



the Smart Oven® Air Fryer Pro

Breville

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Air Fried Zucchini Fries with Herbed Yogurt Dip



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Air Fried Zucchini Fries with Herbed Yogurt Dip

 Prep 35 minutes / Cook 12 minutes

 Serves 6



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Zucchini

*2 medium zucchini
(about 8 ounces/225g each)
2 teaspoons kosher salt, divided
1 cup (55g) panko breadcrumbs
1 cup (60g) finely grated Parmesan cheese
1 teaspoon Italian seasoning
Pinch cayenne pepper
¼ cup (35g) all-purpose flour
2 egg whites*

Herbed yogurt dip

*1 cup Greek yogurt
1 clove garlic, minced
1 tablespoon minced chives
1 tablespoon chopped Italian parsley
1 teaspoon lemon juice
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper*

Method

1. Cut the zucchini in half crosswise and then cut each half lengthwise into wedges ½-inch (1cm) thick. Toss zucchini with 1½ teaspoons kosher salt and place in a strainer or colander set over a bowl. Let drain for 30 minutes. Rinse well under cold running water to get rid of excess salt. Use paper towels or a clean dish towel to dry the zucchini well.
2. To make the dip, combine all ingredients in a small bowl and stir until well combined. Cover and chill until ready to use.
3. Combine panko, Parmesan, Italian seasoning, cayenne and ½ teaspoon kosher salt in the bowl of a Breville food processor. Pulse until ingredients are well combined and slightly finer in texture, 5-7 pulses. Transfer panko mixture to a shallow dish.
4. Place flour and egg whites in two additional shallow dishes.
5. Working in batches, toss zucchini in flour and shake off any excess. Dip zucchini in egg whites and allow excess to drain off. Dredge zucchini in panko mixture, ensuring all sides are well crusted.
6. Arrange zucchini in a single layer on the airfry basket, leaving space between each piece.
7. Select AIRFRY/425°F (220°C)/SUPER CONVECTION/12 minutes and press START to preheat oven.
8. Cook in rack position 4 until brown and crispy, about 12 minutes.
9. Serve immediately with herbed yogurt dip.



Air Fried Chicken Satay with Peanut Sauce



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Air Fried Chicken Satay with Peanut Sauce



Prep 20 minutes + marinating overnight / Cook 40 minutes



Yields 12 skewers, 2 pieces each



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Marinade

3 tablespoons vegetable oil
2 stalks lemongrass, white parts only, thinly sliced
2 cloves garlic
2 medium shallots, thinly sliced
2 teaspoons ground turmeric
1 teaspoon ground coriander
1 teaspoon cayenne pepper
2 tablespoons sugar
2 teaspoons kosher salt

Skewers

1½ pounds (680g) boneless skinless chicken thighs
12 (12-inch/30cm) bamboo skewers

To serve

Peanut sauce
Sliced cucumber
Sliced onion

Method

1. To make marinade, combine all ingredients in a Breville food processor or blender and process until smooth.
2. Cut each thigh into 1-inch (2cm) wide strips. Place in a large bowl and toss with marinade until well coated. Cover and refrigerate at least 8 hours or overnight.
3. Insert wire rack in rack position 4. Select AIRFRY/425°F (220°C)/SUPER CONVECTION/20 minutes and enable Rotate Remind. Press START to preheat oven.
4. Thread 2 pieces of chicken on each skewer. Place the broiling rack in the roasting pan and arrange 6 skewers crosswise on the rack, alternating the orientation of skewers so that 3 skewers point in each direction (handle ends of skewers will extend off the rack).
5. Cook for 20 minutes, flipping the skewers when Rotate Remind signals. Chicken will be dark brown and slightly charred.
6. Repeat with remaining 6 skewers.
7. Serve immediately with peanut sauce.

Tips

Can use 12 12-inch (30cm) skewers or 24 6-inch (15cm) skewers.

For easier cleaning, line the roasting pan with parchment paper or foil prior to inserting the broiling rack.

Peanut Sauce



Prep 10 minutes / Cook 5 minutes



Yields 1¾ cups



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1 cup (130g) unsalted dry roasted peanuts

**2 stalks lemongrass, white parts only,
minced**

3 cloves garlic, crushed

1 small shallot, thinly sliced

1-inch (2cm) piece ginger, grated

1 teaspoon red pepper flakes

2 tablespoons vegetable oil

½ cup (120ml) water

1 tablespoon soy sauce

2 tablespoons dark brown sugar

1 tablespoon lime juice

¼ teaspoon kosher salt

Method

1. Process peanuts in a Breville food processor until coarsely ground. Remove from Breville food processor bowl and reserve.
2. Add lemongrass, garlic, shallot, ginger and red pepper flakes to Breville food processor bowl and process until smooth.
3. Heat oil in a small saucepan over medium heat. Add lemongrass mixture and fry until fragrant, 2-3 minutes. Add peanuts, water, soy sauce, brown sugar, lime juice and salt and stir to combine. Reduce heat to low and cook, stirring frequently, for 3 minutes. Serve warm or at room temperature. If sauce is too thick, thin with water to desired consistency.



Air Fried Korean Chicken Wings



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Air Fried Korean Chicken Wings



Prep 20 minutes / Cook 30 minutes



Serves 4



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Wings

1½ pounds (680g) chicken wing drumettes and flats

1 tablespoon baking powder

1 teaspoon kosher salt

Sauce (yields ¾ cup)

¼ cup (60ml) gochujang (Korean fermented red chili paste)

2 cloves garlic, finely minced

1 tablespoon minced fresh ginger

1 teaspoon sesame oil

3 tablespoons unseasoned rice vinegar

2 tablespoons reduced-sodium soy sauce

3 tablespoons honey

To serve

3 green onions, thinly sliced

2 tablespoons white sesame seeds

Method

1. Place wing pieces in a large bowl. Combine baking powder and salt in a small bowl. Sprinkle baking powder mixture over wings and toss to coat evenly.
2. Set baking rack in roasting pan and place wings on rack, providing equal space between wings.
3. Insert wire rack in rack position 4. Select AIRFRY/SUPER CONVECTION/450°F (230°C)/30 minutes and enable Rotate Remind. Press START to preheat oven.
4. Cook for 30 minutes, flipping the wings when Rotate Remind signals.
5. Prepare sauce while wings cook. Combine sauce ingredients in a small bowl and whisk well. Sauce can be made a day in advance and stored, covered, in the refrigerator. Gently warm sauce before pouring over the wings.
6. Immediately after cooking transfer wings to a large bowl, drizzle with some sauce and toss to coat evenly.
7. Garnish with green onions and sesame seeds and serve with remaining sauce on the side for dipping.



