

Please make sure to read the enclosed Ninja® Foodi® Instructions prior to using your unit.



NINJA Foodi MAX

7-in-1 Multi-Cooker

Mouthwatering recipes & charts
for unlimited possibilities



Table of Contents

Pressure Lid	2
Crisping Lid	3
The 2-Tier Reversible Rack	4
The Art of TenderCrisp®	5
TenderCrisp®	8
Choose Your Own TenderCrisp® Adventure	14
TenderCrisp® Frozen to Crispy	16
TenderCrisp® Roasts	18
TenderCrisp® 360 Meals	20
TenderCrisp® One-Pot Wonders	24
Everyday Basics	30
Desserts	40
Cooking Charts	44

Pressure, meet Crisp

What you're about to experience is a way of cooking that's never been done before. TenderCrisp® Technology allows you to harness the speed of pressure cooking to quickly cook ingredients, then the revolutionary crisping lid gives your meals a crispy, golden finish that other pressure cookers can only dream of.

Pressure Lid

With this lid on, the Foodi® is the ultimate pressure cooker. Transform the toughest ingredients into tender, juicy, and flavourful meals in an instant.



PRESSURE COOK

Pressurised steam infuses moisture into ingredients and quickly cooks them from the inside out.



STEAM

Steam infuses moisture, seals in flavour, and maintains the texture of your food.



SLOW COOK

Cook low and slow to create your favourite chilli and stews.



SEAR/SAUTÉ

Five temperature settings allow you to build flavour by searing, sautéing, simmering and more.

Crisping Lid

Start or finish recipes by dropping this top to unleash super-hot, rapid-moving air around your food to crisp and caramelize to golden-brown perfection.



AIR CRISP

Want that crispy, golden, texture without all the fat and oil? Air Crisping is for you.



BAKE/ROAST

Don't waste time waiting for your oven to preheat. Make your favourite casseroles and roasted vegetables in way less time.



GRILL

Finish off your meals by sealing in flavour and giving them just the right amount of caramelisation or crispiness.

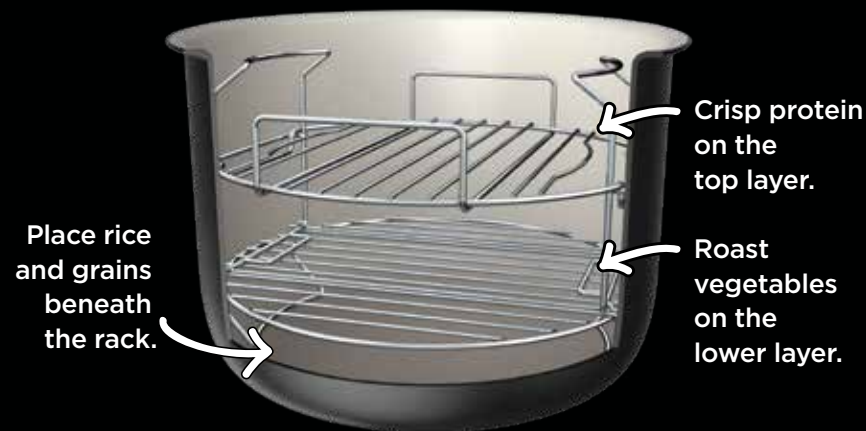
Meet our most versatile Ninja® Foodi® accessory, the 2-Tier Reversible Rack

How to cook up to 2X the protein*



How to make bigger, better 360 meals

Cook more of your favourite proteins, grains and vegetables at the same time to create flavourful, multi-textured meals in one pot.



Your partner in party planning

Keep all your guests happy at your next party. Make 2 layers of chips to serve with a rich and creamy dip that's cooking at the bottom of the pot.

*Versus original reversible rack sold with OP300UK Series Ninja Foodi Pressure Cookers.

[†]May take 5-15 minutes depending on recipe.

The art of TenderCrisp®

Start with pressure cooking. Finish with the crisping method of your choice. That's how you get TenderCrisp® results.

The best part? There's more than one way to TenderCrisp®.

You can start with ingredients that are frozen or fresh.

You can cook chicken, vegetables or fish. You can prepare your favourite chilli or stew too. But when you TenderCrisp®, you always finish with a crispy, delicious twist.



TenderCrisp® Herb-Roasted Chicken

PREP: 10 MINUTES | **COOK TIME:** 55 MINUTES | **MAKES:** 6 SERVINGS
APPROX. PRESSURE BUILD: 26 MINUTES | **PRESSURE COOK:** 40 MINUTES | **PRESSURE RELEASE:** 1 MINUTE | **AIR CRISP:** 15 MINUTES

INGREDIENTS

1 whole fresh uncooked chicken (2.25kg-2.5kg)	1 tablespoon whole black peppercorns
Juice of 2 lemons (60ml lemon juice)	5 sprigs fresh thyme
250ml hot water	5 garlic cloves, crushed
60ml honey	1 tablespoon vegetable oil
1 tablespoon plus 1 teaspoon sea salt, divided	2 teaspoons ground black pepper

DIRECTIONS



Remove packet of giblets, if included in cavity of the chicken. Tie legs together with cooking twine.



In a small bowl, mix together lemon juice, hot water, honey, and 1 tablespoon salt. Pour mixture into the pot. Place whole peppercorns, thyme and garlic in the pot.



Place chicken in the Cook & Crisp™ Basket and place basket in pot.



Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to high (HI). Set time to 40 minutes. Select START/STOP to begin.



When pressure cooking is complete, quickly release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.



Brush chicken with oil or spray with cooking spray. Season with salt and pepper.



Close crisping lid. Select AIR CRISP, set temperature to 200°C and set time to 15 minutes. Select START/STOP to begin. Cook until desired level of crispness is reached.



Cooking is complete when internal temperature reaches 75°C. Remove chicken from basket using the using 2 large serving forks. Let rest 10 minutes before serving.

TIP Use cooking spray in place of oil to evenly coat large cuts of protein in the Cook & Crisp Basket.

TenderCrisp® Baked Macaroni & Cheese

PREP: 10 MINUTES | **COOK TIME:** 7 MINUTES | **MAKES:** 6-8 SERVINGS
APPROX. PRESSURE BUILD: 15 MINUTES | **PRESSURE COOK:** 0 MINUTES | **PRESSURE RELEASE:** 14 MINUTES
QUICK RELEASE: 2 MINUTES | **AIR CRISP:** 7 MINUTES

INGREDIENTS

2L water	1½ teaspoons onion powder
700g dried macaroni pasta	1½ teaspoons garlic powder
480ml double cream	1½ teaspoon mustard powder
880g cheddar cheese	200g panko breadcrumbs
3 teaspoons sea salt	230g butter, melted
1½ teaspoons ground black pepper	

DIRECTIONS



Add water and pasta, stirring to incorporate.



Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to low (LO). Set time to 0 minutes (the time the unit takes to pressurise is long enough to cook the pasta). Select START/STOP to begin.



When pressure cooking is complete, allow pressure to natural release for 14 minutes. After 14 minutes, quick release remaining pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.



Add remaining ingredients, except bread crumbs and butter, to the pot.



Stir well to melt cheese and ensure all ingredients are combined.



In a bowl, stir together bread crumbs and melted butter. Cover pasta evenly with breadcrumb mixture.



Close the crisping lid. Select AIR CRISP, set temperature to 180°C, and set the time to 7 minutes. Select START/STOP to begin.



When cooking is complete, serve immediately.

TIP To make this mac & cheese more child friendly, remove onion powder, garlic powder and mustard powder, and serve the children before adding the bread crumb topping.

