

The Christmas Air Fryer Plan

**Plan and cook a stress free Christmas dinner
using your trusted air fryer.**



BY SAM & DOM OF [RECIPETHIS.COM](https://www.recipethis.com)

INTRODUCTION



When I was 18 I cooked my first ever Christmas lunch. I thought it can't be that hard, I've watched my mum do it a few times....I also had a chef boyfriend to impress.

He would be at work until lunch time, it would be our first Christmas just us and I did roast turkey and all the trimmings.

I felt like I spent too much time cooking, I had no gadgets to help and it needed better organisation. There also weren't any good cookbooks then to help me plan.

Fast forward to now, I'm now a mum in my 40s, 3 kids, a chef husband instead of boyfriend, plenty of gadgets and a world where we all want to know how to cook Christmas dinner in the air fryer.

I decided to share how as a family we now do it. The plan, the food and the leftovers, so you can take the stress out of Christmas.

MY TOP TIPS FOR A STRESS FREE CHRISTMAS

IT STARTS WITH A PLAN

For any event where you need to make lots of different food for a few different people you need to have a plan. Whether that is a birthday party, summer barbecue, or Christmas you need to establish what you need to make and put together a plan of action. Think about the main meat, sides, desserts, and any other food you need to prepare and eventually cook.

WRITE EVERYTHING DOWN

Once you have decided what you plan to cook, write it all down. From there, you can then make a shopping list and choose a time frame of when everything will be cooked.

WHAT CAN YOU FREEZE

Food in the freezer usually lasts 3 months, some food lasts 6 months. You can start as early as October preparing food for the freezer. Once in the freezer you don't have to worry about it and it's on your defrost list. You can freeze the sausage rolls, cookie dough, partly cooked or fully cooked vegetables, prepared pigs in blankets, stuffing balls and even your mashed potatoes. It's just up to you how far you take the freezing ahead.

COOK FROZEN FOOD WHEN YOU CAN

There are some great gems that you can cook from frozen. If you don't want to cook from scratch frozen is a fantastic plan B. Frozen vegetables such as sprouts, or parsnips, maybe some roast potatoes or why not frozen ready meals?

BUY SHOP BOUGHT AND REHEAT

This is a quick way to get lots of sides on the table without much effort. You can transform your air fryer into a reheat machine and do all the famous sides this way. You could do this for cauliflower cheese, mashed potatoes, potato gratin, and so many more. Or why not prepare ahead in foil trays, freeze and then use the air fryer for reheating.

FOIL TRAYS ARE YOUR EVERYTHING

Talking about foil trays if you have our air fryer cookbook **(Air Fryer Easy Everyday)** you will know that we call them Pat's Pans after one of our readers first introduced us to cooking in them in the air fryer. What you can do is treat the foil trays as your oven trays and prep in them and then cook and serve in them. It saves you on a lot of washing up. Plus, you can then prep and fridge them. My favourites are the 7 inch square ones. But all air fryer sizes are different so aim for a size that fits your air fryer.

STOCK UP YOUR PANTRY

I like to have a full pantry before I dive into the Christmas season. You are then not going out for everything all the time and can relax knowing that a well stocked pantry can be done well in advance. Items to stock in your pantry include freezer bags, foil trays, napkins, paper plates, canned food you would use over the festive period, extra salt and pepper, top up your herbs, and lets not forget about the cling film and a good quantity of foil.

THE ULTIMATE CHRISTMAS MENU



CHRISTMAS EVE BAKING WITH THE KIDS

Gingerbread Men

Mince Pies

Chocolate Chip Cookies

CHRISTMAS EVE MOVIE TIME

Crack Bread

Baked Camembert

CHRISTMAS DAY BRUNCH

Sausage Butties

Bacon Butties

Sausage Rolls

CHRISTMAS DINNER MENU

Roast Turkey Crown

Pigs in Blankets

Stuffing Balls

Duck Fat Roast Potatoes

Root Veg Chips

Frozen Brussel Sprouts

Gravy

Self-Saucing Pudding

Christmas Cake

PLAN B

Dehydrated Beef

Rotisserie Gammon

Whole Chicken and Stuffing

STOCK THE PANTRY SHOPPING LIST

Let's start with the pantry shopping list. The items I like to have in that don't need to wait until Christmas before stocking up. Some of these items you won't use and don't need to buy. That is fine as this is your ideas list.

Then on the next page we have made a great shopping list for you for the Christmas Eve and Christmas Day menus.

PANTRY BASICS

- Foil trays
- Aluminum Foil
- Cling film
- Freezer bags
- Kitchen towels
- Paper napkins
- Paper plates
- Washing up liquid
- Paracetamols
- Batteries
- Christmas crackers

- Extra virgin olive oil
- Olive oil spray
- Breadcrumbs
- Part baked bread rolls
- Plain flour
- Self-raising flour
- Crackers for the cheese
- Christmas chutney
- Lots of butter
- Christmas puddings
- Bottle of Baileys

PANTRY FOOD SUPPLIES

- Salt refill
- Pepper refill
- Herbs and spices refills

CHRISTMAS DINNER SHORTCUTS

- Gravy granules
- Stuffing mix
- Stock cubes



Christmas Menu Shopping List

This includes everything for your baking with the kids, movie time, and your Christmas day food. It doesn't include your alternative roasting meats. Just everything you need to put in on a big grocery order ahead of cooking it for Christmas.

PANTRY

- ☐ 6 Eggs
- ☐ 1 Tbsp Icing Sugar
- ☐ 4 Tbsp Golden Syrup
- ☐ 1 Tbsp Cocoa Powder
- ☐ 4 Tsp Vanilla Extract
- ☐ 100g Toffee Sauce
- ☐ 225g Plain Flour
- ☐ 330g Self-Raising Flour
- ☐ 6 Terry's Chocolate Orange Segments
- ☐ 50g Chocolate Chips
- ☐ 100g Milk Chocolate Chunks
- ☐ 1 Tbsp Duck or Goose Fat
- ☐ 1 Cob Loaf
- ☐ 120g Fresh Breadcrumbs
- ☐ 6 Part Baked Bread Rolls
- ☐ 1 Pack Gingerbread Mix
- ☐ 1/3 Jar Mincemeat

KITCHEN CUPBOARD

- ☐ Dried Parsley
- ☐ Dried Rosemary
- ☐ Dried Oregano
- ☐ Dried Basil
- ☐ Dried Mixed Herbs
- ☐ Mustard Powder
- ☐ Ginger Powder
- ☐ Ground Nutmeg
- ☐ Granulated Sugar
- ☐ Brown Sugar
- ☐ Honey
- ☐ Balsamic Vinegar
- ☐ Extra Virgin Olive Oil
- ☐ Extra Virgin Olive Oil Spray



Christmas Menu Shopping List

FRUIT & VEG

- ☐ 1 Medium Orange
- ☐ 1 Garlic Bulb
- ☐ 1 Medium Onion
- ☐ 1 Swede
- ☐ 2 Large Parsnips
- ☐ 7 Medium Carrots
- ☐ 900g Medium Red Potatoes
- ☐ 6 Medium Tomatoes
- ☐ 1 Medium Courgette
- ☐ 225g Butternut Squash

MEAT

- ☐ 12 Cocktail Sausages
- ☐ 2.2kg Stuffed Turkey Crown
- ☐ 665g Pork Sausage Meat
- ☐ 4 Back Bacon Rashers
- ☐ 4 Cumberland Sausages

FRIDGE / FREEZER

- ☐ 1 Tbsp Tomato Purée
- ☐ 1 Container Gravy
- ☐ 200g Salted Butter
- ☐ 300g Unsalted Butter
- ☐ 330ml Whole Milk
- ☐ 1 Camembert Round
- ☐ 360g Cheddar Cheese
- ☐ 50g Mozzarella Cheese
- ☐ 2 Tsp Frozen Chopped Garlic
- ☐ 675g Frozen Brussel Sprouts
- ☐ 675g Frozen Cauliflower Florets

THE CHRISTMAS MEAL PREP PLAN

If you start early you can get some of the Christmas tasks done early and it takes the stress out of actual Christmas. Here are some early prep that you can do.

