



# Russell Hobbs



## 25L AIR FRYER OVEN RECIPE BOOK

**COOK OIL-FREE, CRISPY CHIPS IN 9 MINUTES!**



**1500W**

**3 RACK POSITIONS**

**5 COOKING FUNCTIONS**

**RAPID AIR TECHNOLOGY**

**80% LESS OIL**

**1 YEAR WARRANTY +1\***

\*+1 year when you register your product on our website within the first 12 months of purchase








THREE RACK POSITIONS



EASY TO READ CONTROL PANEL



INCLUDES: ENAMEL BAKING TRAY,  
CHROME AIR FRYER BASKET,  
OVEN RACK AND  
INTERCHANGABLE HANDLE

FUNCTION MENU	
MENU FUNCTION	DESCRIPTION
	The air fry function can be used to cook various types of food ingredients such as frozen chips, chicken wings, sausages, nuggets, etc.
	The convection fan circulates warm air in the oven, which browns food and creates a golden crust on baked goods.
	The turbo convection heat function turns on a built-in fan that circulates hot air in the oven chamber, cooking your food faster and more evenly.
	Use the Defrost function for frozen food such as frozen bagels and pizza.
	This icon is for fermentation. If you want to set your preferred time more than 60 minutes, turn the timer to " <b>STAY ON</b> " and turn the timer " <b>OFF</b> " to stop the operation.  **Recommended for dough or bread making.



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Defrost



Chips



Chicken



Fish



Meat



Bake



Dehydrate

Disclaimer: Images depicted in this recipe book are for illustrative purposes only.



Temp.



200 °C

Time



25mins

Servings



4

# KOREAN-STYLE SHORT RIBS

Function: AIR FRYER

## Ingredients

500g beef short ribs  
½ cup soy sauce  
½ cup brown sugar  
1 tsp minced garlic  
1 tbsp ground ginger  
½ tsp red pepper flakes

## Method

1. In a medium bowl, mix **all** of your marinading ingredients together and pour the mixture over the ribs that you have placed into a resealable sandwich bag to combine and marinate. Refrigerate for at least an hour.
2. Select the “AIR FRY” function and preheat the **Russell Hobbs Air Fryer Oven** to 200 degrees.
3. Once marinated, place the ribs onto the **Russell Hobbs Air Fryer Oven** tray. Air fry the ribs on one side for 10 minutes, flip and then baste with the marinade, air fry for another 10 minutes.
4. Plate, serve and enjoy!

Chef's tip: They are delicious with a side of asparagus or Brussels sprouts roasted in the **Russell Hobbs Air Fryer Oven**.



Temp.



180 °C

Time



120mins

Servings



6

# BASIC BREAD

Function: FERMENT & TURBO CONVECTION

## Ingredients

3 tbsp unsalted butter, melted, plus more for the pan  
2 tsp active dry yeast  
2 tsp sugar  
2 tsp salt  
3 cups all-purpose flour

## Method

1. Combine the butter, yeast, sugar, salt and 1 cup of warm water in a bowl and mix, adding the cup of water gradually.
2. Knead for 5 minutes until a dough is formed.
3. Select the "FERMENT" function and preheat the **Russell Hobbs Air Fryer Oven** to 180 degrees.
4. Place your dough into a lightly buttered bread tin that fits into the **Russell Hobbs Air Fryer Oven** and place it into the cooking cavity.
5. Place the dough in the oven for 20 minutes at the "FERMENT" function. Once you see how much the dough has risen, start baking by selecting the "TURBO CONVECTION" for 30 minutes at 180 degrees.
6. Once your loaf is baked, allow it to cool down on a cooling rack before slicing to serve.

Chef's tip: Make sure you measure correctly, small differences in the amount of water, yeast or salt can make a big difference to your finished loaf.





Temp.



230 °C

Time



28mins

Servings



12

# CHOCOLATE CHIP OATMEAL COOKIES

Function: AIR FRYER

## Ingredients

3 tbsp butter, softened  
4 tbsp brown sugar  
1 egg  
¼ tsp vanilla essence  
½ cup instant oats  
4 tbsp flour

5½ tbsp vanilla bake mix  
¼ tsp baking powder  
¼ tsp salt  
6 tbsp chocolate chips  
5 tbsp chopped nuts

## Method

1. Select the "AIR FRYER" function and preheat the **Russell Hobbs Air Fryer Oven** to 200 degrees.
2. In a large bowl, mix your butter and sugar until thoroughly combined. Beat in egg and vanilla.
3. In a separate bowl, mix the rest of the dry ingredients and combine with the egg mixture until a dough is formed.
4. Using a teaspoon, measure out 12 portions of dough, mould these into balls and place them onto the baking sheet of your **Russell Hobbs Air Fryer Oven**.
5. **Air Fry** for 8 minutes at 230 degrees until light brown. Remove and allow to cool down before serving.