TenderCrisp® Crispy Chicken Thighs with Carrots & Rice Pilaf

PREP: 15 MINUTES | **COOK TIME:** 24-34 MINUTES | **MAKES:** 6-8 SERVINGS

APPROX. PRESSURE BUILD: 16 MINUTES | **PRESSURE COOK:** 4 MINUTES | **PRESSURE RELEASE:** QUICK | **GRILL:** 20-30 MINUTES

INGREDIENTS

170g rice	½ teaspoon ground cumin
600ml water	2 teaspoons sea salt, divided
2 tablespoon butter	6 carrots, cut in quarters lengthwise
8 uncooked bone-in, skin-on, chicken thighs, 125-170g	2 tablespoon extra virgin olive oil
2 tablespoons honey, warmed	4 teaspoons chicken seasoning
½ teaspoon smoked paprika	

DIRECTIONS



Place rice, water, and butter in pot; stir to incorporate.



Place the reversible rack (in lower steam position, without lower tier installed) in the pot. Place 4 chicken thighs on it. Then install the top layer on the rack and place remaining chicken thighs on it.



Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HI. Set time to 4 minutes. Select START/STOP to begin.



While chicken and rice are cooking, stir together warm honey, smoked paprika, cumin, and 1 teaspoon salt. Set aside.



When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.

Remove rack with chicken from pot. Remove chicken from rack and brush with olive oil, then season with chicken seasoning.



Place the reversible rack (in lower steam position, without top layer installed) back in the pot. Place carrots on the rack. Brush them with seasoned honey. Close crisping lid, select GRILL, and set time to 15 minutes. Press START/STOP to begin.



Once cooking is complete, install the top layer on the rack and place all the chicken on it. Close crisping lid, select GRILL, and set time to 15 minutes. Select STOP/START to begin. If less crisping is desired, check after 10 minutes and remove when preferred crisping level is achieved.



When cooking is complete, serve chicken with carrots and rice.

Choose Your Own TenderCrisp® Adventure

Feeling adventurous? Simply choose an ingredient from each column to customise and create your very own TenderCrisp® meals.

Pick a Grain or Carbohydrate and place with liquid in pot

750g white rice
with 750ml stock

750g quinoa
with 750ml stock

1.5kg potatoes,
cubed, with 250ml water

625g pearly couscous
with 625ml stock

Pick a Protein and place on Reversible Rack

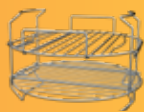
8 fresh boneless
chicken breasts (170g each)
Use rack in lower
steam position, without
top tier installed

6 fresh sausages
Use rack in lower
steam position, without
top tier installed

8 fresh bone-in,
skin-on, chicken thighs
(110g-170g each)
Use rack with
top tier installed

500g frozen prawns
(about 32 prawns)
Use rack with
top tier installed

Add the Rack



Pressure Cook

HIGH FOR 5 MINS



Pressure Release

QUICK RELEASE
PRESSURE;
CAREFULLY
REMOVE LID

Pick a vegetable, oil and season to taste, then place on lower or top layer depending on roasting or crisping desired

2 medium courgette,
cut in 7.5cm x 1.5cm in sticks

6 carrots,
cut in 7.5cm x 1.5cm sticks

400g cauliflower,
cut in small florets

Finishing touch brush your protein with sauce or rub of your choice

Barbecue

Teriyaki

Sweet & sour

Cajun seasoning

Piri piri seasoning

Your favourite spice blend

Grill

DROP THE CRISPING LID
AND GRILL FOR
10-15 MINUTES
BASED ON LEVEL
OF CRISPING DESIRED

Crisping Lid



TIP If you want to keep meat drippings from falling off the reversible rack and onto your carbohydrates and grains below, place a layer of aluminium foil under the meat to keep everything tidy and clean.



TenderCrisp® Frozen to Crispy

With a Ninja® Foodi® on your worktop, frozen is the new fresh. Pressure cook frozen meats to quickly defrost and tenderise them at the same time. Then use the crisping lid to crisp your meal the way you want.

BUFFALO CHICKEN WINGS

PREP: 10 MINUTES | **COOK TIME:** 20 MINUTES | **MAKES:** 6-8 SERVINGS | **APPROX. PRESSURE BUILD:** 20 MINUTES
PRESSURE RELEASE: QUICK

INGREDIENTS

250ml water
1.5kg frozen chicken wings, drums and flats separated
3 tablespoons vegetable oil
3 tablespoons Buffalo sauce
2 teaspoons sea salt

DIRECTIONS

- 1 Pour water into pot. Place wings in the Cook & Crisp™ Basket and place basket in pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set HI. Set time to 5 minutes. Select START/STOP to begin.
- 3 When pressure cooking is complete, quick release the pressure by turning the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 4 Pat wings dry with kitchen roll and toss with 2 tablespoons oil in the basket.
- 5 Close crisping lid. Select AIR CRISP, set temperature to 200°C and set time to 15 minutes. Select START/STOP to begin.
- 6 After 7 minutes, open lid, then lift basket and shake wings or toss them with silicone-tipped tongs. Lower basket back into pot and close lid to resume cooking.
- 7 While the wings are cooking, stir together Buffalo sauce and salt in a large mixing bowl.
- 8 When cooking is complete, transfer wings to the bowl with Buffalo sauce and toss to coat.

TIP Want to use fresh wings instead of frozen? Rather than pressure cooking, simply place fresh wings in the basket and toss with 2 tablespoons vegetable oil. Then Air Crisp at 200°C for 24-28 minutes.





TenderCrisp® Roasts

Roasts are no longer reserved for Sundays. Easily create complete roast dinners, cooked to perfection with a golden TenderCrisp finish.

LARGE ROASTED CHICKEN WITH HARISSA PASTE

PREP: 5 MINUTES | **COOK TIME:** 40-45 MINUTES | **MAKES:** 6 SERVINGS
APPROX. PRESSURE BUILD: 16 MINUTES | **PRESSURE RELEASE:** NATURAL 5 MINUTES

INGREDIENTS

1 chicken (2.5kg)
200ml chicken stock or water
3 tablespoons harissa paste
2 tablespoons fresh lemon juice
1 tablespoon runny honey
2 tablespoons of olive oil
Salt and pepper to taste

TO SERVE

Yogurt
Slices of lemon

DIRECTIONS

- 1 Season the chicken cavity with 1 teaspoon of salt. Add chicken stock to the pot. Next, place the chicken into the Cook & Crisp™ Basket and then into the pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HI. Set time for 30 minutes. Select START/STOP to begin.
- 3 When pressure cooking is complete, allow pressure to naturally release for 5 minutes. After 5 minutes, quick release any remaining pressure by moving the pressure valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 4 Pat chicken dry with kitchen roll. Next, brush chicken with half the harissa paste mixture.
- 5 Close the crisping lid. Select AIR CRISP, set temperature to 200°C and set time to 15 minutes. After 5 minutes, brush with remaining paste mixture. Cook 5-10 minutes or until golden brown and crispy or until an instant read thermometer reads 75°C. Remove the basket from the bowl and set chicken aside on a board and cover with foil.
- 6 Carve chicken and serve on a platter with yogurt and lemon slices on side.



TenderCrisp® 360 Meals

Take full advantage of the Foodi's cooking capabilities to create wholesome, delicious home-cooked meals.

