



# Russell Hobbs



## **SATISFRY BROOKLYN 5.7L AIR FRYER**

2 YEAR WARRANTY



RHAF57

### **INSTRUCTIONS & WARRANTY**

## IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

Read all instructions before, and follow whilst using this appliance.

1. To protect against electrical hazards, do not immerse the air fryer body in water or any liquid.
2. Do not use it in a bathroom or near any source of water. 
3. Do not use outdoors.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with this appliance.
6. Always follow the instructions when using this appliance.
7. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
8. To avoid the possibility of scalding, keep clear of steam escaping around the door area.
9. CAUTION: Do not touch any internal surfaces until the air fryer has fully cooled.
10. CAUTION: Do not operate on an inclined plane. Place the air fryer on a stable, level, heat-resistant surface and out of reach of children.
11. Route the power cord so it does not overhang, and cannot be caught accidentally.
12. Unplug the air fryer when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
13. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid hazard.
14. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
15. To shut down, press and hold  for 3 seconds, turn off the wall power outlet then grasp the plug and remove from wall power socket. Never pull by the cord.
16. Leave a clear space of at least 50mm around the air fryer when in use.
17. Do not cover the air fryer or put anything on top of it while in use.
18. Do not use the air fryer near or below curtains, overhead cupboards or other combustible materials.
19. Keep the power cord and the air fryer away from hotplates, cook-tops and burners.
20. Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
21. Do not pour oil or any other liquid into the basket.
22. Do not use accessories or attachments other than those supplied as specifically for use with the air fryer.
23. Do not use the air fryer for any purpose other than that described in these instructions.

24. Do not connect this air fryer to an external timer or remote control system.
25. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.
26. CAUTION: Benchtops, such as, but not limited to, engineered stone, marble, granite and acrylic may not be tolerant of localised temperature rises. Therefore, any appliance that radiates heat should be placed on a heat resistant pad or chopping board to prevent the heat from affecting the benchtop.

This appliance is intended for use in households and similar applications such as:

- staff kitchen areas in shops, offices and other working environments
- farm houses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments

### **SAVE THESE INSTRUCTIONS**

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.

Congratulations on the purchase of your new Russell Hobbs Satisfry Brooklyn 5.7L Air Fryer. Each unit is manufactured to ensure safety and reliability. Before using the air fryer for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the air fryer.

When using this appliance, basic safety precautions should always be followed.



- |    |                               |    |                |
|----|-------------------------------|----|----------------|
| 1. | Air Fryer Body                | 4. | Basket Handle  |
| 2. | Carry Handle                  | 5. | Basket         |
| 3. | Digital Touchscreen & Display | 6. | Crisping Plate |



Caution, hot surface(s)

## BEFORE FIRST USE

- Remove all packing materials.
- Hand wash the removable parts.
- When using the fryer for the first time, you may notice smoke or a slight odour for the first few minutes of cooking. This is normal. Ensure the room is well ventilated.
- Slide the basket into the machine until it clicks into place. The appliance will not work unless the basket is properly inserted.

## HOW IT WORKS

- The air fryer uses hot air and radiant heat for cooking.
- Little to no oil is required. If needed, add oil to the food as a coating, don't pour oil into the basket.

## PREPARATION, BASKET & CRISPING PLATE

- Sit the appliance on a stable, level, heat-resistant surface.
- Leave a space of at least 50mm all-round the appliance.
- Have oven gloves (or a tea towel) on hand, use heat resistant plastic tongs and a heat-resistant mat or dinner plate to rest the basket on.

**Note: Do not use metal tongs as it may scratch the coating. We recommend using only heat resistant plastic or silicon coated tongs.**

- To remove the basket from the body:
  1. Hold the top of the body.
  2. Grip the basket handle with the other hand.
  3. Slide the basket out of the body.
  4. Rest the basket on a heat-resistant mat.
- To remove the crisping plate:
  1. Remove food from the basket using heat-resistant plastic tongs.
  2. Let the basket and crisping plate cool down.
  3. Using oven gloves, grip the crisping plate from the center and slide up.

