



NINJA

Christmas cookbook



Festive Favourites From Ninja

It's never been easier to cook your favourite festive feasts at home, with a little help from Ninja. From that all-important roast with all the trimmings to indulgent desserts, extra-special dishes and so much more, this cookbook is packed with irresistible ideas to impress your guests and treat yourself this festive season.

Your Christmas, made easier.

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Starters.

YOUR CHRISTMAS, MADE EASIER.



OL750

CHEESE FONDUE

INGREDIENTS

- 4 ready to bake bread rolls, sliced into 1 cm rounds
- 2 tablespoons olive oil
- 1 teaspoon smoked paprika
- Salt, as desired
- 300ml white wine
- 10g cornflour
- 10ml schnapps
- 200g Gruyère cheese, grated
- 150g Appenzeller cheese, grated
- 150g Emmental cheese, grated
- 1 tablespoon lemon juice

OPTIONAL MIX INS:

- Chopped mixed herbs
- Chopped chives
- Ground nutmeg

DIRECTIONS

1. Place bread slices in a large bowl, drizzle with olive oil, and sprinkle with paprika and salt. Toss to evenly coat. Transfer bread into the Cook & Crisp basket and place in pot.
2. Close the lid and move slider to right position. Select AIR FRY, set temperature to 200°C and time to 9 minutes. Press START/STOP to begin cooking. Shake the basket when prompted to by the unit.
3. When finished, remove the bread and basket, and set aside.
4. With the lid open, select SEAR/SAUTÉ and set to 4. Select START/STOP to begin. Pour in the wine and bring it to a boil. Allow to simmer for 2 to 3 minutes.
5. In a small bowl combine cornstarch with schnapps and set aside.
6. Add cheeses to simmering wine and stir continuously until melted and evenly combined.
7. Reduce temperature to 2 and pour in the cornstarch mixture while stirring. Cook for 2 to 3 minutes or until the cheese mixture thickens and becomes creamy.
8. Stir in lemon juice and herbs or nutmeg if desired. To serve, reduce temperature to low, or transfer into a warmed serving dish. Enjoy with prepared bread and your favourite delicacies such as cornichons, ham, or vegetables.





AF300

CAMEMBERT WITH ROASTED HONEY FIGS

INGREDIENTS

- 250g Camembert cheese in wooden box, unwrapped
- 1 tablespoon dry white wine
- 1 small thyme sprig
- 1 small rosemary sprig
- 4 figs, halved
- 10g butter
- 1 tablespoon honey
- French Baguette for serving

DIRECTIONS

1. Place whole cheese on a sheet of greased aluminum foil. Slash top of cheese 3 or 4 times, sprinkle over wine. Place sprigs of thyme and rosemary on top with of cheese. Wrap in foil and place in box.
2. Insert Crisper Plates in Zone 1 and 2 drawers. Add cheese into Zone 1 drawer. Add figs to Zone 2 drawer. Dot with butter and drizzle with honey. Insert drawers into unit. Select Zone 1, select AIR FRY, set temperature to 190°C and set time to 15 minutes. Select Zone 2, select ROAST, set temperature to 180°C and set time to 10 minutes. Select SYNC. START/STOP to begin cooking.
3. When cooking is complete. Remove Camembert from foil and serve (in box) with figs and bread.





HB150

CHESTNUT, MUSHROOM AND SAGE SOUP

INGREDIENTS

- 25g butter or coconut oil
- 120g red onion, peeled and quartered
- 1 garlic clove, peeled and crushed
- 5g fresh sage leaves
- 400g pre-cooked whole chestnuts
- 100g parsnips, peeled, cut into 1-2cm chunks
- 40g dried wild mushrooms
- 800ml hot vegetable stock (divided)
- 1/2 teaspoon ground nutmeg
- 100ml double cream or full fat coconut milk
- 1-2 tsp red wine vinegar
- Salt and pepper, as desired

DIRECTIONS

1. Start by adding the butter, red onion, garlic, and fresh sage leaves to the cooking jug. Seal lid and select CHOP. Once the programme is complete select SAUTÉ and let the programme run.
2. Add the chestnuts, parsnips, dried mushrooms, 700ml of vegetable stock (set aside the remaining 100ml for later), and nutmeg. Select SMOOTH SOUP and let the programme run.
3. Once cooking is complete add the remaining ingredients, along with reserved stock and blend on LOW for 20 seconds. Serve and enjoy!





SMOKED HONEY ALMOND & CASHEW NUTS

INGREDIENTS

- 125g blanched almonds
- 125g unsalted cashew nuts
- 4-5 tablespoons clear honey
- 1 tablespoon sunflower oil
- 1 teaspoon sea salt
- 1 teaspoon smoked paprika
- 1 tablespoon rosemary leaves, chopped

DIRECTIONS

1. In a medium bowl, add all ingredients and mix until the nuts are evenly coated.
2. To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place. Place Crisper Basket on grill, then close the lid.
3. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close smoke box lid.
4. Turn dial to AIR FRY. Press WOODFIRE FLAVOUR. Set temperature to 180°C and set time to 8 minutes. Select START/STOP to begin preheating, (IGN and preheating will take approx. 7 minutes).
5. When the unit has beeped to signify it has preheated and ADD FOOD is displayed, open the lid and place the nuts in basket in an even layer, close lid, and begin cooking.
6. When unit beeps and the display reads FLIP, open lid and stir nuts. Close lid to continue cooking.
7. When cooking is complete, remove nuts from basket immediately. Serve warm or allow to cool before storing in an airtight container.





AG651

WHOLEMEAL BLINIS

INGREDIENTS

- 50g wholemeal flour
- 50g white plain flour
- 1 teaspoon easy blend yeast
- ¼ teaspoon salt
- 1 medium egg
- 175ml warm milk
- 1 teaspoon oil

TOPPING IDEAS

- Cream cheese loosened with a little milk and snipped chives
- Smoked salmon with fresh dill
- Cooked prawns
- Pomegranate seeds
- Lumpfish/roe Caviar
- Crème fraîche or sour cream with horseradish and diced cooked beetroot
- Houmous and mini red peppers/artichokes from jar

DIRECTIONS

1. In a large bowl, place flours, yeast and salt. Make a well in the centre of the dry ingredients, add egg and gradually whisk in warm milk until smooth. Cover and leave in a warm place to stand for 1 hour.
2. To install the grill plate, slide it into the front of the base so it hooks in, then press down on the back until it clicks into place. Place flat plate on top of grill plate so it sits level. Select FLAT PLATE, set temperature to 200°C, and set time to 10 minutes. Close the lid and press the dial to begin preheating, (approximately 8 minutes).
3. While the unit is preheating, stir batter.
4. When unit beeps to signify it has preheated, open lid and brush oil over the flat plate.
5. Add tablespoons of batter onto the flat plate. Leave lid open to cook. Cook for 1-2 minutes until small bubbles form on top and the underside is golden.
6. Flip with a silicone spatula and cook for 1-2 minutes on the remaining side until cooked through.
7. Transfer cooked blinis to a plate and continue with remaining batter until it's all used up. Garnish with suggested toppings.





Mains.

YOUR CHRISTMAS, MADE EASIER.



OL750

HONEY GLAZED GAMMON

INGREDIENTS

- 1 onion, peeled and quartered
- 6 black peppercorns
- 1 carrot, cut into 5cm pieces
- 300ml water
- 1 celery stick, sliced
- 1.6kg unsmoked boneless gammon joint
- 1 bouquet garni

