

AIR FRYER RECIPE BOOK



Healthy Cooking with KENT Air Fryers

Discover the KENT range of Air Fryers, an ideal choice for preparing healthier and more flavourful meals. Using up to 80% less oil, they enable the preparation of a wide variety of dishes, from crisp appetisers to wholesome main courses. Whether crafting light snacks or elaborate gourmet creations, the KENT Air Fryer range offers endless culinary possibilities.



12 LITRES



4 LITRES



8 LITRES

INDEX

VEGETARIAN

Sabudana Vada	2	Mini Chaat Cones	13
Stuffed Garlic Mushrooms	3	Granola	14
Paneer Tikka	4	Chakli	15
Samosa	5	Veg Nuggets	16
Moongdal Fritters	6	Chinese Bhel	17
Masala Corn on the Cob	7	Burger Tikki	18
Karela Chips	8	Mughlai Fried Broccoli	19
Crispy Corn Chaat	9	Medu Vada	20
Manchurian	10	Trail Mix	21
Cheese Chilli Toast	11	Masala Baati	22
Potato Skewers	12	Kachori	23

NON-VEGETARIAN

Korean BBQ Satay	25	Tandoori Prawns	29
Tandoori Chicken Wings	26	Keema Stuffed Capsicum	30
Fried Fish Sticks	27	Liver Fry Bites	31
Eggplant and Mince Cutlets	28	Onion Rings	32

DESSERT

Modak	34	Mawa Samosa	42
Churma Laddu	35	Motichoor Laddu	43
Balushahi	36	Gulab Jamun	44
Cannoli Cups	37	Sugar & Gluten Free Cookie	45
Oatmeal Chocochip Cookies	38	Whole Wheat Brownies	46
Apple Danish	39	Besan Laddu	47
Cupcakes	40	Rose & Pistachio Muffins	48
Coconut Nankhatai	41	Oreo Chocolate Cake	49

VEGETARIAN



SABUDANA VADA

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 4

 @cooking_day_diaries  Watch Video

INGREDIENTS

Drained Sabudana, ¼ Cup Crushed Peanuts, 2 Boiled potatoes, 1 Green Chilli, Grated Ginger, Salt (Sendha Namak) – to taste, Pinch of Black Pepper, Chopped Coriander.

RECIPE

1. Soak 2 cups Sabudana for 2-3 hrs. Add drained Sabudana to a bowl and mix the ingredients mentioned above in order. Use the mix to make Tikkis with round edges.
2. Place them in your KENT Airfryer for 15 mins at 185°C. Garnish with Greek yogurt, peanuts, and coriander leaves. Enjoy the crisp outside and softness inside.



STUFFED GARLIC MUSHROOMS

ACTIVE: 10 MIN | TOTAL: 20 MIN | SERVES: 4

INGREDIENTS

12 Button Mushrooms

FOR THE STUFFING

1 slice of white bread, 1 garlic clove crushed, 1 tablespoon flat-leafed parsley, finely chopped Ground black pepper to taste, 1 tablespoon olive oil

RECIPE

1. Preheat the KENT Airfryer to 200°C. In a food processor, grind the slices of bread into fine crumbs and mix in the garlic, parsley and pepper to taste. When fully mixed, stir in the olive oil.
2. Cut off the mushroom stalks and fill the caps with the breadcrumbs. Pat crumbs into caps to ensure loose crumbs do not get pulled up into fan. Place the mushroom caps in the cooking basket and slide it into the KENT Airfryer. Cook the mushrooms for 10 minutes or until they are golden and crispy.



PANEER TIKKA

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 4

INGREDIENTS

Paneer – 200 g (cubed), Capsicum – 1 (diced), Onion – 1 (cut into petals),
Curd – ½ cup, Red chilli powder – 1 tsp, Garam masala – ½ tsp,
Salt – to taste, Oil – 1 tsp

RECIPE

1. In a bowl, mix curd, red chilli powder, garam masala, salt, and oil to make a marinade. Add paneer cubes, onion petals, and capsicum pieces. Mix gently so everything is well coated. Rest for 15 minutes if possible.
2. Preheat the air fryer at 180°C for 5 minutes. Place the marinated paneer and veggies in the basket (or on skewers). Air fry for 10–12 minutes, flipping once halfway, until they turn golden with light char marks. Serve hot with green chutney or lemon wedges.



SAMOSAS

ACTIVE: 20 MIN | TOTAL: 50 MIN | SERVES: 6

INGREDIENTS

1 Cup All-purpose flour (Maida), 3 tablespoon Ghee, 1 tablespoon Sooji, 2 teaspoon Ajwain, 2 teaspoon Salt.

FOR THE STUFFING

4 Potatoes, Salt – to taste, 2 teaspoon red Chilli powder, 2 green Chillis, half cup green Peas. 1 teaspoon of Mustard, Coriander, Cumin, and Fennel seeds. 1 teaspoon of Lemon juice and Turmeric. 1 tablespoon chopped Garlic.

RECIPE

1. Use Flour, Ghee, Sooji, Ajwain, and Salt to kneed a stiff dough by gradually adding water. Cover the dough for 20 mins. For the stuffing, boil and cool the potatoes. Roast and grind the Cumin, Coriander, Fennel, and Mustard seeds. Mix and mash all the stuffing ingredients.
2. Divide the dough into 6 pieces, flatten them and fill them with the stuffing. Preheat your KENT Airfryer at 190°C for 5 mins then place the samosas in for 15 mins, flip them a couple of times and enjoy.



MOONGDAL FRITTERS

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 4

INGREDIENTS

1 cup yellow Moong dal, soaked overnight. 2 chopped green Chillies, 1 teaspoon grated ginger, 1 chopped onion, ½ teaspoon cumin seeds. Salt to-taste.