GRILLED LAMB CHOPS WITH RICE PILAF

PREP: 7 MINUTES | **COOK TIME:** 19-22 MINUTES | **APPROX. PRESSURE BUILD:** 8 MINUTES

PRESSURE RELEASE: NATURAL 10 MINUTES | **MAKES:** 4-6 SERVINGS

INGREDIENTS

PILAF

1 onion, diced
3 garlic cloves, crushed
400g basmati rice, rinsed until water runs clear
500ml chicken stock
Juice and zest of 1 orange
100g pomegranate seeds
50g toasted almonds, chopped roughly
Salt and pepper to taste
10g each fresh dill, mint, parsley
chopped roughly

LAMB

Olive oil for brushing
12 fresh lamb chops
Salt, to taste
Pepper, to taste
Pomegranate syrup to finish

DIRECTIONS

- 1 Press SEAR/SAUTÉ and set to MD:HI to preheat for 5 minutes.
- 2 Add oil to pan and sauté onions for 5-8 minutes until golden. Next, add garlic and cook for 1 minute. Add rice and stock.

- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 4 Select PRESSURE and set to HI. Set time to 2 minutes. Select START/STOP to begin. Once finished let naturally release for 10 minutes. After 10 minutes, quick release any remaining pressure by moving the pressure valve to the VENT position.
- 5 Fluff rice and add the remaining ingredients, cover tightly and set aside whilst you cook the chops.
- 6 Clean pot and add back to machine. Place the reversible rack (in lower steam position, without the top tier installed) in the pot.
- 7 Brush lamb with olive oil and season on both sides. Place 6 lamb chops on the rack.
- 8 Close the crisping lid. Select GRILL and set time to 7 minutes. Select START/STOP to begin.
- 9 Grill chops for 3 minutes and flip. Next, install the top tier and place the remaining chops on it. When cooked how you like them, rest chops on a plate and cover loosely with foil.
- 10 Serve chops with pilaf and drizzle with pomegranate syrup to finish.

LEMON CHICKEN THIGHS WITH SMASHED BABY POTATOES AND BROCCOLI

PREP: 15 MINUTES | **COOK TIME:** 25 MINUTES | **MAKES:** 4-6 SERVINGS

PRESSURE BUILD: 20-21 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

750g whole baby potatoes
8 chicken thighs, bone in, skin on (1kg)
300ml water

DRESSING FOR POTATOES

1 tablespoon olive oil
3 tablespoons Pecorino cheese, grated and divided
1 tablespoon fresh rosemary, chopped
1 teaspoon sea salt flakes
1 teaspoon fresh cracked pepper

MARINADE FOR CHICKEN

3 tablespoons olive oil
2 tablespoons fresh lemon juice
2 teaspoons finely grated lemon zest
1 teaspoon sea salt
Fresh cracked pepper to taste

200g tenderstem broccoli, cut into 3cm pieces
1 lemon cut into wedges, for serving

DIRECTIONS

- 1 Place potatoes and water in the pot.
- 2 Place lower rack on bottom with 4 thighs, place other rack on top with other 4 thighs.
- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 4 Select PRESSURE and set to HI. Set time to 10 minutes. Select START/STOP to begin.
- 5 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit is finished releasing pressure.
- 6 Remove racks carefully and drain any excess water, smash down potatoes with a masher just to break. Next, mix with potato dressing and broccoli.
- 7 Place reversible rack on high position over potatoes. Place pressure cooked thighs on the rack and brush with basting liquid.
- 8 Close the crisping lid. Select GRILL and set time to 15 minutes. Select START/STOP to begin.
- 9 Baste chicken with basting liquid every 3 minutes. Cook until skin is golden and crispy, 10 minutes. When done, carefully remove the rack and potatoes from the pot. Pour remaining basting liquid over chicken. Serve with vegetables and lemon wedges.





TenderCrisp® One-Pot Wonders

Elevate your favourite casseroles, stews, chilli and pies
with a crispy topping.

PAELLA WITH CHORIZO AND ARTICHOKE HEARTS

PREP: 15 MINUTES | **COOK TIME:** 24-27 MINUTES | **MAKES:** 4-6 SERVINGS
APPROX. PRESSURE BUILD: 8 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

200g cooking chorizo, sliced into 1cm thick rounds
1 tablespoon olive oil
1 onion, diced
1 red pepper, deseeded and diced
3 garlic cloves, chopped
2 teaspoons smoked paprika
350g paella rice
Pinch of saffron
1L chicken stock
1 (400g) tin chopped tomatoes
1 (400g) tin artichoke hearts, cut into quarters
200g frozen peas, thawed
50g green olives, sliced
1 lemon cut into wedges to garnish
2 tablespoons flat leaf parsley, chopped

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 Add oil and sauté chorizo for 5 minutes. Remove with slotted spoon, keeping oil in pan.
- 3 Add the onion and pepper and sauté for 5 minutes. Next, add garlic and cook for another 1-2 minutes. Add paprika, rice, saffron, chicken stock and tomatoes to the pot.
- 4 Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 5 Select PRESSURE and set to HI. Set time to 5 minutes. Select START/STOP to begin.
- 6 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit is finished releasing pressure.
- 7 Remove the lid and stir ingredients. Return chorizo to pot along with artichokes and olives and peas.
- 8 Close crisping lid and select BAKE/ROAST 200°C for 8 minutes.
- 9 When timer is complete, serve paella with lemon wedges and parsley.

TIP Turmeric can be used in place of saffron

ROASTED VEGETABLES WITH PECORINO CHEESE

PREP: 5 MINUTES | **COOK TIME:** 11-12 MINUTES | **MAKES:** 4-6 SERVINGS
APPROX. PRESSURE BUILD: 9 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

2 large heads fennel, cut in half and sliced
2cm thick, fronds removed
6 echalion shallots, cut in half
300g brussel sprouts, cut in half, ends trimmed
150ml water
1 bunch kale, tough stems removed and leaves torn into 2.5cm pieces
2 tablespoons olive oil
Salt, to taste
1-2 teaspoons freshly ground pepper
50g Pecorino Romano, finely grated
Balsamic glaze, to drizzle

DIRECTIONS

- 1 Place all vegetables except kale into the pot and add water.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 3 Select PRESSURE and set to HI. Set time to 1 minute. Select START/STOP to begin.
- 4 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit is finished releasing pressure.
- 5 Add kale to the vegetables and add olive oil, salt and pepper and cheese. Close the crisping lid and select BAKE/ROAST to 200°C and set time for 10 minutes, stirring with a wooden spoon every 3 minutes or so.
- 6 Remove vegetables from pot and drizzle with balsamic glaze. Serve immediately.

PUTTANESCA BAKE

PREP: 15 MINUTES | **COOK TIME:** 24 MINUTES | **MAKES:** 6 SERVINGS
APPROX. PRESSURE BUILD: 9 MINUTES | **PRESSURE RELEASE:** NATURAL 10 MINUTES

INGREDIENTS

2 tablespoons extra virgin olive oil
4-5 tinned anchovies in oil, drained and chopped
4 garlic cloves, minced
¼ teaspoon chilli flakes
2 tins (400g each) chopped tomatoes
30g tomato puree
250ml white wine
500ml water
500g penne pasta
100g pitted Kalamata olives, cut in half
2 tablespoons small capers, drained (if salted, rinsed)
100g grated mozzarella cheese
50g Parmesan cheese grated
10g fresh parsley, chopped finely
Freshly ground pepper to taste.

