



Cuisinart®

Dual Basket Air Fryer

AFD-100BLXA

AFD-10XBLXA

Before you start

Every recipe includes a “basket fit” note so you know exactly how much food to load without overcrowding. This helps ensure golden, even results every time. Unless otherwise stated, recipes are written for one 5.2 L basket. Want to cook more? Just double the ingredients, use both baskets, and press Match to cook them the same way.

Pro tips for everyday cooking

Cook more at once: Use **Match** to duplicate settings across both baskets when you want two identical trays, like nuggets for the kids or a double batch of schnitzel.

Get dinner done together: Use **Sync** to cook mains and sides at the same time. Think fish fillets in one basket and chips in the other, or chicken bites with broccoli. Both finish together, hot and ready.

Light oil, big crunch: A quick spray of oil gives you crispy results without deep frying. Sweet potato wedges, falafel or veggie sticks work beautifully.

Turn up the crunch: If you love things extra crispy, finish with 2–3 minutes on Max Crisp.

Set yourself up for success: Pat food dry before cooking to reduce smoke, use the crisper plate to promote airflow, and always arrange food in a single layer with small gaps. Shake or turn at the halfway mark.

Quick rescue: If food looks pale, add a light spray of oil and cook 2–3 minutes longer.

Food safety made simple

For the best results and peace of mind, check that food reaches the right internal temperature before serving:

Chicken: 75 °C in the centre

Sausages: 71 °C

Pork: 71 °C after resting

Fish: flakes easily and looks opaque

Easy fixes when things go wrong

Even experienced cooks run into little hiccups. Here's how to get things back on track:

Food looks pale: Spray lightly with oil, cook a few minutes longer, and avoid soaking food in wet marinades.

Too much smoke: Wipe out extra oil or burnt bits between batches. Add sweet sauces or glazes in the last 5 minutes only.

Uneven cooking: Keep food in a single layer with gaps between pieces, and shake or turn halfway.

Browning too fast: Reduce the temperature by 10 °C and add 2–4 minutes.

Food sticking: Line with cut-to-size baking paper or oil the crisper plate lightly.

Not crispy enough: Extend cooking time or give food a short burst on Max Crisp.

Make the most of your air fryer features

Match cooking: Copies the same program, time and temperature from one drawer to the other. Perfect for cooking two trays of the same thing.

Sync cooking: Lets you set different programs and times for each drawer, then finishes them together so both dishes are ready at once. Great for pairing mains and sides.

Shake reminder: Turn this on and you'll get a prompt to shake or turn food halfway through cooking.

Max crisp: This is your high-heat turbo mode. Max Crisp runs at 210 °C (the hottest setting) and is designed to make food extra crunchy in 30 minutes or less. To use it, choose either the left or right drawer, press **L** or **R**, then hit **Start/Stop**. It's ideal for chips, wedges, and anything that loves a blistering finish.

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AIR FRY

French toast sticks

Serves: 3

Function: Air Fry

Temp: 160°C

Time: 10 minutes

Basket fit: 9 sticks in one single layer

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 3 large eggs
- 1/3 cup thickened cream
- 1/3 cup full cream milk
- 2 tablespoons caster sugar
- 3/4 teaspoon ground cinnamon
- 3 slices brioche, cut into thirds
- 2 teaspoons icing sugar
- warm maple syrup, for serving

METHOD

1. In a shallow baking dish, whisk the eggs, thickened cream, milk, sugar, and cinnamon. Dip both sides of the brioche in the batter, lightly oil the crisper plate to prevent sticking, and place in the basket. Put the basket in the Air Fryer. Select Air Fry, and set the time to 10 minutes and the temperature to 160°C.
2. When ready, dust the sticks with icing sugar and serve immediately with the maple syrup.

NOTE: brioche should be a day old or slightly dry to avoid soggy results.

Chicken schnitzel with lemon pepper crumb

Serves: 2

Function: Air Fry

Temp: 200°C

Time: 10 to 12 minutes

Basket fit: 2 schnitzels about 1cm thick fit in one layer

Keep at least 1cm between pieces. Cook in 2 batches if larger.