Chef's tip: Chopped cherries can be used as an alternative to nuts.



Temp.



200 °C

Time



28mins

Servings



8

# BEEF EMPANADAS

Function: TURBO CONVECTION

## Ingredients

1 packet puff pastry dough  
1 tbsp oil  
200g lean ground beef  
2 tbsp chopped white onion  
4 tbsp chopped red bell pepper  
2 tsp ground cumin  
½ tsp paprika

1 tsp dried oregano  
2 tbsp garlic salt  
1 egg  
4 tbsp tomato sauce  
1 tbsp water  
cooking spray

## Method

1. Let your puff pastry dough sit unrefrigerated for 15 minutes to reach room temperature.
2. Heat oil in a skillet over a medium-high heat. Add the beef and onion to your skillet; cook and stir, breaking ground beef into crumbles, until it begins browning.
3. Add red bell pepper; stirring occasionally, until it starts to soften.
4. Season ground beef mixture with cumin, paprika, oregano, salt, tomato sauce and ground black pepper.
5. Drain oil and transfer ground beef filling to a bowl; let this cool down.
6. Cut puff pastry into rounds, about 10cm in diameter.
7. Select the "TURBO CONVECTION" function and preheat the **Russell Hobbs Air Fryer Oven** to 200 degrees.
8. Place 1 to 2 tablespoons of filling in the center of each puff pastry round. Brush water around half of outer edge of each round, fold the round over filling and pinch the edges to seal using a fork to crimp the edges. Repeat this process with remaining puff pastry and filling.
9. Beat egg and 1 tablespoon water together in a bowl to form an egg wash. Gently brush each empanada with the egg wash.
10. Place empanadas in single layer into the **Russell Hobbs Air Fryer Oven** basket and cook for 5 minutes. Flip the empanadas and continue cooking until light golden brown, for about 5 minutes more. Repeat with remaining empanadas.



Temp.



180 °C

Time



45mins

Servings



9

# CHEESE STICKS

Function: CONVECTION

## Ingredients

1 pkt puff pastry  
10ml olive oil  
Pinch of salt & ground pepper  
4 tbsp white cheddar cheese

Pinch of cayenne pepper to taste  
5 tbsp Parmigiano-Reggiano cheese  
Sesame seeds

## Method

1. Select the "CONVECTION" function and preheat the **Russell Hobbs Air Fryer Oven** to 180 degrees.
2. Line a baking sheet that fits into the cooking cavity with parchment paper or a silicone baking mat.
3. Place a sheet of frozen puff pastry dough onto a floured work surface and allow dough to thaw just until it can be unfolded.
4. Unfold dough into a flat sheet; brush the top of the puff pastry dough lightly with olive oil. Sprinkle salt, black pepper, and cayenne pepper onto the puff pastry sheet.
5. Grate and sprinkle the white Cheddar cheese and 3 tbsp Parmigiano-Reggiano cheese onto the dough, covering the surface. Top with a piece of plastic wrap; press cheese and seasonings firmly into the dough with your fingers or by laying a sheet pan onto the dough over the plastic and pressing it down.
6. Remove the plastic and use a sharp knife to cut the dough into three equal parts; then divide each third into three for a total of 9 breadsticks. Sprinkle a tablespoon of Parmigiano-Reggiano cheese over the sticks.
7. Roll the sticks lightly to even up their shapes, pick up and press any dropped cheese onto the surface.
8. Pick up a dough strip, place it seasoned side down on the work surface, and twist from both ends 8 or 9 times to make a rolled tube of dough with the seasoned side out. Place the rolled breadsticks onto your prepared baking sheet.
9. Sprinkle the remaining Parmigiano-Reggiano cheese over the sticks. Roll the sticks lightly to even up their shapes finishing with any dropped cheese over the tops.
10. Bake in the preheated oven for about 5 minutes; flip and continue baking until the breadsticks are browned and crisp, about 5 more minutes. If you pick up a stick by one end and it drops, bake until sturdy. Allow them to cool down on a rack before serving.



Temp.



200 °C

Time



46mins

Servings



4

# THAI FISH CAKES

Function: TURBO CONVECTION

## Ingredients

250g firm white fish fillets  
(hake, haddock or cod)  
¼t cup corn flour  
2 tbsp fish sauce  
1 tbsp salt

1 tbsp ground pepper  
2 tbsp sweet chilli sauce  
1 egg, lightly whisked  
½ cup breadcrumbs  
5 tbsp vegetable oil

## Method

1. Place the fish into the bowl of a food processor and process until smooth. Add the salt, pepper, corn flour, fish sauce, sweet chilli sauce and egg, process until well combined.
2. Add bread crumbs to mixture (add more if the mixture is too wet).
3. Scoop up a small amount of the mixture in your hand, about the size of a golf ball and press it into a round cake and set it down on a clean plate.
4. Repeat the process until you have formed all of your fish cakes, 8 fish cakes can be made from this recipe Refrigerate for 10 minutes to firm up.
5. Coat the **Russell Hobbs Air Fryer Oven** basket with cooking spray and place fish cakes into it.
6. Bake the fish cakes using the "TURBO CONVECTION" function for 10 minutes at 200 degrees.
7. Serve 2 per person, while still hot or once cooled down.