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 After 5 minutes, place olive oil into the pot and add anchovies. Cook for 1 minute, breaking up with a wooden spoon. Next, add garlic and chilli flakes and cook 1 minute more, stirring continuously until anchovies are dissolved. Add chopped tomatoes, tomato puree, wine, water and pasta.
- 3 Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 4 Select PRESSURE and set to HI. Set time to 6 minutes. Select START/STOP to begin.
- 5 When pressure cooking is complete, allow pressure to natural release for 10 minutes. After 10 minutes, quick release remaining pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 6 Stir the sauce with a wooden spoon, crushing tomatoes in the process. Add the olives and capers.
- 7 Cover pasta mixture evenly with mozzarella.
- 8 Close crisping lid. Select AIR CRISP, set temperature to 200°C and set time to 5 minutes. Select START/STOP to begin.
- 9 When cooking is complete, serve immediately and sprinkle with grated Parmesan and parsley and pepper.

CHILLI CON CARNE

PREP: 10 MINUTES | **COOK TIME:** 17 MINUTES | **MAKES:** 4 SERVINGS
APPROX PRESSURE BUILD: 11 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

1 tablespoon oil
400g ground beef
1 onion, diced
200g kidney beans
100g sweet corn
2 roma/plum tomatoes, diced
2 garlic cloves
400ml water
250g tomato passata
2 tablespoons corn flour
1 cube beef stock
1 teaspoon ground cumin
2 tablespoons paprika
2 teaspoon cayenne pepper
Salt and pepper
1 tablespoon fresh coriander

DIRECTIONS

- 1** Select SEAR/SAUTÉ and set temperature to HI. Press START/STOP and allow to preheat for 5 minutes.
- 2** After preheating is complete, place the oil, onions, garlic and beef into the cooking pot and sauté for 5 minutes.
- 3** After 5 minutes add all remaining ingredients except fresh coriander. Stir until well combined and continue cooking for 2 minutes.
- 4** Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 5** Select PRESSURE and set to HI. Set time to 10 minutes. Select START/STOP to begin. Once finished, quick release pressure by moving the pressure valve to the VENT position.
- 6** Stir in the fresh coriander and serve hot.



CHICKEN BIRYANI

PREP: 15 MINUTES | **COOK TIME:** 24-26 MINUTES | **MAKES:** 4-6 SERVINGS

APPROX. PRESSURE BUILD: 5 MINUTES | **PRESSURE RELEASE:** NATURAL 10 MINUTES

INGREDIENTS

2 tablespoons coconut oil or ghee
1 onion, sliced thinly
3 garlic cloves, chopped
1 teaspoon grated ginger
5 boneless, skinless chicken breasts, cut into 2.5cm pieces
3 cardamom pods
1 cinnamon stick
1 teaspoon turmeric
Pinch of saffron
2 bay leaves
4 tablespoons curry paste
400g basmati rice, rinsed until water runs clear
500ml chicken stock, warm
50g sultanas

TO SERVE

Coriander leaves
Yogurt
Chutney

DIRECTIONS

- 1** Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2** Add oil or ghee to pan and sauté onions and garlic stirring until brown and crispy, about 7-8 minutes. Add chicken and stir frequently for 7-8 minutes. Next, add spices and then rice to pot and stock.
- 3** Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 4** Select PRESSURE and set to HI. Set time to 5 minutes. Select START/STOP to begin.
- 5** When pressure cooking is complete, let release naturally for 10 minutes then quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit is finished releasing pressure. Stir in raisins.
- 6** Serve in bowls with coriander and yogurt.



VEGETARIAN SHEPHERD'S PIE

PREP: 10 MINUTES | **COOK TIME:** 51 MINUTES | **MAKES:** 4-5 SERVINGS
APPROX. PRESSURE BUILD: 12 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

FOR THE MASH

700g butternut squash, cut into large chunks
700g sweet potato, cut into large chunks
300ml water
4 tablespoons butter, split
50ml double cream
Salt and pepper to taste
1 tablespoon zaatar spice mix

FILLING

4 tablespoons olive oil, divided
1 sweet onion, diced
2 celery sticks, diced
3 carrots, diced
3 garlic cloves, minced
1 teaspoon dried thyme
250g chestnut mushrooms, cleaned and cut in half
100g shitake mushrooms, cleaned and sliced
400g ready made beluga or green lentils
1 (400g) tin of chopped tomatoes
2-3 tablespoons vegetarian gravy granules
100g frozen peas

DIRECTIONS

- 1 Add squash/sweet potato mixture to pot and add water.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 3 Select PRESSURE and set to HI. Set time to 6 minutes. Select START/STOP to begin.
- 4 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit is finished releasing pressure.
- 5 Drain any water if required and mash vegetables in a separate bowl. Next, add 2 tablespoons of butter and cream. Mix and set aside, covered whilst you cook the filling. Clean pot and return to machine.
- 6 Select SEAR/SAUTÉ and set to MD. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 7 Add 2 tablespoons olive oil to pan and cook onions, celery and carrots for about 9 minutes, stirring frequently. Next, add garlic and cook 1 minute.
- 8 Add remaining 2 tablespoons olive oil to pan and add mushrooms, stirring until golden and juices are released for about 10 minutes. Add thyme, lentils, tomatoes and gravy granules stirring until incorporated and cook for another 10 minutes.
- 9 Stir in peas and top with mash. Smooth mash over entire filling and dot with remaining butter and sprinkle with zaatar.
- 10 Close crisping lid and select BAKE/ROAST 200°C for 10 minutes. Serve immediately.





Everyday Basics

Elevating your weeknight meals is as easy as adding any of these appetisers or sides to your menu.

CAULIFLOWER MASH WITH CHEESE AND BACON

PREP: 5 MINUTES | **COOK TIME:** 9 MINUTES | **MAKES:** 4-6 SERVINGS

APPROX. PRESSURE BUILD: 15 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

700g cauliflower, cut into 2.5cm florets
250ml water
3 tablespoons sour cream
25g butter
100g grated cheddar cheese
4 rashers cooked bacon, chopped

DIRECTIONS

- 1 Place cauliflower and water in pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 3 Select PRESSURE and set to HI. Set time to 4 minutes. Select START/STOP to begin.
- 4 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit is finished releasing pressure.
- 5 Remove the pot and be sure to drain any excess water, puree in a food processor. Add sour cream and butter, season to taste. Clean pot.
- 6 Butter a 20cm dish and add cauliflower mash to it. Top with cheddar and bacon.
- 7 Insert the reversible rack in the lower steam position (no top tier installed). Next, place the dish on the rack. Close the crisping lid. Select GRILL and set time to 5 minutes. Select START/STOP to begin.
- 8 Once timer is complete, remove from unit and serve immediately.

POTATO WEDGES

PREP: 15 MINUTES | **COOK TIME:** 15-21 MINUTES | **MAKES:** 4 SERVINGS
APPROX. PRESSURE BUILD: 6 MINUTES | **PRESSURE RELEASE:** QUICK

INGREDIENTS

250ml water
4 white potatoes, cut in 5cm wedges
2 tablespoons extra virgin olive oil, divided
1 tablespoon fresh oregano leaves, chopped
4 garlic cloves, minced
Juice of 1 lemon
2 teaspoons sea salt
1 teaspoon ground black pepper

DIRECTIONS

- 1 Pour water into the pot. Place potatoes in the Cook & Crisp™ Basket and place basket in pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to LOW. Set time to 3 minutes. Select START/STOP to begin.
- 3 While potatoes are cooking, stir together 1 tablespoon olive oil with oregano, garlic, lemon juice, salt, and pepper in a small bowl. Set aside.
- 4 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 5 Pour remaining olive oil over the potatoes in the basket, shaking to coat evenly.
- 6 Close the crisping lid. Select AIR CRISP, set temperature to 200°C, and set time to 18 minutes. Select START/STOP to begin. Check potatoes after 12 minutes. Continue cooking for up to 18 minutes for desired crispiness.
- 7 When cooking is complete, remove potatoes from basket. Toss with oregano dressing and serve.

