove the stem of the eggplant. Cut off the caps. Remove a little of the flesh as well. Sprinkle some salt and pepper on the inside of the capsicums. Leave them aside for some time.
- Now fill the eggplant with the filling prepared but leave a small space at the top. Sprinkle grated cheese and also add the seasoning.
- Pre heat the Air Fryer at 140 degrees Fahrenheit for 5 minutes. Put the capsicums in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Turn them over in between to prevent over cooking.

61. Mushroom Pasta

Ingredients:

- 1 cup pasta
- 1 ½ tbsp. olive oil
- A pinch of salt

For tossing pasta:

- 1 ½ tbsp. olive oil
- Salt and pepper to taste
- ½ tsp. oregano
- ½ tsp. basil

For sauce:

- 2 tbsp. olive oil
- 2 cups sliced mushroom
- 2 tbsp. all-purpose flour
- 2 cups of milk
- 1 tsp. dried oregano
- ½ tsp. dried basil
- ½ tsp. dried parsley
- Salt and pepper to taste

Method:

- Boil the pasta and sieve it when done. You will need to toss the pasta in the ingredients mentioned above and set aside.
- For the sauce, add the ingredients to a pan and bring the ingredients to a boil. Stir the sauce and continue to simmer to make a thicker sauce. Add the pasta to the sauce and transfer this into a glass bowl garnished with cheese.
- Pre heat the Air Fryer at 160 degrees for 5 minutes. Place the bowl in the basket and close it. Let it continue to cook at the same temperature for 10 minutes more. Keep stirring the pasta in between.

62. Mushroom Samosa

Ingredients: *For wrappers:*

- 1 cup all-purpose flour
- 2 tbsp. unsalted butter
- A pinch of salt to taste
- Take the amount of water sufficient enough to make a stiff dough

For filling:

- 3 cups whole mushrooms
- 2 onion sliced
- 2 capsicum sliced
- 2 carrot sliced
- 2 cabbage sliced
- 2 tbsp. soya sauce
- 2 tsp. vinegar
- 2 tbsp. green chilies finely chopped
- 2 tbsp. ginger-garlic paste
- Some salt and pepper to taste

Method:

- Mix the dough for the outer covering and make it stiff and smooth. Leave it to rest in a container while making the filling.
- Cook the ingredients in a pan and stir them well to make a thick paste. Roll the paste out.
- Roll the dough into balls and flatten them. Cut them in halves and add the filling. Use water to help you fold the edges to create the shape of a cone.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

63. Cottage cheese and Mushroom Burritos

Ingredients: *Refried beans:*

- ½ cup red kidney beans (soaked overnight)
- ½ small onion chopped
- 1 tbsp. olive oil
- 2 tbsp. tomato puree
- ¼ tsp. red chili powder
- 1 tsp. of salt to taste
- 4-5 flour tortillas

Vegetable Filling:

- ½ cup mushrooms thinly sliced
- 1 cup cottage cheese cut in to long and slightly thick fingers
- A pinch of salt to taste
- ½ tsp. red chili flakes
- 1 tsp. freshly ground peppercorns
- ½ cup pickled jalapenos

Salad:

- 1-2 lettuce leaves shredded.
- 1 or 2 spring onions chopped finely. Also cut the greens.
- Take one tomato. Remove the seeds and chop it into small pieces.
- 1 green chili chopped.
- 1 cup of cheddar cheese grated.

To serve:

- 1 cup boiled rice (not necessary).
- A few flour tortillas to put the filing in.

Method:

- Cook the beans along with the onion and garlic and mash them finely.
- Now, make the sauce you will need for the burrito. Ensure that you create a slightly thick sauce.
- For the filling, you will need to cook the ingredients well in a pan and ensure that the vegetables have browned on the outside.
- To make the salad, toss the ingredients together.
- Place the tortilla and add a layer of sauce, followed by the beans and the filling at the center. Before you roll it, you will need to place the salad on top of the filling.
- Pre-heat the Air Fryer for around 5 minutes at 200 Fahrenheit. Open the fry basket and keep the burritos inside. Close the basket properly. Let the Air Fryer remain at 200 Fahrenheit for another 15 minutes or so. Halfway

through, remove the basket and turn all the burritos over in order to get a uniform cook.

64. Vegetable Dumpling

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt or to taste
- 5 tbsp. water

For filling:

- 2 cup carrots grated
- 2 cup cabbage grated
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the vegetables are covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the dumplings in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

65. French bean toast

Ingredients:

- Bread slices (brown or white)
- 1 egg white for every 2 slices
- 1 tsp. sugar for every 2 slices
- Crushed cornflakes
- 2 cups baked beans

Method:

- Put two slices together and cut them along the diagonal.
- In a bowl, whisk the egg whites and add some sugar.
- Dip the bread triangles into this mixture and then coat them with the crushed cornflakes.
- Pre heat the Air Fryer at 180° C for 4 minutes. Place the coated bread triangles in the fry basket and close it. Let them cook at the same temperature for another 20 minutes at least. Halfway through the process, turn the triangles over so that you get uniform cook. Top with baked beans and serve.

66. Mushroom pops

Ingredients:

- 1 cup whole mushrooms
- 1 ½ tsp. garlic paste
- Salt and pepper to taste
- 1 tsp. dry oregano
- 1 tsp. dry basil
- 1 tsp. lemon juice
- 1 tsp. red chili flakes

Method:

- Add the ingredients into a separate bowl and mix them well to get a consistent mixture.
- Dip the mushrooms in the above mixture and leave them aside for some time.
- Pre heat the Air fryer at 180° C for around 5 minutes. Place the coated cottage cheese pieces in the fry basket and close it properly. Let them cook at the same temperature for 20 more minutes. Keep turning them over in the basket so that they are cooked properly. Serve with tomato ketchup.

67. Potato Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced potato
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the potato slices.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

68. Cottage cheese Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced cottage cheese
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the cottage cheese slices.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

69. Fenugreek galette

Ingredients:

- 2 cups fenugreek
- 2 medium potatoes boiled and mashed
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

70. Mushroom Sticks

Ingredients:

- 2 cups whole mushrooms
- 1 big lemon-juiced
- 1 tbsp. ginger-garlic paste
- For seasoning, use salt and red chili powder in small amounts
- ½ tsp. carom
- One or two papadums
- 4 or 5 tbsp. corn flour
- 1 cup of water

Method:

- Make a mixture of lemon juice, red chili powder, salt, ginger garlic paste and carom to use as a marinade. Let the cottage cheese pieces marinate in the mixture for some time and then roll them in dry corn flour. Leave them aside for around 20 minutes.
- Take the papadum into a pan and roast them. Once they are cooked, crush them into very small pieces. Now take another container and pour around 100 ml of water into it. Dissolve 2 tbsp. of corn flour in this water. Dip the cottage cheese pieces in this solution of corn flour and roll them on to the pieces of crushed papadum so that the papadum sticks to the cottage cheese.
- Pre heat the Air Fryer for 10 minutes at 290 Fahrenheit. Then open the basket of the fryer and place the cottage cheese pieces inside it. Close the basket properly. Let the fryer stay at 160 degrees for another 20 minutes. Halfway through, open the basket and toss the cottage cheese around a bit to allow for uniform cooking. Once they are done, you can serve it either with ketchup or mint chutney. Another recommended side is mint chutney.

71. Snake gourd galette

Ingredients:

- 2 tbsp. garam masala
- 1 cup sliced snake gourd
- 1 ½ cup coarsely crushed peanuts
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water. Coat each galette with the crushed peanuts.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

72. Potato Wedges

Ingredients:

- 2 medium sized potatoes (Cut into wedges)

Ingredients for the marinade:

- 1 tbsp. olive oil
- 1 tsp. mixed herbs
- ½ tsp. red chili flakes
- A pinch of salt to taste
- 1 tbsp. lemon juice

Method:

- Boil the potatoes and blanch them. Mix the ingredients for the marinade and add the potato fingers to it making sure that they are coated well.
- Pre heat the Air Fryer for around 5 minutes at 300 Fahrenheit. Take out the basket of the fryer and place the potato fingers in them. Close the basket. Now keep the fryer at 200 Fahrenheit for 20 or 25 minutes. In between the process, toss the fries twice or thrice so that they get cooked properly.

73. Potato Kebab

Ingredients:

- 2 cups sliced potato
- Half inch ginger grated or one and a half tsp. of ginger-garlic paste
- 1-2 green chilies chopped finely
- ¼ tsp. red chili powder
- A pinch of salt to taste
- ½ tsp. roasted cumin powder
- 2 tsp. coriander powder
- 1 ½ tbsp. chopped coriander
- ½ tsp. dried mango powder
- 1 cup dry breadcrumbs
- ¼ tsp. black salt
- 1-2 tbsp. all-purpose flour for coating purposes
- 1-2 tbsp. mint (finely chopped)
- 1 onion that has been finely chopped
- ½ cup milk

Method:

- Take the potato slices and add the grated ginger and the cut green chilies. Grind this mixture until it becomes a thick paste. Keep adding water as and when required. Now add the onions, mint, the breadcrumbs and all the various masalas required. Mix this well until you get a soft dough. Now take small balls of this mixture (about the size of a lemon) and mold them into the shape of flat and round kebabs.
- Here is where the milk comes into play. Pour a very small amount of milk onto each kebab to wet it. Now roll the kebab in the dry breadcrumbs.
- Pre heat the Air Fryer for 5 minutes at 300 Fahrenheit. Take out the basket. Arrange the kebabs in the basket leaving gaps between them so that no two kebabs are touching each other. Keep the fryer at 340 Fahrenheit for around half an hour. Half way through the cooking process, turn the kebabs over so that they can be cooked properly. Recommended sides for this dish are mint chutney, tomato ketchup or yoghurt chutney.

74. Mushroom Tikka

Ingredients:

- 2 cups sliced mushrooms
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For chutney:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- Take a clean and dry container. Put into it the coriander, mint, fennel, and ginger, onion/garlic, salt and lemon juice. Mix them. Pour the mixture into a grinder and blend until you get a thick paste.
- Slit the mushroom almost till the end and leave them aside. Now stuff all the pieces with the paste and set aside.
- Take the chutney and add to it the gram flour and some salt. Mix them together properly. Rub this mixture all over the stuffed mushroom.
- Now, to the leftover chutney, add the capsicum and onions. Apply the chutney generously on each of the pieces of capsicum and onion. Now take satay sticks and arrange the cottage cheese pieces and vegetables on separate sticks.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the mushroom at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

75. Potato Club Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- 1 cup mashed potato
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ¼ tbsp. red chili sauce
- ½ cup water

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the potato to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Apply the sauce on the slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides.

76. Bottle gourd Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced bottle gourd
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the bottle gourd slices.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

77. Snake gourd Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced snake gourd
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the snake gourd slices.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

78. Cabbage Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups halved cabbage leaves
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the cabbage.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

79. Bitter gourd Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced bitter gourd
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the bitter gourd slices.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

80. Pumpkin galette

Ingredients:

- 2 tbsp. garam masala
- 1 cup sliced pumpkin
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

81. Radish Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced radish
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the radish.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

82. Masala Potato Wedges

Ingredients:

- 2 medium sized potatoes (Cut into wedges)

Ingredients for the marinade:

- 1 tbsp. olive oil
- 1 tsp. garam masala
- 1 tsp. mixed herbs
- ½ tsp. red chili flakes
- A pinch of salt to taste
- 1 tbsp. lemon juice

Method:

- Boil the potatoes and blanch them. Mix the ingredients for the marinade and add the potato fingers to it making sure that they are coated well.
- Pre heat the Air Fryer for around 5 minutes at 300 Fahrenheit. Take out the basket of the fryer and place the potato fingers in them. Close the basket. Now keep the fryer at 200 Fahrenheit for 20 or 25 minutes. In between the process, toss the fries twice or thrice so that they get cooked properly.

83. Cheesy Potato Wedges

Ingredients:

- 2 medium sized potatoes (Cut into wedges)

Ingredients for the marinade:

- 1 tbsp. olive oil
- 1 tsp. mixed herbs
- ½ tsp. red chili flakes
- A pinch of salt to taste
- 1 tbsp. lemon juice
- 1 cup molten cheese

Method:

- Boil the potatoes and blanch them. Mix the ingredients for the marinade and add the potato fingers to it making sure that they are coated well.
- Pre heat the Air Fryer for around 5 minutes at 300 Fahrenheit. Take out the basket of the fryer and place the potato fingers in them. Close the basket. Now keep the fryer at 200 Fahrenheit for 20 or 25 minutes. In between the process, toss the fries twice or thrice so that they get cooked properly. Garnish with cheese and serve.

84. Asparagus Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced asparagus
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the asparagus.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

85. Mushroom Wonton

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt or to taste
- 5 tbsp. water

For filling:

- 2 cups cubed mushroom
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the mushroom is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the dumplings in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

86. Mushroom Patties

Ingredients:

- 1 cup minced mushroom
- A pinch of salt to taste
- ¼ tsp. ginger finely chopped
- 1 green chili finely chopped
- 1 tsp. lemon juice
- 1 tbsp. fresh coriander leaves
- ¼ tsp. red chili powder
- ¼ tsp. cumin powder

Method:

- Mix the ingredients together and ensure that the flavors are right. You will now make round patties with the mixture and roll them out well.
- Pre heat the Air Fryer at 250 Fahrenheit for 5 minutes. Open the basket of the Fryer and arrange the patties in the basket. Close it carefully. Keep the fryer at 150 degrees for around 10 or 12 minutes. In between the cooking process, turn the patties over to get a uniform cook. Serve hot with mint chutney.

