NEW

From the makers of woman&home

Celebration AIR FRYER MEALS

ROAST, BAKE OR GRILL FOR THOSE EXTRA-SPECIAL OCCASIONS

Sizzlin' SUMMER

FIRE UP THE AIR FRYER INSTEAD OF THE BBQ!

ENTERTAINING MADE EASY

WOW YOUR GUESTS WHILE SAVING TIME & MONEY

OVER 100 RECIPES

FOR GATHERINGS WITH FRIENDS AND FAMILY

HOLIDAY MAGIC

- Easter bakes
- Halloween treats
- Bonfire bangers
- Christmas & New Year's Eve spreads

AUTUMN COMFORT

Warm up with seasonal pumpkin, pies, soups and crumbles

WINTER FEASTS

From tempting party food to festive family suppers

SPRING FARE

Easter treats, roast lamb, asparagus and rhubarb

Digital Edition

FUTURE

SECOND EDITION

Welcome

If you think the air fryer trend is a fad, think again! This kitchen gadget has become increasingly popular in the past few years and it doesn't seem to be going anywhere any time soon.This is because it is fast becoming an essential part of a modern-day kitchen. Its versatility, energy-efficiency, time and cost-saving capabilities make it the ideal cooking solution for any occasion, big or small. It can air fry, roast, bake, grill and even reheat. Plus, it's healthier than other methods of cooking too!

You may not be able to cook an entire Christmas dinner in the air fryer (easily), but you can whip up a delicious turkey crown (p74) or free up time and space by using it alongside your oven to make crispy potatoes (p71) or pigs in blankets (p72). At Easter, roast a mouth-watering lamb (p102), toast hot cross buns (p127) or bake a Simnel cake (p122) in your air fryer. As autumn approaches, warm yourself up with comforting air fryer recipes such as soups (p53), pies (p40) and crumbles (p51). Enjoy fireside treats on Bonfire Night (p58) and find new ways to use up leftover Halloween pumpkins (p42). Come rain or shine, you can enjoy barbecue parties and picnics with favourites such as ribs and burgers (p36), sausage rolls and scones (p32), and if you're celebrating a birthday, anniversary or promotion, bake a special cake (p26) to mark the occasion.

Disclaimer
Cooking times and results may vary depending on the make and capacity of your air fryer.

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37 Baby back pork ribs with Korean sauce and plum salsa

SUMMER

Getty Images

STICKY BARBECUED SHORT RIBS AND SLAW

Beef ribs need long, slow cooking to ensure they are meltingly tender – a perfect recipe for an air fryer

SERVES
8

READY IN
3 hours 20 minutes, plus marinating

- 500ml (16fl oz) dark stout-style beer
- 100ml (3½fl oz) maple syrup
- 4tbsp apple cider vinegar
- 4tbsp mushroom ketchup
- 8 beef short ribs (about 2kg/4lb)
- 200ml (7fl oz) smoky barbecue sauce
- 2tbsp bourbon whisky (optional)

FOR THE RUB:

- 3tbsp dark brown sugar
- 1tbsp each ground cumin, coriander, mustard powder, garlic powder, sweet smoked paprika
- 2tbsp fine sea salt

FOR THE SLAW:

- 1tbsp caraway seeds, lightly toasted
- 2tbsp apple cider vinegar
- 2tbsp American mustard
- 1tbsp maple syrup
- ½ small white cabbage, core removed, finely shredded
- ½ small red cabbage, core removed, finely shredded
- 1 small red onion, finely sliced
- 1 green apple, cored, finely sliced
- Handful each mint, parsley, coriander
- Handful pecans, roughly chopped
- 1 green jalapeño chilli, finely chopped

Cook's Tip

If you can find short ribs with the excess bone trimmed off, you'll get more into the air fryer for the final roasting. If trimmed, you will need around 1kg (2¼lb).

1 Combine the rub ingredients and sprinkle over the ribs. Marinate for at least 2 hrs.
2 Mix the beer, maple syrup, vinegar and mushroom ketchup, and pour over the ribs. Mix well so they are all coated in the sauce. Season, put the ribs in the centre of a large piece of double foil. Heat the air fryer to 120ºC/250ºF.
3 Mix the barbecue sauce and bourbon. Brush over the ribs, seal the foil into a parcel and bake in the air fryer for 3 hrs, turning and basting several times. When you are ready to serve, heat the air fryer to 200ºC/400ºF and roast the ribs in batches for around 10 mins, brushing a few times with the barbecue sauce.
4 For the slaw, whisk the caraway seeds, vinegar, mustard and maple syrup in a large bowl with a large pinch of salt. Add the remaining ingredients and toss together.
5 Serve the slaw in bowls, topped with a rib and extra barbecue sauce, if liked.

“If you can, marinate the ribs overnight in a sealed plastic bag in the fridge. Then, when ready to cook, get them back up to room temperature”

THAI BEEF AND NOODLES

A super-speedy and satisfying option that's on the table in just 15 minutes

SERVES
4

READY IN
15 minutes

- 2 x 200g (7oz) sirloin steaks
- Sesame oil for rubbing
- 300g (10oz) cooked rice noodles
- ¼ cucumber, deseeded and cut into half moons
- 250g (9oz) cherry plum tomatoes, halved
- 6 spring onions, finely sliced
- Handful Thai (or regular) basil leaves, torn, plus extra to serve
- Handful coriander leaves, chopped, plus extra to serve
- Handful fresh mint leaves, chopped, plus extra to serve
- 1 baby gem lettuce, leaves separated
- 30g (1oz) peanuts, chopped to serve

FOR THE DRESSING:

- 4tbsp sesame oil
- ½-1 red chilli, finely chopped (the rest sliced to serve, optional)
- 2tsp palm sugar or demerara
- Juice 2 limes, plus extra wedges to garnish
- 2tsp fish sauce

1 Take the steaks out of the fridge 30 mins ahead of cooking. Heat the air fryer to 180ºC/350ºF. Rub the steaks with sesame oil, then cook for 4 mins on each side for medium rare. Set aside to rest.
2 Meanwhile, toss the noodles and remaining salad ingredients in a large bowl or on a platter.
3 Mix together the dressing ingredients in a jar or whisk in a bowl. Toss most of the dressing with the salad. Slice the steak thinly, then arrange on top of the noodles/veg and drizzle over the remaining dressing.
4 Serve on the platter or on plates with the extra herbs and nuts, if using.

RASPBERRY RIPPLE MERINGUES

It's amazing that these beautiful swirled meringues can be cooked in an air fryer

MAKES
6

READY IN
1 hour 20 minutes

- 2 egg whites
- 90g (3oz) caster sugar
- ½tsp cornflour
- ½tsp white wine vinegar
- 3tbsp raspberry coulis
- Few drops pink gel food colouring
- Cream or crème fraîche, and a few extra raspberries (to serve)

1 Preheat the air fryer to 120ºC/250ºF Whisk the egg whites to stiff peaks with an electric mixer. Add the sugar a spoonful at a time and continue whisking for about 10 mins at medium speed until the sugar has dissolved and the mixture is thick and glossy.
2 Whisk in the cornflour and white wine vinegar. Fold through the coulis and the food colouring using a skewer to create a swirly effect. Spoon 6 domes of mixture into a lined air fryer basket.
3 Bake for 1 hr. Leave to cool in the air fryer.
4 Serve with cream or crème fraîche, and a few extra raspberries, if liked.

GRILLED CHICKEN AND NAAN CAESAR

A lightly spiced and crunchy salad with an Indian vibe

SERVES
6

READY IN
35 minutes, plus marinating

- 6 boneless chicken thighs
- 4tbsp natural yoghurt
- 2 garlic cloves
- 2tbsp curry paste (we used Patak's Madras paste)
- 5cm (2in) fresh ginger
- ½-1 red chilli, roughly chopped
- 1 red onion, half chopped, half sliced
- 1tbsp red wine vinegar
- 1tsp caster sugar
- 1 large naan bread
- 3 baby gem lettuce, broken into leaves
- ½ cucumber, cut into half moons

FOR THE DRESSING:

- 100g (3½oz) natural yoghurt
- Small bunch each mint and coriander
- Juice ½ lemon
- 1tbsp mango chutney

1 Make 4 incisions in each chicken thigh and put into a bowl. In a food processor, blend the yoghurt, garlic, curry paste, ginger, chilli and chopped onion to form a smooth paste. Season with salt, toss the chicken with the marinade and chill for 4 hrs.

2 Combine the sliced red onion, vinegar, sugar and 1tsp salt, and set aside to pickle.

3 For the dressing, put the dressing ingredients into a small food processor, blend until smooth and season with salt.

4 Heat the air fryer to 200ºC/400ºF. Put the chicken on an air fryer liner and cook for 7 mins a side. Set aside to rest.

5 For the croutons, put the naan in the air fryer for 2 mins a side, or until crisp. When cooled, tear into chunks. To serve, scatter the salad leaves over a platter, and top with the pickled onions, cucumber, sliced chicken and naan. Drizzle over the dressing.

CHICKEN SHAWARMA SKEWERS

Shawarma is a classic Levantine dish of grilled sliced meat. Put on skewers, it's easy to whip up for a crowd. You may need to cook in two batches

MAKES
8 skewers

READY IN
20 minutes, plus marinating

- Juice 2 limes
- 1tbsp olive oil, plus extra to drizzle
- ½tbsp pomegranate molasses
- ½tbsp shawarma spice blend or ras el hanout (North African spice mix)
- 8 boneless chicken thigh fillets, approx 750g (1oz 10lb), cut in half lengthways
- 2 small red onions, peeled and each cut into 8 chunks
- 8 pickled chillies (optional), to serve
- ½ cucumber, deseeded and cut into half moons, to serve
- 1-2tbsp pomegranate seeds
- Handful chopped parsley, to serve
- Lime and/or lemon wedges, to garnish
- Greek yoghurt, with a drizzle of olive oil and a sprinkling of sumac, to serve

YOU WILL NEED:
- 8 metal skewers

1 Mix the lime juice, oil, pomegranate molasses and shawarma spice blend or ras el hanout in a large bowl with 1tsp flaky sea salt. Stir in the chicken thigh fillets and mix well to coat with the marinade. Cover and marinate in the fridge for a few hrs, or overnight if you're preparing the dish ahead.

2 Heat the air fryer to 200ºC/400ºF. Slice the marinated chicken into strips. To assemble the skewers, first thread a chunk of onion, followed by strips of chicken onto each skewer, pressing firmly. Finish with a second piece of onion. Repeat to make 8 skewers.

3 Cook the chicken on a parchment liner for 10 mins, turning halfway through, until the chicken is cooked and starting to char at the edges. Serve on a platter with the chillies, cucumber, pomegranate seeds, parsley and lemon and/or lime wedges, along with a bowl of Greek yoghurt, which goes well with the skewers.

CAJUN SALMON COBB

A fishy twist to this classic salad

SERVES
4

READY IN
40 minutes

- 3 medium free-range eggs
- 2tsp maple syrup
- 1tbsp Cajun spice rub
- 3 fillets skinless salmon, around 500g (17oz)
- 2 sweetcorn on the cob
- ½tbsp olive oil
- 6 spring onions, trimmed and cut into thirds
- ½ red chilli, sliced into thin rounds
- 125g (4oz) baby leaf spinach
- 300g (10oz) heritage baby tomatoes, chopped
- 1 avocado, peeled and sliced

FOR THE DRESSING:

- 75g (2½oz) soft blue cheese
- 75g (2½oz) soured cream
- 3tbsp mayonnaise
- Juice 1 lemon
- 3tbsp snipped fresh chives

1 Put the eggs in a pan of cold water, bring to a boil, then reduce and simmer for 6 mins. Run under cold water to cool, then peel and slice.
2 Meanwhile, mix the maple syrup, spice rub and ¼tsp sea salt in a large bowl, add the salmon and toss to coat, then set aside. Heat the air fryer to 200ºC/400ºF. Toss the sweetcorn in a splash of oil, then cook in the air fryer for 15 mins, until turning golden and charred, turning once. Remove from the air fryer and set aside. Then, using a sharp knife, slice off the kernels. Reduce the heat to 180ºC/350ºF. Put the salmon on to an air fryer liner.
3 Drizzle any leftover marinade over the fish, add the spring onions and chilli, then cook for 10 mins, turning halfway through, until cooked through.
4 In a large bowl, whisk the dressing ingredients together until smooth. Toss in the spinach to coat, then pile onto a serving platter. Arrange the salmon, spring onions, tomatoes, sweetcorn and avocado in neat rows. Drizzle over any sauce from the pan and serve.

PRAWNS AND DIPPING SAUCE

Asian-style prawns where the marinade and dipping sauce are one and the same, so ready in super-quick time

SERVES
8

READY IN
20 minutes, plus marinating

- 18-20 large, raw shell-on prawns, defrosted if frozen

FOR THE MARINADE:

- 1 garlic clove, chopped
- 1cm (½in) piece root ginger, grated
- 2tbsp sesame oil
- 1tbsp soy sauce
- 4 spring onions, bases chopped, tops sliced and put in a bowl of cold water
- 1tbsp gochujang paste
- 1tsp demerara sugar
- 2tsp sesame seeds
- Juice 1 lime
- Handful coriander

1 In a large bowl, mix together all the marinade ingredients, until combined. Set half aside in a serving bowl, then add the prawns to the mixing bowl, tossing to coat. Marinate in the fridge for 30 mins.

2 Heat the air fryer to 200ºC/400ºF. Cook the prawns for 10 mins, flipping halfway through, until pink and cooked through.

3 Serve in a tray or platter, with the remaining marinade as a dipping sauce, spring onion greens, and coriander.

TRUFFLED CHICKEN WITH MUSHROOMS

Using truffle oil is a great way of injecting the rich flavour of this luxury ingredient for less

SERVES
4

READY IN
1 hour 10 minutes

- 500g (1lb 1oz) mixed wild mushrooms
- 1tbsp truffle oil
- 4 sprigs thyme, leaves picked
- 1½ kg (3lb) whole chicken
- 500g (1lb 1oz) potatoes, cut into wedges
- 1tbsp olive oil
- 3tbsp truffle mayonnaise and watercress, to serve

1 Preheat the air fryer to 180ºC/350ºF. In a food processor, blitz the mushrooms until they're finely chopped, then fry in a non-stick pan until there's no longer any visible moisture in the pan. Remove from the heat and mix in the truffle oil and thyme leaves. Season well. Leave to cool.

2 Stuff the mixture under the chicken skin.

3 Toss the wedges in the olive oil, season well and arrange around the chicken, breast side up, in the air fryer. Roast for 30 mins, then flip the chicken and roast for a further 15 mins, until cooked through. A meat thermometer should read 75ºC/170ºF at the thickest part. Allow the chicken to rest for 10 mins before carving. If the potatoes aren't quite crisp enough, turn the air fryer up to 200ºC/400ºF, give the basket a shake and roast for a further 10 mins. Serve with truffle mayonnaise and watercress.

