

Indian Food Healthy Way!

Easy, Desi and Not so greasy



Airpotluck Cookbook

Ladies Finger Fry

► Ingredients

- Okra/Vendakkai/Bhindi - 2-3 cups chopped
- Oil - 1 tbsp
- Sambar or Curry or Chili powder - 1/2 tsp
- Turmeric powder - 1/4 tsp
- Salt - 1/2 tsp

► Steps

- Wash, dry and chop the okra into small pieces and add it to a bowl.
- Add oil, chilli powder, turmeric powder, salt to the okra and mix it well.
- Fry at 180°C for 15 minutes, toss it every 5 minutes.
- Transfer it to the serving bowl and serve



Airpotluck Cookbook

Air fried Grapes (Black Muscat)

► Ingredients

- Olive oil - For brushing the grapes
- 200 g Grapes (Black Muscat)

► Steps

- Wash the grapes, put them into air fryer basket
- Now, brush the grapes with olive oil
- Set 200°C and airfry for 7 to 8 minutes till it gets caramelized
- Remove and serve



Airpotluck Cookbook

Aloo Shimla mirch

► Ingredients

- Potato - 2 nos | Capsicum - 2 nos | Oil - 1 tbs
- Salt - 1 tsp | Turmeric powder - ½ tsp | Water - 1 tbs
- Coriander powder - ¼ tsp | Ginger garlic paste - ½ tsp
- Garam masala - ½ tsp | Cumin powder - ¼ tsp
- Salt - ¼ tsp | Red chilli powder - ½ tsp | Amchur powder - ½ tsp

► Steps

- Boil and peel potatoes, clean capsicum and remove seeds, then cut both into 1-inch pieces
- Mix all ingredients, let it rest for 5 mins
- Preheat Airpot at 180° C for 3 mins, brush basket with oil, and place the mixture
- Airfry at 180° C for 7-8 mins, stir, oil brush, and airfry for 6-7 mins. Remove and serve hot



Airpotluck Cookbook

Baati for dal baati churma

► Ingredients

- Whole wheat flour - 200
- Butter clarified/Ghee - 50g
- Salt - ¼ tsp | Baking powder - ¼ tsp

► Steps

- Combine all ingredients in a mixing bowl, add water, and make a stiff dough
- Cover the dough, let it rest for 20 minutes, then divide into 50-60g portions and shape into rounds
- Preheat Airpot at 200°C for 5 minutes, brush the basket with oil, and place the pieces
- Airfry at 200°C for 9-10 mins, turn, and airfry for an additional 8-10 mins until cooked. Serve with dal and Churma



Airpotluck Cookbook

Baba ganoush

► Ingredients

- Eggplant - 2 nos | Olive Oil - 2 tbs | Tahini - 3 tsp
- Black Pepper powder - ½ tsp
- Lemon juice - 3 tsp | Red pepper powder - ½ tsp
- Chopped Parsley - 15g
- Chopped garlic - 20g

► Steps

- Clean and pierce eggplant, preheat Airpot at 200°C for 2 mins
- Brush eggplant with oil, place in Airpot basket, and airfry at 180°C for 3-4 mins
- Turn, oil brush, and airfry for 4-5 mins until softened
- Remove skin, smash, add remaining ingredients, mix well, garnish with parsley, and serve



Airpotluck Cookbook

Dum Aloo - Baby Potato fry

► Ingredients

- Baby Potato (boiled) – 300g
- Salt – ¼ tsp

► Steps

- Peel the baby potatoes and Boil it
- Add salt and mix well
- Brush the Airpot basket with little amount of oil and place the potato pieces in the basket
- Set 180°C and airfry for 8 to 10 minutes
- Turn, oil brush the pieces and again air fry it for 10 to 12 minutes
- Remove and serve hot



Airpotluck Cookbook

Banana chips

► Ingredients

- Banana (ripened) - 200g
- Turmeric - ½ tsp
- Salt - ½ tsp

► Steps

- Remove the skin and cut the banana into slices (ensure that slices should not exceed 1 mm thickness)
- Add turmeric powder and salt to the slices
- Brush the Airpot basket with little amount of oil and place banana slices into the basket
- Set 180°C and airfry for 5 to 7 minutes, Turn the slices, oil brush it and again air fry for 8 to 10 minutes till it becomes crispy
- Remove and serve hot



Airpotluck Cookbook

Besan gathiya

► Ingredients

- Besan flour - 200g | Red chilli powder - 1 tsp
- Turmeric powder - ½ tsp
- Salt - ½ tsp | | Crushed carom seeds - ½ tsp

► Steps

- Mix Besan flour, Red chili powder, and Turmeric powder, sieve
- Combine the mix with boiling water to form a soft dough, adding carom seeds and salt
- Grease Chakli press/Idiyappam maker, transfer and press dough into Airpot basket
- Airfry at 160°C for 6-7 minutes, turn sev, oil brush, and airfry for 6-8 minutes. Serve hot



Airpotluck Cookbook

Brinjal fry

► Ingredients

- Brinjal - 200g
- Oil - 2 tsp
- Pepper powder - 2 tsp
- Red chilli powder - 1 tsp
- Salt - ½ tsp

► Steps

- Clean the Brinjals, make them into 4 quarter pieces
- Mix all the ingredients together with brinjal pieces
- Brush the Airpot basket with little amount of oil and place the Brinjals into the basket
- Set 200°C and airfry for 5 to 7 minutes, Turn the pieces, oil brush it and again air fry for 5 to 6 minutes
- Remove and serve hot



