



Crispy Garlic Hasselback Potatoes



the Smart Oven® Air

Breville

Crispy Garlic Hasselback Potatoes



Prep 25 minutes / Cook 45 minutes



Servings 6–8



the Smart Oven® Air

Ingredients

¼ cup (115g) unsalted butter
¼ cup (60ml) olive oil
2 teaspoons kosher salt
½ teaspoon freshly ground black pepper
2–2½ pounds (900–1100g) small-medium yellow or white potatoes
3 garlic cloves, finely chopped (about 2 teaspoons)

To serve

1 tablespoon chopped chives
1 tablespoon chopped parsley
Kosher salt, to taste

Method

1. Place butter, olive oil, salt and pepper in a small saucepan over very low heat. Warm the mixture until the butter melts, stirring to dissolve the salt. Keep warm.
2. Cut a thin slice from the bottom side of each potato to create a more stable base. Place a potato lengthwise between 2 chopsticks or the flat handles of two spatulas. Cut slits into the potato, ⅓ to ¼-inch (3–6mm) apart, stopping when the knife hits the chopsticks. Repeat for the remaining potatoes.
3. Insert wire rack in rack position 6. Select ROAST/425°F (220°C)/SUPER CONVECTION/45 minutes and enable Rotate Remind. Press START to preheat oven.
4. Line the roasting pan with foil. Place a potato in the bottom of a small bowl. Being careful not to pull apart the potato, gently open the top edge of each slice and, using a pastry brush, drizzle the butter mixture between each slice and on the outside of the potato. Set the buttered potato on the roasting pan. Repeat with each potato.
5. Transfer any butter that collected in the bowl back to the saucepan. Add the garlic and keep warm over very low heat, stirring occasionally, while the potatoes cook.
6. Cook the potatoes until the Rotate Remind signal sounds, about 30 minutes, and then remove the roasting pan from the oven. Using the pastry brush, coat the top of each potato with the garlic mixture. Return the pan to the oven and continue roasting until the potatoes are browned and crisp on the edges and the garlic is deeply caramelized, about 15 more minutes.
7. Serve potatoes immediately, garnished with chopped chives and parsley and a sprinkle of kosher salt.



Roasted Herb-Citrus Lamb Roulade



the Smart Oven® Air

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Roasted Herb-Citrus Lamb Roulade



Prep 40 minutes / Cook 1 hour and 5 minutes



Servings 6-8



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Ingredients

4 teaspoons (2-3 sprigs) fresh rosemary leaves
1 cup Italian parsley leaves, loosely packed
1¼ teaspoons (4-5 sprigs) fresh thyme leaves
8 garlic cloves
½ teaspoon cumin seed, toasted
2 tablespoons olive oil plus 1 tablespoon for brushing

1 tablespoon lemon juice
2 lemons, zested (about 1 tablespoon)
2 oranges, zested (about 1 tablespoon)
1 boneless leg of lamb (about 3½ pounds/1.6kg), fat trimmed and butterflied
1 tablespoon kosher salt
1 teaspoon freshly ground black pepper

Special equipment

Butcher's twine

Method

1. Combine rosemary, parsley, thyme, garlic, cumin, 2 tablespoons olive oil and lemon juice in the small bowl of a food processor. Process into a coarse puree. Scrape puree into a medium bowl and stir in lemon and orange zests. Set aside.
2. Unroll lamb and place fat side down between 2 pieces of plastic wrap. Pound lamb using a rolling pin or meat mallet to about ¾-inch (2cm) thickness, creating as much of a rectangle shape as possible. Making a few shallow cuts in the thicker portions of the interior of the lamb will help it to flatten more easily when pounding.
3. Season both sides with salt and pepper then lay lamb on work surface fat side down. Spread the puree evenly on top.
4. Starting from the short side, tightly roll lamb in a jelly-roll fashion. Using butcher's twine, tie at 1-inch (2.5cm) intervals to secure lamb and create a cylindrical shape. Cook immediately or wrap and refrigerate up to 24 hours. Before cooking, remove lamb from refrigerator and allow to rest at room temperature for 1 hour.
5. To cook, insert wire rack into rack position.
6. Press PHASE COOK then select ROAST/450°F (220°C)/15 minutes. Press SELECT/CONFIRM to confirm the first cooking phase. Select ROAST/325°F (165°C)/50 minutes for the second phase and press START to preheat oven. Set lamb on broiling rack inserted in roasting pan and brush top with remaining 1 tablespoon olive oil.
6. Roast until an instant-read thermometer inserted into the center of the thickest part reads 125°F (52°C) for medium-rare, about 50 minutes. The temperature will continue to rise as the lamb rests.
7. Transfer lamb to a cutting board, loosely tent with foil and rest for 20 minutes before slicing. Serve immediately.