2-3 MONTHS BEFORE

- ☐ Make the Christmas Cake
- ☐ Make the Chocolate Chip Cookies and freeze as dough balls
- ☐ Make the Cheese Sauce for your cauliflower and freeze

1 MONTH BEFORE

This is the bargain hunting time and is about saving you money in the run up to Christmas.

The supermarkets start launching their Christmas food a month, sometimes 6 weeks before Christmas. Take note of the sell by dates and go shopping on that date. You will often find some amazing yellow sticker deals that you can freeze and then defrost just before Christmas. Good ones for a Christmas reheat in the air fryer include mashed potatoes, swede and carrot mash, cauliflower cheese and of course a potato gratin.

If you live in the USA go shopping on Black Friday and get those Thanksgiving bargains which can be saved for Christmas.

14 DAYS BEFORE

Get your online supermarket order in. Spaces will soon be limited and you can feed the ingredients you need into the system. Aim for the 22nd for delivery and then you can start your prep on the 23rd December.

CHRISTMAS EVE MASTER PLAN

This is the parent in me. If you don't have kids or they are older you probably prefer the main prep on Christmas Eve. But mine will be 8 and 10 this Christmas and I want to enjoy those Christmas Eve boxes with them.

You will notice I am not cooking the turkey today, that is because once cooked it only has 3 days before it needs finishing and if you want 3 days to enjoy the turkey aim to cook it on Christmas Eve.

VEGETABLES ARE THE BIGGEST TIME SUCK SO START HERE.

- Peel and chop the roast potatoes and then cover with water to avoid browning
- Peel and chop the veggies for the root veg chips. Cook them up to the last 5 minutes in a foil tray and then allow to cool. They can then cool and be finished with the honey glaze later.

- Mix in a bowl the stuffing ingredients. Then make them into stuffing balls, place on a plate, wrap in cling film and save for later.
- Wrap the mini sausages in bacon and also cover with cling film on a plate.
- Prep the crack bread ready for tomorrow and wrap in foil.
- Prepare the sausage rolls and place them on a foil tray ready for cooking on the day.

NOW GO AND WATCH A CHRISTMAS MOVIE  WITH A BAILEYS.

CHRISTMAS EVE PLAN

You made an excellent start yesterday and this has reduced today's jobs.

- Get out of the freezer everything that needs defrosting. This could be the cheese sauce, cookie dough, any ready meals you have bought etc.
- Cook your turkey crown or other meat you are having. Then slice the turkey. Reserve some for a round of turkey, lettuce and tomato wraps for lunch. I like to make our air fryer flatbread recipe from **air fryer easy everyday** for this.
- Prepare the batter for your self saucing dessert or another dessert you had planned.
- Have a baking session with the kids - make your own traditional items, we like to make mince pies, Gingerbread men and of course warm up that cookie dough.

- After the kids are in bed and dreaming of Santa, put the camembert and crack bread in the air fryer ready for movie night.

CHRISTMAS DAY PLAN

You have spread out the cooking and can now dump the food in the air fryer as there is not much effort involved.

Place sausages, bacon and part baked bread rolls in the air fryer. When the air fryer beeps, butter the bread and add the sausages and bacon.

A couple of hours later, cook the prepared sausage rolls.

**WE RECOMMEND OUR
AIR FRYER TIME AND
TEMP GUIDE WHICH
COVERS THIS AND
MANY OTHER
AIR FRYER
COOKING TIMES.**



AN HOUR BEFORE EATING. FOCUS ON THE COOKING

1. Cook the frozen cauliflower. At the same drain and pat dry the potatoes and mix with oil and seasonings, transfer them to a foil tray.
2. When the cauliflower beeps, transfer to a foil tray, pour over the cheese sauce and set aside.
3. Cook the ready meals, if using. I can normally fit 2 in the air fryer at once, so you may need to do this in batches. I also use this time to warm up the cauliflower cheese.
4. Next cook the frozen sprouts.
5. Next cook the roast potatoes, the stuffing balls and pigs in blankets.
6. Add the honey glaze to the veggie chips if using and warm through.
7. Warm up the gravy and warm up anything that has got too cool.
8. Serve everything together with the sliced turkey.
9. After dinner, finish preparing and then air fry the self saucing pudding. I like to do this whilst doing the washing up.

THE CHRISTMAS DINNER TIMELINE

This timeline is based on eating at 1pm and starting the cooking process at 12pm. Because I have more than one air fryer, I can do this 45 minutes before serving time, but if you have just one and you want a lot of sides I recommend starting at 11.45am.

12 PM

Frozen cauliflower in one basket/drawer, frozen brussel sprouts in the other. Air fry at 180c/360f for 15 minutes.

12:15 PM

Move the sprouts into a foil container and the same for the cauliflower. Pour the cheese sauce over the cauliflower.

Add the ready meals to the air fryers for a reheat making sure you remove any cling film first as it can come off and get stuck in the air vents. We usually have mashed potatoes in our air fryer basket and then the potato gratin and the swede and carrot mash in our dual drawers. Cook for 15 minutes at 170c/340f or until piping hot in the centre.

THE CHRISTMAS DINNER TIMELINE

12:30 PM

Put the ready meals to one side ready for serving. Add the roast potatoes to one air fryer and cook for 24 minutes at 180c/360f. Halfway through, give the air fryer a shake and add in the stuffing balls and the pigs in blankets and continue cooking for the remaining 12 minutes.

The second air fryer if you have one will be used for the quick cook times.

In the other air fryer add the sprouts with the bacon for the final 5 minutes, depending on how crispy you like the bacon. Then add the veggie chips with the honey glaze and cook for 5-8 minutes or until done to your level of crispiness.

When the sprouts and the veggie chips are done and transferred to the table add the cauliflower cheese and cook for 5 minutes at warm through the cheese sauce.

Then for the final warm through add the gravy. Gravy usually takes about 5 minutes to heat up depending on how much of it you are warming up.

THE CHRISTMAS DINNER TIMELINE

12:55 PM

Everything will now be cooked and ready for serving. I tend to put things on the table as they are ready. If you are worried about food getting cold, then you can use a food warmer or give things an extra 2 minute cooking time at 160c/320f at the end.

2:30 PM

Now it's the thing we don't talk about - the washing up. Whilst you are in the kitchen doing the washing up, put the self saucing pudding on, or you're welcome to make it easier on yourself and use a shop bought dessert, or maybe just some cheese and biscuits. You can also load the leftovers into containers, ready for cooking your leftovers tomorrow.