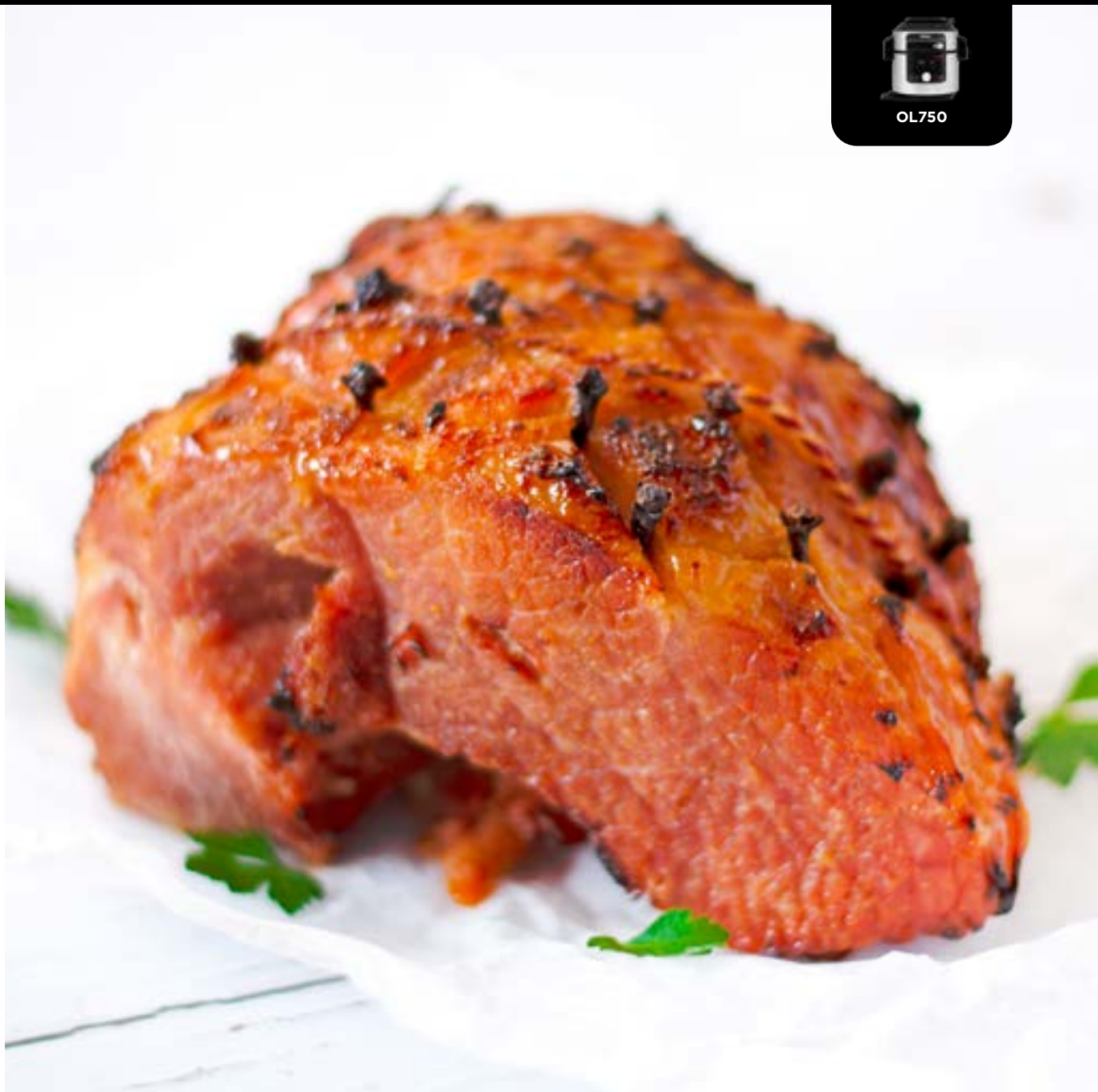
FOR THE GLAZE

- 3 tablespoons runny honey
- 1 tablespoon brown sugar
- 2 teaspoons English mustard
- 10-15 cloves

TIP: Save liquid for sauce or gravy.

DIRECTIONS

1. Place onions, carrots, bouquet garni and peppercorns in cooking pot with stock or water. Place gammon in Cook & Crisp basket in pot.
2. Insert thermometer into the centre of the thickest part of the gammon (see thermometer placement instructions on page 15). Close lid and move slider to the left position. Make sure the pressure release valve is in the SEAL position.
3. Select PRESSURE. The temperature will default to HIGH, which is the correct setting. Select PRE-SET and choose the PORK setting. Use the arrows to the left of the display to select well done. Select PRESSURE RELEASE and then select QUICK. Press START/STOP to begin cooking (the unit will build pressure for about approximately 12 minutes before cooking begins).
4. When cooking is complete and the steam is released, move slider to the AIR FRY/HOB position, then carefully open the lid. Remove gammon and basket. Discard liquid and vegetables in cooking pot, unless they are wanted for a gravy.
5. Rinse and dry the cooking pot then return to unit.
6. Carefully remove the top layer of gammon skin. Criss-cross cut the skin, making a diagonal pattern.
7. Mix honey, mustard and sugar together. Brush over gammon. Stud each diamond shape with a clove. Place gammon back in basket, then place back in cooking pot.
8. Close the lid; select AIR FRY, set temperature to 200°C. Set time to 5-7 minutes. Select START/STOP to begin.
9. Cooking is complete when the gammon is golden brown in colour. Rest for a few minutes before serving with green vegetables and potatoes.





OG701

HONEY & ORANGE SPATCHCOCK TURKEY

INGREDIENTS

- 100g butter, softened
- 1 orange, zest and juice
- 3 garlic cloves, peeled, minced
- 2 tablespoons honey
- 2 teaspoons oregano
- 1 teaspoon thyme
- 2 teaspoons sea salt
- 1 teaspoon ground black pepper
- 1 x 3.8kg whole turkey, spatchcocked

Tip: Ask butcher to spatchcock turkey or try yourself by placing turkey breast side down on a large chopping board. With a pair of poultry shears, remove the backbone by cutting either side of it. Turn turkey over and press down on breast to flatten. It should crack and the turkey will lay flat. Trim off any excess skin. The backbone can be used to make a delicious gravy.

DIRECTIONS

1. In a medium bowl, mix all ingredients except turkey. Season turkey liberally with rub on all sides. Reserve any remaining rub.
2. To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
3. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close smoke box lid.
4. Turn dial to ROAST. Press WOODFIRE FLAVOUR. Set the temperature to 170°C and set time to 1 hour 45 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 6 minutes).
5. When unit beeps to signify it has preheated and ADD FOOD is displayed, open lid and place the turkey breast side up onto the grill plate. Close lid to begin cooking.
6. When unit beeps to signify to FLIP, open lid and use silicone-tipped tongs to flip the turkey. Cover with any remaining rub.
7. Check if turkey is cooked after 1 hour and 20 minutes. Turkey is cooked when an instant read thermometer reads 74°C. Remove turkey from grill. Cover in foil and allow to rest for 20 minutes. Roast vegetables can be cooked whilst the turkey is standing.



NUT ROAST

THIS EASY TO MAKE NUT ROAST MAKES A DELICIOUS VEGGIE ALTERNATIVE AT CHRISTMAS.

TIP: Can be served hot or cold.

INGREDIENTS

- 2 tablespoons olive oil
- 1 red onion, peeled, finely diced
- 1 carrot, peeled, finely diced
- 2 celery sticks, trimmed, finely diced
- 2 garlic cloves, peeled, minced
- 100g chestnut mushrooms, diced
- 180g cooked chestnuts chopped
- 1 can (400g) green lentils, drained
- 150ml vegetable stock
- 100g whole meal bread crumbs
- 100g mixed nuts, chopped
- 50g dried apricots, chopped
- Zest of 1 orange
- 1½ teaspoon dried mixed herbs
- 1 teaspoon marmite
- 2 medium eggs, beaten
- Salt and ground black pepper, as desired
- Vegetable oil, for greasing
- 250ml water

DIRECTIONS

1. Move slider to AIR FRY/HOB position. Select SEAR/SAUTÉ and set temperature to 5. Select START/STOP to preheat the unit for a few minutes. Add oil to pot.
2. Add onion, carrot, celery into the pot and cook until the onion is soft, about 5 to 6 minutes. Add the garlic and mushrooms and continue to cook for another 3 minutes.
3. Stir in the chestnuts, lentils, stock, bread crumbs, mixed nuts, apricots, orange zest, herbs and marmite. Reduce heat to 3 and bring to simmer until the liquid is absorbed, about 3 to 5 minutes.
4. Turn unit off and let mixture cool. Stir in eggs and season as desired.
5. Grease and line the Ninja loaf tin with baking parchment.
6. Spoon the filling into the prepared tin, press down firmly to fill and flatten the top.
7. Wash out cooking pot, return to unit and add 250ml water. Place the bottom layer of the reversible rack in the lower position in the pot.
8. Place the loaf tin on top of the rack. Close the lid and move slider to middle position to COMBI-STEAM. Select STEAM ROAST, set temperature to 180°C and set time to 25 minutes. Press START/STOP to begin cooking (this will STEAM for approximately 6 minutes before switching to STEAM ROAST).
9. When cooking is complete, remove the tin from the rack and let cool slightly before cutting and serving.



OL750





OP500

ROASTED BUTTERNUT SQUASH WITH SAGE AND CHILLI

INGREDIENTS

- 1kg butternut squash
- 250ml water
- 1 tbsp olive oil
- 3 fresh sage leaves, chopped
- 1/2 tsp chilli flakes
- Sea salt flakes

DIRECTIONS

1. Cut into quarters or eights if large. Put butternut squash into the Cook & Crisp™ Basket, and place basket into pot with water.
2. Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 0 minutes. Select START/STOP to begin. 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. Drain any water away. Allow butternut squash to steam dry for 5 minutes.
3. Mix oil, sage leaves, chilli flakes and salt together. Brush butternut squash with oil mixture making sure the butternut squash are evenly coated.
4. Close crisping lid. Select AIR CRISP and set temperature to 200°C, time to 15 minutes. Select START/STOP to begin. Turnover and cook for a further 5 minutes if necessary.
5. When cooking is complete, serve immediately with your favourite roast.