DIGITAL TOUCHSCREEN & SETTINGS










	<p><b>ON/OFF</b></p> <p>Setup mode, start and shut off the appliance</p>
	<p><b>COOKING MENU SELECTION</b></p> <p>Select auto-cooking or manual mode by navigating through the different 8 setting options (7 auto-cooking + manual)</p>
	<p><b>7 AUTO-COOKING SETTINGS</b> <b>(1 displayed at a time)</b></p> <p>Fries, Chops, Prawns, Bake, Chicken, Steak, Fish</p>
	<p><b>COOKING TEMPERATURE</b></p> <p>Press button and adjust Cooking Temperature Control using the + or – buttons.</p>
	<p><b>COOKING TIME</b></p> <p>Press button and adjust Cooking Time Control using the + or – buttons.</p>
<div> </div>	<p><b>+ / -</b></p> <p>Increase/decrease cooking time and/or temperature.</p>
	<p><b>DISPLAY SCREEN</b></p> <p>Time/Temperature Display</p>










## DEFAULT COOKING TIMES AND TEMPERATURE:

The Air Fryer has 7 auto cooking functions with default cooking time/temperature, and manual mode with adjustable cooking temperature/time settings.

















**Note: It is possible to adjust the cooking time and/or temperature on auto-cooking, if needed.**

COOKING MODE		DEFAULT COOKING TIME	DEFAULT COOKING TEMP
Fries		25 minutes	200°C
Chops		22 minutes	180°C
Prawns		15 minutes	180°C
Bake		30 minutes	155°C
Chicken		20 minutes	180°C
Steak		12 minutes	200°C
Fish		15 minutes	175°C
Manual mode		15 minutes	200°C


## GETTING STARTED: TURN ON THE AIR FRYER

- When first connecting the appliance to a wall power outlet, the digital touchscreen icons will all illuminate for several seconds. Following this, only the ON/OFF  touch button will be illuminated.
- Press the  to turn on the air fryer. The display screen will show the default cooking temperature/time settings on Manual mode: 200°C and 15 minutes.
- Select your cooking mode by either:
  - Selecting one of 7 auto-cooking functions, with preset cooking temperature/time, or;
  - Adjusting cooking time/temperature manually.
- To select an auto-cooking function, press the  button repeatedly to navigate through the 7 different functions until the desired icon illuminates.
- If adjusting cooking time and temperature - whether on manual mode or on auto-cooking mode - press the  or  button and then  .
- To shut down the appliance, press and hold  for 3 seconds. Once off, the  button will remain illuminated indicating the unit is still connected to the mains power outlet.





## HOW TO NAVIGATE BETWEEN FUNCTIONS

- Manual mode is the default function when the air fryer is turned on
- Press  1 time to select  function.
- Press  2 times to select  function.
- Press  3 times to select  function.
- Press  4 times to select  function.
- Press  5 times to select  function.
- Press  6 times to select  function.
- Press  7 times to select  function.
- Press  8 times to return to manual cooking mode, select desired time/temperature if required
- Once the icon corresponding to your desired cooking mode illuminates, press  to begin cooking.

## PREHEAT - RECOMMENDED FOR MANUAL MODE

1. Insert the plug into a wall power outlet.
2. Adjust to the desired cooking temperature.
3. Adjust the cooking time to 5 minutes. The display screen will show 05 MIN.
4. Press  to start preheating the air fryer.
5. The cooking time and temperature will be displayed alternatively (respectively 3 and 7 seconds) during preheating/cooking cycle.
6. When the timer returns to zero, the air fryer beep 5 times and will switch off.