"If you don't have pomegranate seeds, sultanas would make a good alternative for stirring through the rice"

LAMB SKEWERS WITH SAFFRON RICE AND RED CABBAGE

Deliciously juicy, these lamb skewers are easy to have ready to cook in no time in an air fryer

SERVES 4

READY IN 1 hour

- ½ red cabbage, cored and finely sliced
- 1tbsp red wine vinegar
- 1tsp caster sugar
- 500g (17oz) lamb mince
- 3tsp baharat or other spice mix
- Small bunch parsley, finely chopped
- 10 mint leaves, finely chopped
- 1 red onion, finely diced
- 225g (8oz) basmati rice, rinsed
- 450ml (15fl oz) hot chicken stock
- Pinch saffron threads
- 3tbsp pomegranate seeds
- Pickled cabbage, green chillies and tzatziki, to serve (optional)

YOU WILL NEED:

- 12 metal skewers

1 Mix the red cabbage, red wine vinegar, caster sugar and 1tsp salt then set aside to pickle.

2 Put the lamb, baharat spice mix, parsley, mint and onion into a medium- sized bowl, and season generously. Using your hands, mix together, then divide into 12. Roll each piece into a sausage shape, poke a skewer through the centre lengthways, then chill.

3 Meanwhile, make the rice. Put the rice, stock and saffron into a medium saucepan, bring to the boil then simmer on a low heat for 10 mins, covered. Remove from the heat and leave to sit for a further 10 mins. Fluff up the rice and stir through the pomegranate seeds.

4 Meanwhile, heat air fryer to 180ºC/350ºF. Cook kebabs in two batches for 10 mins, turning halfway through.

5 To serve, put the rice on a large platter, and top with the skewers, pickled cabbage, chillies and tzatziki.

BUFFALO BARBECUE CABBAGE

Spring cabbage is a delicious vehicle for fiery, piquant buffalo sauce. This makes an impressive veggie main or side dish

MAKES
4

READY IN
25 minutes

FOR THE BUFFALO BARBECUE SAUCE:

- 100ml (3½fl oz) hot pepper sauce
- 60g (2oz) salted butter, melted
- 1 garlic clove, crushed or grated
- Juice of ¼-½ lemon
- ½tsp caster sugar

FOR THE CABBAGE:

- 2 hispi, sweetheart or pointed cabbages
- 1tbsp sunflower or olive oil

FOR THE YOGHURT:

- 60g (2oz) blue cheese
- 75g (2½oz) natural yoghurt

1 Preheat the air fryer to 200ºC/400ºF. Mix together the sauce ingredients in a small bowl and set aside.
2 Remove the outer leaves of the cabbage and discard. Cut into 4 wedges and brush with the oil. Season generously with sea salt.
3 Place the cabbage in the air fryer basket and air fry for around 5-10 mins, turning them over halfway, until lightly charred and tender.
4 Turn the cabbages so that the cut sides are facing up and brush with 2tbsp sauce. Air fry for 5 mins until tender. Use a sharp knife to test.
5 Crumble the blue cheese into the yoghurt and use a fork to combine. Alternatively, if you prefer a smooth sauce, whizz together briefly in a small food processor.
6 Transfer the cabbage to 4 plates and spoon over remaining sauce. Drizzle over yoghurt mix. Serve immediately.

SPANISH-STYLE HOT DOGS WITH SAFFRON MAYONNAISE

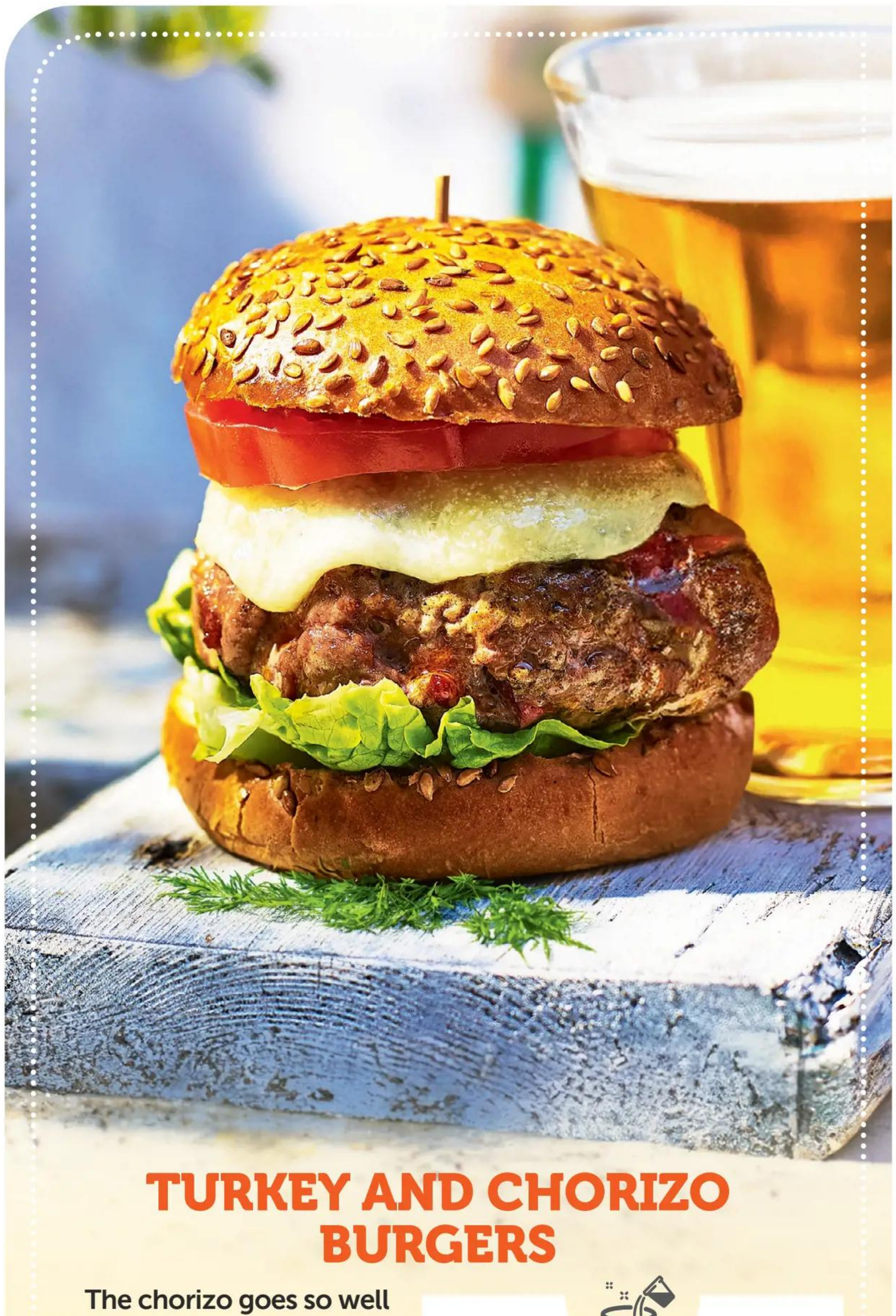
Mix up your regular sausage offering with this flavour-packed number, perfect for feeding a crowd

SERVES
4

READY IN
1 hour

- 1 head garlic
- Little olive oil
- ¼tsp saffron threads
- Squeeze lemon juice
- 4tbsp mayonnaise
- 2 red peppers, deseeded and halved
- 4 chorizo cooking sausages
- 400g (14oz) ciabatta loaf
- 60g (2oz) rocket

1 Heat air fryer to 200ºC/400ºF. Trim the top of the garlic head. Wrap the garlic, drizzled with a little oil, in foil. Bake for 30 mins.
2 Crush the saffron threads with a pestle and mortar, transfer to a small bowl, add the lemon juice and set aside to infuse as the garlic cools. Once cool enough to handle, peel and mix 2 garlic cloves and the saffron into the mayonnaise.
3 Cook the peppers in the air fryer, skin-side up, for 12 mins and the chorizo for 10 mins, turning halfway through.
4 Cut the ciabatta loaf into 4 equal-sized pieces and warm in the switched off air fryer. Slice each in half and spread with the saffron mayonnaise. Top with the chorizo, red peppers, remaining garlic and rocket.



TURKEY AND CHORIZO BURGERS

The chorizo goes so well with the turkey, giving a subtle hint of heat

SERVES
4

READY IN
20 minutes

- 120g (4½oz) diced chorizo
- 500g (1lb) turkey leg mince
- 1tsp smoked paprika
- Spray oil
- 4 slices of cheese (we used Manchego)
- 4 burger buns
- Pickles, tomato and baby gem lettuce, to serve

1 Combine the chorizo, turkey mince and paprika in a large bowl; mix with your hands until well blended. Shape the mixture into 4 burgers.

2 Preheat the air fryer to 180ºC/350ºF. Spray the basket with oil. Air fry the burgers for 5 mins on each side or until cooked through.

3 Top each burger with a slice of cheese and cook until melted, around 1 more min. Serve on burger buns with pickles, slices of tomato and baby gem lettuce.

RED PEPPER AND WALNUT DIP

This is our version of muhammara, a dairy-free dip with a sweet, smoky flavour, originating from Aleppo in Syria

SERVES
6-8

READY IN
45 minutes, plus cooling

- 3 red peppers
- Olive oil spray
- 100g (3½oz) walnuts, toasted, plus extra, chopped, to garnish
- 1½tsp pul biber (Aleppo dried red pepper) or chilli flakes
- ½tbsp pomegranate molasses, plus extra to drizzle
- 1tbsp extra virgin olive oil
- 2tbsp fresh breadcrumbs
- ½tbsp lemon juice
- Chopped parsley, to garnish

1 Heat the air fryer to 180ºC/350ºF. Spray the peppers with oil and roast for 15 mins. Transfer to a heatproof bowl, cover with cling film and leave for 10 mins to help loosen the skins.
2 Once the peppers are cool enough to handle, peel away the skins and slice the flesh, discarding the seeds, skin and juice.
3 Put the pepper flesh in a food processor with the remaining ingredients. Whizz until smooth. Season to taste. Spoon into a bowl and serve topped with extra nuts, a drizzle of pomegranate molasses and a sprinkle of pul biber and parsley.

SMOKY AUBERGINE AND YOGHURT DIP

Inspired by baba ganoush, our recipe uses yoghurt for an extra-creamy texture. Great served with chopped-up veggies

SERVES
6-8

READY IN
40 minutes, plus cooling

- 2 large aubergines
- Olive oil spray
- 1tsp smoked paprika, plus extra for sprinkling
- 1tbsp tahini
- ½tsp dried mint
- 2 garlic cloves, crushed
- 4tbsp natural yoghurt, plus extra to serve
- 1tbsp extra virgin olive oil
- Fresh mint leaves, to serve

1 Heat the air fryer to 200ºC/400ºF. Prick each aubergine with a fork. Spray with oil then roast for 20 mins, turning halfway through. Remove and set aside to cool.
2 Once cool enough to handle, peel off the aubergine skin and discard, then roughly chop the flesh and put it in a sieve to drain off excess moisture.
3 Mix the paprika, tahini, mint, garlic and most of the yoghurt in a bowl, mash in the aubergine and season to taste.
4 Spoon into a serving bowl. Swirl in the extra yoghurt, and olive oil. Sprinkle with paprika and fresh mint leaves.

POLENTA, PARMESAN AND ROSEMARY CHIPS

Crispy on the outside, with a delightfully creamy interior

SERVES
4 as a side or snack

READY IN
30 minutes, plus chilling

- 125g (4oz) quick-cook polenta, plus extra for coating
- 500ml (16fl oz) hot vegetable or chicken stock
- 45g (1½oz) parmesan, finely grated, plus extra for garnish
- 1 sprig rosemary, chopped
- Olive oil spray

YOU WILL NEED:
- 20cm x 15cm (8in x 6in) baking dish, oiled and lined with cling film

1 In a pan over a medium heat, add the polenta to the hot stock and stir until the mixture has thickened, approx 5 mins.
2 Add in the parmesan and rosemary, and season with a pinch of salt and pepper. Pour into the baking tray, smooth and leave to cool and firm up in the fridge. This will take 1-2 hrs.
3 Once solid, cut into chips, toss in more polenta and set aside for cooking.
4 Heat the air fryer to 200ºC/400ºF. Spray the chips with oil, and cook in batches, if needs be, for 10 mins, turning halfway through.

BURRATA WITH COURGETTES AND OLIVES

Although this feels indulgent, it is a very simple throw-together dish and makes the most of fresh summer flavours

SERVES
6

READY IN
20 minutes

- 1 medium courgette and 6 baby courgettes
- Olive oil spray
- 3tbsp extra virgin olive oil
- Zest and juice ½ lemon
- 2tsp white balsamic or white wine vinegar
- ½ red chilli, finely chopped
- 2 x 150g (5oz) balls burrata (or use good-quality buffalo mozzarella)
- 150g (5oz) frozen/fresh broad beans, blanched and podded
- 75g (2½oz) Nocellara, Kalamata or other good quality olives, pitted and sliced/chopped
- Handful fresh mint leaves, finely shredded
- Handful small basil leaves
- Focaccia/ciabatta, warmed, to serve

1 Heat the air fryer to 200ºC/400ºF. Slice the medium courgette into rings and slice the baby lengthways. Lay the courgettes on kitchen paper, sprinkle with salt, leave for a few mins, then pat dry with more kitchen paper.

2 Air fry the courgettes, spritzing them with a little oil, for 15 mins, shaking halfway through. Transfer to a serving platter or bowl.

3 In a jar, shake together the extra virgin olive oil, lemon zest and juice, vinegar, chilli, and some salt and pepper. Arrange the 2 balls of burrata on the platter with the courgettes. Scatter with the broad beans, olives, fresh mint and basil.

4 Serve with side plates and let everyone dive in and help themselves, with the warm bread for mopping.

GIN AND TONIC LEMON DRIZZLE

We've used our favourite Friday evening tipple in this simple cake that's guaranteed to bring the oohs and aahs!

SERVES
8

READY IN
1 hour, plus cooling

- 150g (5oz) butter, at room temperature
- 175g (6oz) caster sugar
- Zest and juice 1 lemon, plus lemon slices, to decorate
- Zest and juice 1 lime, plus lime slices, to decorate
- 3 medium free-range eggs, beaten
- 150g (5oz) natural full-fat yoghurt
- 225g (8oz) self-raising flour
- 3tbsp gin
- 3tbsp tonic water
- 3tbsp granulated sugar
- Mint leaves, to decorate, optional

YOU WILL NEED:

- 20cm (8in) round tin, the base and sides lined with baking paper

1 Heat the air fryer to 160ºC/325ºF. Cream the butter and sugar, then fold in the lemon and lime zests, eggs, yoghurt and flour. Spoon into the tin, smooth to the edges, then bake for 40 mins until well risen and golden, and a skewer inserted in the middle comes out clean.

2 For the drizzle, mix the gin, tonic, and lemon and lime juices. Using a cocktail stick, poke holes over the surface of the cake. Slowly pour the drizzle over the cake while it's still warm and in the tin. Sprinkle over the sugar and set aside to soak in and cool.

