



Gordon Ramsay's Philips Airfryer Recipes

All recipes are credited to Gordon Ramsay

RECIPE: Tiger Shrimp & Glass Noodle Salad

Yield: 4 Servings

For the Shrimp

- 12 ea. Tiger Shrimp, butterflied, tail on
- ¼ c Extra virgin Olive oil
- 2 tbsp. Espelette Spice mixed with
- 2 tbsp. olive oil
- Zest of one lemon
- Zest of one lime
- Salt & Pepper to taste
- ¼ cup Peanuts, toasted and chopped for Garnish
- Handful Basil, Fried for Garnish

For the Salad

- 16 oz Glass Noodles, cooked and chilled
- 1 ea Medium size English cucumber, peeled, deseeded, sliced on the bias
- 4 ea Baby yellow bell peppers, sliced
- 4 ea Baby red bell peppers, sliced
- 1 ea Carrot, peeled and julienned
- 2 ea Scallions, bias cut
- 2 Cups Green Papaya, Peeled, de-seeded and Julienned
- ½ c Mint leaves
- ½ c Cilantro leaves
- Micro Cilantro
- 2 tbsp Fresh basil leaves julienned

For the Dressing

- 4 ea Juice of Lemon
- 1 c Soy Sauce
- 4 oz Ginger, peeled, microplaned
- 1 bunch Scallions, sliced

4 oz Honey
2 c Grapeseed Oil
2 Tbsp. Sweet chili Sauce

1. Preheat Philips Airfryer to 390 degrees for 10 minutes.
2. Mix the espellete and olive oil, brush over shrimp, zest the lemon and lime over the shrimp and season with salt and pepper
3. Place 6 shrimp in bottom of the basket, butterflied side down. Cook for 4 minutes. Cool down on a sheet tray.
4. Repeat cooking steps for remaining shrimp.
5. While the shrimp is cooking, in a medium size bowl, whisk together lemon juice, soy sauce, honey, ginger, scallion and sweet Chili Sauce. Slowly whisk in oil until emulsified.

To assemble:

1. In a large bowl, toss all salad ingredients in bowl, except for shrimp and micro cilantro. Dress with vinaigrette. Taste and adjust seasoning if necessary.
2. Divide salad onto four plates. Place 3 shrimp around salad on each plate. Garnish with micro cilantro, fresh basil and chopped peanuts.

RECIPE: Coffee & Chili Rubbed Ribeye Steak

with Pan Roasted Fingerling Potatoes and Compound Herb Butter

Yield: 4 Servings

For the Rib-Eye

¼ cup Ancho chili powder
¼ cup finely ground espresso
2 Tbsp. Paprika
2 Tbsp. dark brown sugar
1 Tbsp. dry mustard
1 Tbsp. kosher salt
1 Tbsp. ground black pepper
1 Tbsp. ground coriander
1 Tbsp. dried Oregano
2 tsp. ground ginger
2 tsp. Aleppo Pepper
4 Boneless Rib- Eye Steak – 2 Inches Thick, approximately 1 ½ lbs. each
Note: can use a smaller cut for a quicker cooking time
Salt & Pepper to taste

For the Pan Roasted Fingerling Potatoes

1 Lb. Fingerling potatoes
2 Tbsp. Olive oil
2 Tbsp. butter
1 shallot quartered
2 garlic cloves, smashed
2 thyme sprigs
2 Tbsp. chives and parsley leaves minced for garnish
Salt & Pepper to taste

For the Compound Herb Butter

1 Cup butter, room temperature
1 Tbsp. parsley, finely chopped
1 Tbsp. garlic, minced
1 Tbsp. shallot, finely diced
1 Tbsp. chives, finely minced
Salt & Pepper to taste

1. Combine the room temperature butter, parsley, garlic, shallot and chive in a bowl and mix to thoroughly combine. Season with salt and pepper.
2. Spoon the mixture onto a sheet of cling film and roll into a log. Twist the ends and refrigerate for at least 2 hours until firm. Cut into pats and reserve until the steak is cooked.
3. Combine all of the spices in a bowl and mix to thoroughly combine.
4. Pre heat the Philips Airfryer to 390 degrees
5. Generously rub the dry spice mixture into the rib-eye steaks and then season with salt and pepper. Let sit at room temperature for 15 to 20 minutes or as long as possible.
6. Cook the steak for 10 minutes. Open the drawer and flip the steak and cook for an additional 10 minutes. Repeat with the remaining steaks. Top each steak with a pat of herb butter.

Pan Roasted Fingerling Potatoes

1. Bring a large pot of salted water to boil. Cut the potatoes in half, lengthwise. Add the potatoes and cook until just tender. Drain the potatoes and cool slightly
2. Heat the butter and olive oil in a large sauté pan over medium/high heat. Add in the shallot, garlic, thyme and halved potatoes and sauté until browned on both sides. Season with salt and pepper and garnish with minced chives.

