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Crimson Edge Air Fryer Oven 23L



www.wonderchef.com



"For years I have done shows and written my books with just one thought in mind - empower women by enabling them to cook better. Besides a good recipe, a very important element for cooking well is the quality of the kitchenware used in your kitchen. To enable you to cook healthy and tasty food, Wonderchef develops unique & quality products across the world. Enjoy this range of premium cookware, appliances, bakeware and kitchen tools. Happy cooking"

OTG Recipes

Vegetarian Recipes



Whole Grain Apple Muffins



Ingredients

- All-purpose flour - $\frac{3}{4}$ cup (175 ml)
- Quick-cooking rolled oats - 1½ cup (125 ml)
- Bran - $\frac{1}{2}$ cup (125 ml)
- Cornmeal - $\frac{1}{4}$ cup (50 ml)
- Light brown sugar - $\frac{1}{2}$ cup (125 ml)
- Baking powder - 1 tbsp (15 ml)
- Cinnamon - $\frac{1}{4}$ tsp (1 ml)
- Egg - 1
- Milk - $\frac{1}{2}$ cup (125 ml)
- Vegetable oil - $\frac{1}{4}$ cup (50 ml)
- Grated apple - 1 cup (250 ml)

Method

1. Pre-heat **Wonderchef Crimson Edge Air Fryer Oven** to 200°C. Grease 6-cup **Wonderchef Muffin Mould**.
2. In a large mixing bowl, stir together the flour, oats, bran, cornmeal, brown sugar, baking powder and cinnamon.
3. In another bowl, beat the egg with the milk and the vegetable oil.
4. Add the egg mixture to the flour mixture and stir until all the ingredients are evenly moistened - don't over mix.
5. Top the mixture with the grated apple and stir slightly.
6. Pour the batter into a well-greased muffin mould, filling the cups all the way to the top.
7. Bake for 18 to 20 minutes, until the muffins are lightly browned.
8. Remove from the mould and place on a rack to cool.



Paneer Tikka

Ingredients

- Green capsicum
 - Paneer
 - Tomato
 - Onion
 - Marinade
 - Oil
 - Chilli powder
 - Tomato puree
 - Lemon juice
 - Coriander leaves (chopped)
 - Turmeric powder
 - Salt
 - Radish slices/Lemon wedges
- 2 large (cut into 1" cubes)
 - 200 gm (cut into 1" cubes)
 - 1 large (cut into 1" cubes)
 - 1 large (cut into 1" cubes)
 - 2 tbsp
 - 1 tsp
 - 1 tsp
 - 1 tbsp
 - ¼ tsp
 - To taste
 - For garnishing

Method

1. In a large glass bowl mix all the marinade ingredients together thoroughly.
2. Add the vegetables and paneer and mix lightly. Set aside for 10 minutes.
3. Skewer the vegetables with paneer alternately onto skewers. Refrigerate for 2 hours.
4. Pre-heat **Wonderchef Crimson Edge Air Fryer Oven** to 180°C for 5 minutes.
5. Place skewers on the tray. Select top and bottom element option with convection fan and cook at 200° C for 20 minutes.
6. Brush excess marinade over the vegetables before placing the tray in the middle rack position in the oven.
8. Remove using mittens and serve hot garnished with radish slices and lemon wedges.





Cheese Chilli Toast



Ingredients

- Amul cheese, Mozzarella - 4 tbsp grated
- Green chillies - 2 finely chopped
- Capsicum - 1 finely chopped
- Onion - 1 finely chopped
- Coriander Leaves - 2 tbsp finely chopped
- Pepper powder - 1 tsp
- Salt - to taste
- Chilli sauce - 2 tsp
- Wheat Bread - 1 loaf

Method

1. Grate cheese and keep it aside.
2. Heat little oil in a kadai, fry onions, capsicum, green chillies till it turns transparent. Add pepper powder, chilli sauce, coriander leaves and salt to taste. Mix lightly. Finally mix this mixture with grated cheese.
3. Take a slice of bread, spread 2 tbsp of above mixture evenly.
4. Bake in pre-heated **Wonderchef Crimson Edge Air Fryer Oven** at 180°C for 5 minutes or till the cheese melts. Serve hot Cheese Chilli toast with tomato sauce.



Chocolate Chip Cookies



Ingredients

- All purpose flour - 1 cup
- Butter - ½ cup
- Cocoa powder - 2 tsp
- Powdered Sugar - ¾ cup
- Milk - ½ cup
- Choco chips - A handful

Method

1. Pre-heat **Wonderchef Crimson Edge Air Fryer Oven** to 180°C for 5 minutes.
2. Mix butter and sugar, till soft and fluffy.
3. Add cocoa powder. Mix well.
4. Sieve maida flour, add to this mixture and mix well.
5. Add milk and make the mixture soft enough.
6. Add a few choco chips and mix gently.
7. Drop in a spoon of batter on the baking sheet.
8. Put the baking dish in **Wonderchef Crimson Edge Air Fryer Oven** and bake for 15 minutes.
9. Taste a cookie to check whether it is fully cooked or not. If not, bake for 5 minutes more.