3 Once cool, turn the cake out onto a serving platter and decorate with fruit slices and mint leaves.

BLACKENED BANANAS WITH ICE CREAM AND COCONUT TOFFEE SAUCE

So simple, yet delicious. Normally the bananas are cooked over coals, but you can rustle this dish up in no time with an air fryer

SERVES
4

READY IN
20 minutes, plus cooling

- 60g (2oz) soft brown sugar
- 60g (2oz) unsalted butter
- 100ml (3½fl oz) coconut cream
- Pinch of ground star anise or ground mixed spice
- 4 just-ripe bananas
- Desiccated coconut, lightly toasted, to serve
- Vanilla ice cream, to serve

1 Put the sugar, butter, coconut cream and spice in a small saucepan. Cook on a low heat until the butter is melted. Increase the heat and simmer for 2-3 mins until the sauce is thick and glossy. Cool for 10 mins.
2 Heat the air fryer to 200ºC/400ºF. Put the bananas, still in their skins, into the air fryer. Cook for 10 mins, turning halfway through. Transfer to bowls, cut a slice into the peel, open out and drizzle the flesh with the coconut sauce. Serve with the toasted coconut and some vanilla ice cream.

HAZELNUT AND COFFEE CAKE

Such an easy cake to make and the air fryer gives a perfect result

SERVES
8-10

READY IN
55 minutes, plus cooling and chilling

- 250g (9oz) unsalted butter, softened
- 150g (5oz) caster sugar
- 100g (3½oz) light brown sugar
- 3 medium eggs
- 2-3tbsp instant coffee powder
- 1tsp vanilla extract
- 150g (5oz) self-raising flour
- 1tsp baking powder
- 100g (3½oz) hazelnuts, whizzed in a food processor

FOR THE FILLING:

- 200ml (7fl oz) double cream
- 100g (3½oz) mascarpone
- 2tbsp icing sugar, plus extra to dust
- 3tbsp raspberry jam
- 150g (5oz) fresh raspberries

YOU WILL NEED:

- 2 x 18cm (7in) sandwich tins, greased and lined with baking paper

1 Using an electric mixer, beat the butter and both the sugars in a large mixing bowl until light and fluffy. Add the eggs one by one, mixing well after each addition. Stir in the coffee and vanilla extract.
2 Sift in the flour and baking powder, add the hazelnuts and fold to combine.
3 Heat the air fryer to 170ºC/325ºF. Pour into the prepared cake tins and bake one after the other for 25 mins until springy and a skewer poked in the middle comes out clean. Leave to cool in the tin for 10 mins, then transfer to a wire rack to cool completely.
4 For the filling, whip the cream, mascarpone and icing sugar until thick, soft peaks appear. Layer up the cake with jam, cream and fresh raspberries. Finish with fresh raspberries and a dusting of icing sugar. This sponge can be made the day before, but fill the cake with cream just before eating, as storing it in the fridge will make the cake stodgy.

SPICY VEGGIE TACOS

Serve these tacos for a quick throw-together meal. The spice mix is a great cheat to get a lovely level of spice without the faff

SERVES
4

READY IN
20 minutes

- 1 small pineapple, approx 400g (14oz), chopped
- 1tbsp Mexican spice fajita and taco mix
- Small bunch coriander leaves, roughly chopped, plus extra leaves to serve
- Zest and juice 1 lime, plus lime wedges, to serve
- 1tbsp olive oil, plus extra to serve
- 250g (9oz) block halloumi, sliced into fingers
- Olive oil spray
- 8 small soft flour tortillas
- Tzatziki, aioli or soured cream, to serve (optional)

1 Toss together the pineapple, spice mix, chopped coriander, and lime zest and juice in a medium bowl. Add 1tbsp olive oil, and season with salt and pepper, then toss again. Leave in the fridge to chill.

2 Heat the air fryer to 180ºC/350ºF. Spray the halloumi fingers with olive oil spray and cook for 8 mins, turning halfway through.

3 Warm the wraps in the switched-off air fryer, then serve with the halloumi, chilled pineapple salsa, extra coriander leaves and lime wedges for squeezing, if you like. Serve with tzatziki or other sauce, if liked.

> You can make your own fajita spice using cumin, smoked paprika, garlic and chilli powder"

COURGETTE AND RICOTTA PUFF TARTLETS

So simple to put together, with a delicious honey and hazelnut topping, these are the perfect summer lunch

MAKES
6

READY IN
40 minutes

- 325g (11oz) sheet puff pastry
- 1 egg, beaten, or 2tbsp milk
- 250g (9oz) ricotta cheese
- Grated zest and juice of ½ lemon
- 3tbsp parmesan, grated finely
- 1 large courgette, finely sliced to 5mm (¼in) rounds
- 2tbsp olive oil
- Few sprigs thyme leaves
- 2tbsp honey
- 60g (2oz) hazelnuts, toasted and roughly chopped

1 Unroll the pastry and cut into 6 squares. Score a border about 1cm (½in) from the edge. Brush the pastry border with egg or milk, and prick the centre with a fork.
2 Mix together the ricotta, lemon zest and juice, and parmesan. Season well. Heat the air fryer to 200ºC/400ºF.
3 Divide the ricotta mixture between the squares, spreading it out in the inner square. Spread it over roughly, leaving the edges so they can puff up. Divide up the sliced courgettes on top of the ricotta and drizzle with a little oil.
4 Bake in two batches for 10 mins until golden brown and cooked through.
5 Sprinkle over the thyme, drizzle over the honey, and sprinkle over the chopped hazelnuts.

AUBERGINES WITH TAHINI AND FATTOUSH SALAD

A veggie dish inspired by Middle Eastern flavours

SERVES
4

READY IN
35 minutes

- Olive oil spray
- 2 aubergines, halved lengthwise, flesh scored in a criss-cross pattern
- 2 pitta breads
- 1tbsp white miso
- 1tbsp maple syrup
- ¼tsp chilli flakes
- 1tbsp vegetable oil

FOR THE SALAD:

- 2 baby gem lettuce, trimmed and shredded
- ½ cucumber, deseeded and cut into half moons
- 250g (9oz) cherry tomatoes, quartered
- Bunch spring onions, trimmed and thinly sliced
- 150g (5oz) radishes, trimmed and quartered
- 1tbsp mint, roughly chopped
- 2tbsp parsley, roughly chopped
- 2tsp sumac, plus extra for sprinkling on top (find it in the spice aisle)
- 2tbsp red wine vinegar
- 2tbsp olive oil

FOR THE DRESSING:

- 3tbsp tahini
- 1 garlic clove, crushed
- Juice ½ lemon

1 Heat the air fryer to 200ºC/400ºF. Spray the olive oil spray all over the aubergines. Put them skin side down in the air fryer and cook for 20 mins. Meanwhile, put all the salad ingredients in a large bowl and season, tossing to combine.

2 Put the pitta breads into the switched-off air fryer to crisp up.

3 In a small bowl mix the miso, maple syrup, chilli flakes and oil. Brush over the flesh side of the aubergines.

4 Combine all the dressing ingredients in a small bowl, season with salt and loosen with a splash of water to form a sauce that you can drizzle.

5 Serve the salad on one large platter or individual plates, then tear the pittas into small chunks and scatter over the salad. Put the aubergines on top and drizzle with the tahini dressing.

STICKY HALLOUMI, WATERMELON AND FREEKEH

Refreshingly light with the addition of salty halloumi, this one would be great to scale up for a crowd

SERVES
4

READY IN
35 minutes

- 200g (7oz) freekeh (or wholewheat couscous, made to pack instructions)
- 1½tbsp runny honey
- 1tsp sumac, plus extra to serve
- 225g (8oz) block of halloumi, halved lengthways
- 3tbsp extra virgin olive oil
- Large handful basil leaves, roughly chopped, plus extra leaves to serve
- Olive oil spray
- ½ small baby watermelon, cut into bite-size pieces
- ½ cucumber, halved, seeds scooped out and cut into bite-sized chunks
- Pomegranate molasses, to drizzle (optional)

1 Put the freekeh into a medium pan with 1tsp sea salt and cover with 4cm (1½in) of water above the grain line. Bring to the boil, cover and reduce the heat, and simmer until tender, about 15 mins. Drain if necessary, then set aside to cool in a bowl.

2 Mix the honey and 1tsp sumac in a bowl. Add the halloumi, turning to coat. Set aside.

3 In a small non-stick frying pan, heat the oil and add the basil leaves, cooking until fragrant and wilted. Pour most of the hot basil-infused oil and leaves into the freekeh, with seasoning, tossing to coat.

4 Heat the air fryer to 180ºC/350ºF. Spray the halloumi with oil, then cook for 8 mins, turning halfway through.

5 Spoon the freekeh onto a serving platter, then top with the melon and cucumber. Tear the warm halloumi, and scatter on top of the salad, then drizzle with pomegranate molasses, if using, and extra basil and sumac.

PEACHES AND CREAM SCONES

Scones need a light hand so they're not tough and chewy

MAKES
12 small scones

READY IN
20 minutes, plus cooling

- 225g (8oz) self-raising flour, plus extra for dusting
- 60g (2oz) cold butter, diced
- 45g (1½oz) caster sugar
- 150ml (5fl oz) buttermilk
- Milk, for brushing
- 1tbsp demerara sugar
- Clotted or whipped cream and peach conserve, to serve

1 Place the flour and a pinch of salt in a large bowl. Rub in the butter, using your fingertips; it doesn't have to all disappear, a few lumps make for a flakier scone. Stir in the sugar.

2 Warm the buttermilk until steaming, then add to the flour mixture and use a table knife to incorporate. Take care not to overwork the dough.

3 On a lightly floured surface, pat the dough out to a 10-13cm (4-5in) square. Cut into 12 squares. Transfer to a parchment liner, spaced a little apart. Heat air fryer to 180ºC/350ºF. Brush the tops with milk and scatter over the demerara sugar. Air fry for 10 mins, flipping halfway through.

4 Cool on a rack for 10 mins. Split open and spread with cream and jam.

SUMMER FRUIT GALETTE

This nutty biscuit tart works well with any kind of fruit. Cut very firm fruits like apples just a little thinner

SERVES
8

READY IN
45 minutes, plus chilling

FOR THE PASTRY:

- 110g (3¾oz) plain flour
- 110g (3¾oz) white spelt flour
- 100g (3½oz) roasted hazelnuts, roughly chopped
- 125g (4oz) butter
- 75g (2½oz) icing sugar
- ½tsp ground cinnamon

FOR THE FILLING:

- 2tbsp cornflour
- 60g (2oz) caster sugar
- Juice of ½ lemon
- 600g (1¼lb) mixed fruit – we used sliced nectarines, blackberries, blueberries and raspberries
- 2tbsp milk
- 1tsp demerara sugar
- Ice cream, to serve

YOU WILL NEED:

- Baking parchment

1 For the pastry, blitz the flours and 60g (2oz) of the hazelnuts in a food processor until they're finely ground. Add the butter, icing sugar and cinnamon, then pulse until the mixture resembles fine breadcrumbs. Add 2tbsp water and pulse to the mixture bring together. Wrap in cling film and chill for 30 mins.

2 For the filling, mix the cornflour and sugar in a bowl. Add the lemon juice and toss in the fruit. Set aside for 5 mins to macerate slightly.

3 Heat the air fryer to 180ºC/350ºF. Roll the pastry out on a piece of baking parchment (this will help you lift it into the air fryer) to form a circle, about 35cm (14in) in diameter. Place on the lined baking tray.

4 Fill the middle with a pile of the fruit, leaving a border of roughly 5cm (2in). Turn the pastry edges over to cover the fruit in a haphazard fashion. Sprinkle the remaining nuts over the fruit. Brush the pastry with milk and sprinkle over the demerara sugar. Bake for 25-30 mins until golden; the fruit will hold its shape but start to soften. Serve warm, with ice cream.

SPICED SAUSAGE ROLLS

These plant-based sausage rolls make a tasty addition to picnics

MAKES
20

READY IN
30 minutes, plus chilling

- 1tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves, finely chopped
- 1tsp cumin seeds
- 600g (1¼lb) plant-based sausages, skinned
- 30g (1oz) dried apricots, finely chopped
- 1tbsp rose harissa paste
- 500g (17oz) block puff pastry
- Plain flour, for rolling
- 2tbsp milk or dairy-free alternative

FOR THE GLAZE:

- 1tsp black sesame or nigella seeds
- Yoghurt and chive dip or dairy-free alternative, to serve

1 Heat the oil in a small frying pan and cook the onion for 5 mins. Add the garlic and cumin seeds, and cook for a further 5 mins until softened and golden.
2 Transfer to a bowl and add the sausages, apricots and harissa. Mix together well and season lightly. Divide into 2 equal portions and shape each roughly into a long sausage.
3 Cut the block of puff pastry in half. On a lightly floured surface, roll each piece out into a 40 x 14cm (14 x 6in) strip. Place the filling on top of each strip, shaping it evenly along the length. Brush the edge of the pastry with milk and roll up tightly to enclose the filling. Turn each roll so it's join-side down then, with a serrated knife, cut each roll into 10. Transfer to a large non-stick baking tray and chill or open-freeze until ready to bake.
4 Heat the air fryer to 200ºC/400ºF. Brush the pastry with milk and sprinkle over the seeds. Bake in batches from fresh for 8 mins, 10-12 from frozen until dark golden and cooked through. Allow to cool before serving. Serve with the yoghurt and garlic dip.

Cook's Tip

We recommend you make these ahead, open freeze them, then bag them up ready to bake from frozen. The recipe makes a large amount so you will need to bake in batches. From frozen, you can just bake as many as you need.

HONEY AND MUSTARD ROASTED HAM

Enhance your ham with this classic combo. Prepare ahead and keep in fridge, as ham is easier to carve chilled

SERVES
6

READY IN
1 hour 35 minutes

- 1½kg (3lb) smoked or unsmoked boneless gammon joint

FOR THE GLAZE:

- 2tbsp clear honey
- 2tbsp English mustard, plus extra to serve

YOU WILL NEED:

- Small roasting tin

1 Wrap the gammon, skin side up, in a double layer of foil, scrunching up the top to make a parcel, but leaving enough space for the air to circulate. Mix the glaze ingredients together.

2 Heat the air fryer to 170ºC/325ºF. Bake the gammon for 1 hr 10 mins. Now remove any string or netting. Peel back the foil, brush the glaze over the skin and bake for a further 25 mins. The gammon should show 60ºC/140ºF when cooked through. Either leave to rest for 15 mins before carving, or leave to cool completely before storing in the fridge.

CHAR SIU PORK BURGER WITH PICKLED VEGETABLES

This alternative to serving burgers really hits the spot

SERVES
4

READY IN
30 minutes, plus marinating and resting

- 8 pork belly strips (about 600g/1¼lb)
- 2tbsp dark honey
- 2tbsp soy sauce
- 1½tbsp hoisin sauce
- ½tbsp rice vinegar
- 1tsp oyster sauce
- ½tsp Chinese 5 spice powder
- ¼tsp white pepper
- Olive oil spray
- Brioche burger buns, to serve
- Mayonnaise, to serve
- 1 little gem, leaves separated
- Coriander, mint and basil (optional)

FOR THE PICKLED VEGETABLES:

- 100g (3½oz) carrot, grated
- 1 small red onion, thinly sliced
- 100g (3½oz) red cabbage, shredded
- 1tbsp caster sugar
- ½tsp salt
- 1½tbsp white wine vinegar
- 2tbsp red wine vinegar

1 Cut the pork in half crossways and put in a bowl. Mix the honey, soy sauce, hoisin, rice vinegar, oyster sauce, Chinese 5 spice and white pepper. Add to the pork, stir, cover and marinate for 1 hr.

