



Instant[®] Vortex




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Instant[®] Vortex

AIR FRY • ROAST • BAKE • REHEAT

Recipe Booklet

1ST EDITION





All the flavor and crunch of deep frying using 95% less oil.

The Instant™ Vortex™ Air Fryer offers a healthier, convenient alternative to deep frying, plus the versatility of roast, bake, and reheat.

Instant™ Vortex™ 6 Quart Air Fryer lets you create healthier versions of all your favorite fried foods — from fresh to frozen — crisped to perfection and deliciously guilt-free. Achieve that deep-fried taste and texture with up to 95% less oil, and enjoy easy cleaning because minimal grease means minimal mess.

Air frying replaces hot oil with super-heated circulating air to produce the same crunchy taste and texture that makes deep fried food so good. It still traps juices inside the crispy coating, without the added grease: it's quicker, cleaner, healthier, and a whole lot easier.

Use the pre-set Smart Programs to air fry, roast, bake and reheat in an instant. Air fry juicy chicken wings, crispy fries, onion rings and more. Roast cauliflower bites, shrimp skewers, garlicky potatoes and chicken nuggets. Bake calzones or mini pizzas, fluffy cinnamon rolls and chewy brownie bites. Or reheat last night's dinner for lunch.



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Instant[®] Vortex

A NAME YOU CAN TRUST

Instant Pot[®] brings the hottest trend in cooking to the most trusted name in cookers.

ENJOY THE GUILT-FREE CRUNCH OF AIR FRIED FOOD

Bring the latest generation of air fryer technology to your kitchen and enjoy all the pleasures of dry cooking with the Instant Vortex Air Fryer.

4-IN-1

Use the Instant Vortex to not only create crunchy brown air fried dishes, but also to roast, bake, and reheat! Plus it heats up fast, meaning you're ready to go in an instant!

BIG CAPACITY IN ELEGANT STYLING

With a sleek black easy-clean finish, the Instant Vortex looks great on your counter, and its compact size wastes no space on your counter while still packing in 6 Quarts of air frying capacity: big enough to fit a 2-pound bag of fries or a 4-pound chicken!

HEALTHY FAMILY MEALS FAST

Speed up cooking with Instant Vortex's easy-to-use single-button Smart Programs and lock in flavour and nutrients without adding any harmful oils or fats.



COOKING MADE EASY

Timed cooking programs let you "set it and forget it," freeing you to do other things while the Instant Vortex cooks your dinner safely and quickly, with minimal mess and easy clean up.

CLEAR, SIMPLE CONTROLS

Dual displays on the Instant Vortex give accurate time and temperature readings, while 8 simple touch controls provide instant control over all cooking settings.

COOKING TIME

FOOD	SETTING	COOKING TIME	TEMPERATURE*	INSTRUCTION
Thin-cut fries (Frozen)	Air Fry / Roast	14-18 minutes	196°C	Shake partway
Thin-cut fries (Fresh)	Air Fry / Roast	18-20 minutes	196°C	Shake partway
Thin-cut fries (Frozen)	Air Fry / Roast	16-20 minutes	196°C	Shake partway
Thin-cut fries (Fresh)	Air Fry / Roast	20-25 minutes	196°C	Shake partway
Chicken Wings (Fresh)	Air Fry / Roast	18-25 minutes	205°C	Shake or turn partway
Chicken Wings (Frozen)	Air Fry / Roast	20-30 minutes	205°C	Shake or turn partway
Half Chicken (up to 2 lbs.)	Roast	30-40 minutes	193°C	Optionally, baste partway
Chicken Nuggets (Frozen)	Broil / Air Fry	10-15 minutes	205°C	Turn partway
Salmon	Roast	13 minutes	193°C	
Shrimp (Fresh)	Air Fry	8-10 minutes	177°C	Turn partway
Fish Sticks (Frozen)	Broil	8 -12 minutes	205°C	Turn partway
Asparagus	Broil / Bake	7-9 minutes	193°C	Turn partway
Cauliflower	Broil / Bake	6-10 minutes	193°C	Turn partway
Nachos	Broil	3-15 minutes	205°C	Check cheese halfway
Falafel	Air Fry	20 minutes	193°C	Turn partway
Nachos	Air Fry	2 minutes	205°C	
Spanakopita	Bake	15 minutes	166°C	Turn partway
Cake	Bake	25-35 minutes	185°C	Use a springform cake pan

Note: Cook times and temperatures are recommendations only. All oven-safe cookware is safe to use in the Air Fryer.