Crispy Lime Cookies



Ingredients

- All purpose flour - ½ cup
- Powdered Sugar - ¼ cup
- Melted Butter/Ghee - 3-4 tbsp
- Lime juice - 1 tsp
- Raisins - A few for topping (Optional)
- Dry coconut flakes - a few for topping (Optional)

Method

1. Pre-heat the **Wonderchef Crimson Edge Air Fryer Oven** to 180°C for 5 minutes.
2. Mix flour, powdered sugar, lime juice with butter/ghee to form a soft dough like chapati. If required you can add milk as well.
3. Divide the dough into small balls, flatten each ball in your palms or you can roll the dough and shape it using cookie cutter.
4. Top these with raisins and dry coconut flakes.
5. Place these on a baking tray and bake for 10 - 15 minutes (Edges should change the color).
6. Allow it to cool.
7. Initially these cookies will be very soft and on cooling, it will turn out very crispy.

Non - Vegetarian Recipes



Maas Ke Sule



Ingredients

- Boneless Meat (1 ½" cubes) - 1 kg
- Ghee (for basting) - 100 ml

Marinade

- Raw Papaya (peeled, de-seeded & ground to a paste)- alternatively 1 tsp of Meat tenderiser can be used - 175 gm
- Ginger-Garlic Paste - 2 tbsp
- Red Chilli Powder - 1-2 tsp
- Thick Curd (beaten) - 250 gm
- Brown Onion Paste - 2 tbsp
- Garam Masala Powder - ½ tsp
- Salt and Pepper - To taste

Method

1. In a large glass bowl whisk together all the ingredients for the marinade.
2. Mix in the meat pieces and leave aside for 3 hours.
3. Pre-heat **Wonderchef Crimson Edge Air Fryer Oven** to 200° C.
4. Skewer the meat onto the rotisserie. Select top and bottom element option with convection fan and cook at 200° C for 25 minutes basting it occasionally with ghee.
5. Serve hot along with onion rings, lemon wedges and green coriander chutney.



Murg Mussalam



Ingredients

- | | | | |
|--|-----------|---------------------------|------------|
| • Chicken | - 1-2 kg | • Raisins | - 50 gm |
| • Beaten Curd | - 250 gm | • Ghee (clarified butter) | - 100 gm |
| • Onion (sliced) | - 1 large | • Green Cardamom | - 3 |
| • Onion (ground) | - 1 large | • Cloves | - 3 |
| • Salt | - 1/2 tsp | • Bay Leaves | - 2 |
| • Pepper Powder | - 1/2 tsp | • Cinnamon | - 1" piece |
| • Chilli Powder | - 1 tsp | • Saffron | - 1/2 tsp |
| • Turmeric Powder | - 1/2 tsp | • Kewra Essence | - 1 tsp |
| • Coriander Powder | - 1/2 tsp | • Boiled Eggs | - 2 |
| • Garam Masala Powder | - 1 tsp | • Cashew paste | - 50 gm |
| • Almonds, Pistachios (blanched, skinned & cut into slivers) | - 10 | • Ginger-Garlic Paste | - 2 tbsp |
| | | • Chicken Mince | - 150 gm |

Method

1. Clean the chicken. Boil the eggs and finely chop one of them.
2. In a pan, heat 1 tbsp of ghee. Add sliced onions & fry till brown. Grind to a paste.
3. Lightly fry the cardamom, cloves, bay leaves and cinnamon in ghee. Add raw onion & ginger-garlic paste, coriander, black pepper and garam masala powder. Fry well.
4. In a large bowl whisk together the curd, fried mixture, cashew nut & brown onion paste, saffron and kewra essence along with the salt for the marinade. Apply the marinade all over the chicken and inside the chest cavity too.
5. Pre-heat **Wonderchef Crimson Edge Air Fryer Oven** to 180°C for 5 minutes. Heat a tablespoon of ghee on a gas stove, add remaining marinade along with chicken mince and a little water. Cook till the mince is dry. Remove from the fire and mix in sliced nuts and the finely chopped egg.
6. Stuff the marinated chicken with the mixture. Put the chicken on the rotisserie rod.

Select top and bottom element option with convection fan and cook at 200° C for 40 minutes basting it occasionally with ghee. Serve hot garnished with nuts and sliced hard boiled egg.



Easy Grilled Chicken



Ingredients

- Balsamic vinegar - ¼ cup
- Lemon Juice - 1 lemon
- Olive oil - 2 tablespoons
- Dijon mustard - 2 tablespoons
- Brown sugar, packed - 2 tablespoons
- Worcestershire sauce - 1 tablespoon
- Garlic, minced - 2 cloves
- Dried thyme - ½ teaspoon
- Dried oregano - ½ teaspoon
- Dried rosemary - ¼ teaspoon
- Kosher salt and freshly ground black pepper - to taste
- Boneless, skinless chicken breasts - 4
- Chopped fresh parsley leaves - 2 tablespoons

Method

1. In a medium bowl, whisk together balsamic vinegar, lemon juice, olive oil, Dijon, brown sugar, Worcestershire, garlic, thyme, oregano and rosemary; season with salt and pepper, to taste. Reserve 1/4 cup and set aside.
2. In a large bowl, combine balsamic vinegar mixture and chicken marinate for atleast 1 hour to overnight, turning the bag occasionally. Drain the chicken from the marinade.
3. Pre-heat **Wonderchef Crimson Edge Air Fryer Oven** at 180°C medium high heat. Place chicken on the wire rack/grill and cook, flipping once and basting with reserved 1/4 cup marinade until cooked through, about 5-6 minutes on each side.
4. Serve immediately, garnished with parsley, if desired.