RECIPE

1. Blend soaked moong dal into a coarse paste. Mix with onion, ginger, green Chilli, cumin, and salt. Shape into small flat fritters with wet hands.
2. Arrange on parchment in the air fryer, spray with oil, and cook at 200°C for 12–14 minutes, flipping halfway, until crisp outside but soft inside.



MASALA CORN ON THE COB

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 2

INGREDIENTS

2 Corn cobs, 1 tablespoon melted butter, ½ teaspoon red pepper, ½ teaspoon chaat masala. Salt to-taste.

RECIPE

1. Clean and pat dry the corn cobs. Brush them generously with melted butter mixed with salt, red Chilli powder, and a pinch of chaat masala. Let the corn rest for 5 minutes to allow the flavors to soak in.
2. Preheat your KENT Airfryer to 200°C, place the cobs in the basket, and cook for 10–12 minutes, turning once halfway through. The corn should get lightly charred while remaining juicy. Sprinkle extra chaat masala and a squeeze of lemon juice before serving hot.



KARELA CHIPS

ACTIVE: 17 MIN | TOTAL: 35 MIN | SERVES: 2

INGREDIENTS

2 thinly sliced Bitter Gourds (karela), 1 tablespoon gram flour (besan), 1 teaspoon rice flour, ½ teaspoon Turmeric, ½ teaspoon red Chilli powder, Salt to-taste.

RECIPE

1. Toss karela slices with salt and Turmeric, then set aside for 15 minutes to draw out some bitterness. Pat dry with a kitchen towel, then coat evenly with gram flour, rice flour, and Chilli powder to create a light crust.
2. Preheat the air fryer to 180°C, spread slices in a single layer, and spray with oil. Cook for 10–12 minutes, shaking the basket halfway, until crisp and crunchy. Sprinkle a little chaat masala on top before serving for extra flavor.



CRISPY CORN CHAAT

ACTIVE: 15 MIN | TOTAL: 25 MIN | SERVES: 2

By: @foody_maniaa 

INGREDIENTS

Sweet Corn, chopped Onion, chopped Coriander leaf, green Chilli, Corn flour, red Chilli powder, Salt, Chaat Masala, Olive Oil.

RECIPE

1. In a bowl, add Sweet Corn, Salt, red Chilli Powder, Corn flour, and coat it well. Place parchment paper in your KENT Airfryer, place the prepared Sweet Corn, and lightly apply Olive oil to it. Let it fry for 15 mins at 180°C.
2. Take out Crispy Corn and place it in a bowl. Add Chaat Masala, chopped Onion, chopped green Chilli, chopped Coriander leaf, and mix it well before serving.



MANCHURIAN

ACTIVE: 15 MIN | TOTAL: 40 MIN | SERVES: 4

By: @fitnessbestie1412 

INGREDIENTS

1 cup chopped Cabbage, 1 cup Carrot, 1 cup Capsicum, 1 cup Onion, chopped Garlic, Ginger, 1 tablespoon Soya Sauce, 2 tablespoon All-Purpose Flour (Maida), 1 tablespoon Corn Starch, Salt to-taste.

FOR THE GRAVY

2 teaspoon Oil, finely chopped Onion, Garlic, 1 teaspoon Soya Sauce, 1 teaspoon Chilli Sauce (optional), 1/2 cup Water, Corn Flour diluted with Water, Chopped Spring Onion, Onion, Salt to-taste

RECIPE

1. In a bowl, mix 1 cup chopped Cabbage, chopped Carrot, Capsicum, Onion, Salt to-taste, and Soya Sauce. Add Maida, Corn starch, and hand roll Manchurian balls using the mixture. Put them in your KENT Airfryer for 15 mins at 150°C.
2. Heat the pan, add Oil, chopped Onion, Garlic, Salt to-taste, Soya sauce, red Chilli sauce, Water. Add water-diluted Cornflour to the gravy and keep stirring till the gravy thickens. (2-3 mins). Add Manchurian Balls to the gravy, mix it, and cook it for 5 mins. Sprinkle chopped Spring Onions and serve hot.



CHEESE CHILLI TOAST

ACTIVE: 5 MIN | TOTAL: 15 MIN | SERVES: 1

By: @foody_maniaa 

INGREDIENTS

Grated Cheese, Mozzarella Cheese, chopped Green Chilli, chopped Coriander leaf, chopped Garlic, Salt, red Chilli flakes, Oregano, mixed Herbs, and Multigrain Bread.

RECIPE

1. In a bowl, add grated Cheese, chopped Coriander leaf, chopped Garlic, green Chilli, Butter, Salt, Oregano, red Chilli flakes, mixed herbs, and mix everything well. Apply the mixture on a bread slice and add grated Mozzarella Cheese, red Chilli Flakes, and chopped green Chilli On Top.
2. Place parchment paper in your KENT Airfryer and place the Cheese Chilli Toast on it. Cook it for 5 mins at 160°C and enjoy.



POTATO SKEWERS

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 4

 @picklesandwine  Watch Video

INGREDIENTS

16 baby Potatoes, 4 tablespoon chopped Garlic, 50g chopped Coriander, 3 tablespoon butter, Olive oil.

RECIPE

1. Boil baby potatoes for 10-15 mins. In a bowl, add chopped Garlic, chopped Coriander, and butter. Mix it well and set it aside for coating later.
2. Skewer boiled baby potatoes (4 sets of 4), lightly brush them with oil, and place them in your KENT Airfryer for 15 mins at 185°C. Take them out and coat them with the garlic coriander paste. Serve them hot and enjoy.



MINI CHAAT CONES

ACTIVE: 15 MIN | TOTAL: 25 MIN | SERVES: 4

By: @my_kitchenn_diaries 

INGREDIENTS

1 cup all-purpose Flour, Salt to-taste, a pinch of Baking soda, 1/2 teaspoon Carom seeds, 1/4 cup melted Ghee, Water (as required).