Airpotluck Cookbook

Chicken kofta

► Ingredients

- Onion, Garlic - 1 | Chicken mince - 500 grs
- pepper (ground), Red chilli powder - 1 pinch
- Dhania (ground), paprika powder (smoked) - 1tsp
- Egg - 1 | Salt - ½tsp | Breadcrumbs - 2 Tbsp

► Steps

- Peel and finely chop the onion and garlic, Combine the chicken mince, onion, garlic and all the ingredient
- Knead until evenly combined and compact. Cover and let cool in the refrigerator for about 30 minutes
- Shape the cooled mixture into 12 equal balls and press to flatten them a little
- Arrange the kofta in the basket and slide it into the Airpot.
- Start the device with settings indicated below 180°C temperature for 13 minutes



Airpotluck Cookbook

Chicken Lollipop

► Ingredients

500 grams of chicken drumsticks

► Steps

1. Dry roast and grind

- Coriander seeds, pepper corns, jeera or cumin seeds
fennel seeds - 1tbsp

- Cinnamon sticks - 4 | Green cardamom - 5 | cloves - 5

- Red chillies - 5

2. Add a drop of ghee and fry a small piece of nutmeg. Grind to a fine powder, 180°C temperature for 13 minutes

- Masala powder, red chilli powder, salt - 1/2tsp

- Ginger garlic paste - 1tsp | turmeric powder, cornflour-
1/4tsp

3. Apply a few drops of lemon on chicken, drizzle oil, and cook at 180°C for 13 minutes.



Airpotluck Cookbook

Colocasia Fry

► Ingredients

- Colocasia - 200g
- Turmeric powder - ¼ tsp
- Red chilli powder - ½ tsp
- Salt - ½ tsp

► Steps

- Boil, peel, and thinly slice Colocasia. Season with red chili powder, turmeric, and salt
- Preheat Airpot at 200 °C for 5 minutes, brush basket with oil, and place slices
- Airfry at 190 °C for 5-6 minutes, then turn, brush with oil, and airfry for another 5-6 minutes
- Remove and serve hot.



Airpotluck Cookbook

Crispy corn

► Ingredients

- Corncob - 1Cup
- Corn flour - 2tbsp
- Salt, pepper, ground - 1pinch
- Oil - 1tbsp

► Steps

- Add corn to boiling water and cook for about 5 minutes
- To a bowl add corn flour, salt, pepper powder and corn. Mix and add oil
- Airfry at 180°C temperature for 12 minutes



Airpotluck Cookbook

Fafda

► Ingredients

- Gram flour (Basen)- 250g | Red chilli powder - 1 tsp
- Ghee - 1 ½ tbs | Salt - ½ tsp
- Turmeric powder - ½ tsp | Carom seeds - ¾ tsp
- Water - as required

► Steps

- Mix all ingredients in a bowl, add water, and knead to form a soft dough
- Cover the dough and let it rest for 30 minutes
- Take portions of the dough, shape into strips, and brush with oil
- Airfry strips in a preheated Airpot at 160 °C for 4-5 mins, turn, oil brush, and airfry for 3-4 mins. Remove and cool



Airpotluck Cookbook

Falafel

► Ingredients

- Chickpeas (soaked for 24 hrs) - 200g
- Cilantro leaves - 1 ½ tbs | Parsley - ½ tsp
- Crushed pepper - 1 tsp
- Cumin powder - ½ tsp
- Salt - 1/2 tsp

► Steps

- Grind ingredients into a coarse mix, transfer to a bowl, and refrigerate for 15-20 minutes
- Shape into 30-40g patties after refrigeration
- Preheat Airpot at 200 °C for 5 minutes, brush basket with oil, and place patties
- Airfry at 180 °C for 5-6 mins, turn, oil brush, and airfry for 5-7 mins. Remove and serve hot



Airpotluck Cookbook

Fish fingers

► Ingredients

- Grams of fish - 250grms | Cumin, ground - 1/2tsp
- Lemon, squeezed - 1 | 1 egg, whisked | 50 grams of cornflakes
- Black pepper, freshly ground, red chilli pepper, salt - 1tsp
- Ginger, ground, all-purpose flour - 2tsp

► Steps

- Marinate boneless fish strips in a mixture of squeezed lemon and specified ingredients for at least 25 minutes
- Crush cornflakes, whisk an egg, and mix with flour
- Coat marinated fish strips with the egg-flour mixture, dip in crushed cornflakes
- Airfry at 165°C for 23 mins, flipping midway for even frying. Enjoy the crispy fish fingers!



Airpotluck Cookbook

Frozen Samosa

► Ingredients

- Frozen samosa - 5 pieces (MCcain brand)

► Steps

- Brush the frozen samosa with oil
- Preheat the Airpot at 180°C for 5 minutes
- Brush the Airpot basket with little amount of oil and place the samosa into the basket
- Set 195°C and airfry for 5 minutes, Turn the pieces, oil brush it and again air fry for 5 minutes
- Remove and serve hot



Airpotluck Cookbook

Hara kebab

► Ingredients

- Peas - 100 grms | Potatoes - 200grms | Oil - 1tsp
- Spinach - 100grms | Green chilli pepper - 1
- Chaat masala - 10grms | Peanuts - 20grms

► Steps

- Peel, wash, and cut potatoes. Cook with peas until tender, then mash. Blanch spinach, drain, and chop chili
- Combine mashed potatoes, peas, spinach, chili, masala, salt, shape into 9 patties, and top with peanuts
- Brush with oil, air-fry at 180°C for 10 minutes, Remove and serve hot with chutney.



