



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



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Fries

1 pound russet potatoes, peeled & cut into
3/8-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.



Airfried Chicken Quesadilla



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Airfried Chicken Quesadilla

 Prep: 10 minutes / Cook: 6 minutes

 Serves: 2



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2 x 8-inch (20cm) flour tortillas
1 cup grated cheddar or Monterey Jack cheese
1.5 ounce (40g) cooked chicken, shredded

To Serve
Salsa, sour cream, pickled jalapenos, chopped cilantro

Method

1. Cover one half of each tortilla with cheese. Top cheese with chicken and fold each tortilla in half.
2. Press AIRFRY and set 425°F for 6 minutes. Place Combi Crisp pan on turntable in high position and press START to preheat pan. Place quesadillas in preheated pan and press START to begin cooking. Turn quesadillas when prompted halfway through cooking.
3. Cut into wedges and serve with salsa, sour cream, pickled jalapenos and chopped cilantro.



Artichoke Frittata



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Artichoke Frittata

 Prep: 15 minutes / Cook: 30 minutes

 Serves: 4



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6 large eggs

$\frac{3}{4}$ cup (180ml) heavy cream

4 ounces (115g) sharp cheddar cheese,
grated

1 green onion, thinly sliced

1 clove garlic, minced

Kosher salt and freshly cracked black
pepper

3 stalks kale, leaves removed, roughly
sliced

6 ounces (170g) marinated artichokes,
drained, halved

Method

1. Combine eggs and cream in large bowl. Add half of the cheese, green onion and garlic and season to taste.
2. Lightly grease 9.5-inch (24cm) round microwave safe dish. Arrange kale over base of dish and pour over egg mixture. Scatter with artichokes and remaining cheese.
3. Press **FAST COMBI** and set 350°F for 30 minutes. Place dish in Combi Crisp pan and place in microwave in high position. Press **START** to begin cooking.
4. Let rest 5 minutes before serving.



Brussels Sprouts with Pomegranate Vinaigrette and Goat Cheese



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Brussels Sprouts with Pomegranate Vinaigrette and Goat Cheese



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 Prep: 15 minutes / Cook: 8 minutes

 Serves: 4

Brussels Sprouts

10 ounces (280g) Brussels sprouts, halved
1 tablespoon olive oil
Kosher salt and freshly cracked black pepper

½ teaspoon Dijon mustard
½ teaspoon fresh thyme leaves
1 tablespoon olive oil
Kosher salt and freshly cracked black pepper

Pomegranate Vinaigrette

1 tablespoon red wine vinegar
2 teaspoons pomegranate molasses
1 teaspoon maple syrup

To Serve

2 tablespoons sliced almonds, toasted
2 tablespoons goat cheese, crumbled

Method

1. Place Brussels sprouts in medium bowl with olive oil. Season with salt and pepper and toss to coat.
2. Press AIRFRY and set 400°F for 20 minutes. Place Combi Crisp pan on turntable in high position and press START to preheat pan. Place Brussels sprouts, cut side down, in single layer on pan and press START to begin cooking. Do not turn Brussels sprouts during cooking.
3. Make Pomegranate Vinaigrette: Place vinegar, molasses, maple syrup, mustard and thyme in a small bowl and whisk to combine. Whisk in olive oil and season with salt and pepper.
4. Transfer Brussels sprouts to a medium bowl and toss with Pomegranate Vinaigrette and sliced almonds. Top with crumbled goat cheese and serve.



Cauliflower Steak with Red Zhug Sauce



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Cauliflower Steak with Red Zhug Sauce

 Prep: 20 minutes / Cook: 45 minutes

 Serves: 4



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Red Zhug Sauce

- 5 Fresno chilies, roughly chopped
- ¼ cup lightly packed cilantro leaves
- 1 clove garlic, crushed
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin
- 1½ teaspoons kosher salt
- 2 tablespoons olive oil
- 1 tablespoon lemon juice

Cauliflower Steaks

- 1 medium head cauliflower (about 1.5 pounds/0.7kg)
- 2 tablespoons olive oil
- Kosher salt and freshly cracked black pepper

Method

1. Make Red Zhug Sauce: Place all ingredients in small food processor and process until combined. Transfer sauce to small bowl, cover and reserve.
2. Remove leaves and trim stem end of cauliflower, leaving core intact. Cut cauliflower from top to base into 2 x 1½-inch (4cm) thick steaks. Place cauliflower steaks in a large bowl, add oil and turn to coat. Season with salt and pepper.
3. Press AIRFRY and set 450°F for 20 minutes. Place Combi Crisp pan on turntable in high position and press START to preheat pan. Place one cauliflower steak in preheated pan and press START to begin cooking. Turn steak over when prompted halfway through cooking.
4. Repeat with remaining cauliflower steak.
5. Serve immediately with Red Zhug Sauce.