87. Cheese and Mushroom Kebab

Ingredients:

- 2 cups sliced mushrooms
- 1-2 green chilies chopped finely
- ¼ tsp. red chili powder
- A pinch of salt to taste
- ½ tsp. dried mango powder
- ¼ tsp. black salt
- 1-2 tbsp. all-purpose flour for coating purposes
- 1-2 tbsp. mint
- 1 cup molten cheese
- 1 onion that has been finely chopped
- ½ cup milk

Method:

- Take the mushroom slices and add the grated ginger and the cut green chilies. Grind this mixture until it becomes a thick paste. Keep adding water as and when required. Now add the onions, mint, the breadcrumbs and all the various masalas required. Mix this well until you get a soft dough. Now take small balls of this mixture (about the size of a lemon) and mold them into the shape of flat and round kebabs.
- Here is where the milk comes into play. Pour a very small amount of milk onto each kebab to wet it. Now roll the kebab in the dry breadcrumbs.
- Pre heat the Air Fryer for 5 minutes at 300 Fahrenheit. Take out the basket. Arrange the kebabs in the basket leaving gaps between them so that no two kebabs are touching each other. Keep the fryer at 340 Fahrenheit for around half an hour. Half way through the cooking process, turn the kebabs over so that they can be cooked properly. Recommended sides for this dish are mint chutney, tomato ketchup or yoghurt chutney.

88. Mushroom Club Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- 1 cup minced mushroom
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ¼ tbsp. red chili sauce
- ½ cup water

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the mushroom to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Apply the sauce on the slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

89. Asparagus galette

Ingredients:

- 2 cups minced asparagus
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

90. Asparagus Kebab

Ingredients:

- 2 cups sliced asparagus
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the asparagus in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated asparagus in the egg mixture and then transfer to the sesame seeds and coat the asparagus. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get uniform cook.

91. Green Chili Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 10–12 green chilies
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply to the green chilies.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

92. Amaranthus galette

Ingredients:

- 2 cups minced amaranthus
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

93. Cottage Cheese Samosa

Ingredients: *For wrappers:*

- 2 tbsp. unsalted butter
- 1 ½ cup all-purpose flour
- A pinch of salt to taste
- Water

For filling:

- 2 cups mashed cottage cheese
- ¼ cup boiled peas
- 1 tsp. powdered ginger
- 1 or 2 green chilies that are finely chopped or mashed
- ½ tsp. cumin
- 1 tsp. coarsely crushed coriander
- 1 dry red chili broken into pieces
- A small amount of salt (to taste)
- ½ tsp. dried mango powder
- ½ tsp. red chili powder
- 1-2 tbsp. coriander

Method:

- Mix the dough for the outer covering and make it stiff and smooth. Leave it to rest in a container while making the filling.
- Cook the ingredients in a pan and stir them well to make a thick paste. Roll the paste out.
- Roll the dough into balls and flatten them. Cut them in halves and add the filling. Use water to help you fold the edges to create the shape of a cone.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

94. Colacasia Gnocchis

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced colacasia
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the colacasia is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the gnocchis in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

95. Okra Kebab

Ingredients:

- 2 cups sliced okra
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the okra in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated vegetables in the egg mixture and then transfer to the sesame seeds and coat the okra well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

96. Yam Kebab

Ingredients:

- 2 cups sliced yam
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the yam in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated vegetables in the egg mixture and then transfer to the sesame seeds and coat the yam well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

97. Yam galette

Ingredients:

- 2 cups minced yam
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

98. Okra Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced okra
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the okra.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

99. Gherkins Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 2 cups sliced gherkins
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the gherkin.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

100. White Lentil galette

Ingredients:

- 2 cup white lentil soaked
- 3 tsp. ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Wash the soaked lentils and mix it with the rest of the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

Non – Vegetarian Starters and Mains

1. Pork Burger Cutlets

Ingredients:

- ½ lb. pork (Make sure that you mince the pork fine)
- ½ cup breadcrumbs
- A pinch of salt to taste
- ¼ tsp. ginger finely chopped
- 1 green chili finely chopped
- 1 tsp. lemon juice
- 1 tbsp. fresh coriander leaves. Chop them finely
- ¼ tsp. red chili powder
- ½ cup of boiled peas
- ¼ tsp. cumin powder
- ¼ tsp. dried mango powder

Method:

- Take a container and into it pour all the masalas, onions, green chilies, peas, coriander leaves, lemon juice, and ginger and 1-2 tbsp. breadcrumbs. Add the minced pork as well. Mix all the ingredients well.
- Mold the mixture into round Cutlets. Press them gently. Now roll them out carefully.
- Pre heat the Air Fryer at 250 Fahrenheit for 5 minutes. Open the basket of the Fryer and arrange the Cutlets in the basket. Close it carefully. Keep the fryer at 150 degrees for around 10 or 12 minutes. In between the cooking process, turn the Cutlets over to get a uniform cook. Serve hot with mint chutney.

2. Prawn Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced prawn
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the prawn is covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

3. Lamb fries

Ingredients:

- 1 lb. boneless lamb cut into fingers
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. pepper powder
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the lamb fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

4. Garlic Venison

Ingredients:

- 1 lb. boneless venison cut into fingers
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes
- 2 tsp. garlic paste

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the venison fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Drizzle the garlic paste and serve.

5. Barbecue Pork Club Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- ½ lb. cut pork (Get the meat cut into cubes)
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ¼ tsp. mustard powder
- ½ tbsp. sugar
- ¼ tbsp. red chili sauce
- 1 tbsp. tomato ketchup
- ½ cup water.
- A pinch of salt and black pepper to taste

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the pork to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Mix the ingredients together and apply it to the bread slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

6. Lamb Chili

Ingredients:

- 1 lb. lamb (Cut into cubes)
- 2 ½ tsp. ginger-garlic paste
- 1 tsp. red chili sauce
- ¼ tsp. salt
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 2 tbsp. olive oil
- 1 ½ tsp. ginger garlic paste
- ½ tbsp. red chili sauce
- 2 tbsp. tomato ketchup
- 2 tsp. soya sauce
- 1-2 tbsp. honey
- ¼ tsp. Ajinomoto
- 1-2 tsp. red chili flakes

Method:

- Mix all the ingredients for the marinade and put the lamb cubes inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

7. Cheese Chicken Fries

Ingredients:

- 1 lb. chicken (Cut in to long fingers)

Ingredients for the marinade:

- 1 tbsp. olive oil
- 1 tsp. mixed herbs
- ½ tsp. red chili flakes
- A pinch of salt to taste
- 1 tbsp. lemon juice

For the garnish:

- 1 cup melted cheddar cheese

Method:

- Take all the ingredients mentioned under the heading “For the marinade” and mix them well.
- Cook the chicken fingers and soak them in the marinade.
- Pre heat the Air Fryer for around 5 minutes at 300 Fahrenheit. Take out the basket of the fryer and place the chicken fingers in them. Close the basket. Now keep the fryer at 220 Fahrenheit for 20 or 25 minutes. In between the process, toss the fries twice or thrice so that they get cooked properly.
- Towards the end of the cooking process (the last 2 minutes or so), sprinkle the cut coriander leaves on the fries. Add the melted cheddar cheese over the fries and serve hot.

8. Chicken Pizza

Ingredients:

- One pizza base
- Grated pizza cheese (mozzarella cheese preferably) for topping
- Some pizza topping sauce
- Use cooking oil for brushing and topping purposes

Ingredients for topping:

- 2 onions chopped
- ½ lb. chicken (Cut the chicken into tiny pieces)
- 2 capsicums chopped
- 2 tomatoes that have been deseeded and chopped
- 1 tbsp. (optional) mushrooms/corns
- 2 tsp. pizza seasoning
- Some cottage cheese that has been cut into small cubes (optional)

Method:

- Put the pizza base in a pre-heated Air fryer for around 5 minutes. (Pre heated to 340 Fahrenheit).
- Take out the base. Pour some pizza sauce on top of the base at the center. Using a spoon spread the sauce over the base making sure that you leave some gap around the circumference. Grate some mozzarella cheese and sprinkle it over the sauce layer.
- Take all the vegetables and the chicken mentioned in the ingredient list above and mix them in a bowl. Add some oil and seasoning. Also add some salt and pepper according to taste. Mix them properly. Put this topping over the layer of cheese on the pizza. Now sprinkle some more grated cheese and pizza seasoning on top of this layer.
- Pre heat the Air Fryer at 250 Fahrenheit for around 5 minutes. Open the fry basket and place the pizza inside. Close the basket and keep the fryer at 170 degrees for another 10 minutes. If you feel that it is undercooked you may put it at the same temperature for another 2 minutes or so.

9. Chicken fingers

Ingredients:

- 1 lb. boneless chicken breast cut into fingers
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. pepper powder
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the chicken fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

10. Venison Wontons

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced venison
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the venison is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

11. Chicken Croquette

Ingredients:

- 2 lb. boneless chicken cut into 1½” pieces

1st Marinade:

- 3 tbsp. vinegar or lemon juice
- 2 or 3 tsp. paprika
- 1 tsp. black pepper
- 1 tsp. salt
- 3 tsp. ginger-garlic paste

2nd Marinade:

- 1 cup yogurt
- 4 tsp. tandoori masala
- 2 tbsp. dry fenugreek leaves
- 1 tsp. black salt
- 1 tsp. chat masala
- 1 tsp. garam masala powder
- 1 tsp. red chili powder
- 1 tsp. salt
- 3 drops of red color

Method:

- Make the first marinade and soak the cut chicken in it for four hours. While this is happening, make the second marinade and soak the chicken in it overnight to let the flavors blend.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Serve them with mint chutney.

12. Veal and Chili

Ingredients:

- 1 lb. veal (Cut into fingers)
- 2 ½ tsp. ginger-garlic paste
- 1 tsp. red chili sauce
- ¼ tsp. salt
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 2 tbsp. olive oil
- 1 ½ tsp. ginger garlic paste
- ½ tbsp. red chili sauce
- 2 tbsp. tomato ketchup
- 2 tsp. soya sauce
- 1-2 tbsp. honey
- ¼ tsp. Ajinomoto
- 1-2 tsp. red chili flakes

Method:

- Mix all the ingredients for the marinade and put the veal fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

13. Pork Kebab

Ingredients:

- 1 lb. boneless pork cubed
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 2 tbsp. coriander powder
- 4 tbsp. fresh mint chopped
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Mix the dry ingredients in a bowl. Make the mixture into a smooth paste and coat the pork cubes with the mixture. Beat the eggs in a bowl and add a little salt to them.
- Dip the cubes in the egg mixture and coat them with sesame seeds and leave them in the refrigerator for an hour.
- Pre heat the Air fryer at 290 Fahrenheit for around 5 minutes. Place the kebabs in the basket and let them cook for another 25 minutes at the same temperature. Turn the kebabs over in between the cooking process to get a uniform cook. Serve the kebabs with mint chutney.

14. Veal patties

Ingredients:

- ½ lb. minced veal
- ½ cup breadcrumbs
- A pinch of salt to taste
- ¼ tsp. ginger finely chopped
- 1 green chili finely chopped
- 1 tsp. lemon juice
- 1 tbsp. fresh coriander leaves. Chop them finely
- ¼ tsp. red chili powder
- ½ cup of boiled peas
- ¼ tsp. cumin powder
- ¼ tsp. dried mango powder

Method:

- Take a container and into it pour all the masalas, onions, green chilies, peas, coriander leaves, lemon juice, and ginger and 1-2 tbsp. breadcrumbs. Add the minced veal as well. Mix all the ingredients well.
- Mold the mixture into round patties. Press them gently. Now roll them out carefully.
- Pre heat the Air Fryer at 250 Fahrenheit for 5 minutes. Open the basket of the Fryer and arrange the patties in the basket. Close it carefully. Keep the fryer at 150 degrees for around 10 or 12 minutes. In between the cooking process, turn the patties over to get a uniform cook. Serve hot with mint chutney.

15. Pork Wontons

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced pork
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the pork is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

16. Veal club sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- ½ lb. cubed veal
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ¼ tsp. mustard powder
- ½ tbsp. sugar
- ¼ tbsp. red chili sauce
- ½ cup water

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the veal to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Mix the ingredients together and apply it to the bread slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

17. Lamb Tikka

Ingredients:

- 2 cups sliced lamb
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For the filling:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of lamb and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of lamb in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the lamb pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the lamb at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

18. Chili Cheese Pork

Ingredients: For pork fingers:

- 1 lb. pork (Cut in to long strips)
- 2 ½ tsp. ginger-garlic paste
- 1 tsp. red chili sauce
- ¼ tsp. salt
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 2 tbsp. olive oil
- 1 ½ tsp. ginger garlic paste
- ½ tbsp. red chili sauce
- 2 tbsp. tomato ketchup
- 2 tsp. soya sauce
- 1-2 tbsp. honey
- ¼ tsp. Ajinomoto
- 1-2 tsp. red chili flakes

Method:

- Mix all the ingredients for the marinade and put the pork fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

19. Beef Steak fingers

Ingredients:

- 1 lb. boneless beef steak cut into fingers
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. pepper powder
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the beef fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

20. Fish club sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- 1 tin tuna
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ¼ tsp. mustard powder
- ½ tbsp. sugar
- ¼ tbsp. red chili sauce
- 1 tbsp. tomato ketchup
- ½ cup water.
- A pinch of salt and black pepper to taste

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the fish to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Mix the ingredients together and apply it to the bread slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

21. Mutton fingers

Ingredients:

- 1 lb. boneless mutton cut into fingers
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. pepper powder
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the mutton fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

22. Pork sticks

Ingredients:

- 1 lb. boneless pork cut into fingers
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. pepper powder
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the pork fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

23. Kyinkyinga

Ingredients:

- 1 lb. boneless beef liver (Chop into cubes)
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 2 tbsp. coriander powder
- 4 tbsp. fresh mint (chopped)
- 3 tbsp. chopped capsicum
- 2 tbsp. peanut flour
- 3 eggs

Method:

- Mix the dry ingredients in a bowl. Make the mixture into a smooth paste and coat the beef cubes with the mixture. Beat the eggs in a bowl and add a little salt to them.
- Dip the cubes in the egg mixture and coat them with sesame seeds and leave them in the refrigerator for an hour.
- Pre heat the Air fryer at 290 Fahrenheit for around 5 minutes. Place the kebabs in the basket and let them cook for another 25 minutes at the same temperature. Turn the kebabs over in between the cooking process to get a uniform cook. Serve the kebabs with mint chutney.