FOR THE FILLING

1/2 cup boiled Potato, 1/4 cup Paneer cubes, 1/4 cup boiled Chana, handful Coriander leaves, 1 tablespoon Imli chutney, 1 tablespoon Coriander chutney, 1 tablespoon whisked sweet Curd, Pomegranate seeds, 1/2 teaspoon Chaat masala, Nylon Sev (as required).

RECIPE

1. Knead a dough using all-purpose Flour, Salt, Baking Soda, Carom seeds, and Ghee. Cover it with a cloth and let it sit. In a bowl, prepare the filling ingredients mentioned above by gently mixing them. Place the Sev in a small bowl.
2. Preheat your KENT Airfryer for 5 minutes. Place your Chaat cones inside on a sheet of butter paper. Airfry these cones at 180°C for 10 mins, take them out, dip them in some Imli chutney, and then in Sev, fill them with the filling we prepared.



GRANOLA

ACTIVE: 15 MIN | TOTAL: 20 MIN | SERVES: 2



@vijayas_kitchen_chronicles



Watch Video

INGREDIENTS

1/2 cup rolled Oats, 1/4 cup chopped Almonds, 1/4 cup chopped Cashews, 1/4 cup Pistachios, 1/4 cup chopped Walnuts, 1/4 cup Pumpkin seeds, 1/4 cup Cranberries, 1/4 cup dried Blueberries, 2 tablespoon Flaxseeds, 2 tablespoon Raisins, 1 teaspoon Cinnamon powder, 1/2 tablespoon melted Coconut oil, 2 tablespoon honey/maple syrup, 1/4 teaspoon Salt.

RECIPE

1. Place a parchment paper inside your KENT Airfryer and preheat it at 175°C for 5 mins. Combine Oats, Almonds, Cashews, Pistachios, Walnuts, Pumpkin seeds, Cranberries, Blueberries, Flaxseeds, Raisins, Cinnamon powder, and a pinch of Salt. Drizzle melted Coconut oil and Honey over the mixture. Stir it well and spread it evenly on the parchment paper.
2. Airfry at 175°C for 8-10 mins. Stir the mixture every 3-4 minutes to ensure even cooking. Once it's golden and crispy, remove the Granola from your air fryer and let it cool completely. Store it in an airtight container.



CHAKLI

ACTIVE: 15 MIN | TOTAL: 35 MIN | SERVES: 4

 By: @fitnessbestie1412  Watch Video

INGREDIENTS

1 cup Water, 1 cup Rice Flour, 1 tablespoon Butter, 1 tablespoon Chilli Ginger paste, 1 teaspoon Carom seeds, 2 tablespoon Sesame seeds, 1/2 teaspoon Turmeric, 1/2 teaspoon Chilli powder, Salt to-taste. Chakli maker (with star mould).

RECIPE

1. In a large stainless-steel pot, bring 1 cup of water to a rapid boil, add Butter, Chilli Ginger paste, Salt, Carom seeds, Sesame seeds, Turmeric, and Chilli powder. Cover the pot and let it boil for 2-3 minutes. Add Rice flour to the pot and knead a smooth and soft dough.
2. Use the star mould with the Chakli maker and grease it with some oil to prevent the dough from sticking. Add cylindrical-shaped dough pieces to the Chakli maker, tighten the lid, and start making Chakli in circular spiral shapes. Place them in your KENT Airfryer and cook for 15 mins at 180°C.



VEG NUGGETS

ACTIVE: 15 MIN | TOTAL: 40 MIN | SERVES: 4

By: @hardcorefoodie5 

INGREDIENTS

4 boiled mashed Potatoes, ½ cup grated Paneer, 2 tablespoon Yellow Bell peppers, 2 tablespoon Red Bell peppers, 2 tablespoon Capsicum, 2 tablespoon grated Carrots, 2 tablespoon boiled Sweet Corn, Salt, ½ teaspoon Black pepper powder, 1 teaspoon Pizza seasoning, 1 teaspoon Chilli flakes, ½ cup ground Breadcrumbs.

FOR THE SLURRY

3 tablespoon Corn flour, Salt, ½ teaspoon Chilli flakes, 100 ml Water


RECIPE

1. In a bowl, add mashed Potatoes, Paneer, Yellow Bell peppers, Red Bell peppers, Capsicum, Carrots, boiled Sweet Corn, Salt, Black Pepper, Pizza seasoning, Chilli flakes, and ground Breadcrumbs. Mix it well and make small nuggets out of it.
2. In a small bowl, make a slurry using Corn flour, Salt, Chilli flakes, and water. Prepare another bowl of ground Breadcrumbs. Dip the nuggets in slurry and then in breadcrumbs. Refrigerate them for 15 mins, then cook them in your KENT Airfryer for 15 mins at 200°C.



CHINESE BHEL

ACTIVE: 10 MIN | TOTAL: 20 MIN | SERVES: 1

 @fitnessbestie1412  Watch Video

INGREDIENTS

1 pack of store-bought noodles, ½ cup shredded Green Cabbage, ½ cup shredded Beetroots, ½ cup Shredded Carrots ½ cup Capsicum, ½ cup Spring Onions.

FOR THE SAUCE & SEASONING

½ tablespoon Tomato ketchup, 1 tablespoon Schezwan chutney/sauce, 1 teaspoon Soya sauce, 1 tablespoon Sesame seeds, Salt to-taste.

RECIPE

1. Boil noodles as per the packet instructions to partially cook them(al dente), drain and rinse them with cold water, coat them with oil, and lay them flat on a paper towel to soak up moisture. On a plate, set your sauce and seasoning ingredients.
2. Use your KENT Airfryer to airfry the noodles for 10 mins at 175°C. In the plate you set aside, add the veggies, mix them a little, and add your crispy noodles to it. Mix them well and serve hot.



BURGER TIKKI

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 4



@reverseitwithshweta



Watch Video

INGREDIENTS

1 finely chopped Carrot, 6-7 strips French beans, 1 small bowl of Cabbage, 1 green Capsicum, 1 Onion, 1 green Chilli, Ginger, 2 boiled Potatoes, 1 cup Rajma (Red Kidney Beans), Coriander leaves, 1 cup Oats powder, 1 cup whole Wheat breadcrumbs.