ROAST TURKEY CROWN WITH TRIMMINGS

INGREDIENTS

- 1kg whole turkey crown
- 10g soft butter
- Few sprigs thyme
- 4 slices of Pancetta
- Salt and pepper, to taste
- 4 Stuffing balls
- 4 Pigs in blankets

FOR VEGETABLES

- 500g Maris Piper or roasting potatoes
- 150g small carrots peeled and cut in half lengthways
- 150g small parsnips (approx. 2), peeled and cut into 4 lengthways
- 150g Brussels sprouts
- 2 tablespoons oil
- Few sprigs rosemary, roughly torn

TIP: Use the juices that have collected in the bottom of the drawer to make a delicious gravy.

DIRECTIONS

1. Carefully lift up skin of turkey crown to loosen and smear two thirds of butter under skin and the remainder on top. Place a few sprigs of thyme under skin. Season crown with salt and pepper. Arrange pancetta slices on top, securing with a cocktail stick.
2. In a bowl, place the prepared vegetables with oil, toss and season to taste.
3. Insert the crispier plates into both drawers. Place the turkey pancetta side down in Zone 1 drawer. Select Zone 1, turn the dial to select ROAST, set temperature to 190°C and set time to 40 minutes. Select Zone 2, turn the dial to select AIR FRY, set temperature to 190°C and set time to 35 minutes. Select SYNC. Press the dial to begin cooking.
4. After 25 minutes, turn turkey crown over. Add stuffing balls and pigs in blankets around turkey and re-set temperature to 160°C. Add rosemary to vegetables in Zone 2 drawer and give them a shake or turn. Insert drawers to begin cooking.
5. Check and turn the vegetables again a couple of times before the cooking time is up so they cook and brown more evenly. Cooking is complete when turkey reaches 75°C. Let it rest for 10 minutes before carving. Serve with trimmings and vegetables.



AF400



ROAST TURKEY DINNER

INGREDIENTS

TURKEY

- 4.5kg whole turkey (at room temperature)
- 1 unwaxed lemon, zested and cut in half
- 4 garlic cloves, 2 crushed and 2 minced
- 1 sprig fresh thyme
- 1 sprig rosemary
- 75g butter, softened
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh rosemary
- 6 Pancetta or streaky bacon slices
- Salt and freshly ground black pepper
- 4 pigs in blankets

VEGETABLES

- 1kg Maris Piper potatoes, cut into 4-5cm pieces
- 500g carrots, cut half and into 4-5cm lengths
- 500g parsnips, cut half and into 4-5cm lengths
- 2 tablespoons sunflower oil
- Salt and freshly ground black pepper

NOTE: If turkey is smaller, vegetables can be cooked on shelf level 4 for 40 minutes.

DIRECTIONS

1. Remove giblets from turkey. Pat dry inside and outside of turkey. Leave in fridge overnight to dry out skin. Season inside of turkey cavity. Place lemon halves, two crushed garlic cloves, rosemary, thyme sprigs inside cavity.
2. In a small bowl, mix butter, lemon zest, chopped herbs, minced garlic and seasoning together. Carefully lift the skin away from the turkey breast to loosen it. Smear two-thirds of the butter under the skin and the rest on top of skin. Stuff the neck end of the turkey with stuffing if desired, then tuck the skin under the bird. Truss turkey.
3. Nest the Ninja Roast Tray in the Ninja Oven Tray, then place turkey breast side down on tray.
4. Install the wire rack on Level 1. Select WHOLE ROAST, select 2 LEVEL, set temperature to 160°C and set time to 2 hours and 15 minutes. Press START/STOP to begin preheating.
5. When the unit has preheated, place oven tray on wire rack on Level 1. Close oven door to begin cooking. After 70 minutes, slide turkey out and turn over. Arrange pancetta slices on top. Baste with juices and return to oven.
6. Cooking of turkey is complete when an instant read thermometer reads 75°C. Cover with foil, and tea towels. Allow turkey to rest for 30 minutes.
7. In a bowl, place potatoes and toss with oil and salt and pepper to taste. Spray Air Fry Basket with oil and place potatoes in basket spaced apart. Select WHOLE ROAST, set temperature to 190°C, set time to 35 minutes. Press START/STOP to begin preheating.
8. When oven has preheated, slide basket into rails on Level 4.
9. Toss remaining vegetables in oil. After 10 minutes, open oven door, add parsnips, carrots and pigs in blankets. Close oven door to resume cooking. Check vegetables towards the end of cooking, re-arrange if necessary or cook for 5-10 minutes longer if not brown enough.
10. Carve turkey and serve with roasted vegetables and trimmings.



DT200





VEGAN CHRISTMAS CHEESE LOG

ACCESSORIES

- Hand Mixer
- Attachment, Beaters
- Chopper Attachment

INGREDIENTS

- 1 large head of garlic, approx. 1cm cut from top
- 1 teaspoon olive oil
- 250g vegan cream cheese alternative
- 200g vegan feta/Greek white cheese alternative
- 50ml oat milk
- 2 tablespoons nutritional yeast
- 1 tablespoon candied mixed orange and lemon peel
- Juice and zest of ½ lemon
- Sea salt and ground black pepper, as desired
- 200g dried fruits, divided (cranberries, chopped apricots, etc.)
- 15g mixed fresh herbs (rosemary, chives etc.)
- 105g roasted mixed nuts (pistachios, hazelnuts, etc.)

DIRECTIONS

1. Preheat oven to 230°C. Place the bottom half of the garlic head on a piece of aluminium foil, drizzle with olive oil, then seal in foil. Place the foil packet directly on oven rack and roast for 30 minutes. The garlic cloves should be fragrant and soft. When cooking is complete, remove from oven and let cool before peeling cloves.
2. In a large bowl, add vegan cream cheese, vegan feta, oat milk, roasted garlic cloves, nutritional yeast, candied peel, lemon juice and zest, sea salt and pepper. Attach the hand mixer attachment to the power base then assemble the beaters. Select power to begin mixing on speed 1, slowly increasing to speed 3. Beat for 1 minute until smooth. Add 140g of dried fruit and continue to beat.
3. Assemble blade into the chopper bowl. Place mixed fresh herbs into the bowl. Install the processing lid onto bowl, then assemble the power base onto the processing lid. Press and hold the power button, pulsing a few times until finely chopped. Remove herbs and stir into cheese mixture until fully combined.
4. Repeat process with the roasted mixed nuts until roughly chopped, then set aside.
5. Spoon the cheese mixture onto a large piece of cling film or greaseproof paper and roll into a log shape, tightening the ends like a Christmas cracker. Wrap the cheese log in a second layer of cling film and place in the refrigerator for 3 hours.
6. In a small bowl, stir together the chopped mixed nuts and remaining dried fruit. Place a large piece of greaseproof paper on a work surface, then spread the nut mixture in an even layer.
7. When the cheese log has set, remove from the refrigerator, and unwrap. Place the cheese on the nut mixture and roll to evenly cover, pressing the nuts and fruit into the cheese as necessary. Serve immediately with crackers or crudité.



VEGAN TOFU WELLINGTON

INGREDIENTS

- 2 x 300g super firm tofu
- 300ml beetroot juice
- 60ml red wine
- ¼ large red onion, peeled, minced
- 3 large garlic cloves, peeled, minced
- 6 tablespoons nutritional yeast, divided
- 2 tablespoons tamari soy sauce
- 1 tablespoon balsamic vinegar
- 1 tablespoon fresh rosemary leaves, minced
- 1 tablespoon fresh thyme leaves, minced
- 1 tablespoon fresh sage leaves, minced
- 2 teaspoons fresh oregano leaves, minced
- 2 teaspoons English mustard
- 2 teaspoons vegan vegetable bouillon powder
- 1 teaspoon dark miso paste
- 1 teaspoon smoked paprika
- ¼ teaspoon ground black pepper
- 1 tablespoon vegan butter
- 225g chestnut mushrooms, diced
- 2 teaspoons dried oregano or marjoram
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- ½ teaspoon ground nutmeg
- Pinch sea salt
- 2 tablespoons cranberry sauce
- 1 tablespoon agave
- 1 tablespoon reserved marinade
- 375g ready rolled puff pastry
- 1 tablespoon plain flour
- 2 tablespoons plant-based milk
- Cooking spray, to cook

Tip: Marinade can be reduced on hob until thickened and used as an accompanying sauce.