2 Put the carrot, onion and cabbage in a bowl. Add the sugar, salt and vinegar, and stir. Set aside for 1 hr, then drain.

3 Heat the air fryer to 180ºC/350ºF. Remove the pork strips from the marinade. Put the marinade in a saucepan. Spray the pork strips with a little oil and cook on a liner for 8 mins each side until cooked through. Transfer to a clean bowl. Heat the marinade and simmer for 5 mins until thickened. Add to the pork and stir well.

4 To serve, toast the buns and spread with a little mayonnaise. Fill with layers of pork, pickled veg, lettuce leaves and herbs, as you wish.

BABY BACK PORK RIBS WITH KOREAN SAUCE AND PLUM SALSA

The umami flavours of the Korean sauce are lip-smackingly good

SERVES 4

READY IN 2 hours

- 1kg (2¼lb) baby back pork ribs

FOR THE BRINE:
- 250ml (8fl oz) cider
- 250ml (8fl oz) apple juice
- 2tbsp caster sugar
- 1½tbsp salt
- 1 bay leaf
- 1 star anise

FOR THE KOREAN SAUCE:
- 1 apple, cored and roughly chopped
- ½ onion, peeled, roughly chopped
- 1 clove garlic, peeled
- 3tbsp honey
- 4tbsp soy sauce
- 4tbsp gochujang (or 1tsp dried chilli flakes)
- 150ml (5fl oz) tomato ketchup
- 3tsp sesame oil

FOR THE PLUM SALSA:
- 3 plums, stones removed and finely chopped
- 1 bunch coriander, finely chopped
- 1 red chilli, sliced
- 1 red onion, sliced
- Zest and juice of 2 limes

1 Heat together the cider, apple juice, caster sugar, salt, bay leaf and star anise. Remove from heat once the sugar has dissolved, and allow to cool. Pour over ribs in a plastic bag and seal well (place the bag in a bowl to avoid spillage). Leave to brine overnight in the fridge.

2 To make the Korean sauce, blitz together all ingredients in a food processor. Drain the ribs from the brine. Heat the air fryer to 150ºC/275ºF. Place ribs in a double foil parcel, coat thoroughly with sauce and 250ml (8fl oz) boiling water. Seal the foil and bake for 1 hr 30 mins.

3 To make the plum salsa, mix all the ingredients together, season well. Take the ribs out of the sauce.

4 Either put all the ribs under the grill so they are charred and crisp, or heat the air fryer to 200ºC/400ºF and roast in two batches for 10 mins.

Cook's Tip

The Korean sauce can be put into a small saucepan and reduced by two-thirds to use as an extra sauce to dip the ribs into.

40 Chicken, leek and mushroom pot pies
41 Beefy pot pies
42 Pumpkin and ricotta tart
44 Catherine wheel cookies
45 Baked camembert with hot honey
46 Loaded jackets with chipotle chilli beef
47 Herby chicken kievs
48 Lamb arancini
49 Stuffed mushrooms
50 Chocolate and salted caramel puddings
51 Hedgerow crumble
52 Swede chips with mustard mayo
53 Roasted beetroot soup
55 Warm mackerel salad
56 Warm halloumi salad with crunchy garlic crumbs
57 Roast pork, red onions and apples
58 Hazelnut, caramel and ginger s'mores cookies
59 Smoked duck, pumpkin and apple Caesar salad
60 Warm caramel brownie
61 Salted chocolate chip cookies
62 Chorizo toad in the hole
63 Hake with celeriac roasties and crispy kale
64 New style hot dogs
65 Cauliflower 'Buffalo wings' and chips

AUTUMN

Getty Images

CHICKEN, LEEK AND MUSHROOM POT PIES

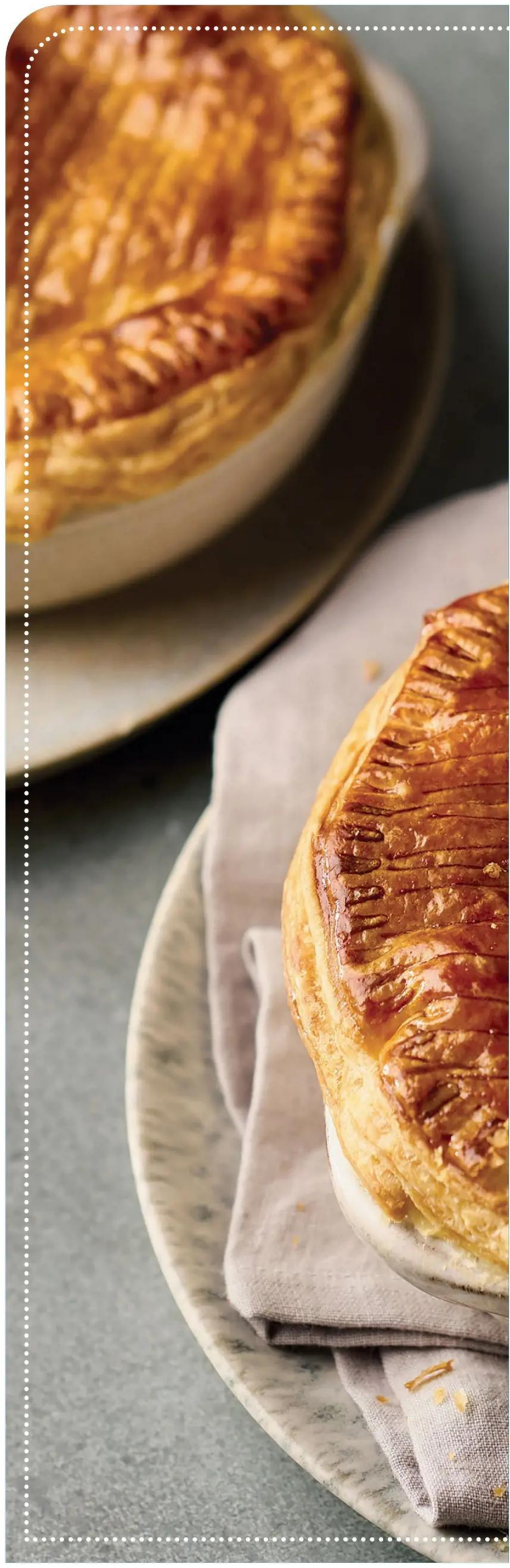
When making any pies in an air fryer, the filling needs to be hot – otherwise the pastry will over-brown and the filling won't be heated through

SERVES
4

READY IN
30 minutes

- 4 skinless, boneless chicken thighs
- 2tbsp oil
- 1 leek, sliced
- 200g (7oz) button mushrooms
- 1 bay leaf
- 1 sprig rosemary, plus extra to serve
- 2tbsp flour
- 200ml (7fl oz) milk
- 200ml (7fl oz) chicken stock
- 2tbsp wholegrain mustard
- 100g (3½oz) tinned sweetcorn
- 2 sheets filo pastry
- Spray oil

1 Poach the chicken gently in a pan of simmering water for 6-8 mins, or until tender. Set aside to rest, then shred.
2 Meanwhile, melt the oil in a frying pan, add the leek, mushrooms, bay leaf and rosemary sprig, then fry gently for 5 mins.
3 Stir in the flour and season, then slowly add the milk and stock. Simmer for 5 mins, or until thickened and smooth. Stir in the mustard, sweetcorn and shredded chicken. Heat the air fryer to 180ºC/350ºF.
4 Divide the chicken pie filling between four ramekin dishes or a larger pie dish. Scrunch up ½ sheet of filo pastry per pot (or arrange all filo on the pie dish), spray with cooking oil, then bake for 10 mins, until golden and bubbling.



BEEFY POT PIES

Keep a pack of pastry in the freezer to turn easy mince into a pub favourite. When air frying pies, the filling should be hot when it goes into the air fryer

SERVES 4

READY IN 1 hour

- ½tbsp rapeseed oil
- 450g (1lb) beef mince
- 2 red onions, peeled and chopped into wedges
- 200g (7oz) chestnut mushrooms, halved if large and wiped clean
- 1 dried bay leaf
- 1 beef stock pot
- 400g (14oz) tin whole plum tomatoes
- 1tbsp tomato purée
- Splash Worcestershire sauce
- 375g (13oz) sheet ready-rolled puff pastry
- 1 egg yolk, beaten with a splash of water

YOU WILL NEED:

- 4 x 250ml (8fl oz) pie dishes

1 Heat the oil in a large frying pan over a high heat. Add the mince and fry until browned, breaking it up as it cooks. Season and transfer to a plate, leaving any fat in the pan.

2 Fry the onions in the fat until starting to brown, then add the mushrooms and bay leaf and fry for 2 mins more.

3 Add the stock pot and 200ml (7fl oz) water, scraping any dark bits from the base of the pan. Return the meat to the pan with the tomatoes, tomato purée and Worcestershire sauce. Reduce the heat and simmer for 30 mins, until the sauce is thick. Season well.

4 Heat the air fryer to 190ºC/375ºF. Divide the filling between the four pie dishes.

5 Roll out the pastry to a 5mm (¼in) thickness and cut 4 discs, slightly larger than the dishes. Brush the rim of each dish with beaten egg and lay over the pastry, press to seal and trim the excess. Brush with the egg, then score the top. Bake for 15-20 mins until golden.

PUMPKIN AND RICOTTA TART

This pretty little tart will wow your vegetarian friends

SERVES
6

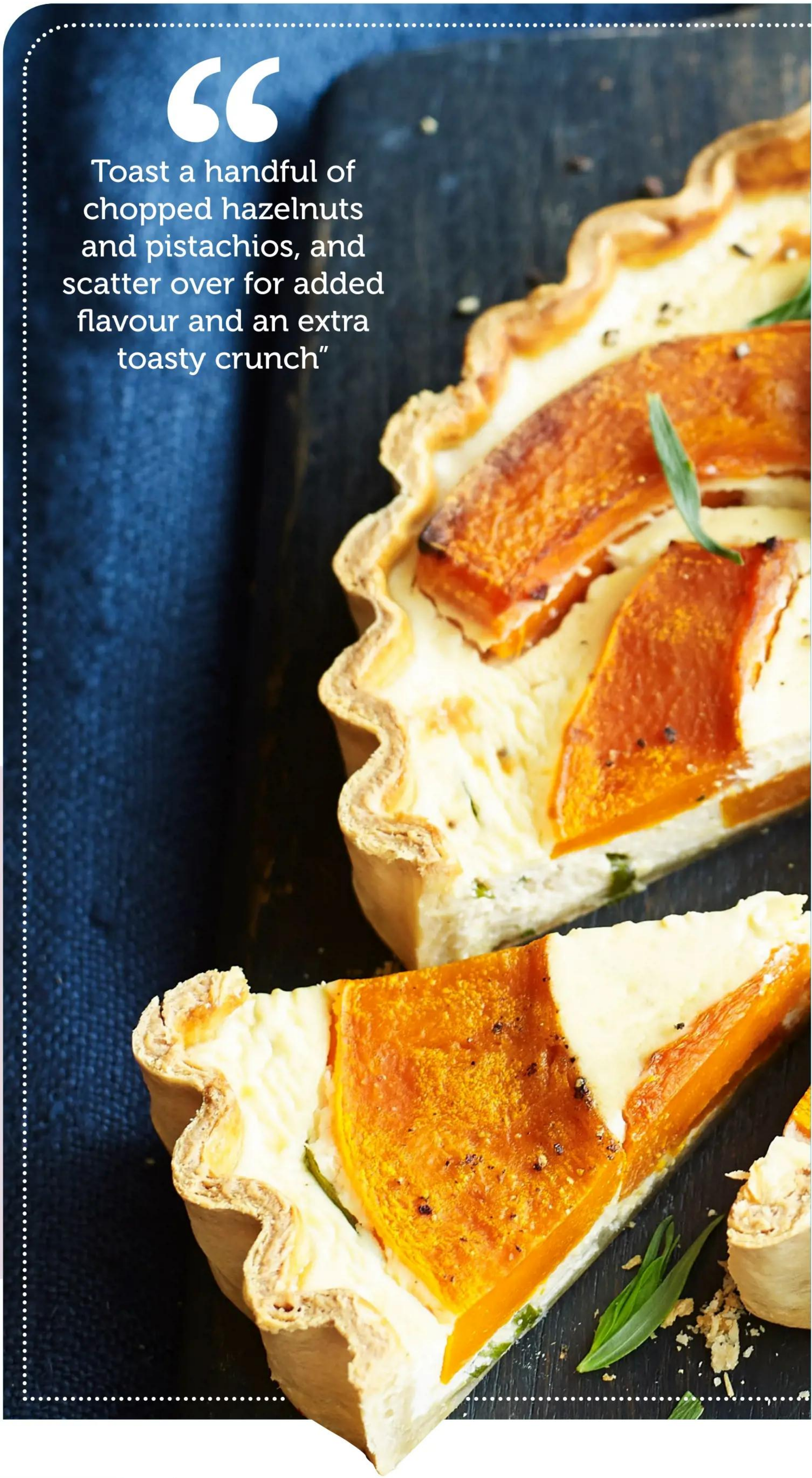
READY IN
1 hour 20 minutes

- 325g (11oz) ready-rolled shortcrust pastry
- 850g (1¾lb) pumpkin, peeled and cut into medium slices
- 1tbsp olive oil
- 2 medium eggs (beat one to use as an egg wash)
- 250g (9oz) of ricotta cheese
- 150ml (5fl oz) whole milk
- A grating of nutmeg
- A large handful of tarragon leaves, roughly chopped

YOU WILL NEED:

- 18-20cm (7-8in) tart tin; baking beans

1 Roll the pastry to a 30cm (12in) round and use to line the tin, trimming the edges with a sharp knife. Chill for 1 hr.
2 Heat the air fryer to 180°C/350ºF. Toss the pumpkin in the oil, season and roast for 25 mins until tender and lightly browned.
3 Line the pastry with foil and fill with baking beans. Bake blind in the air fryer for 10 mins. Remove the foil and beans, brush with beaten egg and bake for another 5 mins. Allow to cool.
4 Mix the remaining egg with the ricotta, milk, nutmeg and most of the tarragon. Pour into the pastry case and top with the pumpkin slices. Bake for 15 mins, then cover and bake for a further 20 mins at 160ºC/300ºF. Sprinkle with the rest of the tarragon to serve.



Cook's Tip

It's quite tricky to get a runny tart into a hot fryer, so make a long sling or hammock with folded foil, then put it under the tin and use the foil "handles" to lower in the quiche.