TIP For crispier results, add another teaspoon of oil in step 5, and when Air Crisping, shake the basket or toss potatoes with silicone-tipped tongs every 6 minutes.



PUMPKIN SOUP

PREP: 25 MINUTES | **COOK TIME:** 10 MINUTES | **MAKES:** 15 SERVINGS
APPROX. PRESSURE BUILD: 5 MINUTES | **PRESSURE RELEASE:** NATURAL (10 MINUTES)

INGREDIENTS

90g butter
150g shallots, finely chopped
60g fresh ginger, finely sliced
1.2kg pumpkin, deseeded and cubed (about 1½ pumpkins)
450g potatoes, diced
450g carrots, diced
½ teaspoons paprika
½ teaspoons curry powder
¼ teaspoon cayenne pepper
2 tablespoons bouillon powder (any flavour)
1.2L water
600ml single cream
3 teaspoons salt
¾ teaspoon white pepper
¾ teaspoon ground nutmeg



DIRECTIONS

- 1 Select SEAR/SAUTE and set temperature to HI. Press START/STOP and allow preheating for 3 minutes.
- 2 After preheating is complete, place the butter, shallots, and ginger into the cooking pot and sauté until lightly browned, about 5 minutes.
- 3 Add pumpkin, potatoes, and carrots to the pot and stir.
- 4 Add paprika, curry powder, cayenne pepper, broth powder, and water to the pot and mix well.
- 5 Assemble the pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HI. Set time to 20 minutes. Select START/STOP to begin.
- 6 When pressure cooking is complete, allow pressure to natural release for 10 minutes. After 10 minutes, quick release remaining pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 7 Stir in cream, salt, white pepper, and nutmeg.
- 8 Use a hand blender to emulsify soup to desired thickness, or carefully pour soup into a blender and mix in batches. Serve hot.
- 9 For an added touch, finish each bowl with a dollop of unsweetened whipped cream and a drizzle of pumpkin oil.

TIP This soup freezes well to reheat and use again later!

ONION CHUTNEY

PREP: 20 MINUTES | **COOK TIME:** 4 HOURS 15 MINUTES | **MAKES:** 20 SERVINGS

INGREDIENTS

1Kg onions, quartered and sliced into 1mm slices
2 tablespoons oil
150ml marsala wine
70ml balsamic vinegar
100g raisins
2 tablespoons brown sugar
½ teaspoon chilli flakes
½ teaspoon salt
½ teaspoon pepper

DIRECTIONS

- 1 Select SEAR/SAUTÉ and set to HI. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 2 Add oil and sauté onions for 5 minutes. Then add marsala wine and sauté for additional 10 minutes.
- 3 Add all remaining ingredients and stir.
- 4 Assemble pressure lid, making sure the pressure release valve is in the VENT position. Select SLOW COOK and set to HI. Set time to 4 hours. Press START/STOP to begin.
- 5 When cooking is complete, remove pot from the unit and allow to cool down. Scoop chutney into jars. Keep in refrigerator for up to a week or in a freezer for up to a year.

TIP Use chutney in sauces, as a burger topping or as a side to cheese.



Desserts

Fancy something sweet? Easily create delicious desserts and comforting puddings.

RICE PUDDING WITH MIXED BERRIES COMPOTE

PREP: 10 MINUTES | **COOK TIME:** 9-10 MINUTES | **MAKES:** 6 SERVINGS
PRESSURE BUILD: 18 MINUTES | **PRESSURE RELEASE:** NATURAL 20 MINUTES

INGREDIENTS

COMPOTE

800g frozen mixed berries or cherries, thawed
250ml pomegranate juice or water
2 tablespoons fresh lemon juice
100g caster sugar
1 tablespoon corn flour
2 tablespoons water

PUDDING

200g short-grained rice or pudding rice
500ml water
500ml whole milk
75g caster sugar
2 teaspoons vanilla paste
¼ teaspoon salt
200ml single cream

DIRECTIONS

- 1 Place all the compote ingredients, except corn flour, in pot.
- 2 Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 3 Select PRESSURE and set to HI. Set time to 5 minutes. Select START/STOP to begin. Let naturally release for 10 minutes.
- 4 When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit is finished releasing pressure.
- 5 Stir corn flour with 2 tablespoons of water and stir into compote to thicken. Set aside in a bowl to cool. Clean pot and return to unit.
- 6 Pour rice and water into pot. Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
- 7 Select PRESSURE and set to HI. Set time to 3 minutes. Select START/STOP to begin. Let naturally release for 10 minutes. Next, quick release the pressure by moving the pressure release valve. Carefully remove lid when unit is finished releasing pressure.
- 8 Select SEAR/SAUTÉ to Med/High. Stir in milk, sugar, vanilla and salt. Stir in cream and cook until thick and creamy, about 4-5 minutes. Let cool or serve warm with the berry compote.

CREAMY CHOCOLATE POTS

PREP: 10 MINUTES | **COOK:** 15 MINUTES | **MAKES:** 6 SERVINGS
PRESSURE BUILD: 5 MINUTES | **PRESSURE RELEASE:** NATURAL 15 MINUTES

INGREDIENTS

450ml double cream
120ml milk
1/8 teaspoon salt
225g of good bittersweet or darker chocolate
6 large egg yolks
30g sugar
Whipped cream and chocolate shavings for decoration
6 x 200ml ramekins or other baking dishes

DIRECTIONS

- 1 In a separate microwave safe bowl, combine the cream, milk, and salt. Microwave until mixture reaches 70-80°C.
- 2 Break up chocolate and add it into the hot milk mixture. Stir gently until chocolate is completely incorporated and the texture is smooth. If necessary, microwave in 30 second increments to further melt chocolate.
- 3 In a medium mixing bowl, combine egg yolks and sugar with a whisk.
- 4 Temper the egg mixture: while mixing, pour in a small amount of the chocolate-cream until well combined. Then pour in all cream mixture slowly while continuing to whisk well.

- 5 Continue to whisk gently until mixture has cooled slightly. If the mixture has lumps, strain it into a large measuring cup or other bowl.
- 6 Pour the mixture into 6 separate ramekins or baking dishes. Wrap each dish tightly with aluminum foil.
- 7 Pour 400ml of water into pot. Insert the Cook & Crisp basket into pot, and then gently place in the wrapped ramekins.
- 8 Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to LO. Set time to 15 minutes. Select START/STOP to begin.
- 9 When pressure cooking is complete, allow pressure to natural release for 15 minutes. After 15 minutes, quick release remaining pressure by moving the pressure release valve to the VENT position. Carefully remove lid when unit has finished releasing pressure.
- 10 Using tongs carefully remove the foil wrapped dishes from the Cook & Crisp basket and allow them to cool for 5 minutes. Then gently unwrap and discard foil.
- 11 Serve warm, or chill them in the refrigerator for up to 2-3 days.
- 12 When serving, top each pot with a bit of whipped cream, chocolate shavings, sprinkles, or other decoration.