DIRECTIONS

1. Drain tofu and pat dry. Wrap in a clean tea towel and weigh down with a heavy dish. Leave for 30 minutes. Using a skewer or cocktail stick pierce each block of tofu multiple times.
2. In a medium dish, add beetroot juice, red wine, onion, garlic, 4 tablespoons nutritional yeast, tamari, balsamic vinegar, fresh herbs, mustard, bouillon powder, miso, smoked paprika and ground black pepper. Whisk to combine then add the tofu blocks. Cover with cling film, place into the refrigerator. Marinate for 24 hours.
3. Drain the marinade, reserving 3 tablespoons, wrap the tofu in a clean tea towel and weigh down with a heavy dish.
4. Place a medium non-stick frying pan on low to medium heat, add the vegan butter. Once melted add chopped mushrooms, reserved 2 tablespoons nutritional yeast, oregano, onion and garlic powders, ground nutmeg and sea salt. Fry for 3 to 4 minutes until softened. Stir in 2 tablespoons reserved marinade and set to one side.
5. In a small bowl or ramekin add cranberry sauce, agave and 1 tablespoon reserved marinade. Mix together until combined, set aside.
6. Unroll puff pastry, leaving the pre-packaged parchment underneath. Sprinkle over plain flour and roll out pastry until 3cm wider in each direction.
7. Spoon half the mushroom mixture into the centre of the pastry, gently spreading into an even layer roughly the size of both blocks of tofu placed end to end. Place the 2 marinated tofu blocks, end to end, on top. Spoon over cranberry sauce mixture and spread evenly over the tops and sides of the tofu. Spoon remaining mushroom mixture on top, spreading evenly.
8. Brush milk around the edges of pastry, fold over the pastry, gently sealing the edges then fold up the sides of the wellington and press together. Flip over to leave the seam on the bottom. Using a sharp paring knife gently slice into the pastry diagonal lines. Be sure not to cut the whole way through.
9. To install the grill plate, slide it into the front of the base so it hooks in, then press down on the back until it clicks into place. Close the lid, select BAKE, set temperature to 180°C and time to 30 minutes. Press the dial to begin preheating, (approximately 5 minutes). Spray the crisper basket liberally with cooking spray. Place the wellington inside. Brush the top and sides with the remaining milk and spray with a little cooking spray.
10. When the unit beeps to signify it has preheated, place crisper basket on grill plate. Close lid and 25-30 minutes. Cooking is complete when pastry is golden brown and a skewer comes out hot to the touch when inserted into the middle. Remove crisper basket and leave to cool for 5 minutes before serving.



AG651





Sides.

YOUR CHRISTMAS, MADE EASIER.



AIR FRIED PARMESAN BRUSSELS SPROUTS

INGREDIENTS

- 500g fresh Brussels sprouts, cut in half lengthwise
- 1 tablespoon olive oil
- 20g grated Parmesan cheese
- ¼ teaspoon salt
- ¼ teaspoon pepper

TIP: A delicious accompaniment to your Christmas dinner

DIRECTIONS

1. Insert the crisper basket into unit and close lid. Select AIR FRY and set temperature to 200°C. Press START/STOP to begin preheating.
2. While the unit is preheating, toss the Brussels sprouts in a large bowl with the olive oil, Parmesan, salt and pepper.
3. When the unit beeps to signify it has preheated, add the Brussels sprouts to the crisper basket. Close lid and set cook time for 10 minutes.
4. Use silicone coated tongs to toss the sprouts 1-2 times during cooking.
5. When the cook time is finished, remove the Brussels sprouts from the crisper basket and serve immediately – enjoy!





BRANDY BUTTER

INGREDIENTS

- 100g butter, room temperature
- ½ teaspoon vanilla bean paste
- 50g soft dark brown sugar
- 50g icing sugar, sifted
- 3-4 tablespoons brandy

Tip: For a smoother texture, replace dark brown sugar with additional icing sugar.

DIRECTIONS

1. In a medium bowl, add butter and vanilla bean paste. Attach the hand mixer attachment to the power base then assemble the beaters. Select power to begin mixing on speed 1 and slowly increase to speed 3. Beat for 1 minute until smooth.
2. Add the sugars and continue to mix on speed 3 until fully incorporated and fluffy, about 2 minutes.
3. Add brandy 1 tablespoon at a time and continue to mix on speed 3 until fully incorporated.
4. Serve with Christmas pudding or mince pies.





OL750

CHRISTMAS RED CABBAGE

INGREDIENTS

- 2 tablespoons rapeseed oil
- 1 red cabbage (approx. 1.5kg)
- 2 red onions – peeled and diced
- 2 apples (sour), peeled, cored, quartered and sliced
- 200ml dry red wine
- 200ml water
- 1 vegetable stock cube
- 3 bay leaves
- ½ teaspoon cinnamon
- 3 heaped tablespoons cranberry sauce
- 1 tablespoon red wine vinegar
- Salt and pepper to taste

DIRECTIONS

1. Remove top leaves of cabbage and cut it in half. Remove stem and cut each half into quarters. Cut each quarter into approximately 5mm thick slices and set aside
2. Insert pot in unit, select SAUTÉ and set temperature to HI. Allow to preheat for 5 minutes.
3. Add oil and onions to the pot and sauté them for 5 minutes. Then add apples, wine, water, stock cube, bay leaves and cinnamon. Stir to allow stock cube to dissolve, then add cabbage.
4. Assemble pressure lid, making sure the pressure release valve is in the SEAL position.
5. Select PRESSURE and set to high. Set time to 8 minutes. Select START/STOP to begin.
6. Once cooking has finished, quick release pressure by moving the pressure valve to the VENT position. Carefully remove pressure lid.
7. Remove bay leaves, then stir in cranberry jam and vinegar. Season with salt and pepper to taste.
8. Serve immediately or store in refrigerator.





HB150

CHRISTMAS SPICED APPLE SAUCE

INGREDIENTS

- 4 red apples, cored and quartered
- 2 tablespoons unsalted butter
- 150ml water
- Squeeze of lemon juice
- 1 tablespoon caster sugar
- ¼ teaspoon vanilla bean paste
- 1/2 teaspoon mixed spice

DIRECTIONS

1. Place the quartered apples in the blender jug.
2. Secure the lid and select the CHOP function.
3. Add the remaining ingredients and select JAM.
4. Serve immediately, or place in a sterilised jar and refrigerate until needed.





BN650

CRANBERRY AND CHESTNUT STUFFING

INGREDIENTS

- 50g dried cranberries
- 25g dried apricots
- 2 tablespoons port
- 20g butter
- 1 large red onion, peeled
- 1 garlic clove, peeled
- 100g sliced bread, crusts removed and torn in chunks
- 1 tablespoon fresh thyme leaves
- 180g cooked ready peeled chestnuts
- 6 herby sausages, skinned
- Salt and pepper to taste

TIP: Use wet hands to form stuffing balls.

DIRECTIONS

1. In a bowl, add cranberries, apricots and port and leave to soak for 30 minutes.
2. Install the chopping blade in the Precision Processor Bowl. Add onion and garlic in bowl and select CHOP 2 times or until onion is finely chopped.
3. Melt butter in a frying pan. Remove onion from bowl and fry gently until the onion is soft but not brown. Stir occasionally. Turn off heat.
4. Meanwhile add bread, thyme leaves, chestnuts and apricots and select HIGH, process until broken up.
5. Then add cranberries, port, sausages, seasoning and fried onions. Select CHOP 1-2 times until the mixture is well combined. Make stuffing by shaping the mixture into balls about 4cm in diameter or use to stuff a turkey. Place in fridge for 1 hour to firm up.
6. Preheat oven to 190°C.
7. Place balls onto a greased baking tray. Cook for 25-30 minutes. The stuffing should be brown on the outside and cooked through.





OP500

CRANBERRY AND ORANGE SAUCE

INGREDIENTS

- Zest and juice of 1 large orange
- 100g soft brown sugar
- 250g frozen cranberries
- 2 tablespoons port

DIRECTIONS

1. Place orange and sugar into cooking pot. Select SEAR/SAUTÉ, select START/STOP to begin and set to MD:HI. Let mixture come up to the boil which should take about 4 minutes and let it boil for a few minutes to slightly thicken.
2. Stir in cranberries and port, turn heat down to LO:MD and simmer for 7-10 minutes until the cranberries are cooked but holding their shape. Stir a few times during cooking. Allow to cool.
3. Can be made in advance if desired. Store in an air tight container in the fridge for up to a week.





OL750

MAPLE SYRUP GLAZED PARSNIPS

INGREDIENTS

- 500g parsnips
- 1 tablespoon sunflower oil
- 2 tablespoons maple syrup
- 1 teaspoon fresh thyme leaves
- ½ teaspoon sea salt flakes
- 250ml water

DIRECTIONS

1. Peel parsnips and cut into quarters or eights if large. In a small bowl, mix oil, maple syrup, thyme leaves and salt together. Brush parsnips with mixture making sure the parsnips are evenly coated.
2. Pour water into empty pot and put parsnips into the Cook & Crisp Basket and place basket into pot.
3. Close the lid and move slider to COMBI-STEAM position. Select STEAM ROAST and set temperature to 180°C. Set time to 15 minutes. Press START/STOP to begin cooking (the display will show PRE for approximately 8 minutes as it steams, then the timer will start counting down).
4. Turn parsnips over halfway through cooking.
5. When cooking is complete, serve immediately with your favourite roast.





OP500

PERFECT ROASTIES

INGREDIENTS

- 1kg King Edward or Maris Piper potatoes
- 250ml water
- 1 tablespoon sunflower oil
- 1 teaspoon sea salt flakes

DIRECTIONS

1. Peel potatoes and cut into even size pieces. Put potatoes into the Cook & Crisp™ Basket, and place basket into pot with water.
2. Assemble pressure lid, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 3 minutes. Select START/STOP to begin. 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. Drain any water away. Shake potatoes in basket to fluff up edges and allow steam to evaporate for 5 minutes.
3. Insert reversible rack in high position in pot and arrange potatoes on top. Brush with oil and sprinkle over sea salt making sure the potatoes are evenly coated.
4. Close crisping lid. Select AIR CRISP and set temperature to 200°C time to 20 minutes. Select START/STOP to begin.
5. Re-arrange and cook for a further 5 minutes if necessary.
6. When cooking is complete, serve immediately with your favourite roast.