Seekh Kabab

Ingredients

- Chicken mince (keema)
- Onion chopped
- Chicken fat
- Green chillies chopped
- Fresh coriander leaves chopped
- Garlic paste
- Ginger paste
- Roasted cumin powder
- Garam masala powder
- Kashmiri red chilli powder
- Salt
- Butter
- Chaat masala
- Lemons
- Mint chutney

- 500 grams
- 1 medium
- 50 grams
- 6
- 2 tablespoons
- 1 tablespoon
- 1 tablespoon
- 1 teaspoon
- ½ teaspoon
- 1 tablespoon
- to taste
- for basting
- 2 tablespoons
- 2
- as required

Method

1. Pre-heat the **Wonderchef Crimson Edge Air Fryer Oven** to 200°C. Mix together the minced chicken, chicken fat, onion, green chillies and fresh coriander. Grind to a fine consistency.
2. Add the rest of the ingredients except the oil and mix well. Divide the mixture into twelve equal portions. Pat the mince mixture with moist hands onto skewers and shape into kebabs.
3. Select top and bottom element option with convection fan and cook the kebabs for 15-20 minutes. Baste with butter or oil and continue to cook till completely done.
4. Sprinkle with a little chaat masala and lemon juice and serve hot with mint chutney.



Oven Baked Chicken With Indian Spices

Ingredients

- Chicken breasts
- Carrots
- Potato – 1 big
- Chopped tomatoes
- Sliced onions
- 1 lb
- 2 pieces (1 inch)
- 1 inch pieces
- 1 small
- 1 medium

For marinating the chicken

- Ginger garlic paste
- Tandoori chicken masala
- Chicken masala powder
- Homemade garam masala powder
- Yogurt
- Chilly powder
- Turmeric powder
- Tomato sauce
- Lemon juice
- Pepper powder
- Salt
- 2 tsp
- 1 tbsp
- 1 tbsp
- ½ tsp
- 1 tbsp
- 1 tsp
- ½ tsp
- 1 tbsp (optional)
- 1 tsp
- 1 tsp
- as required

Method

1. Make a paste using all the ingredients for marinade.
2. Wash and clean the chicken pieces and marinate it with the paste. Keep it in the fridge for at least 2 hours.
3. Preheat **Wonderchef Crimson Edge Air Fryer Oven** to 180°C. Spread chicken and vegetables evenly on a baking pan. Select top element option with convection fan and cook.
4. Cover with aluminum foil and bake for 30 minutes flipping the chicken after 15 minutes.
5. The chicken should be ready after 30 minutes and will have some gravy. If the chicken is not cooked, keep it for another 10 minutes. You can use this tasty gravy with rice.
6. If you wish to grill the chicken till it becomes dry and brown, you can bake it uncovered for another 10 minutes.

Air Fryer Recipes

Vegetarian Recipes



Airfried Paneer With Curry Leaves



Ingredients

- Cottage cheese 250 gm
- Curry leaves 25-30
- Cumin seeds 1 tsp
- Coriander seeds 1 tsp
- Fennel seeds 1 tsp
- Ginger, peeled 1 inch
- Green chillies 2-3
- Garlic cloves 4-5
- Roasted Bengal gram 1 tbsp
- Lemon juice 2 tsp
- Salt to taste
- Oil 2 tbsps
- Tomato 1 Medium

Method

1. Dry roast the cumin seeds, coriander seeds and fennel seeds in a non-stick pan till fragrant.
2. Slice the ginger and put in the mixer jar.
3. Roughly chop the green chillies and add to the jar. Add the garlic, roasted Bengal gram, curry leaves, roasted ingredients, lemon juice, salt and two tablespoons water and grind to a thick paste.
4. Cut cottage into two-inch cubes.
5. Transfer the ground paste into a bowl. Add cottage cheese cubes and mix well. Add one tablespoon oil and mix lightly.
6. Place only the cottage cheese cubes in an **Wonderchef Crimson Edge Air Fryer Oven** and roast at 180° C for ten to twelve minutes and let the ground mixture remain in the same bowl.
7. Finely chop tomato.
8. Heat the remaining oil in another non-stick pan, add tomato and saute till soft. Add the remaining ground paste, three tablespoons water and salt and mix well.
9. Transfer the prepared tomato chutney into a serving bowl. Halve one of the roasted cottage cheese cubes and place with the rest of the cubes on a serving plate and serve immediately.

