



Roast



Fry



Fresh Chips



Bake



Grill



Seafood



Frozen Snacks



Frozen Chips



Vegetables



Chicken



Dehydrate



the Air Fryer Chef™

Breville®

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Air Fried Asian Inspired Prawns

Air Fried Asian Inspired Prawns



the Air Fryer Chef™

-  *Prep time:* 10 minutes
-  *Cook time:* 10 minutes on Seafood Function
-  *Makes:* 2

Ingredients

<i>300g raw prawns, peeled and head removed</i>	<i>2 teaspoon soy sauce</i>
<i>1 teaspoon cornflour</i>	<i>½ teaspoon Shaoxing cooking wine</i>
<i>4 garlic cloves, peeled, chopped</i>	<i>Pinch 5 spice powder</i>
<i>1 shallot, sliced</i>	<i>2 lime wedges</i>
<i>1 tbsp. chopped coriander</i>	
<i>1 ½ teaspoon lime juice</i>	
<i>2 tablespoon honey</i>	
<i>1 tablespoon olive oil</i>	

Method

1. Toss the prawns with 1 tsp. cornflour.
2. Place the garlic, sliced shallot, coriander, lime juice, honey, olive oil, soy sauce, Shaoxing cooking wine and 5 spice powder into a bowl and stir to combine, add to the prawns and mix.
3. Place the prawns, including sauce ingredients into a small heatproof dish that will fit nicely in the air fryer. Place the dish into the air fryer. Close the drawer.
4. Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until SEAFOOD is illuminated. Adjust the time to 10 minutes. Press START/CANCEL to begin the function. Carefully remove the dish from the air fryer and serve with lime wedges.



Air Fried Chicken Drumettes


Air Fried Chicken Drumettes



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 **Prep time:** 20 minutes + 2 hours marinating

 **Cook time:** 18 minutes on Chicken function

 **Makes:** 2-4

Ingredients

400g chicken drumettes

250ml buttermilk

Chicken seasoning

¼ teaspoon salt

½ teaspoon dried mixed herbs

Pinch allspice

½ teaspoon thyme

1 ½ tablespoon paprika

2 teaspoon garlic salt

¼ teaspoon black pepper

1 teaspoon mustard powder

1 teaspoon ground white pepper

½ teaspoon ground ginger

¾ cup plain flour

1 tablespoon chicken powder

2 tablespoon Vegeta seasoning

– vegetable stock powder

Baking spray

Method

1. Place the drumettes and buttermilk into a bowl and marinate for 2 hours.
2. Place the salt, mixed herbs, all spice, thyme, paprika, garlic salt, black pepper, mustard powder, ground white pepper, ground ginger, plain flour, chicken powder and Vegeta into a jar and shake until combined – tip into a medium mixing bowl. Remove the chicken from the buttermilk and dip into the spiced flour. Dip the chicken back into the buttermilk and again into the spiced flour. Lay the chicken drumettes in a single layer in the air fryer basket. Spray generously with baking spray. Close the drawer.
3. Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until the CHICKEN function is illuminated. Adjust the time to 15 minutes. Press START/PAUSE to begin the function.
4. Serve hot.






Air Fried Fresh Chips

Air Fried Fresh Chips



the Air Fryer Chef

-  **Prep time:** 20 minutes
-  **Cook time:** 1 hour on Fresh Chips Function
-  **Serves:** 4

Ingredients

1kg Desiree potatoes

1 teaspoon salt

2 teaspoon sea salt

Method

1. Place the whole potatoes in a large pot. Cover the potatoes with water and sprinkle the 1 tsp. salt into the water. Bring to the boil and allow to sit for 10 minutes drain the potatoes from the water and allow the potatoes to cool. Cut the potatoes into 1cm batons.
2. Toss the potato batons with the oil and sea salt.
3. Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until FRESH CHIPS is illuminated. Adjust the time to 30 minutes. Press START/PAUSE to begin the function. Allow the FRESH CHIPS function to pre-heat for 2 minutes.
4. Pour the potato batons into the air fryer basket, close the drawer. Shake every 5 minutes after the 10 minute mark and check the doneness at every shake.
5. Serve the chips hot.