24. Beef Wontons

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced beef steak
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the beef is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

25. Lamb Tikka

Ingredients:

- 2 cups sliced lamb
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For the filling:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic
- 3 tbsp. lemon juice
- Salt to taste

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of lamb and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of lamb in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the lamb pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the lamb at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

26. Prawn Samosa

Ingredients: *For wrappers:*

- 2 tbsp. unsalted butter
- 1 ½ cup all-purpose flour
- A pinch of salt to taste
- Add as much water as required to make the dough stiff and firm

For filling:

- 1 lb. prawn
- ¼ cup boiled peas
- 1 tsp. powdered ginger
- 1 or 2 green chilies that are finely chopped or mashed
- ½ tsp. cumin
- 1 tsp. coarsely crushed coriander
- 1 dry red chili broken into pieces
- A small amount of salt (to taste)
- ½ tsp. dried mango powder
- ½ tsp. red chili powder.
- 1-2 tbsp. coriander.

Method:

- You will first need to make the outer covering. In a large bowl, add the flour, butter and enough water to knead it into dough that is stiff. Transfer this to a container and leave it to rest for five minutes.
- Place a pan on medium flame and add the oil. Roast the mustard seeds and once roasted, add the coriander seeds and the chopped dry red chilies. Add all the dry ingredients for the filling and mix the ingredients well. Add a little water and continue to stir the ingredients.
- Make small balls out of the dough and roll them out. Cut the rolled out dough into halves and apply a little water on the edges to help you fold the halves into a cone. Add the filling to the cone and close up the samosa.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

27. Juicy Kebab

Ingredients:

- 2 lb. chicken breasts cubed
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 2 tbsp. coriander powder
- 4 tbsp. fresh mint (chopped)
- 3 tbsp. chopped capsicum
- 2 tbsp. peanut flour
- 3 eggs

Method:

- Mix the dry ingredients in a bowl. Make the mixture into a smooth paste and coat the chicken cubes with the mixture. Beat the eggs in a bowl and add a little salt to them.
- Dip the cubes in the egg mixture and coat them with sesame seeds and leave them in the refrigerator for an hour.
- Pre heat the Air fryer at 290 Fahrenheit for around 5 minutes. Place the kebabs in the basket and let them cook for another 25 minutes at the same temperature. Turn the kebabs over in between the cooking process to get a uniform cook. Serve the kebabs with mint chutney.

28. Chenjeh

Ingredients:

- 2 lb. mutton chopped
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 2 tbsp. coriander powder
- 4 tbsp. fresh mint (chopped)
- 3 tbsp. chopped capsicum
- 2 tbsp. peanut flour
- 3 eggs

Method:

- Mix the dry ingredients in a bowl. Make the mixture into a smooth paste and coat the mutton cubes with the mixture. Beat the eggs in a bowl and add a little salt to them.
- Dip the cubes in the egg mixture and coat them with sesame seeds and leave them in the refrigerator for an hour.
- Pre heat the Air fryer at 290 Fahrenheit for around 5 minutes. Place the kebabs in the basket and let them cook for another 25 minutes at the same temperature. Turn the kebabs over in between the cooking process to get a uniform cook. Serve the kebabs with mint chutney.

29. Chicken Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced chicken
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the beef is covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

30. Lamb skewered Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced lamb
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the lamb is covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

31. Beef steak Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced beef steak
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the beef is covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

32. Chicken Tikka

Ingredients:

- 2 cups sliced chicken
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For the filling:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of chicken and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of chicken in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the chicken pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the chicken at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

33. Pork Tandoor

Ingredients:

- 2 cups sliced pork belly
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For the filling:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of pork and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of Pork in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the pork pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the pork at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

34. Mutton Tikka

Ingredients:

- 2 cups sliced mutton
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For the filling:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of mutton and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of mutton in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the mutton pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the mutton at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

35. Chicken Wontons

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced chicken
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the chicken is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

36. Beef Steak

Ingredients:

- 2 lb. boneless beef cut into slices

1st Marinade:

- 3 tbsp. vinegar or lemon juice
- 2 or 3 tsp. paprika
- 1 tsp. black pepper
- 1 tsp. salt
- 3 tsp. ginger-garlic paste

2nd Marinade:

- 1 cup yogurt
- 4 tsp. tandoori masala
- 2 tbsp. dry fenugreek leaves
- 1 tsp. black salt
- 1 tsp. chat masala
- 1 tsp. garam masala powder
- 1 tsp. red chili powder
- 1 tsp. salt
- 3 drops of red color

Method:

- Make the first marinade and soak the cut beef in it for four hours. While this is happening, make the second marinade and soak the beef in it overnight to let the flavors blend.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Serve them with mint chutney.

37. Chicken Samosa

Ingredients: *For wrappers:*

- 2 tbsp. unsalted butter
- 1 ½ cup all-purpose flour
- A pinch of salt to taste
- Add as much water as required to make the dough stiff and firm

For filling:

- 1 lb. chicken (Remove the chicken from the bone and cut it into pieces)
- ¼ cup boiled peas
- 1 tsp. powdered ginger
- 1 or 2 green chilies that are finely chopped or mashed
- ½ tsp. cumin
- 1 tsp. coarsely crushed coriander
- 1 dry red chili broken into pieces
- A small amount of salt (to taste)
- ½ tsp. dried mango powder
- ½ tsp. red chili powder.
- 1-2 tbsp. coriander.

Method:

- You will first need to make the outer covering. In a large bowl, add the flour, butter and enough water to knead it into dough that is stiff. Transfer this to a container and leave it to rest for five minutes.
- Place a pan on medium flame and add the oil. Roast the mustard seeds and once roasted, add the coriander seeds and the chopped dry red chilies. Add all the dry ingredients for the filling and mix the ingredients well. Add a little water and continue to stir the ingredients.
- Make small balls out of the dough and roll them out. Cut the rolled out dough into halves and apply a little water on the edges to help you fold the halves into a cone. Add the filling to the cone and close up the samosa.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

38. Fish Kebab

Ingredients:

- 1 lb. boneless fish roughly chopped
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp garlic paste
- 1 ½ tsp salt
- 3 tsp lemon juice
- 2 tsp garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 2 tbsp. coriander powder
- 4 tbsp. fresh mint chopped
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Take all the ingredients mentioned under the first heading and mix them in a bowl. Grind them thoroughly to make a smooth paste.
- Take the eggs in a different bowl and beat them. Add a pinch of salt and leave them aside.
- Take a flat plate and in it mix the sesame seeds and breadcrumbs.
- Mold the fish mixture into small balls and flatten them into round and flat kebabs.
- Dip these kebabs in the egg and salt mixture and then in the mixture of breadcrumbs and sesame seeds. Leave these kebabs in the fridge for an hour or so to set.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the kebabs in the basket and let them cook for another 25 minutes at the same temperature. Turn the kebabs over in between the cooking process to get a uniform cook. Serve the kebabs with mint chutney.

39. Fish fingers

Ingredients:

- ½ lb. firm white fish fillet cut into fingers
- 1 tbsp. lemon juice
- 2 cups of dry breadcrumbs
- 1 cup oil for frying

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 3 tbsp. lemon juice
- 2 tsp salt
- 1 ½ tsp pepper powder
- 1 tsp red chili flakes or to taste
- 3 eggs
- 5 tbsp. corn flour
- 2 tsp tomato ketchup

Method:

- Rub a little lemon juice on the fingers and set aside. Wash the fish after an hour and pat dry. Make the marinade and transfer the fingers into the marinade. Leave them on a plate to dry for fifteen minutes. Now cover the fingers with the crumbs and set aside to dry for fifteen minutes.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes or so. Keep the fish in the fry basket now and close it properly. Let the fingers cook at the same temperature for another 25 minutes. In between the cooking process, toss the fish once in a while to avoid burning the food. Serve either with tomato ketchup or chili sauce. Mint chutney also works well with the fish.

40. Chinese Chili

Ingredients: For chicken fingers:

- 1 lb. chicken (Cut into cubes)
- 2 ½ tsp. ginger-garlic paste
- 1 tsp. red chili sauce
- ¼ tsp. salt
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 2 tbsp. olive oil
- 1 ½ tsp. ginger garlic paste
- ½ tbsp. red chili sauce
- 2 tbsp. tomato ketchup
- 2 tsp. soya sauce
- 1-2 tbsp. honey
- ¼ tsp. Ajinomoto
- 1-2 tsp. red chili flakes

Method:

- Mix all the ingredients for the marinade and put the chicken cubes inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

41. Lamb Kebab

Ingredients:

- 1 lb. of lamb
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp garlic paste
- 1 ½ tsp salt
- 3 tsp lemon juice
- 2 tsp garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 4 tbsp. fresh mint chopped
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Cut the lamb into medium sized chunks. Marinate these chunks overnight in any marinade of your choice. You can use any of the marinades mentioned in this book.
- Take all the ingredients mentioned under the first heading and mix them in a bowl. Grind them thoroughly to make a smooth paste.
- Take the eggs in a different bowl and beat them. Add a pinch of salt and leave them aside.
- Take a flat plate and in it mix the sesame seeds and breadcrumbs.
- Mold the lamb mixture into small balls and flatten them into round and flat kebabs.
- Dip these kebabs in the egg and salt mixture and then in the mixture of breadcrumbs and sesame seeds. Leave these kebabs in the fridge for an hour or so to set.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the kebabs in the basket and let them cook for another 25 minutes at the same temperature. Turn the kebabs over in between the cooking process to get a uniform cook. Serve the kebabs with mint chutney.

42. Mutton Wontons

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced mutton
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the mutton is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

43. Mutton Samosa

Ingredients: *For wrappers:*

- 2 tbsp. unsalted butter
- 1 ½ cup all-purpose flour
- A pinch of salt to taste
- Add as much water as required to make the dough stiff and firm

For filling:

- 2 cups minced mutton
- ¼ cup boiled peas
- A small amount of ginger either grated or finely chopped
- 1 or 2 green chilies that are finely chopped or mashed
- ½ tsp cumin
- 1 tsp coarsely crushed whole coriander
- 1 dry red chili broken into pieces
- A small amount of salt
- ½ tsp dried mango powder
- ½ tsp red chili powder
- 1-2 tbsp. coriander

Method:

- You will first need to make the outer covering. In a large bowl, add the flour, butter and enough water to knead it into dough that is stiff. Transfer this to a container and leave it to rest for five minutes.
- Place a pan on medium flame and add the oil. Roast the mustard seeds and once roasted, add the coriander seeds and the chopped dry red chilies. Add all the dry ingredients for the filling and mix the ingredients well. Add a little water and continue to stir the ingredients.
- Make small balls out of the dough and roll them out. Cut the rolled out dough into halves and apply a little water on the edges to help you fold the halves into a cone. Add the filling to the cone and close up the samosa.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

44. Chicken Burritos

Ingredients:

- ½ lb. chicken (You will need to cut the chicken into small pieces)
- ½ small onion chopped
- 1 tbsp. olive oil
- 2 tbsp. tomato puree
- ¼ tsp. red chili powder
- 1 tsp. of salt to taste
- 4-5 flour tortillas

Filling:

- 1 tbsp. Olive oil
- 1 medium onion finely sliced
- 3 flakes garlic crushed
- 1 tsp. white wine
- A pinch of salt to taste
- ½ tsp. red chili flakes
- 2 carrots (Cut in to long thin slices)

Salad:

- 1-2 lettuce leaves shredded.
- 1 or 2 spring onions chopped finely. Also cut the greens.
- Take one tomato. Remove the seeds and chop it into small pieces.
- 1 green chili chopped.
- 1 cup of cheddar cheese grated.

To serve:

- 1 cup boiled rice (not necessary).
- A few flour tortillas to put the filing in.

Method:

- Cook the chicken, onions and garlic in two cups of water. You will need to cook till the chicken pieces have turned very soft. Now, mash the beans very fine.
- In a pan, add oil and a few more onions to the pan and cook till the onions have turned translucent. Add the tomato puree and the cooked chicken and stir. Add the chili powder and salt to the pan and continue to cook till you get athick paste. Set it aside.
- For the filling, you will need to sauté the onions and garlic in oil. Add the French beans and the chopped carrots. You will need to stir-fry for a few minutes and add the remaining ingredients for the filling. Cook for another ten minutes and take the pan off the flame. Mix it well and add the

jalapenos.

- To make the salad, toss the ingredients together.
- Place a tortilla and add a layer of the French beans to it. Cover the edges using the chicken paste. Put the filling in the center of the tortilla along with the salad and some boiled rice. Roll up the tortilla using the chicken sauce to help you hold it together.
- Pre-heat the Air Fryer for around 5 minutes at 200 Fahrenheit. Open the fry basket and keep the burritos inside. Close the basket properly. Let the Air Fryer remain at 200 Fahrenheit for another 15 minutes or so. Halfway through, remove the basket and turn all the burritos over in order to get a uniform cook. You can either serve the burritos as they are or you can cut them into pieces so that they are easier to eat. Recommended sides are salsa or some salad.

45. Lamb Cheese Sticks

Ingredients:

- 2 cups lamb (Cut the lamb into long strips)
- 1 cup cheddar cheese
- 1 big lemon-juiced
- 1 tbsp. ginger-garlic paste
- For seasoning, use salt and red chili powder in small amounts
- ½ tsp. carom
- One or two papadums
- 4 or 5 tbsp. corn flour
- 1 cup of water

Method:

- Make a mixture of lemon juice, red chili powder, salt, ginger garlic paste and carom to use as a marinade. Let the lamb pieces marinate in the mixture for some time and then roll them in dry corn flour. Leave them aside for around 20 minutes.
- Take the papadum into a pan and roast them. Once they are cooked, crush them into very small pieces. Now take another container and pour around 100 ml of water into it. Dissolve 2 tbsp. of corn flour in this water. Dip the cottage cheese pieces in this solution of corn flour and roll them on to the pieces of crushed papadum so that the papadum sticks to the lamb.
- Pre heat the Air Fryer for 10 minutes at 300 Fahrenheit. Then open the basket of the fryer and place the lamb pieces inside it. Close the basket properly. Let the fryer stay at 250 degrees for another 20 minutes. Halfway through, open the basket and toss the lamb around a bit to allow for uniform cooking. Once they are done, you can serve it either with ketchup or mint chutney. Another recommended side is mint chutney.