## COOKING - IN USE

1. Place the crisping plate inside the basket making sure the arrows on the crisping plate are aligned with the arrow on the bottom of the basket.
2. Place desired food into the cooking basket. Do not overfill the basket, to leave space for the hot air to circulate between pieces of food.
3. Slide the basket back into the air fryer body, ensuring it clicks into place and sits flush with the shape of the air fryer body.
4. Select cooking settings - via either auto-cooking mode or manual mode:
  - Select one of the 7 auto cooking functions or;
  - Manually adjust both cooking time and temperature by pressing the  or  refer to the recipes & cook times in this booklet to determine the correct settings depending on the food to be cooked.
5. Press  to begin cooking
  - To stop the cooking cycle or reset the settings, press  again.
6. Half way through cooking, remove the basket, shake it, and/or turn the food over, then place the basket back into the body to resume the cooking cycle. This ensures the food is evenly cooked and crispy all over.
7. Once the cooking time has elapsed, the timer will beep 5 times and the unit will switch off.
8. Slide the basket out of the body and check that the food is cooked.
9. Place the basket on an insulated mat.
10. To remove food from the basket, we recommend using tongs. We do not recommend tipping the basket upside down as oil residue will drip out.
11. Unplug the appliance, once all cooking is complete.

**CAUTION: Hot oil from the ingredients may gather at the bottom of the basket. Be careful when removing the crisping plate from the basket.**

### NOTES:

- The air fryer will switch off when you remove the basket.
- The air fryer will switch back on when you replace the basket in to the body and will automatically resume the cooking cycle from where it stopped.
- During the last minute of the cooking cycle, '00' will be flashing on the display screen, indicating that there is less than 1 minute of cooking remaining.

**NOTE: High fat foods (e.g. pork) may create smoke. This is normal as oil residue is cooked at a high temperature.**

**Reducing temperature may decrease the effect of smoke.**



## CARE AND MAINTENANCE

This product contains no user serviceable parts. Refer service to qualified service personnel.

- **IMPORTANT:** Before cleaning any part, be sure the air fryer is off, unplugged, and cool. It is important that you clean the entire appliance after each use to prevent accumulation of grease and to avoid unpleasant odours.
- If the appliance isn't cleaned thoroughly, it may produce smoke from the oil residue.

**IMPORTANT:** Do not immerse the appliance, power cord or plug in any liquid.

### Basket & Crisping Plate

1. Once the air-fryer has cooled, grasp the basket handle and remove the basket from the air-fryer body for cleaning.
2. Roughly wipe the interior of the body to remove any crumb or residue, but NOT the heating elements at the top.
3. Remove the crisping plate from the basket.
4. Dispose of food residue and oils, and wipe both the crisping plate and basket with a damp cloth before hand washing them in warm to hot soapy water. Dry thoroughly before placing back in the air fryer body.

### Exterior Surfaces

Clean the exterior with a damp cloth or sponge. Dry thoroughly.

**NOTE:** Do not use any abrasive material or sharp utensils to clean the air fryer or any of its parts.

**NOTE:** Allow all parts and surfaces to dry thoroughly before using the appliance again.

## COOKING TIMES & FOOD SAFETY

**NOTE:** These cooking times are intended as a guide only

- Cook meat, poultry, and derivatives (mince, burgers, etc.) until the juices run clear. Cook fish till the flesh is opaque throughout.
- When cooking pre-packed foods, refer to packaging instructions.

POTATOS & FRIES	Temp°C	Time	Shake/turn the food half way through cooking
Frozen chips/potato chips	200°C	12-20 min	A single layer of chips – 12 minutes Basket half full – 15 minutes Basket full (loosely, not packed) – 20 minutes
Home-Made Potato Wedges	200°C	20 min	Rinse, towel dry, toss in salt, pepper, and 1 tsp oil
Jacket Potatoes	180°C	30-40 min	For a crispy jacket, rub with oil
Roast Potatoes	180°C	25-35 min	Rinse, towel dry, toss in salt, pepper, crushed rosemary (optional) and 1 tsp oil
MEAT & POULTRY	Temp°C	Time	Shake/turn the food half way through cooking
Sausages	180°C	10 min	
Chicken Breast	180°C	10-15 min	Cooking time depends on size of the food
Chicken Thighs	180°C	25-30 min	Cooking time depends on size of the food