Airpotluck Cookbook

Hard-boiled egg

► Ingredients

- Egg - 4 nos

► Steps

- Place the Raw eggs into the Airpot basket
- Set 120°C and airfry for 7 to 8 mins
- Turn the eggs, air fry for 8 to 10 minutes till cooked
- Remove the eggs from the basket, remove the shell and serve hot



Airpotluck Cookbook

Jeera Papad

► Ingredients

- Jeera papad - 7 pieces

► Steps

- Brush the papads with oil
- Preheat the Airpot at 180°C for 3 minutes
- Brush the Airpot basket with little amount of oil and place papads into the basket
- Set 180°C and airfry for 2 minutes till it becomes crispy
- Remove and serve hot



Airpotluck Cookbook

Makhana

► Ingredients

- Makhana - 50g
- Pepper - ½ tsp
- Salt - ¼ tsp
- Oil - 2 tsp

► Steps

- Brush the pieces with oil
- Brush the Airpot basket with little amount of oil and place the makhana into the basket
- Set 160°C and airfry for 4 to 5 minutes
- Remove and serve hot



Airpotluck Cookbook

Malpua

► Ingredients

- Whole wheat Flour - 200g | Rava - 55g | Sugar - 100g
- Cardamom powder - ¼ tsp | Curd - 2 tbsp
- Grated khoya - 2 tbsp | Salt - 3 pinch | Milk - 300g

► Steps

Malpua batter preparation

- Combine wheat flour, sugar, cardamom powder, grated khoya, curd, and milk in a bowl.
- Mix well, add water for a medium-thick flowing batter without lumps, cover, and rest for 30-40 minutes.

Sugar syrup preparation

Boil water and sugar until achieving a string consistency; keep warm to prevent crystallization

- Pour 10-12g of malpua batter into muffin cups
- Preheat Airpot at 180 °C for 5 mins
- Place muffin cups in the Airpot basket, airfry at 160 °C for 12-15 mins
- Remove cooked malpua, dip in warm sugar syrup, coat, garnish with almonds, cashews, and serve



Airpotluck Cookbook

Mathri

► Ingredients

- Flour (Maida) - 180g | Wheat flour) - 50g | Jeera - ¼ tsp
- Pepper (crushed) - 1 tsp | Kasuri methi - 1 tsp | Ghee - 5 tsp
- Carom seeds - 1 tsp | Asafotida - 1 pinch | Water - 100g
- Baking soda - 2 pinch | Garam masala - ½ tsp

► Steps

Dough Preparation

Combine maida, whole wheat flour, and other ingredients in a bowl, mix until crumbly, gradually add water, knead into a firm dough, cover, and rest for 30 minutes.

- Shape dough into 12-15g balls and roll into thin sheets with a rolling pin
- Use a cookie cutter to create round mathri shapes; prick each with a fork
- Brush mathri with oil, preheat Airpot at 180°C for 5 mins
- Place in the Airpot basket, airfry at 200°C for 4-5 mins, turn, oil brush, and airfry for another 4-5 mins. Remove and serve hot



Airpotluck Cookbook

Muffins

► Ingredients

- 300g (2 1/2 cups) flour
- 200g (1 cup) sugar
- 200ml (4/5 cup) milk
- 12 g baking powder
- chocolate chips, 3 eggs, Butter

► Steps

- Melt butter with chocolate in a bowl on a pan with water on the stove (Double Boiler Method)
- Whisk eggs, milk and sugar until foamy and pale
- Add molten chocolate, baking powder and stir with the sifted flour
- Pour batter into muffin cups, top with chocolate chips, place in basket & bake at 180 °C for 12mins
- Remove from cups and serve with your favourite topping



Airpotluck Cookbook

Namkeen – Badam

► Ingredients

- Badam (Overnight soaked) – 300g
- Salt, Pepper, Red chilli powder – ¼ tsp
- Oil – ½ tsp
- Salt – less than ¼ tsp

► Steps

- Peel the Badam Add oil, Red chilli powder, salt, Pepper and mix well
- Brush the Airpot basket with little amount of oil and place the Badam pieces in the basket
- Set 180° C and airfry for 5 to 6 minutes
- Turn, slightly oil brush the Badam pieces and again air fry it for 5 to 7 minutes
- Remove and serve hot



Airpotluck Cookbook

Onion vada

► Ingredients

- Kadi patta - 1bunch | Urad dal paste, Rice flour - 1/4cups
- Coconuts, Onion - 1/4cups | Sugar - 2tsp | spring onions, chopped - 1tsp
- Ginger, chopped; green chilli, finely chopped - 1tsp
- Cumin seed - 1tsp | Garlic - 1tsp

► Steps

- Grind coconut, onion, green chillies, cumin, garlic, salt, curry leaves, and ginger to a coarse paste
- Transfer the paste to a bowl, add torn curry leaves, urad dal paste, onions, rice flour, sugar, salt, lentil flour, and mix
- Rest the mixture for 15 mins, preheat Airpot to 200°C for 5 mins
- Incorporate freshly cut spring onions, shape vadas, brush with oil, and airfry at 200°C for 7 mins



