



Air Fried Zucchini Fries with Herbed Yogurt Dip



the Smart Oven® Air Fryer

Breville

Air Fried Zucchini Fries with Herbed Yogurt Dip

 Prep 35 minutes / Cook 12 minutes

 Serves 6



the Smart Oven® Air Fryer

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 food processor. Pulse until ingredients are well combined and slightly finer in texture, 5 to 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 air fry basket, leaving space between each piece.
7. Select AIR FRY/SUPER CONVENTION/425°F (220°C) 12 minutes and press START to preheat oven.
8. Cook in middle rack position until brown and crispy, about 12 minutes.

Serve immediately with herbed yogurt dip.



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

1 tablespoon minced fresh ginger

1 teaspoon sesame oil

3 tablespoons unseasoned rice vinegar

2 tablespoons reduced-sodium soy sauce

3 tablespoons honey

Sauce (yields ¾ cup)

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

2 cloves garlic, finely minced

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 broiling rack in roasting pan and place wings on rack, providing equal space between wings.
3. Insert wire rack in middle rack position. Select AIR FRY/SUPER CONVECTION/450°F (230°C)/30 minutes. Press START to preheat oven.
4. Cook for 30 minutes, flipping the wings midway through cooking.
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 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
- 1/8 cup (70g) dark brown sugar
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 3/4 teaspoon ground cinnamon
- 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 AIR FRY/325°F (160°C)/SUPER CONVECTION/20 minutes and press START to preheat oven.
9. Place turnovers in air fry basket. Brush tops with egg wash and sprinkle with turbinado sugar. Make 3 small slits in each turnover.
10. Cook in middle rack position until puffed and golden brown, about 20 minutes. Serve warm or at room temperature.

Tips:

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

Chill assembled turnovers for about 20 minutes before baking to ensure maximum rising.



Chocolate Chip, Pecan & Oatmeal Cookies



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Breville

Chocolate Chip, Pecan & Oatmeal Cookies



the Smart Oven® Air Fryer



Prep 10 minutes / Cook 36 minutes



Yields 27 cookies

Ingredients

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| <i>½ cup (115g) butter, softened</i> | <i>2 teaspoons baking powder</i> |
| <i>½ cup (100g) sugar</i> | <i>½ teaspoon kosher salt</i> |
| <i>½ cup (100g) firmly packed brown sugar</i> | <i>1 cup (170g) chocolate chips</i> |
| <i>1 teaspoon vanilla extract</i> | <i>½ cup (60g) pecan halves, chopped</i> |
| <i>1 large egg</i> | <i>¼ cup (20g) rolled oats</i> |
| <i>1⅓ cup (160g) all-purpose flour</i> | |

Method

1. Line the roasting pan with parchment paper.
2. Assemble bench mixer with beater attachment. Place butter, sugar, brown sugar and vanilla in the 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 9 balls (in 3 rows), 2 inches (4cm) apart, on the prepared pan.
6. Insert wire rack in the middle rack position. Select COOKIES/325°F (165°C)/ CONVECTION/12 minutes. Press START to preheat oven.
7. Bake cookies for 12 minutes.
8. Let cool on baking pan for 5 minutes then transfer to a wire rack to cool completely.
9. Repeat with remaining dough.

Tip:

Chill cookie dough for 30 to 60 minutes to reduce the amount of spreading during baking.