Chicken Dinner for One




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Chicken Dinner for One

 Prep: 10 minutes / Cook: 12 minutes

 Serves: 1



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Mustard and Maple Marinade

- 1 tablespoon olive oil
- 2 teaspoons wholegrain mustard
- 2 teaspoons maple syrup
- 1 clove garlic, minced
- 1 teaspoon lemon zest
- ½ teaspoon kosher salt

Dinner

- 1 x 8-ounce (225g) chicken breast, sliced into ¾-inch (1cm) pieces
- 6 ounces (170g) sweet potato, peeled, sliced into ¾-inch (1cm) rounds
- ¼ cup (60ml) chicken stock
- Kosher salt and freshly ground black pepper
- 4 ounces (115g) broccolini, trimmed

To Serve

- Lemon wedges

Method

1. *Make Mustard and Maple Marinade:* Place marinade ingredients in medium bowl and whisk to combine. Add chicken and turn to coat. Set aside.
2. *Place sweet potato slices on microwave safe plate. Season with salt and pepper and pour over stock. Cover plate with vented lid or plastic wrap and place on turntable. Press MICROWAVE and set 100% for 5 minutes. Press START to begin cooking.*
3. *Arrange chicken slices in a single layer over sweet potatoes and place broccolini next to chicken. Cover and place back on turntable. Press MICROWAVE and set 100% for 4 minutes. Press START to begin cooking.*
4. *Let rest for 2 minutes before serving.*



Crispy Panko Shrimp with Tartar Sauce



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Crispy Panko Shrimp with Tartar Sauce



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 Prep: 20 minutes / Cook: 10 minutes

 Serves: 4

Tartar Sauce

- ½ cup mayonnaise*
- 2 tablespoons lemon juice*
- 2 tablespoons capers, rinsed, drained and roughly chopped*
- 2 tablespoons gherkins, finely chopped*
- 1 green onion, finely chopped*
- 1 tablespoon finely chopped Italian parsley*

Shrimp

- 2 tablespoons all-purpose flour*
- 1 teaspoon chili powder*
- Kosher salt and freshly cracked black pepper*
- 1 large egg*
- ½ cup (35g) panko bread crumbs*
- 12 ounces (340g) medium shrimp, peeled and deveined*
- Cooking spray*

Method

- 1. Make Tartar Sauce: Combine all ingredients in a small bowl and reserve.*
- 2. Place flour, chili powder, salt and freshly cracked black pepper in medium bowl. Place egg and panko in two separate medium bowls.*
- 3. Working in batches, toss shrimp in flour and shake off any excess. Dip shrimp in egg and allow excess to drain off, then coat in panko, ensuring all sides are well crusted. Place in single layer on tray, cover with plastic wrap and refrigerate until needed.*
- 4. Press AIRFRY and set 450°F for 7 minutes. Place Combi Crisp pan on turntable in high position and press START to preheat pan. Place shrimp in preheated pan, spray with cooking spray and press START to begin cooking. Do not turn shrimp during cooking.*
- 5. Serve immediately with Tartar Sauce.*



Herb Roasted Chicken




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Herb Roasted Chicken

 Prep: 15 minutes / Cook: 65 minutes

 Serves: 4



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2 cloves garlic, finely chopped
1 small shallot, finely chopped
¼ cup finely chopped Italian parsley
1 tablespoon chopped thyme leaves
1 tablespoon finely chopped rosemary
1 tablespoon lemon juice

2 tablespoons (30ml) olive oil
2 tablespoons (30g) butter, softened
1 x 4.5 pound (2kg) whole chicken
Kosher salt and freshly cracked black pepper

Method

1. Combine garlic, shallot, parsley, thyme, rosemary, lemon juice, olive oil and butter in a small bowl.
2. Pat chicken completely dry and brush all over with herb mixture. Season with salt and pepper. Tuck wings behind back and tie legs together with kitchen twine.
3. Place chicken, breast side up, in Combi Crisp pan and place in microwave in low position. Press **FOOD MENU** and select **COOK**, then **CHICKEN**, 4.5 lbs. Press **START** to begin cooking.
4. Let chicken rest 5-10 minutes before carving and serving.