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 2 small chicken breast fillets (approx. 150g each), pounded to 1cm
- 40g plain flour
- 60ml milk
- ½ teaspoon Dijon mustard
- 60g panko breadcrumbs
- ½ teaspoon lemon pepper seasoning
- ¼ teaspoon salt
- olive oil spray
- lemon wedges, to serve

METHOD

1. In a medium bowl, whisk flour, milk and mustard. In a separate plate, combine panko, lemon pepper seasoning and salt.
2. Dip chicken in the milk batter, then press into crumbs. Spray both sides lightly with oil.
3. Arrange in a single layer in your Air Fryer basket. Set the Air Fryer for 200°C and Air fry for 6 minutes, turn, cook 4 to 6 minutes until golden and the centre is cooked through.
4. Serve with lemon wedges.

NOTE: for thicker pieces add 1 to 2 minutes. For gluten free, use gluten free crumbs and flour.

Honey soy chicken wings

Serves: 2

Function: Air Fry

Temp: 190°C

Time: 24 to 26 minutes

Basket fit: about 6 wing pieces in one layer

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

500g chicken wings, jointed
½ tablespoon soy sauce
½ tablespoon honey
½ tablespoon rice vinegar
½ tablespoon tomato sauce
½ teaspoon garlic powder
¼ teaspoon ground ginger
olive oil spray

METHOD

1. Pat wings dry. Toss with soy, honey, vinegar, tomato sauce, garlic and ginger. Marinate 15 minutes if time allows.
2. Spray wings with olive oil and arrange wings skin side up.
3. Air fry for 14 minutes at 190°C. Turn and baste with any remaining marinade. Cook 10 to 12 minutes more until deep golden and juices run clear.

NOTE: for stickier glaze, toss wings with 1 extra tablespoon warm honey.

Crispy sweet potato wedges with bush spice

Serves: 2 as a side

Function: Air Fry

Temp: 190°C

Time: 22 minutes

Basket fit: 500g sweet potato in one layer. Cook in 2 batches for extra crispness

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

500g sweet potato, cut into 2cm wedges, skin on
1 tablespoons olive oil
½ teaspoon salt
½ teaspoon bush spice seasoning
¼ teaspoon paprika

METHOD

1. Toss wedges with oil and seasonings.
2. Cook on Air Fry for 12 minutes at 190°C, shake, cook 10 minutes more until crisp outside and tender inside.

Lamb kofta skewers with tahini drizzle

Serves: 3

Function: Air Fry

Temp: 190°C

Time: 10 to 12 minutes

Basket fit: 6 koftas on short skewers

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

6 short bamboo skewers
375g lamb mince
¾ small brown onion, grated and squeezed dry
1½ tablespoons chopped parsley
¾ teaspoon ground cumin
¾ teaspoon ground coriander
⅜ teaspoon smoked paprika
½ teaspoon salt
⅛ teaspoon black pepper
Olive oil spray
2 tablespoons tahini + 1 tablespoon lemon juice + 1 to 2 tablespoons warm water, to drizzle

METHOD

1. Mix mince, onion, herbs, spices, salt and pepper.
2. To shape kofta and insert skewers, start by forming the ground meat mixture into a ball, then flatten it slightly and press it around a skewer, ensuring it's evenly distributed and adheres to the skewer. Wet or oiled hands can help with shaping and prevent sticking.
3. Spray koftas lightly with oil. Cook 6 minutes on Air Fry at 190°C, turn, cook another 6 minutes until browned and cooked through.
4. Drizzle with thin tahini and lemon sauce.