SHIITAKE & CARMELIZED ONION PIZZA

SERVES: MAKES 2, 9-INCH PIZZAS

COURSE: MAIN

COOKING FUNCTION: BAKE

PREP TIME: 5 HOURS

COOK TIME: 10 MINUTES

Ingredients:

For the pizza dough:

1200 grams Warm water
1 tsp Instant dry yeast
1/2 tsp Salt
270 grams All purpose flour

1 tbsp Vegetable oil
1/2 tsp Salt

For the toppings

300 grams Shiitake mushrooms, sautéed
200 grams Mozzarella cheese, grated
2/3 cup Parmesan cheese, grated
2 tbsp Chives, chopped
3/4 cup Caramelized onions

For the caramelized onions:

500 grams White onions
1 tbsp Unsalted butter

Directions:

1. Combine water and yeast in a bowl and let the mixture foam for 10 minutes. Stir in the flour and salt with a wooden spoon.
2. Cover the bowl with cling wrap and let it rise for 1-2 hours. Then, refrigerate for at least 3 hours before use.
3. Preheat the Instant Air Fryer for 200°C, **BAKE** function. Set time to 10 minutes. Make sure the baking tray is flipped, flat side up and included in preheating.
4. Divide the pizza dough into two and shape each into a ball. Roll out the dough into a 1/8-inch thick round or square. Poke holes using a fork in the middle area where you will put the toppings. Carefully transfer to a baking sheet or any board lined with a baking paper.
5. Remove the preheated pan from the Instant Air Fryer and slide the baking paper with the rolled dough on it. Return to the Instant Air Fryer and let it parcook for 7 minutes on the top rack.
6. Add the toppings and return the pizza in the Instant Air Fryer to finish cooking.
7. To make the caramelized onion, Press **SAUTÉ** on the Instant Pot and heat butter and oil. Add onions and salt when butter is melted. Stir to coat and cook until the onions sweat. Select **CANCEL**. Cover the lid and **PRESSURE COOK** on **HIGH** for 5 minutes. **RELEASE PRESSURE** and **SAUTÉ** again for 15 minutes until onions are caramelized.



PANDAN CHICKEN BITES

SERVES: 4

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 40 MINUTES

COOK TIME: 9 MINUTES

Ingredients:

500 grams	Chicken thigh fillet, skinless and quartered
1/2 tbsp	Coriander powder
1/2 pc	White onion
4 cloves	Garlic, minced
1 tbsp	Ginger, minced
1 tbsp	Fish sauce
2 tbsp	Oyster sauce
1 tbsp	Cornstarch
1 tsp	Sesame oil
1/4 tsp	Sugar
8-10 pcs	Pandan leaves

Directions:

1. Combine all ingredients except pandan leaves in a bowl. Cover and marinate in the chiller for 30 minutes to 2 hours.
2. Wrap the chicken in pandan leaves. Secure ends with toothpicks (pre-soaked in water).
3. Preheat Instant Air Fryer for 200°C, set time to 9 minutes.
4. Add the chicken pieces in the Instant Air Fryer basket and let it cook.