46. Tandoori Chicken

Ingredients:

- 1 lb. chicken (Cut the chicken into cubes of one inch each. Make sure that they have been deboned well)
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For chutney:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of chicken and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of chicken in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the chicken pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the chicken at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

47. Prawn Wontons

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced prawn
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the prawn is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

48. Lamb Barbecue Club Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- ½ lb. cut lamb (Get the meat cut into cubes)
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ½ tbsp. sugar
- ¼ tbsp. red chili sauce

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the lamb to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Mix the ingredients together and apply it to the bread slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

49. Honey Chili Chicken

Ingredients: For chicken fingers:

- 1 lb. chicken (Cut the chicken into slices)
- 2 ½ tsp. ginger-garlic paste
- 1 tsp. red chili sauce
- ¼ tsp. salt
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 2 tbsp. olive oil
- 1 capsicum (Cut in to long pieces)
- 2 small onions. Cut them into halves
- 1 ½ tsp. ginger garlic paste
- ½ tbsp. red chili sauce
- 2 tbsp. tomato ketchup
- 1 ½ tbsp. sweet chili sauce
- 2 tsp. soya sauce
- 2 tsp. vinegar
- 1-2 tbsp. honey
- A pinch of black pepper
- 2 tsp. red chili flakes

Method:

- Create the mix for the chicken fingers and coat the chicken well with it.
- Pre heat the Air fryer at 250 Fahrenheit for 5 minutes or so. Open the basket of the Fryer. Place the fingers inside the basket. Now let the fryer stay at 290 Fahrenheit for another 20 minutes. Keep tossing the fingers periodically through the cook to get a uniform cook.
- Add the ingredients to the sauce and cook it with the vegetables till it thickens. Add the chicken fingers to the sauce and cook till the flavors have blended.

50. Tuna Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- 1 tin tuna
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ¼ tsp. mustard powder
- ½ flake garlic crushed
- ¼ cup chopped onion
- ½ tbsp. sugar
- 1 tbsp. tomato ketchup
- ½ cup water.
- ¼ tbsp. red chili sauce
- A pinch of salt and black pepper to taste

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the lamb to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Mix the ingredients together and apply it to the bread slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

51. Cheesy Mutton Sticks

Ingredients:

- 1 lb. boneless mutton cut into fingers
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes
- 1 cup molten cheese

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the mutton fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Serve with molten cheese.

52. Beef Samosa

Ingredients: *For wrappers:*

- 2 tbsp. unsalted butter
- 1 ½ cup all-purpose flour
- A pinch of salt to taste
- Add as much water as required to make the dough stiff and firm

For filling:

- 2 cups minced beef
- ¼ cup boiled peas
- 1 or 2 green chilies that are finely chopped or mashed
- ½ tsp cumin
- 1 tsp coarsely crushed whole coriander
- 1 dry red chili broken into pieces
- A small amount of salt
- 1 tsp. coriander seeds

Method:

- You will first need to make the outer covering. In a large bowl, add the flour, butter and enough water to knead it into dough that is stiff. Transfer this to a container and leave it to rest for five minutes.
- Place a pan on medium flame and add the oil. Roast the mustard seeds and once roasted, add the coriander seeds and the chopped dry red chilies. Add all the dry ingredients for the filling and mix the ingredients well. Add a little water and continue to stir the ingredients.
- Make small balls out of the dough and roll them out. Cut the rolled out dough into halves and apply a little water on the edges to help you fold the halves into a cone. Add the filling to the cone and close up the samosa.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

53. Veal Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced veal
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the veal is covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

54. Veal Tikka

Ingredients:

- 2 cups sliced veal
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For the filling:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- Salt to taste
- 3 tbsp. lemon juice

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of veal and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of veal in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the veal pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the veal at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

55. Venison Tandoor

Ingredients:

- 2 cups sliced venison
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For the filling:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of venison and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of venison in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the venison pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the venison at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

56. [Quail](#) Tikka

Ingredients:

- 2 cups sliced [quail](#)
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For the filling:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of [quail](#) and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of [quail](#) in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the [quail](#) pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the [quail](#) at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

57. Turkey Wontons

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced turkey
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the turkey is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

58. Salmon Tandoor

Ingredients:

- 2 lb. boneless salmon filets

1st Marinade:

- 3 tbsp. vinegar or lemon juice
- 2 or 3 tsp. paprika
- 1 tsp. black pepper
- 1 tsp. salt
- 3 tsp. ginger-garlic paste

2nd Marinade:

- 1 cup yogurt
- 4 tsp. tandoori masala
- 2 tbsp. dry fenugreek leaves
- 1 tsp. black salt
- 1 tsp. chat masala
- 1 tsp. garam masala powder
- 1 tsp. red chili powder
- 1 tsp. salt
- 3 drops of red color

Method:

- Make the first marinade and soak the fileted salmon in it for four hours. While this is happening, make the second marinade and soak the salmon in it overnight to let the flavors blend.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Serve them with mint chutney.

59. [Quail](#) Samosa

Ingredients: *For wrappers:*

- 2 tbsp. unsalted butter
- 1 ½ cup all-purpose flour
- A pinch of salt to taste
- Add as much water as required to make the dough stiff and firm

For filling:

- 1 lb. [quail](#)
- ¼ cup boiled peas
- 1 tsp. powdered ginger
- 1 or 2 green chilies that are finely chopped or mashed
- ½ tsp. cumin
- 1 tsp. coarsely crushed coriander
- 1 dry red chili broken into pieces
- A small amount of salt (to taste)
- ½ tsp. dried mango powder
- ½ tsp. red chili powder.
- 1-2 tbsp. coriander.

Method:

- You will first need to make the outer covering. In a large bowl, add the flour, butter and enough water to knead it into dough that is stiff. Transfer this to a container and leave it to rest for five minutes.
- Place a pan on medium flame and add the oil. Roast the mustard seeds and once roasted, add the coriander seeds and the chopped dry red chilies. Add all the dry ingredients for the filling and mix the ingredients well. Add a little water and continue to stir the ingredients.
- Make small balls out of the dough and roll them out. Cut the rolled out dough into halves and apply a little water on the edges to help you fold the halves into a cone. Add the filling to the cone and close up the samosa.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

60. Carp Croquette

Ingredients:

- 1 lb. Carp filets
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp garlic paste
- 1 ½ tsp salt
- 3 tsp lemon juice
- 2 tsp garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 2 tbsp. coriander powder
- 4 tbsp. fresh mint chopped
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Take all the ingredients mentioned under the first heading and mix them in a bowl. Grind them thoroughly to make a smooth paste.
- Take the eggs in a different bowl and beat them. Add a pinch of salt and leave them aside.
- Mold the fish mixture into small balls and flatten them into round and flat Croquettes.
- Dip these Croquettes in the egg and salt mixture and then in the mixture of breadcrumbs and sesame seeds. Leave these Croquettes in the fridge for an hour or so to set.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the Croquettes in the basket and let them cook for another 25 minutes at the same temperature. Turn the Croquettes over in between the cooking process to get a uniform cook. Serve the Croquettes with mint chutney.

61. Turkey Burger Cutlets

Ingredients:

- ½ lb. minced turkey
- ½ cup breadcrumbs
- A pinch of salt to taste
- ¼ tsp. ginger finely chopped
- 1 green chili finely chopped
- 1 tsp. lemon juice
- 1 tbsp. fresh coriander leaves. Chop them finely
- ¼ tsp. red chili powder
- ½ cup of boiled peas
- ¼ tsp. cumin powder
- ¼ tsp. dried mango powder

Method:

- Take a container and into it pour all the masalas, onions, green chilies, peas, coriander leaves, lemon juice, ginger and 1-2 tbsp. breadcrumbs. Add the minced turkey as well. Mix all the ingredients well.
- Mold the mixture into round Cutlets. Press them gently. Now roll them out carefully.
- Pre heat the Air Fryer at 250 Fahrenheit for 5 minutes. Open the basket of the Fryer and arrange the Cutlets in the basket. Close it carefully. Keep the fryer at 150 degrees for around 10 or 12 minutes. In between the cooking process, turn the Cutlets over to get a uniform cook. Serve hot with mint chutney.

62. Shrimp Momos

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced shrimp
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the shrimp is covered well with the sauce.
- Roll the dough and cut it into a square. Place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

63. Salmon fries

Ingredients:

- 1 lb. boneless salmon filets
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. pepper powder
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the salmon filets inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

64. Garlic Kangaroo

Ingredients:

- 1 lb. boneless kangaroo
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes
- 2 tsp. garlic paste

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the kangaroo fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Drizzle the garlic paste and serve.

65. Oyster Club Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- ½ lb. shelled oyster
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ cup chopped onion
- ¼ tsp. mustard powder
- 1 tbsp. tomato ketchup
- ½ tbsp. sugar
- ¼ tbsp. red chili sauce
- ½ cup water.
- A pinch of salt and black pepper to taste

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the oyster to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Mix the ingredients together and apply it to the bread slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

66. [Quail](#) Chili

Ingredients:

- 1 lb. [quail](#) (Cut into cubes)
- 2 ½ tsp. ginger-garlic paste
- 1 tsp. red chili sauce
- ¼ tsp. salt
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 2 tbsp. olive oil
- 1 ½ tsp. ginger garlic paste
- ½ tbsp. red chili sauce
- 2 tbsp. tomato ketchup
- 2 tsp. soya sauce
- 1-2 tbsp. honey
- ¼ tsp. Ajinomoto
- 1-2 tsp. red chili flakes

Method:

- Mix all the ingredients for the marinade and put the [quail](#) cubes inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

67. Cheese Carp Fries

Ingredients:

- 1 lb. carp fingers

Ingredients for the marinade:

- 1 tbsp. olive oil
- 1 tsp. mixed herbs
- ½ tsp. red chili flakes
- A pinch of salt to taste
- 1 tbsp. lemon juice

For the garnish:

- 1 cup melted cheddar cheese

Method:

- Take all the ingredients mentioned under the heading “For the marinade” and mix them well.
- Cook the carp fingers and soak them in the marinade.
- Pre heat the Air Fryer for around 5 minutes at 300 Fahrenheit. Take out the basket of the fryer and place the carp in them. Close the basket. Now keep the fryer at 220 Fahrenheit for 20 or 25 minutes. In between the process, toss the fries twice or thrice so that they get cooked properly.
- Towards the end of the cooking process (the last 2 minutes or so), sprinkle the melted cheddar cheese over the fries and serve hot.

68. Seafood Pizza

Ingredients:

- One pizza base
- Grated pizza cheese (mozzarella cheese preferably) for topping
- Some pizza topping sauce
- Use cooking oil for brushing and topping purposes

Ingredients for topping:

- 2 onions chopped
- 2 cups mixed seafood
- 2 capsicums chopped
- 2 tomatoes that have been deseeded and chopped
- 1 tbsp. (optional) mushrooms/corns
- 2 tsp. pizza seasoning
- Some cottage cheese that has been cut into small cubes (optional)

Method:

- Put the pizza base in a pre-heated Air fryer for around 5 minutes. (Pre heated to 340 Fahrenheit).
- Take out the base. Pour some pizza sauce on top of the base at the center. Using a spoon spread the sauce over the base making sure that you leave some gap around the circumference. Grate some mozzarella cheese and sprinkle it over the sauce layer.
- Take all the vegetables and the seafood and mix them in a bowl. Add some oil and seasoning. Also add some salt and pepper according to taste. Mix them properly. Put this topping over the layer of cheese on the pizza. Now sprinkle some more grated cheese and pizza seasoning on top of this layer.
- Pre heat the Air Fryer at 250 Fahrenheit for around 5 minutes. Open the fry basket and place the pizza inside. Close the basket and keep the fryer at 170 degrees for another 10 minutes. If you feel that it is undercooked you may put it at the same temperature for another 2 minutes or so.

69. Duck fingers

Ingredients:

- 1 lb. boneless duck (Cut into fingers)
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. pepper powder
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the duck fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

70. Lobster Wontons

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced lobster
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the lobster is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

71. Seafood Platter

Ingredients:

- 1 large plate with assorted prepared seafood

1st Marinade:

- 3 tbsp. vinegar or lemon juice
- 2 or 3 tsp. paprika
- 1 tsp. black pepper
- 1 tsp. salt
- 3 tsp. ginger-garlic paste

2nd Marinade:

- 1 cup yogurt
- 4 tsp. tandoori masala
- 2 tbsp. dry fenugreek leaves
- 1 tsp. black salt
- 1 tsp. chat masala
- 1 tsp. garam masala powder
- 1 tsp. red chili powder
- 1 tsp. salt
- 3 drops of red color

Method:

- Make the first marinade and soak the seafood in it for four hours. While this is happening, make the second marinade and soak the seafood in it overnight to let the flavors blend.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Serve them with mint chutney.