Loaded Baked Potatoes




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Loaded Baked Potatoes



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 Prep: 10 minutes / Cook: 1 hour

 Serves: 4

4 slices bacon
4 x 10-ounce (280g) russet potatoes
1 tablespoon olive oil
Kosher salt and freshly cracked black pepper

½ cup (225g) shredded cheddar cheese
½ cup (115g) sour cream
2 tablespoons thinly sliced green onions

Method

1. Place bacon on microwave safe plate in a single layer and place on turntable. Press **FOOD MENU** and select **COOK**, then **BACON**, 4 slices. Press **START** to begin cooking. When finished cooking, cool, chop and reserve.
2. Press **OVEN** and set 400°F for 50 minutes. Press **START** to preheat oven.
3. Pierce each potato 4-5 times with a fork or small knife, rub with olive oil and season with salt and pepper. Place potatoes in Combi Crisp pan and place in microwave in low position. Press **START** to begin cooking.
4. Cool potatoes for 5 minutes then use a sharp knife to score top of each potato. Push open and sprinkle with cheese.
5. Press **MICROWAVE** and set 100% for 30 seconds. Press **START** to begin cooking.
6. Serve topped with sour cream, green onions and bacon.



Cheesy Potato Bake



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Cheesy Potato Bake



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 Prep: 15 minutes / Cook: 40 minutes

 Serves: 4 - 6

1 cup (240ml) heavy cream
6 ounces (170g) gruyere cheese, finely
grated
2 pounds (1kg) Yukon gold potatoes,
peeled and thinly sliced
Kosher salt and freshly cracked black
pepper

Method

1. Place cream and three-quarters of the cheese in a large microwave safe jug.
2. Press **MICROWAVE** and set 100% for 2 minutes. Press **START** to begin cooking and stir halfway through. Season to taste with salt and pepper.
3. Arrange one-third of potato slices, overlapping slightly, in lightly greased 9.5-inch (24cm) round microwave safe baking dish. Pour one-third of cream mixture over potatoes. Repeat twice with remaining potato slices and cream mixture. Sprinkle with remaining cheese.
4. Press **FAST COMBI** and set 400°F for 40 minutes. Place baking dish on Combi Crisp pan in low position and place on turntable. Press **START** to begin cooking.
5. Let rest for 5 minutes before serving.




Quinoa Salad with Apple Cider Vinaigrette




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Quinoa Salad with Apple Cider Vinaigrette

 Prep: 20 minutes / Cook: 20 minutes

 Serves: 4



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1 cup (160g) red quinoa, rinsed and drained
4 ounces (115g) cauliflower florets
1 medium carrot, grated
2 green onions, thinly sliced
2 cups (18g) Italian parsley leaves, chopped
5 ounces (140g) cherry tomatoes, halved
¾ cup (85g) sliced almonds, toasted
4 ounces (115g) feta, crumbled

Apple Cider Vinaigrette

3 tablespoons (45ml) apple cider vinegar
1 teaspoon honey
1 teaspoon Dijon mustard
¼ cup olive oil
Kosher salt and freshly cracked black pepper

Method

1. Place quinoa in a large microwave safe bowl. Add 2 cups (480ml) of water and place on turntable.
2. Press MICROWAVE and set 100% for 15 minutes. Press START to begin cooking.
3. Let stand for 5 minutes then stir and cool to room temperature.
4. Place cauliflower in microwave safe bowl with 1 tablespoon water, cover with vented lid or plastic wrap and place on turntable. Press FOOD MENU and select COOK, then SOFT VEG, 4 ounces. Press START to begin cooking, stirring halfway through. Cool to room temperature.
5. When quinoa and cauliflower are cool, place in large bowl with carrot, green onion, parsley, cherry tomatoes, almonds and feta.
6. Make Apple Cider Vinaigrette: Whisk vinegar, honey, mustard and olive oil in small bowl.
7. Pour Apple Cider Vinaigrette over salad, season with salt and pepper and toss to combine. Serve cold or at room temperature.



Herbed Salmon



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Herbed Salmon

 Prep: 10 minutes / Cook: 10 minutes

 Serves: 2



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½ teaspoon granulated garlic

½ teaspoon dried oregano

½ teaspoon dried basil

¼ teaspoon dried sage

¼ teaspoon dried marjoram

¼ teaspoon dried thyme

¼ teaspoon dried rosemary

¼ teaspoon ground cumin

1 pinch red chili flakes

2 x 8-ounce (225g) salmon filets

Kosher salt, to taste

1 small lemon, thinly sliced

To Serve

Green salad and lemon wedges

Method

1. Combine herbs and spices in small bowl. Season salmon with salt, then coat with the spice mixture and top with lemon slices.
2. Place salmon on Combi Crisp pan and place on turntable in low position. Press **FOOD MENU** and select **COOK**, then **FISH**, 1.0 lbs. Press **START** to begin cooking.
3. Serve with green salad and lemon wedges, if desired.