RECIPE: Turkey Sliders with Spicy Aioli

Yield: 12 Sliders

For the Turkey Sliders

1 ½ pound	Turkey -ground mixed dark and white meat
2 tsp.	Worcestershire
2 tsp.	hot sauce of choice
1	shallot minced
3 tsp.	fresh thyme minced
1 tbsp.	parsley minced
2 tsp	salt
1 tsp.	sugar
½ tsp.	pepper
¼ cup	fine breadcrumbs
1 cup	sliced Cipollini onions
12 ea.	Brioche sliders

For the Spicy Spread

1cup	Mayo
¼ cup	Siracha

For the Pickled Jalapenos

1ea	jalapeno
¼ cup	water
¼ cup	sugar
¼ cup	rice vinegar

For the Side Salad

8 heads	baby gem lettuce
1	minced shallot
¼ cup	Meyer lemon juice
1 tbsp.	champagne vinegar
½ cup	extra virgin olive oil
1 tsp.	Salt
½ tsp.	ground black pepper
	Parmesan reggiano shredded finely

1. Preheat Philips Airfryer to 360 degrees.
2. Mix turkey, Worcestershire, hot sauce, shallots, thyme, parsley, salt, sugar, pepper and breadcrumbs in a bowl, till combined. Measure out into 3-ounce sliders.
3. Place a sauté pan on low to medium heat with 1 tbsp. Olive oil. Add Cipollini onions, salt, pepper. Cook till golden brown
4. Place the turkey patties evenly on the bottom of the basket and on the double layer rack accessory. Set the Airfryer for 12 minutes.
5. Spicy aioli- Mix the mayo and siracha. Taste adjust seasoning if needed.
6. Pickled Jalapenos- Mix together water, sugar, and rice vinegar add sliced jalapenos and let rest

7. To make the salad vinaigrette mix together minced shallots, Meyer lemon juice, champagne vinegar, salt and pepper. Gradually add the olive oil to incorporate the dressing
8. In the Airfryer, toast the buns in a pan till golden. To assemble, put a nice amount of spicy aioli on the bottom bun. Put the slider on top followed by the Cipollini onions and pickled jalapenos
9. Mix all ingredients of the vinaigrette and season to taste.
10. Cut the baby gems and pull apart the leaves.
11. Toss with the vinaigrette top with shredded Parmesan. Serve.

RECIPE: Kale and Roasted Vegetable Salad with Chicken

Yield: 4 Servings

4 ea	8 oz Chicken Breasts, Skin Off
4 oz	Vadouvan Spice or other curry spice
1 bunch	Kale, washed and cut into 2 inch strips
Tt	Salt and pepper
1 c	EVOO separated throughout recipe

Pickled Vegetables

4 ea	Baby Yellow Bell Peppers, sliced
4 ea	Baby Red Bel Peppers, sliced
1 ea	Carrot, Peeled and julienned finely
1 c	Champagne Vinegar
¼ c	Honey
½ c	Granulated Sugar
1 tsp	Salt
1	cinnamon stick
1 c	Ice Cubes
¾ c	EVOO

1. Set Philips Airfryer to 360 degrees and preheat for 8 minutes.
2. For Kale Chips-Lightly dress the cut kale with the remaining EVOO, season with salt and pepper. Place 4-6 slices of kale on the bottom basket. Cook at 360 degrees for 2 minutes. Remove from Airfryer and place onto a sheet tray to cool.
3. Finally, season chicken breasts with salt, pepper, vadouvan and ½ cup evoo in a medium size bowl. Cook two chicken breasts at a time (one on the bottom rack and one on the double layer rack accessory) for 10 minutes. Flip each breast over and cook for another 8 minutes. Remove to a cooling tray and repeat steps with the remaining two chicken breasts.

Pickled Vegetables

1. Place sugar, honey, vinegar, cinnamon, bay leaf and salt into a medium sauce pot, Bring to a boil, remove from heat and strain.
2. Place carrots in a small bowl and peppers into another. Divide the hot pickling liquid between the two bowls and stir ice into each bowl to slightly cool down the liquid.
3. Cover pickled vegetables and chill until ready to use.
4. To make vinaigrette- Strain 3 tablespoons of the pickling liquid and emulsify by whisking in briskly the olive oil

For Plating

1. In a large bowl combine baby kale, red onion, pickled vegetables and lightly dress with vinaigrette. Season to taste.
2. Slice chicken breasts in ½ inch pieces on a slight bias
3. Plate dressed salad
4. Lay chicken breasts on side of each salad
5. Garnish with kale chips