Airpotluck Cookbook

Pakoda

► Ingredients

- 0.5 tbsp cumin, garam masala, Chilli powder
- 1 pinch of black pepper
- 2 pinches of salt
- 2 tablespoons lemon juice, olive oil
- Gram flour/ flour of your choice
- 100 gram sweet potatoes, carrots, 2 onion
- 150 gram chickpeas

► Steps

- Mash your vegetables and mix with remaining ingredients to make your batter
- Scoop batter into little balls and let it rest for a few minutes to get crunchy edges
- Fry the pakodas at 160°C for 14mins for crunchy with a slight soft center and serve



Airpotluck Cookbook

Panjiri

► Ingredients

- Whole wheat flour - 200g
- Ghee - 40g
- Almond - 25g
- Cashew - 25g
- Powder sugar - 40g

► Steps

- In a cake pan, airfry almonds, cashews, and makhana at 180°C for 5-6 mins, then set aside
- Mix flour, sugar, and ghee to form a flour mix
- Transfer flour mix to the cake pan, airfry at 180°C for 7-8 mins
- Stir and airfry for 8-10 mins until the flour is slightly roasted. Mix with nuts and serve



Airpotluck Cookbook

Pav bun

► Ingredients

- Flour (Maida) - 250g | Butter - 15g
- Sugar - 20g | Yeast (active dry yeast) - 5g
- Salt - 4g | Milk powder - 1g | Water - 160 ml

► Steps

- Mix ingredients, including yeast dissolved in 160 ml water. Knead for 10 mins
- Sprinkle salt on the dough, fold, cover with cling wrap, and rest for 20 mins
- Knead again for 10 mins, rest for 50 mins. Shape into 50g balls
- Spread butter in Airpot basket, place pieces with a 1-inch gap, proof for 1 hr 30 mins. Preheat at 180°C for 15 mins, bake, and let it cool



Airpotluck Cookbook

Pazham pori

► Ingredients

- Maida Flour - 200g | Rice flour - 20g | Banana (nendhram) - 2 nos
- Sugar - 40g | Turmeric - 1 pinch
- Salt - 2 pinch | Baking soda - 1 pinch

► Steps

- Mix Maida, Rice flour, Baking soda, sugar, and turmeric in a bowl
- Gradually add water to make a smooth, thick batter without lumps
- Peel and slice bananas. Preheat Airpot at 180°C
- Coat bananas in batter, place in the Airpot basket on parchment paper, airfry at 180°C for 5-6 mins, turn, oil brush, and airfry for 5-7 mins. Serve hot



Airpotluck Cookbook

Potato fry

► Ingredients

- Potato (boiled) - 300g
- Red Chilli powder - 1 ½ tsp
- Turmeric powder - ¼ tsp
- Water - to make paste
- Salt - 1/4 tsp

► Steps

- Boil and cut potatoes into 1-inch pieces
- Mix all ingredients with water to form a paste
- Add potatoes, mix well, and place in the Airpot basket brushed with oil
- Airfry at 180° C for 5 mins, turn, oil brush, and airfry for an additional 5 mins. Remove and serve hot



Airpotluck Cookbook

Ragi roti

► Ingredients

- Ragi flour - 250 gms | Gram flour - ¼ cups
- Green Chilli - 4 | Butter - 0.15gms | Curry Leaves - ¼ bunches
- Moringa leaves or drumstick leaves - 1 bunch
- Groundnuts - 10 nos | Onion - 0.25 gms
- Moringa leaves or drumstick leaves - 1 bunch
- Channa soaked - 1 Tbsp | Water 3 Tbsp
- Curry leaves - ¼ bunches | Salt - ½ teaspoons

► Steps

- Chop curry leaves, moringa leaves, onion, green chillies add ragi flour, salt, butter, mix them well
- Pour water to mix them, add fried groundnuts and soaked channa dhal and gram flour
- Make small ball and flatten it and spray oil on each side and place it in the Airpot for 180°C for 13 minutes, enjoy your healthy and tasty roti



Airpotluck Cookbook

Roasted chicken

► Ingredients

- Chicken (curry cut) - 200g
- Red Chilli powder - 3 tsp
- Coriander powder, Garam masala - ½ tsp
- Turmeric powder, Rice flour, Corn flour - ¼ tsp
- Ginger garlic paste, Lemon juice - 1 tsp
- Curd - 2 tsp
- Salt - ¼ tsp

► Steps

- Clean the chicken, mix - ingredients & marinate till paste consistency is achieved
- Marinate the chicken pieces with the prepared paste and allow it to rest for 1 hour
- Preheat the Airpot at 180°C for 5 minutes. Brush the basket with little oil
- Set 180°C and airfry for 25 minutes (keep turning



Airpotluck Cookbook

Roasted chickpeas with spices

► Ingredients

- Chickpeas, canned , drained - 480grms
- Sunflower oil - 1tsp | salt - 1pinch
- Paprika powder, smoked - 1tsp
- Cumin, ground - 1/2 tsp

► Steps

- Drain, rinse, and pat dry chickpeas, then mix with ingredients in a bowl
- Place chickpeas in the Airpot basket, airfry at 160°C for 20 mins
- Remove and let the air-fried chickpeas cool completely before serving



Airpotluck Cookbook

Roasted paneer

► Ingredients

- Paneer - 200g | Red Chilli powder - 2 tsp | Curd - 2 tsp
- Coriander powder, Garam masala - ½ tsp
- Turmeric powder, Rice flour, Corn flour - ¼ tsp
- Ginger garlic paste - 1 tsp | Salt - ¼ tsp | Water - optional

► Steps

- Cut paneer into 1-inch cubes
- Mix ingredients for marination to a paste consistency
- Marinate paneer cubes for 1 hour
- Preheat Airpot to 180° C for 5 minutes, then airfry marinated paneer for 15 minutes, turning and brushing with oil every 5 minutes. Serve hot.



