

The image is a promotional advertisement for the ActiFry GENIUS air fryer. It features a rustic wooden table background with several plates of freshly prepared food. In the top left, there are golden-brown fried nuggets on a dark wooden board. In the top right, a black plate holds thick-cut sweet potato fries. In the bottom left, a black plate contains several round, golden-brown fried items, possibly fish balls or chicken balls, garnished with green and red peppers. In the bottom right, a silver metal pan is filled with sautéed shrimp, scallops, and a lime wedge, garnished with fresh herbs. A smartphone is positioned on the right side of the table, displaying a recipe application interface with the text "All the recipes" and a search bar. The overall lighting is warm and focused, highlighting the textures of the food.

ActiFry<sup>®</sup>  
GENIUS

# ActiFry®

Welcome to the delicious universe of ActiFry.  
Thanks to the exclusive Dual Motion Technology, simply prepare an infinite number of tasty recipes with only one spoonful of oil.

## An infinite number of tasty recipes

From traditional homemade chips to chicken wings, fish fillets to vegetarian wok, ActiFry offers a range of gourmet recipes great for any course. Discover hundreds of delicious recipes on the application My ActiFry to make your day a tasty one!

## Pleasure without the guilt

Thanks to a revolutionary technology that took over 10 years to create, only one spoon of oil is enough to prepare delicious fresh chips. Enjoy among friends or family, without any guilt!

## Guaranteed results

With ActiFry, no need to worry. Combining hot air circulation with gentle stirring, the Dual Motion Technology provides superb even results and hassle-free cooking.



## ACTIFRY GENIUS

### 9 automatic menus

Intelligent and versatile, ActiFry Genius offers a choice of 9 automatic menus. Designed by a French chef, the menus enable you to prepare healthy delicious fried recipes at the touch of a button.

For each type of recipe, the cooking time, temperature and gentle stirring are automatically adjusted to provide perfect results everytime.



### Two exclusive «1 meal in 1 go» menus

Two innovative cooking modes – Wok and World Cuisine – are tailored to prepare a complete dish in only one cooking step.

Just add your ingredients by following the Smart Display, press start and let ActiFry do the job for you. From fried rice with prawns to chilli con carne, from stir-fried vegetables to Chinese fried noodles, enjoy healthy and delicious main dishes so easily. ActiFry's exclusive Dual Motion Technology makes sure each ingredient is cooked for the right time at the right temperature.

With ActiFry, make everyday a Genius one!

### Notes about the recipes

- The Genius or Genius XL indicate which recipes are suitable for your model.
- To avoid damaging your appliance, do not exceed the quantities of ingredients or liquids stated in the recipes.
- When cooking a second or third batch of food, take care as the pan and paddle will be hot.
- All the cooking times are approximate and may need adjustment.





## 1 THE REAL CHIPS



SERVINGS

Genius  
1.2 kg



SERVINGS

Genius XL  
1.7 kg



PREPARATION

17 min

Potatoes  
(King Edward or Maris Piper variety)  
ActiFry spoon of vegetable oil  
Salt (optional)

COOKING

36 min

COOKING

42 min

### COOK'S NOTE

*The cooking times above are only approximate and may need adapting depending on the thickness of the chips, the quantity cooked, the variety of potato, whether the potatoes are freshly harvested, the seasonality of the potatoes and individual taste.*

- Peel the potatoes.
- Cut into chips 10 x 10 mm.
- Rinse the cut chips thoroughly. Drain them and dry them thoroughly with a clean tea towel (see instructions for more detail).
- Place the chips in the ActiFry and pour oil evenly over them.
- Close the lid and start cooking using mode 1. Season the chips with salt after cooking.