Air Fried Spring Rolls with Sweet Chili Dipping Sauce



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Air Fried Spring Rolls with Sweet Chili Dipping Sauce



Prep 1 hour / Cook 15 minutes



Yields 10-12 spring rolls



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2 tablespoons grapeseed oil, divided

½ pound (225g) ground pork

1 clove garlic, minced

1-inch (2cm) piece ginger, grated

**2 cups shredded green cabbage
(about 4 ounces/115g)**

½ cup shredded carrot (1 medium)

1 green onion, thinly sliced

1 tablespoon soy sauce

1 tablespoon oyster sauce

To make spring rolls

12 spring roll wrappers (cover with slightly damp towel to keep from drying out)

2 tablespoons water

1 tablespoon cornstarch

Grapeseed oil for brushing rolls

Sweet chili dipping sauce

½ cup sweet chili sauce

2 teaspoons lime juice

2 teaspoons grated fresh ginger

1 teaspoon soy sauce

Method

1. Heat 1 tablespoon grapeseed oil in a large sauté pan over high heat. Add ground pork and cook until browned, stirring frequently to break up chunks. Transfer browned pork to a bowl and reserve.
2. Wipe the pan clean, add remaining grapeseed oil and reduce heat to medium. Add the garlic and ginger and cook for 30 seconds.
3. Add the carrots, cabbage and green onion. Cook, stirring frequently, until vegetables have softened, 3-5 minutes.
4. Add the browned pork back into the pan. Add the soy sauce and oyster sauce and stir well. Spread the mixture out on a baking pan and refrigerate until completely cool.
5. Whisk together water and cornstarch in a small bowl to make a slurry.
6. Place one spring roll wrapper on a clean cutting board so that one corner points towards you like a diamond. Keep remaining spring rolls covered until ready to use. Spread 3 tablespoons filling horizontally across the wrapper, just below the halfway line. Fold up the bottom corner tightly over the filling. Fold over the two side corners, forming a tight, neat packet. Spread a small amount of cornstarch slurry along the top edge of the wrapper (this is the glue that holds the spring roll together) and tightly roll up the spring roll.
7. Place rolled spring roll on a baking pan or plate and keep covered with plastic wrap while making remaining spring rolls.
8. Select AIRFRY/450°F (230°C)/SUPER CONVECTION/15 minutes and press START to preheat oven.
9. Lightly brush the outsides of the spring rolls with grapeseed oil and place in a single layer on the airfry rack.
10. Cook in rack position 4 until golden and crisp, about 15 minutes. While spring rolls cook, make dipping sauce. Combine all ingredients in a small bowl and stir well.
11. Serve immediately with dipping sauce.



Air Fried Falafel with Spicy Feta Sauce



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Air Fried Falafel with Spicy Feta Sauce

 Prep 40 minutes + overnight soak / Cook 15 minutes

 Yields 12 falafels / Spicy feta sauce yields 1 cup



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Falafel

8 ounces (225g) dried chickpeas
(about 1½ cups)
1 cup lightly packed Italian parsley leaves
(about ½ ounce/15g)
1 cup lightly packed cilantro leaves
(about ½ ounce/15g)
6 green onions, sliced
3 cloves garlic, sliced
1 tablespoon kosher salt
1½ teaspoons ground cumin
¾ teaspoon ground coriander
¼ teaspoon cayenne pepper

Spicy feta sauce

8 ounces good-quality feta cheese
(block form)
1 clove garlic, chopped
½ teaspoon dried oregano
1 teaspoon red pepper flakes
¼ cup olive oil
2 tablespoons water
1 teaspoon lemon juice

Method

1. *Rinse chickpeas and place in a large bowl. Cover with enough cold water to allow chickpeas to triple in volume. Cover and let stand at room temperature overnight.*
2. *The next day, rinse chickpeas and let drain in a strainer while preparing remaining ingredients.*
3. *Combine all ingredients in the bowl of a Breville food processor. Process until finely ground, about 30 seconds, stopping to scrape down the sides of the bowl as necessary.*
4. *Transfer mixture to a medium bowl and cover. Refrigerate for 20 minutes before forming falafel.*
5. *Prepare spicy feta sauce while falafel batter rests.*
6. *Scoop two heaping tablespoons per falafel and gently form into a slightly flattened ball. Arrange falafels evenly on the airfry basket.*
7. *Select AIRFRY/450°F (230°C)/SUPER CONVECTION/15 minutes and press START to preheat oven.*
8. *Cook in rack position 4 until lightly browned and cooked through, about 15 minutes.*
9. *Serve immediately with spicy feta sauce.*

For spicy feta sauce:

1. *Combine feta, garlic, oregano and pepper flakes in the bowl of a Breville food processor. Process until feta is broken down and smooth, about 30 seconds. Scrape down the sides of the bowl.*
2. *With the machine running, add the olive oil through the feed tube and process until incorporated. Combine water and lemon juice in a small bowl. With the machine running, add the lemon juice mixture through the feed tube and process until a sauce forms.*
3. *Use immediately or cover and store in refrigerator. Sauce will thicken when chilled; if necessary, remove from refrigerator to warm slightly and whisk before using.*



Air Fried Eggplant Parmesan



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Air Fried Eggplant Parmesan



Prep 1 hour / Cook 40 minutes AIRFRY + 10 minutes BAKE



Serves 6



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Eggplant

1 medium eggplant (about 1 pound/
450g)
1 cup (55g) panko breadcrumbs
1 cup (60g) finely grated Parmesan cheese
1 teaspoon dried oregano
1 teaspoon kosher salt
¼ teaspoon freshly ground black pepper
½ cup (45g) all-purpose flour
2 eggs