FOR THE MASALA

1/2 teaspoon Turmeric, 1/2 teaspoon black Pepper, 1.5 teaspoon Coriander powder, 1 teaspoon Garam masala, 1.5 teaspoon Chat masala, Salt to taste, 3 teaspoon Oil.

RECIPE

1. Finely chop all the vegetables. Add boiled and mashed Potatoes to the vegetable mix. Add 1 cup Rajma, 1 cup Oats powder, 1 cup whole Wheat breadcrumbs, Coriander leaves, Turmeric, black Pepper, Coriander powder, Garam masala, Chat masala, and Salt to taste. Apply oil on hands, shape the mix into round tikkis, and coat them with whole wheat breadcrumbs.
2. Place the tikkis on butter paper, apply oil, and place them in your KENT Airfryer for 10 mins at 160°C Flip and air fry again for 5-6 minutes. Use burger buns, green Chutney, Lettuce, Tomato, Onion, and the crispy burger tikki for a delightful meal.



MUGHLAI FRIED BROCCOLI

ACTIVE: 8 MIN | TOTAL: 25 MIN | SERVES: 4

By: @ohmyveggies 

INGREDIENTS

1 Broccoli floret (cut into stems), 1 teaspoon Sugar, 1L hot Water. Crushed cornflakes (for coating), Oil.

FOR THE MARINADE

10 soaked Cashews, 7-8 Garlic cloves, 1½ inch Ginger, 2 green Chilli, a handful of Mint leaves, 1 teaspoon Chaat masala, 1 teaspoon black Salt, 1 teaspoon Garam masala, 1 teaspoon Chili flakes, 1 teaspoon Kasuri Methi, 1 teaspoon Salt, 1½ teaspoons Cardamom powder, 1 Cheese cube, 1½ cups hung Curd.

RECIPE

1. Blanch Broccoli stems in hot water and sugar for 5 min. Drain & pat dry. Blend soaked cashews, Garlic cloves, Ginger, green Chilli, Mint, Cheese, hung Curd, along with the spices (Chaat masala, black Salt, Garam masala, Chili flakes, Kasuri Methi, Cardamom powder, and Salt) into a smooth puree.
2. Dip Broccoli in the puree & coat it with crushed Cornflakes. Place them in your KENT Airfryer for 8 min at 180°C. Lightly brush them with oil & flip them halfway for even crispiness. Serve hot & crunchy!



MEDU VADA

ACTIVE: 20 MIN | TOTAL: 30 MIN | SERVES: 4

By: @bank_of_delish_ 

INGREDIENTS

2 cup Water, Salt to-taste, 1 teaspoon grated Ginger, Curry leaves, 1 teaspoon Chilli Flakes, 2-3 green Chilli, few Coriander leaves, 1 cup Sooji, 2 tablespoon Oil, Coconut chutney.

RECIPE

1. In a pan, add Water, Salt, grated Ginger, Curry leaves, Chilli flakes, green Chilli, Coriander leaves, and let it boil for 2 mins. Now add Suji and mix it well to create a batter. Make vada-sized balls and use a finger to create a donut-like hole in the centre.
2. Place them in your KENT Airfryer for 20 mins at 180°C. Flip them after 10 mins for even cooking and serve with Coconut chutney.



TRAIL MIX

ACTIVE: 5 MIN | TOTAL: 15 MIN | SERVES: 2

 @reverseitwithshweta  Watch Video

INGREDIENTS

1 cup Makhana, 1/2 cup Peanuts, 1/2 cup roasted Chana, 3 teaspoon Pumpkin seeds, 1 cup Jowar puff, 1/2 cup Ragi puff, 1/2 cup Almonds, 10-12 dry Coconut slices, 3/4 bowl black Raisins, Curry leaves, 3 teaspoon Olive Oil, 1/2 teaspoon Amchoor powder, 1/2 teaspoon red Chilli powder, 1/2 teaspoon Chaat masala, 1/2 teaspoon black Salt, 1/2 teaspoon Turmeric, Salt to-taste.

RECIPE

1. Place butter paper inside your KENT Airfryer bucket. Add Makhana, roasted Peanuts, Chana, Pumpkin seeds, Jowar puffs, Ragi puffs, Almonds, Coconut slices, black Raisins, Curry leaves, Olive oil, Amchoor powder, red Chilli powder, Chaat masala, black Salt, Turmeric, and Salt. Stir it gently and set it evenly.
2. Place it in your Airfryer for 5 mins at 160°C. Let it cool down completely and store it in an air-tight container. Consume it within 14 days.



MASALA BAATI

ACTIVE: 15 MIN | TOTAL: 40 MIN | SERVES: 4

By: @my_kitchenn_diaries 

INGREDIENTS

2 cup Wheat flour, ¼ teaspoon Semolina, ½ teaspoon Carom seeds, Salt to-taste, 3 teaspoon Ghee, a pinch of Baking soda, Water as-required, 1 teaspoon Oil, ½ teaspoon Cumin seeds, a pinch of Hing, Ginger, Garlic, green Chilli, 1 tablespoon, 1 teaspoon crushed Coriander seeds, ½ cup Peas, ¼ teaspoon Turmeric, ¼ teaspoon Jeera powder, 1 teaspoon Coriander powder, ¼ teaspoon Kashmiri red Chilli powder, 1 cup boiled and mashed Potatoes, Salt, black Salt, Chaat masala, ¼ teaspoon Garam masala, handful Coriander leaves, 1 teaspoon Lemon juice.