Chef's tip: It helps to rinse your hands every so often with cool water to prevent the mixture from sticking.





Temp.



230 °C

Time



20mins

Servings



4

# PRETZELS

Function: DEFROST

## Ingredients

1½ cups water, warm  
1 tbsp salt  
1 tbsp sugar  
1 pkt dry yeast  
4½ cups flour

3 tbsp oil, divided  
⅔ cup baking soda  
2 eggs, beaten  
Coarse salt

## Method

1. Select the “TURBO CONVECTION” function and preheat the **Russell Hobbs Air Fryer Oven** to 230 degrees.
2. In a bowl; mix water, salt, and sugar until combined. Add yeast, and let the mixture rest for 5 minutes until the yeast starts to foam.
3. Add flour and 2 tablespoons of oil, and mix thoroughly until a dough is formed.
4. Remove the dough and use the remaining oil to coat the bowl, placing the dough back inside. Cover the bowl with plastic wrap, leaving it in a warm place for 1 hour.
5. Once the dough has risen, cut it into 8 pieces and roll them out into thin ropes, twisting the two ends to form a pretzel shape.
6. Add baking soda to a large pot of water, and bring it to a rolling boil. Boil each pretzel for 30 seconds per side.
7. Transfer pretzels to a baking sheet, lightly brush them with an egg wash and sprinkle with salt. Bake for 10-15 minutes until golden brown.
8. Pretzels can be frozen for future enjoyment. Once frozen, defrost at 180 degrees for 8 minutes and enjoy!



Temp.



200 °C

Time



21mins

Servings



2

# VANILLA CHEESECAKE

Function: CONVECTION

## Ingredients

1 pkt tennis biscuits  
½ cup salted butter  
½ sweetened condensed milk  
2 eggs

1 tsp vanilla essence  
230g plain cream cheese  
1 pkt cherries

## Method

1. Blitz the biscuits in a food processor until a fine texture is achieved, add melted butter until fully combined with the biscuit crumbs.
2. Lightly brush butter onto bottom of a round baking pan that fits into the cooking cavity. Place a sheet of baking paper on the bottom of the pan and press the biscuit mixture into the pan firmly, a spoon will assist in achieving a smooth crust. Allow the crust to set for 15 minutes in the refrigerator.
3. In a medium bowl, beat the cream cheese with a hand mixer until smooth. Add the eggs, vanilla essence and milk to the cream cheese, (beat on medium speed) until smooth.
4. Once the biscuit base has set, pour the cream cheese mixture into it and bake using the "CONVECTION" function in the **Russell Hobbs Air Fryer Oven** for 20 minutes at 180 degrees or until the centre is firm.
5. Carefully remove the pan from the oven and allow the cake to cool in the refrigerator for 6-8 hours or overnight.
6. Once ready to serve, remove from pan using a butter knife for the edges around the pan (unless you have used a spring form tin, then simply release the cake and serve).



Temp.



180 °C

Time



20mins

Servings



2

# FROZEN ASIAN STIR FRY & CHICKEN SCHNITZEL

Function: DEFROST

## Ingredients

2 cups frozen vegetable stir fry  
4 frozen chicken schnitzel  
3 tbsp soy, honey & ginger stir-fry sauce  
Sesame seeds for serving

## Method

1. Place your frozen vegetables in the basket of the **Russell Hobbs Air fryer Oven** and select the “DEFROST” function for 10 minutes at 150 degrees.
2. Once completely thawed switch over to the “AIR FRY” function for 3 minutes at 180 degrees.
3. Once cooked, season the vegetables with a mixture of rosemary, soy sauce, honey and ginger stir-fry sauce.
4. Selecting the “DEFROST” function, allow your frozen chicken schnitzel to defrost for 10 minutes at 180 degrees.
5. Once the chicken is completely thawed, select the “AIR FRY” function for 10 minutes and set at 160 degrees. Thinly slice the chicken into strips if desired.
6. Serve the schnitzel with the stir fry style vegetables, you can also add instant noodles if desired to this dish and garnish with sesame seeds.

Chef's tip: Slicing your frozen chicken into slices and cooking them with the frozen vegetables is acceptable as both the ingredients are raw.

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**Russell Hobbs**