Marinara sauce

1 (28-ounce/790g) can whole tomatoes
2 tablespoons olive oil
2 cloves garlic, minced
1 teaspoon kosher salt
½ teaspoon dried oregano
Pinch red pepper flakes

To assemble

1 cup (115g) shredded mozzarella cheese
½ cup (20g) finely grated Parmesan
cheese

Method

1. Slice eggplant crosswise into ½-inch (1cm) slices. Lay slices in single layer on a baking sheet and sprinkle with ½ teaspoon kosher salt. Flip slices and sprinkle with another ½ teaspoon salt. Let rest for 20 minutes while preparing breading.
2. Combine panko, Parmesan, oregano, salt and black pepper in bowl of Breville food processor. Process until finely ground, about 15-20 seconds. Transfer to a shallow dish.
3. Place flour in a second shallow dish. Scramble eggs and 2 tablespoons water in a third shallow dish.
4. Use paper towels or a clean dish towel to dry the eggplant slices, pressing firmly on both sides to remove as much moisture as possible.
5. Working in batches, toss eggplant in flour and shake off any excess. Dip eggplant in egg and allow excess to drain off. Dredge eggplant in panko mixture, ensuring all sides are well crusted. If there are any extra breadcrumbs, reserve them to sprinkle on top of casserole.
6. Place half of eggplant on the airfry rack in a single layer. Reserve remaining eggplant on a dry baking pan.
7. Select AIRFRY/375°F (190°C)/SUPER CONVECTION/20 minutes and press START to preheat oven.
8. Cook in rack position 4 until brown and crispy, about 20 minutes. Repeat with remaining eggplant.
9. While eggplant is cooking, make the sauce.

For sauce

1. *Pour tomatoes and their juices into a large bowl and crush with your hands. Alternatively, blend with an immersion blender or Breville food processor for a smoother sauce.*
2. *Heat olive oil in a medium saucepan over medium heat. Add minced garlic and cook, stirring constantly, until just golden, about 30 seconds. Add the crushed tomatoes, salt, oregano and red pepper flakes and stir to combine.*
3. *Simmer sauce for 10 minutes, stirring occasionally. Remove from heat and reserve.*

To assemble

1. *Insert wire rack in rack position 4. Select **BAKE/400°F (200°C)/CONVECTION/10** minutes and press **START** to preheat oven.*
2. *Spread ¼ cup marinara sauce on bottom of an 8 x 8-inch (20 x 20cm) baking dish. Arrange half the eggplant in the dish.*
3. *Sprinkle eggplant with half of the mozzarella and ⅓ of the Parmesan. Spoon 1 cup sauce over the cheese.*
4. *Repeat layering with remaining eggplant and mozzarella and half of the remaining Parmesan. Spoon 1 cup of sauce over top. Sprinkle with remaining Parmesan and 2 tablespoons reserved breadcrumb mixture (optional).*
5. *Bake casserole until bubbly and golden brown on top, 10–15 minutes. Let rest 5 minutes before cutting and serving. Serve with extra marinara sauce.*



Air Fried Churros



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Air Fried Churros

 Prep 30 minutes / Cook 20 minutes

 Yields about 30 churros



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1 cup (240ml) water
1 tablespoon (15g) unsalted butter
1 tablespoon sugar
½ teaspoon vanilla extract
¼ teaspoon kosher salt
1 cup (130g) all-purpose flour
1 egg

To coat

¼ cup (55g) unsalted butter, melted
½ cup (100g) sugar
½ teaspoon ground cinnamon

Special equipment

Piping bag
⅝-inch (1.5cm) closed star pastry tip
Scissors

Method

1. Combine water, butter, sugar, vanilla, and salt in large saucepan and bring to boil over medium-high heat. Add flour all at once and stir with wooden spoon until well combined, with no streaks of flour remaining.
2. Transfer dough to bowl of Breville stand mixer fitted with paddle attachment. Mix on medium-high speed until cooled slightly, about 1 minute. Reduce speed to low and add egg. Once egg is incorporated, increase speed to high and beat until outside of bowl is cool, about 12–15 minutes.
3. Select AIRFRY/350°F (175°C)/SUPER CONVECTION/20 minutes and press START to preheat oven.
4. Transfer dough to piping bag fitted with ⅝-inch (1.5cm) closed star pastry tip. Pipe 3-inch (7.5cm) lengths of dough onto airfry rack, using scissors to snip dough at tip.
5. Cook in rack position 4 until churros are brown and crisp on the outside, about 20 minutes.
6. Place melted butter in medium bowl. Combine sugar and cinnamon in a second medium bowl.
7. Toss warm churros in melted butter and then in cinnamon sugar.
8. Pipe remaining dough onto airfry rack and repeat steps 5–7.
9. Serve immediately with chocolate sauce or dulce de leche for dipping.



Air Fried Apple Turnovers



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Air Fried Apple Turnovers



Prep 30 minutes + 20 minutes chilling / Cook 20 minutes



Yields 8 turnovers



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Filling

3 medium Granny Smith apples, peeled and diced (about 3 cups)

2 tablespoons (30g) unsalted butter

$\frac{1}{8}$ cup (70g) dark brown sugar

1 teaspoon vanilla extract

1 teaspoon lemon juice

$\frac{3}{4}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon kosher salt

For turnovers

2 sheets frozen puff pastry (17-ounce/480g package), thawed (keep cold until use)

1 egg

1 tablespoon water

Turbinado sugar for sprinkling

Method

1. Combine filling ingredients in a medium saucepan and cook over medium heat, stirring occasionally, until apples are tender and syrup is thick, about 10 minutes.
2. Transfer apple mixture to a plate and chill in the refrigerator until cool to the touch, about 20 minutes.
3. Scramble egg and water in a small bowl.
4. Place 1 sheet of puff pastry on a clean cutting board; reserve second sheet in the refrigerator.
5. Divide pastry into 4 equal squares. Spoon 2 tablespoons apple mixture onto the center of each square.
6. Brush the edges of each square with egg wash. Fold pastry diagonally over apple mixture and seal the edges with a fork.
7. Place turnovers on a plate and refrigerate while preparing remaining turnovers. Repeat steps 4 to 6 with second sheet of puff pastry.
8. Select AIRFRY/325°F (165°C)/SUPER CONVECTION/20 minutes and press START to preheat oven.
9. Place turnovers on airfry rack. Brush tops with egg wash and sprinkle with turbinado sugar. Make 3 small slits in each turnover.
10. Cook in rack position 4 until puffed and golden brown, about 20 minutes. Serve warm or at room temperature.