Airpotluck Cookbook

Shahi tukda

Indian bread dessert

► Ingredients

- Toast bread - 2 Slices | 600 ml milk
- Sugar - 4tbsp | green cardamom, ground - 1tsp
- Almonds - 15grms

► Steps

- Trim bread crusts and slice each into triangles
- Airfry toast at 180°C for 6 minutes
- Simmer milk, sugar, and cardamom, then set aside
- Soak toast in milk briefly, cook remaining mixture until thickened
- Pour thickened milk over toast, add chopped almonds, and serve



Airpotluck Cookbook

Sweet Potato Chips

► Ingredients

- 1 medium sweet potato, peeled
- 1 tablespoon oil
- ½ teaspoon kosher salt
- ¼ teaspoon pepper
- ½ teaspoon garlic powder
- ½ teaspoon ground sweet paprika

► Steps

- Mix the spices and marinate fish
- Place the Fish in the Air Fryer and spray required amount of oil
- Set the temperature at 180°C and time as 30mins
- Fry both sides for 15mins each.



Airpotluck Cookbook

Tandoori chicken

► Ingredients

- 8 chicken legs, whole
- 100 grams of tandoori masala powder

► Steps

- Marinate chicken legs in tandoori paste, refrigerate for 1 hour with salt and chili to taste
- After 1 hour, place marinated legs in Airpot at 180°C for 10 mins, shaking at 4 intervals
- Repeat process at 200°C for 10 mins and shake, then another 10 mins at 200°C
- Check tenderness, and if needed, airfry for an additional 5 mins at 200°C



Airpotluck Cookbook

Tandoori King Prawns

► Ingredients

- King Prawns - 700grms
- Plain yoghurt - 2tsp | garlic, ginger root, tandoori masala powder - 1tsp
- Cumin, ground; paprika powder, dhania, ground - 1/2 tsp
- Cumin, ground - 1/2 tsp

► Steps

- Combine minced garlic, minced ginger, and other ingredients to marinate prawns
- Place prawns in the Airpot basket, airfry at 200°C for 14 mins
- For roti, airfry frozen pieces at 200°C for 5 mins, one piece at a time, without defrosting



Airpotluck Cookbook

Tandoori Tofu

► Ingredients

- Tofu - 200g | Gram flour - 1 tbs | Curd - 30g
- Salt - ¼ tsp | Kashmiri Red Chilli powder - 1 tsp
- Cumin powder, Garam masala - ½ tsp | Lemon juice - 1tsp
- Chaat masala, Kasuri methi - 1 tsp | Olive oil - 1 tbs
- Turmeric powder - ¼ tsp | Ginger garlic paste - 1 tbs

► Steps

- Cut Tofu into 1-inch cubes, mix with other ingredients for a thick paste consistency
- Marinate Tofu cubes for 30-40 minutes
- Brush Airpot basket with oil, place marinated Tofu, and airfry at 200 °C for 3-4 minutes
- Turn, oil brush, and airfry for an additional 4-5 minutes. Remove and serve hot



Airpotluck Cookbook

Vanjaram Fish Fry

► Ingredients

- Red chilli powder 1tbsp
- Turmeric powder 1/4 tsp
- Coriander powder 1tsp
- Freshly crushed pepper 1/4tsp
- Salt 1/2tsp
- Lemon juice of 1/2 of a lemon
- Oil

► Steps

- Mix the spices and marinate fish
- Place the Fish in the Air Fryer and spray required amount of oil
- Set the temperature at 180°C and time as 30mins
- Fry both sides for 15mins each



Airpotluck Cookbook

Veg cutlet

► Ingredients

- Potato (Boiled) - 300g | Oil - 3 tsp | Onion - 100 g
- Green Chilli - 1 nos | Green peas (boiled) - 50g
- Red Chilli powder - 1 ½ tsp | Turmeric powder - ¼ tsp
- Garam masala, Corn flour, Salt - ¼ tsp | Curd - 2 tsp
- Water - optional (to make paste)

► Steps

- Cut paneer into 1-inch cubes, mix all marination ingredients to a paste
- Marinate paneer cubes for 1 hr
- Preheat Airpot at 180°C for 5 mins, brush basket with oil, and place marinated paneer
- Airfry at 180°C for 15 mins, turning and oil brushing every 5 mins. Remove and serve hot



Airpotluck Cookbook

Veg handvo

► Ingredients

- Rava - 325g | Gram flour - 35g | Sugar - 20g | Oil - 20g
- Ginger (finely chopped) - 15g | Yogurt - 200g | Salt - ¼ tsp
- Green chilli - 15g | Mustard - 5g | Cabbage (grated) - 60g
- Bottle guard (grated) - 100g | Coriander powder - ¼ tsp
- Cumin powder - ¼ tsp | Baking powder - 6g
- Red chilli powder - ¼ tsp | Peanuts (chopped) - 30g
- Sesame seeds - 8g