72. Chili Calamari

Ingredients:

- 1 lb. calamari
- 2 ½ tsp. ginger-garlic paste
- 1 tsp. red chili sauce
- ¼ tsp. salt
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 2 tbsp. olive oil
- 1 ½ tsp. ginger garlic paste
- ½ tbsp. red chili sauce
- 2 tbsp. tomato ketchup
- 2 tsp. soya sauce
- 1-2 tbsp. honey
- ¼ tsp. Ajinomoto
- 1-2 tsp. red chili flakes

Method:

- Mix all the ingredients for the marinade and put the calamari inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

73. Chicken galette

Ingredients:

- 2 tbsp. garam masala
- 1 lb. minced chicken
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

74. Mutton galette

Ingredients:

- 2 tbsp. garam masala
- 1 lb. minced mutton
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

75. Salmon Fritters

Ingredients:

- 2 tbsp. garam masala
- 1 lb. fileted Salmon
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

76. Turkey fritters

Ingredients:

- 2 tbsp. garam masala
- 1 lb. minced turkey
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

77. Pork fritters

Ingredients:

- 2 tbsp. garam masala
- 1 lb. sliced pork
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

78. Beef Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 1 lb. sliced beef steak
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the sides of the steak.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

79. Carp Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 1 lb. fileted carp
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the sides of the carp filets.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

80. Prawn galette

Ingredients:

- 2 tbsp. garam masala
- 1 lb. minced prawn
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

81. Chicken and Eggs

Ingredients:

- Bread slices (brown or white)
- 1 egg white for every 2 slices
- 1 tsp sugar for every 2 slices
- ½ lb. sliced chicken

Method:

- Put two slices together and cut them along the diagonal.
- In a bowl, whisk the egg whites and add some sugar.
- Dip the bread triangles into this mixture. Cook the chicken now.
- Pre heat the Air Fryer at 180° C for 4 minutes. Place the coated bread triangles in the fry basket and close it. Let them cook at the same temperature for another 20 minutes at least. Halfway through the process, turn the triangles over so that you get a uniform cook. Top with chicken and serve.

82. Beef French toast

Ingredients:

- Bread slices (brown or white)
- 1 egg white for every 2 slices
- 1 tsp sugar for every 2 slices
- ½ lb. sliced beef

Method:

- Put two slices together and cut them along the diagonal.
- In a bowl, whisk the egg whites and add some sugar.
- Dip the bread triangles into this mixture. Cook the beef now.
- Pre heat the Air Fryer at 180° C for 4 minutes. Place the coated bread triangles in the fry basket and close it. Let them cook at the same temperature for another 20 minutes at least. Halfway through the process, turn the triangles over so that you get a uniform cook. Top with beef and serve.

83. Lamb Toast

Ingredients:

- Bread slices (brown or white)
- 1 egg white for every 2 slices
- 1 tsp sugar for every 2 slices
- ½ lb. sliced lamb

Method:

- Put two slices together and cut them along the diagonal.
- In a bowl, whisk the egg whites and add some sugar.
- Dip the bread triangles into this mixture. Cook the lamb now.
- Pre heat the Air Fryer at 180° C for 4 minutes. Place the coated bread triangles in the fry basket and close it. Let them cook at the same temperature for another 20 minutes at least. Halfway through the process, turn the triangles over so that you get a uniform cook. Top with lamb and serve.

84. Lamb pops

Ingredients:

- 1 cup cubed lamb
- 1 ½ tsp. garlic paste
- Salt and pepper to taste
- 1 tsp. dry oregano
- 1 tsp. dry basil
- ½ cup hung curd
- 1 tsp. lemon juice
- 1 tsp. red chili flakes

Method:

- Add the ingredients into a separate bowl and mix them well to get a consistent mixture.
- Dip the lamb pieces in the above mixture and leave them aside for some time.
- Pre heat the Air fryer at 180° C for around 5 minutes. Place the coated lamb pieces in the fry basket and close it properly. Let them cook at the same temperature for 20 more minutes. Keep turning them over in the basket so that they are cooked properly. Serve with tomato ketchup.

85. Carp fritters

Ingredients:

- 10 carp filets
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp. garlic paste
- 1 ½ tsp. salt
- 3 tsp. lemon juice
- 2 tsp. garam masala
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Grind the ingredients except for the egg and form a smooth paste. Coat the filets in the paste. Now, beat the eggs and add a little salt to it.
- Dip the coated filets in the egg mixture and then transfer to the sesame seeds and coat the florets well. Place the vegetables on a stick.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the sticks in the basket and let them cook for another 25 minutes at the same temperature. Turn the sticks over in between the cooking process to get a uniform cook.

86. Duck poppers

Ingredients:

- 1 cup cubed duck
- 1 ½ tsp. garlic paste
- Salt and pepper to taste
- 1 tsp. dry oregano
- 1 tsp. dry basil
- ½ cup hung curd
- 1 tsp. lemon juice
- 1 tsp. red chili flakes

Method:

- Add the ingredients into a separate bowl and mix them well to get a consistent mixture.
- Dip the duck pieces in the above mixture and leave them aside for some time.
- Pre heat the Air fryer at 180° C for around 5 minutes. Place the coated duck pieces in the fry basket and close it properly. Let them cook at the same temperature for 20 more minutes. Keep turning them over in the basket so that they are cooked properly. Serve with tomato ketchup.

87. Caribou finger

Ingredients:

- 1 lb. boneless caribou cut into fingers
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. pepper powder
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the caribou fingers inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

88. Bacon and Garlic

Ingredients:

- 6 slices bacon
- 2 cup dry breadcrumbs
- 2 tsp. oregano
- 2 tsp. red chili flakes
- 2 tsp. garlic paste

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 4 tbsp. lemon juice
- 2 tsp. salt
- 1 tsp. red chili powder
- 6 tbsp. corn flour
- 4 eggs

Method:

- Mix all the ingredients for the marinade and put the bacon slices inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Drizzle the garlic paste and serve.

89. Ham Club Sandwich

Ingredients:

- 2 slices of white bread
- 1 tbsp. softened butter
- 1 lb. ham (Sliced)
- 1 small capsicum

For Barbeque Sauce:

- ¼ tbsp. Worcestershire sauce
- ½ tsp. olive oil
- ½ flake garlic crushed
- ¼ tsp. mustard powder
- ¼ cup chopped onion
- ½ tbsp. sugar
- 1 tbsp. tomato ketchup
- ¼ tbsp. red chili sauce
- ½ cup water.
- A pinch of salt and black pepper to taste

Method:

- Take the slices of bread and remove the edges. Now cut the slices horizontally.
- Cook the ingredients for the sauce and wait till it thickens. Now, add the ham slices to the sauce and stir till it obtains the flavors. Roast the capsicum and peel the skin off. Cut the capsicum into slices. Mix the ingredients together and apply it to the bread slices.
- Pre-heat the Air Fryer for 5 minutes at 300 Fahrenheit. Open the basket of the Fryer and place the prepared sandwiches in it such that no two sandwiches are touching each other. Now keep the fryer at 250 degrees for around 15 minutes. Turn the sandwiches in between the cooking process to cook both sides. Serve the sandwiches with tomato ketchup or mint chutney.

90. Pheasant Chili

Ingredients:

- 1 lb. cubed pheasant
- 2 ½ tsp. ginger-garlic paste
- 1 tsp. red chili sauce
- ¼ tsp. salt
- ¼ tsp. red chili powder/black pepper
- A few drops of edible orange food coloring

For sauce:

- 2 tbsp. olive oil
- 1 ½ tsp. ginger garlic paste
- ½ tbsp. red chili sauce
- 2 tbsp. tomato ketchup
- 2 tsp. soya sauce
- 1-2 tbsp. honey
- ¼ tsp. Ajinomoto
- 1-2 tsp. red chili flakes

Method:

- Mix all the ingredients for the marinade and put the pheasant cubes inside and let it rest overnight.
- Mix the breadcrumbs, oregano and red chili flakes well and place the marinated fingers on this mixture. Cover it with plastic wrap and leave it till right before you serve to cook.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly.

91. Duck Liver fries

Ingredients:

- 1 lb. duck liver (Cut in to long fingers)

Ingredients for the marinade:

- 1 tbsp. olive oil
- 1 tsp. mixed herbs
- ½ tsp. red chili flakes
- A pinch of salt to taste
- 1 tbsp. lemon juice

For the garnish:

- 1 cup melted cheddar cheese

Method:

- Take all the ingredients mentioned under the heading “For the marinade” and mix them well.
- Cook the duck liver fingers and soak them in the marinade.
- Pre heat the Air Fryer for around 5 minutes at 300 Fahrenheit. Take out the basket of the fryer and place the chicken fingers in them. Close the basket. Now keep the fryer at 220 Fahrenheit for 20 or 25 minutes. In between the process, toss the fries twice or thrice so that they get cooked properly.
- Towards the end of the cooking process (the last 2 minutes or so), sprinkle the cut coriander leaves on the fries. Add the melted cheddar cheese over the fries and serve hot.

92. Ham Flat cakes

Ingredients:

- 2 tbsp. garam masala
- 1 lb. thinly sliced ham
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl and add water to it. Make sure that the paste is not too watery but is enough to apply on the sides of the ham slices.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

93. Clams galette

Ingredients:

- 2 tbsp. garam masala
- 1 lb. minced clam
- 3 tsp ginger finely chopped
- 1-2 tbsp. fresh coriander leaves
- 2 or 3 green chilies finely chopped
- 1 ½ tbsp. lemon juice
- Salt and pepper to taste

Method:

- Mix the ingredients in a clean bowl.
- Mold this mixture into round and flat galettes.
- Wet the galettes slightly with water.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes. Place the galettes in the fry basket and let them cook for another 25 minutes at the same temperature. Keep rolling them over to get a uniform cook. Serve either with mint chutney or ketchup.

94. Ham and eggs

Ingredients:

- Bread slices (brown or white)
- 1 egg white for every 2 slices
- 1 tsp sugar for every 2 slices
- ½ lb. sliced ham

Method:

- Put two slices together and cut them along the diagonal.
- In a bowl, whisk the egg whites and add some sugar.
- Dip the bread triangles into this mixture. Cook the chicken now.
- Pre heat the Air Fryer at 180° C for 4 minutes. Place the coated bread triangles in the fry basket and close it. Let them cook at the same temperature for another 20 minutes at least. Halfway through the process, turn the triangles over so that you get a uniform cook. Top with ham and serve.

95. Pheasant Tikka

Ingredients:

- 2 cups sliced pheasant
- 1 big capsicum (Cut this capsicum into big cubes)
- 1 onion (Cut it into quarters. Now separate the layers carefully.)
- 5 tbsp. gram flour
- A pinch of salt to taste

For the filling:

- 2 cup fresh green coriander
- ½ cup mint leaves
- 4 tsp. fennel
- 2 tbsp. ginger-garlic paste
- 1 small onion
- 6-7 flakes garlic (optional)
- Salt to taste
- 3 tbsp. lemon juice

Method:

- You will first need to make the chutney. Add the ingredients to a blender and make a thick paste. Slit the pieces of pheasant and stuff half the paste into the cavity obtained.
- Take the remaining paste and add it to the gram flour and salt. Toss the pieces of pheasant in this mixture and set aside.
- Apply a little bit of the mixture on the capsicum and onion. Place these on a stick along with the pheasant pieces.
- Pre heat the Air Fryer at 290 Fahrenheit for around 5 minutes. Open the basket. Arrange the satay sticks properly. Close the basket. Keep the sticks with the mutton at 180 degrees for around half an hour while the sticks with the vegetables are to be kept at the same temperature for only 7 minutes. Turn the sticks in between so that one side does not get burnt and also to provide a uniform cook.

96. Seafood Wontons

Ingredients: For dough:

- 1 ½ cup all-purpose flour
- ½ tsp. salt
- 5 tbsp. water

For filling:

- 2 cups minced seafood (prawns, shrimp, oysters, scallops)
- 2 tbsp. oil
- 2 tsp. ginger-garlic paste
- 2 tsp. soya sauce
- 2 tsp. vinegar

Method:

- Knead the dough and cover it with plastic wrap and set aside. Next, cook the ingredients for the filling and try to ensure that the seafood is covered well with the sauce.
- Roll the dough and place the filling in the center. Now, wrap the dough to cover the filling and pinch the edges together.
- Pre heat the Air fryer at 200° F for 5 minutes. Place the wontons in the fry basket and close it. Let them cook at the same temperature for another 20 minutes. Recommended sides are chili sauce or ketchup.

97. Squab Cutlet

Ingredients:

- 2 lb. boneless squab cut into slices

1st Marinade:

- 3 tbsp. vinegar or lemon juice
- 2 or 3 tsp. paprika
- 1 tsp. black pepper
- 1 tsp. salt
- 3 tsp. ginger-garlic paste

2nd Marinade:

- 1 cup yogurt
- 4 tsp. tandoori masala
- 2 tbsp. dry fenugreek leaves
- 1 tsp. black salt
- 1 tsp. chat masala
- 1 tsp. garam masala powder
- 1 tsp. red chili powder
- 1 tsp. salt
- 3 drops of red color

Method:

- Make the first marinade and soak the cut squab in it for four hours. While this is happening, make the second marinade and soak the squab in it overnight to let the flavors blend.
- Pre heat the Air fryer at 160 degrees Fahrenheit for 5 minutes. Place the fingers in the fry basket and close it. Let them cook at the same temperature for another 15 minutes or so. Toss the fingers well so that they are cooked uniformly. Serve them with mint chutney.

98. Poultry Samosa

Ingredients: *For wrappers:*

- 2 tbsp. unsalted butter
- 1 ½ cup all-purpose flour
- A pinch of salt to taste
- Water to knead the dough

For filling:

- 1 lb. mixed minced poultry (squab, chicken, duck, pheasant, turkey)
- ¼ cup boiled peas
- 1 tsp. powdered ginger
- 1 or 2 green chilies that are finely chopped or mashed
- ½ tsp. cumin
- 1 tsp. coarsely crushed coriander
- 1 dry red chili broken into pieces
- A small amount of salt (to taste)
- ½ tsp. dried mango powder
- ½ tsp. red chili powder.
- 1-2 tbsp. coriander.

Method:

- You will first need to make the outer covering. In a large bowl, add the flour, butter and enough water to knead it into dough that is stiff. Transfer this to a container and leave it to rest for five minutes.
- Place a pan on medium flame and add the oil. Roast the mustard seeds and once roasted, add the coriander seeds and the chopped dry red chilies. Add all the dry ingredients for the filling and mix the ingredients well. Add a little water and continue to stir the ingredients.
- Make small balls out of the dough and roll them out. Cut the rolled out dough into halves and apply a little water on the edges to help you fold the halves into a cone. Add the filling to the cone and close up the samosa.
- Pre-heat the Air Fryer for around 5 to 6 minutes at 300 Fahrenheit. Place all the samosas in the fry basket and close the basket properly. Keep the Air Fryer at 200 degrees for another 20 to 25 minutes. Around the halfway point, open the basket and turn the samosas over for uniform cooking. After this, fry at 250 degrees for around 10 minutes in order to give them the desired golden brown color. Serve hot. Recommended sides are tamarind or mint chutney.