The Christmas Recipes



**Here are the recipes for your
Christmas Meal Plan**



AIR FRYER GINGERBREAD MAN COOKIES

Prep Time: 5 mins

Cook Time: 8 mins

Serves: 12



INGREDIENTS:

- 1 Pack Gingerbread Mix
- 120g Butter
- 100g Toffee Sauce
- ½ Tsp Ginger Powder
- ½ Tsp Nutmeg

METHOD:

1. Add your gingerbread biscuit mix into a bowl and then add in the butter and the golden syrup or in our case, toffee sauce.
2. Use the hand mixer, to rub the fat into the gingerbread mix until you have a mixture that resembles coarse breadcrumbs.
3. Using your hands mix the dough until you have a dough ball. Knead a little until it feels like it is ready to roll.
4. Flour a clean kitchen worktop and then flour the rolling pin and roll out and then cut with your gingerbread man cookie cutter.
5. Load into the air fryer and then air fry for 8 minutes at 180c/360f.
6. Allow to cool before decorating your gingerbread men.



AIR FRYER MINCE PIES

Prep Time: 8 mins
Cook Time: 12 mins
Serves: 6

INGREDIENTS:

- 500g Shortcrust Pastry
- 1/3 Jar Mincemeat
- 1 Small Egg, Beaten
- 1 Tbsp Icing Sugar

METHOD:

1. Let's air fry mince pies. Start with your shortcrust pastry and then flour your rolling pin and pastry and roll out. Or alternatively roll out puff pastry. Next use a round cookie cutter and cut out 6 round circles of the pastry.
2. Then gently place a round inside each of your pudding tins and push down so that you have plenty of space for your mincemeat.
3. Then using a teaspoon add two heaped teaspoons of the mincemeat into each of the pies.
4. This is how the mincemeat should look in your pastry as you don't want to add too much.
5. Next roll out the leftover pastry and cut using a heart cutter or star cutter and make 6 of them ready to go over the mincemeat.

6. Then place a heart over each of the mince pies. Followed by brushing the hearts with egg wash to help with the golden mince pie colour.
7. Place the pudding tins loaded with mince pies into the air fryer basket and air fry for 12 minutes at 180c/360f or until the pastry is cooked and the mincemeat is heated through.
8. Then allow to cool before removing the mince pies from the pudding tins.
9. For a final touch sprinkle the tops of the mince pies with icing sugar/confectioners sugar.



AIR FRYER CHOCOLATE CHIP COOKIES

Prep Time: 10 mins

Cook Time: 8 mins per batch

Serves: 12



INGREDIENTS:

- 160g Unsalted Butter, Softened
- 100g Soft Light Brown Sugar
- 50g Granulated Sugar
- 4 Tbsp Honey or Maple Syrup
- 3 Tbsp Whole Milk
- 2 Tsp Vanilla Extract
- 280g Self-Raising Flour
- 55g Milk Chocolate Chunks
- 100g Chocolate Chips (any colour, or a mixture of colours)

METHOD:

1. Put the butter and sugars in a mixing bowl and, using an electric hand mixer, beat until it changes colour and becomes almost white and fluffy in texture.
2. Add the honey or syrup, milk and vanilla and mix in well with the electric hand mixer, then gradually add the flour.
3. Finish the cookie dough by adding the chocolate chunks and chips and mixing with a silicone spatula.
4. Divide the dough into 12 portions, then use a cookie scoop or ice cream scoop to make into cookie balls. Line the air fryer basket with foil, then place a few of the cookies inside, allowing space around them for them to spread - you will need to cook them in batches. Air fry at 180°C/360°F for 8 minutes, or until pale golden on top and crisping up around the edges.
5. Remove the cookies from the air fryer by the foil and allow to cool for 5 minutes to set before serving. Repeat to cook the remaining cookies.



AIR FRYER GARLIC CRACK BREAD

Prep Time: 15 mins

Cook Time: 14 mins

Serves: 2

INGREDIENTS:

- 1 Cob Loaf
- 100g Salted Butter
- 2 Tsp Frozen Garlic
- 1 Tsp Dried Parsley
- 50g Grated Mozzarella Cheese
- 50g Grated Cheddar Cheese

METHOD:

1. Slice the cob like you are slicing a loaf of bread but leaving a $\frac{3}{4}$ inch gap at the bottom.
2. Add the garlic, butter, and parsley into an air fryer safe container, and then air fry for 6 minutes at 120c/250f or until the butter has melted. Then stir and get out your pastry brush.
3. Brush the garlic butter into the slices, been careful not to break the bread slices.
4. Next, slice the other way, to turn these slices into cubes and then brush again.
5. Finish by adding a layer of foil to the air fryer basket, adding the cob and sprinkling the cheese over the top of the cob.
6. Air fry for 6-8 minutes at 160c/320f to melt the cheese and adjust if needed in case your cheese isn't melty enough before serving.



AIR FRYER CAMEMBERT

Prep Time: 5 mins

Cook Time: 10 mins

Serves: 4

INGREDIENTS:

- 1 Camembert Round
- Bread/Biscuits, for serving

METHOD:

1. Let's air fry camembert. Remove the packaging from the camembert and then turn the camembert over so that its bottom is now its top and it is sat in its cardboard container.
2. Then slice the top of the camembert until you have 4 lines of slices and then do the same again in the other direction.
3. Brush with your marmalade or alternatively brush with olive oil
4. Place the camembert into the air fryer basket still in its box and air fry for 10 minutes at 180c/360f or 12 minutes if you prefer it much runnier. Check when the air fryer beeps if it is melted enough and adjust if needed.
5. Then serve the camembert with bread, biscuits, or a mixture.



SAUSAGES & BACON IN AIR FRYER

Prep Time: 1 min
Cook Time: 12 mins
Serves: 2

INGREDIENTS:

- 4 Cumberland Sausages
- 4 Back Bacon Rashers

METHOD:

1. Place the sausages to one side of your air fryer and the bacon rashers to the other.
2. Air fry the bacon and sausage for 8 minutes at 180c/360f.
3. When the air fryer beeps turn over the bacon and sausage with tongs and air fry for another 4 minutes at 200c/400f or until crispy to your liking.



PART BAKED ROLLS IN AIR FRYER

Prep Time: 1 min
Cook Time: 5 mins
Serves: 4

INGREDIENTS:

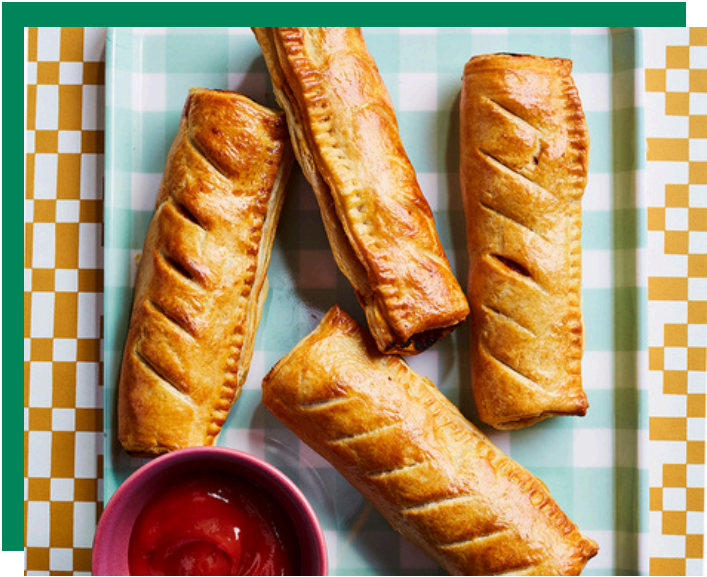
- 6 Part Baked Bread Rolls
- Extra Virgin Olive Oil Spray

METHOD:

1. Remove the part baked rolls from the packaging and spread out into the air fryer basket.
2. Spray the tops of the bread rolls with olive oil spray.
3. Air fry for 5 minutes at 180c/360f or until nice and crispy. Then serve.