Miso maple pumpkin slices

Serves: 3 as a side

Function: Air Fry

Temp: 190°C

Time: 14 to 16 minutes

Basket fit: 600g kent pumpkin in 1.5cm slices in one layer

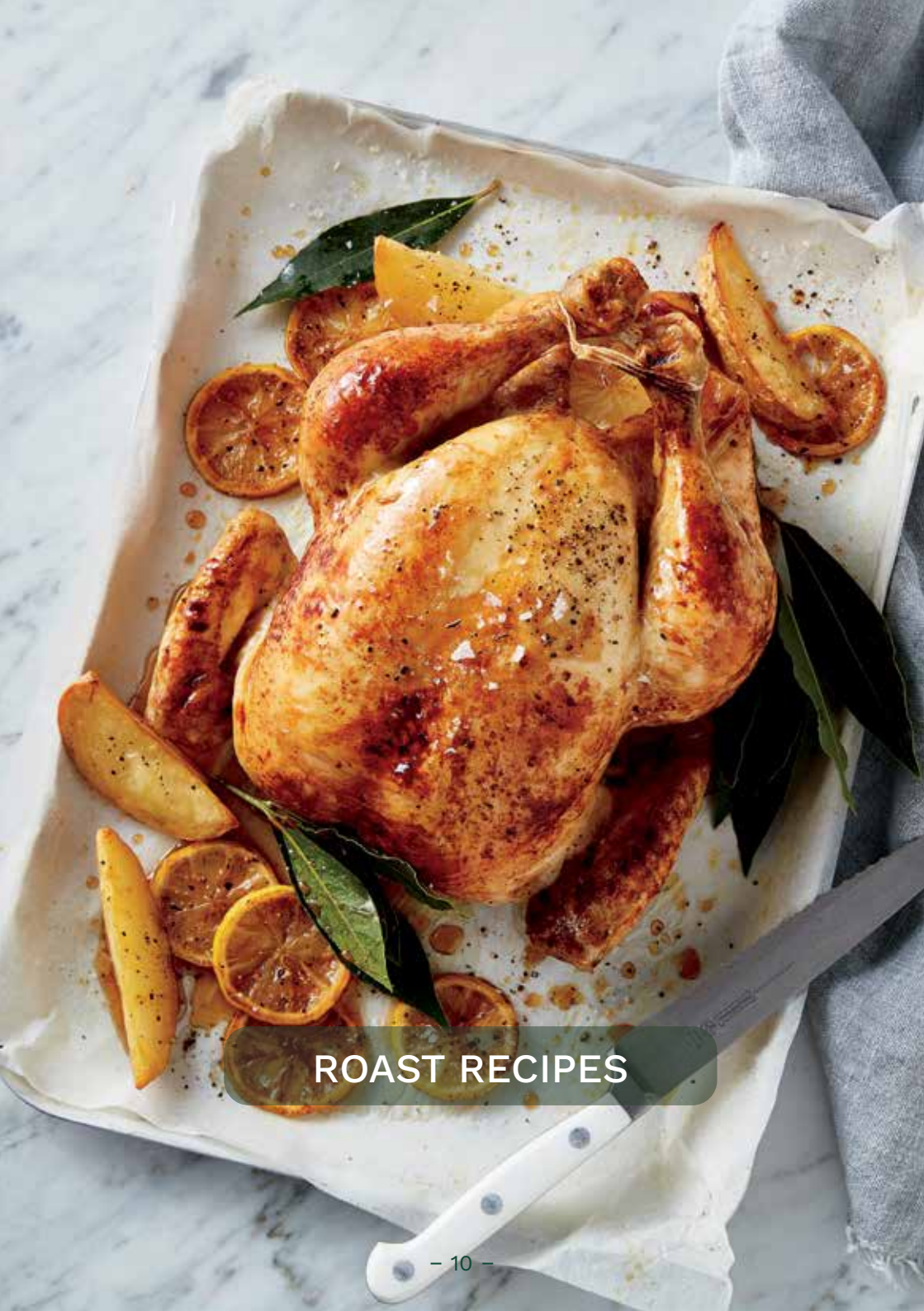
For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

600g kent pumpkin, seeded and cut in 1.5cm crescents
1 tablespoon white miso paste
1 tablespoon maple syrup
1 tablespoon olive oil
1 teaspoon rice vinegar

METHOD

1. Whisk miso, maple, oil and vinegar. Toss pumpkin to coat.
2. Arrange in one layer. Cook on Air Fry for 8 minutes at 190°C, turn, cook 6 to 8 minutes until caramelised and tender.