RHUBARB UPSIDE-DOWN CAKE

PREP: 15 MINUTES | **COOK TIME:** 52-53 MINUTES | **MAKES:** 8 SERVINGS

INGREDIENTS

FOR THE TOPPING

500g rhubarb, trimmed to 2cm lengths
125g caster sugar
50g unsalted butter
Pinch of salt

FOR THE CAKE

150g unsalted butter, softened
150g caster sugar
2 eggs
Zest of 1 lemon
100g plain flour
100g baking powder
100g ground almonds
1 teaspoon almond extract
120ml milk

TO SERVE

Full-fat Greek yogurt

DIRECTIONS

- 1 Slice the rhubarb into lengths that will fit into the pan, long and short lengths, 2cm thick.
- 2 Select SEAR/SAUTÉ and set to MD. Select START/STOP to begin. Allow to preheat for 5 minutes.
- 3 Add sugar and butter to pan, stirring until sugar starts to dissolve. Next, add the rhubarb and gently cook for 5-6 minutes until it releases juices and is slightly tender. Remove pot from machine and set aside on a cooling rack.
- 4 In a mixing bowl, cream the butter and sugar until pale and fluffy, beat in lemon zest then eggs one at a time, scraping down the sides.
- 5 In a separate bowl, sift flour and baking powder together. Add ground almonds to the dry mixture.
- 6 Add the almond extract to creamed mixture. Fold in the dry ingredients, alternating with the milk. Spoon the batter over the rhubarb and spread over evenly.
- 7 Place pot with batter back in machine. Close the crisping lid and press AIR CRISP 170°C for 40 minutes.
- 8 Once timer is complete, test with a skewer in the centre - it will come out clean when cooked.
- 9 Remove pot and place on cooling rack. Cool for 15 minutes. Place a plate over the cake and turn out. Slice and serve with yogurt.

Pressure Cooking Chart

TIP Use hot water for pressure cooking to build pressure quicker.

INGREDIENT	WEIGHT	PREPARATION	WATER	ACCESSORY	PRESSURE	TIME	RELEASE
POULTRY							
Chicken breasts	6 small or 4 large (about 1kg)	Boneless	250ml	N/A	High	8-10 mins	Quick
Chicken breasts (frozen)	4 large (1kg)	Boneless	250ml	N/A	High	25 mins	Quick
Chicken thighs	8 thighs (1kg)	Bone in/skin on	250ml	N/A	High	20 mins	Quick
	8 thighs (600g)	Boneless	250ml	N/A	High	20 mins	Quick
Turkey breast	1 breast (3-4kg)	Bone in	250ml	N/A	High	40-50 mins	Quick
MINCED MEAT							
Minced beef, pork, or turkey	500g-1kg	None	250ml	N/A	High	5 mins	Quick
Minced beef, pork, or turkey (frozen)	500g-1kg	None	250ml	N/A	High	20-25 mins	Quick
RIBS							
Pork ribs	1.25kg-1.75kg	Cut in thirds	250ml	N/A	High	20 mins	Quick
ROASTS							
Beef brisket	1.5kg-2kg	Whole	250ml	N/A	High	60-90 mins	Quick
Boneless beef silverside roast	1.5kg-2kg	Whole	250ml	N/A	High	60 mins	Quick
Boneless pork shoulder	2kg	Seasoned	250ml	N/A	High	60 mins	Quick
Pork tenderloin	2 tenderloins (350-500g each)	Seasoned	250ml	N/A	High	3-4 mins	Quick
STEW MEAT							
Boneless beef short ribs	1.5kg	Boneless beef short ribs	250ml	N/A	High	25 mins	Quick
Boneless leg of lamb	1.5kg	Cut in 2.5cm pieces	250ml	N/A	High	30 mins	Quick
Boneless pork shoulder	1.5kg	Cut in 2.5cm pieces	250ml	N/A	High	30 mins	Quick
Chuck steak, for stew	1kg	Cut in 2.5cm pieces	250ml	N/A	High	25 mins	Quick
Lamb shanks	4 shanks (1.9kg)	Whole	250ml	N/A	High	35 mins	Quick
HARD-BOILED EGGS							
Eggs [†]	1-12 eggs	None	250ml	N/A	High	4 mins	Quick

[†]Remove immediately when complete and place in cold water.

Pressure Cooking Chart, continued

INGREDIENT	AMOUNT	DIRECTIONS	WATER	ACCESSORY	PRESSURE	COOK TIME	RELEASE
VEGETABLES							
Beetroot	8 small or 4 large	Rinsed well, tops & ends trimmed; cool & peel after cooking	250ml	N/A	High	15-20 mins	Quick
Broccoli	(350g)	Cut in 2.5-5cm florets, stem removed	250ml	Reversible rack in lower position	Low	1 min	Quick
Brussel sprouts	500g	Cut in half	250ml	Reversible rack in lower position	Low	1 min	Quick
Butternut squash (cubed for side dish or salad)	630g	Peeled, cut in 2.5cm pieces, seeds removed	250ml	N/A	Low	2 mins	Quick
Butternut squash (for mashed, puree, or soup)	630g	Peeled, cut in 2.5cm pieces, seeds removed	250ml	Reversible rack in lower position	High	5 mins	Quick
Cabbage (braised)	1 head (600g)	Cut in half, core removed, sliced in 1.25cm strips	250ml	N/A	Low	3 mins	Quick
Cabbage (crisp)	1 head (600g)	Cut in half, core removed, sliced in 1.25cm strips	250ml	Reversible rack in lower position	Low	2 mins	Quick
Carrots	500g	Peeled, cut in 1.25cm pieces	250ml	N/A	High	2-3 mins	Quick
Cauliflower	400g	Cut in 2.5-5cm florets, stem removed	250ml	N/A	Low	1 min	Quick
Green Beans	1 bag (375g)	Whole	250ml	Reversible rack in lower position	Low	0 min*	Quick
Kale leaves/greens	1 bag (200g)	Stems removed, leaves chopped	250ml	N/A	Low	3 mins	Quick
Potatoes, red (cubed for side dish or salad)	1kg	Scrubbed, cut in 2.5cm cubes	250ml	N/A	High	1-2 mins	Quick
Potatoes, red (for mashed)	1kg	Scrubbed, whole, large potatoes cut in half	250ml	N/A	High	15-20 mins	Quick
Potatoes, white (cubed for side dish or salad)	1kg	Peeled, cut in 2.5cm cubes	250ml	N/A	High	1-2 mins	Quick
Potatoes, white (for mashed)	1kg	Peeled, cut in 2.5cm thick slices	250ml	N/A	High	6 mins	Quick
Potatoes, sweet (cubed for side dish or salad)	500g	Peeled, cut in 2.5cm cubes	250ml	N/A	High	1-2 mins	Quick
Potatoes, sweet (for mashed)	500g	Peeled, cut in 2.5cm thick slices	250ml	N/A	High	6 mins	Quick
DOUBLE-CAPACITY VEGETABLES							
Broccoli	2 heads (800g)	Cut in 2.5-5cm florets, remove stem	250ml	Reversible Rack (both layers)	Low	1 min	Quick
Brussel sprouts	1kg	Cut in half, remove stem	250ml	Reversible Rack (both layers)	Low	1 min	Quick
Butternut squash	1.4kg	Peel, cut in 2.5cm pieces	250ml	Reversible Rack (both layers)	High	3 mins	Quick
Cabbage	1½ heads (900g)	Cut in half, remove core	250ml	Reversible Rack (both layers)	Low	5 mins	Quick
Green beans	700g	Whole	250ml	Reversible Rack (both layers)	Low	0 mins*	Quick

Pressure Cooking Chart, continued

TIP For best results, rinse rice and grains thoroughly before pressure cooking.