AF400

ROAST POTATOES

INGREDIENTS

- 1kg King Edward or Maris Piper potatoes
- 2 tablespoons oil
- Flaked sea salt and pepper

DIRECTIONS

1. Peel potatoes and cut into even sized pieces. In a bowl, add potatoes, oil, salt and pepper and toss until the potatoes are coated in oil and seasoning.
2. Insert the drawers into the unit. Turn the dial to select ROAST, set the temperature to 200°C and the cooking time to 35 minutes. Select MATCH. Press the dial to begin cooking.
3. After 15 minutes, shake both drawers.
4. After 25 minutes shake both drawers.
5. Serve immediately with your favourite roast.





OP300

SAGE AND ONION STUFFING

INGREDIENTS

- 50g pine nuts
- 25g butter
- 1 large onion, peeled and finely chopped
- 1g Garlic clove, peeled and crushed
- 100g fresh breadcrumbs
- 3 tablespoons fresh finely chopped sage leaves
- Zest of 1 lemon
- 1 egg, beaten
- Salt and pepper to taste

TIP: Make breadcrumbs in a food processor

DIRECTIONS

1. Select SEAR/SAUTÉ and set to HI: Select START/STOP to begin. Allow to preheat for 5 minutes. Add pine nuts to cooking pot and toast for 1-2 minutes until lightly brown. Remove nuts from pot.
2. Select SEAR/SAUTÉ and set to LO:MD. Select START/STOP to begin. Add butter and let it melt. Add onion and garlic, cook for 20 minutes until the onions are soft but not brown.
3. Stir occasionally. Allow mixture to cool for 10 minutes.
4. Add onions to mixing bowl with the remaining ingredients and stir together.
5. Grease a Ninja multi purpose tin. Place stuffing in tin and pat down into an even layer. Close the crisping lid. Select BAKE/ROAST, set temperature to 180°C, and set time to 20-25 minutes or until golden brown.





OL750

SPICY CELERiac WEDGES

INGREDIENTS

- 125ml water
- 600g celeriac, peeled, cut in 1.5cm wedges
- 2 tablespoons olive oil
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- Flaked sea salt and ground black pepper, as desired

DIRECTIONS

1. Pour 125ml water into the bottom of the pot.
2. In a large bowl, add the remaining ingredients and combine until the wedges are evenly coated. Transfer the wedges to the Cook & Crisp basket, then place the basket in the pot.
3. Close the lid and move slider to middle position to COMBI-STEAM. Select STEAM AIRFRY, set the temperature to 240°C and set time to 17 minutes. Select START/STOP to begin cooking, (the display will show PRE for approximately 10 minutes as the unit steams, then the timer will start counting down).
4. Cooking is complete when the wedges are golden brown.





AG651

STICKY PIGS IN BLANKETS

INGREDIENTS

- Fresh sage leaves or rosemary sprigs
- 12 pork chipolatas
- 12 dry cured thin smoked streaky bacon rashers or pancetta strips
- 2 tablespoons maple syrup mixed with
- 1 heaped teaspoon wholegrain mustard

DIRECTIONS

1. To install the grill plate, slide it into the front of the base so it hooks in, then press down on the back until it clicks into place. Place flat plate on top of grill plate so it sits level. Select **FLAT PLATE**, set temperature to 200°C and set time to 10 minutes. Close the lid and press the dial to begin preheating, (approximately 9 minutes).
2. While the unit is preheating, place a sage leaf or rosemary sprig on each chipolata and wrap bacon rashers or pancetta around chipolata.
3. When unit beeps to signify it has preheated, open lid and place chipolatas on the flat plate. Close lid and cook for 5 minutes. Open lid, turn chipolatas over and brush with maple syrup and mustard mixture.
4. Reserve any remaining mixture. Close lid and cook for 5 minutes.
5. Serve hot drizzled with remaining maple syrup.





AF400

STUFFED AUBERGINE WITH MOZZARELLA

INGREDIENTS

- 2 large or 3 medium aubergines (approx. 800g)
- 2 tablespoons olive oil
- 150g tomato and basil sauce
- 200g cherry tomatoes, cut in quarters
- 15 large basil leaves, chopped
- 200g mozzarella, cut in cubes
- Salt and pepper to taste

DIRECTIONS

1. Cut the aubergines in half lengthwise, removing the stalk. Brush the flesh with olive oil, season with salt and pepper.
2. Insert a crisper plate in each drawer, place the aubergines cut side down in the drawers and insert drawers into the unit.
3. Turn the dial to select ROAST, set the temperature to 190°C and the cooking time to 20 minutes and select MATCH. Press the dial to start cooking.
4. When cooking is complete, remove the aubergines using silicone tongs and lightly hollow out the flesh with a spoon. In a bowl, mix the flesh from the aubergines with the tomato and basil sauce, cherry tomatoes, mozzarella and the chopped basil leaves. Season with salt and pepper. Use this mixture to stuff the aubergines. Place the stuffed aubergines halves into the drawers with filling uppermost.
5. Insert the drawers into the unit. Turn the dial to select AIR FRY, set the temperature to 200°C and the cooking time to 10 minutes and select MATCH. Press the dial to start cooking.
6. Once cooking is complete, use a silicone spatula to serve the aubergines and enjoy without delay, with a salad or pasta.





OP500

STUFFED MUSHROOMS WITH HAZELNUTS AND GORGONZOLA

INGREDIENTS

- 20g + 20g butter
- 5 finely chopped shallots
- 100g smoked bacon, cut into small strips
- 150g button or Portobello mushrooms, cut into small duxelles
- 20g finely chopped chives
- 70g shelled and coarsely chopped hazelnuts
- 80g cut into large cubes + 40g sliced gorgonzola
- 12 large Portobello mushrooms, emptied of their stems and gills cut and added to the duxelles
- 2 tablespoons olive oil

TIP: For a vegetarian version, remove the smoked bacon.

DIRECTIONS

1. Select SEAR / SAUTÉ, set the temperature to HI. Melt 20g of butter in the pot and cook the shallots for 2 minutes.
2. Add the smoked bacon. Stir regularly then add the mushrooms, chives and remaining butter. Mix well and cook for 4 minutes.
3. Reduce the temperature of the FOODI on MED-HI and add the hazelnuts and diced gorgonzola. Let the cheese melt, stirring gently.
4. Brush the outside of the mushroom heads with olive oil and generously stuff them with two slices of gorgonzola on top.
5. Rinse the pot of your Foodi and place the double rack filled with 6 stuffed mushrooms on each of them.
6. Select ROAST, set the temperature to 190°C and the time to 16 minutes. Begin cooking.
7. Serve immediately, with meat or simply as a starter with rocket leaves.





AG651

TURNIP & POTATO GRATIN

INGREDIENTS

- 100g butter
- 100g fresh bread crumbs
- 1 large onion, peeled, sliced
- 2 garlic cloves, peeled, thinly sliced
- 300ml double cream
- 200ml vegetable stock
- 50g Parmesan cheese, grated or vegetarian equivalent
- 2 large sage leaves, finely chopped
- Salt and ground black pepper, as desired
- 500g turnips, peeled, thinly sliced
- 500g potatoes, peeled, thinly sliced

TIP: Chopped herbs can be added to bread crumb topping.

DIRECTIONS

1. Place a large saucepan over medium heat. Add the butter and cook until melted, about 2 to 3 minutes. Transfer half of the melted butter to a medium bowl with the bread crumbs and stir until evenly combined.
2. Return the remaining butter in the saucepan to medium heat. Add the onion and cook for 2 minutes to softened, then add the garlic, double cream, stock, Parmesan, sage leaves, salt and pepper. Bring to a simmer, add turnips, potatoes and stir so that each piece is coated in cream.
3. Transfer the vegetable mixture to the cooking pot and top with bread crumbs. Insert cooking pot in unit and close lid.
4. Select BAKE, set temperature to 150°C and set time to 50 minutes. Select START/STOP to begin and skip preheating by pressing PREHEAT.
5. When cooking is complete, the bread crumbs should be golden brown and the vegetables tender. Stand for 10 minutes before serving hot.





Desserts & Treats.

Your Christmas, made easier.



NC300

CINNAMON GELATO

INGREDIENTS

- 225ml double cream
- 225ml whole milk
- 1 teaspoon ground cinnamon
- 90g caster sugar
- 3 egg yolks

TOOLS NEEDED

- Medium saucepan
- Silicone spatula
- Large bowl
- Whisk
- Thermometer
- Fine sieve

TIP: For best results do not substitute ingredients.