Blueberry And Lemon Cupcakes

Blueberry and Lemon Cupcakes



the Air Fryer Chef™

-  **Prep time:** 20 minutes
-  **Cook time:** 15 minutes on Bake Function
-  **Serves:** 18 - 20 cupcakes
- Each cupcake is 50g in a ¼ cup patty case. Air fryer can cook 6 at a time.*

Ingredients

200g caster sugar	100ml milk
110g butter, unsalted	140g frozen blueberries, thawed
2 eggs	2 tablespoon almond meal
2 tablespoon lemon juice	2 tablespoon icing sugar
Zest of 1 lemon	
1 teaspoon. vanilla paste	
200g self-raising flour	
70g plain flour	
65ml fresh cream	

Method

1. Place the butter and caster sugar into the bowl of a bench mixer with the beater attachment fitted. Cream the butter and sugar until pale and fluffy. Add the eggs, one at a time, mixing well between additions. Add the lemon juice, zest and vanilla and mix to combine.
2. Sift the flours together. Mix the cream and milk together. Add the flours and milk alternately to the mixture whilst mixing on a low speed.
3. Toss the blueberries with the almond meal and fold into the cupcake mixture.
4. Place 6, ¼ cup patty cases into a small oven-proof tin and lightly spray each patty case with baking spray (or line 6 individual cupcake holders). Scoop 2 x tbsp. of mixture into each patty case. Place the tin into the air fryer basket and close the drawer.
5. Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until BAKE is illuminated. Adjust the time to 15 minutes. Press START/PAUSE to begin the function.
6. At completion, remove the tin and repeat with the remaining cupcake mixture.
7. Serve dusted with icing sugar at room temperature or warm.



Crumbed Calamari

Crumbed Calamari



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 **Prep time:** 30 minutes + marinating time of 3-4 hours

 **Cook time:** 30 minutes on Seafood Function

 **Serves:** 4

Ingredients

500g squid tubes, fresh or defrosted

400ml milk

2 cloves garlic

2 teaspoon lemon juice

170g Flour

200ml Milk

1 egg

150g panko breadcrumbs

Oil spray

¼ cup mayonnaise

1 lemon, cut into wedges

Method

1. Slice the squid tubes to be in 1cm thick rings. Marinate the rings in the milk, lemon juice and garlic for 3 hours.
2. Remove the calamari rings from the milk marinade - discard the milk marinade. Dip the calamari rings in the flour. Mix the 200ml milk and egg together and whisk to combine. Shake the excess flour from the calamari rings and dip into the egg and milk mixture, followed by crumbing in the panko crumbs.
3. Place 10 calamari rings into the air fryer basket and spray very generously with baking spray all over the calamari rings. Close the drawer.
4. Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until SEAFOOD is illuminated. Adjust the time to 10 minutes. Continue to cook the remaining calamari until depleted. Serve with mayonnaise and lemon wedges.






Dehydrated Banana Chips

Dehydrated Banana Chips



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-  **Prep time:** 5 minutes
-  **Cook time:** 4 hours on Dehydrate Function
-  **Serves:** ¾ cup
-

Ingredients

2 bananas (190g)

1 teaspoon lemon juice

Method

1. *Slice the bananas to be 3mm thick and toss with the lemon juice. Lay in a single layer in the air fry basket – the banana slices can overlap slightly. Close the drawer.*
2. *Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until the DEHYDRATE function illuminates. Adjust the time to 240 minutes. Leave the default temperature of 70°C.*
3. *Check the banana chips every 30 minutes and shake or turn if required.*
4. *Once dry, allow to cool completely before placing in an airtight container. The banana chips will last for 2 weeks in an airtight container.*




Kale, Spinach And Three Cheese Filo Triangles

Kale, Spinach and Three Cheese Filo Triangles



the Air Fryer Chef™

 Prep time: 45 minutes

 Cook time: Fresh-10 minutes on Frozen Snacks Function
Frozen-12 minutes on Frozen Snacks Function

 Serves: 35

Ingredients

1 tablespoon oil
2 cloves garlic, 20g, crushed
3 sticks shallots, 80g, sliced
50g kale, trimmed, washed and shredded
200g baby spinach – washed
¼ teaspoon smoked paprika
¼ teaspoon salt
Pinch ground black pepper
1 egg

170g haloumi, grated
70g fetta, crumbled
40g parmesan, grated
21 sheets filo pastry
120g unsalted butter, melted
1 tbsp. sesame seeds
½ cup sour cream
¼ cup sweet chilli

Method

1. Heat a large frypan on a medium to high heat. Add the vegetable oil, garlic and shallots and sauté for 1 minute. Add the kale, spinach, paprika, salt and pepper and sauté for 3 minutes. Place in a large mixing bowl and add the cheeses and egg. Mix well.
Tip: When using filo – keep the filo that is waiting to be used covered with a dry tea towel, then place a damp tea towel on top of the dry tea towel – this is to avoid the filo drying out whilst you are making the triangles.
2. Prepare a container by lining with non-stick paper or plastic.
3. Lay out one sheet of filo pastry and brush with melted butter, then a second sheet of filo on the buttered filo pastry, and butter the second sheet of filo pastry then lay a third sheet of filo on top of the buttered second sheet of filo.
4. Turn your buttered filo pastry horizontally and then cut into 5 even strips. Butter the top end of the strip and place 1 heaped tablespoon of mixture onto the closest end of the strip and fold diagonally over and continue to fold until the triangle is complete.
5. Butter the top, sprinkle with a few sesame seeds and place into the prepared container. Continue until the ingredients are depleted.
Tip: The triangles can be frozen for up to 2 month in an air tight container.
6. Place 8 triangles in the air fryer basket at one time. Close the drawer.
7. Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until FROZEN SNACKS is illuminated. Press START/CANCEL to begin the function. Remove and continue with the remaining triangles.
8. Serve warm with sour cream and sweet chilli.