Boneless Remove Chicken Products (Frozen)	180°C	15 min	
Schnitzel (Chicken/Veal/Pork)	180°C	15 min	Hammer meat flat, coat in egg, then in seasoned crumb
Stir Fry	180°C	25-30 min	Toss in salt, pepper, and 1 tsp oil, add a little sauce 5 minutes before the end (chilli, sweet chilli, garlic, etc)
<b>SNACKS &amp; OTHERS</b>	<b>Temp°C</b>	<b>Time</b>	<b>Shake/turn the food half way through cooking</b>
Sausage Roll	200°C	13-15 min	
Spring Rolls	200°C	8-10 min	
Frozen Chicken Nuggets	200°C	6-10 min	
Frozen Fish Fingers	200°C	6-10 min	
Frozen Onion Rings	180°C	15 min	
Frozen Fishcakes, Large	180°C	20-25 min	
Frozen Fishcakes, Small	180°C	15-20 min	
Fishcakes, Large	180°C	15-20 min	
Fishcakes, Small	180°C	10 min	
Frozen Scampi	180°C	10-15 min	
Frozen Breadcrumbed Cheese Snacks	180°C	8-10 min	
Stuffed Vegetables	150°C	10 min	
Frozen Samosas	180°C	20 min	
Fresh Samosas	180°C	10-15 min	
Tortillas	200°C	5-10 min	For a crispy finish, rub with oil
<b>BAKING</b>	<b>Temp°C</b>	<b>Time</b>	
Muffins	200°C	15-18 min	

**Spectrum Brands Australia Pty Ltd**

Locked Bag 3004 Braeside  
Victoria 3195 Australia

**Customer Service in Australia**

TollFree: 1800 623 118

Email: [info@spectrumbrands.com.au](mailto:info@spectrumbrands.com.au)

Website: [www.spectrumbrands.com.au](http://www.spectrumbrands.com.au)

**Spectrum Brands New Zealand Ltd**

PO Box 9817 Newmarket  
Auckland 1149 New Zealand

**Customer Service in New Zealand**

TollFree: 0800 736 776

Email: [service@spectrumbrands.co.nz](mailto:service@spectrumbrands.co.nz)

Website: [www.spectrumbrands.co.nz](http://www.spectrumbrands.co.nz)

## **Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects**

In this warranty:

**Australian Consumer Law** means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

**CGA** means the New Zealand Consumer Guarantees Act 1993;

**Goods** means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

**Manufacturer, We** or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;  
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

**You** means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a **(Warranty Period)** period of 2 years from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

## Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
  5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
  6. The warranty granted under clause 3 is limited to repair or replacement only.
  7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
  8. In order to claim under the warranty granted under clause 3 you must:
    - (a) Retain this warranty with your receipt/proof of purchase; and
    - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
  9. This warranty is immediately void if:
    - (a) Any serial number or appliance plate is removed or defaced;
    - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
  10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
  11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
  12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.
- Contact us or the Supplier for further details.

## Register your product online

If you live in Australia please visit: [www.spectrumbrands.com.au/warranty](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

**Any questions?** Please contact Customer Service for advice.

[illegible]