Airfried Masala Chana



Ingredients

- Boiled with salt and peeled chickpeas 2 cups
- Salt to taste
- Chaat masala 1 tsp
- Pani puri masala 2 tsp
- Red chilli powder 1 tsp
- Olive oil 1 tsp



Method

1. Put the salt, chaat masala, pani puri masala and red chilli powder in a bowl and mix well. Add the olive oil and chickpeas and mix well.
2. Place the chickpeas in **Wonderchef Crimson Edge Air Fryer Oven** and fry at 180° C for twenty to twenty five minutes.
3. Place the air fried masala chana on a serving plate and serve or store them in an airtight container up to three days.

Baked Falafel

Ingredients

- Cooked (with salt) chickpeas 1 1/2 cups
- Fresh parsley sprigs 4-5
- Fresh coriander sprigs 4-5
- Salt to taste
- Lemon juice 2 tsps
- Broken wheat (dalia), soaked in water 1/2 cup
- Soda bicarbonate 1/2 tsp
- Cumin powder 1 tsp
- Crushed black peppercorns to taste
- Crushed garlic 1 tsp
- Finely chopped onion 1 medium
- Olive oil for spraying



Method

1. Put the chickpeas in a grinder jar. Roughly tear the parsley and coriander sprigs and add. Add the salt, lemon juice, drained broken wheat, soda bicarbonate, cumin powder and crushed peppercorns and grind to a fine paste. Transfer into a bowl.
2. Add the garlic and onion and mix well. Keep the mixture in the refrigerator for half an hour.
3. Divide the mixture into equal portions, shape them into balls and flatten to make tikkis.
4. Place aluminum foil in **Wonderchef Crimson Edge Air Fryer Oven** basket, spray olive oil over it, prick with a knife, place the prepared tikkis, spray some more olive oil over them and fry at 180° C. Remove the basket from air fryer after five minutes, flip the tikkis, spray some olive oil and fry for further five minutes.
5. Arrange on a serving plate and serve immediately.



Bhutta Seekh Kabab

Ingredients

- Babycorn cobs, Slit into two lengthways 8
- Cottage cheese 250 gms
- Green chillies, chopped 5-6
- Ginger-garlic paste 1 tsps
- Chopped fresh coriander leaves 3 tbsps
- Ginger, chopped 1 inch
- Kashmiri chilli powder 1 tsp
- Garam masala powder 1 tbsps
- Chaat masala 2 tsps
- Tandoori masala 1 tsp
- bread slices, soaked and crumbled 4
- Salt to taste
- Oil for brushing



Method

1. Blanch the babycorn cobs in two cups of water. Drain and cool.
2. Place the cottage cheese in a deep bowl and mash well. Add the green chillies, ginger-garlic paste, coriander leaves, ginger, chilli powder, garam masala powder, chaat masala, tandoori masala, bread and salt. Knead well to make a smooth dough.
3. Divide the dough into sixteen portions. Shape into elongated one-and-a-half-inch thick kabab. Insert a halved babycorn cob into each kabab in such a way that two inches of the cob sticks out. Apply little oil on the kababs.
4. Place the koftas in the basket of **Wonderchef Crimson Edge Air Fryer Oven**, fit the basket to the fryer and cook at 200° C for ten to twelve minutes.
5. Serve hot with ketchup.

Boote Ke Samose



Ingredients

- Whole green gram, soaked 4 tbsp
- Refined flour 2 1/2 cups
- Oil+ to brush 3 tbsp
- Salt to taste
- Green chilli paste 1 1/2 tbsp
- Lemon juice 1 tbsp



Method

1. Add two tablespoons of oil and half a cup of water to the refined flour and knead to make semi-stiff dough. Cover with a damp cloth and set aside for thirty minutes.
2. Heat one tablespoon of oil in a pan, add the green chilli paste and saute for two minutes. Add the green gram and stir. Add half cup of water or just enough to cook the grams. Add the salt and stir. Cover and cook.
3. Once the mixture is dry saute for three to four minutes. Add the lemon juice and mix.
4. Divide the dough into four equal portions and roll each portion into an elongated poori. Cut from the centre and shape each half into a cone.
5. Stuff the cones with green gram mixture and seal the edges using little water. Brush the samosas with little oil.
6. Place them in the basket of **Wonderchef Crimson Edge Air Fryer Oven**, fit the basket to the fryer and cook at 200° C for fifteen to twenty minutes.
7. Serve hot with green chutney.

Bread Rolls



Ingredients

- Brown bread slices 8
- Pickled jalapenos 6-8
- Cheese spread 1/2 cup
- Red chilli sauce 1 tbsp
- Asparagus, blanched + for garnishing 3-4
- Extra virgin olive oil for brushing



Method

1. Roughly chop pickled jalapenos.
2. Put cheese spread in a bowl, add jalapenos and red chilli sauce and mix well.
3. Trim the edges of brown bread slices and flatten them with a rolling pin and spread cheese-chilli mixture on them.
4. Cut asparagus into four-inch pieces and keep the spears for garnishing. Place one asparagus piece at one end of each slice and roll tightly.
5. Brush the rolls with extra-virgin olive oil, cut them into one inch piece and place them in **Wonderchef Crimson Edge Air Fryer Oven**, basket and fry at 200° C for four to five minutes.
6. Place asparagus spears on each side of a serving plate, arrange the rolls and serve immediately.