► Steps

- Mix Rava, gram flour, sugar, salt, yogurt, oil, ginger, and green chilli in a bowl for a thick batter
- Heat oil in a pan, add mustard seeds, let it cool; then mix in coriander powder, cumin powder, baking powder, red chilli powder, peanuts, cabbage, and bottle gourd
- Brush a cake pan with oil, transfer the batter, top with mustard, curry leaves, and sesame seeds
- Preheat Airpot at 180 °C for 5 minutes, place the cake pan, and airfry at 180 °C for 28-30 minutes until cooked



Airpotluck Cookbook

Veg Kofta

► Ingredients

- Gram flour - 60g | Potato (boiled) - 200g
- Carrot (chopped) - 200g | Green peas (chopped) - 30g
- Onion (sliced) - 100g | Ginger garlic paste - 1 tsp
- Pepper - 1 tsp | Green chilli - 3 nos | Salt - ¼ tsp
- Garam masala - ½ tsp | Corn flour - 10g

► Steps

- Peel and mash potatoes, then add chopped carrot, green peas, and other ingredients
- Mix well, add water if needed, and shape into 40g patties
- Brush patties with oil, preheat Airpot at 200°C for 5 minutes, and place in the basket
- Airfry at 200°C for 10-12 minutes, turn, brush with oil, and airfry for an additional 8-10 minutes. Serve hot



Airpotluck Cookbook

Aloo seekh kebab

► Ingredients

- Bread crumbs, french beans, soy mince - 1/4 cups
- Black pepper, ginger garlic, carrot - 1/2 cups
- Butter ginger garlic paste, green chilli paste - 1tbsp
- Amchoor powder, garam powder - 1tbsp
- Woodern satay sticks - 8 | potatoes, peeled boiled - 4

► Steps

- Soak skewers for 30 minutes
- Mash boiled potatoes and mix with soya, French beans, and carrots
- Combine all ingredients to form a dough
- Shape sausage kebabs onto skewers, then preheat Airpot and air fry at 180°C for 10 minutes. Serve and enjoy!



Airpotluck Cookbook

Murg peshawari tikka

► Ingredients

- Yogurt, saffron, green chilli paste - 1/4 cups
- Black pepper, ginger garlic - 1tbsp
- Salt, oil - required | chicken boneless - 250grms
- Besan of roasted chana - 1tbsp

► Steps

- Clean and dry chicken pieces
- Marinate chicken for 5-6 hours, excluding oil
- Preheat Airpot at 180°C for 5 minutes
- Brush rack with oil, air fry marinated chicken at 180°C for 10 minutes until light brown. Serve hot with sliced onions and green apples salad, mint chutney, and hung yogurt



Airpotluck Cookbook

Mushroom side vegetable meat

► **Ingredients**

- Mushrooms - 150grms | onion - 2grms
- Carrots, small - 15grms
- Barbecue sauce - 5grms
- French beans - 10grms

► **Steps**

- Mix vegetables with barbecue sauce
- Brush with oil and air fry at 180°C for 13 minutes.
- Serve hot alongside your choice of meat



Airpotluck Cookbook

Avacado Toast

► Ingredients

- 2 slices Bread
- 1 Avacado
- 30 g Butter
- 1 tsp Salt
- 1 tsp Pepper
- 2 cloves Garlic(optional)

► Steps

- Spread the butter on your bread generously.
- Place the bread inside Airpot at 204°C for 4 – 7 minutes until it turns golden brown.
- Slice the avacado into thin pieces and add it onto the toast
- Finely chop garlic into small pieces and sprinkle it along with pepper powder or any seasoning of your choice on top and serve



Airpotluck Cookbook

Basic chicken wings

► Ingredients

- 1 kg chicken wings, whole
- 100 g barbeque sauce
- 0.5 tbsp black pepper
- 1 tbsp of garlic powder
- 1 tbsp salt

► Steps

- Cut the chicken wings into drumettes and wingettes, discarding the tips and transfer into large bowl and add salt, black pepper, garlic powder. Mix them and marinate for 30 mins
- Arrange the wings in the basket and place them at inside Airpot at 160°C for 20 mins
- While they are being cooked, open the Airpot and shake the basket at 3 different intervals.
- Now, open Airpot and brush barbeque sauce all over chicken and place them at 200°C for 5 mins. Once done, remove and serve hot



Airpotluck Cookbook

Blueberry Muffins

► Ingredients

- 280 g Flour (Maida)
- 250 g blueberries
- 200 g Powdered sugar
- 2 g Baking powder
- 120 ml oil | 250 ml buttermilk
- 1 tsp cinnamon powder

► Steps

- Beat sugar and egg until light and foamy. Slowly mix in buttermilk and oil.
- Sift the flour, baking powder and ground cinnamon powder into mixture and gently mix until incorporated. Add blueberries and stir briefly
- Pour the batter among the muffin cups about 2 tbsps per each. Place them inside Airpot at 180°C for 13 mins
- Once baked, remove them and let it cool before serving



Airpotluck Cookbook

Bruschetta

► Ingredients

- 200 g Baguette bread | 25 g Basil leaves (Chopped)
- 50 g Parmesan cheese (grated) | 4 Tomatoes
- 4 tsp Balsamic vinegar | 40 g Garlic (peeled)
- 3 tsp Olive oil | 1/2 tsp salt | 1/2 tsp pepper

► Steps

- Cut baguette into thick slices for bruschetta.
- Brush slices with olive oil, sprinkle parmesan cheese.
- Airfry at 180 °C for 14-15 minutes, turn and fry for 4-5 mins.
- Top with desired toppings and serve hot.