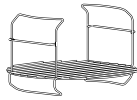
INGREDIENTS	AMOUNT	WATER	PRESSURE	COOK TIME	RELEASE
GRAINS					
Arborio rice*	200g	750ml	HIGH	7 mins	Natural (10 mins) then Quick
Basmati rice	200g	250ml	HIGH	2 mins	Natural (10 mins) then Quick
Brown rice, short/medium or long grain	200g	310ml	HIGH	15 mins	Natural (10 mins) then Quick
Coarse/polenta*	200g	875ml	HIGH	4 mins	Natural (10 mins) then Quick
Jasmine rice	200g	250ml	HIGH	2-3 mins	Natural (10 mins) then Quick
Kamut	200g	500ml	HIGH	30 mins	Natural (10 mins) then Quick
Millet	200g	500ml	HIGH	6 mins	Natural (10 mins) then Quick
Pearl barley	200g	500ml	HIGH	22 mins	Natural (10 mins) then Quick
Quinoa	200g	375ml	HIGH	2 mins	Natural (10 mins) then Quick
Quinoa, red	200g	375ml	HIGH	2 mins	Natural (10 mins) then Quick
Spelt	200g	625ml	HIGH	25 mins	Natural (10 mins) then Quick
Steel-cut oats*	200g	750ml	HIGH	11 mins	Natural (10 mins) then Quick
Sushi rice	200g	310ml	HIGH	3 mins	Natural (10 mins) then Quick
Rice, brown	200g	310ml	HIGH	5 mins	Natural (10 mins) then Quick
Light brown rice	200g	310ml	HIGH	2 mins	Natural (10 mins) then Quick
White rice	200g	250ml	HIGH	2 mins	Natural (10 mins) then Quick
White rice, long grain	200g	250ml	HIGH	2 mins	Natural (10 mins) then Quick
White rice, medium grain	200g	250ml	HIGH	3 mins	Natural (10 mins) then Quick
Wild rice	200g	250ml	HIGH	22 mins	Natural (10 mins) then Quick

*After releasing pressure, stir for 30 seconds to 1 minute, then let sit for 5 minutes.

Pressure Cooking Chart, continued

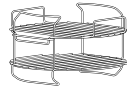
INGREDIENTS	AMOUNT	WATER	PRESSURE	COOK TIME	RELEASE
LEGUMES					
All beans, except lentils, should be soaked 8-24 hours before cooking.					
Black beans	500g, soaked 8-24 hrs	1.5 litre	LOW	5 mins	Natural (10 mins) then Quick
Black-eyed peas	500g, soaked 8-24 hrs	1.5 litre	LOW	5 mins	Natural (10 mins) then Quick
Cannellini beans	500g, soaked 8-24 hrs	1.5 litre	LOW	3 mins	Natural (10 mins) then Quick
Borlotti beans	500g, soaked 8-24 hrs	1.5 litre	LOW	3 mins	Natural (10 mins) then Quick
Chickpeas	500g	1.5 litre	LOW	3 mins	Natural (10 mins) then Quick
White Beans	500g	1.5 litre	LOW	1 min	Natural (10 mins) then Quick
Lentils (green or brown)	200g dry	500ml	LOW	5 mins	Natural (10 mins) then Quick
Butter beans	500g, soaked 8-24 hrs	1.5 litre	LOW	1 min	Natural (10 mins) then Quick
Red kidney beans	500g, soaked 8-24 hrs	1.5 litre	LOW	3 mins	Natural (10 mins) then Quick
This section does not require beans to be soaked.					
Black beans	1kg	3.8 litre	HIGH	25 mins	Natural (15 mins) then Quick
Black-eyed peas	1kg	3.8 litre	HIGH	25 mins	Natural (15 mins) then Quick
Cannellini beans	1kg	3.8 litre	HIGH	40 mins	Natural (15 mins) then Quick
Borlotti beans	1kg	3.8 litre	HIGH	40 mins	Natural (15 mins) then Quick
Chickpeas	1kg	3.8 litre	HIGH	40 mins	Natural (15 mins) then Quick
White Beans	1kg	3.8 litre	HIGH	1 min	Natural (15 mins) then Quick
Lentils (green or brown)	1kg	3.8 litre	HIGH	5 mins	Natural (15 mins) then Quick
Butter beans	1kg	3.8 litre	HIGH	1 min	Natural (15 mins) then Quick
Red kidney beans	1kg	3.8 litre	HIGH	3 mins	Natural (15 mins) then Quick

Steam Chart for the Reversible Rack



INGREDIENT	AMOUNT	PREPARATION	LIQUID	COOK TIME
VEGETABLES				
Asparagus	250g	Whole spears	750ml	4-7 mins
Broccoli	1 head (350g)	Cut in 2.5-5cm florets	500ml	3-4 mins
Brussel sprouts	500g	Whole, trimmed	750ml	8-17 mins
Butternut squash	750g	Peeled, cut in 2.5cm cubes	500ml	5-10 mins
Cabbage	1 head (600g)	Cut in half, sliced in 1.25cm strips, core removed	500ml	6-12 mins
Carrots	500g	Peeled, cut in 2.5cm pieces	500ml	5-10 mins
Cauliflower	1 head (400g)	Cut in 2.5-5cm florets	500ml	5-10 mins
Corn on the cob	4 ears	Whole, husks removed	500ml	4-9 mins
Green beans	1 bag (375g)	Whole	500ml	5-10 mins
Kale	1 bag (200g)	Trimmed	500ml	7-10 mins
Potatoes	500g	Peeled, cut in 2.5cm pieces	500ml	12-17 mins
Potatoes, sweet	500g	Cut in 1.25cm cubes	750ml	8-14 mins
Spinach	1 bag (500g)	Whole leaves	500ml	3-5 mins
Sugar snap peas	500g	Whole pods, trimmed	500ml	4-6 mins
Summer Squash	500g	Cut in 2.5cm slices	500ml	5-10 mins
Courgette	500g	Cut in 2.5cm slices	500ml	3-8 mins
EGGS				
Poached eggs	4	In ramekins or silicone cups	250ml	3-6 mins

Steam Chart for the 2 Tier Reversible Rack



INGREDIENT	AMOUNT	PREPARATION	WATER	COOK TIME
VEGETABLES				
Asparagus	2 bunches (450-500g)	Whole, trim ends	500ml	4-8 mins
Broccoli	2 heads (700g)	Cut in 2.5cm - 5cm florets	500ml	4-6 mins
Brussel sprouts	1kg	Whole, trim ends	500ml	10-12 mins
Butternut squash	1.5kg	Peel, cut into 2.5cm cubes	500ml	16-18 mins
Cabbage	1½ heads (850g)	Cut in half, sliced in 1.25cm strips, core removed	500ml	18-20 mins
Carrots	1kg	Peeled, cut into 2.5cm pieces	500ml	12-15 mins
Cauliflower	2 heads (800g)	Cut in 2.5cm - 5cm florets	500ml	12-15 mins
Corn on the cob	4 ears	Whole, remove husks	500ml	7-9 mins
Courgette	1kg	Cut into 2.5cm slices	500ml	10-12 mins
Green beans	2 bags (700g)	Whole	500ml	12-15 mins
Kale	2 bags (400g)	Trim	500ml	10-14 mins
Potatoes	1kg	Peel, cut in 2.5cm pieces	500ml	16-18 mins
Potatoes, sweet	1kg	Cut into 2.5cm cubes	500ml	18-22 mins
Spinach	2 bags (500g)	Whole leaves	500ml	6-10 mins
Sugar snap peas	1kg	Whole pods, trimmed	500ml	6-8 mins
Summer squash	1kg	Cut into 2.5cm slices	500ml	16-18 mins