RECIPE

1. In a bowl, add Wheat flour, Semolina, Salt, Carom seeds, Ghee, Baking soda, and mix well. Add water to knead a semi-soft dough and cover it for 15 mins. In a pan, heat oil, add Cumin seeds, Hing, Ginger, Garlic, green Chillis, crushed Coriander, Fennel seeds, and stir it. Add Peas, Turmeric, Cumin powder, red Chilli powder, Onion, and stir it again. Add mashed potatoes, Salt, black Salt, Chaat masala, Garam masala, and stir it to form a filling.
2. Lastly, add Coriander leaves and Lemon juice. The masala is ready. Fill the masala inside small pieces of dough to make baati. Preheat your KENT Airfryer for 5 mins at 180°C. Place the baati inside and lightly brush them with oil. Cook it for 10 mins at 180°C and serve it warm.



KACHORI

ACTIVE: 15 MIN | TOTAL: 40 MIN | SERVES: 4

 @picklesandwine  Watch Video

INGREDIENTS

1 teaspoon Jeera, 1 tablespoon Coriander, Fennel, and Sesame seeds. 1 teaspoon Black Peppercorn, ¼ cup roasted Yellow Chana, ¼ cup Sev, ½ teaspoon Aamchur powder, ½ teaspoon Jeera powder, 1 teaspoon Red Chilli powder, ½ teaspoon sugar, and Salt to taste. 1 teaspoon Oil, 2 cups Flour, ¼ cup oil, ½ teaspoon salt, and water.

RECIPE

1. Roast Jeera with Coriander, Fennel, and Sesame seeds. Add black Peppercorn, yellow Chana, Sev, Aamchur powder, Jeera powder, red Chilli powder, sugar, and salt. Blend them to form a coarse powder. Add oil and roll it into mini balls.
2. Knead a dough using flour, oil, salt, and water. Cut and roll it into small circles, fill with masala stuffing, and secure it tightly. Place it in your KENT Airfryer and let it cook for 15 minutes at 180°C. Flip the kachoris midway and serve them crispy.



NON-VEGETARIAN



KOREAN BBQ SATAY

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 4

INGREDIENTS

1 pound boneless skinless chicken tenders, ½ cup low sodium soy sauce, ½ cup pineapple juice, ¼ cup sesame oil, 4 garlic cloves chopped, 4 scallions chopped, 1 tablespoon fresh ginger grated, 2 teaspoons sesame seeds toasted, 1 pinch black pepper

RECIPE

1. Skewer each chicken tender, trimming excess meat or fat. Combine all other ingredients in a large mixing bowl. Add the skewered chicken to the bowl, mix well and refrigerate, covered, for 2 hours up to 24 hours.
2. Preheat the KENT Airfryer to 200°C. Pat chicken completely dry with a paper towel. Add half of the skewers to the cooking basket and cook each batch for 5-7 minutes.



TANDOORI CHICKEN WINGS

ACTIVE: 20 MIN | TOTAL: 40 MIN | SERVES: 4

INGREDIENTS

10 to 12 half-cut Chicken wings, ½ Lemon, 3 teaspoon red Chilli powder and Salt, 2 teaspoon Turmeric, Garam masala and Kasoori Methi. 2 tablespoon Ginger Garlic paste. 1 Cup Curd.

RECIPE

1. Trim the fat and skin off the wings. Add yogurt, ginger-garlic paste, Kashmiri red chili powder, fenugreek leaves, homemade garam masala, turmeric, lemon juice, and salt over the chicken wings. Mix it well and refrigerate for at least an hour.
2. Preheat your KENT Airfryer to 200°C for 5 mins. Lower the temperature to 190°C and place the wings inside for 15 mins, then increase the temperature back to 200°C and cook for 5 more mins. Enjoy your crispy tandoori Chicken wings.



FRIED FISH STICKS

ACTIVE: 10 MIN | TOTAL: 30 MIN | SERVES: 4

INGREDIENTS

450g firm white fish fillets (Surmai, Rohu, Basa, or Pomfret), ½ cup all-purpose flour (maida), 2 large eggs (beaten), 1 cup breadcrumbs, ½ teaspoon red Chilli powder, black Pepper, and Salt.

RECIPE

1. Cut the fillets into 4x1 Inch sticks. Coat the fish – Season the fish with salt, pepper, and chilli powder. Dredge in flour, dip in beaten eggs, then coat with breadcrumbs.
2. Place the sticks in your KENT Airfryer, spray lightly with oil, and cook at 200°C for 8–10 minutes, flipping halfway, until golden and crispy.



EGGPLANT AND MINCE CUTLETS

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 3

INGREDIENTS

250 g minced chicken/mutton, 1 medium eggplant roasted & mashed, 1 chopped onion, 1 teaspoon garam masala, 1 teaspoon ginger-garlic paste, Breadcrumbs, Salt, Oil spray.

RECIPE

1. Roast the eggplant directly on an open flame or in the oven until the skin is charred and the flesh turns soft. Scoop out the pulp, mash it, and mix with minced meat, onion, ginger-garlic paste, garam masala, breadcrumbs, and salt. Combine well until it forms a firm mixture that holds shape.
2. Place the cutlets inside your KENT Airfryer at 200°C for 12–14 minutes, turning once, until crisp outside and moist inside.



TANDOORI PRAWNS

ACTIVE: 15 MIN | TOTAL: 40 MIN | SERVES: 3

INGREDIENTS

300 g prawns, cleaned & deveined. ½ cup thick yogurt, 1 teaspoon Ginger-Garlic paste, 1 teaspoon red Chilli powder, ½ teaspoon turmeric, 1 teaspoon garam masala, 1 teaspoon lemon juice. Salt to-taste.

RECIPE

1. In a bowl, whisk yogurt with ginger-garlic paste, red chilli powder, turmeric, garam masala, lemon juice, and salt. Add the prawns, coat them well, and marinate for at least 30 mins. Make sure the marinade clings to the prawns in a thick layer.
2. Preheat your KENT Airfryer to 200°C. Arrange the prawns in it and cook for 8–10 minutes, flipping once halfway. The prawns should curl, turn opaque, and get light char marks while staying juicy inside.