Roast Chicken Dinner

Roast Chicken Dinner



the Air Fryer Chef™

-  *Prep time:* 15 minutes
-  *Cook time:* 1 hour 15 minutes on Roast Function
-  *Makes:* 4-6
-

Ingredients

1.2kg whole chicken
1 tablespoon vegetable oil
1 tablespoon chicken seasoning
450g potatoes, peeled, cut into 2-3cm pieces
1 large carrot, cut into 2cm pieces
130g cauliflower florets
Salt and pepper

Method

1. *Rinse and dry the chicken thoroughly. Rub 1 tbsp. of the vegetable oil and the chicken seasoning on the chicken skin. Drizzle the remaining oil onto the potatoes, carrots and cauliflower and season with salt and pepper.*
2. *Place the vegetables into the air fryer drawer and push to the outer edges. Place the chicken into the centre with the breast side facing down. Close the drawer.*
3. *Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until the ROAST function is illuminated. Press START/PAUSE to begin the function. At 30 minutes, open the drawer and gently turn the chicken over to be breast side up. Close the drawer and continue cooking.*
4. *At completion, the air fryer will beep, open the drawer and test the temperature - it must be above 74°C. Remove the chicken and allow to rest for 5 minutes. Return the vegetables to the air fryer and press +10MINS to allow the vegetables to gain a little more colour. Portion the chicken.*
5. *Remove the vegetables from the air fryer and serve with the chicken.*






Roasted Root Vegetables

Roasted Root Vegetables



the Air Fryer Chef

-  **Prep time:** 20 minutes
-  **Cook time:** 30 minutes on Vegetables Function
-  **Serves:** 4
-

Ingredients

- | | |
|--|---------------------------|
| 4 small carrots, peeled and cut in ½ lengthways | 2 tsp. sea salt |
| 4 large Desiree potatoes, peeled and cut into wedges | ¼ tsp. fresh black pepper |
| 1 red onion, peeled and cut into wedges | |
| 1 sweet potato, peeled and cut into chunks | |
| 1 turnip, peeled and cut into small pieces | |
| 1 tbsp. vegetable oil | |
| 3 sprigs fresh rosemary | |
-

Method

1. Toss the prepared vegetables in a large bowl with the oil, thyme, salt and pepper.
2. Place into the air fryer basket. Close the drawer.
3. Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until the VEGETABLES function is illuminated. Press START/PAUSE to begin the function.
4. Shake throughout the function to ensure even colouring. Remove and serve hot.






Teriyaki Trout

Teriyaki Trout



the Air Fryer Chef™

-  *Prep time:* 20 minutes
-  *Cook time:* 7 minutes on Grill Function
-  *Serves:* 2
-

Ingredients

- | | |
|---------------------------|---|
| 1 tbsp. grated ginger | 2 nori sheets |
| ¼ tsp. sesame oil | 2 x 150g fresh Ocean Trout portions |
| 3 tbsp. mirin | 1 tsp. sesame seeds |
| 1 ½ tbsp. light soy sauce | 60g edamame beans, podded with pods discarded |
| Pinch caster sugar | |
| ½ tsp. cornflour | |
| ½ tsp. water | |
-

Method

1. Place the grated ginger and sesame oil into a small saucepan on a low heat for 2 minutes. Deglaze with the mirin. Add the soy sauce and caster sugar. Let the dressing bubble for 30 seconds, then strain mixture through a sieve. Combine cornflour and water to make a paste and stir through the hot dressing. Set aside.
2. Fold the nori sheets in half twice. Place the trout portions onto the nori sheets and place them into the air fry basket. Divide the edamame beans between each trout portion and sprinkle both with the sesame seeds. Spray both portion generously with olive oil spray and close the drawer.
3. Press the ON/OFF button to turn on the air fryer. Press the MENU button repeatedly until the GRILL function is illuminated. Adjust the time to 7 minutes. Press START/PAUSE to begin the function.
4. Remove the trout and nori sheet from the air fryer basket and place on serving dish. Drizzle with the teriyaki dressing.
5. Serve.