CATHERINE WHEEL COOKIES

Cute little cookies which are perfect for Bonfire Night and parties

MAKES
16

READY IN
45 minutes, plus chilling

- 175g (6oz) butter, softened
- 150g (5oz) caster sugar
- 1 egg
- 2tsp vanilla extract
- 300g (10oz) plain flour, plus extra for dusting
- 2 egg whites
- 450g (1lb) icing sugar
- Red, orange and yellow food colouring

YOU WILL NEED:

- Disposable piping bags

1 Cream together the butter and sugar until light and fluffy. Beat in the egg and vanilla extract, then sift in the flour and mix – the consistency should be soft and doughy. Wrap in cling film and place in the fridge for 15-30 mins.

2 Once the dough is firm, roll out on a lightly floured surface to 5mm (¼in) thickness. Make circles using a cutter, arrange on a lined baking tray and chill for a further 30 mins.

3 Heat the air fryer to 160ºC/300ºF. Bake the cookies in batches on parchment liners for 15 minutes. The cookies will look quite pale. Remove and allow to cool on a wire rack.

4 To make the icing, whisk together the egg whites and icing sugar, using an electric mixer. Divide into three and colour one of each third with a different food colouring. Use to fill disposable piping bags.

5 Pipe two spirals of different coloured icing on to each biscuit, and leave to set for at least two hrs or overnight.

Cook's Tip

You want your icing to have the consistency of toothpaste, so that it holds its shape well. If you need to fill small gaps, use a toothpick or cocktail stick to drag the icing into the areas where it's needed.

BAKED CAMEMBERT WITH HOT HONEY

A trend to try – our hot honey is infused with chilli and garlic to give a savoury edge to this cheesy fondue

SERVES 2

READY IN 25 minutes

- 1 whole Camembert cheese (about 200g/7oz), the top scored in a criss-cross pattern
- 1 thyme sprig, plus extra leaves to garnish
- Toasted sourdough, pickles, crudité veggies (chicory, radicchio, carrots, cucumber) and charcuterie, to serve

FOR THE HOT HONEY:

- 100g (3½oz) good-quality runny honey
- 1 small garlic clove, crushed
- 1tbsp chilli flakes
- 1tbsp white wine vinegar

1 Put the honey ingredients in a small pan and gently simmer for 2-3 mins until fragrant. Heat the air fryer to 180ºC/350ºF.
2 Put the cheese in a snug-fitting dish. If it comes in a wooden box, you can bake it in that, removing any packaging or labels first. Drizzle over 2tbsp of the honey mix, top with the thyme sprig and bake uncovered for 15 mins until golden and bubbling.
3 Drizzle the cheese with another 1tbsp of the honey and serve while still hot, with toasted sourdough, plenty of colourful crudités, pickles and charcuterie, and garnished with thyme leaves.

LOADED JACKETS WITH CHIPOTLE CHILLI BEEF

Jacket potatoes are quick to bake in the air fryer, perfect topped with a simple, smoky chilli

SERVES
4

READY IN
50 minutes

- 4 baking potatoes
- 2tbsp olive oil
- 1 large red onion, diced
- 2 large garlic cloves, crushed
- 1tbsp red wine vinegar
- 2tbsp chipotle chilli paste
- 3tbsp tomato purée
- Small bunch coriander, stalks chopped, leaves torn
- 400g (14oz) beef mince
- 100ml (3½fl oz) hot beef stock
- Knob of butter
- Soured cream, to serve
- Zest and juice 1 lime
- Parmesan cheese, grated, to serve

1 Heat the air fryer to 200ºC/400ºF . Prick the potatoes all over with a fork then, 2 at a time, put in the microwave on high and cook for 5 mins. Rub with a little oil and salt then transfer to the air fryer for a further 25 mins, until crisp and cooked through.
2 Meanwhile, add 1tbsp oil to a pan and cook the onion for 2 mins over a medium heat to soften. Add the garlic and cook for 1 min more. Turn up the heat and stir through the vinegar, simmer for 30 secs, then add the chipotle paste, tomato purée and coriander stalks. Cook for 2 mins more.
3 Add the beef mince, stirring to coat in the chipotle onions. Cook for 5 mins until browned all over. Pour in the stock, bring to a low simmer, then cook for 10 mins.
4 To serve, slice open the potatoes, add the butter, and top with chilli, a dollop of soured cream, lime zest and juice, grated parmesan and chopped coriander leaves.

HERBY CHICKEN KIEVS

We've added tarragon and Pernod for a twist on this classic that oozes sophistication, with no need for deep frying

SERVES
2

READY IN
35 minutes, plus chilling

- 2 chicken supremes (breast with the wing bone attached), skin removed
- 50g (1¾oz) unsalted butter, softened
- 3 garlic cloves, crushed
- 3tbsp finely chopped parsley
- 2tbsp finely chopped tarragon
- Zest 1 lemon
- 3tbsp finely grated parmesan cheese
- 1tbsp Pernod (optional)
- 4-5tbsp plain flour, seasoned, for dusting
- 1 medium egg, beaten
- 3tbsp dried breadcrumbs (we used Japanese panko)

1 Use a small, sharp knife to make a small incision in the side of each breast, at the thickest part. Wiggle the knife to create a larger pocket through the middle of the breast, being careful not to go all the way through. Season well with salt and pepper.
2 In a small bowl, beat together the butter, garlic, herbs, lemon zest and half the parmesan with the Pernod, if using. Season well, then divide between the chicken, stuffing into the pocket (use a piping bag if you have one).
3 Dust the chicken with flour, then coat in the beaten egg. Mix the breadcrumbs and remaining parmesan on a plate and coat the chicken, pressing to make sure they are fully covered. Secure the hole in each Kiev with a toothpick (to prevent the butter leaking out), put on a tray and chill until ready to cook (up to 1 day ahead).
4 Heat the air fryer to 180ºC/350ºF. Cook the chicken for 15 mins or until cooked through. It should measure 75ºC/170ºF with a meat thermometer.
5 Rest the Kievs for 5 mins, then serve.

LAMB ARANCINI

Perfect as a canapé or to include on a buffet table

MAKES
20

READY IN
1 hour 15 minutes, plus chilling

- 2tbsp olive oil
- 100g (3½oz) carrots, very finely diced
- 100g (3½oz) onion, very finely diced
- 100g (3½oz) celery, very finely diced
- 1 garlic clove, crushed
- 300g (10oz) lamb mince
- 1tsp tomato purée
- 300g (10oz) risotto rice
- ½ x 750ml bottle dry white wine
- 1l (1¾pt) hot lamb stock
- 2 x 125g (4oz) balls mozzarella, diced
- 200g (7oz) Emmental, grated

FOR THE CRUST:

- 100g (3½oz) flour
- 2 eggs, beaten
- 200g (7oz) panko breadcrumbs

1 Heat the olive oil in a large pan and sauté the carrots, onion, celery and garlic for 5 mins, until soft but with no colour.
2 Add the lamb mince and brown just to remove the redness. Spoon in the tomato purée and cook for 3 mins, then stir in the rice and deglaze the pan with the wine. Start to add the stock and cook the risotto for 20 mins, gradually adding the hot stock a ladle at a time.
3 Once the rice is al dente (just cooked), allow it to cool in on a large tray so it's flat. When cooled, mix the cooked rice with the diced mozzarella and grated Emmental. Check the seasoning and add more salt and pepper if necessary.
4 Roll into 20 balls and allow to set in the fridge (at least 1 hr). When ready, heat the air fryer to 180ºC/350ºF. Dip the arancini into the flour, then the beaten egg and then the panko breadcrumbs. Air fry in batches for 10 mins until golden brown and crisp.

Cook's Tip

Bulk this out by serving with healthy carbs such as brown rice – you'll get extra energy too!

STUFFED MUSHROOMS

Mushrooms are full of vitamins and energy-boosting properties. We've stuffed ours with iron-rich spinach and crispy breadcrumbs

SERVES 4

READY IN 35 minutes

- 8 portobello mushrooms
- 2tbsp olive oil
- 200g (7oz) spinach
- 100g (3½oz) fresh breadcrumbs
- 2tbsp parmesan
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 75g (2½oz) sun-dried tomatoes
- 150g (5oz) ricotta
- Green beans, to serve

1 Heat the air fryer to 180ºC/350ºF. Remove the mushroom stalks and brush all over with 1tbsp of the oil. Season and put on liners, bake for 7-8 mins. Meanwhile, wilt the spinach in a colander by pouring over a kettle of hot water, then leave to drain.

2 In a large frying pan, add the breadcrumbs and fry for 5-6 mins, stirring regularly, until starting to brown. Stir in the parmesan and fry for 2 more mins until crisp. Remove to a plate then add the remaining oil; fry the onion over a medium heat for 5 mins to soften, then add the garlic and fry for 1 more min.

3 Squeeze out the spinach, roughly chop, then add to the onion and garlic with the sun-dried tomatoes, cooking for a few mins. Mix in the ricotta, adding a splash of water to loosen if necessary, then simmer over a low heat for 2 mins.

4 Divide the spinach filling between the mushrooms then top with the parmesan breadcrumbs and pop back in the air fryer to cook for 3 mins. Blanch the green beans and serve.

CHOCOLATE AND SALTED CARAMEL PUDDINGS

What a perfect combo! Serve warm with crème fraîche. You may need to bake in two batches

MAKES 6

READY IN 30 minutes

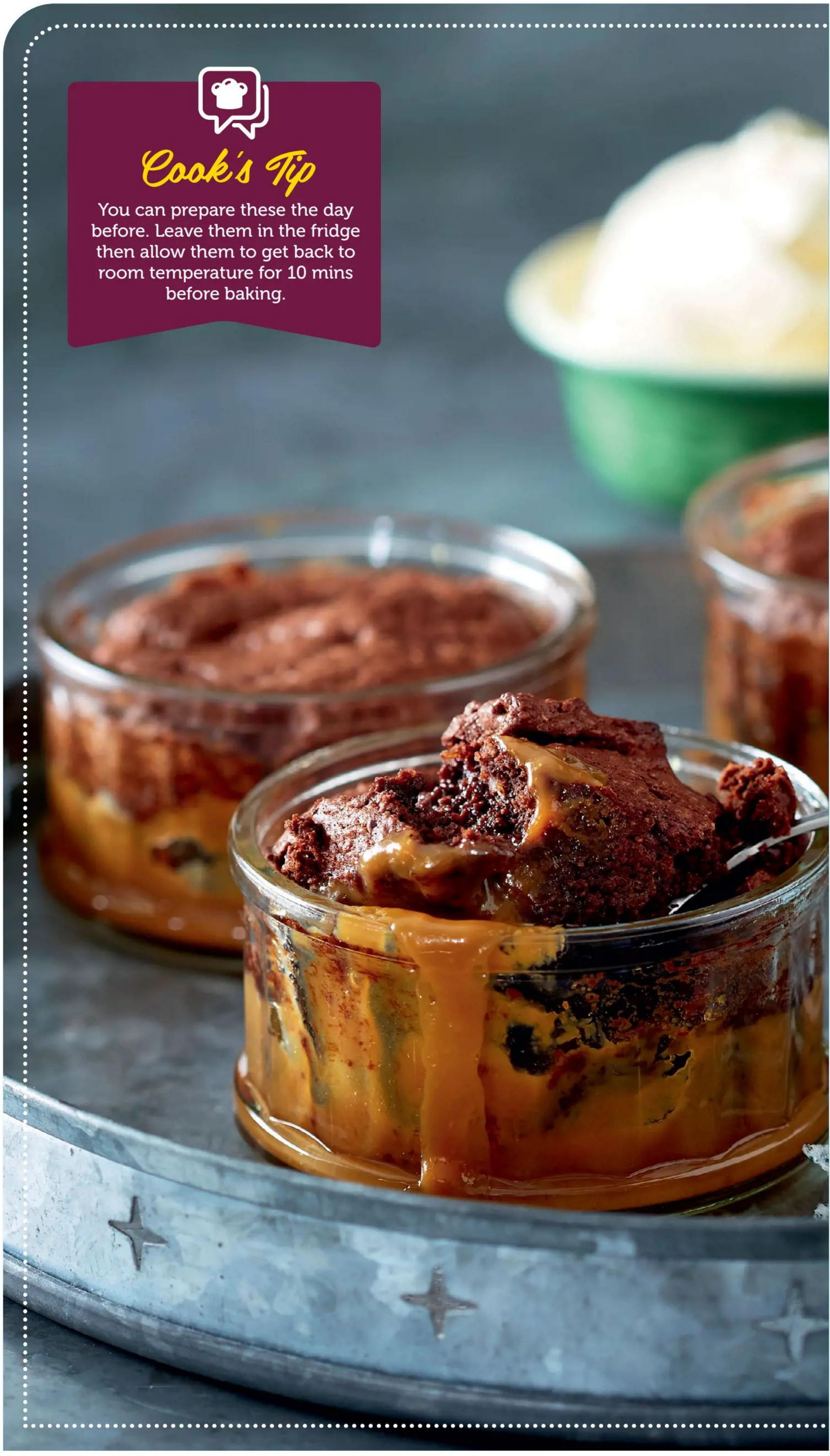
- 250g (9oz) dark chocolate, chopped
- 75g (2½oz) butter
- 3 large free-range eggs, lightly beaten
- 75g (2½oz) dark muscovado sugar
- 50g (1¾oz) golden caster sugar
- 1tsp vanilla extract
- 125g (4oz) ground almonds
- 6tbsp caramel sauce
- 2tbsp double cream
- 1½tsp sea salt
- Crème fraîche, for serving

1 Melt the chocolate and butter in a pan over simmering water until smooth; remove from the heat.
2 Using an electric whisk, beat the eggs, sugars and vanilla in a large bowl until doubled in size. Stir through the chocolate then fold through the ground almonds. Heat the air fryer to 170ºC/325ºF.
3 Mix the caramel, cream and salt together and divide between 6 ramekins. Spoon over the chocolate mix, put the ramekins in the air fryer and bake for 12 mins until almost set. Serve with crème fraîche.

> To temper the sweetness of the caramel, you could serve with fresh raspberries"

Cook's Tip

You can prepare these the day before. Leave them in the fridge then allow them to get back to room temperature for 10 mins before baking.



HEDGEROW CRUMBLE

Foraging for berries can offer wonderful rewards – one of them is this crumble!

SERVES
4

READY IN
30 minutes

- 4 crab apples, or 1 cooking apple, peeled, cored and cut into wedges
- 250g (9oz) hedgerow berries, such as elderberries, bilberries and blackberries
- 50g (2oz) caster sugar
- 1tsp cinnamon

FOR THE CRUMBLE:

- 45g (1½oz) unsalted butter, chilled and cubed
- 60g (2oz) light brown sugar
- 60g (2oz) plain flour
- 60g (2oz) chopped hazelnuts
- ½tbsp finely chopped fresh rosemary

1 Combine the fruits in a buttered baking dish and toss in the sugar and cinnamon. Heat the air fryer to 180ºC/350ºF. Bake the fruit for 5 mins.

2 Combine all the ingredients for the crumble topping and rub together to form large breadcrumbs. Pile on top of the fruit and place in the air fryer.

3 Bake for a further 10 mins until the crumble is golden brown and the filling is bubbling. Serve with custard, cream or ice cream.