# Russell Hobbs



## **SATISFRY BROOKLYN 5.7L AIR FRYER**

2 YEAR WARRANTY

**RHAF57**

RECIPE BOOK

## HOMEMADE CAJUN CHIPS



**Serves 4 (as a side)**

**Preparation Time:** 15 minutes

**Cooking Time:** 25 minutes

**Air Fryer Function:** FRIES

### **Ingredients:**

600g Sebago or Red Delight potatoes, peeled

1 tbsp Self Raising flour

1 tsp Cajun spice mix

1 tsp salt flakes

2 tsp canola oil

### **Method:**

1. Cut the potatoes lengthways into 1.5cm thick slices, then into 1.5cm thick chips. Add to a saucepan with cold water, bring to the boil and cook for 5 minutes. Drain potatoes and pat dry.
2. Combine the flour, Cajun spice and salt. Toss chips in the oil, then in the flour mixture to coat well. Add half the chips to the Air Fryer basket in one even layer.
3. Turn on your Russell Hobbs Air Fryer and select the FRIES function. Cook for 12-13 minutes, shaking the basket occasionally for even cooking. Repeat with remaining chips, until golden and crisp.

**[www.russellhobbs.com.au](http://www.russellhobbs.com.au)**

**[www.russellhobbs.co.nz](http://www.russellhobbs.co.nz)**

RUSSELL HOBBS and logo are Trade Marks of Spectrum Brands, Inc., or one of its subsidiaries.  
Manufactured in China to Spectrum Brands specifications. ©2021 Spectrum Brands, Inc.

Recipes are to be used in conjunction with the RHAF57 Satisfry Brooklyn 5.7L Air Fryer by Russell Hobbs.  
All rights reserved. No part of this publication may be reproduced, stored in a retrieval system or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without prior permission of the copyright owner.

## WHOLE PERI-PERI CHICKEN

**Serves 4**



**Preparation Time:** 10 minutes

**Cooking Time:** 40 minutes

**Air Fryer Function:** CHICKEN

### **Ingredients:**

Peri Peri Marinade

3 red banana chilies

1 clove garlic, peeled & chopped

1 Tbsp olive oil

1 tsp red wine vinegar

1 tsp salt flakes

1 tsp smoked paprika

Cracked black pepper, to taste

1 - 1.5kg free-range chicken

### **Method:**

1. Cut the chilies in half lengthways, and remove the seeds for a less spicy marinade. Add to a blender, or mortar and pestle, with the remaining marinade ingredients. Blend to form a smooth paste.
2. Clean the chicken, pat dry, and rub all over with the marinade. Place the marinated chicken breast side up in your Russell Hobbs Air Fryer basket. Select the CHICKEN function and cook for 20 minutes (preset).
3. Once the timer sounds, carefully turn the chicken over, breast side down. Select the CHICKEN function again and cook a further 20 minutes.

**TIP:** Serve with buttered corncobs, cooked in your Russell Hobbs Air Fryer.



## BUTTERMILK AIRFRIED CHICKEN



**Serves 4**

**Preparation Time:** 10 minutes

**Cooking Time:** 40 minutes

**Air Fryer Function:** CHICKEN

### **Ingredients:**

1kg bone-in chicken pieces, such as thighs or drumsticks

1 ½ cups buttermilk

1 ½ cups Self Raising Flour

2 tsp salt flakes

½ tsp cracked black pepper

Oil spray

### **Method:**

1. Marinate the chicken in buttermilk for at least 2 hours, or overnight if possible.
2. Combine the flour, salt and pepper. Add a little buttermilk so the flour clumps together in places. Add the chicken pieces and toss well to coat.
3. Spray the chicken pieces all over with oil spray and sprinkle with a little more salt. Arrange in a single layer in your Russell Hobbs Air Fryer basket. You may need to cook the chicken in two batches. Select the CHICKEN function and increase the cook time to 30 minutes. Cook until crispy and golden brown all over.

Delicious served with Cajun chips.