99. Lobster Kebab

Ingredients:

- 1 lb. lobster (Shelled and cubed)
- 3 onions chopped
- 5 green chilies-roughly chopped
- 1 ½ tbsp. ginger paste
- 1 ½ tsp garlic paste
- 1 ½ tsp salt
- 3 tsp lemon juice
- 2 tsp garam masala
- 4 tbsp. chopped coriander
- 3 tbsp. cream
- 2 tbsp. coriander powder
- 4 tbsp. fresh mint chopped
- 3 tbsp. chopped capsicum
- 3 eggs
- 2 ½ tbsp. white sesame seeds

Method:

- Take all the ingredients mentioned under the first heading and mix them in a bowl. Grind them thoroughly to make a smooth paste.
- Take the eggs in a different bowl and beat them. Add a pinch of salt and leave them aside.
- Take a flat plate and in it mix the sesame seeds and breadcrumbs.
- Dip the lobster cubes in the egg and salt mixture and then in the mixture of breadcrumbs and sesame seeds. Leave these kebabs in the fridge for an hour or so to set.
- Pre heat the Air fryer at 160 degrees Fahrenheit for around 5 minutes. Place the kebabs in the basket and let them cook for another 25 minutes at the same temperature. Turn the kebabs over in between the cooking process to get a uniform cook. Serve the kebabs with mint chutney.

100. Squab fingers

Ingredients:

- ½ lb. squab fingers
- 2 cups of dry breadcrumbs
- 1 cup oil for frying

Marinade:

- 1 ½ tbsp. ginger-garlic paste
- 3 tbsp. lemon juice
- 2 tsp salt
- 1 ½ tsp pepper powder
- 1 tsp red chili flakes or to taste
- 3 eggs
- 5 tbsp. corn flour
- 2 tsp tomato ketchup

Method:

- Make the marinade and transfer the fingers into the marinade. Leave them on a plate to dry for fifteen minutes. Now cover the fingers with the crumbs and set aside to dry for fifteen minutes.
- Pre heat the Air Fryer at 160 degrees Fahrenheit for 5 minutes or so. Keep the fish in the fry basket now and close it properly. Let the fingers cook at the same temperature for another 25 minutes. In between the cooking process, toss the fish once in a while to avoid burning the food. Serve either with tomato ketchup or chili sauce. Mint chutney also works well with the fish.

Desserts and Sweets

1. Strawberry Tart

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water

Filling:

- 2 cups sliced strawberries
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- In a large bowl, mix the flour, cocoa powder, butter and sugar with your fingers. The mixture should resemble breadcrumbs. Knead the dough using the cold milk and wrap it and leave it to cool for ten minutes. Roll the dough out into the pie and prick the sides of the pie.
- Mix the ingredients for the filling in a bowl. Make sure that it is a little thick.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

2. Strawberry Pudding

Ingredients:

- 1 cup strawberry juice
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 1 cup strawberry slices

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the strawberry juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool. Garnish with strawberry.

3. Banana Pudding

Ingredients:

- 1 cup banana juice
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 3 tbsp. chopped mixed nuts

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the banana juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool. Garnish with nuts.

4. Almond Milk

Ingredients:

- 2 cups almond powder
- 2 cups milk
- 1 tsp. gelatin
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

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Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond powder and stir till you get a thick mixture. Add the gelatin and mix the ingredients well.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

5. Bebinca

Ingredients:

- 1 cup coconut milk
- 1 cup almond flour
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the flour and coconut milk and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

6. Cream caramel

Ingredients:

- 2 cups milk
- 2 cups custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 4 tbsp. caramel

Method:

- Boil the milk and the sugar in a pan and add the custard powder and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.
- Spread the caramel over the dish and serve warm.

7. Honey and Orange Pancakes

Ingredients:

- 1 orange (zested)
- 1 ½ cups almond flour
- 3 eggs
- 1 tbsp. honey
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

8. Fig Pudding

Ingredients:

- 2 cups milk
- 2 cups almond flour
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 2 cups figs

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and stir till you get a thick mixture. Chop the figs fine and add it to the mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

9. Apricot Pudding

Ingredients:

- 2 cups almond flour
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 2 cups apricot

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond powder and stir till you get a thick mixture. Chop the apricot finely and add to the mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.
- Spread the fruits on the bread and serve.

10. Baked Cream

Ingredients: *For the cream:*

- 2 cups condensed milk
- 2 cups fresh cream

For garnishing:

- 1 cup fresh strawberries
- 1 cup fresh blueberries
- 1 cup blackberries
- Handful of mint leaves
- 3 tsp. sugar
- 4 tsp. water

Method:

- Blend the cream and add the milk to it. Whisk the ingredients well together and transfer this mixture into small baking bowls ensuring you do not overfill the bowls.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the bowls in the basket and cover it. Cook it for fifteen minutes. When you shake the bowls, the mixture should just shake but not break.
- Leave it in the refrigerator to set and then arrange the fruits, garnish and serve.

11. Pistachio Pudding

Ingredients:

- 2 cups milk
- 2 cups almond flour
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 2 cups finely chopped pistachio

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and stir till you get a thick mixture. Add the pistachio nuts to the mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

12. Orange Citrus Blend

Ingredients:

- 2 cups milk
- 2 cups almond flour
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 2 oranges (sliced)
- 2 persimmons (sliced)

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and stir till you get a thick mixture. Add the sliced fruits to the mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

13. Blueberry Pudding

Ingredients:

- 1 cup blueberry juice
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the blueberry juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

14. Po'e

Ingredients:

- 2 cups coconut milk
- 1 cup fresh cream
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 1 cup pineapple slices
- 1 cup mango slices
- 1 cup banana slices

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the coconut milk and fresh cream and stir till you get a thick mixture. Add the sliced fruits to the mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

15. Mini Pancakes

Ingredients:

- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

16. Rice pudding

Ingredients:

- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 2 tbsp. rice
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder and stir till you get a thick mixture. Add the rice to the bowl and ensure that the mixture becomes slightly thicker.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

17. Sagu Payasam

Ingredients:

- 2 cups milk
- 2 cups soaked sagu
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the sagu and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

18. Cardamom Cakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- 1 tbsp. cardamom powder
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

19. Cranberry Pancakes

Ingredients:

- 2 cups minced cranberry
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

20. Vanilla Pudding

Ingredients:

- 2 cups milk
- 2 cups almond flour
- 1 tbsp. vanilla essence
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and the vanilla essence and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

21. Chocolate Chip Waffles

Ingredients:

- 3 cups cocoa powder
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter
- 1 cup chocolate chips

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients, except for the chocolate chips, together. Ensure that the mixture is smooth and well balanced.
- Take a waffle mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides have browned. Garnish with chips and serve.

22. Saffron Pudding

Ingredients:

- 2 cups milk
- 2 tbsp. saffron
- 2 cups almond flour
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and stir till you get a thick mixture. Mix the saffron into the mixture and stir till the color has spread well.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

23. Zucchini Pancakes

Ingredients:

- 2 zucchinis (shredded)
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

24. An Upside Down Pineapple cake

Ingredients: *For the batter:*

- 2 tbsp. butter (Preferably unsalted butter)
- ¼ cup condensed milk
- 2 tsp. pineapple essence
- 2 cups All Purpose Flour (You will need to split the flour into two parts – 1 ½ cup and another ½ cup)
- ¼ tsp. baking powder
- ¼ tsp. baking soda
- Edible yellow food coloring
- ½ cup drinking soda
- ½ tbsp. powdered sugar

For the tin preparation:

- 6 slices pineapple
- 3 tbsp. sugar (This is to make the caramel)
- 8 cherries

Method:

- You will first need to prepare the tin. Grease the tin with butter and line it on all sides with the butter paper. You will now have to dust the tin with the flour. Add the slices of the pineapple to the base of the tin followed by the cherries. You will need to cut the cherries into halves and place it on the cavities.
- You will now have to melt the sugar and make it into a caramel. Pour this caramel into the tin and set it aside.
- Take a large mixing bowl and add the ingredients for the batter. You will need to first sieve the flour, baking soda and powder and then add them to the bowl. Now, add the butter to the bowl and beat the ingredients. Add the sugar and the condensed milk to the bowl and beat till you get a uniform mixture. Add the essence and the yellow coloring followed by the dry ingredients to the bowl. Make sure that there are no lumps in the batter. Transfer the batter into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Cook the cake for fifteen minutes and check whether or not the cake is cooked using a toothpick. Remove the tin and cut the cake into slices and serve.

25. Chocolate Tarts

Ingredients:

- 1 ½ cup plain flour
- ½ cup cocoa powder
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

For Truffle filling:

- 1 ½ melted chocolate
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- In a large bowl, mix the flour, cocoa powder, butter and sugar with your fingers. The mixture should resemble breadcrumbs. Knead the dough using the cold milk and wrap it and leave it to cool for ten minutes. Roll the dough out into the pie and prick the sides of the pie.
- Mix the ingredients for the filling in a bowl. Make sure that it is a little thick. Add the filling to the pie and cover it with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

26. Vanilla and Oats Pudding

Ingredients:

- 2 cups vanilla powder
- 2 cups milk
- 1 cup oats
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the vanilla powder followed by the oats and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

27. Blueberry Cakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup sugar
- 3 tsp. vinegar
- 2 cups blueberries
- ½ tsp. vanilla essence
- Muffin cups or butter paper cups.

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter that you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

28. Choco – Chip Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup sugar
- 3 tsp. vinegar
- ½ cup chocolate chips
- ½ tsp. vanilla essence
- Muffin cups or butter paper cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

29. Cookie Custards

Ingredients:

- 1 cup all-purpose flour
- ½ cup icing sugar
- ½ cup custard powder
- 2 tbsp. margarine
- A pinch of baking soda and baking powder

Method:

- Cream the margarine and sugar together. Add the remaining ingredients and fold them together.
- Prepare a baking tray by greasing it with butter. Make balls out of the dough, coat them with flour and place them in the tray.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the baking tray in the basket and cover it. Cook till you find that the balls have turned golden brown. Remove the tray and leave it to cool outside for half an hour. Store in an airtight container.

30. Brownies

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- ½ cup chopped nuts
- 3 tbsp. melted dark chocolate
- 1 cup all-purpose flour
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the brownies have been cooked using a knife or a toothpick and remove the tray. When the brownies have cooled, cut them and serve with a dollop of ice cream.

31. Chocolate Sponge Cake

Ingredients:

- ½ cup condensed milk
- 1 cup all-purpose flour
- ½ cup cocoa powder
- ½ tsp. baking soda
- ½ tsp. baking powder
- ½ cup oil
- 3 tbsp. powdered sugar
- ½ cup soda
- 1 tsp. vanilla essence
- Parchment or butter paper to line the tin

Method:

- Mix the ingredients together to create a batter that is smooth and thick.
- Grease a cake tin with butter and line it with the parchment or butter paper. Transfer the batter into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Cook the cake for fifteen minutes and check whether or not the cake is cooked using a toothpick. Remove the tin and cut the cake into slices and serve.

32. Pumpkin Pancakes

Ingredients:

- 1 large pumpkin (shredded)
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

33. Baked Yoghurt

Ingredients: *For the yoghurt:*

- 2 cups condensed milk
- 2 cups yoghurt
- 2 cups fresh cream

For garnishing:

- 1 cup fresh strawberries
- 1 cup fresh blueberries
- 1 cup blackberries
- Handful of mint leaves
- 3 tsp. sugar
- 4 tsp. water

Method:

- Mix the ingredients together and create a thick mixture. Transfer this into baking bowls ensuring that you do not overfill.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the bowls in the basket and cover it. Cook it for fifteen minutes. When you shake the bowls, the mixture should just shake but not break.
- Leave it in the refrigerator to set and then arrange the fruits, garnish and serve.

34. Nan Khatai

Ingredients:

- 1 ½ cup all-purpose flour
- 1 cup Gram flour
- 1 cup +3 tbsp. icing sugar
- 1 tbsp. Unsalted Butter
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. cardamom powder

Method:

- Create a crumbly mixture using the ingredients and make small balls of the mixture and flattening them on a prepared baking tray.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the baking tray in the basket and reduce the temperature to 250 Fahrenheit. Cook both sides of the ball for five minutes to ensure that they are cooked uniformly. Once the nan khatai has cooled, store them in an airtight container.

35. Banana Pancakes

Ingredients:

- 4 ripe bananas (shredded)
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

36. Tapioca Pudding

Ingredients:

- 2 cups tapioca pearls
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the tapioca pearls and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

37. Oats Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup sugar
- 3 tsp. vinegar
- 1 cup oats
- ½ tsp. vanilla essence
- Muffin cups or butter paper cups.

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- You will need to divide the milk into two parts and add one part to the baking soda and the other to the vinegar. Now, mix both the milk mixtures together and wait till the milk begins to foam. Add this to the crumbly mixture and begin to whisk the ingredients very fast. Once you have obtained a smooth batter, you will need to transfer the mixture into a muffin cup and set aside.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

38. Honey and Oats Cookie

Ingredients:

- 1 cup all-purpose flour
- 1 cups flour
- ½ cup oats
- 1 tsp. baking powder
- 1 tbsp. liquid glucose
- 2 tbsp. powdered sugar
- ½ cup milk
- 1 tbsp. unsalted butter
- 2 tsp. honey

Method:

- Mix the dry ingredients together in a large bowl and warm the glucose with a little water. Mix the glucose, honey and the butter to the bowl followed by the milk. You will need to roll the dough using a pin.
- Now, create cookies and set them on a prepared baking tray.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the baking tray in the basket and reduce the temperature to 250 Fahrenheit. Turn the cookies in the tray to ensure that they are cooked uniformly.
- When the cookies have cooled, store them in an airtight container.