Toppings Preparation

- Wash the garlic, tomato and cut into very small pieces
- Transfer tomatoes and garlic in to the bowl
- Add chopped basil leaves, Balsamic vinegar, salt, pepper and mix well



Airpotluck Cookbook

Butter Sponge cake

Accessory - Inalsa cake pan (suitable for 1/4kg cake)

► Ingredients

- 90 g Flour (Maida)
- 100 g Butter
- 100 g sugar
- 2 eggs
- 1 tbsp vanilla essence
- 2 g baking powder

► Steps

- Cream butter and sugar for the batter.
- Mix in beaten eggs, vanilla essence until creamy. Meanwhile, preheat the airpot at 180°C for 10 minutes
- Sieve flour and baking powder, then fold into the mix gradually to avoid lumps.
- Pour batter into a greased cake pan, air fry at 180°C for 25 minutes.



Airpotluck Cookbook

Cake(mix)

Accessory - Inalsa cake pan (suitable for 1/4kg cake)

► Ingredients

- Cake mix - 250g (Pillsbury)

► Steps

- Prepare the cake batter by instructions given on the pack and Pour the cake batter into a greased cake pan (you can also use parchment paper in the cake pan)
- Place the cake pan in the air fryer basket
- Set 160°C and airfry for 25 to 30 minutes till the cake is done
- Remove the cake pan from the basket and let it cool down



Airpotluck Cookbook

Cheesy Zucchini tots

► Ingredients

- 200 g Zucchini
- 30 g Gouda cheese
- 1 egg(large)
- 25 g breadcrumbs
- 1 pinch salt
- 1 pinch black pepper

► Steps

- Grate zucchini and squeeze out excess water from it.
- Mix the grated zucchini with grated cheese, egg, bread crumbs, salt and pepper.
- Scoop table spoons full of the mixture on the grill pan and fry at 180°C for 16 mins.
- Once they turn slightly golden brown, remove and serve hot.



Airpotluck Cookbook

Chocochip Cookies

► Ingredients

- 250 g Flour (Maida) | 100 g Choco chips
- 100 g Unsalted Butter | 3 g Baking powder
- 135 g Powdered sugar | 3 g Baking soda
- 1 egg | 1 pinch salt
- 1 tsp vanilla extract

► Steps

- Cream butter and sugar, then mix in egg for 5 minutes.
- Add vanilla extract to the mix. Meanwhile, preheat the Airpot at 180°C for 5 minutes
- Combine flour, choco chips, salt, and baking soda to form cookie dough.
- Flatten dough, place inside at 180°C for 4-5 minutes, turn, and fry for 3-4 minutes.



Airpotluck Cookbook

Churros

► Ingredients

- 200 g Flour (Maida)
- 40 g Butter | 350 g Water(as per need)
- 20 g sugar | 1 tsp Vanilla extract
- 1 egg(small)
- 1/4 tsp cinnamon powder
- 1/4 tsp nutmeg powder

► Steps

- For Coating-In a shallow pan mix cinnamon powder, sugar and keep it aside
- Boil water, butter, sugar, and spices in a saucepan.
- Stir in flour until smooth; cool for 5 minutes.
- Blend in beaten egg, vanilla to make churros dough.
- Pipe strips into oiled air fryer basket, airfry at 180°C for 8-9 minutes, turn, and fry for 9-10 minutes.



Airpotluck Cookbook

Cookies

► Ingredients

- 250 g Flour (Maida)
- 100 g Unsalted Butter | 3 g Baking powder
- 135 g Powdered sugar | 3 g Baking soda
- 1 egg
- 1 tsp vanilla extract
- 1 pinch salt

► Steps

- Cream butter and sugar, then mix in egg for 5 minutes.
- Add vanilla extract to the mix. Meanwhile, preheat airpot at 180°C for 5 minutes
- Combine flour, salt, and baking soda to make the dough.
- Flatten and shape dough, airfry at 180°C for 4-5 minutes, turn, and fry for 3-4 minutes.



Airpotluck Cookbook

Crispy bacon

► Ingredients

- 150 g bacon

► Steps

- Slice bacon into 2 mm thick strips, cut off and discard skin.
- Arrange bacon in Airpot and place them at 180°C for 7 mins
- Once done, carefully transfer the bacon strips to a kitchen towel and tap gently to soak up any excess fat and it ready to serve



Airpotluck Cookbook

French Toast

► Ingredients

- 2 slices of bread
- 2 eggs
- 3 tsp sugar
- 1 1/2 tbsp cinnamon powder
- 50 g milk

► Steps

- Whisk the egg, sugar, cinnamon powder, milk and make a mixture
- Take bread slices, dip it into the mixture and quickly flip it over to the other side (make sure both sides of the bread slices are well coated)
- Preheat the air fryer at 180° C for 5 minutes
- Brush the air fryer basket with little amount of oil and place the bread slices into the basket
- Set 200° C and airfry for 4 minutes. Flip the slices and



Airpotluck Cookbook

French Fries

► Ingredients

- 800 g Potatoes
- 1 tbsp olive oil
- 1 pinch salt

► Steps

- Peel and wash the potatoes and cut into 9 mm thick fries
- Soak the Fries in water for about 30 mins and drain them thoroughly and pat then dry.
- Spray oil on fires and toss to coat them and place in the Airpot at 160°C for 10 mins.
- Once done, remove the fries and sprinkle with salt and serve hot



Airpotluck Cookbook

Fried Tofu Cubes

► Ingredients

- 400 g tofu, firm
- 2 tbsp otamari sauce
- 1 tsp paprika powder
- 1 tsp garlic powder
- 3 tbsp olive oil

► Steps

- Press tofu and drain excess fluid and cut into 2 cm cubes.
- Mix tofu with other ingredient and marinate for 15 mins.
- Place inside Airpot at 180°C for 13 mins.
- Once done, remove the tofu cubes and serve hot.