Air Crisp Cooking Chart for the Cook & Crisp™ Basket



TIP Before using Air Crisp, allow the unit to preheat for 5 minutes as you would your conventional oven.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
VEGETABLES					
Asparagus	1 bunch (250g)	Halved, stems trimmed	2 tsp	200°C	8-10 mins
Beetroot	6 small or 4 large (about 1kg)	Whole	None	200°C	45-60 mins
Bell peppers (for roasting)	4 peppers	Whole	None	200°C	25-30 mins
Brussel sprouts	500g	Cut in half, stem removed	1 tbsp	200°C	15-18 mins
Butternut squash	500g-750g	Cut in 2.5-5cm pieces	1 tbsp	200°C	20-25 mins
Carrots	500g	Peeled, cut in 1.25cm pieces	1 tbsp	200°C	14-16 mins
Cauliflower	1 head (400g)	Cut in 2.5-5cm florets	2 tbsp	200°C	15-20 mins
Corn on the cob	4 ears, cut in half	Whole ears, husks removed	1 tbsp	200°C	12-15 mins
Courgette	500g	Cut in quarters lengthwise, then cut in 2.5cm pieces	1 tbsp	200°C	15-20 mins
Green beans	1 bag (375g)	Trimmed	1 tbsp	200°C	7-10 mins
Kale (for crisps)	375g	Torn in pieces, stems removed	None	150°C	9-12 mins
Mushrooms	250g	Rinsed, cut in quarters	1 tbsp	200°C	7-8 mins
	750g	Cut in 2.5cm wedges	1 tbsp	200°C	20-25 mins
	500g	Hand-cut chips*, thin	½-3 tbsp vegetable	200°C	20-25 mins
Potatoes, white	500g	Hand-cut chips*, thick	½-3 tbsp vegetable	200°C	24-27 mins
	4 whole (185g-250g)	Pierced with fork 3 times	None	200°C	35-40 mins
Potatoes, sweet	1kg	Cut in 2.5cm chunks	1 tbsp	200°C	15-20 mins
	4 whole (185g-250g)	Pierced with fork 3 times	None	200°C	35-40 mins
POULTRY					
Chicken breasts	2 breasts (250g each)	Boneless	Brushed with oil	190°C	22-25 mins
	4 thighs (125-150g each)	Bone in	Brushed with oil	200°C	22-28 mins
Chicken thighs	4 thighs (100-125g each)	Boneless	Brushed with oil	200°C	18-22 mins
	Chicken wings	1kg	Drumettes & flats	1 tbsp	200°C

* After cutting potatoes, allow raw chips to soak in cold water for at least 30 minutes to remove unnecessary starch. Pat chips dry. The drier the chips the better the results.

For best results, shake, toss, or flip often.

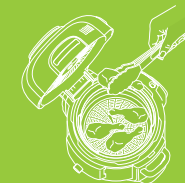
We recommend frequently checking your food and shaking, tossing, or flipping it to ensure desired results. Use these cook times as a guide, adjusting to your preference.

Shake your food



OR

Toss or flip with silicone-tipped tongs



Remove food immediately after cook time is complete and your desired level of crispness is achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.

Air Crisp Cooking Chart for the Cook & Crisp™ Basket, continued

TIP Before using Air Crisp, allow the unit to preheat for 5 minutes as you would your conventional oven.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
BEEF					
Burgers	4 (125g each), 80% lean	None	None	190°C	10–12 mins
Steaks	2 (225–250g each)	Whole	None	200°C	10–20 mins
PORK					
Bacon	1 rasher to 1 (500g) package	Lay rashers evenly over edge of basket	None	170°C	13–16 mins (no preheat)
Pork chops	2 thick-cut, bone-in chops (250g each)	Bone in	Brushed with oil	190°C	15–17 mins
	4 boneless chops (185–250g each)	Boneless	Brushed with oil	190°C	15–18 mins
Pork tenderloins	2 (350–500g each)	Whole	Brushed with oil	190°C	25–35 mins
Sausages	4	Whole	None	200°C	8–10 mins
FISH & SEAFOOD					
Fishcakes	2 (185–250g each)	None	Brushed with oil	180°C	8–12 mins
Salmon fillets	2 (125g each)	None	Brushed with oil	200°C	10–13 mins
Prawns	16 jumbo	Raw, whole, peeled, tails on	1 tbsps	200°C	7–10 mins
FROZEN FOODS					
Chicken nuggets	1 box (375g)	None	None	200°C	12 mins
Fish fillets	1 box (6 fillets)	None	None	200°C	14 mins
Fish	18 (345g)	None	None	200°C	10 mins
French fries	500g	None	None	180°C	19 mins
	1kg	None	None	180°C	30 mins
Mozzarella sticks	345g	None	None	190°C	8 mins
Pizza rolls	1 bag (630g, 40 count)	None	None	200°C	12–15 mins

For best results, shake, toss, or flip often.

We recommend frequently checking your food and shaking, tossing, or flipping it to ensure desired results.

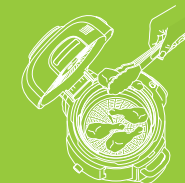
Use these cook times as a guide, adjusting to your preference.

Shake your food



OR

Toss or flip with silicone-tipped tongs



Remove food immediately after cook time is complete and your desired level of crispness is achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.

TenderCrisp® Chart

PROTEIN	AMOUNT	ACCESSORY	WATER	PRESSURE COOK	PRESSURE RELEASE	CRISPING LID
Whole chicken	1 chicken (2-2.5kg)	Cook & Crisp™ Basket	250ml	High for 30 mins	<p>Quick release pressure.</p> <p>Carefully remove lid.</p> <p>Pat protein dry with paper towel and brush with oil or sauce.</p>	Air Crisp @ 200°C for 15-20 mins
Ribs	1 rack, cut in quarters	Cook & Crisp™ Basket	250ml	High for 19 mins		Air Crisp @ 200°C for 10-15 mins
Gammon	1 gammon (1.3kg)	Cook & Crisp™ Basket	250ml	High for 50 mins		Air Crisp @ 200°C for 10-15 mins
Lamb shoulder	1 shoulder (1.1kg)	Cook & Crisp™ Basket	250ml	High for 30 mins		Air Crisp @ 200°C for 10-15 mins
Frozen chicken breasts	2 (185-250g each)	Reversible rack in higher position	250ml	High for 10 mins		Grill for 10 mins
Frozen beef steaks	2 (250g each)	Reversible rack in higher position	250ml	High for 1 min		Grill for 10-15 mins or until desired crispiness
	2 (375g each)	Reversible rack in higher position	250ml	High for 2 mins		Grill for 13-16 mins or until desired crispiness
	2 (500g each)	Reversible rack in higher position	250ml	High for 3 mins		Grill for 13-16 mins or until desired crispiness
Frozen chicken wings	1.5kg	Cook & Crisp Basket	250ml	High for 5 mins		Air Crisp @ 200°C for 15-20 mins
Bone-in skin-on chicken thighs	4 (125-150g)	Cook & Crisp Basket	250ml	High for 2 mins		Air Crisp @ 200°C for 10 mins
Frozen pork chops	4 (185-250g)	Reversible rack in higher position	250ml	High for 2 mins	Air Crisp @ 200°C for 10-15 mins	
Frozen lamb chops	3 chops (300g)	Reversible rack in higher position	250ml	High for 2 mins	Air Crisp @ 200°C for 10 mins	
Frozen king size jumbo prawns	16 raw, peeled and de-veined	Reversible rack in higher position	250ml	High for 0 mins	Air Crisp @ 200°C for 5 mins	

NINJA[®]
Foodi[®]

© 2020 SharkNinja Operating LLC.

FOODI, NINJA and TENDERCRISP are registered trademarks of SharkNinja Operating LLC.

COOK & CRISP is a trademark of SharkNinja Operating LLC.

OP450UK_IG_RECIPE_MP_200612_MV1