## 2 CHICKEN NUGGETS



SERVINGS

Genius/ Genius XL



PREPARATION

18 min +  
30 min in fridge



COOKING

17 min  
each batch

### Approximately 20 nuggets:

Chicken breasts 3 (about 450 g)  
Plain flour 50 g  
Eggs, medium size 3  
Fresh white breadcrumbs 100 g  
ActiFry spoon of oil 2  
Salt, pepper

- Cut the chicken breasts into 6-7 equal pieces. Season the chicken with salt and pepper.
- Put the flour, eggs and breadcrumbs in three separate dishes. Beat the eggs.
- Roll a piece of chicken in the flour. Tap it on the edge of the dish to remove any excess. Dip it in the eggs then roll it in the breadcrumbs. Press the breadcrumbs if needed so they stick.
- Repeat the above for each piece of chicken.
- Put the nuggets in the fridge for 30 minutes.
- Using a brush, coat the breaded chicken with 1 ActiFry spoon of oil.
- Pour 1 ActiFry spoon of oil into the ActiFry bowl and add the nuggets. Try to have only one single layer of ingredients.
- Start cooking using mode 2. Cook further batches as necessary. Take care as the pan and paddle will be hot.





## 3 PARMESAN NIBBLES



SERVINGS



PREPARATION



COOKING

Approximately 24 nibbles:

Genius/ Genius XL

20 min

15 min  
each batch

Milk	100 ml
Eggs, medium size	2
Grated Parmigiano Reggiano cheese	140 g
Plain flour, plus extra for shaping	180 g
Cumin seeds (optional)	1 tsp
ActiFry spoon of oil, for brushing	1
Salt, ground white pepper	

- Beat the milk and eggs together in a bowl. Add all the remaining ingredients, except the oil, and mix with a spatula or wooden spoon until it forms a dense, elastic dough.
- On a floured surface, evenly divide dough into 24 pieces. Using floured hands shape each piece into a ball.
- Place 12 balls in the ActiFry pan, making sure that they don't touch each other or the paddle. Lightly coat them with oil using a brush.
- Start cooking using mode 3. Remove and repeat the above with the next 12 nibbles. Take care as the pan and paddle will be hot. Serve warm or cold. Best eaten on the day of making.



## 4 MOZZARELLA AND SUN-DRIED TOMATO SAMOSAS



SERVINGS



PREPARATION



COOKING

16 samosas:

Genius/ Genius XL

20 min

12 min  
each batch

Filo pastry sheets (approx. 46cmx26cm)	2
Mozzarella, drained	65g
Sun-dried tomatoes in oil, drained	4
ActiFry spoon of oil (or 35 g melted butter)	1 ½
Fresh basil, small leaves (optional)	16

- Cut mozzarella into 2 cm cubes. Cut each sun-dried tomato in four. Cut the filo sheets in four lengthways and then cut in half widthways (makes 16 strips approx. 23 cm x 6 cm).
- Lightly brush top of one pastry strip with oil or melted butter. Put a piece of Mozzarella at the end of a pastry strip and a piece of dried tomato on top. Add a basil leaf.
- Fold the sheet into triangles to make the samosas. Repeat with all the pastry strips.
- Using a brush, lightly coat the samosas with oil or melted butter. Place 8 in the ActiFry pan in a single layer making sure they don't touch each other or the paddle. Start cooking using mode 4. Remove and repeat with the next 8 samosas. Take care as the pan and paddle will be hot. Serve warm or cold. Eat on the day of making.





## 5 MINT LAMB MEATBALLS



SERVINGS

Genius/ Makes 12



SERVINGS

Genius XL/ Makes 18



PREPARATION

25 min

Onions, peeled and chopped	150 g	175 g
Pumpkin seeds (or pine nuts)	50 g	50 g
ActiFry spoon of oil	1 ½	2
Lamb shoulder (trimmed of gristle and fat, minced)	330 g	500 g
Mint leaves, washed and chopped	10 g	15 g
Ground cumin	1 tsp	1 ½ tsp
Fresh white breadcrumbs	80 g	120 g
Salt, pepper		

COOKING

33 min

COOKING

35 min

- Place the chopped onions and the pumpkin seeds in the ActiFry pan. Add ½ spoonful of oil. Cook for 15 to 20 minutes at 160°C, using manual mode. The onions must be caramelised. Do not wash the pan.
- Mix the lamb, mint, cumin, breadcrumbs, mixture of cooked onion and seeds, salt and pepper.
- In the pan, place the tip of the paddle to the right of the handle (at 5 o'clock).
- Form evenly sized meatballs of approximately 40 g each (12 or 18 pieces) by rolling them between both hands.
- Stack the meatballs in the back of the pan opposite to the handle (see picture). The handle side of the pan must remain empty. Brush the remaining oil on the meatballs.
- Start cooking using mode 5.