39. Muffins and Jam

Ingredients:

- 1 cup + 2 tbsp. powdered sugar
- 1 ½ cups + 2 tbsp. all-purpose flour
- 1 tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. jam
- 1 tbsp. unsalted butter
- 2 cups buttermilk
- Parchment paper

Method:

- In a bowl, add the flour and the buttermilk. Fold the mixture using a spatula. Add the jam and whisk the ingredients to ensure that the jam has thinned. Add the remaining ingredients to the bowl and continue to mix the ingredients. Do not mix too much.
- Grease the muffin cups and line them with the parchment paper. Transfer the mixture into the cups and set them aside.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the muffin cups in the basket and reduce the temperature to 250 Fahrenheit. Cool in the basket and serve warm.

40. Fruit Tarts

Ingredients:

- 1 ½ cup plain flour
- ½ cup cocoa powder
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

For Truffle filling:

- 2 cups mixed sliced fruits
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Knead all the ingredients together using milk into dough that is soft.
- Now, roll the dough out and cut into two circles. Press the dough into the pie tins and prick on all sides using a fork.
- Mix the ingredients for the filling in a bowl. Make sure that it is a little thick. Add the filling to the pie and cover it with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

41. Bread Pudding

Ingredients:

- 6 slices bread
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Spread butter and jam on the slices of bread and cut them into the shapes you would like. Place them in a greased dish.
- Boil the milk and the sugar in a pan and add the custard powder and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

42. Chocolate Pudding

Ingredients:

- 2 cups cocoa powder
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the chocolate powder and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

43. Cucumber Pancakes

Ingredients:

- 5 medium cucumbers (shredded)
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

44. Vanilla Brownies

Ingredients:

- 1 tbsp. unsalted butter (It is best to have this softened or melted)
- 2 tbsp. water
- ½ cup chopped nuts (You could use mixed nuts if you prefer)
- 3 tbsp. vanilla essence
- 2 cups all-purpose flour (You will need to split it up as half a cup, two tbsp. and one tsp.)
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the brownies have been cooked using a knife or a toothpick and remove the tray. When the brownies have cooled, cut them and serve with a dollop of ice cream.

45. Apple Pie

Ingredients:

- 1 cup plain flour
- 1 tbsp. unsalted butter
- 4tsp. powdered sugar
- 2 cups cold milk

For Apple filling:

- ½ cup roasted nuts
- 3 apples (Peel and chop into slices)
- 2 tbsp. sugar
- ½ tsp. cinnamon
- 2 tsp. lemon juice

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

46. Strawberry Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup sugar
- 3 tsp. vinegar
- ½ cup chocolate chips
- ½ tsp. vanilla essence
- Muffin cups or butter paper cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter that you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

47. Honey and Nut Pie

Ingredients:

- 1 cup plain flour
- 1 tbsp. unsalted butter
- 4tsp. powdered sugar
- 2 cups cold milk

For Honey and Nut filling:

- 1 cup roasted mixed nuts
- 3 tbsp. honey
- 2 tbsp. sugar
- ½ tsp. cinnamon
- 2 tsp. lemon juice

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

48. Coconut and Plantain Pancakes

Ingredients:

- 2 fresh plantains (shredded)
- 1 cup shredded coconut
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

49. Vegetable and Oats Muffins

Ingredients:

- 1 cup + 2 tbsp. whole wheat flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup + 3 tsp. sugar
- 3 tsp. vinegar
- ½ cup oats
- 1 cup mixed vegetables
- ½ tsp. vanilla essence (This is an optional ingredient.)
- Muffin cups or butter paper cups.

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

50. Strawberry Pudding

Ingredients:

- 2 cups strawberry powder
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the strawberry powder and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

51. Apricot Blackberry Crumble

Ingredients:

- 2 cups fresh apricots
- 2 cups fresh blackberries
- 1 cup sugar
- 3 tsp. lemon juice
- 1 ½ cups flour
- 3 tbsp. unsalted butter

Method:

- Preheat the fryer to 300 Fahrenheit.
- Cut the fruits and place them in a bowl along with half the sugar and the lemon juice. Mix the ingredients well and scoop them into an oven dish and spread them out.
- In another bowl, mix the flour with remaining sugar, followed by the butter and 2 tbsp. water. Make sure that the mixture is crumbly.
- Put the dish in the basket and bake for twenty minutes until the rings have turned golden brown. Serve warm.

52. Bacon and Egg Pie

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 1 cup scrambled egg
- 8 slices bacon
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

53. Banoffee Pie

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups sliced banana
- 1 cup toffee
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

54. Banana Cream Pie

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups sliced banana
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

55. Strawberry Pancakes

Ingredients:

- 2 cups minced strawberries
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

56. Kidney Bean Tart

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups mashed kidney beans
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

57. Bisteeya

Ingredients:

- 1 ½ cup almond flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups minced chicken
- 1 cup sliced almonds
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

58. Blueberry Tarts

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 1 cup fresh blueberries (Sliced)
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

59. Bougatsa

Ingredients:

- 1 ½ cup plain flour
- 2 tbsp. custard powder
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups minced meat
- 1 cup cheddar cheese (melted)
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

60. Buko Pie

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 1 cup shredded coconut
- 2 young coconuts (Remove the flesh)
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

61. Orange Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 tsp. vinegar
- 3 tbsp. orange juice and zest
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

62. Cranberry Cakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 tsp. vinegar
- 2 cups grated cranberries
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

63. Buttermilk and Blueberry Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup buttermilk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 tsp. vinegar
- 2 cups sliced blueberries
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

64. Cinnamon Cakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- 1 tbsp. cinnamon powder
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

65. Chocolate Cake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 2 tbsp. cocoa powder
- 3 tbsp. melted dark chocolate
- 1 cup all-purpose flour
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the cake has risen well. When the cake has cooled, garnish with chocolate chips and serve.

66. Pumpkin Choco – Chip Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 cups grated pumpkin
- 1 tbsp. sugar
- 2 tsp. vinegar
- ½ cup chocolate chips
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

67. Lemon Poppy Cakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 tbsp. sugar
- 2 tbsp. lemon juice
- 2 tsp. vinegar
- 1 tbsp. crushed poppy seeds
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

68. Jalapeno Waffles

Ingredients:

- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter
- 1 cup pickled jalapenos

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients, except for the jalapenos, together. Ensure that the mixture is smooth and well balanced.
- Take a waffle mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides have browned. Now, create a cavity and fill it with the jalapenos and serve.

69. Corn Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 tbsp. sugar
- 2 tsp. vinegar
- 1 cup boiled corn
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

70. Pumpkin Choco – Chip Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 cups grated pumpkin
- 1 tbsp. sugar
- 2 tsp. vinegar
- ½ cup chocolate chips
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

71. Cheddar Cheese Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 cups melted cheddar cheese
- 1 tbsp. sugar
- 2 tsp. vinegar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

72. Honey Banana Muffins

Ingredients:

- 2 cups wheat flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 cups mashed banana
- 1 tbsp. honey
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

73. Raspberry Buttermilk Cupcakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup buttermilk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 cups sliced raspberries
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

74. Vanilla Cake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 2 tsp. vanilla extract
- 1 cup all-purpose flour
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the cake has risen well. Cool the cake down and serve.

75. Bacon and Maple Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup buttermilk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup finely sliced bacon
- 2 tbsp. maple syrup
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

76. Butterscotch Muffins

Ingredients:

- 2 cups cornstarch
- 1 ½ cup milk
- 3 eggs
- 2 tbsp. butter
- 2 tbsp. sugar
- 1 tsp. vanilla extract
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

77. Pineapple Pie

Ingredients:

- 1 cup plain flour
- 1 tbsp. unsalted butter
- 4tsp. powdered sugar
- 2 cups cold milk

Pineapple filling:

- ½ cup roasted nuts
- 1 pineapples (Peel and chop into slices)
- 2 tbsp. sugar
- ½ tsp. cinnamon
- 2 tsp. lemon juice

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

78. Green citrus Pie

Ingredients:

- 1 cup plain flour
- 1 tbsp. unsalted butter
- 4tsp. powdered sugar
- 2 cups cold milk

Filling:

- ½ cup roasted nuts
- 2 tbsp. sugar
- ½ tsp. cinnamon
- 2 tsp. lemon juice
- 4 tsp. lemon zest
- 1 cup sliced kiwi

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

79. Orange Pudding

Ingredients:

- 1 cup orange juice
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the orange juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

80. Persimmons Pudding

Ingredients:

- 1 cup persimmon slices
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the orange juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

81. Blackberry Pancakes

Ingredients:

- 2 cups minced blackberry
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

82. Fruit custard

Ingredients:

- 1 cup mixed fruits
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the mixed fruits and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

83. Kiwi Custard

Ingredients:

- 1 cup kiwi slices
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the kiwi slices and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

84. Butterscotch Cake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 2 tsp. vanilla extract
- 2 tbsp. brown sugar
- 1 cup corn flour
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the cake has risen well. Cool the cake down and serve.

85. Cranberry Pudding

Ingredients:

- 1 cup cranberry juice
- 2 cups milk
- 2 tbsp. corn flour
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the cranberry juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

86. Mediterranean Waffles

Ingredients:

- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter
- 1 cup coleslaw

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients, except for the coleslaw, together. Ensure that the mixture is smooth and well balanced.
- Take a waffle mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides have browned. Now, create a cavity and fill it with the coleslaw and serve.

87. Cardamom Cheese Cake

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- 1 tbsp. cardamom powder
- ½ tsp. baking powder
- 1 cup cheese
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

88. Raspberry Cake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 2 cups sliced raspberries
- 1 cup all-purpose flour
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the cake has risen well. When the cake has cooled, garnish with chocolate chips and serve.

89. Dark chocolate Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- 3 tbsp. dark cocoa powder
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 tbsp. sugar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

90. Honey and blackberry cake

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. honey
- 2 cups sliced blackberry
- 2 tsp. vinegar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

91. Mexican Waffles

Ingredients:

- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter
- 1 cup pickled jalapenos
- 1 cup green olives
- 1 cup black olives
- 2 tbsp. salsa

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients, except for the jalapenos, olives and salsa together. Ensure that the mixture is smooth and well balanced.
- Take a waffle mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides have browned. Now, create a cavity and fill it with the jalapenos, olives and salsa and serve.

92. Corn Waffles

Ingredients:

- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter
- 2 cups boiled corn and mayonnaise

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients, except for the corn and mayonnaise together. Ensure that the mixture is smooth and well balanced.
- Take a waffle mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides have browned. Now, create a cavity and fill it with the corn and mayonnaise and serve.

93. Blueberry Cake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 2 cups sliced blueberries
- 1 cup all-purpose flour
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the cake has risen well. When the cake has cooled, garnish with chocolate chips and serve.

94. Mixed Vegetable Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 cups mixed vegetables
- 1 tbsp. sugar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

95. Vanilla Cupcakes

Ingredients:

- 2 cups wheat flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 tbsp. honey
- 3 tbsp. vanilla extract
- 2 tsp. vinegar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

96. Pear muffin

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup buttermilk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 cups sliced pears
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

97. Mixed fruit cupcake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 2 cups mixed fruit
- 1 cup all-purpose flour
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the cake has risen well. Cool the cake down and serve.

98. Chicken and honey muffin

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup buttermilk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 cups minced chicken
- 2 tbsp. honey
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

99. Lamb Pie

Ingredients:

- 2 cups cornstarch
- 1 ½ cup milk
- 3 eggs
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 cups minced lamb
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

100. The heatwave

Ingredients:

- 1 cup plain flour
- 1 tbsp. unsalted butter
- 4tsp. powdered sugar
- 2 cups cold milk

Filling:

- 1 cup sliced pineapple
- 1 cup sliced papaya
- 2 tbsp. sugar
- ½ tsp. cinnamon
- 2 tsp. lemon juice

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

101. Watermelon Pie

Ingredients: Ingredients:

- 1 cup plain flour
- 1 tbsp. unsalted butter
- 4tsp. powdered sugar
- 2 cups cold milk

Filling:

- 1 cup frozen cubed pineapple
- 2 tbsp. sugar
- ½ tsp. cinnamon
- 2 tsp. lemon juice

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

102. Jackfruit Pudding

Ingredients:

- 2 cups grated jackfruit
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the orange juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

103. Apricot and Fig Muffins

Ingredients:

- 2 cups wheat flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 tbsp. honey
- 2 cups sliced apricots
- 2 cups sliced figs
- 2 tsp. vinegar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

104. Blackberry Buttermilk Cupcakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup buttermilk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 cups sliced blackberries
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

105. Vanilla Cake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 2 tsp. vanilla extract
- 1 cup all-purpose flour
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the cake has risen well. Cool the cake down and serve.

106. Mango Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup buttermilk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. maple syrup
- 2 cups mango pulp
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

107. Persimmons Muffins

Ingredients:

- 2 cups cornstarch
- 1 ½ cup milk
- 3 eggs
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 cups persimmons pulp
- 1 tsp. vanilla extract
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

108. Citrus custard

Ingredients:

- 1 cup kiwis
- 1 tsp. lemon zest
- 1 tsp. orange zest
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the fruits and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

109. Mango Custard

Ingredients:

- 2 cups mango slices
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the mango slices and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

110. Custard Apple Cake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 2 tsp. vanilla extract
- 1 cup corn flour
- 1 cup custard apple juice
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the cake has risen well. Cool the cake down and serve.

111. Mangosteen Pudding

Ingredients:

- 1 cup mangosteen pulp
- 2 cups milk
- 2 tbsp. corn flour
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the mangosteen pulp and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

112. Kidney Beans Waffles

Ingredients:

- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter
- 1 cup mashed beans

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients, except for the beans, together. Ensure that the mixture is smooth and well balanced.
- Take a waffle mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides have browned. Now, create a cavity and fill it with the beans and serve.