## **SOY-GLAZED STEAK**

### **WITH CRISPY SESAME BROCCOLI**



**Serves 2**

**Preparation Time:** 15 minutes

**Cooking Time:**

**Air Fryer Function:** STEAK

#### **Ingredients:**

- 1 tbsp soy sauce
- 2 tsp canola oil
- 2 tsp honey
- 1 clove garlic, peeled & finely chopped
- 2 x 200g porterhouse (sirloin) steaks
- 200g broccoli, cut into flowerets
- 2 tsp sesame oil

#### **Method:**

1. Combine the soy sauce, oil, honey and garlic in a shallow bowl. Add the steaks and marinate 10 minutes.
2. Place the marinated steaks in the Russell Hobbs Air Fryer basket. Select the STEAK function and cook at the preset 200°C. Stop at 10 minutes for medium rare steak, cook the full 12 minutes for medium, or cook a further 2-3 minutes for medium to well done steaks.
3. Transfer the steaks to a plate to rest. Toss the broccoli in the sesame oil. Add to the Air Fryer basket, and cook at 200°C for 2-3 minutes, until crispy all over.

## TONKATSU PORK CHOPS

Serves 2



**Preparation Time:** 10 minutes

**Cooking Time:** 22 minutes

**Air Fryer Function:** CHOPS

### Ingredients:

2 tbsp plain flour

salt flakes & pepper, to taste

2 x 300g pork loin chops

1 egg, lightly beaten

1 cup Japanese panko breadcrumbs

oil spray

tonkatsu sauce

### Method:

1. Combine the flour and seasoning. Dust both sides of the chops, then dip into the beaten egg, then the breadcrumbs. Make sure the chops are completely coated.
2. Spray both sides of the chops with oil and place in the Russell Hobbs Air Fryer basket. Select the CHOPS function and cook at the preset 180°C for 22 minutes, or until the breadcrumbs are golden brown.
3. Serve with tonkatsu sauce, shredded cabbage salad and cooked rice, if desired.

**TIP:** for an extra crispy coating, toast the panko breadcrumbs in a frying pan with a little oil until golden brown, then proceed with step 1 of the recipe.

## JUICY FISH BURGERS



**Serves 2**

**Preparation Time:** 10 minutes

**Cooking Time:** 15 minutes

**Air Fryer Function:** FISH

### **Ingredients:**

¼ cup plain flour

Salt flakes & pepper, to taste

400g firm white fish fillets

1 egg, lightly beaten

1 cup breadcrumbs

Oil spray

### **TO SERVE**

2 x burger buns, toasted

Tartare sauce & crisp lettuce leaves, to serve

### **Method:**

1. Combine the flour, salt and pepper. Coat the fish in the flour, then dip into the beaten egg, then the breadcrumbs. Press to ensure each fillet is well coated.
2. Spray the crumbed fish fillets all over with oil spray and transfer to the Air Fryer basket. Select the FISH function on your Russell Hobbs Air Fryer and cook at the preset 175°C for 15 minutes, or until the breadcrumbs are golden and the fish is cooked through.
3. Serve the fish on toasted burger buns, with tartare sauce and crisp lettuce leaves.

## THAI-STYLE CRISPY FISH



**Serves 2**

**Preparation Time:** 10 minutes

**Cooking Time:** 15 minutes

**Air Fryer Function:** FISH

### **Ingredients:**

400g whole snapper, cleaned & scaled

2 tsp rice flour

Oil spray

### **Dipping Sauce**

2 tbsp fish sauce

2 tbsp lime juice

3 tsp sugar

1 red birdseye chili, finely chopped

½ clove garlic, finely chopped

Chopped spring onion, coriander leaves & peanuts, to serve

Coconut rice, to serve

### **Method:**

1. Lightly dust the snapper all over with rice flour. Spray both side with oil and transfer to the Air Fryer basket. Select the FISH function on your Russell Hobbs Air Fryer and cook at the preset 175°C for 15 minutes.
2. Meanwhile, combine the dipping sauce ingredients in a bowl and set aside.
3. Transfer the crispy fish to a plate. Top with chopped spring onion, coriander leaves and peanuts, if desired. Serve with coconut rice and dipping sauce.

**TIPS:** For extra crispy fish, increase the temperate to 200°C. You could also try stuffing the fish cavity with aromatics such as chopped lemongrass, ginger or kaffir lime leaves.