Kachche Kele Aur Matar Ke Cutlet



Ingredients

- Raw bananas, boiled and mashed 5-6 medium
- Green peas, boiled and mashed 1/2 cup
- Green chillies, finely chopped 3
- Asafoetida 1 pinch
- Red chilli powder 1/2 tsp
- Dry mango powder 1/2 tsp
- Garam masala powder 1 tsp
- Chopped fresh coriander leaves 2 tbsp
- Salt to taste
- Sweet tamarind chutney 1/2 cup



Method

1. Place the raw bananas and green peas in a deep bowl. Add the green chillies, asafoetida, red chilli powder, dry mango powder, garam masala powder, coriander leaves and salt and mix well. Divide into sixteen equal portions. Shape them into round or heart shaped cutlets.
2. Place the cutlets in the basket of **Wonderchef Crimson Edge Air Fryer Oven**, fit the basket to the fryer and cook at 200° C for ten to twelve minutes.
3. Serve hot with sweet tamarind chutney.

Mawa Gujiya



Ingredients

For outer covering

- Refined f/ou 2 cups
- Ghee + to brush 3 tbsp

For filling

- Khoya / mawa, grated and roasted 2 1/2 cups
- Desiccated coconut 3 1/4 tsp
- Cashewnuts, chopped 15
- Almonds, blanched and chopped 15
- Raisins 20
- Nutmeg powder A pinch
- Green cardamom powder 1/4 tsp
- Powdered sugar 2 1/2 cups
- Grated chocolate 1/2 cup



Method

1. For preparing the covering, sieve flour and rub in three tablespoons of ghee. Add cold water and knead into stiff dough. Cover it with a moist cloth and keep aside.
2. Place khoya in a bowl and add desiccated coconut, cashewnuts, almonds, raisins, nutmeg powder and green cardamom powder and mix well.
3. Add powdered sugar and grated chocolate and mix properly.
4. With oiled hands divide dough into small balls. Grease the gujiya mould.
5. Roll out dough balls into small pooris, put it on the mould and press lightly. Place the stuffing in the hollow portion. Apply a little water on the edges, close mould and press firmly.
6. Open mould and remove extra dough. Keep gujiyas covered with a damp cloth. Similarly use up all the dough and stuffing.
7. If you do not have a mould, gujiyas can still be prepared. Roll out pooris, cut with a katori to get a proper round shape. Place stuffing on one half, lightly dampen edges and fold the other half over the stuffing and press edges firmly using a fork. Brush with little ghee.
8. Place them in the basket of **Wonderchef Crimson Edge Air Fryer Oven**, fit the basket to the fryer and cook at 200° C for ten to twelve minutes.
9. Let it cool slightly before serving, as the stuffing inside may be very hot.



Paneer Kofta In Spinach Curry



Ingredients

• Grated cottage cheese	1 cup	• Ginger-garlic paste	1 tbsps
• Spinach puree	2 cups	• Fresh tomato puree	1 cup
• Potatoes, boiled, peeled & mashed	2 medium	• Turmeric powder	1/2 tsp
• Cornflour+ for dusting	2 tbsps	• Coriander powder	1 tbsps
• Red chilli powder	1 1/2 tsp	• Cashewnut paste	2 tbsps
• Garam masala powder	2 tsp	• Red capsicum curls	for garnishing
• Caraway seeds	2 tsp	• Slit green chilli	for garnishing
• Green cardamom powder	1/4 tsp		
• Salt	to taste		
• Raisins	14-16		
• Oil+ for brushing	2 tbsps		

Method

1. To make koftas, put potatoes in a bowl, add cottage cheese, cornflour, half teaspoon red chilli powder, one teaspoon garam masala powder, caraway seeds, cardamom powder and salt and mix well.
2. Dust your palms with cornflour and divide the mixture into eight even-sized balls. Stuff each portion with raisins and shape them into balls again.
3. Heat oil in a non-stick wok
4. Place the koftas in **Wonderchef Crimson Edge Air Fryer Oven**, brush oil over them and fry at 200°C for eight to ten minutes.
5. Add remaining caraway seeds and ginger-garlic paste to the wok and saute for half a minute. Add tomato puree, remaining red chilli powder, turmeric powder, remaining garam masala powder, coriander powder and salt and mix well. Add cashewnut paste and two tablespoons water and mix well. Add spinach puree and mix well and cook for three to four minutes.
6. Pour the spinach curry into a serving bowl, place the paneer koftas over it, garnish with red capsicum curls and green chilli and serve immediately.