DIRECTIONS

1. Heat the cream, milk and cinnamon in a medium saucepan over a low heat, stirring occasionally with a spatula until the mixture just comes to a simmer.
2. In a large bowl, whisk the sugar and egg yolks together until pale.
3. While whisking, pour one-quarter of the milk mixture into the egg mixture. Once combined, pour in the rest of the milk mixture and whisk again.
4. Pour gelato base back into the saucepan and cook over a low heat for 6-8 minutes, whisking or stirring constantly until the mixture coats the back of a spoon and is the consistency of double cream, or until the temperature reaches 74-79°C on an instant-read thermometer.
5. Remove saucepan from heat and pour base through a sieve into the tub. Place tub into an ice bath to cool. Once cooled, place storage lid on tub and freeze for 24 hours.
6. Remove tub from freezer, remove lid, then place tub in outer bowl. Install paddle into outer bowl lid and lock the lid assembly on the outer bowl. Place bowl assembly on motor base and twist the handle right to raise the platform and lock in place.
7. Select GELATO.
8. Once processing is complete, remove gelato from tub and serve immediately.





OP300

CHOCOLATE TRUFFLES

INGREDIENTS

- 200g dark chocolate
- 200ml double cream
- 30g unsalted butter, cut into small cubes
- Cocoa

DIRECTIONS

1. Break chocolate into small pieces by hand or roughly break and place in a blender and pulse until roughly chopped and turn out into a mixing bowl.
2. Add cream and butter to cooking pot. Select SEAR/SAUTÉ and set to MD:HI. Select START/STOP to begin. Let mixture come up to the boil, this may take 2-3 minutes, so watch that the cream doesn't scald. Pour cream over chocolate and leave for two minutes to help melt chocolate and then beat in. Allow to cool before placing in the fridge for 2-3 hours or until firm.
3. Remove from fridge and allow to warm for 15minutes at room temperature.
4. Place cocoa powder in a small bowl. Dust your hands with cocoa powder. Using a teaspoon, scoop a small amount and roll with your fingers into a ball.
5. Drop each truffle into the cocoa bowl and roll or shake truffle in cocoa powder to coat.
6. Store in an air tight container in fridge for up to 2 days or eat straight away.





NC300

GINGERBREAD ICE CREAM

INGREDIENTS

- 3 large egg yolks
- 70g honey
- 2 teaspoons ground cinnamon
- ½ teaspoon ground cardamom
- ½ teaspoon ground ginger
- 120ml whipping cream (32% fat)
- 270ml milk
- 3 cloves
- 1 star anise

TOOLS NEEDED

- Whisk
- Medium saucepan
- Thermometer
- Fine sieve

DIRECTIONS

1. Whisk egg yolks in a medium saucepan with honey and ground spices until well combined. While whisking, pour in the cream, then the milk.
2. Add the cloves and star anise.
3. Place saucepan over medium heat, stirring continuously, and cook until the mixture coats the back of a spoon and is the consistency of double cream, or until the temperature reaches 74–79°C on an instant-read thermometer.
4. Remove from heat and pour ice cream base through sieve into the tub. Discard spices left in sieve. Place tub in an ice bath.
5. Once cool, place storage lid on tub and freeze for 24 hours.
6. Remove tub from freezer and remove lid from tub. Place tub in outer bowl, install paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Place bowl assembly on motor base and twist the handle right to raise the platform and lock in place.
7. Select ICE CREAM.
8. Once processing is complete, remove ice cream from tub and serve immediately.





OP300

HONEYCOMB

THIS MAKES A LOVELY HOMEMADE GIFT OR A CRUNCHY TOPPING ON ICE CREAM. GREAT DIPPED IN MELTED CHOCOLATE TOO.

INGREDIENTS

- 5 tablespoons golden syrup
- 200g caster sugar
- 2 tablespoons water
- 2 teaspoons of bicarbonate of soda

DIRECTIONS

1. Line a 20cm deep square tin with baking parchment.
2. Add golden syrup, sugar and water to cooking pot. Select SEAR/SAUTÉ and set to LO:MD. Stir mixture until the sugar starts to dissolve, this may take 3-4 minutes. Turn heat up to HI:MD and allow mixture to bubble away until it reaches a golden caramel colour. Turn off foodi.
3. Add the bicarbonate of soda and stir in quickly. The mixture will bubble and up. Quickly pour mixture into the prepared tin and leave to cool.
4. Once cool, break into bite size pieces.
5. Store in an air tight container for a few days or eat straight away.





OP300

LUXURY HOMEMADE MINCEMEAT

INGREDIENTS

- 1 unwaxed lemon, washed
- 500ml water
- Juice of 1 orange
- 500g mixed dried fruit
- 100g dried cranberries
- 2 small apples, peeled, cored and grated
- 250g dark brown sugar
- 100g vegetarian suet
- 50g whole blanched almonds, roughly chopped
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- 6 tablespoons brandy or rum or liqueur of choice

DIRECTIONS

1. Place whole lemon into cooking pot with water.
2. Close the lid, move slider to the left position, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH. Set time to 5 minutes. Then press START/STOP to begin cooking (the unit will build pressure for approximately 7 minutes before cooking begins).
3. When pressure cooking is complete, quick release the pressure by moving the pressure release valve to the VENT position. Carefully open lid when unit has finished releasing pressure.
4. Using a slotted spoon remove lemon. Allow lemon to cool for 5 minutes before removing any pips. Place in a food processor or blender and blitz until smooth.
5. Drain any water away in pot. Add lemon with all the remaining ingredients, except for the alcohol into pot.
6. Select SEAR/SAUTÉ and set temperature to 3. Let mixture gently heat for 10 minutes, stir a few times until the sugar and suet have melted. Mix in alcohol.
7. Pot into sterilized jam jars, cover with a waxed disc. Can be used straight away but will taste better if left to mature for a few weeks.

Note This recipe has been adapted from another model and as a result the cooking times may vary slightly. Please monitor cooking progress and check foods are cooked to a food safe temperature using an instant-read thermometer.





NC300

MARZIPAN ICE CREAM

INGREDIENTS

- 3 large egg yolks
- 90g caster sugar
- 120ml whipping cream (32% fat)
- 260ml whole milk
- 10 drops almond extract

TOOLS NEEDED

- Whisk
- Medium saucepan
- Thermometer
- Fine sieve

DIRECTIONS

1. Lightly whisk egg yolks and sugar together in saucepan until sugar is dissolved.
2. While whisking, slowly pour cream into egg mixture. Whisk in milk and almond extract.
3. Place saucepan over medium heat, stirring continuously and cook over a low heat for 6–8 minutes, whisking or stirring constantly until the mixture coats the back of a spoon and is the consistency of double cream, or until the temperature reaches 74–79°C on an instant-read thermometer.
4. Remove ice cream base from heat and pour through sieve into the tub. Place tub in an ice bath.
5. Once cool, place storage lid on tub and freeze for 24 hours.
6. Remove tub from freezer and remove lid from tub. Place tub in outer bowl, install paddle onto outer bowl lid, and lock the lid assembly on the outer bowl. Place bowl assembly on motor base and twist the handle right to raise the platform and lock in place.
7. Select ICE CREAM.
8. Once processing is complete, remove ice cream from tub and serve immediately.



TRADITIONAL CHRISTMAS PUDDING

INGREDIENTS

- 200g sultanas
- 200g raisins
- 100g currants
- 3 tablespoons brandy or port
- Juice and finely grated zest of 1 orange
- 100g self-raising flour
- 1 teaspoon mixed spice
- 75g fresh white breadcrumbs
- 1 small apple, peeled, cored and grated
- 100g soft brown sugar
- 75g vegetarian suet
- 50g whole blanched almonds, roughly chopped
- 2 eggs, beaten
- 2 tablespoons milk
- Serve with brandy butter

TIP: This pudding can be made in advance and left to mature. Make sure pudding top is dry. Overwrap in foil and store in a cool dry place.

DIRECTIONS

1. Put the dried fruit in a large bowl and mix in brandy or port and orange. If possible, cover and leave overnight.
2. Sift the flour and spice into bowl and add all the other ingredients, mixing well.
3. Grease a 1L pudding basin and place a small circle of baking parchment in the bottom of basin. Spoon mixture into basin and top with another circle of baking parchment.
4. Then cover with a piece of foil large enough to overlap the sides and pleating in centre to allow for expansion. Tie with string.
5. Pour 1.5L water into cooking pot. Place pudding into cook and crisp basket. Close the lid, move slider to the left position, making sure the pressure release valve is in the SEAL position. Select PRESSURE and set to HIGH.
6. Set time to 70 minutes. Then press START/STOP to begin cooking (the unit will build pressure for approximately 17 minutes before cooking begins).
7. When pressure cooking is complete, it will cool naturally. Carefully open the lid when unit has finished releasing pressure.
8. Serve with brandy butter.

NOTE: This recipe has been adapted from another model and as a result the cooking times may vary slightly. Please monitor cooking progress and check foods are cooked to a food safe temperature using an instant-read thermometer.



OL750





Bread & Cakes.

YOUR CHRISTMAS, MADE EASIER.