AIR FRYER SAUSAGE ROLLS

Prep Time: 8 mins
Cook Time: 13 mins
Serves: 4



INGREDIENTS:

- Plain Flour, for dusting
- ½ x 500g Block of Puff Pastry (freeze the rest for another day)
- 1 Tbsp Tomato Purée
- 1 Tsp Dried Thyme
- 325g Seasoned Sausage Meat (or remove the skin from pork sausages)
- 1 Egg, beaten for egg wash
- Ketchup, to serve (optional)

METHOD:

1. Dust a clean worktop and a rolling pin with flour. Roll out the puff pastry into a large rectangle measuring 30 x 20cm/12 x 8 inches. Cut the rectangle in half lengthways to create two long pastry strips.
2. Spread a layer of tomato purée over the centre pastry strips (we find this is easiest to do with a pastry brush), leaving a 1cm/½ inch gap around the edges of each for the egg wash. Sprinkle the dried thyme over the purée.
3. Divide the sausage meat into two portions and roll each one out into a sausage shape 30cm/12 inches long. Place a sausage down the length of each pastry strip.
4. Brush egg wash around the bare edge of the dough, then fold the dough over to make a long sausage roll. Crimp down the edge of the log with a fork to seal it, then repeat to fold the other roll.

Use a sharp knife to cut each sausage roll in half to make four large sausage rolls, then make a number of small slashes across the top of the rolls so that the steam can escape during cooking.

5. Carefully place the sausage rolls into the air fryer basket/drawer, spreading them out. I can normally fit four sausage rolls in a basket, or two in each dual drawer. Brush the tops of the rolls with egg wash.
6. Set the temperature to 180°C/360°F and cook for 10 minutes. Brush them with a little more egg wash, then cook for another 3 minutes, or until cooked through and golden. Serve warm or cold – they are delicious with ketchup.





TURKEY CROWN IN THE AIR FRYER

Prep Time: 5 mins

Cook Time: 55 mins

Serves: 6

INGREDIENTS:

- 2.2kg Stuffed Turkey Crown (Thawed)
- 2 Tsp Mixed Herbs
- Salt & Pepper
- Extra Virgin Olive Oil Spray, optional

METHOD:

1. Place your turkey crown breast side down in your air fryer basket. Spray the skin with extra virgin olive oil. Season all visible skin with salt, pepper, and half the mixed herbs. Air fry for 25 minutes at 180c/360f.
2. When it beeps remove the turkey from the air fryer and put to one side. Layer your air fryer with silver foil and place the turkey crown back in the air fryer breast side up.
3. Season the turkey breast skin with the last of the mixed herbs and more salt and pepper. If you would like a crispy skin also spray with extra virgin olive oil. Cook for a further 15 minutes at 180c/360f.
4. Check to see if the turkey is cooked by slicing at the thickest part of the breast and checking that it is piping hot and not pink. If the turkey crown is still not cooked through, cook for a further 15 minutes at the same temperature breast side down again.
5. When it beeps, carve, and serve.



AIR FRYER PIGS IN BLANKETS

Prep Time: 5 mins
Cook Time: 10 mins
Serves: 8

INGREDIENTS:

- 4 Slices Smoked Streaky Bacon
- 8 Cocktail Sausages

METHOD:

1. Slice the bacon rashers in half widthways to create eight shorter strips of bacon. Wrap each sausage in streaky bacon. Cover and place in the fridge if making ahead.
2. When you are ready to cook, place the pigs in blankets into the air fryer basket, seam sides down and spread them out.
3. Air fry at 180°C/360°F for 10 minutes, or until the bacon is ultra crispy and the sausages are piping hot in the centre.



AIR FRYER STUFFING BALLS

Prep Time: 5 mins
Cook Time: 10 mins
Serves: 12

INGREDIENTS:

- 340g Pork Sausage Meat
- 1/2 Medium Onion
- 2 Tsp Dried Mixed Herbs
- 2 Tsp Dried Thyme
- 2 Tsp Dried Parsley
- 2 Large Eggs
- 120g Fresh Breadcrumbs
- Salt and Black Pepper

METHOD:

1. Put the sausage meat into a mixing bowl. Peel and finely dice the onion and add it to the bowl with the dried herbs. Season with salt and pepper and mix really well with your hands.
2. Crack the eggs into the bowl and mix, then gradually add the breadcrumbs until well combined. Divide the mixture into 12 equal portions and roll into balls.
3. Load the stuffing balls into the air fryer basket, spreading them out. Air fry at 180°C/360°F for 10 minutes, or until they are crispy and piping hot in the centre.



AIR FRYER DUCK FAT ROAST POTATOES

Prep Time: 10 mins

Cook Time: 30-34 mins

Serves: 4

INGREDIENTS:

- 900g Medium Red Potatoes
- 1 Tbsp Duck or Goose Fat
- 2 Tsp Dried Rosemary
- 1 Tsp Dried Thyme
- A Pinch of Mustard Powder
- Salt and Black Pepper

METHOD:

1. Peel the potatoes and cut in half and then half again to create quarters. Put them in a bowl with the duck fat, rosemary, thyme and mustard powder. Season generously with the salt and pepper and mix the potatoes thoroughly with your hands so that they are evenly coated.
2. Load the potatoes into the air fryer basket and spread out. Air fry at 160°C/320°F for 25 minutes, or until the potatoes are fork tender.
3. Shake the potatoes, then air fry at 200°C/ 400°F for another 5 minutes to crisp them up. If you are not happy with the level of crispness, cook for another 4 minutes, or until they are done to your liking.

AIR FRYER ROOT VEGETABLE CHIPS

Prep Time: 10 mins
Cook Time: 30 mins
Serves: 2



INGREDIENTS:

- 1 Swede
- 2 Large Parsnips
- 4 Medium Carrots
- 2 Tbsp Extra Virgin Olive Oil
- 1½ Tsp Dried Parsley
- Salt and Black Pepper

METHOD:

1. Peel the root vegetables and slice them into chips. Aim for a universal size so that they cook evenly.
2. Put the veggie chips into a mixing bowl, add the olive oil and parsley, and season with salt and pepper. Mix the ingredients well with your hands so that the chips are evenly coated.
3. Load the veggie chips into the air fryer basket and spread out. Air fry at 160°C/320°F for 25 minutes. Give them a shake, then increase the temperature to 200°C/400°F and cook for another 5 minutes, or until crispy to your liking.



AIR FRYER CAULIFLOWER CHEESE

Prep Time: 5 mins

Cook Time: 25 mins

Serves: 4

INGREDIENTS:

- 675g Frozen Cauliflower Florets
- 1 Tsp Dried Oregano
- 1 Tsp Dried Mixed Herbs
- 85g Grated Mature Cheddar Cheese, for sprinkling
- Salt and Black Pepper
- 1 Recipe Quantity **Bits and Bobs Cheese Sauce:**
 - Mix and match root vegetables and vegetables with higher water content
 - 225g Grated Cheddar Cheese.