ROAST RECIPES

Garlic and lemon thyme roast chicken

Serves: 3

Function: Roast

Temp: 180 °C

Time: 50-55 minutes

Basket fit: whole chicken, 1.2 kg

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 1 whole chicken, 1.2 kg, patted dry and trussed
- 40g softened butter
- 3 garlic cloves, finely grated
zest and juice of 1 lemon
- 1 tablespoon fresh thyme leaves (or 1 teaspoon dried)
- 1 teaspoon salt
- ½ teaspoon cracked black pepper
lemon wedges, to serve

METHOD

1. In a small bowl, mix butter with garlic, lemon zest, thyme, salt, and pepper.
2. Carefully loosen the skin over the chicken breast with your fingers. Spread half the butter mixture under the skin and the rest over the outside. Squeeze half the lemon juice over the top.
3. Place chicken breast side up in the basket. Select Roast, set to 180 °C for 50 minutes.
4. At 35 minutes, check. If skin is browning too fast, reduce to 170 °C for the remaining time.
5. Chicken is done when the thickest part of the thighs reaches 75 °C. Rest for 10 minutes before carving.
6. Serve with lemon wedges.

Roast cauliflower steaks with dukkah

Serves: 3

Function: Roast

Temp: 190°C

Time: 22 to 28 minutes

Basket fit: 1 small to medium cauliflower cut into 3 thick “steaks”

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 1 cauliflower, trimmed and sliced into 3 × 2 cm thick slabs
- 2 tablespoons olive oil
- 1 teaspoon salt
- 2 tablespoons dukkah spice blend Pepper
lemon wedges, to serve

METHOD

1. Brush cauliflower slices with oil. Sprinkle with salt and dukkah.
2. Place in single layer in basket.
3. Roast at 190 °C for 12 minutes, turn, roast another 10–14 minutes until tender and golden.
4. Serve with lemon wedges.

Roast chicken thighs and vegetable tray

Serves: 3

Function: Roast

Temp: 190°C

Time: 40 to 45 minutes

Basket fit: 4 thighs plus veg in one snug layer

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

3 bone in, skin on chicken thighs
240g baby potatoes, halved
1 carrots, cut in 2cm chunks
½ red onion, cut in wedges
1 teaspoons chopped rosemary
2 tablespoons olive oil
1 teaspoon salt
Pepper

METHOD

1. In a mixing bowl, toss vegetables with oil, rosemary, salt and pepper.
2. Place in the air fryer basket. Nestle thighs skin side up on top.
3. Season chicken with salt and pepper.
4. Roast for 25 minutes at 190°C. Turn potatoes. Roast for another 20 minutes or until chicken skin is crisp and centre is cooked.

Roast pumpkin and chickpea with tahini lemon dressing

Serves: 3

Function: Roast

Temp: 180°C

Time: 22 to 26 minutes

Basket fit: single layer

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

600g pumpkin, cut in 2cm cubes
1 × 400g tin of chickpeas, drained and dried
2 tablespoons olive oil
1 teaspoon ground cumin
¾ teaspoon salt pepper
2 tablespoons tahini
1 tablespoon lemon juice
1 small garlic clove, crushed
1 to 2 tablespoons warm water

METHOD

1. In a mixing bowl, toss pumpkin and chickpeas with oil, cumin, salt and pepper.
2. Roast for 14 minutes, shake, roast 8 to 12 minutes at 180°C more until edges are browned.
3. Whisk tahini, lemon, garlic and water to a drizzle. Toss or serve on the side.



GRILL RECIPES

Grilled salmon fillets

Serves: 3

Function: Grill

Temp: 190°C

Time: 10 minutes

Basket fit: 3 salmon fillets in a single layer

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 3 salmon fillets (150-200g each)
- 2 tablespoons olive oil
- juice of 1 lemon
- 1 teaspoon dried dill or fresh herbs (parsley, thyme, rosemary)
- salt and pepper to taste

METHOD

1. Brush salmon fillets with olive oil and lemon juice.
2. Season with dill, salt, and pepper.
3. Press the Grill function, set for 190°C for 10 minutes and wait for the oven to preheat. Once preheated, 5 audible beeps will sound to indicate you can pull out the drawer, place salmon skin-side down in the basket, and close the drawer again to commence cooking. The timer will then begin counting down.
4. Grill at 190°C for 8-10 minutes, until salmon flakes easily with a fork.