Corn Sesame Toast



Ingredients

- Fresh corn kernels, boiled 1/2 cup
- Toasted sesame seeds for sprinkling
- White bread slices 8
- Medium potatoes, boiled and peeled 2
- Medium onion, finely chopped 1
- Green capsicum, finely chopped 1/2
- Finely chopped ginger 1 tspd
- Green chillies 3
- Soy sauce 1 tbsp
- White pepper powder 1 tsp
- Salt to taste
- Cornstarch 1 tbsp
- Oil for brushing
- Tomato ketchup for serving

Method

1. Mash the potatoes and put them into a bowl. Add corn kernels, onion, capsicum, ginger, green chillies, soy sauce, white pepper powder and salt and mix well.
2. Spread this mixture on the bread slices.
3. Put cornstarch in a bowl, add four tablespoons water and mix to a smooth paste.
4. Brush this cornstarch slurry over the corn mixture and sprinkle sesame seeds on top.
5. Place these slices in **Wonderchef Crimson Edge Air Fryer Oven**, basket and toast at 200° C for twelve minutes.
6. Cut the toasts into squares, arrange them on a serving plate and serve hot with tomato ketchup.

Spicy Grilled Potatoes



Ingredients

- Medium Potatoes 5-6
- Salt to taste
- Chaat masala 2 tsps
- Red chilli powder 2 tsps
- Cumin powder 2 tsps
- Finely chopped green chillies 2 tbsps
- Grated processed cheese 2-3 tbsps
- Melted butter 2 tbsps



Method

1. Make eight to nine small slits on the potatoes without cutting through.
2. Place each potato on one piece of aluminium foil, sprinkle some salt, chaat masala, red chilli powder, cumin powder, green chillies and some grated cheese. Drizzle melted butter. Wrap the potatoes, holding the edges of the foil together.
3. Place the wrapped potatoes in the basket of **Wonderchef Crimson Edge Air Fryer Oven**, and grill at 160° C for twenty five minutes.
4. Unwrap the potatoes, arrange them on a serving plate and serve immediately.

Yogurt And Prune Bruschetta



Ingredients

- Baguette 1
- Hung yogurt 1/2 cup
- Prunes 16
- Olive oil 3 tbsps
- Red chilli sauce 1 tbsps
- Grated processed cheese 4 tbsps



Method

1. Cut the baguette diagonally into thick slices and place them in a bowl. Drizzle olive oil and rub well over the slices.
2. Place the prepared slices in **Wonderchef Crimson Edge Air Fryer Oven**, and toast at 200° C for five to seven minutes.
3. Put hung yogurt in a bowl and whisk well. Add red chilli sauce and mix well.
4. Spread yogurt mixture on the toasted slices, place two prunes over each slice, top with half tablespoon grated cheese and place them again in **Wonderchef Crimson Edge Air Fryer Oven**, and cook at 200° C for two to three minutes.
5. Arrange the yogurt and prune bruschettas on a serving plate and serve immediately.

Rajasthani Bati



Ingredients

- Whole wheat flour 2 cups
- Baking powder 1/4 tsp
- Salt 2 tsps
- Desi ghee + for soaking 2/3 cup
- Carom seeds 1/2 tsp



Method

1. Mix the flour, baking powder and salt. Sift and keep aside.
2. Rub two-thirds cup of ghee into the flour mixture till it resembles breadcrumbs. Add the carom seeds and knead into a dough with three-fourths cup of water.
3. Divide the dough into eight portions and shape them into small balls.
4. Place in the basket of **Wonderchef Crimson Edge Air Fryer Oven**, fit the basket to the fryer and cook at 220° C for thirty to thirty five minutes.
5. Take out, press lightly and soak in a bowl of melted desi ghee for at least one hour.
6. Remove from bowl before serving and serve with dal and ghee.

Tomato Bread With Garlic



Ingredients

- Tomatoes 4 medium
- Baguette 1
- Garlic cloves 2-3
- Sea salt to taste
- Extra-virgin olive oil for drizzling



Method

1. Cut Baguette into thick slices.
2. Place the slices in **Wonderchef Crimson Edge Air Fryer Oven**, and toast at 200° C for five to seven minutes.
3. Halve garlic cloves. Grate tomatoes into a bowl.
4. Rub halved garlic over the toasted Baguette slices, spread grated tomatoes over them, sprinkle sea salt and drizzle extra-virgin olive oil.
5. Arrange them on a serving plate and serve immediately.

Non - Vegetarian Recipes



Chicken Pops

Ingredients

- Boneless chicken breasts, cut into 2 inch long pieces 2 (250 grams)
- Ginger paste 1 tsp
- Garlic paste 1 tsp
- Chopped fresh coriander leaves 1 tbsps
- White pepper powder 1/4 tpsps
- Salt to taste
- Cheese, cut into 1 inch long sticks 50 gm
- Oil to brush
- Beaten egg 1
- Breadcrumbs 3/4 cup
- Green chutney, as required

Method

1. Slit each chicken piece without cutting through.
2. For the marinade mix the ginger and garlic pastes with coriander leaves, white pepper powder and salt in a bowl. Marinate the chicken pieces in this mixture for ten minutes.
3. Place a cheese stick in the slit of each chicken piece and roll.
4. Dip each chicken piece in the beaten egg, coat them with the breadcrumbs.
5. Place the pops in the basket of **Wonderchef Crimson Edge Air Fryer Oven**, Fit the basket to the fryer and cook at 200° C for ten to twelve minutes.
6. Serve hot with green chutney.