METHOD:

1. Place the frozen cauliflower florets into the air fryer basket/drawer and spread out so that they cook evenly. Set the temperature to 180°C/360°F and cook for 15 minutes.
2. When the air fryer beeps, transfer the just-cooked cauliflower to a silicone pan or casserole dish with handles. (If using a dual, you can use two smaller dishes and cook one in each drawer.) Sprinkle the herbs over the cauliflower and season with salt and pepper. Pour over the cheese sauce and sprinkle grated cheese over the top.
3. Place the dish into the air fryer basket/drawer, set the temperature to 180°C/360°F and air fry for 10 minutes, or until the cheese sauce is heated through and the cheese on top has melted.

AIR FRYER FROZEN BRUSSEL SPROUTS

Prep Time: 5 mins
Cook Time: 21 mins
Serves: 4



INGREDIENTS:

- 675g Frozen Brussel Sprouts
- 2 Tsp Balsamic Vinegar
- 2 Tbsp Honey
- 1 Tsp Extra Virgin Olive Oil
- 1 Tsp Dried Parsley
- Salt & Pepper

METHOD:

1. Let's air fry frozen sprouts. Place frozen brussel sprouts into the air fryer basket, careful that you don't overfill it. Air fry frozen sprouts in air fryer for 15 minutes at 180c/360f.
2. In the meantime, add everything else into a mixing bowl and stir with a spoon.
3. Check that the sprouts are now defrosted, warmed through and fork tender.
4. Transfer the warmed brussel sprouts to the mixing bowl and mix well with the spoon.
5. Place the sprouts back into the air fryer basket and air fry for a further 6 minutes at 200c/400f or until crispy to your liking.

AIR FRYER SELF-SAUCING PUDDING

Prep Time: 10 mins

Cook Time: 14 mins

Serves: 2



INGREDIENTS:

- 28g Unsalted Butter
- 70g Self-Raising Flour
- 3¼ Tbsp Granulated Sugar
- 2 Tbsp Cocoa Powder
- 1 Large Egg
- 3 Tbsp Whole Milk
- Finely Grated Zest and Squeezed Juice of 1 Medium Orange
- 1 Tbsp Vanilla Extract

- 6 Chocolate Orange Segments (such as Terry's)
- Vanilla Ice Cream, to serve (optional)

FOR THE CHOCOLATE SAUCE

- 5 Tbsp Boiling Water
- 50g Light Soft Brown Sugar
- 1 Tsp Cocoa Powder

METHOD:

1. Grab two ceramic dishes that will fit the air fryer basket together and distribute the butter between the two. Place in the air fryer and air fry at 120°C/250°F for 4 minutes, or until melted.
2. Tip the melted butter into a mixing bowl, then smear any butter that's left in the dishes around the bases and sides to grease them.

3. To the bowl with the butter, add the flour, sugar, cocoa powder, and the orange zest and juice. Mix well with a wooden spoon. Crack in the egg and add the milk and vanilla and stir.
4. Divide the batter equally between the two dishes. Break the chocolate orange segments into thirds and place them over the cake batter, dividing them equally between the two dishes.
5. Next, make the sauce. Mix together the boiling water, brown sugar and cocoa powder. Pour half the sauce into each dish, pouring it over the back of a spoon so that it goes in gently and doesn't dislodge your chocolate segments.
6. Place both dishes into the air fryer basket and air fry at 180°C/360°F for 10 minutes, or until the pudding is firm and crispy on top. Remove from the air fryer and serve immediately, with ice cream, while the middle is still gooey.



Bonus Recipes

**Here are the other recipes we
have mentioned that are also
perfect for Christmas**





AIR FRYER CHRISTMAS CAKE

Prep Time: 10 mins

Cook Time: 50 mins

Serves: 16

INGREDIENTS:

- 225g Butter
- 225g Granulated Sugar
- 1 Tbsp Golden Syrup
- 4 Large Eggs
- 56g Ground Rice
- 255g Plain Flour
- ¼ Tsp Baking Powder
- 454g Currants
- 114g Raisins
- 114g Sultanas
- 56g Glace Cherries
- 50ml Brandy, optional

METHOD:

1. Place butter and sugar into a mixing bowl and using a hand mixer, mix until they are nice and creamy.
2. Add in eggs, golden syrup and then slowly mix with the hand mixer until well mixed together.
3. Add in the baking powder, ground rice and half of the flour. Mix slowly so that the wet ingredients are well coated in the dry ingredients. Then slowly, add the rest of the flour a bit at a time.
4. Put the hand mixer to one side and use a fork to scrape the edges.
5. Bit by bit and using a fork to mix with, add in all the dried fruit and the cherries. As you add more and more in, it will become harder to mix, but stick with it, until all the add ins are mixed well.

6. Load the Christmas cake mix into a silicone baking mould that is either 6 inches or 7 inches (depending on the size of your air fryer) and then place the silicone mould into the air fryer basket.
7. Air fry for 150c/300f for 40 minutes, followed by 10 minutes at 160c/320f. Remove from the silicone and place on a clean chopping board. Then coat in brandy and leave overnight if you can.





AIR FRYER DEHYDRATED ROAST BEEF

Prep Time: 5 mins

Cook Time: 7 hrs 30 mins

Serves: 6

INGREDIENTS:

- 1.2kg Rolled Brisket
- 1 Tbsp Extra Virgin Olive Oil
- 1 Tbsp Dried Thyme
- Salt and Pepper

METHOD:

1. Smother the brisket in olive oil and then give it a generous seasoning of salt and pepper. Followed by a sprinkling of the dried thyme.
2. Place the beef into the air fryer and press dehydrate and then air fry for 7 hours 30 minutes at 60c/140f.
3. Halfway through the cooking time, flip the brisket over for an even cook.
4. When the air fryer beeps, remove the brisket and wrap in foil. Allow it to rest for 30 minutes before slicing.

AIR FRYER HOMEMADE YORKSHIRE PUDDINGS

Prep Time: 5 mins

Cook Time: 25 mins

Serves: 8



INGREDIENTS:

- 125g Plain Flour
- 1 Large Egg
- 240ml Whole Milk
- 4 Tsp Beef Dripping
- Salt and Black Pepper

METHOD:

1. Put the flour in a mixing bowl and season with salt and pepper.
2. Make a well in the centre of the flour and crack the egg into the well.
3. Mix the egg with a fork, gradually incorporating the flour around the outside as you go, until all the egg and flour is mixed.
4. Gradually add the milk, continuing to mix with a fork as you trickle it in. Mix until you have a bubbly, pancake-style batter.
5. Allow the batter to sit in the mixing bowl for 20 minutes before moving on to the next step. This will help the Yorkshire puddings to rise.
6. After 10 minutes, divide the beef dripping among eight mini metal pudding tins, putting $\frac{1}{2}$ teaspoon in each, then place the pudding tins into the air fryer basket.

Note, you can cook four at a time if you can't fit them all in one go. Air fry at 200°C/400°F for 10 minutes to get the tins really hot and the fat sizzling.

7. When the air fryer beeps, quickly pour the batter into the tins, dividing it equally among the eight tins (or four, if doing in batches). Air fry at the same temperature for another 10 minutes.
8. On the beep, use tongs to turn over the Yorkshires and air fry at the same temperature for a final 5 minutes, then flip back over with tongs and serve. If you have to repeat the process to cook the remaining four puddings, just heat the dripping in the tins for 5 minutes before adding the batter, as the air fryer will already be really hot.