Tip

Use a pizza wheel to easily cut the puff pastry sheets.



Dehydrated Pineapple on Hummingbird Cupcakes



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Dehydrated Pineapple on Hummingbird Cupcakes



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Prep 10 minutes for pineapple / 20 minutes for cupcakes
Dehydrate 14 hours / Cook 35 minutes



Yields 12 cupcakes

1 small underripe pineapple

Hummingbird cupcakes

2 small, very ripe bananas (about 5 ounces/150g each)

1 15½-ounce (440g) can crushed pineapple in natural juice, drained

¾ cup (220g) raw sugar

¾ cup (50g) desiccated coconut

¾ cup (180ml) vegetable oil

2 eggs, lightly whisked

1¾ cup (220g) all-purpose flour

1 teaspoon baking powder

1 teaspoon ground cinnamon

Lime cream cheese frosting

¾ cup (75g) unsalted butter, softened

1¾ cup powdered sugar, sifted

½ cup (125g) cream cheese, softened

1 lime, zested + 1 tablespoon juice

Method

1. Trim and peel pineapple. Slice crosswise into ¼-inch (3mm) slices using a sharp knife. Arrange slices in a single layer on the dehydrate basket.
2. Select DEHYDRATE/125°F (52°C)/SUPER CONVECTION/14 hours and enable Rotate Remind. Place basket in rack position 4 and press START.
3. Dehydrate for 14 hours or until pineapple feels dry and papery and tears easily. Rotate the basket when Rotate Remind signals.
5. Take out and place on a wire rack to cool completely.
6. Make the frosting while the cupcakes bake. Using a Breville bench mixer or hand mixer, beat the butter and powdered sugar until pale and creamy. Add cream cheese and beat until combined. Add lime zest and juice and lightly beat to just combine.
7. Spoon frosting into a piping bag and pipe onto cupcakes. Decorate each cupcake with a dehydrated pineapple flower.

For cupcakes

1. Mash bananas with a fork in a large bowl. Add drained pineapple, sugar, coconut, oil and eggs. Stir until combined. Sift flour, baking powder and cinnamon over the pineapple-banana mix and stir to combine.
2. Line a 12-cup muffin pan with cupcake liners. Scoop batter evenly into the liners.
3. Insert wire rack in rack position 6. Select BAKE/325°F (165°C)/CONVECTION/35 minutes and enable Rotate Remind. Press START to preheat oven.
4. Bake cupcakes for 30–35 minutes or until a skewer inserted into the center comes out clean. Rotate pan when Rotate Remind signals.

Tips

For dehydrating fruits:

A good dehydrating temperature for fruits is 125°F (52°C). Dehydrating time will depend on the thickness and type of fruit. The thinner fruit is cut, the faster it will dry and the crispier it will become.

Some fruit (i.e. apples, pears and bananas) might discolor over the course of dehydration. This can be prevented by brushing the fruit with lemon-water. Higher acid fruit like pineapple will not brown as much.

Use firmer fruit when dehydrating whole pieces or slices. Overripe fruit is great in fruit leather.

The sweeter the fruit the more pliable the dehydrated fruit will be because of the elevated sugar content. Use young, firm pineapples for an even pale yellow result.



Dehydrated Honey-Rosemary Roasted Activated Almonds



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Dehydrated Honey-Rosemary Roasted Activated Almonds



*Prep 5 minutes + 12 hours soaking, 15 minutes for the roasted almonds
Dehydrate 24 hours / Cook 8-10 minutes*



Serves 4-6



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Activated almonds:

8 ounces (225g) raw almonds
2 tablespoons kosher salt

Honey-Rosemary glaze

¼ cup (80g) honey
1 heaping tablespoon demerara sugar
1 teaspoon finely chopped fresh rosemary
1 teaspoon kosher salt

Method

1. Place almonds and salt in a bowl. Add cold tap water to cover the almonds by 1-inch (2cm). Let soak at room temperature for 12 hours to activate.
2. Rinse almonds under cold running water, then drain. Spread in a single layer on the dehydrate basket.
3. Select **DEHYDRATE/100°F (38°C)/SUPER CONVECTION/24 hours**. Place basket in rack position 4 and press **START**.
4. Dehydrate almonds for 24 hours or until dry and slightly crunchy but also spongy in the center. Almonds can be eaten plain or roasted per the following recipe.

To roast the almonds

1. Place honey in a small saucepan and heat over low heat until runny. Put activated nuts in a medium bowl and pour over warm honey. Stir to coat nuts evenly. Add sugar, rosemary and salt and stir to combine.
2. Line roasting pan with parchment paper. Spread almonds in a single layer on the roasting pan.
3. Insert wire rack into rack position 6. Select **BAKE/350°F (175°C)/CONVECTION/10 minutes** and enable **Rotate Remind**. Press **START** to preheat oven.
4. Bake for 8 to 10 minutes, rotating the pan and stirring almonds when **Rotate Remind** signals.
5. Let cool completely before storing in an airtight container.

What are activated almonds

Soaking almonds and other nuts is believed to break down the phytic acid they contain and may make them easier to digest. Nuts that have been soaked and dehydrated are called 'activated'.

To activate almonds they need to be soaked in water for 12-24 hours and then dried at a low temperature to prevent them from getting moldy.



Dehydrated Bananas with Coconut



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Dehydrated Bananas with Coconut



Prep 10 minutes / Dehydrate 26 hours



Yields 10 halves



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1 cup shredded coconut

5 very ripe bananas, peeled

Method

1. Put coconut in a large shallow dish. Cut bananas in half lengthwise. Press banana halves in the coconut and arrange in a single layer on the dehydrating basket.
2. Select **DEHYDRATE/125°F (52°C)/SUPER CONVECTION/26 hours** Place basket in rack position 4 and press **START**.
3. Dehydrate for 26 hours or until bananas are dry to the touch but still chewy with a sweet, intense banana flavor.
4. Let bananas cool completely before storing in an airtight container for up to 5 weeks.