Spice Crusted Beef with Chimmichurri




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Spice Crusted Beef with Chimichurri



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 Prep: 15 minutes / Cook: 1 hour

 Serves: 6 – 8

1 x 3-pound (1.4kg) boneless beef roast, trimmed
1 tablespoon extra-virgin olive oil
1 tablespoon kosher salt
1 tablespoon paprika
1 tablespoon ground mustard
2 teaspoons ground cumin
1 teaspoon freshly cracked black pepper

Chimichurri

½ cup (120ml) extra-virgin olive oil
½ cup finely chopped Italian parsley
½ cup finely chopped cilantro
¼ cup (60ml) sherry vinegar
¼ cup finely chopped shallot
2 cloves garlic, minced
1 teaspoon red chili flakes
Kosher salt

Method

1. Using kitchen string, truss roast in ¾-inch (2cm) intervals. Combine olive oil, salt and spices in small bowl and rub all over roast.
2. Place roast in Combi Crisp pan and place in microwave in low position. Press **FOOD MENU** and select **COOK**, then **BEEF, 3.0 lbs.** Press **START** to begin cooking.
3. Make Chimichurri: Combine all ingredients in a small bowl, season with salt and reserve.
4. Let roast rest, covered, for 10 minutes before slicing and serving with Chimichurri.



White Fish with Garlic Herb Potatoes



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White Fish with Garlic Herb Potatoes



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 Prep: 15 minutes / Cook: 13 minutes

 Serves: 1

1 tablespoon butter
1 small clove garlic, minced
1 teaspoon minced shallot
1 teaspoon finely chopped Italian parsley
½ teaspoon fresh thyme leaves
1x 8-ounce (225g) cod or other mild, white fish filet

4 ounces (115g) baby potatoes
4 ounces (115g) asparagus, trimmed
Kosher salt and freshly cracked black pepper

To Serve

Lemon wedges

Method

1. Combine butter, garlic, shallot, parsley and thyme in a small bowl.
2. Season fish with salt and pepper.
3. Place fish on Combi Crisp pan and place on turntable in low position. Press **FOOD MENU** and select **COOK**, then **FISH**, 8 ounces. Press **START** to begin cooking.
4. Remove fish from microwave and cover to keep warm.
5. Place potatoes in microwave safe bowl with 1 tablespoon water. Cover with vented lid or plastic wrap. Press **MICROWAVE** and set **100%** for 3 minutes. Press **START** to begin cooking and turn potatoes over halfway through cooking. When finished cooking, drain, add butter mixture, cover and reserve.
6. Place asparagus in microwave safe bowl with 1 tablespoon water. Cover with vented lid or plastic wrap. Press **FOOD MENU** and select **COOK**, then **SOFT VEG**, 4 ounces. Press **START** to begin cooking.
7. Drain and season with salt and pepper.
8. Serve fish with garlic herb potatoes, asparagus and lemon wedges.



Apple Cinnamon Butter Cake




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Apple Cinnamon Butter Cake



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 Prep: 30 minutes / Cook: 50 minutes

 Serves: 8

1½ cups (190g) all-purpose flour
2 teaspoons baking powder
½ cup (115g) unsalted butter, softened,
plus 1 tablespoon, melted, for brushing
½ cup (100g) sugar, plus 2 teaspoons for
topping
2 teaspoons vanilla extract

2 large eggs
¾ cup (180ml) milk
1 medium green apple, cored, peeled,
thinly sliced
½ teaspoon ground cinnamon
Whipped cream, for serving

Method

1. Sift together flour and baking powder. Set aside.
2. Using an electric mixer, beat butter, sugar and vanilla until pale and fluffy. With mixer running, add eggs one at a time.
3. Using a rubber spatula, fold flour mixture into batter in 3 batches, alternating with milk.
4. Line the bottom and sides of an 8-inch (20cm) round cake pan with parchment paper and grease lightly with cooking spray.
5. Spread batter into prepared pan. Top with apple slices, overlapping them slightly. Brush with 1 tablespoon melted butter. Stir together cinnamon and 2 teaspoons sugar and sprinkle over apple.
6. Place trivet on turntable, press **OVEN** and set to 350°F for 50 minutes. Press **START** to begin preheating. When preheat has completed, place pan on trivet and press **START** to begin cooking.
7. Cool cake in pan for 10 minutes, then turn out onto wire rack to cool completely. Serve with whipped cream.