AIR FRYER HONEY MUSTARD GAMMON

Prep Time: 15 mins

Cook Time: 1 hr 5 mins

Serves: 6

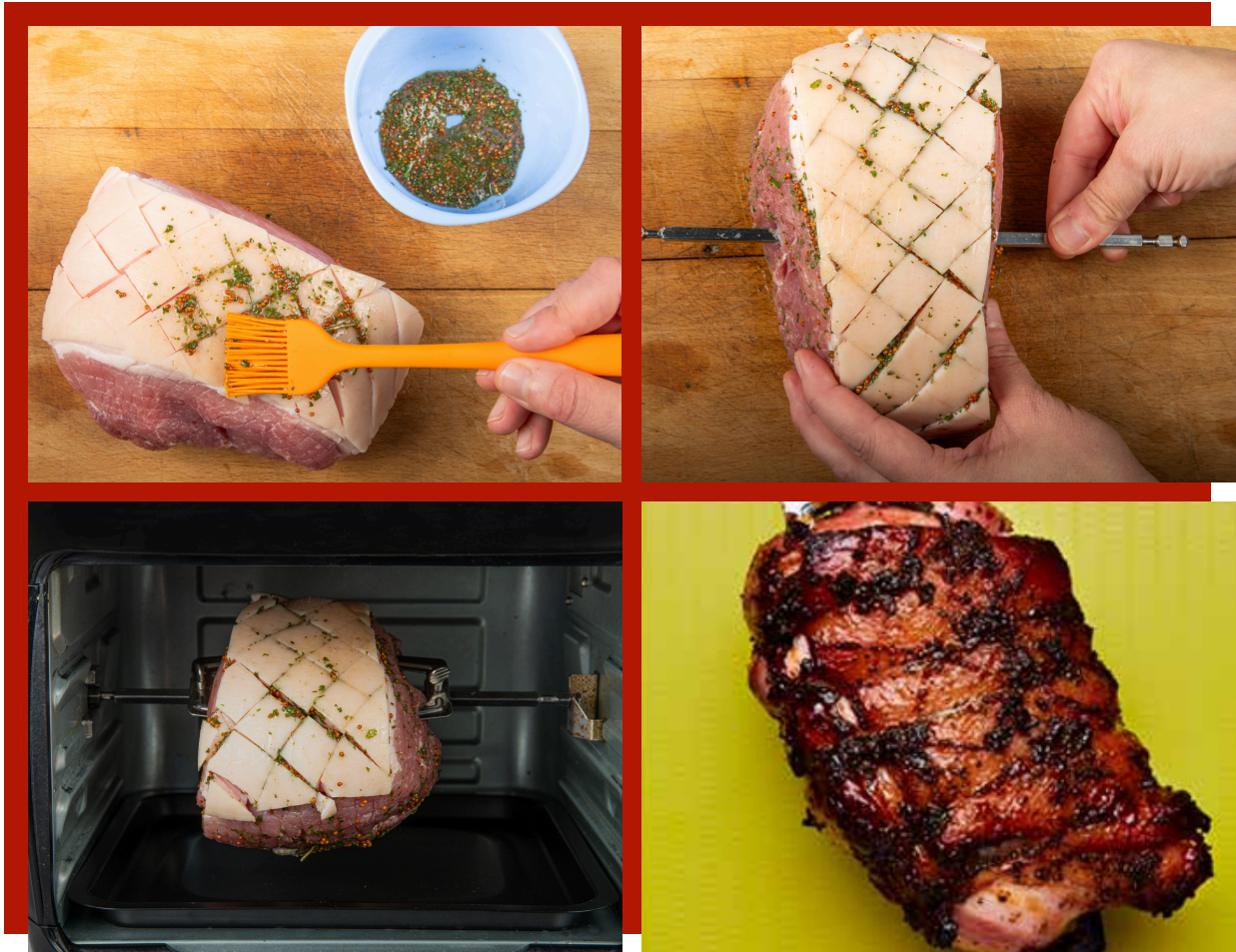
INGREDIENTS:

- 1.2kg Boneless Gammon Joint
- ½ Tsp Black Pepper
- 2 Tsp Dried Parsley
- 2 Tsp Wholegrain Mustard
- 2 Tsp Clear Honey

METHOD:

1. Score both the fat side and lean side of the gammon with a knife going in by about 1cm/½in. This creates pockets to hold the seasonings to make your gammon more flavoursome.
2. Add the pepper, parsley, mustard and honey to a small bowl and mix with a fork. Using a pastry brush, brush the marinade all over the gammon, making sure it goes into the cuts you have made.
3. Push the rod all the way through the gammon joint until it comes out the other side.
4. Feed a clamp onto the rod, as far as it will go until the spikes of the clamp are firmly skewering the gammon. Repeat for the opposite end so that the gammon is clamped in place.
5. Position the gammon so that it is in the middle of the rod, then tighten the screws to finger tight.

6. Carefully place the gammon in the air fryer oven, positioning the rod in the rotisserie socket. Make sure that it is hooked in properly on both sides and that it won't fall off.
7. Set the temperature to 180°C/360°F and air fry the gammon for 65 minutes, or until the gammon reaches an internal temperature of 70°C/160°F or above.





AIR FRYER ROAST CHICKEN & STUFFING

Prep Time: 15 mins

Cook Time: 1 hour

Serves: 4

INGREDIENTS:

- 1 Medium Whole Chicken (giblets removed)
- ½ Tbsp Extra Virgin Olive Oil
- 1 Tsp Dried Thyme
- 1 Tsp Dried Parsley
- Salt and Black Pepper
- 150g Sausage Meat
- 1 Tsp Dried Thyme
- 1 Tsp Dried Parsley
- 1 Large Egg
- 1 Heaped Tbsp Fresh Breadcrumbs
- Salt and Black Pepper

FOR THE STUFFING

- ½ Medium Onion

METHOD:

1. To make the stuffing, finely dice the onion and put it in a mixing bowl. Add the sausage meat and dried herbs to the bowl and season with salt and pepper. Mix with your hands, breaking up any bigger bits of sausage meat as you go and making sure the ingredients are well mixed. Crack the egg into the bowl and mix, then add the breadcrumbs and mix until you have a big ball of stuffing.
2. Put the stuffing into the chicken cavity, pushing it down to fit it all in. Once stuffed, tie up the chicken legs with string.
3. Place the whole chicken, breast side down, into the air fryer basket. Make sure it is pressed down and fits properly. Rub half the olive oil into all the visible skin, sprinkle half the dried herbs over the chicken and season with salt and pepper.
4. Air fry the whole chicken at 180°C/360°F for 30 minutes.

5. Use tongs to help you flip over the whole chicken without burning yourself to get it breast side up.
6. Drizzle over the remaining olive oil and rub into the skin, then add the remaining herbs and season again with salt and pepper.
7. Cook at the same temperature for a further 30–40 minutes, or until it reads an internal temperature of 70°C/160°F or above before serving.