Grilled pineapple with rum caramel

Serves: 3 as a side

Function: Grill

Temp: 200°C

Time: 8 to 10 minutes

Basket fit: Up to 6 pineapple wedges in one layer

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- ¾ fresh pineapple, peeled, cored, cut into 6 wedges
- 1½ tablespoons brown sugar
- ¾ tablespoon melted butter
- 1½ tablespoons dark rum (optional)
- vanilla ice cream, to serve

METHOD

1. Mix sugar, butter, and rum. Brush over pineapple wedges.
2. Place wedges in single layer on the crisper plate. Press the Grill function, set for 200°C for 10 minutes wait for the oven to preheat. Once preheated, 5 audible beeps will sound to indicate you can pull out the drawer, add your food, and close the drawer again to commence cooking. The timer will then begin counting down.
3. Grill 4–6 minutes per side until caramelised and lightly charred.
4. Serve warm with vanilla ice cream.

Peri peri chicken skewers

Serves: 3

Function: Grill

Temp: 200°C

Time: 12 minutes

Basket fit: 6 short skewers

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

Bamboo skewers

450g chicken thighs, cut in 3cm cubes

2 tablespoons peri peri sauce

1 tablespoon olive oil

½ teaspoon salt

METHOD

1. In a mixing bowl, toss chicken with sauce, oil and salt. Thread onto skewers.
2. Press the Grill function, set for 200°C for 12 minutes wait for the oven to preheat. Once preheated, 5 audible beeps will sound to indicate you can pull out the drawer, add your food, and close the drawer again to commence cooking. The timer will then begin counting down.
3. Grill for 6 minutes, turn, grill another 6 minutes until charred at the edges and cooked through.

Miso garlic eggplants

Serves: 3 as a side

Function: Grill

Temp: 190°C

Time: 15 to 18 minutes

Basket fit: 1.5 small eggplants, halved lengthways

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

1.5 small eggplants, halved and scored in a crosshatch

1 tablespoon white miso paste

1 tablespoon maple syrup

1 tablespoon olive oil

1 teaspoon soy sauce

METHOD

1. In a mixing bowl, mix miso, maple, oil and soy. Brush cut sides generously with marinade.
2. Press the Grill function, set for 190°C for 18 minutes, wait for the oven to preheat. Once preheated, 5 audible beeps will sound to indicate you can pull out the drawer, add your food, and close the drawer again to commence cooking. The timer will then begin counting down.
3. Place eggplant cut side up. Grill for 10 minutes, brush again, grill 5 to 8 minutes until soft and caramelised.



BAKE RECIPES

Anzac slice

Serves: 12 bars

Function: Bake

Temp: 160°C

Time: 18 to 22 minutes

Pan: rectangular loaf pan tin lined with baking paper, that fits the basket

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- ¾ cup rolled oats
- ¾ cup desiccated coconut
- ¾ cup plain flour
- ½ cup brown sugar, packed
- 95g unsalted butter
- 1½ tablespoons golden syrup
- ⅓ teaspoon bicarb soda
- 1 tablespoon boiling water

METHOD

1. In a mixing bowl, mix oats, coconut, flour and sugar.
2. In a saucepan, over low heat, melt butter and golden syrup. Turn the heat off, in separate small bowl stir bicarb into boiling water, then add to butter mixture. Pour into dry ingredients and mix.
3. Press the mixture into the lined tin.
4. Press the Bake function, set for 160°C for 22 minutes wait for the oven to preheat. Once preheated, 5 audible beeps will sound to indicate you can pull out the drawer, add your food, and close the drawer again to commence cooking. The timer will then begin counting down. Bake 18 to 22 minutes until golden.
5. Cool in tin before slicing.

Apple and berry crumble

Serves: 4

Function: Bake

Temp: 180°C

Time: 18 to 22 minutes

Dish: baking dish that fits the basket

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

Filling

- 2 medium apples, peeled and sliced
- ¾ cup frozen mixed berries
- 1 tablespoon caster sugar
- 1 teaspoon cornflour

Crumble

- ⅓ cup plain flour
- ⅓ cup rolled oats
- 2 tablespoons brown sugar
- 50g cold butter, diced

METHOD

1. Toss filling ingredients in the dish. Mix crumble ingredients with fingertips until clumpy.
2. Scatter crumble over fruit.
3. Press the Bake function, set for 180°C for 22 minutes wait for the oven to preheat. Once preheated, 5 audible beeps will sound to indicate you can pull out the drawer, add your food, and close the drawer again to commence cooking. The timer will then begin counting down.
4. Bake 18 to 22 minutes until bubbling and golden.