SHRIMP FRITTERS

with MANGO MAYO

SERVES: 4

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 15 MINUTES

COOK TIME: 10 MINUTES

Ingredients:

1 1/2 cup	All purpose flour
1/2 tsp	Baking powder
1 pc	Carrots, sliced into matchstick thickness
1 cup	Bean sprouts
6 pc	Chives or green onions, sliced
200 grams	Prawns, peeled and deveined
1 pc	Egg
1/2 tsp	Turmeric powder
1/4 tsp	Salt
1/4 cup	Water
1 tbsp	Vegetable oil

For the Mango Mayonnaise:

1 pc	Ripe mango, flesh only
1 pc	Lime, zested and juiced
300 grams	Mayonnaise
1/2 pc	Red chilli, chopped

Directions:

1. Combine flour, baking powder, egg, turmeric powder, salt, oil and water in a bowl.
2. Next, fold in vegetables and shrimp. Add more flour if batter becomes too loose. Batter should be thick enough to hold ingredients together.
3. Preheat the Instant Air Fryer to 200°C on **AIR FRY** function. Set time to 10 minutes.
4. Brush or spray oil on the Instant Air Fryer tray. Using your hands, form the fritters into patties and place them in the Instant Air Fryer.
5. Let the fritters cook, turning halfway when indicated.
6. Meanwhile, make the mango mayo. Place mango, lime juice and zest, mayonnaise and the chilli in a food processor and blend until smooth.
7. Serve fritters hot with the mayo.



CHAR SIU PORK

SERVES: 6

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 5 MINUTES

COOK TIME: 40 MINUTES

Ingredients:

2 kg	Pork Shoulder
1 1/2 tbsp	Soy sauce
3 tbsp	Hoisin
1 tbsp	Sugar
1 tbsp	Honey
1 tsp	Chicken powder
1 tsp	Five spice powder
1 tsp	Oyster sauce
1/2 tsp	Salt
1/4 tsp	Red food coloring

For the glaze:

1 tbsp	Honey
1 tbsp	Hoisin
1 tsp	Oyster sauce
1 tbsp	Water
1/4 tsp	Red food coloring

Directions:

1. Mix all ingredients in a large bowl. Cover and marinate overnight.
2. Preheat the Instant Air Fryer to 190°C on **AIR FRY** mode and set time to 40 minutes.
3. Mix all ingredients of the glaze in a small bowl.
4. Place the marinated pork inside the Instant Air Fryer. Brush the used marinade onto the surface of the meat.
5. Let cook and turn the meat on the other side once the Instant Air Fryer gives the alert.
6. Brush the glaze on top of the meat. Continue air frying.
7. Repeat with the other pork portion.
8. Slice meat into slices.



CRISPY FISH IN SWEET & SOUR SAUCE

SERVES: 4

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 10 MINUTES

COOK TIME: 25 MINUTES

Ingredients:

For the Sweet-and-Sour Sauce:

1/2 cup	Unsalted fish stock	4 cloves	Garlic, minced
3 tbsp	Ketchup	1-inch pc	Ginger, sliced finely
2 tbsp	Rice vinegar or cane vinegar	1 pc	small white onion, sliced
3 tbsp	Brown sugar	2 pcs	Tomatoes, quartered
1 tbsp	Sriracha sauce	1 pc	Red bell pepper, quartered
2-3 tbsp	Fish sauce, to taste	1 tbsp	Cornstarch (mixed with 3 tbsp water)
8 pieces	Fresh white fish fillet		
1 tsp	Salt	2 pcs	Tomatoes, quartered
1/2 tsp	Turmeric powder		
1/2 cup	Rice flour or potato starch		

Directions:

1. Prepare the sauce by combining all the ingredients in one bowl. Set aside.
2. Pat dry the fish fillet with a paper towel. Season with salt and turmeric, then coat with rice or potato starch.
3. Preheat the Instant Air Fryer to 200°C, **AIR FRY** function, and set the time to 10 minutes.
4. Transfer the fillets in the Instant Air Fryer basket and let cook, turning when the Instant Air Fryer alerts you to.
5. Meanwhile, make the sauce in the Instant Pot. Press **SAUTÉ** function on **NORMAL HEAT**. Drizzle in oil when **HOT**.
6. Saute garlic, ginger, and onion until golden and fragrant. Add the tomatoes and bell peppers. Cook until softened. Mix in the sweet-and-sour sauce. Reduce the heat to **LESS** and simmer until the tomatoes are soft. Stir in the potato or cornstarch mixture until the sauce is thick.
7. Pour the sauce over the crispy fish fillets.