COCKTAIL SAUSAGES IN AIR FRYER

Prep Time: 2 mins

Cook Time: 12 mins

Serves: 4

INGREDIENTS:

- 450g 1 Bag Frozen Cocktail Sausages
- 2 Tsp Honey
- 1 Tsp Mustard
- ¼ Tsp Garlic Puree
- 1 Tsp Greek Yoghurt

METHOD:

1. Empty a bag of frozen cocktail sausages into your air fryer basket. Air fry frozen cocktail sausages for 12 minutes at 200c/400f until golden.
2. In the meantime, make your honey and mustard sauce by mixing the remaining ingredients into a small bowl or a ramekin.
3. When the air fryer beeps serve the air fryer cocktail sausages with the honey and mustard dip.



AIR FRYER LEFTOVER TURKEY PIE

Prep Time: 10 mins

Cook Time: 23 mins

Serves: 8

INGREDIENTS:

- 500g Turkey Dinner Leftovers
- 1 Egg, beaten
- Leftover Cheese Sauce
- 240ml Frozen Garden Peas

METHOD:

1. Load leftover turkey into your dish.
2. Then add a layer of stuffing spreading it out and making sure it doesn't go too high up your container.
3. Then add your veggies. We used leftover chopped carrot and swede.
4. Then add some frozen peas.
5. Then add cheese sauce or gravy. Use a spatula to flatten out so that there are no highs and it's all level.
6. Roll out puff pastry and then place the silicone dish over it so that you can use a knife to measure the size of the silicone.
7. Load the puff pastry rounds over the pie and then use a knife to cut the middle so your turkey pie can breathe. Then add egg wash over.
8. Place the silicone cake pans into the air fryer basket and air fry for 11 minutes at 180C/360F, followed by a final 12 minutes at 160C/320F.



AIR FRYER LEFTOVER TURKEY BURGERS

Prep Time: 10 mins

Cook Time: 12 mins

Serves: 4

INGREDIENTS:

- 500g Turkey Dinner Leftovers
- 480ml Breadcrumbs
- 2 Tsp Chives
- Salt & Pepper

METHOD:

1. Load leftovers into a bowl and add in seasonings and anything extra you want to include.
2. Mix your leftovers with your hands until they become creamy and you don't have many big lumps left.
3. Then make into burger patty shapes.
4. Roll your turkey patties in breadcrumbs.
5. Line your air fryer with foil and then place as many turkey burgers as will fit in your air fryer basket.
6. Then air fry for 12 minutes at 200c/400f and then double check that they are piping hot in the centre.
7. Then load your turkey patties into burger buns with mayonnaise and any extras and serve.



AIR FRYER LEFTOVER STUFFING MUFFINS

Prep Time: 10 mins

Cook Time: 15 mins

Serves: 12

INGREDIENTS:

- 500g Turkey Dinner Leftovers
- 6 Large Eggs
- 200ml Skimmed Milk
- 2 Tsp Chives
- Salt & Pepper

METHOD:

1. Break up leftovers into small pieces and then load into silicone muffin cups.
2. Crack eggs into a jug or bowl, add milk and seasoning and beat well with a fork.
3. Pour the egg mixture into the egg cups over the leftovers until $\frac{3}{4}$ full.
4. Load the silicone cups into the air fryer basket.
5. Then air fry for 15 minutes at 180c/360f before serving.

ABOUT SAM & DOM



We're Sam & Dom and we have been teaching people how to cook with kitchen gadgets since 2012. We own many kitchen gadgets from the air fryer to the pressure cooker to the microwave to the slow cooker to the soup maker and beyond.

Our air fryer journey started in 2012, when most of the world had not even heard of the air fryer. They were growing in popularity in Germany, having been invented in Holland 2 years previously.

ABOUT SAM & DOM

We bought our first air fryer, and we never looked back.

It became our favourite kitchen gadget and now we live a life free of the oven and the hob and much, much cheaper energy bills.

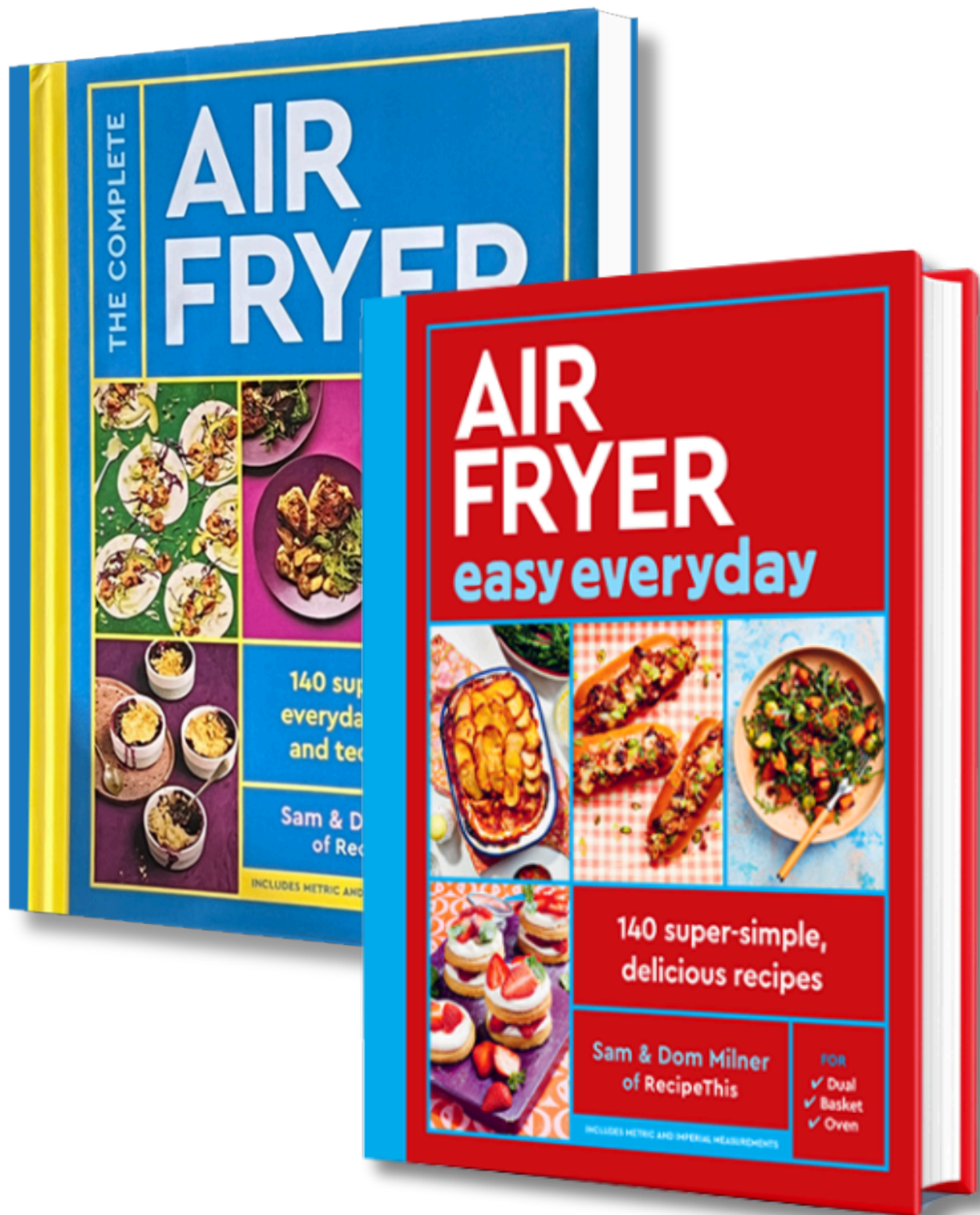
In 2022 after seeing the poor information and lack of air fryer cookbooks, we started a plan to make our own. **The Complete Air Fryer Cookbook** was published the following September.