## SICHUAN PEPPER PRAWNS

Serves 4



**Preparation Time:** 10 minutes

**Cooking Time:** 15 minutes

**Air Fryer Function:** PRAWNS

### Ingredients:

500g peeled green prawns

¼ cup Chinese rice wine

¼ cup corn flour

¼ cup plain flour

1 tsp Sichuan salt & pepper

Oil spray

Chopped red chili & lime wedges, to serve

### Method:

1. Marinate the prawns in the rice wine for 20 minutes. Meanwhile combine the flours, salt and pepper in a bowl.
2. Select the PRAWN function on your Russell Hobbs Air Fryer, and preheat for 5 minutes. Dust half the marinated prawns with flour mixture. Transfer to the Air Fryer basket and spray with oil spray. Cook for 10 minutes.
3. Remove prawns when light and crisp on the outside, and cooked through.
4. Repeat with remaining flour and prawns. Serve with chili and lime, if desired.

## HONEY & OAT MUESLI SLICE



Serves 8

**Preparation Time:** 10 minutes

**Cooking Time:** 30 minutes

**Air Fryer Function:** BAKE

### Ingredients:

125g unsalted butter

1/3 cup honey

1 tsp vanilla extract

½ tsp bicarbonate of soda

1½ cups rolled oats

¾ cup plain flour

2/3 cup dried fruit, chopped nuts & seeds \*

1/3 cup desiccated coconut

1 large egg, lightly beaten

### Preparation:

1. Line your Russell Hobbs Air Fryer basket with 2 layers of foil, laying one piece diagonally across the other, allowing enough to extend up each side of the basket.
2. Melt the butter, honey and vanilla in a medium saucepan. Bring to the boil, then remove from the heat and stir in the bicarbonate of soda. Continue stirring as the mixture foams, then set aside to cool to room temperature.
3. Once cooled, add the remaining ingredients and stir to combine. Pour the slice mixture into the lined Air Fryer basket, smoothing the top. Slide in the basket and set to BAKE function. Cook at the preset 155°C for 30 minutes, or until deep golden brown on top and cooked through to the center.
4. Allow the oat slice to cool completely in the Air Fryer basket before cutting into 8 even pieces.

\*Use dried fruit such as raisins, sultanas, dates or apricots; nuts like almonds, pecans, macadamias and seeds including pepitas, sunflower seeds, sesame and linseeds.

## VEGETABLE SAMOSA

## MANUAL

**Makes 24**

**Preparation Time:** 30 minutes

**Cooking Time:** 30 minutes

Manual cooking time/temperature settings

### **Ingredients:**

2 tbsp ghee or vegetable oil

1 brown onion, peeled & diced

350g brushed potatoes, peeled & diced

2 tsp Indian curry powder

2 tsp cumin seeds

½ cup frozen peas

1/3 cup coriander leaves, chopped (optional)

3 sheets puff pastry

Mint yoghurt, to serve

### **Preparation:**

1. Heat 1 tablespoon of oil in a frying pan. Add the onion and cook until soft; about 3 minutes. Add the potatoes, curry powder and cumin seeds with a good splash of water. Cover and cook 12-15 minutes, or until the potatoes are tender.
2. Remove from the heat and stir in the peas and coriander, if using. Mash the veggies slightly to bring the filling mixture together. Set aside to cool.
3. To assemble the samosa, cut each pastry sheet into quarters, then cut each quarter in half diagonally across the middle, to create 2 triangles. You should end up with 24 triangles of pastry all together.
4. Add 1 tablespoon of veggie filling to the center of a pastry triangle. Brush the edges with water and bring one corner a pastry over to meet the other corner. Use a fork to seal the edges of the samosa together. Repeat with remaining pastry and filling.
5. Brush the samosas all over with the remaining oil. Set the air fryer to 200°C and set the timer for 10 minutes. Cook the samosa in 3 batches, 8 samosas at a time, or until the pastry is flakey and golden brown all over.