



*Air Fries with Peppercorn Aioli*



*the Combi Wave™ 3 in 1*

**Breville**

# Air Fries with Peppercorn Aioli



Prep: 20 minutes / Cook: 30 minutes



Serves: 4



the Combi Wave™ 3 in 1

## Fries

*1 pound russet potatoes, peeled & cut into  
¾-inch (1cm) thick fries  
1 teaspoon olive oil  
Kosher salt*

## Peppercorn Aioli

*1 egg yolk  
2 tablespoons lemon juice  
1 tablespoon wholegrain mustard  
2 cloves garlic, crushed  
1 cup (240ml) grapeseed oil  
1 teaspoon black peppercorns, crushed  
1 teaspoon green peppercorns, crushed  
1 teaspoon pink peppercorns, crushed  
Kosher salt*

## Method

1. Arrange fries in a single layer on a microwave safe plate and place plate on turntable. Press MICROWAVE, set 100% power for 5 minutes and press START. Cool fries in refrigerator for 15 minutes.
2. While fries cool, make Peppercorn Aioli: Place egg yolk, lemon juice, mustard and garlic in a blender and blend until combined. With the motor running, add grapeseed oil in a slow, steady stream until combined and thickened. Add peppercorns, stir to combine and season with salt.
3. Toss cooled fries with olive oil in a medium bowl.
4. Press AIRFRY and set 450°F for 25 minutes. Place Combi Crisp pan on turntable in high position and press START to preheat pan. Place fries in preheated pan and press START to begin cooking. Turn fries over when prompted halfway through cooking.
5. Season fries with salt and serve immediately with Peppercorn Aioli.