BRIOCHE WREATH BREAD WITH MONT D'OR CHEESE

INGREDIENTS

- 100ml lukewarm water
- 50ml lukewarm milk
- 1 tablespoon caster sugar
- 1 teaspoon dried active yeast
- 250g strong flour, plus extra for dusting
- 1 teaspoon salt
- 50g unsalted butter, cold and cubed
- 1 large egg, beaten
- Olive oil, for greasing
- 1 whole 350g Vacherin Mont d'Or cheese in a wooden stapled carton
- 2-3 thyme sprigs
- 1-2 tablespoons white wine
- 1 medium egg, beaten
- Poppy seeds

TIP: If Mont d'Or cheese is not available, substitute Camembert cheese.

DIRECTIONS

1. In a medium bowl, add lukewarm water, milk, sugar and yeast. Let stand for 5 to 10 minutes until mixture becomes frothy.
2. In a large bowl, add flour, salt and butter. With your fingertips mix the butter into flour until the mixture resembles fine breadcrumbs.
3. Make a well in the centre of the flour, then add the warm yeast mixture and the large beaten egg. With your hands, continue to mix until a sticky dough forms.
4. Transfer the dough to a clean work surface and knead for 10 minutes, it will still be very sticky at this stage but try not to add too much flour. The dough is ready when it feels soft and looks smooth. Transfer the dough to a large, oiled bowl. Place in a warm place, cover with a clean tea towel and let rise for 1 hour. The dough should double in size.
5. When the dough has doubled in size, remove from bowl and knock the air out and knead again for 2 minutes. Add flour as necessary. Portion dough into 12 even pieces and roll into balls.
6. Line Crisper Basket with a piece of baking parchment. Place cheese wooden carton in centre of basket. Arrange balls seam side down around the cheese carton. Be sure to leave a little space between the balls. Place the basket in a warm place, cover with a clean tea towel and let rise for 30 minutes. The dough should double in size.
7. With a small knife, make a cross incision in the top of the cheese rind and peel back to open. Cover cheese with thyme and wine. Then place cheese in the carton, cut side up and close with carton lid.
8. Turn dial to BAKE. Set the temperature to 190°C and set the time to 30 minutes. Select START/STOP to begin preheating (preheating will take approx. 7 minutes). While the unit is preheating, brush the dough with the medium beaten egg and cover with poppy seeds.
9. When unit beeps to signify it has preheated and ADD FOOD is displayed, open lid and place the Crisper Basket onto the grill plate. Close lid to begin cooking. After 15 minutes, check whether the bread is cooked, if so, remove wreath and allow cheese to further cook.
10. When cooking is complete, serve the cheese hot in centre of bread wreath.



MINCEMEAT LOAF

RUNNING OUT OF TIME TO MAKE A CHRISTMAS CAKE? THIS BOOZY DELICIOUS CAKE IS ALSO VERY EASY TO MAKE.

ACCESSORIES:

- Ninja Foodi Zerostick Loaf Tin

INGREDIENTS

- 1 jar (400g) luxury mincemeat
- 50g glacé cherries, washed, quartered
- 100g mixed dried fruit
- 100ml brandy
- Zest and juice of 1 large orange
- 100g melted butter, cooled
- 2 medium eggs, lightly beaten
- 275g self-raising flour
- 175g light soft brown sugar
- 1 teaspoon mixed spice
- Whole blanched almonds to decorate
- Melted butter, as desired for greasing

TIP: This can also be decorated with pecan nuts.

DIRECTIONS

1. To prepare the fruit, place the mincemeat, cherries, mixed dried fruit, brandy, orange zest and juice in a large bowl and mix until evenly combined. Cover bowl with a clean tea towel and let fruit rehydrate for a minimum of 6 hours at room temperature.
2. When fruit is rehydrated, preheat oven to 170°C/Fan 160°C. Generously grease the Ninja Foodi Zerostick Loaf Tin with a little of the melted butter.
3. To the mincemeat mixture, add melted butter, eggs, flour, sugar and mixed spice and mix until evenly combined. Transfer mixture into the prepared Ninja Foodi Zerostick Loaf Tin. Using the back of a spoon, smooth and level the batter then top with whole almonds.
4. Place the tin in the centre of the oven and bake for 1 hour 10 minutes to 1 hour 20 minutes. Cover cake with foil halfway through cooking.
5. Cooking is complete when the cake is firm to touch and a cocktail stick is inserted into centre of cake and comes out clean. Allow the loaf to cool in the tin for 15 minutes before transferring to a wire rack to completely cool.



B30509





SMOKED CHEESE & GARLIC CHRISTMAS TREE BREAD

INGREDIENTS

- 400g ready-made pizza dough at room temperature
- 125g mozzarella cut into 23 pieces
- 1 medium egg, beaten
- 50g salted butter, melted
- 3 garlic cloves, peeled, minced
- Large handful flat-leaf parsley, finely chopped

TIP: Use mozzarella mini balls for convenience.

DIRECTIONS

1. Line Crisper Basket with a piece of baking parchment. Portion dough into 23 even pieces and roll into balls. Flatten each ball and place a piece of cheese in the centre. Bring the corners of dough in to cover the cheese and roll into ball.
2. Place balls seam side down in the lined Crisper Basket and shape into a Christmas Tree. Be sure to leave a little space between the balls. Place the basket in a warm place, cover with a clean tea towel and let rise for 30 minutes. The dough should double in size.
3. While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
4. Turn dial to BAKE. Press WOODFIRE FLAVOUR. Set the temperature to 190°C and set time to 15 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 7 minutes).
5. While the unit is preheating, brush bread with beaten egg.
6. When unit beeps to signify it has preheated and ADD FOOD is displayed, open lid and place the Crisper Basket, on the grill plate. Close lid to begin cooking.
7. Whilst the bread is cooking, in a small bowl, mix melted butter, garlic and parsley.
8. When cooking is complete, open the lid, and carefully transfer the bread to a cutting board. Brush bread with butter mixture. Let it soak in and then brush on some more. Serve straight away.





AG651

STOLLEN

INGREDIENTS

- 70g dried cranberries
- Mixed dried fruits
- 1 teaspoon mixed spice)
- 100ml spice rum
- 400g plain flour
- 70g caster sugar
- 50g chopped almonds
- 125ml milk - warm
- 125g softened butter
- 2 eggs
- 5g dry yeast
- 1 tablespoon Christstollengewuerz
- Zest of 1 lemon
- Pinch of salt
- 200g marzipan
- Extra flour for rolling
- Melted butter for brushing
- 50g icing sugar for dusting

TIP: You can substitute dried fruit and nuts. Adding marzipan is optional.

DIRECTIONS

1. Soak dried fruits in spice rum for 1 hour.
2. Add warm milk to a small bowl with yeast and stir until dissolved.
3. In a large bowl, add flour, sugar, stollen spice, lemon zest and a pinch of salt. Mix well. Then add butter, eggs and yeast and milk mixture. Knead for 5-8 minutes, then place back in the bowl and allow to rise in warm place or until dough doubled in size.
4. Once dough has risen, place it on floured surface and knead it lightly. Then add drained fruits and almonds and work them into the dough.
5. Roll dough out into a 30x20cm rectangle. Form 30cm long oval and place in the middle of rolled out dough. Fold one side of dough over the marzipan and then the other.
6. Using the sides of your palms push down along the sides of the "bump" in the middle all along.
7. Place stollen into baking paper lined air frying basket and allow to rise in a warm place for 30-45 minutes.
8. Install cooking pot in unit and close lid. Select BAKE, set temperature to 200°C and time to 8 minutes. Press START/STOP to begin preheating. When unit beeps to signify it has preheated, place air frying basket in unit and close lid to begin.



STOLLEN WREATH

ACCESSORIES

- Crisper Basket

INGREDIENTS

- 100g mixed dried fruit (raisins, sultanas, cranberries)
- 50g roughly chopped nuts (hazelnuts, pistachios)
- 40g candied mixed orange and lemon peel
- 100ml brandy or spiced rum
- Juice and zest of 1 orange
- 125ml whole milk
- 100g granulated sugar, divided
- 7g dry active yeast
- 265g strong white bread flour
- ½ teaspoon ground cardamom (seeds from 8 pods)
- 2 teaspoons mixed spice, divided
- ½ teaspoon sea salt
- 1 medium egg, beaten
- 150g melted butter, divided plus extra to grease
- 200g marzipan, grated
- 50g icing sugar, to decorate
- 500ml water, divided