Air Fried Crumbed Prawns



Ingredients

- medium prawns, shelled and deveined with tail intact 12-16
- Fresh breadcrumbs 1 cup
- Salt to taste
- Red chilli powder 1 tsp
- Juice of lemon 1
- Fresh coriander sprigs 10-12
- Potato chips 7-8
- Olive oil 1 tbsps

Method

1. Put the prawns, salt, red chilli powder and lemon juice in a bowl and mix well.
2. Finely chop the coriander leaves and add to the bowl. Crush the potato chips and add and mix well. Add the breadcrumbs, olive oil and mix well. Set aside for ten to fifteen minutes.
3. Place the marinated prawns in **Wonderchef Crimson Edge Air Fryer Oven** along with the marinade and fry at 200° C for six to seven minutes.
4. Arrange on a serving platter and serve hot.



Air Fried Lemon Fish



Ingredients

- Boneless basa fish fillets, each cut into 4 pieces 2
- Lemon 1
- Juice of lemon 1
- Sugar 1/4 cup
- refined flour+ for coating 1 cup
- Salt to taste
- Green chilli sauce 2 tsp
- Oil+ for brushing 2 tsp
- Egg white 1
- Cornflour slurry 4 tsp
- Red chilli sauce 1 tsp
- Lettuce leaves 2-3

Method

- 1.Slice the lemon and place in a bowl.
- 2.Boil half cup water in a non-stick pan, add sugar and stir continuously till sugar dissolves.
- 3.Put one cup refined flour, salt, green chilli sauce, two teaspoons oil and egg white in a bowl and mix well. Add three tablespoons water and whisk well to make a thick and smooth batter.
- 4.Spread sufficient refined flour on a plate.
- 5.Dip the fish fillets in the batter and coat with refined flour.
- 6.Heat **Wonderchef Crimson Edge Air Fryer Oven** and brush the basket with oil. Place the prepared fish fillets in it, fit the basket to the fryer and cook at 180° C for fifteen to twenty minutes.
- 7.Add the salt to the pan with the syrup and mix well. Add the cornflour slurry and mix again. Add the red chilli sauce and mix well. Add the lemon slices and lemon juice and mix well. Cook till the lemon sauce thickens.
- 8.Remove the fish from air fryer basket, brush with some oil and place in the air fryer basket again. Continue to cook for five minutes more.
- 9.Roughly tear lettuce leaves and make a bed on a serving platter. Place air fried fish over the lettuce, pour lemon sauce over them and serve immediately.



Air Fried Chicken Wings

Ingredients

- | | |
|---|-------------|
| • Chicken wings | 500 gms |
| • Ginger | 2 inch |
| • Garlic cloves | 5 - 6 |
| • Fresh coriander sprigs | 5 - 6 |
| • Fresh coriander roots | 10 - 20 |
| • Salt | to taste |
| • Dried red chillies, soaked in hot water 4-5 | 4 - 5 |
| • Olive oil | 2 tbsps |
| • Lemon juice | 2 tbsps |
| • Honey | 1 tbsps |
| • Iceberg lettuce | as required |
| • Alfalfa sprouts | Garnishing |

Method

1. Roughly chop the ginger and garlic and put them in a mixer jar. Add the coriander sprigs, coriander roots, salt, drained dried chillies, 1 tsp water and grind to a fine paste. Transfer into a bowl.
2. Add the olive oil, lemon juice and honey and mix well. Add the chicken wings and mix well and set aside marinate for ten to fifteen minutes.
3. Place marinated chicken wings in the basket of **Wonderchef Crimson Edge Air Fryer Oven**, fit the basket to the fryer and cook at 200° C for ten to twelve minutes.
4. Roughly tear lettuce leaves and make a bed on a serving platter. Place the air fried chicken wings over the lettuce, garnish with alfalfa sprouts and serve immediately.



Thai Style Roast Chicken With Peanut And Honey Noodles



Ingredients

- Whole chicken with skin 1 (750 gm)
- Lemongrass stalks, 4 inches each 2
- Fresh red chillies 2-3
- Garlic cloves 7-8
- Grated ginger 1 tbsps
- Dark soy sauce 1 tsp
- Juice of lemon 1/2
- Salt to taste
- Fish sauce 1 tbsps
- Brown sugar 2 tbsps
- Oil 2 tbsps

Ingredients for

Peanut and Honey Noodles

- Rice noodles, soaked in hot water 2 cups
- Peanut butter 1/4 cup
- Honey 2 tbsps
- Oil 2 tbsps
- Spring onion with greens 6-7
- Garlic cloves 4-5
- Fresh red chillies 2-3
- green capsicum Medium 1/4
- Salt to taste