Vanilla Blueberry Mug Cake with Cream Cheese Icing



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Vanilla Blueberry Mug Cake with Cream Cheese Icing



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 Prep: 10 minutes / Cook: 1 minute 30 seconds

 Serves: 1

2 tablespoons vegetable oil

1 tablespoon milk

1 egg yolk

1 tablespoon sugar

1 teaspoon vanilla extract

¼ cup (33g) all-purpose flour

½ teaspoon baking powder

¼ cup frozen or fresh blueberries

Cream Cheese Icing

2 tablespoons cream cheese, softened

1 teaspoon powdered sugar

Method

1. Combine oil, milk, egg yolk, sugar and vanilla in a small bowl. Add flour and baking powder and stir to combine. Gently fold in blueberries. Spoon batter into an 8-ounce (240ml) ceramic mug and place mug on turntable.
2. Press MICROWAVE, set 100% power for 1 minute 30 seconds and press START to begin cooking.
3. Make Cream Cheese Icing: Combine cream cheese and powdered sugar in a small bowl and stir to combine.
4. Remove cake from microwave and let cool slightly. Serve cake warm, topped with Cream Cheese Icing.



Easy Mix Banana Bread



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Easy Mix Banana Bread



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 Prep: 20 minutes / Cook: 1 hour 15 minutes

 Serves: 8

½ cup (100g) sugar

½ cup (100g) light brown sugar

½ cup (115g) plain yogurt

2 large eggs

½ cup (80ml) vegetable oil

3 medium ripe bananas, mashed, plus 1 whole medium banana, peeled

1½ cups (195g) all-purpose flour

1½ teaspoons baking powder

½ teaspoon baking soda

1 tablespoon maple syrup, for brushing

Method

1. Line a 9 x 5-inch (23 x 13cm) loaf pan with parchment paper and grease lightly with cooking spray.
2. Place sugars, yogurt, eggs and oil in a large bowl and whisk to combine. Stir in mashed banana. Sift in flour, baking powder and baking soda and stir to combine.
3. Pour batter into prepared loaf pan. Slice remaining banana in half lengthwise and place cut-side up on batter. Brush banana halves with maple syrup.
4. Place trivet on turntable. Press OVEN and set 325°F for 1 hour 15 minutes. Press START to preheat oven. When preheat has completed, place pan on trivet and press START to begin cooking.
5. Cool bread in pan for 10 minutes, then turn out onto wire rack to cool completely.



Triple Chocolate Brownies with Salted Caramel Sauce



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Triple Chocolate Brownies with Salted Caramel Sauce



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 Prep: 20 minutes / Cook: 45 minutes

 Serves: 12

Brownies

2 ounces (60g) semi-sweet dark chocolate, chopped
½ cup (115g) butter, diced
1½ cups (150g) sugar
3 large eggs
1½ teaspoons vanilla extract
½ cup (40g) cocoa powder
½ cup (65g) all-purpose flour
¼ teaspoon kosher salt
3 ounces (85g) white chocolate chips
3 ounces (85g) milk chocolate chips

Salted Caramel Sauce

2 tablespoons (30g) butter, diced
1/3 cup (65g) brown sugar
3 tablespoons (45ml) heavy cream
1 teaspoon vanilla extract
½ teaspoon sea salt flakes

To Serve

Vanilla ice cream

Method

1. Line an 8-inch (20cm) square cake pan with parchment paper and grease lightly with cooking spray.
2. Place dark chocolate, butter and sugar into a large microwave safe bowl. Press the MELT CHOCOLATE shortcut, select 8 ounces and press START. Stir halfway through, when prompted. At the end of cooking, stir until smooth. Cool 10 minutes then use a hand mixer to beat in eggs, one at a time, and then vanilla.
3. Sift cocoa, flour, and salt together and gently fold into mixture along with chocolate chips. Pour into prepared pan and smooth top.
4. Place trivet on turntable. Press OVEN and set 350°F for 45 minutes. Press START to preheat oven. When preheat has completed, place pan on trivet and press START to begin cooking.
5. Cool brownies in pan. Meanwhile, make Salted Caramel Sauce.
6. Combine butter, sugar, cream and vanilla in a microwave safe jug. Press MICROWAVE and set 80% for 1 minute. Press START to begin cooking. Add salt and stir until butter is melted and sugar dissolved.
7. Press MICROWAVE and set 80% for 1 minute. Press START to begin cooking. Stir sauce and set aside to cool to room temperature.
8. Serve brownies with vanilla ice cream and Salted Caramel Sauce.