Banana oat muffins

Serves: 4

Function: Bake

Temp: 170 °C

Time: 18–20 minutes

Basket fit: 4 individual silicone muffin cups arranged in the basket

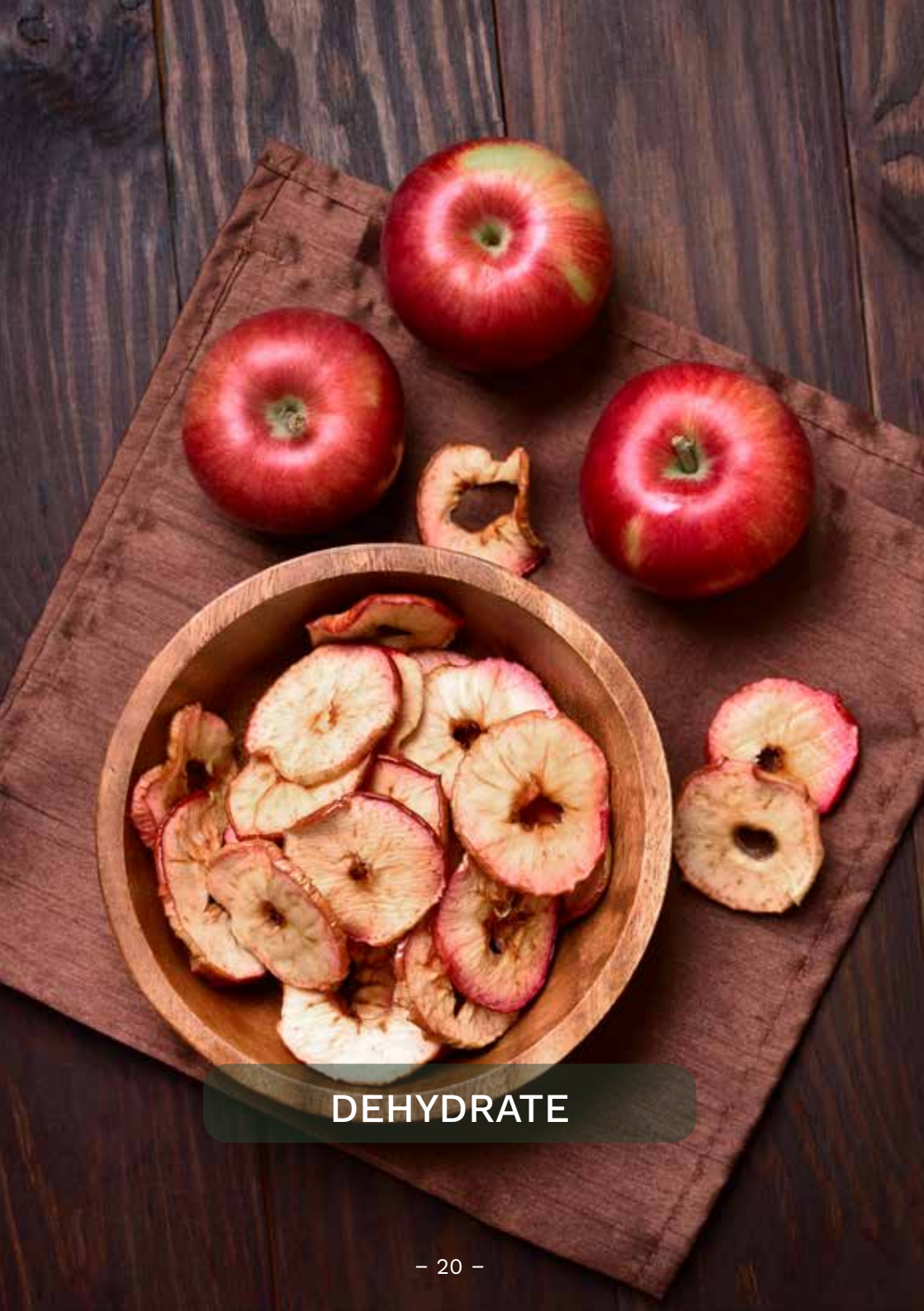
For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 80g ripe banana, mashed (about ⅔ of a large banana)
- 40g caster sugar
- 1 small egg
- 40ml light olive oil or neutral oil
- 40ml milk
- ⅓ tsp vanilla extract
- 65g plain flour
- 30g rolled oats
- ⅔ tsp baking powder
- pinch of bicarbonate of soda
- pinch of salt
- 20g dark chocolate chips or chopped nuts (optional)