Our readers had one complaint though, whilst they loved our beginner air fryer cookbook (it has now sold more than 180,000 copies) they wanted one that would work with dual and large single drawer air fryers. That is when we came up with the idea of **Air Fryer Easy Everyday** which covered both the basket and the dual in every recipe.

We also realised that a lot of the time we know how to cook our favourite foods, but we need to know the cooking time and that is when we published **The Air Fryer Cooking Guide**.

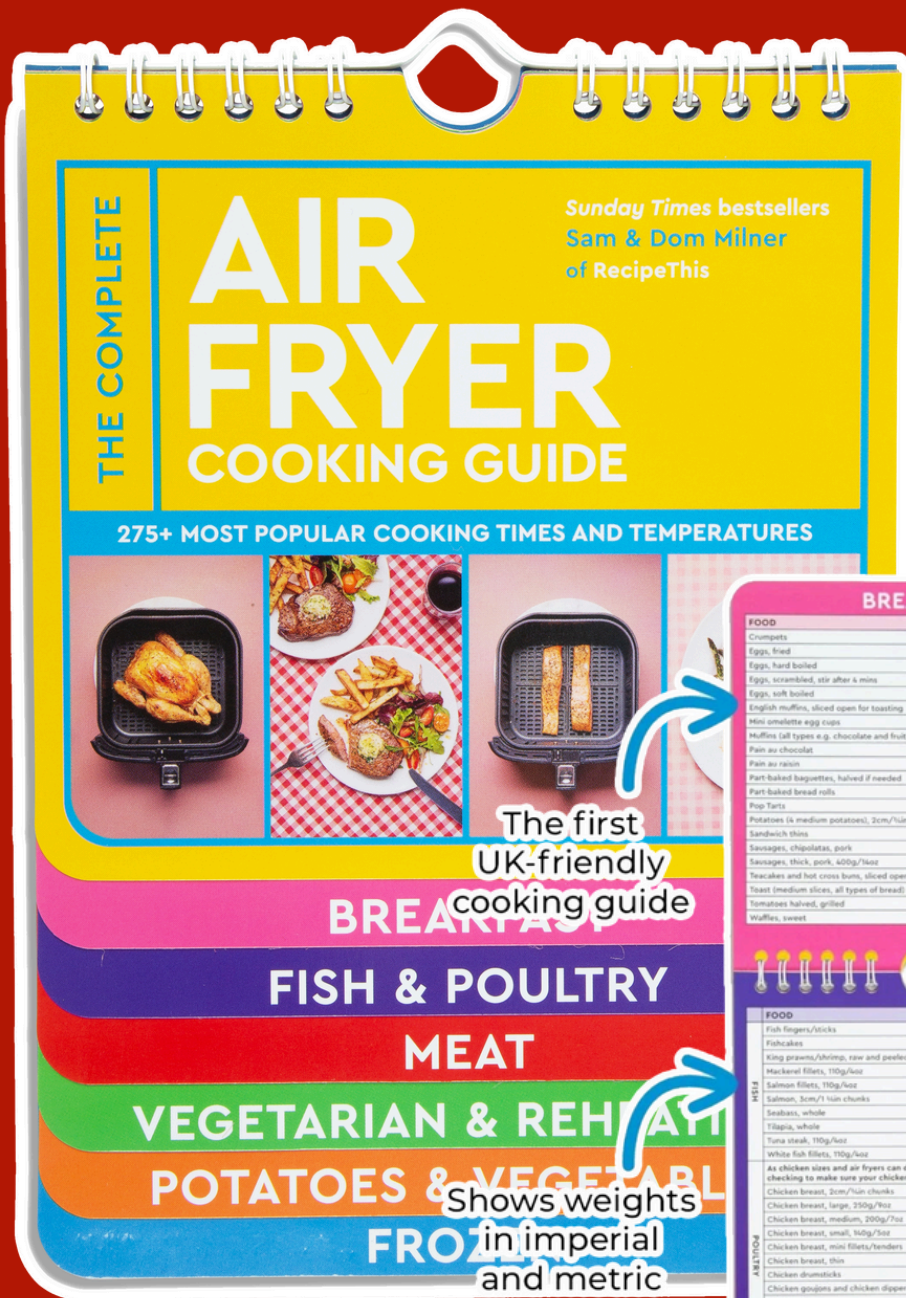
You can find them all by searching “Air Fryer Sam & Dom” or scroll to the next page for the links!

Love Sam & Dom xx



**ORDER THE COMPLETE
AIR FRYER COOKBOOK AND
AIR FRYER EASY EVERYDAY NOW!**





BREAKFAST

FOOD	TIME	°C	°F
Crispette	5	180	360
Eggs, fried	8	180	360
Eggs, hard boiled	16	120	250
Eggs, scrambled, stir after 5 mins	8	180	360
Eggs, soft boiled	11	120	250
English muffins, sliced open for toasting	2	160	320
Mini omelette egg cups	15	180	360
Muffins (all types e.g. chocolate and fruit)	5	160	320
Pain au chocolat	8	160	320
Pain au raisin	8	160	320
Part-baked baguettes, halved if needed	7	180	360
Part-baked bread rolls	6	180	360
Pop Tarts	3	200	400
Potatoes (x medium potatoes), 2cm/1in cubes	15	180	360
Sandwich, thin	8	200	400
Sausages, chorizos, pork	8	180	360
Sausages, thick, pork, 400g/1lb	10	180	360
Teacakes and hot cross buns, sliced open for toasting	4	180	360
Toast (medium slices, all types of bread)	5	200	400
Tomatoes halved, grilled	8	180	360
Waffles, sweet	2	160	320

FISH & POULTRY

FOOD	TIME	°C	°F
Fish fingers/sticks	15	180	360
Fishcakes	16	180	360
King prawns/shrimp, raw and peeled, thawed	8	160	320
Mackerel fillets, 100g/4oz	7	180	360
Salmon fillets, 100g/4oz	8	180	360
Sea bass, whole	14	180	360
Tilapia, whole	22	180	360
Tuna steak, 100g/4oz	10	180	360
White fish fillets, 100g/4oz	12	180	360

As chicken sizes and air fryers can differ we recommend using a thermometer and checking to make sure your chicken has reached 70°C/160°F or above.

FOOD	TIME	°C	°F
Chicken breast, 2cm/1in chunks	8	180	360
Chicken breast, large, 250g/7oz	25	180	360
Chicken breast, medium, 200g/7oz	20	180	360
Chicken breast, small, 150g/5oz	15	180	360
Chicken breast, mini fillets/tenders	8	180	360
Chicken breast, thin	8	180	360
Chicken drumsticks	17	180	360
Chicken goujons and chicken dippers	8	180	360
Chicken Kiev	18	180	360
Chicken legs	25	180	360
Chicken nuggets	10	180	360
Chicken schnitzel	12	180	360

FISH & POULTRY

MEAT

VEGETARIAN & REHEATING

POTATOES & VEGETABLES

FROZEN

Includes temperatures in both Celsius and Fahrenheit

ORDER THE COMPLETE AIR FRYER COOKING GUIDE HERE