Tip

For crispy banana chips, use bananas that are not very ripe. Cut them into $\frac{1}{8}$ -inch (3mm) slices and dehydrate at 125°F (52°C) for 10-12 hours. Bananas should feel dry and brittle and snap in half easily.



Dehydrated Vegetable Chips



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Dehydrated Vegetable Chips



Prep 10 minutes / Dehydrate 12-15 hours



Yields approximately 2 cups each



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1 medium sweet potato

2 medium parsnips

2 medium beets

Spice mix for sweet potato chips

½ teaspoon dried thyme

½ teaspoon onion powder

½ teaspoon garlic powder

¼ teaspoon ground white pepper

1 teaspoon kosher salt

Spice mix for parsnip chips

½ teaspoon ground turmeric

1 teaspoon kosher salt

½ teaspoon ground white or black pepper

Red wine vinegar glaze for beet chips

2 tablespoons red wine vinegar

½ teaspoon kosher salt

½ teaspoon ground white or black pepper

Method

1. For the sweet potato chips, combine spice mix in a small bowl and set aside.
2. Peel sweet potato then thinly slice using a mandoline. Arrange slices in a single layer on the dehydrate baskets. Lightly and evenly sprinkle with the spice mix.
3. Select DEHYDRATE/125°F (52°C)/SUPER CONVECTION/12 hours. Place dehydrate baskets in rack positions 3 and 5 and press START. Check on crispiness and rotate trays occasionally, every 4-5 hours. Chips should feel paper-dry and snap in half easily.
4. For the parsnip chips, combine spice mix in a small bowl and set aside. Peel parsnips then thinly slice using a mandoline. Arrange slices in a single layer on the dehydrate baskets. Lightly and evenly sprinkle with the spice mix. Dehydrate chips as per step 3, changing the dehydrate time to 6 hours.
5. For the beet chips, peel beets then thinly slice using a mandoline. Arrange slices in a single layer on the dehydrate baskets. Lightly brush with red wine vinegar and then lightly and evenly sprinkle with salt and pepper. Dehydrate chips as per step 3.

Note

You will need at least two dehydrate baskets to make this recipe. Otherwise, dehydrate in two batches. To prevent discolouring keep the remaining vegetables unpeeled in the fridge until ready to use.

A mandoline is a great tool to cut vegetables very thinly. Use it with caution as the blade is very sharp. Only use as directed on the packaging.

Dehydrating time will depend on the thickness and type of vegetables. Generally the thinner the vegetable is cut the faster it is drying and the crispier it will become.

Storing dehydrated vegetables

Once completely dried, store vegetables in vacuum sealed bags or containers for best results. The vegetable chips will keep for 3-4 weeks but are best eaten within 3 days.

Tips

For dehydrating vegetables

To prevent staining the dehydrate basket, line it with parchment paper before dehydrating beets. Once the beets are dry to the touch they can be placed directly on the basket to finish dehydrating.



Dehydrated Crackers



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Dehydrated Crackers



Prep 10 minutes / Dehydrate 6 hours



Yields 2 trays of crackers



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1 cup (125g) sunflower seeds
½ cup (75g) flaxseeds
¾ cup (50g) pumpkin seeds
¼ cup (35g) sesame seeds
2 tablespoons (30g) chia seeds
1½ cups (150g) rolled oats
3 tablespoons (20g) psyllium husk powder

2 teaspoons fine sea salt
1 teaspoon freshly ground black pepper
2 teaspoons ground turmeric, divided
3 tablespoons melted coconut oil
1½ cups (360ml) water
1 large parsnip (10 ounces/300g), finely grated

Method

1. In a large bowl combine all the seeds, oats, psyllium husk, salt, pepper and 1 teaspoon ground turmeric.
2. Whisk coconut oil and water together in a measuring cup. Add to the dry ingredients and mix very well until everything is completely soaked and dough becomes very thick.
3. Mix grated parsnip with 1 teaspoon turmeric and stir to combine. Add to the seed dough and stir to thoroughly combine. Divide the dough in half, and set aside one half.
4. Shape the first half into a disk and place it between two sheets of parchment paper. Using a rolling pin, firmly roll dough into a thin sheet the size of the dehydrate basket.
5. Place dough and parchment paper in the dehydrate basket. Remove top sheet of parchment.
6. Repeat steps 4-5 with remaining dough.
7. Select DEHYDRATE/150°F (66°C)/SUPER CONVECTION/6 hours and enable Rotate Remind. Place dehydrate baskets in rack positions 3 and 5. Press START.
8. Dehydrate crackers until dry. When prompted by Rotate Remind, rotate the baskets front to back and switch rack levels. Carefully flip over the cracker dough.
9. Remove baskets from oven and let rest for 10 minutes. Break crackers into shards.
10. Let cool completely before storing in an airtight container for up to 2 weeks.

Tip

For uniformly shaped crackers, use the tip of a knife to score the dough into shapes before dehydrating.

Note

You will need two dehydrate baskets for this recipe. Otherwise, dehydrate in two batches and keep the second batch refrigerated until ready to use.



Beef Jerky



the Smart Oven® Air Fryer Pro

Breville®

Beef Jerky



Prep 20 minutes + 8 hours marinating / Dehydrate 3–4 hours



Serves 6–8



the Smart Oven® Air Fryer Pro

**1 pound (450g) of lean beef such as
sirloin, flank steak or top or bottom round**

1 tablespoon garlic powder

1 teaspoon onion powder

¼ cup brown sugar

Spice mix

4 teaspoons kosher salt

½ teaspoon freshly ground black pepper

2 teaspoons chili powder

1 teaspoon ground cumin

Method

1. Trim the meat of any visible fat, then freeze for 1–2 hours until firm but not frozen solid. Using a very sharp knife, slice meat across the grain into ¼ inch (3mm) slices.
2. Combine spice mix ingredients in a small bowl. Place meat in a medium bowl and rub the spice mix into the grain of the meat. Cover with plastic wrap and refrigerate for at least 8 hours or overnight. Meat can also be marinated in a large zip-top bag.
3. Arrange meat slices in a single layer on 2 dehydrate baskets.
4. Select DEHYDRATE/160°F (70°C)/SUPER CONVECTION/4 hours. Place dehydrate baskets in rack positions 3 and 5 and press START.
5. Dehydrate for 3–4 hours or until jerky shows no sign of redness and bends but doesn't snap. Allow the jerky to cool completely before placing in an airtight container.
6. Store jerky in an airtight container for up to 3 weeks at room temperature or 4 months in the refrigerator.