METHOD

1. Lightly grease or line 4 silicone muffin cups. Arrange them evenly in the air fryer basket with space between for airflow.
2. In a bowl, whisk the banana, sugar, egg, oil, milk, and vanilla until smooth.
3. In another bowl, combine flour, oats, baking powder, bicarb, and salt. Stir into the wet mix until just combined. Fold in chocolate chips or nuts if using.
4. Divide mixture evenly among the 4 cups.
5. Place cups into the basket. Select Bake, set to 170 °C for 18–20 minutes, and cook until tops are golden and spring back when lightly touched.
6. Cool for 5 minutes before removing from the cups.



DEHYDRATE

Apple cinnamon chips

Yield: about 1 tray

Function: Dehydrate

Temp: 70°C

Time: 4 to 6 hours total

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 2 large apple, thinly sliced (2mm)
- pinch of cinnamon

METHOD

1. Arrange slices in a single layer. Sprinkle lightly with cinnamon.
2. Dehydrate at 70°C for 4-6 hours, flipping occasionally, until dry and crispy.
3. Cool fully before storing.

Classic beef jerky

Yield: about 140g

Function: Dehydrate

Temp: 70°C

Time: 6 to 8 hours total

For a larger batch, double the recipe, load both baskets, and press Match.

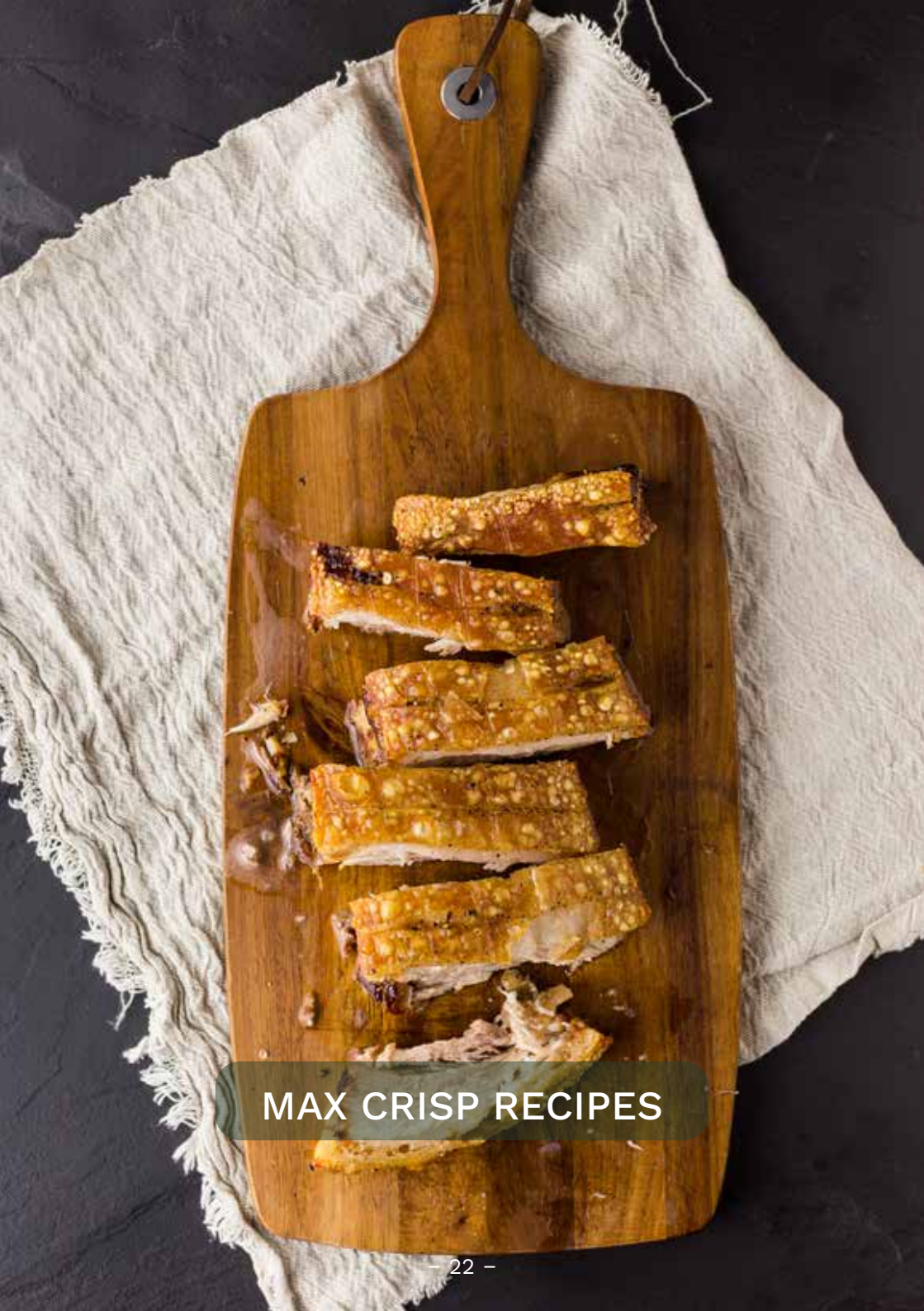
INGREDIENTS

- 400g lean beef topside, sliced 3mm against the grain
- 2 tablespoons soy sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon brown sugar
- ½ teaspoon garlic powder
- ½ teaspoon black pepper

METHOD

1. Marinate beef slices 2 to 12 hours. Pat very dry.
2. Arrange in a single layer with small gaps in the air fryer basket, flipping occasionally, until dry but still slightly pliable when bent.
3. Cool before sealing.

