

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
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 Lemon1 c Soy Sauce

4 oz Ginger, peeled, microplaned

1 bunch Scallions, sliced

4 oz Honey

2 c Grapeseed Oil2 Tbsp. Sweet chili Sauce

- 1. Preheat Philips Aifryer 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 cupAncho chili powder¼ cupfinely ground espresso

2 Tbsp. Paprika

2 Tbsp. dark brown sugar1 Tbsp. dry mustard1 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 oil2 Tbsp. butter

shallot quarteredgarlic 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 temperature1 Tbsp. parsley, finely chopped1 Tbsp. garlic, minced

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

% cup fine breadcrumbs 1 cup sliced Cipollini onions

12 ea. Brioche sliders

For the Spicy Spread

1cup Mayo % Siracha

For the Pickled Jalapenos

1ea jalapeno¼ cup water¼ cup sugar¼ 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 34 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