KEEMA STUFFED CAPSICUM

ACTIVE: 20 MIN | TOTAL: 40 MIN | SERVES: 4

INGREDIENTS

250 g minced Mutton or Chicken. 2 Capsicums, halved & deseeded. 1 chopped onion, 1 teaspoon garam masala, ½ teaspoon Turmeric. Salt to-taste.

RECIPE

1. Sauté onion with the mince, turmeric, garam masala, and salt until the keema is cooked and moisture evaporates. Let the mixture cool slightly, then stuff generously into the capsicum halves, pressing down so the filling holds.
2. Preheat your KENT Airfryer to 190°C, arrange capsicum halves in the basket, spray lightly with oil, and cook for 12–15 minutes until the capsicum softens and the keema top turns slightly browned. Garnish with fresh coriander before serving.



LIVER FRY BITES

ACTIVE: 10 MIN | TOTAL: 40 MIN | SERVES: 4

INGREDIENTS

250 g Mutton liver, cut into bite-sized pieces. 1 tablespoon Ginger-Garlic paste, 1 teaspoon Cumin powder, 1 teaspoon red Chilli powder, 1 teaspoon Coriander powder. Salt to-taste.

RECIPE

1. Mix liver pieces with Ginger-Garlic paste, Cumin, Chilli powder, Coriander, and Salt, then marinate for 30 minutes. This helps tenderize the liver while infusing it with bold flavor.
2. Preheat your KENT Airfryer to 200°C, spread liver evenly in the basket, and spray lightly with oil. Cook for 8–10 minutes, shaking once midway, until browned on the outside but still tender. Avoid overcooking and garnish with lemon juice before serving.



ONION RINGS

ACTIVE: 17 MIN | TOTAL: 40 MIN | SERVES: 4

By: @guiltfree.cookbook 

INGREDIENTS

3 large onions,

Flour mixture: ½ cup rice Flour (60g), ½ teaspoon Paprika, pinch of Salt.

Breadcrumb mixture: 1 cup whole wheat breadcrumbs (60g), ½ teaspoon Paprika, pinch of Salt.

Wet mixture: ¼ cup Buttermilk (60ml), 1 egg, ½ teaspoon Paprika, pinch of Salt, Oil (for brushing) – about 1 teaspoon.

RECIPE

1. Cut onions into rings (25–30 pieces). Take 3 bowls. In the first, mix Rice flour, Paprika, and Salt to make the Flour mixture. In the second bowl, mix breadcrumbs, Paprika, and Salt for the breadcrumb mixture. In the third bowl, whisk buttermilk, Egg, Paprika, and Salt to create a wet mixture. Coat each onion ring in the following order: Wet mixture → Flour mixture → Wet mixture again → Breadcrumb mixture.
2. Preheat your KENT Airfryer to 180°C for 5 mins. Lightly brush the basket with oil and place onion rings inside. Brush some oil on top and airfry the rings at 180°C for 12 mins until they are golden and crisp.



DESSERT



MODAK

ACTIVE: 15 MIN | TOTAL: 40 MIN | SERVES: 4

By: @foodmagicbyankita 

INGREDIENTS

1 tablespoon Ghee, Chopped Dry fruits, 1 teaspoon poppy seeds, 1 Cup desiccated Coconut, ½ Cup Jaggery, 300g All-purpose Flour (with 1 tablespoon ghee)

RECIPE

1. To get your filling ready, in low-heat pan, mix Ghee, Dry fruits, poppy seeds, desiccated Coconut, and Jaggery till it gets a sticky texture and turns dark brown. Knead a tight dough of All-purpose Flour using a teaspoon of ghee and water when required.
2. Flatten the dough and cut round shapes large enough to make dumplings. Place the filling in the center of the dough cutouts and wrap it up like a dumpling. Place the Modak in your KENT Airfryer, lightly brush them with oil, and let them cook at 200°C for 15 mins.



CHURMA LADDU

ACTIVE: 12 MIN | TOTAL: 40 MIN | SERVES: 6

By: @foodmagicbyankita 

INGREDIENTS

2 cup wheat flour, Half cup Suji, 2 spoon Besan, 3-4 Ghee.

FOR LADDU

Crushed roasted Fox nuts (Makhana), Crushed roasted Almonds, Crushed roasted Cashews (Kaju), 1 teaspoon crushed Cardamom (Ilaichi), 2 tbsp heated Ghee, 1 cup heated Jaggery.

RECIPE

1. Use Wheat flour, Suji, Besan, and Ghee to knead a tight mix of dough. Roll the dough into small fistfuls and place them in your KENT Airfryer for 12 mins at 180°C after gently brushing them with oil.
2. Take out the dough balls and grind them in a KENT Mixer Grinder. Add crushed Fox nuts, Almonds, Cashews, Cardamom, Ghee, and Jaggery to the mix. Roll the mix into Laddus.



BALUSHAHI

ACTIVE: 25 MIN | TOTAL: 40 MIN | SERVES: 3

By: @bi_bi_foods 

INGREDIENTS

250g Maida, 2 tablespoon Ghee, 1 teaspoon Baking Powder, ½ teaspoon Baking Soda, 1 teaspoon Salt, 1 cup Sugar, 1 cup Water, and a pinch of Saffron.

RECIPE

1. Knead a soft dough with Maida, ghee, baking soda, baking powder, salt, and water. Preheat your KENT Airfryer at 185°C for 10 mins. Shape the dough into small doughnuts. Place them inside the Airfryer on a butter paper and lightly brush them with oil. Cook them at 180°C for 10 mins.
2. Remove them and brush them with oil again & cook for 4 mins for a golden color. Prepare sugar syrup with equal parts sugar & water, sprinkle in some Saffron. Enjoy!