## 6 CHICKEN WINGS



SERVINGS

Genius

1 kg



SERVINGS

Genius XL

1.5 kg



PREPARATION

5 min

Chicken wings  
Salt, pepper



COOKING

18 min



COOKING

20 min

- Place the chicken wings in the ActiFry.
- Start cooking using mode 6.
- Add salt and pepper to taste.

COOK'S NOTE

*To spice up your chicken, add 1 or 2 ActiFry spoons of sauce or paprika 5 min before the cooking ends.*





## 7 FRIED RICE WITH PRAWNS



SERVINGS

**Genius**  
1  
200 ml  
1  
2  
100 g  
200 g  
1  
500 g  
1



SERVINGS

**Genius XL**  
2 small  
250 ml  
1 ½  
3  
150 g  
300 g  
1  
750 g  
1 ½



PREPARATION

10 min

Onion  
Water  
ActiFry spoon of curry powder  
ActiFry spoon of soy sauce  
Frozen peas  
Peeled raw frozen prawns, thawed  
Chicken stock cube, crushed  
Cooked white rice  
ActiFry spoon of oil  
Salt, pepper

COOKING

12 min

COOKING

10 min

- Thinly slice the onions. Mix water, the curry powder and soy sauce in a bowl.
- In the pan, place the tip of the paddle to the right of the handle (at 5 o'clock).
- Put the onions and frozen peas in the base of the ActiFry pan. Sprinkle over the crushed chicken stock cube. Add the rice to the front half of the pan nearest to the handle, on top of the vegetables.
- Put the prawns in the back of the pan. Pour the water, curry and soy sauce mixture and then the oil over the rice.
- Start cooking using mode 7.



## 8 TURKEY WITH THREE PEPPERS



SERVINGS

**Genius**  
600 g  
3  
1  
2  
1  
½



SERVINGS

**Genius XL**  
900 g  
6  
2  
3  
2  
½



PREPARATION

20 min

Turkey breast, skinless and boneless  
Deseeded peppers (1 of each colour)  
Chopped onion  
Garlic cloves, crushed  
ActiFry spoon of olive oil  
ActiFry spoon of cider vinegar  
Salt, pepper

COOKING

30 min

COOKING

30 min

- Cut the turkey into 3 to 4 cm cubes, and then cut the peppers into thin strips.
- In the pan, place the tip of the paddle to the right of the handle (at 5 o'clock).
- Put the onion and garlic in the base of the pan.
- Arrange the turkey in the front half of the pan nearest to the handle, on top of the onion. Add the peppers to the back of the pan.
- Cover the turkey with the cider vinegar, and then pour the oil on the peppers.
- Start cooking using mode 8.





## 9 APPLES, BANANAS AND COCONUT



SERVINGS

Genius 3  
Genius XL 5



SERVINGS

Genius XL 5  
Genius 2



PREPARATION

10 min

Golden delicious apples 3  
Bananas 2  
Butter 25 g  
ActiFry spoons of desiccated coconut 2  
ActiFry spoons of soft brown sugar 1 ½  
Lemon juice (optional)

COOKING

16 min

COOKING

16 min

- Peel the apples, core them and cut each into 8 pieces. Set aside on a plate. Sprinkle the apples with brown sugar and mix until the pieces are well covered.
- Peel the bananas. Cut them into 1 cm thick slices. Set aside on another plate. Sprinkle the bananas with coconut and mix until each piece is well covered.
- Place the bananas on the handle side of the pan, then add the apples on the opposite side. Cut the butter into small cubes (6 to 8 pieces) and distribute over the fruit. Close the lid.
- Start cooking using mode 9. Allow to cook for the time indicated. Serve with a scoop of coconut ice cream.