SWEDE CHIPS WITH MUSTARD MAYO

Tasty chips with a healthy twist which are cooked so quickly in the air fryer

SERVES
4 as a snack

READY IN
30 minutes

- 2 swedes (rutabaga), peeled
- 4tbsp olive oil
- ½tsp smoked sea salt

FOR THE DIP:

- 2tbsp low-fat mayonnaise
- 2tbsp natural yoghurt
- 2tsp wholegrain mustard
- 1tsp grated horseradish

1 Preheat oven to 200ºC/400ºF. Cut the swede in half and put into a bowl of cold water, to stop swede browning. Cut into 1cm (½in) thick slices. Next, cut the slices into chunky chips. Keep in water until needed.
2 Blanch the swede in salted boiling water for 5 mins, then drain well and toss in the oil and smoked salt.
3 Heat the air fryer to 180ºC/350ºF. Air fry the chips for 15 mins, shaking the basket halfway through.
4 Meanwhile, make the dip by combining the mayonnaise, yoghurt, mustard and grated horseradish. Divide the dip into little bowls to serve with the swede chips.

> “Make your own croutons in the air fryer using cubes of bread, oil and spices”

ROASTED BEETROOT SOUP

The sweetness of the tomatoes and the gentle spice of the cumin offsets the rich earthy intensity of the beetroot

SERVES
4

READY IN
35 minutes

- 750g (1½lb) beetroot, peeled and cut into wedges
- 2 small red onions, cut into wedges
- 200g (7oz) ripe tomatoes, cut into wedges
- 2 garlic cloves, crushed
- A few sprigs of thyme
- 1tbsp ground cumin
- 2tbsp olive oil
- 1l (1¾pt) hot vegetable stock
- Soured cream, to serve
- A few sprigs of dill, roughly chopped (optional), to serve
- Cumin or caraway seeds, toasted (optional), to serve

1 Heat the air fryer to 200ºC/400ºF. Toss the beetroot, onions, tomatoes, garlic, thyme and cumin in the oil, season and roast on an air fryer liner for 25 mins or until beetroot is tender.
2 Reserve a handful of chunks of the beetroot, tip the rest of the roasted veg in a blender, pour in the hot stock then whizz until smooth. Serve swirled with soured cream, topped with the reserved beetroot chunks, some chopped dill and a pinch of toasted cumin or caraway seeds, as wished.

“Mix it up by adding potato salad to the dish instead of the basmati rice and quinoa mix for something a bit different”

WARM MACKEREL SALAD

Oily fish is a great source of omega-3 fatty acids and lean protein that will keep you feeling energised, and is beneficial for maintaining muscle mass

SERVES
2

READY IN
1 hour 15 minutes

- 2 small beetroots, each approx 100g (3½oz)
- ½ small red onion, finely sliced
- 1tbsp white wine vinegar
- ½tbsp strong horseradish cream
- 1tbsp olive oil
- 2 fresh mackerel fillets
- 250g (9oz) microwaveable pouch of wholegrain basmati and quinoa
- 1tbsp dill, finely chopped
- 1tbsp, mint leaves picked and chopped
- 3 spring onions, chopped

1 Heat the air fryer to 200ºC/400ºF. Trim the beetroot, leaving a little bit of stalk on them, then wrap in foil leaving space for air to circulate, but seal well, then air fry for 1 hr, until tender. Meanwhile, put the onion in a small bowl, mix in the vinegar and horseradish, and set aside.

2 Once the beetroot is cooked, heat the oil in a frying pan. Over a medium-high heat, fry the mackerel fillets for 4 mins skin-side down. Season and turn, cook for a further 2 mins, then remove the fish from the pan, leaving the cooking juices.

3 Reduce the heat to medium, and add the onion mix and grains to the pan. Cook, stirring, for 3 mins until nicely warmed through.

4 Off the heat, mix in the chopped herbs, spring onions and beetroot wedges. Pile on plates or a serving platter topped with the fish.

WARM HALLOUMI SALAD WITH CRUNCHY GARLIC CRUMBS

Salty, sweet and deliciously crunchy, this makes a generous starter – you can slightly up the quantities for a veggie main

SERVES
6

READY IN
20 minutes

- 3tbsp olive oil
- 1 garlic clove, bashed
- 1 sprig rosemary, lightly bashed
- 75g (2½oz) fresh white breadcrumbs
- 2tbsp plain flour
- 1tsp smoked paprika
- Pinch cayenne pepper
- 2 x 225g (8oz) packs halloumi, cut into 1cm (½in)-wide batons
- Olive oil spray
- 100g (3½oz) pitted black olives
- Big handful rocket leaves

FOR THE DRESSING:

- 2tbsp extra virgin olive oil
- 2tbsp lemon juice
- 2tbsp clear honey, warmed

1 Gently heat the oil, garlic and rosemary in a frying pan for 2-3 mins until the garlic is lightly golden. Remove the garlic and rosemary. Increase the heat, add the breadcrumbs and fry, stirring over a medium heat for 4-5 mins, until the crumbs are golden. Set aside to cool.
2 Mix together the flour, paprika and cayenne pepper on a plate. Add the halloumi batons and toss to coat in the flour mixture.
3 Whisk together all the dressing ingredients and season to taste. Set aside.
4 Heat the air fryer to 200ºC/400ºF. Spray the halloumi slices with oil and air fry for 6-7 mins, turning a few times.
5 Divide the halloumi between bowls and add the olives, breadcrumbs and rocket leaves. Drizzle over the dressing and serve.

ROAST PORK, RED ONIONS AND APPLES

Air fryer pork belly is the best ever! It cooks in far less time, gives perfect crackling and there's no large oven to clean

SERVES
8

READY IN
2 hours 20 minutes, plus overnight marinating

- 1.5kg (3lb) pork belly joint, skin scored
- ½ bulb garlic, cloves chopped
- ½tsp each juniper and allspice
- 1 bunch thyme, leaves picked
- 6 sprigs rosemary, leaves picked
- Zest 1 orange
- 4 red onions, cut into wedges
- Handful sage leaves
- Opies pickled pears (optional)

YOU WILL NEED:
- Kitchen string

1 Unroll the pork belly. Combine the garlic, spices, herbs and zest. Rub all over the meat and under the skin, then roll up and tie with kitchen string in intervals to secure the joint. We suggest getting an extra pair of hands to assist with the tying. Put on a tray uncovered in the fridge (away from other foods) overnight to marinate and dry out the skin.

2 Heat the air fryer to 140ºC/300ºF. Make a triangle with two pieces of foil, then wrap the pork so that the top and small sides are covered, but not the long sides. Tuck it under the pork well, so the foil doesn't fly off in the fan. Roast for 2 hrs, then remove the foil, turn up the heat to 200ºC/400ºF, and roast for 15 mins with the red onions or until the crackling is brown and crisp.

3 Let the pork rest, then remove the crackling, using scissors to cut into chunks. Slice the pork thinly and serve with the sage, trimmings and pickled pears, if using.

HAZELNUT, CARAMEL AND GINGER S'MORES COOKIES

We've given this all-American campfire treat a makeover using ginger biscuits, bananas and a totally moreish hazelnut caramel

MAKES
8

READY IN
5 minutes

- 8 marshmallows
- 16 ginger biscuits
- 8tsp hazelnut caramel spread
- 1 banana, cut into slices

1 Heat the air fryer to 200ºC/400ºF.
2 Cut the marshmallows in half. Top 8 ginger biscuits with two halves of marshmallow, cut side down, so they stick to the biscuit and won't fall off. Air fry for 2 mins until melted.
3 Dollop 1tsp of hazelnut caramel and 2 slices of banana on to the remaining biscuits. Top with the melted marshmallow biscuits and sandwich everything together.

Cook's Tip

You can use dulce de leche instead of hazelnut caramel.

SMOKED DUCK, PUMPKIN AND APPLE CAESAR SALAD

This vibrant dish is packed full of autumnal flavours. Smoked duck is the perfect match for the creamy dressing

SERVES 4

READY IN 40 minutes

- 750g (1½lb) squash or pumpkin, deseeded and cut into wedges
- 5tbsp olive oil
- 3 slices sourdough, cut into croutons
- 2 dessert apples
- Large knob of butter
- 150g (5oz) smoked duck breast, sliced
- 2 little gem lettuce
- 1 round or other soft lettuce
- Handful chives, snipped
- 2tbsp coarsely grated parmesan

FOR THE DRESSING:

- 1 egg yolk
- 1 clove garlic, peeled and crushed
- Good squeeze lemon juice
- 2tsp Dijon mustard
- Few splashes of Worcestershire sauce
- 8 anchovies
- 100ml (3½fl oz) extra virgin olive oil

1 Heat the air fryer to 180ºC/350ºF. Toss the squash in 2tbsp of the oil and season well. Roast for 20 mins, shaking the basket halfway through. The squash should be in a single layer, so you may need to do two batches, depending on the size of your air fryer. Set aside to cool a little. Increase the temperature to 200ºC/400ºF. Toss the croutons in the remaining oil with a grinding of sea salt. Air fry for 4 mins in a single layer, shaking the basket halfway through.

2 Meanwhile, peel and core the apples and slice into thin wedges. Melt the butter in a non-stick pan and fry the apple, turning, until golden. Set aside.

3 Mix the dressing ingredients, except for the oil, in a small food processor or blender. Gradually trickle in the oil until thick and glossy.

4 In a large bowl, toss the squash with the apple, croutons, smoked duck breast, lettuce, chives and parmesan. Drizzle with the dressing and serve immediately.

WARM CARAMEL BROWNIE

Gooey chocolate and sticky caramel, yes please – this is completely addictive!

SERVES
6-8

READY IN
35 minutes

- 150g (5oz) unsalted butter, plus extra for greasing
- 250g (9oz) soft brown sugar
- 300g (10oz) dark chocolate, broken
- 3 medium free-range eggs
- 1tsp vanilla extract
- 75g (2½oz) plain flour
- 3tbsp salted caramel sauce, plus extra to serve
- Crème fraîche or ice cream, to serve

YOU WILL NEED:
- 20cm (8in) square baking tin, greased

1 Melt the butter, sugar and dark chocolate in a pan over a low heat, stirring once or twice to combine, then set aside to cool for 10 mins.
2 Whisk in the eggs one at a time, until fully incorporated and the mixture looks glossy, then add the vanilla extract and fold in the flour. Pour into the greased tin, then add dollops of salted caramel. Use the end of a spoon or skewer to swirl it through the chocolate mixture. Heat the air fryer to 180ºC/350ºF.
3 Bake for around 15 mins – you want the top to be just set and cracking, and the middle to be gooey.
4 Serve with crème fraîche or ice cream and extra salted caramel, as you like.

SALTED CHOCOLATE CHIP COOKIES

Gooey and dangerously moreish, the combination of salt and chocolate is a winner. You'll need to bake them in batches and they can also be baked from frozen – just add a couple of minutes to the cooking time

MAKES 15

READY IN 30 minutes, plus chilling

- 100g (3½oz) unsalted butter, softened
- 60g (2oz) caster sugar
- 60g (2oz) soft light brown sugar
- 1 medium egg
- 45g (1½oz) ground almonds
- 125g (4oz) self-raising flour
- ½tsp flaked sea salt, plus extra for sprinkling
- 100g (3½oz) dark chocolate, roughly chopped
- 100g (3½oz) white chocolate, roughly chopped

1 Cream the butter and both sugars with an electric whisk until very pale and fluffy. Mix in the egg. Once smooth, fold in the dry ingredients and chocolate. Chill for 30 mins. Heat the air fryer to 160ºC/300ºF.

2 Break off walnut-sized pieces of dough and shape into balls. Flatten slightly and sprinkle with salt. Bake on a solid liner, spaced out (so around 4 per batch) for 12 mins. Leave to cool a little on the liner then transfer to a wire rack.

"Cool in the tin for 10 mins, turn out and leave to cool. Cut into squares for traditional fudgy brownies"

CHORIZO TOAD IN THE HOLE

Use raw cooking chorizo, not the cured and cooked variety

SERVES
4

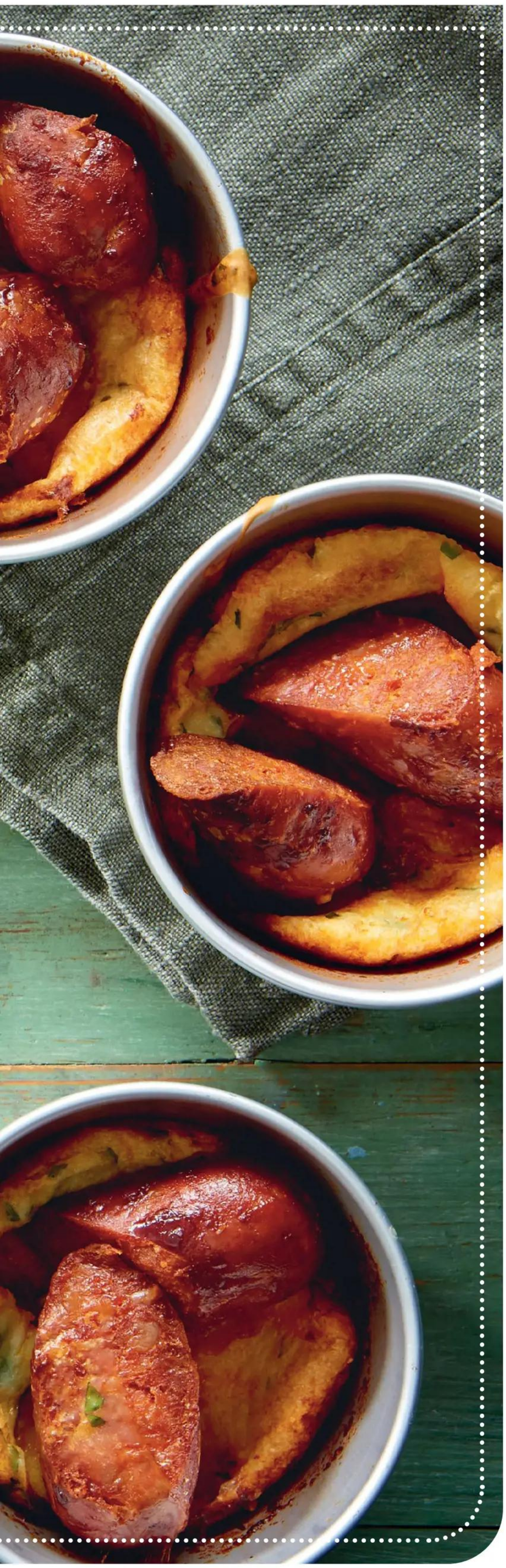
READY IN
30 minutes

- 4 raw chorizo
- 75g (2½oz) plain flour
- 1 free-range egg
- 125ml (4fl oz) semi-skimmed milk
- 2tbsp chopped flat-leaf parsley
- 2tbsp oil

YOU WILL NEED:
- 4 mini (10cm/4in) Yorkshire pudding tins, or use ramekins

1 Heat the air fryer to 200ºC/400ºF. Bake the chorizo for 5 mins until lightly browned. Sift the flour into a large bowl, season and make a well in the centre. Break in the egg and beat with an electric whisk then whisk in the milk. Stir through the parsley. Put it into a jug.