DIRECTIONS

1. In a medium bowl, add the mixed dried fruit, roughly chopped nuts and candied mixed peel.
2. Place a small saucepan over low heat and add the rum, orange juice and zest. Bring to a simmer, this should take roughly 2 minutes. Remove from heat and pour over the dried fruit mixture. Stir until evenly combined, then cover with a clean tea towel and let sit for at least 2 hours.
3. Wipe the saucepan clean, then place over low heat and add milk. Warm the milk until it reaches 42°C on an external thermometer. Whisk in 25g sugar, then let the mixture cook until the yeast has formed a thick foam on the milk, about 5 to 10 minutes.
4. To the bowl of a stand mixer, add flour, ground cardamom, 1 ½ teaspoons mixed spice, and sea salt. Using a dough hook attachment, combine. Add the beaten egg and mix until just incorporated, then add 75g melted butter and mix until the dough is smooth and elastic, about 5 minutes.
5. After 2 hours, reserve 1 tablespoon of liquid from the soaking fruit mixture, then discard the rest. Fold the fruit mixture into the dough and continue to mix until evenly combined.
6. Add 250ml water to the cooking pot. Grease and line the base and sides of the Crisper Basket with baking parchment. Place dough in basket, then place the basket in the pot. Move slider to the AIR FRY/HOB position. Select PROVE, set temperature to 35°C and set time to 1 hour. Press START/STOP to begin the rise.
7. In a small bowl, mix together 25g sugar and remaining mixed spice.
8. When the dough has doubled in size, turn out onto a lightly floured surface and knead lightly for 1 minute. Roll dough into a 0.5cm thick rectangle, roughly 38cm x 27cm. Brush with 50g melted butter and sprinkle with sugar spice mix, leaving a 2.5cm border. Then top with the grated marzipan. Tightly roll the dough lengthwise and pinch the ends to seal.
9. Cut roll in half lengthwise, turn halves cut side up. Carefully place one half over the other to form an 'x', then twist dough pieces tightly around each other and pinch to seal ends.
10. Add an additional 250ml water to the cooking pot. Carefully transfer the dough to the lined Crisper Basket and form into a circle, tucking the ends under. Close lid. Move slider to the AIR FRY/HOB position. Select PROVE, set temperature to 35°C and set time to 45 minutes. Press START/STOP to begin the rise. After 45 minutes, check the dough to make sure it has doubled in size. If it has not doubled in size add another 15 minutes.
11. When the rise is complete, select BAKE, set temperature to 150°C and time to 30 minutes. Select START/STOP to begin cooking. The stollen should be golden once cooked.
12. When cooking is complete, remove the Crisper Basket and leave to cool for 15 minutes before transferring to a wire rack. Brush with remaining 25g melted butter then sprinkle with 50g granulated sugar. Dredge with icing sugar before serving.



OL750



A close-up photograph of two light green ceramic mugs filled with a frothy, pinkish-brown beverage, likely hot chocolate. The mugs are decorated with vertical ridges. The foreground mug is topped with a thick layer of white whipped cream, several small white marshmallows, chocolate shavings, and a single gingerbread cookie. In the background, another similar mug is visible but out of focus. Several gingerbread cookies are scattered on the white surface in the foreground.

Drinks.

YOUR CHRISTMAS, MADE EASIER.



EGGNOG

INGREDIENTS

- 6 egg yolks
- 1 can (397g) sweetened condensed milk
- 200ml double cream
- 250ml milk
- 150ml spiced rum
- Seeds from 1 vanilla pod

INSTRUCTIONS

1. Add all ingredients except rum to the blender jug.
2. Secure the lid and select the PULSE function to combine all ingredients.
3. Select SAUCE.
4. Once cooking is complete, run mixture through a strainer to remove all lumps if necessary.
5. Stir in rum.
6. Serve either warm or chilled.





HB150

GINGERBREAD HOT CHOCOLATE

INGREDIENTS

- 1L whole milk
- 1 cinnamon stick
- 1 whole star anise
- 2 teaspoons ground ginger
- 100g dark chocolate drops or dark chocolate, roughly chopped
- 25g cocoa powder
- 15g caster sugar

TOPPING (OPTIONAL)

- Canned squirty cream
- Mini marshmallows
- Chopped chocolate
- 2 teaspoons chopped crystallised ginger

DIRECTIONS

1. Place all ingredients in the pitcher and secure the lid.
2. Select MANUAL, COOK, and set temperature to HIGH. Cook for 25 minutes, pulsing every 5 minutes.
3. When the program is complete, strain the hot chocolate into four mugs and top with squirty cream, marshmallows, chopped chocolate and ginger.





HB150



MULLED WINE

INGREDIENTS

- 1 750ml bottle of red wine
- 75g caster sugar
- 1 orange
- 1 clementine
- ½ lemon
- 2 cinnamon sticks
- 2 cloves
- 2 star anise

DIRECTIONS

1. Place 300ml of wine plus remaining ingredients into the Jug.
2. Select COOK MED and allow to cook for 10 minutes.
3. Add remaining wine to the jug, select COOK LOW and allow to cook for 15 minutes.
4. When cooking setting is finished, carefully pour hot mulled wine into cups and serve.



For Santa.

YOUR CHRISTMAS, MADE EASIER.



DT200

CHOCOLATE CHIP COOKIES

INGREDIENTS

- 75g butter, softened
- 75g caster sugar
- 75g soft brown sugar
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 175g plain flour
- 1 teaspoon baking powder
- 100g chocolate chips

DIRECTIONS

1. In a medium mixing bowl, cream together the butter and sugars until light and fluffy. Beat in the egg a little at a time and stir in the vanilla. Sift flour and baking powder together into bowl.
2. Using a large spoon, fold flour into dough with chocolate chips.
3. Line the oven tray with baking parchment. Line another baking tray with baking parchment.
4. Place 9-10 large teaspoonfuls of cookie dough evenly spaced onto each tray.
5. Install the wire racks on level 1 and 3. Select BAKE, select 2 LEVEL, set temperature to 180°C, and set time to 12 minutes. Press START/STOP to begin preheating.
6. When the unit has preheated, place trays on wire racks. Close oven door to begin cooking.
7. After 10 minutes, check if ready (The cookies should be soft in the middle).
8. Remove trays from oven and allow cookies to cool on tray for several minutes before serving.





BN650

FRANGIPANE MINCE PIES

INGREDIENTS

FOR THE SWEET PASTRY

- 200g plain flour
- 100g cold butter, cut into cubes
- 25g icing sugar
- 1 egg beaten with 1 tablespoon water

FOR THE FRANGIPANE

- 100g soft butter, cut into cubes
- 100g caster sugar
- 75g self raising flour
- ½ teaspoon baking powder
- 2 eggs
- 1 tablespoon rum (optional)
- 400g jar mincemeat
- 25g flaked almonds
- Icing sugar to dust

Preheat oven to 200 °C

DIRECTIONS

1. Install the chopping blade in the Precision Processor Bowl. Add flour and butter in bowl and select CHOP 3-4 times or until mixture resembles fine breadcrumbs.
2. Add egg to bowl and pour water slowly through feed tube until mixture starts to form a ball around the blade, and the bowl is clean.
3. Carefully remove dough from blade and turn out onto a floured board and knead slightly. Form into a flat disc and wrap in greaseproof pastry and chill for 30 minutes.
4. Roll out pastry to a thickness of 3mm. Using a 70-80mm cutter, cut 12 round circles and use them to line the bases of the tin. Fill with 2 teaspoons of mincemeat into each pastry case, then brush the rims with a little water.
5. To make the frangipane: Install dough blade in bowl and add flour and baking powder to bowl. Pulse to mix. Add soft butter cubes, sugar, almonds, eggs and rum if using. Select MIX.
6. Cover mincemeat with a heaped teaspoon frangipane and sprinkle with flaked almonds.
7. Bake in preheated oven for 20 minutes or until golden brown. Allow to cool on a wire rack before dusting with icing sugar.





SP101

MINCE PIES WITH CLEMENTINE AND ALMOND PASTRY

INGREDIENTS

- 150g plain flour
- 100g cold unsalted butter, cut into cubes
- 50g ground almonds
- 25g icing sugar
- Zest of 2 clementines
- 1 large egg, beaten
- 1 tablespoon water
- 1 400g jar luxury mincemeat
- 1 tablespoon milk
- Icing sugar to dust

12 hole patty tin is required

DIRECTIONS

1. Place flour, butter, almonds, icing sugar and clementine zest into a food processor bowl.
2. Pulse a few times until the mixture looks like breadcrumbs. Add in egg and water and process until mixture comes together around blade.
3. Turn out onto a lightly floured surface and knead lightly to bring together. Form into a flat disc and wrap in greaseproof pastry and allow to chill in fridge for 1 hour.
4. Roll out pastry on a lightly floured surface to a 3mm thickness. Using a 70-80mm cutter, cut 12 round circles and use them to line the bases of the tin. Spoon 1- 2 teaspoons of mincemeat into each pastry case, then brush the rims with a little of the milk or water.
5. Cut 12 smaller circles from the remaining pastry and use them to top the pies.
6. Decorate tops with stars or other shapes. Brush pastry tops with milk.
7. Turn unit ON. Select BAKE, set temperature to 180°C, and set time to 20 minutes. Select START / PAUSE to begin.
8. Once unit has preheated, place tray in oven. Bake for 18-20 minutes.
9. When cooking is complete, remove pies from oven and let them cool in tin for 5 minutes before serving warm dusted with icing sugar.





Looking for more recipes?

For more festive favourites and delicious treats all year round, visit Ninja Test Kitchen.

www.ninatestkitchen.eu