Airpotluck Cookbook

Frozen Pizza

► Ingredients

Frozen pizza - 1 pc (Unroll brand)

► Steps

- Allow the pizza to thaw up to 2 hrs and Brush bottom of the pizza with oil
- Place the pizza into the air fryer basket
- Set 180°C and airfry for 5 minutes till the cheese melts
- Remove and serve hot



Airpotluck Cookbook

Grilled Cheese Sandwich

► Ingredients

- 200 g Cheddar Cheese
- 2 tbsp melted butter
- 8 slices of toast bread

► Steps

- Thinly slice the cheese and brush both side of bread with melted butter and top with another bread slice.

Place the sandwiches in basket at 180°C for 6 mins

Once done, serve the grilled sandwiches hot.



Airpotluck Cookbook

Japanese style chocolate

► Ingredients

- 200 g bittersweet chocolate
- 2 crisp biscuits
- 2 oreo cookies

► Steps

- Place bittersweet chocolate in accessory and place inside Airpot at 80°C for 9 mins
- Remove filling of oreo biscuit and mix it with hot chocolate. Mash oreo cookies and mix them also with chocolate mixture.
- Place some cling film in basket and pour the chocolate



Airpotluck Cookbook

Leftover Bread fries

► Ingredients

- 6 slices of bread
- 2 eggs
- 1 tbsp sugar
- 1 pinch cinnamon powder and salt
- 75 ml milk
- 200 ml vanilla yoghurt

► Steps

- Mix milk and eggs and add a pinch of salt in a large bowl. Cut bread into large 'fries'
- Roll the bread sticks into the egg mixture and place them in the Airpot basket at 180°C for 10 mins
- Now take out the fries and dip them in a bowl of sugar and cinnamon mixture and serve with vanilla yoghurt dip



Airpotluck Cookbook

Peanut Bread

► Ingredients

- 240 g Flour
- 50 g brown sugar
- 4 tsp baking powder
- 2 pinch salt
- 125 g peanut butter
- 320 g milk

► Steps

- Combine flour, brown sugar, baking powder and salt.
- Add peanut butter and milk and mix until evenly combined and homogeneous.
- Pour the prepared batter into the baking tray and place inside Airpot at 150°C for 47 mins.
- Once baked, remove the bread, slice and serve



Airpotluck Cookbook

Roasted Mushrooms

► Ingredients

- 250 g cremini mushrooms
- 1 tbsp vegetable oil
- 1 pinch salt

► Steps

- Brush the mushrooms clean and cut them into 1 cm thick slices. Season with oil and salt.
- Place inside Airpot at 200°C for 10 mins.
- Remove from device and serve.



Airpotluck Cookbook

Smashed Broccoli

► Ingredients

- 350 g Broccoli florets
- 1 tbsp olive oil
- 0.5 tsp garlic powder
- 0.5 tsp salt

► Steps

- Wash the broccoli florets and cook them in boiled salted water for 8 mins and rinse in cold water.
- Smash them by pressing down with bottom of glass and season with olive oil, garlic powder and salt.
- Place inside Airpot at 180°C for 8 mins.
- Once baked, serve with sauce or dip of your choice.



Airpotluck Cookbook

Spicy Vegetable Buddha Bowl

► Ingredients

- 1 red capsicum, green capsicum and yellow capsicum, avocado, onion
- 50 g canned corn
- 100 g green peas
- 150 g basmati rice (or any rice of your choice)
- 3 tbsp greek yoghurt
- 1 tbsp paprika powder, olive oil, salt
- 0.5 tbsp pepper powder

► Steps

- Cut the vegetables into shapes as required and mix them with spices, olive oil and mix everything well
- Transfer them into Airpot basket and bake at 180°C for 10 mins
- While the vegetables are being cooked, shake them up 2 times for better results
- Cook rice separately, spoon out avocado and add chopped onions. Now, make a paste by mixing Greek yoghurt with masala powders and finely diced garlic



Airpotluck Cookbook

Stir Fried French Beans

► Ingredients

- 200 g French Beans
- 2 tsp oil
- 2 tsp pepper powder
- 1/2 tbsp salt

► Steps

- Clean the beans with water, cut the edges and make it into 2 inch pieces.
- Mix all the ingredients together with the beans
- Brush the air fryer basket with little amount of oil and place it into the basket
- Set 200°C and airfry for 5 minutes
- Flip the beans, oil brush the pieces and again air fry it for 4 minutes, then remove and serve hot



Airpotluck Cookbook

Zucchini fry

► Ingredients

- 200 g Zucchini
- 1 tsp olive oil
- 1/4 tsp Pepper
- 1/2 tsp salt

► Steps

- Wash the Zucchini and cut into thin uniform slices. Add red chilli powder, turmeric powder, pepper, salt to the slices and mix well
- Preheat the air fryer at 180° C for 5 minutes
- Brush the air fryer basket with little amount of oil and place slices into the basket
- Set 180° C and airfry for 5 to 6 minutes.
- Turn the slices, oil brush it and again air fry for 4 to 5 minutes, then remove and serve hot