2 Divide the oil between the tins and heat through in the air fryer for 3 mins. Halve the chorizo and put 2 halves in each tin. Divide the batter between the tins and bake for around 20 mins until risen and well browned.



HAKE WITH CELERIAC ROASTIES AND CRISPY KALE

A tasty fish supper that feels special enough to serve to friends

SERVES 4

READY IN 40 minutes

- 1 small celeriac (approx 750g/1½lb), peeled and cut into 2cm (¾in) cubes
- 1tbsp olive oil
- ½tsp smoked paprika
- 4 garlic cloves, skin on
- 200g (7oz) curly kale, leaves stripped and roughly chopped
- 2tbsp capers
- 4 sustainably sourced hake fillets (or other firm white fish)

FOR THE PESTO:

- 4tbsp pumpkin seeds, toasted
- ½ small bunch tarragon, roughly chopped
- Small bunch parsley, chopped
- 4 anchovy fillets
- 4tbsp extra virgin olive oil
- Garnish

1 Heat the air fryer to 180ºC/350ºF. Toss the celeriac with ½tbsp olive oil, the paprika and ½tsp fine sea salt. Add the garlic cloves. Air fry for 20 mins, shaking the basket halfway through. Set aside. You can quickly reheat it if needed.

2 Toss the kale with the remaining ½tbsp oil and the capers. Air fry for 3 mins, set aside.

3 Brush the fish with a little oil and season well. Cook on a liner for 6 mins, turning halfway through.

4 For the pesto, put the pumpkin seeds in a small food processor. Peel the roasted garlic and add to the blender with the remaining pesto ingredients and 3tbsp water. Whizz until smooth.

5 Serve the celeriac with the kale and fish, spoon over some of the pesto, then serve the rest alongside.

NEW STYLE HOT DOGS

Tasty chips with a healthy twist which are cooked so quickly in the air fryer

The best BLT

Cook 12 bacon-wrapped chipolatas in the air fryer at 200ºC/400ºF for 10 mins, until cooked through. Divide 2 baguettes into 3 and fill each third with 2 sausages, iceberg lettuce, shredded, and some cherry tomatoes, quartered. Top with mayo or natural yoghurt.

Howdy Cowboy

Cook 6 hot dog sausages in the air fryer at 200ºC/400ºF for 5 mins, until piping hot. Fry 2 onions, sliced, in 1tbsp sunflower oil, until crispy. Fill 6 toasted hot dog rolls with some onion and a sausage, then top each one with a handful of Monterey Jack cheese, grated. Put back in the switched off air fryer, to melt the cheese. Add BBQ sauce or ketchup.

A Mid West Original

Cook 2 Bratwurst sausages in the air fryer at 200ºC/400ºF for 10 mins, until cooked through. Toast and split 2 sub rolls. Fill with a sausage, some sauerkraut and a sprinkling of caraway seeds. Add a squiggle of mustard sauce.

CAULIFLOWER 'BUFFALO WINGS' AND CHIPS

Crisp and spicy cauliflower florets with no need for deep-frying. It's more time-efficient to bake the chips in a conventional oven, while using the air fryer for the cauliflower

SERVES 4

READY IN 45 minutes

- 4 medium baking potatoes, scrubbed
- 2tbsp sunflower oil
- 8tbsp plain flour (gluten-free is fine)
- 1tbsp paprika
- 2tsp ground white pepper
- 2tbsp runny honey
- 6tbsp hot sauce
- 2tsp garlic salt
- 1 cauliflower, cut into medium florets
- Oil spray
- Chopped spring onions and salad, to serve

FOR THE DIP:

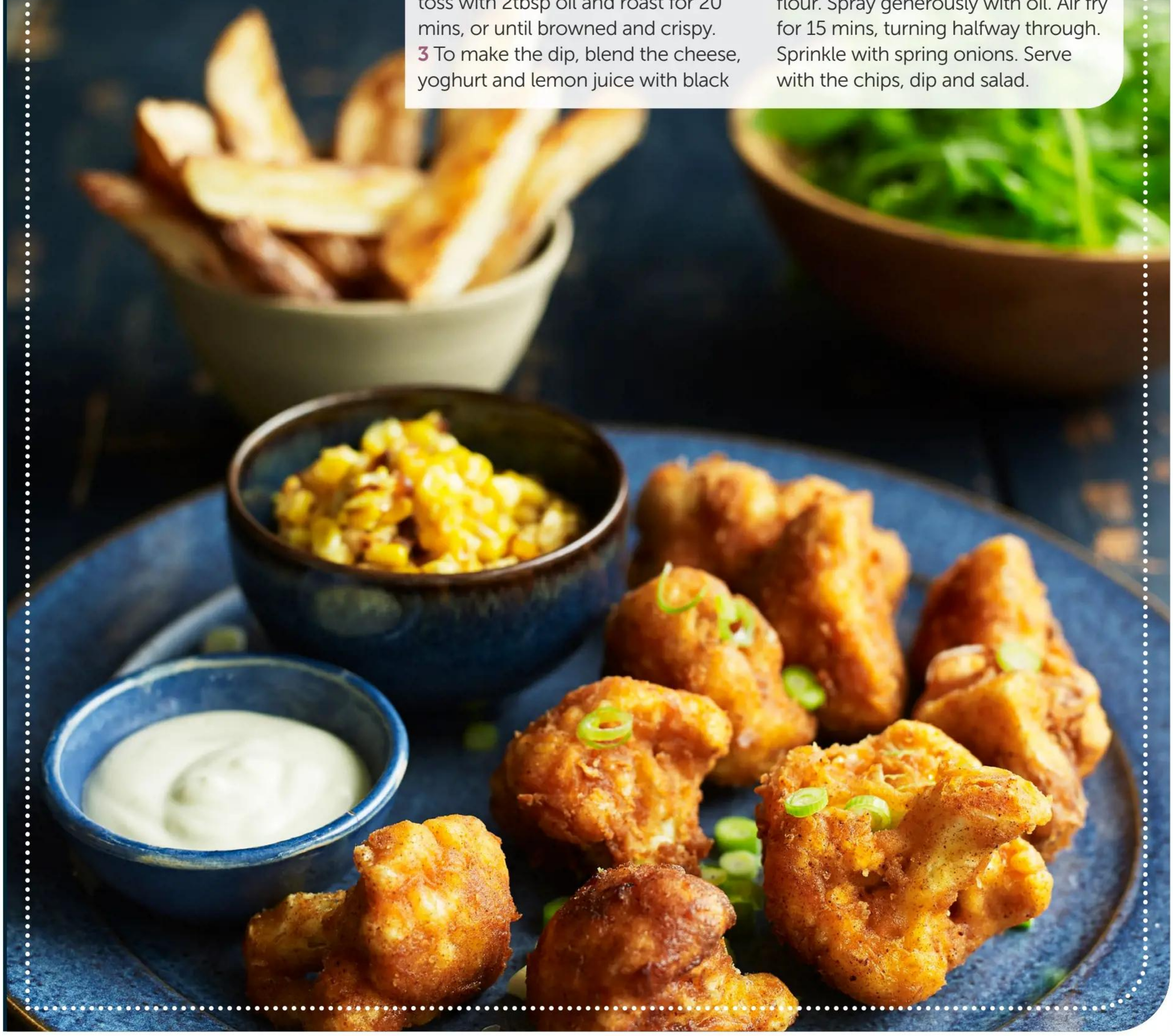
- 150g (5oz) blue cheese
- 4tbsp natural yoghurt
- 1tsp lemon juice

1 Cut the potatoes into chunky chips. Bring a pan of water to the boil, add the chips and cook for around 3 mins or until just tender. Drain and dry well, then shake in the pan, or a colander, gently to roughen up the edges.

2 Heat the oven to 200ºC/400ºF. Spread the chips out on a baking tray, toss with 2tbsp oil and roast for 20 mins, or until browned and crispy.

3 To make the dip, blend the cheese, yoghurt and lemon juice with black pepper until smooth. Heat the air fryer to 200ºC/400ºF.

4 Mix the flour, paprika and white pepper in a bowl. In another bowl, mix the honey, hot sauce and garlic salt. Roll the cauliflower in the flour mixture, a few at a time. Dip in the hot sauce, then coat again in the flour. Spray generously with oil. Air fry for 15 mins, turning halfway through. Sprinkle with spring onions. Serve with the chips, dip and salad.



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WINTER

Getty Images

CHANA DAL WITH ROASTED BROCCOLI

Silky smooth and packed with spices

SERVES
6

READY IN
2 hours, plus soaking

- 400g (14oz) yellow split peas
- 6tbsp vegetable oil
- 1tsp cumin seeds
- ½tsp ground turmeric
- 1 cinnamon stick
- 3 cardamom pods
- 500g (17oz) broccoli, cut into florets
- 1tbsp maple syrup
- 1 large onion, thinly sliced
- 2 garlic cloves, crushed
- 2tsp grated root ginger
- 4tbsp coconut oil
- 2tbsp brown mustard seeds
- 4 dried red chillies
- 1 large garlic clove, sliced
- 8 curry leaves (optional)
- Coriander leaves, to garnish
- Naan bread, to serve

1 Soak the split peas in plenty of cold water for 1 hr. Drain, rinse and drain again.
2 Heat 1tbsp oil in a large saucepan. Fry the cumin, turmeric, cinnamon, cardamom and 1tsp salt for 30 secs, add the drained peas and stir well. Pour in 1 1½l (2½pt) cold water, bring to the boil, and simmer for 1 hr, stirring occasionally, until the peas are soft and the mixture is soup-like.
3 Meanwhile, heat the air fryer to 200ºC/400ºF. Combine the broccoli, 2tbsp vegetable oil and the maple syrup, season, and air fry in two batches for 5 mins, turning halfway through..
4 Heat the remaining oil in a frying pan and gently fry the onion for 10 mins. Add the garlic, ginger and a little salt. Fry for 10 mins more until golden. Stir into the dal, cover the pan and keep warm.
5 Melt the coconut oil in a pan, add the mustard seeds and fry until they pop. Add the chillies, garlic and curry leaves and fry for 2 mins until the garlic is golden.
6 Divide the dal between bowls, pour over the aromatic oil, top with the broccoli and garnish with coriander leaves. Pass around naan bread to share.

Cook's Tip

Chill the beetroot mixture 1-2 days ahead, then assemble when needed.

GOAT'S CHEESE AND BEETROOT BLINIS

These bright bites are a real flavour sensation

MAKES
16

READY IN
15 minutes, plus pickling

- 1 small shallot, finely chopped
- 1tbsp balsamic vinegar
- 1tsp runny honey
- ½tsp Dijon or wholegrain mustard
- 2 cooked beetroot, finely diced or coarsely grated
- 1tbsp chopped dill, plus extra sprigs to garnish
- 16 blinis
- 150g (5oz) soft goat's cheese

1 In a small bowl, mix the shallot, balsamic vinegar and honey. Add the mustard and beetroot, and stir to combine. Set aside to pickle for at least 1 hr or overnight, in the fridge.

2 When ready to serve, stir the chopped dill through the beetroot mixture. Heat the air fryer to 200ºC/400ºF. Heat the blinis through for 2-3 mins so they crisp up. Spread each blini with some goat's cheese, then add a spoon of beetroot.

BEST EVER ROAST POTATOES

There can never be too many crisp, golden roast potatoes on the Christmas table

SERVES
4

READY IN
50 minutes

- 1kg (2¼lb) Maris Piper or other roasting potatoes, peeled and cut in half
- 100ml (3½fl oz) rapeseed oil
- 4 bay leaves
- 1 lemon, zest thickly pared
- 1 bulb garlic, cloves separated and bashed (skin on)

1 Steam the potatoes until just tender. Drain and steam-dry for 5 mins, then give the colander a good shake to rough up the edges. Heat the air fryer to 190ºC/375ºF.

2 Toss the potatoes in the oil with plenty of sea salt. Roast in a single layer for 20 mins, shaking the basket occasionally. Increase the air fryer to 200ºC/400ºF. Add the bay, lemon and garlic, shake the basket, then roast for a further 10 mins.

> To get ahead, you can make the potatoes in advance then quickly reheat in the air fryer"

PIGS IN BLANKETS

Air-fried sausages wrapped in bacon take no time to cook and will free up space in the main oven if you're roasting a large turkey

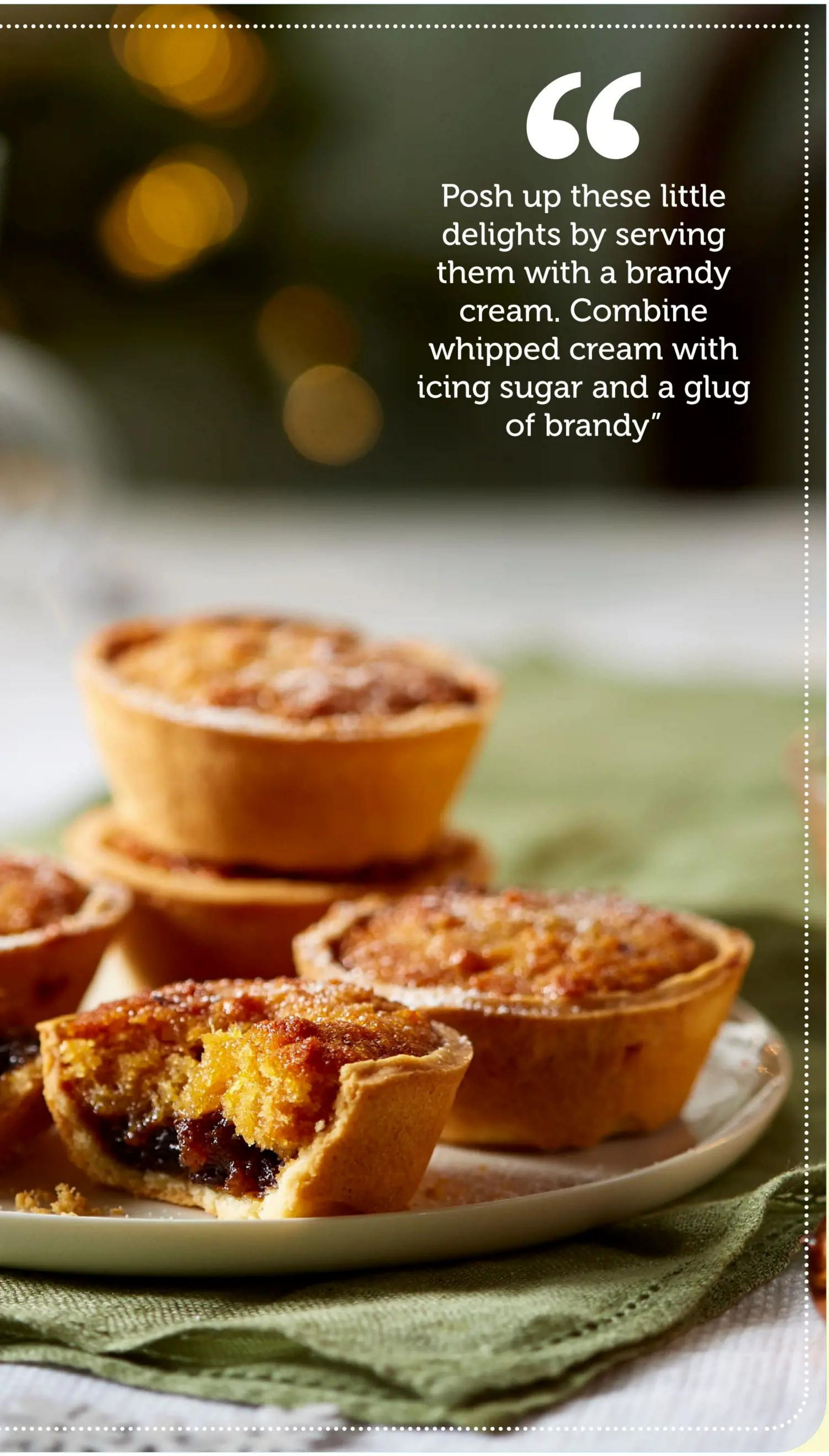
MAKES
16

READY IN
20 minutes

- 32 sage leaves
- 16 rashers of smoked streaky bacon
- 16 pork chipolatas

1 Lay the bacon on a chopping board and run the back of a knife along the length of each rasher to stretch it. Put the sage leaves, 2 per rasher, on top and roll up a chipolata with the bacon. Repeat.