## COOKING TIMES

Note: The cooking times are an approximate guide and may vary depending on the size of food, quantities used and individual tastes. The amount of oil indicated may be increased / decreased depending on your taste and needs.

### POTATOES

	Type	Quantity	Add (ActiFry spoons of oil)	Cooking mode	Genius 1.2Kg Approximate cooking time (mins)	Genius 1.7Kg Approximate cooking time (mins)
Fresh chips 10 mm x 10 mm	Fresh	750 g	1/2	1	27	26
		1000 g	3/4	1	32	30
		1200 g	1	1	36	33
		1700 g	1	1	-	42
Frozen chips 13 mm x 13 mm	Frozen	750 g	None	1	27	24
		1000 g	None	1	30	28
		1200 g	None	1	-	37

### MEAT-POULTRY

	Type	Quantity	Add (ActiFry spoons of oil)	Cooking mode	Genius 1.2Kg Approximate cooking time (mins)	Genius 1.7Kg Approximate cooking time (mins)
Chicken nuggets	Fresh	750 g	None	2	13	10
		1200 g	None	2	-	13
	Frozen	750 g	None	2	15	12
		1200 g	None	2	-	15
Chicken drumsticks	Fresh	4	None	6	20	20
		6	None	6	25	22
Chicken breast (boneless)	Fresh	6	None	6	22	18
		9	None	6	25	22
Meatballs	Frozen	750 g	1	5	16	14
		1200 g	1	5	-	18

### FROZEN MAIN DISHES

	Type	Quantity	Add (ActiFry spoons of oil)	Cooking mode	Genius 1.2Kg Approximate cooking time (mins)	Genius 1.7Kg Approximate cooking time (mins)
Stir Fry	Frozen	750 g	None	6	18	16
		1000 g	None	6	24	22
Paëlla	Frozen	650 g	None	Manual 220°C	16	12
		1000 g	None	Manual 220°C	18	15

\* Frozen preparations not available in all countries.



# COOKING TIMES

## FISH - SHELLFISH

	Type	Quantity	Add (Actifry spoons of oil)	Cooking mode	Genius 1.2Kg Approximate cooking time (mins)	Genius 1.7Kg Approximate cooking time (mins)
Battered calamari	Frozen	300 g	None	3	11	10
		500 g	None	3	13	11
King prawns (raw)	Fresh	300 g	None	3	11	8
		450 g	None	3	13	11

## VEGETABLES

	Type	Quantity	Add (Actifry spoons of oil)	Cooking mode	Genius 1.2Kg Approximate cooking time (mins)	Genius 1.7Kg Approximate cooking time (mins)
Ratatouille	Frozen	750 g	None	7	18	14
		1000 g	None	7	25	23
Courgettes (sliced)	Fresh	750 g	1 + 150ml water	7	25	20
		1200 g	1 + 150ml water	7	30	25
Peppers (sliced)	Fresh	650 g	1 + 150ml water	7	18	15
		1200 g	1 + 150ml water	7	25	20
Mushrooms, cup (whole)	Fresh	600 g	1	7	12	10
		1000 g	1	7	18	16
Tomatoes (halved)	Fresh	650 g	1 + 150ml water	7	14	12
		1000 g	1 + 150ml water	7	17	15
Onions (sliced)	Fresh	500 g	1	Manual 220°C	15	13
		750 g	1	Manual 220°C	20	18

## FRUITS

	Type	Quantity	Add (Actifry spoons of oil)	Cooking mode	Genius 1.2Kg Approximate cooking time (mins)	Genius 1.7Kg Approximate cooking time (mins)
Banana	Slices	5	1 + 1 sugar	9	5	5
		7	1 + 1 sugar	9	6	6
Strawberries	Fresh, cut in 4	Up to 1kg	2 sugars	9	10	8
		Up to 1.5kg	2 sugars	9	-	10
Apple	Cut in 2	3	1 + 2 sugars	9	10	8
		5	1 + 2 sugars	9	12	10
Pineapple	Fresh, cut into pieces	1	2 sugars	9	13	10
		2	2 sugars	9	17	15

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