CHINESE PORK JERKY

SERVES: 2 LARGE JERKY SHEETS

COURSE: MAIN

COOKING FUNCTION: BAKE

PREP TIME: 10 MINUTES

COOK TIME: 18 MINUTES

Ingredients:

500 grams	Ground pork, (20% fat)
6 tbsp	Dark brown sugar
3 tbsp	Honey
2 tbsp	Fish sauce
1 tbsp	Chinese rice wine
1 tbsp	Oyster sauce
1 tbsp	Soy sauce
1/2 tsp	Five spice powder

Directions:

1. Mix all ingredients in a bowl.
2. Lay out a sheet of parchment paper on a work surface. Create a seam in the middle by folding the sheet into half and unfolding. Transfer half of the mixture in the center of one half of the sheet. Cover with the other half of the sheet.
3. Using a rolling pin, roll the meat mixture into an even sheet of rectangle. Make necessary adjustments to create an even sheet. Repeat the process with the other half of the mixture.
4. Place the rolled sheets of pork jerky on baking sheets and let marinate overnight in the refrigerator.
5. Preheat the Instant Air Fryer to 160°C, **BAKE** function and set the timer to 15 minutes.
6. Cut the pork jerky with scissors to a shape that fits in the Instant Air Fryer (use the Air Fryer sheet pan as guide).
7. Let cook and turn when alerted. Cool before serving.



PINEAPPLE SQUASH BREAD

SERVES: 1 MEDIUM LOAF OR 3 MINI LOAVES

COURSE: MAIN

COOKING FUNCTION: AIR FRY

PREP TIME: 1 1/2 HOUR

COOK TIME: 10 MINUTES

Ingredients:

1 1/2 tsp	Instant dry yeast
2 tbsp	Warm water
250 grams	Squash puree
275 grams	Strong bread flour
1/2 tsp	Salt
1 tbsp	Olive oil
1/2 tbsp	Curry powder
1/4 tsp	Chili powder
1 tbsp	Cumin

Directions:

1. Whisk warm water and yeast in the stand mixer bowl. Let sit for 10 minutes to foam.
2. Mix the squash puree into the flour until it resembles fine breadcrumbs. When yeast is ready, put flour into the bowl and add salt, spices, and oil.
3. Mix and knead the dough using dough hook accessory until the dough is soft and elastic.
4. Transfer dough into an oiled bowl and let it stand to rise for 1 hour or until doubled in size.
5. Sprinkle flour into loaf tins. Knead the dough again briefly this time with the pineapple chunks and form into a loaf shape. Cover with a kitchen towel and let it rise for 1 hour.
6. Preheat Instant Air Fryer to 190°C.
7. **BAKE** the loaf tin for 25 minutes.



SWEET POTATO CHIPS IN GREEN GODDESS SAUCE

SERVES: 4

COURSE: SIDES

COOKING FUNCTION: AIR FRY

PREP TIME: 10 MINUTES

COOK TIME: 8 MINUTES

Ingredients:

2 pcs	Sweet potatoes, sliced thinly or mandolined
1 tbsp	Coconut oil
1/2 tsp	Salt
2 tbsp	Light brown sugar
2 tsp	Chili powder

For the green goddess dip:

1/2 pc	Avocado, peeled
1/2 cup	Greek yogurt
1/3 cup	Fresh parsley
1/4 cup	Fresh basil
1/4 cup	Fresh mint
1/4 cup	Fresh chives
1 tsp	Dijon mustard
1/2 tsp	Salt

Directions:

1. Preheat the Instant Air Fryer to 180°C, **AIR FRY** function. Set the time to 10 minutes
2. Toss the sliced sweet potatoes in a bowl of coconut oil.
3. Add the chips in the Instant Air Fryer and shake gently the basket/tray from time to time as they cook.
4. Meanwhile, make the dip. Blend all ingredients for the dip in a food processor until smooth.
5. Add the salt, sugar, and chilli powder in the bowl and toss the chips again.
6. Serve the chips with the green goddess dip.