Note

You will need two dehydrate baskets for this recipe. Otherwise, dehydrate in two batches and keep the second batch refrigerated until ready to use.

Tips

For making jerky

Thin slices will allow the heat to reach the center of the meat. Cut meat against the grain for a more tender, less chewy jerky and with the grain for a chewier jerky.

The salt and vinegar in marinades and spice rubs add flavor and help to destroy pathogens on the surface of the meat. Keep meat properly refrigerated before dehydrating.

Jerky can be made from different types of meat such as beef, pork, lamb and poultry. Leaner meat is better for jerky as fat does not dry and causes jerky to spoil faster.



Roast Turkey



the Smart Oven® Air Fryer Pro

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Roast Turkey



Prep 15 minutes + 1 hour resting / Cook 2 hours + 30 minutes resting



Serves 12-14



the Smart Oven® Air Fryer Pro

12-14 pound (5.4 to 6.4kg) whole turkey

2-3 tablespoons kosher salt

2 teaspoons ground black pepper

1 small onion, quartered

4 to 6 garlic cloves, peeled

½ lemon, halved

6 to 8 sprigs thyme (optional)

2 to 3 sprigs rosemary (optional)

6 sage leaves (optional)

¼ cup (55g) unsalted butter, melted

Special equipment:

Meat thermometer

Kitchen twine

Method

1. Remove turkey from the refrigerator and allow it to come up to room temperature for one hour before roasting. Remove giblets, rinse turkey and use paper towels to thoroughly pat dry the inside and outside of the turkey.
2. Combine kosher salt and pepper in a small bowl. Liberally season the inside and outside of the turkey with the salt and pepper mixture. Stuff the cavity with the onion, garlic, lemon and desired herbs.
3. Tuck turkey wings under the back and tie the legs with kitchen twine. Brush the outside of the turkey with melted butter.
4. Insert wire rack in rack position 8. Select ROAST/325°F (165°C)/CONVECTION/2 hours. Press START to preheat oven.
5. Line a jelly-roll or other shallow pan with foil and place the included broiling rack in the pan. Place turkey, breast side up, on broiling rack. Cook until a thermometer inserted in the thickest part of the breast reads 150°F (66°C), and the thickest part of the thigh reads 165°F (74°C). Carefully rotate the baking pan halfway through cooking. The total cook time will vary depending on the size of the turkey.
6. Remove turkey from oven, very loosely tent with foil and allow to rest for 30 minutes before carving. Do not skip this step, as the temperature of the turkey will continue to rise during resting, ensuring it is fully cooked through.

Note

Depending on the size and shape of the turkey, it may be necessary to crack the breastbone so that the turkey will fit in the oven. To do this, place the turkey on a stable surface and press firmly on the breastbone until it cracks. Repeat this several times, until the top of the turkey is slightly flattened.



Broiled Miso Salmon



the Smart Oven® Air Fryer Pro

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Broiled Miso Salmon



Prep 10 minutes + 24–48 hours marinating / Cook 12 minutes



Serves 4



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For marinade:

½ cup (120ml) white miso paste
¼ cup (60ml) mirin
¼ cup (60ml) sake
2 tablespoons sugar
2 cloves garlic, minced
1-inch (2cm) piece ginger, minced

For salmon:

4x6-ounce (170g) salmon fillets,
1-inch (2cm) thick

Method

1. Combine marinade ingredients in a medium bowl and whisk well. Place salmon fillets in a large zip-top bag and pour over marinade. Refrigerate for at least 24 and up to 48 hours, flipping the bag over occasionally to redistribute marinade.
2. Insert wire rack into rack position. 3. Press PHASE COOK, and then select BAKE/400°F (205°C)/8 minutes. Press SELECT/CONFIRM to confirm the first cooking phase. Select BROIL/HIGH/4 minutes for the second phase, and then press START to preheat oven.
3. Line the roasting pan with parchment paper or aluminum foil. Remove salmon from marinade, allowing excess marinade to drip off. Discard marinade. Place salmon, skin side down, on the roasting pan.
4. Cook until salmon is just cooked through and brown on top. Serve immediately.



Chocolate Chip, Pecan & Oatmeal Cookies



the Smart Oven® Air Fryer Pro

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Chocolate Chip, Pecan & Oatmeal Cookies



Prep 10 minutes / Cook 24 minutes



Yields 24 cookies



the Smart Oven Air Fryer Pro

½ cup (115g) butter, softened
½ cup (100g) sugar
½ cup (100g) firmly packed brown sugar
1 teaspoon vanilla extract
1 large egg
1½ cup (160g) all-purpose flour

2 teaspoons baking powder
½ teaspoon kosher salt
1 cup (170g) chocolate chips
½ cup (60g) pecan halves, chopped
¼ cup (20g) rolled oats

Method

1. Line 2 baking pans with parchment paper.
2. Assemble Breville bench mixer with beater attachment. Place butter, sugar, brown sugar and vanilla in the mixing bowl. Mix on medium speed for 2 minutes until pale and creamy.
3. Add egg and beat until just combined. Sift flour, baking powder and salt, then add to egg mixture on low speed, mixing until just combined.
4. Add chocolate chips, pecans and oats and mix on low speed until just combined.
5. Roll heaping tablespoons of dough into balls and place 6 balls, 2 inches (4cm) apart, on each prepared pan.
6. Insert wire racks in rack positions 3 and 6. Select COOKIES/315°F (155°C)/SUPER CONVECTION/12 minutes. Press START to preheat oven.
7. Bake cookies for 12 minutes, rotating halfway through baking (change top to bottom and front to back).
8. Let cool on baking pans for 5 minutes then transfer to a wire rack to cool completely.
9. Repeat with remaining dough.

Tip

If using only one tray at a time bake on COOKIES/325°F (165°C)/CONVECTION/12 minutes in rack position 5 and rotate halfway through.