CANNOLI CUPS

ACTIVE: 10 MIN | TOTAL: 20 MIN | SERVES: 4

INGREDIENTS

1 cup Flour, 1 tablespoon Sugar, 1 tablespoon Butter, ½ cup Ricotta, 2 tablespoon Sugar (for filling), 1 tablespoon Chocolate chips, Oil spray, powdered Sugar or chopped Pistachios (for garnish).

RECIPE

1. Knead flour, sugar, and butter into dough. Flatten the dough, cut into discs, and press into muffin liners to form cups.
2. Place them in your KENT Airfryer at 180°C for 6–8 minutes until crisp, then fill with sweet ricotta and chocolate chips, finishing with powdered sugar or pistachios.



OATMEAL CHOCOCHIP COOKIES

ACTIVE: 10 MIN | TOTAL: 20 MIN | SERVES: 2

INGREDIENTS

½ cup rolled Oats, ½ cup Flour, ¼ cup butter, ¼ cup brown sugar, 1 tablespoon honey, ¼ teaspoon baking soda, 2 tablespoon chocolate chips.

RECIPE

1. Place cream butter, sugar, and honey in a bowl, then mix in oats, flour, baking soda, and chocolate chips to form a dough. Shape the dough into small discs.
2. Place them on butter paper inside your KENT Airfryer at 170°C for 6–7 minutes until edges turn crisp, but center remains chewy. Cool slightly before eating.



APPLE DANISH

ACTIVE: 10 MIN | TOTAL: 25 MIN | SERVES: 4

INGREDIENTS

1 sheet puff pastry (store-bought or homemade), 1 thinly sliced apple, 1 tablespoon sugar, ½ teaspoon cinnamon powder, 1 tablespoon butter (melted), Honey or glaze (optional).

RECIPE

1. Cut puff pastry into squares, place apple slices in the center, sprinkle with sugar and cinnamon, then fold corners slightly inward.
2. Brush with butter, place them in your KENT Airfryer at 180°C for 8–10 minutes until puffed and golden, and drizzle with honey or glaze if desired.



CUPCAKES

ACTIVE: 12 MIN | TOTAL: 30 MIN | SERVES: 4

INGREDIENTS

1 cup flour, ½ cup sugar, ½ cup milk, 2 tablespoon butter, ½ teaspoon baking powder, ½ teaspoon vanilla essence, Frosting (optional).

RECIPE

1. Mix flour, sugar, baking powder, butter, milk, and vanilla to form a smooth batter. Pour the batter into silicone cupcake molds.
2. Place them in your KENT Airfryer at 160°C for 10–12 minutes until a toothpick comes out clean. Cool and frost as desired.



COCONUT NANKHATAI

ACTIVE: 20 MIN | TOTAL: 40 MIN | SERVES: 4

 @cooking_day_diaries  Watch Video

INGREDIENTS

1/2 cup Ghee, 3/4 cup powdered Sugar, 1 cup All-Purpose Flour, 1/4 cup Besan (Gram Flour), 2 tablespoon Sooji (Semolina), 1/4 teaspoon Baking Soda, 1/2 teaspoon Elaichi (Cardamom) Powder, 1/4 cup Desiccated Coconut, 2 tablespoon Milk

RECIPE

1. In a bowl, mix Ghee and powdered Sugar to make a fluffy cream. Add all-purpose Flour, Besan, Sooji, Baking soda, Elaichi powder and, desiccated coconut to the bowl and mix well. Add milk to knead a soft dough. Shape the dough into small round balls, place them on a baking tray, and flatten them with your palm.
2. Preheat your KENT Airfryer to 350°F (175°C). Bake for about 15-20 mins or until the edges turn golden brown. Let them cool before serving.



MAWA SAMOSA

ACTIVE: 10 MIN | TOTAL: 30 MIN | SERVES: 4

 @thekapoors_kitchen  Watch Video

INGREDIENTS

200 g Mawa, ½ cup Dry fruits (chopped), 1 tablespoon sugar powder, store-bought Samosa sheets, all-purpose Flour, Water.

FOR THE SYRUP

1 cup Sugar, ½ cup Water.

RECIPE

1. Roast Mawa for 5 mins, mix it with chopped Dry fruits and let it cool. Add Sugar powder to the mix. Wrap the stuffing in Samosa sheets in a triangular shape. Using a thick paste of all-purpose flour and water, seal the corners of the Samosa. For the syrup, heat Sugar in water until it dissolves and keep cooking till it thickens (enough to form a single string between 2 fingers).
2. Brush both sides of your samosa and place it in your KENT Airfryer at 180°C for 10 mins. Dip the samosas in sugar syrup and sprinkle chopped dry fruits on it before serving.



MOTICHOOR LADDU

ACTIVE: 20 MIN | TOTAL: 40 MIN | SERVES: 8



@guiltfree.cookbook



Watch Video

INGREDIENTS

1 cup Chana dal (rinsed, soaked 4 hrs, drained), 60 ml Water, 2 teaspoon Ghee. ¼ cup low-calorie sweetener (erythritol/stevia blend), 85 ml hot Milk, Saffron(a few strands), 1 tablespoon melon seeds, ¼ teaspoon cardamom powder, natural Orange food color (optional).

RECIPE

1. Make a coarse paste by blending the soaked Chana dal in water. Preheat your KENT Airfryer at 200°C for 5 mins, line the basket with parchment, brush ghee on it, and spread dal paste. Air fry at 180°C for 10 mins, flip and fry another 5 mins. Let it cool, break it, and blend into a coarse powder.
2. Mix dal powder with saffron milk, sweetener, melon seeds, and food colour. Airfry at 160°C for 5 mins. Add 1 tsp ghee and cardamom powder, mix and shape into laddus with ghee-coated hands. Enjoy.



GULAB JAMUN

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 4

By: @bi_bi_foods 

INGREDIENTS

150 g Gulab Jamun premix, 200 ml Milk, 800 ml Water, 800 g Sugar, Saffron, Cardamom.