Method

1. To make Thai roast chicken, roughly chop the lemongrass and red chillies and put them in a mixer jar and grind with garlic, ginger, dark soy sauce, lemon juice, salt, fish sauce and brown sugar to a coarse paste.
2. Transfer into a bowl, add the oil and mix well. Add the chicken and rub the mixture all over it. Keep in the refrigerator for a day to marinate.
3. Place only the marinated chicken in **Wonderchef Crimson Edge Air Fryer Oven**, Fryer basket and roast at 200° for ten to twelve minutes. Let the extra marinade remain in the same bowl.
4. To make peanut and honey noodles, heat two tablespoons oil in a non-stick pan.
5. Roughly chop spring onion with greens and add only the spring onion to the pan. Crush garlic and add and saute till lightly browned.
6. Finely chop red chillies. Cut green capsicum into thin strips.
7. Add peanut butter to the pan and mix well.
8. Strain the remaining marinade into the pan and mix well. Add capsicum strips and red chillies and mix well. Drain noodles and add to the pan with quarter cup water and salt and mix well. Add spring onion greens and honey and mix well and cook till the noodles are heated through.
9. Transfer the noodles into a serving plate, place roasted chicken over it and serve immediately.

Air Fried Parmesan Chicken



Ingredients

- Boneless chicken breasts 2
- Parmesan cheese, thinly sliced 100 gm
- Parmesan cheese powder 2 tbsps
- White bread slices 6-8
- Garlic cloves 8-10
- Fresh curly parsley sprigs 4-5
- Fresh rosemary sprigs 2
- Fresh thyme sprigs 2
- Salt to taste
- Crushed red chillies 2 tsp
- Crushed black peppercorns 1/2 tsp
- Olive oil+ to brush 6 tbsps
- Egg 1
- Black pepper powder 1 tsp



Method

1. Break the bread slices and put in a processor jar. Add the garlic cloves, curly parsley, rosemary, thyme, parmesan cheese, parmesan cheese powder, salt, crushed red chillies, crushed black pepper and process.
2. Add three tablespoons olive oil and egg and process again. Transfer the mixture into a bowl.
3. Sprinkle salt and black pepper powder on the chicken breasts. Apply a thick layer of the spiced bread mixture on both sides of the chicken breasts and press well.
4. Heat **Wonderchef Crimson Edge Air Fryer Oven**. Grease the basket with a little oil and place the chicken breasts on it. Fit the basket to the fryer and cook at 200° C for seven to eight minutes.
5. Reduce the heat to 180° C, brush the chicken with a little oil and cook for ten minutes.
6. Cut the breasts into two pieces and serve hot.

Arbi Tandoori



Ingredients

- Colocassia tubers 16 medium
- Salt to taste
- Turmeric powder 1/4 tsp
- Melted butter for basting

For the marinade

- ½ cup drained yogurt
- ½ tablespoon gram flour
- ½ teaspoon dried fenugreek leaves, roasted and crushed
- 1 teaspoon ginger paste
- 1 teaspoon garlic paste
- ½ teaspoon red chilli powder
- ¾ tablespoon tandoori masala powder
- ¼ teaspoon garam masala powder
- ½ tablespoon lemon juice
- Salt to taste



Method

1. Boil the colocassia in sufficient salted boiling water with the turmeric powder till almost done. Drain, refresh in cold water, peel and set aside.
2. Mix together all the ingredients for the marinade in a large bowl.
3. Flatten the boiled colocassia pieces lightly with your hand and add to the marinade. Mix lightly till evenly coated. Set aside to marinate for half an hour.
4. Place the arbi in the basket of **Wonderchef Crimson Edge Air Fryer Oven**, fit the basket to the fryer and cook at 180° C for ten to fifteen minutes basting occasionally with the remaining marinade.
5. Serve hot.

Baked Fish With Sundried Tomatoes



Ingredients

- 1 boneless fish fillet, cut into 4 equal pieces
- 10-12 sundried tomatoes, soaked in hot water
- 12-14 garlic cloves
- 2-3 spring onions with greens
- 2 tablespoons olive oil+ for drizzling
- Salt to taste
- Crushed black peppercorns to taste
- 1 teaspoon extra-virgin olive oil
- 7-8 fresh spinach leaves, blanched
- ¼ cup bean sprouts
- Green capsicum curls for garnishing

Method

1. Put ten to twelve garlic cloves and drained sundried tomatoes in a mixer jar.
2. Roughly chop spring onion bulbs and cut stalk into three inch pieces. Put the spring onion bulbs, two tablespoons olive oil and salt in the mixer jar and grind to a coarse paste.
3. Place fish fillet pieces on a plate, sprinkle salt and crushed peppercorns and rub over them.
4. Spread some of the ground paste over one fish piece, place some spring onion stalk pieces, cover with another piece. Repeat this one more time. Drizzle olive oil over it and place the fish sandwich in **Wonderchef Crimson Edge Air Fryer Oven**, basket and bake at 180° C for twelve minutes.
5. Heat extra-virgin olive oil in a non-stick pan. Finely chop remaining garlic and add to the pan and saute for a minute.
6. Roughly chop spinach leaves and add. Add salt and crushed peppercorns and saute for two to three minutes. Add bean sprouts and mix well. Cook for five to seven minutes.
7. Transfer the spinach mixture onto a serving plate, place baked fish over it, garnish with green capsicum curls and serve immediately.