Slow Cooked Pulled Pork



the Smart Oven® Air Fryer Pro

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Slow Cooked Pulled Pork



Prep 15 minutes + overnight marinating
Cook 6–8 hours (HIGH) / 8–10 hours (LOW)



Serves 20, as part of burgers or tacos



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Spice rub:

- 2 tablespoons kosher salt
- 2 tablespoons brown sugar
- 1 tablespoon paprika
- 1 teaspoon freshly ground black pepper
- 1 teaspoon red pepper flakes
- ½ teaspoon dry mustard
- ¼ teaspoon cayenne pepper

Pork:

- 6 pounds (2.7kg) boneless pork shoulder
- 1 large onion, thinly sliced
- 4 cloves garlic, peeled and crushed
- 1¼ cup (300ml) apple cider vinegar
- ¼ cup (60ml) Worcestershire sauce
- ½ cup (120ml) water

Method

1. Combine spice rub ingredients in a small bowl. Coat pork with spice mixture and place in a large bowl. Cover and refrigerate overnight.
2. Place onion and garlic in a large (5½ quart/6 liter) Dutch oven. Place pork on top of onion and garlic. Pour over any juices that may have accumulated in the bowl.
3. Add the cider vinegar, Worcestershire sauce and water to a medium bowl, stir to combine. Pour the mixture over the pork and cover with lid.

4. Insert wire rack in rack position 8. Select SLOW COOK/CONVECTION and HIGH/6 hours or LOW/8 hours. Press START to preheat oven.
5. Cook on HIGH for 6–8 hours or LOW for 8–10 hours, until pork is tender and shreds easily.
6. Remove pork to a bowl and shred with two forks. Skim fat off cooking liquid and return pork to Dutch oven.

Serving Suggestions

1. Stir 1 cup (240ml) BBQ sauce through pork and put on burger or slider buns. Top with coleslaw and jalapenos.
2. Sauté pork in oil and put in tortillas to make tacos. Top with salsa.

Homemade BBQ sauce



Prep 5 minutes / Cook 50 minutes



Yields 2 cups (480ml)

- 2 cups (480ml) tomato puree
- ¾ cup (160ml) cider vinegar
- ½ cup (120ml) molasses
- ¼ cup (80ml) Worcestershire sauce
- ½ cup (100g) brown sugar

- 2 teaspoons smoked paprika
- 1 clove garlic, minced
- 2 tablespoons mustard
- Kosher salt, to taste

Method

1. Combine all ingredients in a medium saucepan.
2. Cook on medium heat, stirring, for 10 minutes or until smooth and combined.
3. Reduce heat to low and simmer, stirring occasionally, for 40 minutes or until sauce has thickened and turned maroon in color.
4. Season to taste with kosher salt. Cool completely.



Deep Dish Apple Pie



the Smart Oven® Air Fryer Pro

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Deep Dish Apple Pie



Prep 1 hour + 30 minutes resting / Cook 1 hour 15 minutes + 2 hours cooling



Serves 8



the Smart Oven® Air Fryer Pro

Dough

2¾ cups (360g) all-purpose flour
1 tablespoon sugar
1 teaspoon kosher salt
1 cup (225g) cold unsalted butter, cut into ½-inch (1cm) cubes
½ cup (120ml) ice water

Filling

5 pounds (2,3kg) apples, peeled, cored and sliced ¼-inch (5mm) thick (can use one or more firm tart varieties such as Granny Smith, Pink Lady or Honeycrisp)
1 cup (200g) sugar, divided

½ cup (100g) dark brown sugar
1½ teaspoons ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon ground allspice
½ teaspoon ground ginger
½ teaspoon kosher salt
3 tablespoons (45g) butter, divided
2 tablespoons cornstarch

Special Equipment

9½-inch (24cm) glass pie dish
(2 inches/4cm deep)

For the dough

1. In a medium bowl, combine flour, sugar and salt. Whisk to mix thoroughly. Add butter and use your fingers to rub the butter into the dry ingredients until the butter resembles cornflakes. (If using a Breville food processor, pulse dry ingredients to combine, add butter and then pulse a few times until mixture resembles coarse bread crumbs.)
2. Add the ice water and use your hands to gently work the dough until it just comes together. Be careful not to overwork the dough. (If using a Breville food processor, add ice water and pulse a few times until the dough just starts to come together. It should not completely form into a ball.)
3. Turn dough out onto a lightly floured surface and form a ball. Divide the dough in half and form each portion into a disk. Wrap each disk in plastic wrap and refrigerate for at least 30 minutes.
4. Prepare the filling. While the filling is cooling, roll out the bottom crust to about 14 inches (35cm) in diameter and about ⅛-inch thick (3 mm). Gently fold it in half and drape it in the bottom of the pie dish. Carefully unfold the crust. Refrigerate for at least 10 minutes before adding the filling.
5. While the bottom crust chills, roll out the top crust. Place it in the center of a sheet of parchment paper. Gently fold the crust into quarters. Use the parchment paper to enclose the folded crust. Refrigerate for at least 10 minutes.

For the filling

1. In a small bowl, stir together $\frac{1}{2}$ cup (100g) sugar, brown sugar, spices, salt and cornstarch. Set aside.
2. Heat a Dutch oven over medium heat. Add half of the butter and heat until melted. Add the apple slices and remaining $\frac{1}{2}$ cup (100g) sugar, toss to coat evenly. Cook apples over medium heat for 10 to 20 minutes to slightly soften, gently stirring frequently to ensure even cooking. (Parcooking the apples with sugar will preshrink them and help prevent the large empty space that often forms beneath the baked crust.)
3. When the apples are softened, using the lid, drain off the liquid from the pan and discard. Add remaining butter and stir to evenly coat the apples. Spread the apples onto a rimmed baking sheet in a shallow layer and cool to room temperature. Set aside the Dutch oven, but don't wash it.
4. After the apples have cooled, scrape them back into the Dutch oven and sprinkle with sugar, spice and cornstarch mixture. Stir to coat apples evenly.

To assemble:

1. Remove the crust-lined pie dish and top crust from the refrigerator. Set the top crust aside. Evenly fill the pie dish with the prepared apples.