OKRA & CAULIFLOWER POPCORN

SERVES: 3

COURSE: SIDES

COOKING FUNCTION: AIR FRY

PREP TIME: 10 MINUTES

COOK TIME: 10 MINUTES

Ingredients:

113 grams	Fresh okra, cut into 1/2 inch slices
113 grams	Cauliflower florets
1 cup	Cornmeal
1/4 cup	All purpose flour
1 1/2 tsp	Smoked paprika
1/2 tsp	Garlic powder
1/2 tsp	Onion powder
1 tsp	Salt
1 pc	Large egg
1 tbsp	Vegetable oil

Directions:

1. Preheat the Instant Air Fryer to 200°C and set the time to 4 minutes.
2. Combine the cornmeal, flour, and spices in a large sealable plastic bag.
3. Whisk egg and oil in a bowl.
4. Dip vegetables into egg-oil mixture and transfer to the flour mixture. Shake the bag until the vegetables are entirely coated.
5. Transfer the coated vegetables into the Instant Air Fryer basket and let it cook.
6. Enjoy with tartar sauce.



SPICED PITA CHIPS

with FRUIT SALSA

SERVES: 4

COURSE: SIDES

COOKING FUNCTION: AIR FRY

PREP TIME: 10 MINUTES

COOK TIME: 8 MINUTES

Ingredients:

2 pcs	Whole wheat pita or regular, cut into triangles
1 tsp	Lemon juice
1 tsp	Extra virgin olive oil
1/4 tsp	Cinnamon
1/4 tsp	Curry powder

For the fruit salsa:

2 pcs	Sweet potatoes, sliced thinly or mandolined
1 tbsp	Coconut oil
1/2 tsp	Salt
2 tbsp	Light brown sugar
2 tsp	Chili powder

Directions:

1. Mix lemon juice, oil, cinnamon, and curry powder in a bowl. Toss the pita triangles in to coat.
2. Preheat the Instant Air Fryer to 190°C, **AIR FRY** function. Set the time to 4 minutes. Add the chips in the Instant Air Fryer and shake the basket/ tray gently from time to time.
3. Meanwhile, make the fruit salsa by chopping the fruits in small bits and combining them with the rest of ingredients.
4. Enjoy dipping the pita chips in the salsa.



COCONUT HAND PIES

SERVES: 6 PIES

COURSE: SIDES

COOKING FUNCTION: AIR FRY

PREP TIME: 1 1/2 HOURS

COOK TIME: 10 MINUTES

Ingredients:

For the Pie Crust:

450 grams	All purpose flour, plus extra for dusting
225 grams	Unsalted butter, cube, cold
1 tsp	Salt
6 tbsp	Ice cold water

For the Coconut Cream Filling:

1/4 cup	Sugar
2 tbsp	Cornstarch
1/4 tsp	Salt
1 1/2 cups	Coconut milk, heated to a simmer
2 pcs	Egg yolks
2 tbsp	Unsalted butter
1 tsp	Vanilla
1/2 cup	Shredded fresh coconut

Directions:

1. Put the flour and salt into the bowl of a food processor and pulse a few times to combine.
2. Distribute butter cubes on top of the flour. Pulse several times until the mixture resembles large pea-sized crumbs and changes to a darker color. Take a bit of the mixture and pinch together with your fingers; if it holds together, your dough is ready for the water.
3. Remove the food processor lid cap and slowly drizzle in the ice cold water while pulsing, until the mixture just starts to form a ball. Don't over-process.
4. Dust work surface with flour. Transfer the dough mixture on and shape into a rough cohesive ball. Flatten the ball into a 1 inch thick disc. Wrap dough in plastic wrap and refrigerate for 30 minutes.
5. Let it thaw before rolling out. Roll out the dough on a flour surface. Cut 5-inch circles using a cookie cutter.
6. Place coconut pie filling on the bottom half of the crust. Moisten the outside edges of the pie crust with water. Fold the dough over the filling to form half moons. Pinch the edges of the crust together, crimp edges with a fork to seal.
7. In a small bowl, mix together 1 egg and 1 tsp water. Brush the pies with egg wash all over the tops. Sprinkle 1/2 tsp sugar over each pie. Slice three slits in the top side of the pie crusts.
8. Preheat the Instant Air Fryer to 180°C.
9. Place the pies in the Instant Air Fryer basket and **AIR FRY** for 10 minutes, turning pies half way through cooking time.
10. To make the coconut cream filling, in your Instant Pot, whisk in the pot the sugar, cornstarch, and salt. Pour the hot coconut milk into the sugar mixture, whisking constantly. Turn on the **SAUTÉ** function on **NORMAL** heat. Keep whisking until the mixture boils and thickens slightly. Add the egg yolks and continue whisking. Remove from the inner pot and pour mixture into a bowl, then stir in the butter and vanilla. Cool to room temperature, stirring occasionally. Stir in the fresh coconut shreds. Cover and refrigerate before use.



CINNAMON SUGAR DONUTS

SERVES: 10 DONUTS

COURSE: SIDES

COOKING FUNCTION: AIR FRY

PREP TIME: 3 HOURS

COOK TIME: 12 MINUTES

Ingredients:

250 ml	Lukewarm milk
3 1/2 tsp	Instant dry yeast
450 grams	All purpose flour, plus extra for dusting
55 grams	Caster sugar
1/4 tsp	Salt
1 pc	Egg, beaten, room temperature
30 grams	Unsalted butter, melted, room temperature
1 tbsp	Shallot, chopped

For the cinnamon sugar coating:

3/4 cup	White sugar
1 1/2 tsp	Cinnamon powder
A pinch	Salt

Directions:

1. Whisk the milk and yeast together in a small bowl. Add 1 tsp of the flour and 1 tsp of the sugar. Whisk until combined. Let sit for 10-15 minutes until surface bubbles.
2. Place the remaining flour, remaining sugar, and salt in a bowl. Mix with a hand or stand mixer.
3. Add egg while mixing. Next, add melted butter and yeast mixture. Knead until dough is smooth and elastic.
4. With very lightly floured hands, scrape the dough into a lightly oiled bowl. Cover and set aside to rest for 1-1 1/2 hours, or until the dough has doubled in size.
5. Line with baking paper the Instant Air Fryer tray and an extra tray if needed.
6. Generously flour a work surface and gently tip the dough out onto it. Using a floured rolling pin, gently roll the dough out to a 1 cm (1/2 inch) thickness. Using a floured 8 cm (3 1/4 inch) round cookie cutter, cut out 10 rounds from the dough, making sure you cut them as close together as possible. Use a floured 3 cm (1 1/4 inch) round cookie cutter to cut out holes from the center of each larger circle. Carefully transfer the donuts and their holes to the prepared trays, spreading them out in a single layer. Cover with kitchen towels then allow to rest for 40 minutes at room temperature, or until the donuts have doubled in size.
7. Preheat Instant Air Fryer to 180°C. Set the time to 12 minutes.
8. Add the tray in the Instant Air Fryer and turn the donuts on the other side halfway through cooking time.
9. Remove from the Instant Air Fryer and allow to cool for 3 minutes.
10. Combine cinnamon-sugar ingredients in a deep bowl.
11. Brush the donuts with melted butter and toss in the bowl of cinnamon-sugar.

Instant[®] Vortex

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**Non-stick 7-inch
Springform Pan**



**Silicone
Mini Mitts**



**7-inch Round Pan with
Lid and Divider**



Silicone Egg Set



**Non-stick Mini
Loaf Pans - 2pc**



Cook and Bake Set




Instant[®] Pot DUO 7-IN-1

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(6QT/5.7L)**

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Steamer and Rice Cooker

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