113. Creamy Fig Pie

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups sliced figs
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

114. Strawberry Pancakes

Ingredients:

- 2 cups minced strawberries
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

115. Chickpeas Tart

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups mashed chickpeas
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

116. Salmon Tart

Ingredients:

- 1 ½ cup almond flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups fileted salmon
- 1 cup sliced almonds
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

117. Mangosteen Tarts

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 1 cup sliced mangosteen
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

118. Tapioca Pearl Pie

Ingredients:

- 1 ½ cup plain flour
- 2 tbsp. custard powder
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 1 cup tapioca pearls
- 1 cup cheddar cheese (melted)
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

119. Mango and Cream Pie

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups mango pulp
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

120. Cherry Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 cups pitted and sliced cherries
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter that you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

121. Plum Cakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- 2 tsp. vinegar
- 2 cups grated plums
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

122. Chestnut Tart

Ingredients:

- 1 ½ cup plain flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 2 cups sliced chestnut
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- In a large bowl, mix the flour, cocoa powder, butter and sugar with your fingers. The mixture should resemble breadcrumbs. Knead the dough using the cold milk and wrap it and leave it to cool for ten minutes. Roll the dough out into the pie and prick the sides of the pie.
- Mix the ingredients for the filling in a bowl. Make sure that it is a little thick.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

123. Apple Pudding

Ingredients:

- 1 cup apple pulp
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 1 cup strawberry slices

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the apple pulp and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool. Garnish with strawberry.

124. Plum Pudding

Ingredients:

- 1 cup plum pulp
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the banana juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

125. Walnut Milk

Ingredients:

- 2 cups walnut powder
- 2 cups milk
- 1 tsp. gelatin
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the walnut powder and stir till you get a thick mixture. Add the gelatin and mix the ingredients well.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

126. Barbadine Pudding

Ingredients:

- 1 cup barbadine pulp
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 1 cup strawberry slices

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the barbadine pulp and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool. Garnish with strawberry.

127. Blueberry caramel

Ingredients:

- 2 cups milk
- 2 cups custard powder
- 3 tbsp. powdered sugar
- 1 cup sliced blueberry
- 3 tbsp. unsalted butter
- 4 tbsp. caramel

Method:

- Boil the milk and the sugar in a pan and add the custard powder and stir till you get a thick mixture. Add the blueberry slices and mix.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.
- Spread the caramel over the dish and serve warm.

128. Plum Pancakes

Ingredients:

- 1 cup sliced plums
- 1 ½ cups almond flour
- 3 eggs
- 1 tbsp. honey
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

129. Blackcurrant Pudding

Ingredients:

- 2 cups milk
- 2 cups almond flour
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 1 cup blackcurrant pulp
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and stir till you get a thick mixture. Chop the figs fine and add it to the mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

130. Passion Fruit Pudding

Ingredients:

- 2 cups almond flour
- 2 cups milk
- 2 cups passion fruit pulp
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the flour and stir till you get a thick mixture. Chop the apricot finely and add to the mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.
- Spread the fruits on the bread and serve.

131. Guava Pudding

Ingredients:

- 2 cups milk
- 2 cups almond flour
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 2 cups guava pulp

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and stir till you get a thick mixture. Add the guava pulp to the mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

132. Mediterranean Blend

Ingredients:

- 2 cups milk
- 2 cups almond flour
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 2 cups Mediterranean fruit mix

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and stir till you get a thick mixture. Add the fruit mix to the bowl.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

133. Clementine Custard

Ingredients:

- 1 cup clementine pulp
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the clementine pulp and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

134. Dates Pudding

Ingredients:

- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter
- 1 tbsp. sugar
- 1 cup pitted and sliced dates

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the dates and stir till you get a thick mixture. Add the sliced fruits to the mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

135. Date Waffles

Ingredients:

- 3 cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter
- 2 cups pitted and sliced dates

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients, except for the dates, together. Ensure that the mixture is smooth and well balanced.
- Take a waffle mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides have browned. Create a cavity and fill with dates and serve.

136. Semolina pudding

Ingredients:

- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 2 tbsp. semolina
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder and stir till you get a thick mixture. Add the semolina to the bowl and ensure that the mixture becomes slightly thicker.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

137. Jaggery Payasam

Ingredients:

- 2 cups milk
- 1 cup melted jaggery
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the jaggery and stir till you get a thick mixture. You will need to stir continuously.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

138. Date Cakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- 2 cups pitted and pureed dates
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 2 tbsp. sugar
- Muffin cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

139. Semolina Pancakes

Ingredients:

- 2 cups semolina pudding
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

140. Grape Pudding

Ingredients:

- 2 cups milk
- 2 cups almond flour
- 3 tbsp. grape juice
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and the grape juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

141. Poached pear Waffles

Ingredients:

- 3 cups all-purpose powder
- 3 eggs
- 3 tbsp. Butter
- 1 cup sliced poached pear

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients, except for the poached pear, together. Ensure that the mixture is smooth and well balanced.
- Take a waffle mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket. Cook till both the sides have browned. Create a cavity and add the poached pears or serve them as a garnish.

142. Guava Pudding

Ingredients:

- 2 cups milk
- 2 cups guava pulp
- 2 cups almond flour
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and stir till you get a thick mixture. Mix the guava pulp into the mixture and stir till the color has spread well.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

143. Asparagus Pancakes

Ingredients:

- 1 asparagus (shredded)
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

144. Grapefruit Tarts

Ingredients:

- 1 ½ cup plain flour
- ½ cup almond flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water
- 1 tbsp. sliced cashew

Filling:

- 1 cup cubed grapefruit
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- In a large bowl, mix the flour, cocoa powder, butter and sugar with your fingers. The mixture should resemble breadcrumbs. Knead the dough using the cold milk and wrap it and leave it to cool for ten minutes. Roll the dough out into the pie and prick the sides of the pie.
- Mix the ingredients for the filling in a bowl. Make sure that it is a little thick.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

145. Honey and Grapefruit Pudding

Ingredients:

- 2 cups cubed grapefruit
- 2 cups milk
- 1 cup honey
- 2 tbsp. custard powder
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the honey and grapefruit and stir till you get a thick mixture. Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

146. Rambutan Cakes

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup sugar
- 1 cup minced rambutan
- 2 tsp. vinegar
- Muffin cups or butter paper cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

147. Key Lime Custard

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup sugar
- 1 cup key lime juice
- Muffin cups or butter paper cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

148. Nannyberry cake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 1 cup nannyberry pulp
- 1 cup all-purpose flour
- ½ cup condensed milk

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the cake has been cooked using a knife or a toothpick and remove the tray. Serve with a dollop of ice cream.

149. Banana Sponge Cake

Ingredients:

- ½ cup condensed milk
- 1 cup all-purpose flour
- 2 cups mashed banana
- ½ tsp. baking soda
- ½ tsp. baking powder
- ½ cup oil
- 3 tbsp. powdered sugar
- ½ cup soda
- Parchment or butter paper to line the tin

Method:

- Mix the ingredients together to create a batter that is smooth and thick.
- Grease a cake tin with butter and line it with the parchment or butter paper. Transfer the batter into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Cook the cake for fifteen minutes and check whether or not the cake is cooked using a toothpick. Remove the tin and cut the cake into slices and serve.

150. Papaya Pancakes

Ingredients:

- 1 cup grated papaya
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

151. Pistachio Pancakes

Ingredients:

- 2 tbsp. sliced pistachio
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

152. Pear Pudding

Ingredients:

- 2 cups pear pulp
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the pear pulp and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

153. Dry Fruit Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup mixed nuts
- 1 cup sugar
- 1 cup oats
- Muffin cups or butter paper cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- You will need to divide the milk into two parts and add one part to the baking soda. Now, mix the milk mixture and add this to the crumbly mixture and begin to whisk the ingredients very fast. Once you have obtained a smooth batter, you will need to transfer the mixture into a muffin cup and set aside.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

154. Multigrain Cookie

Ingredients:

- 1 cup all-purpose flour
- 1 cups flour
- 1 tsp. baking powder
- 1 tbsp. liquid glucose
- 1 cup mixed grains
- ½ cup milk
- 1 tbsp. unsalted butter
- 2 tsp. honey

Method:

- Mix the dry ingredients together in a large bowl and warm the glucose with a little water. Mix the glucose, honey and the butter to the bowl followed by the milk. You will need to roll the dough using a pin.
- Now, create cookies and set them on a prepared baking tray.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the baking tray in the basket and reduce the temperature to 250 Fahrenheit. Turn the cookies in the tray to ensure that they are cooked uniformly.
- When the cookies have cooled, store them in an airtight container.

155. Peanut butter and Jam Muffins

Ingredients:

- 1 cup + 2 tbsp. powdered sugar
- 1 ½ cups + 2 tbsp. all-purpose flour
- 1 tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. jam
- 2 tbsp. peanut butter
- 1 tbsp. unsalted butter
- 2 cups buttermilk
- Parchment paper

Method:

- In a bowl, add the flour and the buttermilk. Fold the mixture using a spatula. Add the jam and whisk the ingredients to ensure that the jam has thinned. Add the remaining ingredients to the bowl and continue to mix the ingredients. Do not mix too much.
- Grease the muffin cups and line them with the parchment paper. Transfer the mixture into the cups and set them aside.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the muffin cups in the basket and reduce the temperature to 250 Fahrenheit. Cool in the basket and serve warm.

156. Key Lime Pie

Ingredients:

- 1 ½ cup plain flour
- 1 cup almond flour
- 3 tbsp. unsalted butter
- 2 tbsp. powdered sugar
- 2 cups cold water

Filling:

- 2 cups key lime
- 1 cup fresh cream
- 3 tbsp. butter

Method:

- Knead all the ingredients together using milk into dough that is soft.
- Now, roll the dough out and cut into two circles. Press the dough into the pie tins and prick on all sides using a fork.
- Mix the ingredients for the filling in a bowl. Make sure that it is a little thick. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

157. Cauliflower Pudding

Ingredients:

- 1 cup cauliflower florets
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Parboil the cauliflower florets and set on a tray.
- Boil the milk and the sugar in a pan and add the custard powder and stir till you get a thick mixture. Pour the mixture over the florets.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

158. Mulberry Pudding

Ingredients:

- 2 cups almond flour
- 1 cup milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 1 cup mulberry juice
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the almond flour and mulberry juice and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

159. Rhubarb Pancakes

Ingredients:

- 1 cup shredded rhubarb
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

160. Tangerine Cake

Ingredients:

- 1 tbsp. unsalted butter
- 2 tbsp. water
- 2 cups all-purpose flour
- ½ cup condensed milk
- 1 cup sliced tangerine

Method:

- Add the ingredients together and whisk till you get a smooth mixture.
- Prepare a tin by greasing it with butter. Transfer the mixture into the tin.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. Check whether the brownies have been cooked using a knife or a toothpick and remove the tray. When the brownies have cooled, cut them and serve with a dollop of ice cream.

161. Rhubarb Pie

Ingredients:

- 1 cup plain flour
- 1 tbsp. unsalted butter
- 4tsp. powdered sugar
- 2 cups cold milk

For Apple filling:

- 1 cup sliced rhubarb
- 2 tbsp. sugar
- ½ tsp. cinnamon
- 2 tsp. lemon juice

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

162. Peach Muffins

Ingredients:

- 2 cups All-purpose flour
- 1 ½ cup milk
- ½ tsp. baking powder
- ½ tsp. baking soda
- 2 tbsp. butter
- 1 cup sugar
- 3 tsp. vinegar
- 1 cup poached peach slices
- Muffin cups or butter paper cups

Method:

- Mix the ingredients together and use your fingers to get a crumbly mixture.
- Add the baking soda and the vinegar to the milk and mix continuously. Add this milk to the mixture and create a batter, which you will need to transfer to the muffin cups.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the muffin cups in the basket and cover it. Cook the muffins for fifteen minutes and check whether or not the muffins are cooked using a toothpick. Remove the cups and serve hot.

163. Cantaloupe Pie

Ingredients:

- 1 cup plain flour
- 1 tbsp. unsalted butter
- 4tsp. powdered sugar
- 2 cups cold milk

For Honey and Nut filling:

- 3 tbsp. honey
- 2 cups minced cantaloupe

Method:

- Mix the ingredients together to form a crumbly mixture. Knead the mixture with cold milk and wrap it. Roll the dough out into two large circles and press that dough into the pie tin and prick the sides with a fork.
- Cook the ingredients for the filling on a low flame and pour into the tin. Cover the pie tin with the second round.
- Preheat the fryer to 300 Fahrenheit for five minutes. You will need to place the tin in the basket and cover it. When the pastry has turned golden brown, you will need to remove the tin and let it cool. Cut into slices and serve with a dollop of cream.

164. Cherry Pancakes

Ingredients:

- 2 tbsp. sliced cherries
- 1 ½ cups almond flour
- 3 eggs
- 2 tsp. dried basil
- 2 tsp. dried parsley
- Salt and Pepper to taste
- 3 tbsp. Butter

Method:

- Preheat the air fryer to 250 Fahrenheit.
- In a small bowl, mix the ingredients together. Ensure that the mixture is smooth and well balanced.
- Take a pancake mold and grease it with butter. Add the batter to the mold and place it in the air fryer basket.
- Cook till both the sides of the pancake have browned on both sides and serve with maple syrup.

165. Lime Pudding

Ingredients:

- 2 cups lime pulp
- 2 tbsp. lime zest
- 2 cups milk
- 2 tbsp. custard powder
- 3 tbsp. powdered sugar
- 3 tbsp. unsalted butter

Method:

- Boil the milk and the sugar in a pan and add the custard powder followed by the lime pulp and stir till you get a thick mixture.
- Preheat the fryer to 300 Fahrenheit for five minutes. Place the dish in the basket and reduce the temperature to 250 Fahrenheit. Cook for ten minutes and set aside to cool.

Conclusion

Thank you for purchasing the book.

There are 365 recipes provided for you across a wide range of cuisines. You will find a range of starters and mains in the first two parts of the book. The final part of the book contains the desserts and sweets that create the perfect end to your meal.

I hope you have enjoyed the recipes.