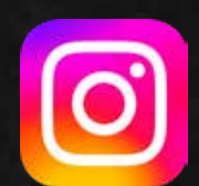
RECIPE

1. Make a soft dough with Gulab Jamun premix & milk, shape into smooth balls. Place them in your KENT Airfryer at 180°C for 10 mins. Brush lightly with oil and air fry again at 200°C for 3 mins for that golden roast.
2. Make sugar syrup with water, sugar, saffron, and cardamom. Dip hot Gulab Jamuns in the syrup and let them soak. Serve warm.



SUGAR & GLUTEN FREE COOKIE

ACTIVE: 12 MIN | TOTAL: 25 MIN | SERVES: 1



@guiltfree.cookbook



Watch Video

INGREDIENTS

2 tablespoon Almond Flour, 1 scoop Whey isolate (25 g, unflavoured/vanilla), 2 teaspoon Monk fruit sweetener, a pinch of baking soda, ½ teaspoon vanilla extract, 1 tablespoon low-fat yogurt, 1.5 tablespoon low-fat Milk, 1.5 tablespoon chocolate chips (Optional).

RECIPE

1. In a bowl, mix almond flour, whey isolate, sweetener, baking soda, vanilla, yogurt, and milk until you get a smooth cookie dough.
2. Preheat your KENT Air fryer to 180°C for 5 minutes, grease parchment paper lightly, and place the cookie-shaped dough in it. Top with chocolate chips if desired. Air fry at 150°C for 7 minutes. Let it cool completely before digging in.



WHOLE WHEAT BROWNIES

ACTIVE: 10 MIN | TOTAL: 20 MIN | SERVES: 4

 @ohmyveggies  Watch Video

INGREDIENTS

½ cup Butter, 4 tablespoon Jaggery, ¾ cup Almond Milk, ½ cup Wheat Flour, 6 tablespoon Cocoa powder, ½ cup dark Chocolate (can use sugar-free), ½ cup dark Chocolate (for topping).

RECIPE

1. In a bowl, add Butter, Jaggery, Almond milk, and mix them. Add wheat flour, Cocoa powder, and dark Chocolate pieces. Mix them well till the paste reaches a thick and smooth texture.
2. On a parchment paper, spread the paste evenly, top it with small dark chocolate pieces, and place it in your KENT Airfryer. Cook it for 10-11 minutes at 185°C. Take the brownie out, cut it into a desired number of pieces, and enjoy.



ROSE & PISTACHIO MUFFINS

ACTIVE: 15 MIN | TOTAL: 30 MIN | SERVES: 4

 @tastytaleswithrupal  Watch Video

INGREDIENTS

Sugar-1/2 cup, Oil-1/4 cup, Curd-1/4 cup, Milk-1/2 cup, All-purpose flour-1 cup, Baking soda-1/4 tsp, Baking powder-1 tsp, Rose essence-1 tbsp, Pistachio powder-2 tbsp, Rose petals (for garnishing).

RECIPE

1. In a bowl, add Sugar, Oil, Curd, Milk, and whisk it well. Add All-purpose flour, Baking soda, Baking powder, and Rose essence. Whisk it again till it forms a smooth texture, then add Pistachio powder and mix again.
2. Add the paste to muffin cups and place them in your KENT Airfryer. Bake them for 15 mins at 180°C. Top them with chopped Pistachios and Rose petals and serve them warm.



BESAN LADDU

ACTIVE: 20 MIN | TOTAL: 40 MIN | SERVES: 4

By: @guiltfree.cookbook 

INGREDIENTS

1 cup (100 g) besan (gram flour), 2–3 teaspoon Ghee, ¼ cup low-calorie Sweetener (erythritol/stevia blend), 2–3 tablespoon milk (just enough to bind), 3–4 green Cardamom pods, and a few strands of Saffron.

RECIPE

1. Sift Besan into a bowl, add a little water, and knead a tight dough. Place this dough on a parchment sheet and flatten it out. Preheat your KENT Airfryer for 5 mins at 180°C. Airfry the flattened dough for 10 mins at 170°C. Take it out, break it into small chunks, and airfry again for 10 minutes at 180°C.
2. Let it cool completely. Once cooled, blend the chunks along with Cardamom pods, Saffron strands, and Sweetener to make a fine powder. Place the powder into your airfryer basket, mix it with milk and ghee, and airfry it for 5 mins at 150°C. Remove it, let it cool slightly, and shape it into small laddus.



OREO CHOCOLATE CAKE

ACTIVE: 25 MIN | TOTAL: 40 MIN | SERVES: 4

By: @vijayas_kitchen_chronicles 

INGREDIENTS

1 pack Oreo biscuits, $\frac{1}{2}$ cup Olive oil, $\frac{3}{4}$ cup Jaggery powder, 1 cup low-fat Milk, 1 cup Oats flour, $\frac{1}{4}$ cup Cocoa(Oreo) powder, $\frac{1}{2}$ teaspoon baking soda, 1 teaspoon Vanilla extract, a pinch of Salt, $\frac{1}{2}$ cup dark Chocolate chunks, $\frac{1}{4}$ cup Chocolate buttons.

RECIPE

1. Take out all the Oreos from the pack, remove the cream, keep 2 biscuits aside, and grind the rest into powder. In a bowl, add Olive oil, Jaggery powder, low-fat Milk, and whisk them well. Add Oats flour, Cocoa powder, baking soda, Vanilla extract, salt, and mix it well.
2. Pour half the batter into a baking mould, add dark Chocolate chunks, Chocolate chips, pour the remaining batter on top, and top it with more Chocolate chips and Oreo biscuits. Bake it inside your KENT Airfryer for 20-25 minutes at 180°C.



KENT
Smart Chef
Appliances



KENT RO SYSTEMS LTD.

E-6, Sector 59, Noida, U.P.-201 309, India.

Ph.: 9582-123-456 | E-mail: sales@kent.co.in

Website: www.kent.co.in



SCAN QR CODE