NOTE: store in an airtight container. Use within 1 week at room temperature or refrigerate for longer.



MAX CRISP RECIPES

Pork belly with crackling finish

Serves: 3

Functions: Roast, then Max Crisp

Temps and times: roast 200°C for 40 to 50 minutes, then max crisp 210°C for 8 to 12 minutes

Basket fit: 600g slab, scored

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 600g pork belly, skin scored
- 1 teaspoon salt for the skin
- 1 tablespoon olive oil for the meat side
- pepper

METHOD

1. Dry the skin very well. Rub salt into the skin. Rub oil and pepper on the meat side only.
2. Roast skin side up at 200°C for 40 to 50 minutes until meat is tender.
3. Switch to max crisp at 210°C for 8 to 12 minutes until the skin blisters. Rest 10 minutes before slicing.

Smashed potatoes, extra crisp

Serves: 3

Function: Max Crisp

Temp: 210°C

Time: 12 to 15 minutes (after par cook)

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 480g baby potatoes
- 1½ tablespoons olive oil
- ¾ teaspoon salt
- pepper

METHOD

1. Microwave potatoes until just tender, about 8 minutes, or simmer on the stove and drain well.
2. Flatten gently with a glass on the crisper plate. Drizzle with oil, salt and pepper.
3. Max crisp 12 to 15 minutes until very crisp and browned.

Chilli pita chips

Serves: 3

Function: Max Crisp

Temp: 210°C

Time: 4 to 6 minutes

Basket fit: 3 round pitas cut into triangles in one layer

For a larger batch, double the recipe, load both baskets, and press Match.

INGREDIENTS

- 3 Lebanese pitas, cut in triangles
- 2 tablespoons olive oil
- ½ teaspoon chilli flakes
- ½ teaspoon garlic powder
- ¾ teaspoon salt

METHOD

1. Toss pita with oil and seasonings.
2. Max crisp 4 to 6 minutes, shaking once, until golden.