2. Remove the quartered top crust from the parchment paper and center the point on top of the pie. Carefully unfold the crust, making sure it is pliable and does not crack. (If crust is too cold to unfold without cracking, wait another 2 or 3 minutes to unfold it.)
3. Use kitchen shears or a sharp knife to evenly trim both crusts so that $\frac{1}{2}$ inch (1cm) extends beyond the rim. Crimp together the edges. Refrigerate the pie for 15 minutes or place in freezer for 10 minutes to firm up the crust. Before baking, use a sharp knife to cut 4 or 5 2-inch (5cm) long slits in the top crust to vent the steam.

To bake:

1. Insert wire rack into rack position 8. Select BAKE/350°F (175°C)/CONVECTION/1 hour 15 minutes and enable Rotate Remind.
2. Place pie on the included pizza pan or other baking pan and bake for 1 hour and 15 minutes until crust is crisp and golden brown and juices are bubbling. Carefully rotate pie when Rotate Remind signals.
3. Remove pie from oven and allow it to cool on a wire rack for at least 2 hours before serving.

Tip

Line the pizza pan with foil in case juices leak out during baking.



Italian-Style Pizza



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Italian-Style Pizza

 20 minutes + 1 hour proofing / Cook 8–10 minutes

 Yields 4 pizzas



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Pizza dough

2 teaspoons active dry yeast
1½ cups (360ml) lukewarm water
¼ cup (60ml) olive oil
4½ cups (580g) all-purpose flour
Pinch of sugar
2 tablespoons each semolina and all-purpose flour, mixed, for dusting

Topping

1 cup (240ml) pizza sauce
8 ounces (225g) shredded whole-milk mozzarella cheese
6 ounces (170g) thinly sliced salami
½ cup pitted black olives, halved
1 bunch basil, to garnish

Method

1. Combine yeast, water and olive oil in a medium bowl and stir until yeast is dissolved. Set aside for 5 minutes or until foamy.
2. Place flour and sugar in the bowl of a Breville bench mixer. Add yeast mixture and knead with the dough hook for 8 minutes or until dough is smooth and elastic. Transfer dough to a large glass bowl and cover with a clean tea towel or plastic wrap.
3. Insert wire rack in rack position 8. Select **PROOF/85°F (29°C)/CONVECTION/1 hour**. Place bowl on the wire rack and press **START**.
4. Proof dough for 1 hour or until doubled in size.
5. Punch down dough. Divide into 4 equal portions and shape each portion into a ball.
6. Sprinkle the semolina-flour mixture onto a clean work surface. Work with one dough ball at a time, keeping remaining dough covered with plastic wrap until ready to use. Roll first dough ball into a thin round about 10 inches (25cm) in diameter. Transfer the dough to the included pizza pan.
7. Spread ¼ cup pizza sauce evenly on the dough, leaving a ½-inch (1cm) border of crust.
8. Sprinkle one quarter of the mozzarella, salami and olives on the pizza.
9. Insert wire rack in rack position 7. Select **PIZZA/480°F (240°C)/CONVECTION/10 minutes**. Press **START** to preheat oven.
10. Bake pizza for 8–10 minutes or until cheese is melted and golden in color. Sprinkle with basil leaves and serve immediately.
11. Repeat steps 6–10 for remaining dough balls.



Lasagna



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Lasagna



Prep 1½ hours / Cook 30 minutes



Serves 8



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Meat sauce

- 1 tablespoon olive oil
- 1 large onion, finely diced
- 6 cloves garlic, minced
- 2 medium carrots, peeled and grated
- 2 stalks celery, finely diced
- 2 pounds (1kg) ground beef
- 2 tablespoons red wine vinegar
- Pinch of sugar
- 1 28-ounce (780g) can crushed tomatoes
- 1 6-ounce (170g) tomato paste
- ½ cup (12g) fresh basil leaves, chopped

1 tablespoon kosher salt

1 teaspoon freshly ground black pepper

Béchamel sauce

- 5 tablespoons (70g) unsalted butter
- ¼ cup (35g) all-purpose flour
- 4 cups (1l) milk
- 1 cup (60g) finely grated Parmesan cheese
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

To assemble

- 12 no-boil lasagna sheets
- ½ cup (30g) finely grated Parmesan cheese

Method

1. Heat olive oil in a large, deep sauté pan over medium heat. Add the onion, carrot and celery and cook, stirring occasionally, for 5–7 minutes or until softened. Add garlic and cook for 1–2 minutes or until fragrant.
2. Increase the heat to medium-high and add the ground beef, salt and pepper. Break up the meat with a wooden spoon and stir for 4 minutes, until meat is cooked through but not browned.
3. Add the vinegar and cook, stirring occasionally, until it has almost evaporated. Add the sugar, crushed tomatoes and tomato paste and stir to combine. Bring to a boil, then reduce heat and simmer, uncovered, for 20 minutes. Remove pan from the heat, stir in the basil and set aside.
4. Melt the butter in a medium saucepan over medium heat until foaming. Add the flour and cook, whisking constantly, for 1 to 2 minutes or until mixture bubbles and begins to come away from the side of the pan. Remove the pan from the heat and add the milk all at once, whisking constantly to avoid any lumps. Return the pan to the heat and bring to a boil.
- Reduce heat to medium-low and simmer, stirring constantly with a wooden spoon, for 7–10 minutes or until sauce thickens and coats the back of the spoon. Remove from the heat and stir in the grated Parmesan, salt and pepper.
5. Spread ¼ of the meat sauce (about 2 cups/480ml) evenly on the base of a 9 x 13-inch (23 x 33cm) baking dish.
6. Place 4 of the lasagna sheets over the sauce (they will overlap slightly). Spread another ¼ of the sauce over the pasta followed by ⅓ of the béchamel (about 1½ cups/360ml). Continue layering the pasta, meat sauce & béchamel twice more, finishing with the béchamel. Sprinkle with grated Parmesan.
7. Insert wire rack in rack position 6. Select **BAKE/375°F (190°C)/CONVECTION/30 minutes**. Press **START** to preheat oven.
8. Cook lasagna for 25–30 minutes or until bubbling and browned on top.
9. Let rest for 15 minutes before cutting and serving.



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