2 Put a parchment liner under the basket to catch any fat and make cleaning easier. Heat the air fryer to 180ºC/350ºF. Cook the sausages for 7 mins, then flip and cook for a further 7 mins. If the sausages are quite thick, add 2 mins per side extra.



“Posh up these little delights by serving them with a brandy cream. Combine whipped cream with icing sugar and a glug of brandy”

TREACLE TART MINCE PIES

Warming ginger adds a hint of spice

MAKES
12

READY IN
55 minutes, plus chilling and cooling

FOR THE PASTRY:

- 100g (3½oz) unsalted butter, softened
- 50g (1¾oz) caster sugar
- 1 medium free-range egg
- 200g (7oz) plain flour

FOR THE FILLING:

- 100g (3½oz) brioche, blitzed to fine breadcrumbs
- 200g (7oz) golden syrup
- Zest ½ lemon
- 1 medium egg, beaten
- 1 ball stem ginger, finely chopped, plus 1½tbsp of the syrup from the jar
- 8tbsp good-quality mincemeat
- Icing sugar, for dusting

YOU WILL NEED:

- 12 silicone muffin cases and a 10cm (4in) round cutter

1 For the pastry, cream the butter and caster sugar together until pale. Add the egg and, once combined, mix in the flour until smooth. Chill for 30 mins.

2 Roll the pastry between 2 sheets of baking paper to a 5mm (¼in) thickness. Cut out discs; re-roll and repeat with the offcuts. Ease each round of pastry into the muffin cases and freeze for 20 mins.

3 Heat the air fryer to 180ºC/350ºF. Mix all the filling ingredients, except the mincemeat, in a bowl.

4 Fill each muffin case with 2tsp mincemeat then top with 2tbsp of the filling. Bake in batches, if necessary, for 20 mins until set and the pastry is golden.

5 Cool in the cases for 20 mins, then transfer to a cooling rack and cool completely. Serve dusted with icing sugar, if liked.

MAKE AHEAD Make up to 3 days ahead and chill – serve cold or warm them in the air fryer.

“Garnish with redcurrants and slices of orange to make this zesty turkey a real showstopper”

ROAST TURKEY CROWN WITH CLEMENTINES AND HERBS

Using your air fryer to roast the turkey frees up space in your main oven and it's ready in just over an hour. A turkey crown means no waste and it's easy to carve

SERVES
8

READY IN
1 hour 30 minutes, plus resting

- 1½kg (3lb) turkey breast or crown, butterflied
- 12 rashers rindless, smoked, streaky bacon
- 2 clementines, zest and juice
- Sprigs of fresh herbs, such as bay, rosemary, thyme

FOR THE STUFFING:

- 300g (10oz) pork sausage meat
- 5 sprigs thyme, leaves picked
- 2tbsp caramelised onion chutney
- 3tbsp breadcrumbs

1 Mix all the stuffing ingredients together. Heat the air fryer to 180ºC/350ºF. Put an air fryer liner with sides under the basket to catch the juices and make cleaning easier.
2 Open up the turkey breast like a book, then arrange the stuffing in the centre like a sausage. Fold over the bottom flap to enclose the stuffing and turn right side up. Wrap the turkey in bacon, overlapping the slices. Tie with kitchen string a few times along the length.
3 Roast the turkey skin side down on the herbs for 40 mins, then flip, spoon on the clementine zest and juice. Roast for a further 30 mins. The internal temperature should be 65ºC/150ºF. Allow it to rest for 15 mins before carving.

SMOKED SALMON LATKES

This impressive canapé is a guaranteed crowd-pleaser. Serve with a glass of fizz

MAKES
36 (4-6 per person)

READY IN
2 hours, plus overnight setting and cooling

FOR THE POTATOES:

- 750g (1½lb) Maris Piper potatoes, peeled and thinly sliced with a mandolin
- 3tbsp chives, snipped
- 200ml (7oz) crème fraîche or double cream
- Olive oil spray

FOR THE ASSEMBLY:

- 100g (3½oz) crème fraîche
- 100g (3½oz) smoked salmon strips
- 1tbsp caviar (optional)

YOU WILL NEED:

- 1.2l (2pt) loaf tin, base and sides lined with baking paper

1 Heat the air fryer to 190ºC/375ºF. Put the potato slices in a bowl with the chives, crème fraîche, 1tsp fine sea salt and a few grinds of pepper. Carefully toss together.

2 Build up layers of potato in the lined tin so each slice overlaps. Cover with baking paper and then foil. Bake for 1 hr.

3 Remove the foil and set aside to cool for 30 mins. Chill and compress the potatoes overnight by weighing the top down with something heavy. We used another loaf tin filled with jars.

4 The next day, turn the potato out onto a board. Peel off the paper, cut 1cm (½in) slices then cut each slice in thirds.

5 Spray the slices with oil and cook in batches in the air fryer at 200ºC/400ºF for 15 mins.

6 Arrange the potatoes on a serving plate and top with a dollop of crème fraîche and a piece of salmon and caviar if you like.

MINI POTATO BITES

Perfectly portioned bite-sized morsels, dress them up with a variety of toppings to suit your taste

MAKES
approx 20

READY IN
25 minutes

- 500g (17oz) miniature baby new potatoes
- 2tsp olive oil
- Bushy sprig rosemary, leaves stripped
- 4 fat garlic cloves, bashed

FOR THE TOPPING:

- 150g (5oz) soured cream
- 4tsp caviar
- A few chives, snipped

1 Heat the air fryer to 200ºC/400ºF. Toss the potatoes in the oil, rosemary and garlic, plus plenty of seasoning. Mark a deep cross on the top of each. Roast for 20 mins, tossing occasionally. Set aside.

2 Warm in the air fryer to serve if making ahead, then top with a dollop of soured cream, caviar and a sprinkling of chives and black pepper.

ROAST BEEF WITH MUSHROOMS

If you fancy a change from turkey this year, why not try our roast beef? Using topside is a thrifty alternative to a more expensive rib. It's best served rare to medium rare. Remove it from the fridge 30 mins before cooking

SERVES
6

READY IN
1 hour 35 minutes, plus resting

- 3tbsp fresh breadcrumbs
- 2tbsp finely grated parmesan cheese
- 1tbsp each finely chopped thyme and rosemary, plus extra 2 sprigs each
- 1kg (2¼lb) boned and rolled beef topside joint, at room temperature
- 3tbsp olive oil
- 2tbsp Dijon mustard
- 6-8g shallots, peeled
- 1 garlic bulb, halved
- 400g (14oz) mixed mushrooms, large ones sliced (we used a mix of king, oyster and girolle)
- 150ml (5fl oz) Madeira wine
- Knob of unsalted butter

FOR THE BORDELAISE SAUCE:

- Knob of unsalted butter
- 6 shallots, chopped
- 8 garlic cloves, bashed
- 10 peppercorns
- 6 thyme sprigs
- 750ml (1¼pt) full-bodied red wine (ideally Bordeaux)
- 1l (1¾pt) good-quality beef stock
- 2 beef marrow bones

1 For the sauce, melt the butter in a wide saucepan or sauté pan. Add shallots and garlic and fry over a medium heat for 5 mins until softened. Add the peppercorns, thyme and half the wine. Bring to a boil and reduce to a thick glaze. Add the remaining wine, stock and marrow bones, then simmer for a further 30 mins until reduced to 250ml (8fl oz) – it should lightly coat the back of a spoon. Strain through a fine sieve. Finely chop any bone marrow that hasn't melted and stir through the sauce. Season to taste and set aside.

2 Heat the air fryer to 180ºC/350ºF. Mix the breadcrumbs, parmesan and chopped herbs on a plate. Heat a frying pan over high heat. Rub the beef with 1tbsp of the oil and season well. Brown on all sides, then brush with the mustard and roll it in the breadcrumb mixture.

3 Toss the shallots, garlic and remaining herb sprigs with the remaining oil. Transfer to a dish. Put the beef on top and roast for 35 mins for medium-rare, or until cooked to your liking.

4 Remove the beef from the air fryer and set aside to rest, loosely covered with foil. Increase the air fryer temperature to 200ºC/400ºF.

5 Add the mushrooms, Madeira and butter to the dish with the shallots. Season and roast for 10 mins or until the mushrooms are golden and tender.

6 Slice the beef and serve with the mushrooms, shallots and sauce.

MAKE AHEAD Make the sauce up to 3 days ahead. Prepare the beef ready for roasting the day before.

"Continue the sophisticated French theme by serving your roast beef and Bordelaise sauce with fondant potatoes"

VEGGIE WELLINGTON

You'll need to trim the pastry to the correct size to fit your air fryer before adding the filling

SERVES
8

READY IN
1 hour 45 minutes, plus chilling

- 750g (1½lb) mixed beetroot, cut into 2½cm (1in) chunks (no need to peel, scrub well)
- 1 red onion, roughly chopped
- Oil for drizzling and frying
- 1tsp ground allspice
- 2 bay leaves
- 100g (3½oz) chopped walnuts, whizzed in a food processor to make rough chunks
- 200g (7oz) baby chestnut mushrooms, chopped
- 4 garlic cloves, chopped
- 250g (9oz) pouch cooked puy lentils
- 50g (1¾oz) semi-dried apricots, chopped
- 50g (1¾oz) prunes, chopped
- 6 sage leaves, chopped
- 20g (¾oz) pack parsley, chopped
- 2tbsp pomegranate molasses
- 2tbsp cranberry sauce
- Zest 1 lemon
- 250g (9oz) halloumi, grated
- 2 x 325g (11oz) sheets all-butter puff pastry
- 1 medium egg yolk, beaten

1 Heat the air fryer to 180ºC/350ºF. Toss the beetroot, onion, allspice and bay in oil. Roast for 40 mins, shaking the basket once or twice, until tender. Transfer to a bowl; discard the bay.
2 Heat a frying pan and toast the walnuts. Add to the bowl of veg, then add a splash of oil to the pan and fry the mushrooms until golden. Add the garlic for 2 mins, then add to the veg. Stir in the lentils, dried fruit, herbs, pomegranate molasses, cranberry sauce, lemon zest and halloumi.
3 Unroll one sheet of pastry onto a lined baking tray. Arrange the roast veg along the length of the pastry in the middle, leaving a border around the edge. Brush the border with egg, then lay the second sheet of pastry on top. Trim and seal by crimping with a fork. Chill for 20 mins.
4 Brush with the beaten egg. Trim the edge and use a sharp knife to score a pattern into the pastry, being careful not to cut through. Chill until ready to cook.
5 Using the baking paper to lower the pie into the air fryer, bake at 180ºC/350ºF for 30 mins until golden brown and crisp. If the base isn't crisp enough, flip the pie over and bake for a further 10 mins.

"Serve with the usual festive trimmings - roast potatoes and veg, with cranberry sauce or gravy"

BROWN SUGAR-SPICED RUM HAM

Poaching the joint in cider adds a lovely fruity sweetness and tenderness to the meat

SERVES
4-6

READY IN
2 hours 15 minutes, plus cooling

- 1½kg (3lb) boneless unsmoked gammon joint, tied
- 1l (1¾pt) medium-dry cider
- 2 bay leaves, plus extra to decorate
- 2 sticks celery
- 1 onion, cut into quarters and skin left on
- Clementines, halved, to decorate

FOR THE GLAZE:

- 150g (5oz) dark brown sugar
- 150ml (5fl oz) dark rum
- 100ml (3½fl oz) honey or maple syrup
- 1tsp ground ginger or cinnamon
- 1 pinch chilli flakes (optional)

1 Soak the ham in water overnight, if required.

2 The next day, drain the water and put the ham in a saucepan large enough to hold it comfortably. Pour over the cider and fill with water to just cover. Add the bay leaves, celery and onion. Bring to a gentle simmer and cook for 1 hr 30 mins.

3 Once the ham is cooked, allow it to cool in the liquid. Meanwhile, put the glaze ingredients in a saucepan, mix and bring to a simmer; cook for 2 mins to allow the sugar to melt. Remove from the heat.

4 Heat the oven to 170ºC/325ºF. Take the ham out of the liquid and put on a dish lined with foil. Cut the skin off the ham, leaving as much fat attached to the ham as you can. Score the fat to mark out a diamond pattern. Spoon over half the glaze and pop the ham in the air fryer for 15 mins until the glaze starts to caramelise. Spoon over the remaining glaze and return to the air fryer for another 10 mins to finish. Add a splash of water to the dish if it's starting to burn.

5 Remove the ham from the air fryer, put on a serving platter with clementine halves and a few extra bay leaves, then serve.

MAKE AHEAD Once cooked, chill the ham in the poaching liquor for up to 3 days to keep it moist. Remove from the liquid, bring to room temperature, then continue with the recipe.

SAUSAGE ROLLS

Adding leftover sprouts to the sausage roll filling not only ups the flavour, but saves food waste too

MAKES
20-24 bite-size sausage rolls

READY IN
40 minutes

- 50g (1¾oz) whole almonds, roughly chopped
- 400g (14oz) sausage meat or the equivalent squeezed out of your favourite sausages, skins removed
- 125g (4oz) leftover sprouts, thinly sliced
- 3 spring onions, sliced
- 3 dried figs, cut into 1cm (½in) pieces
- Zest and juice 1 lemon
- 325g (11oz) roll puff pastry
- 1 free-range egg, beaten, to glaze
- 2tbsp sesame seeds

1 Heat a saucepan over a medium-high heat, then toast the almonds for 5-6 minutes until golden.
2 In a large bowl, mix the almonds, sausage meat, sliced sprouts, spring onions, figs, and lemon zest and juice.
3 Heat the air fryer to 200ºC/400ºF. Roll out the pastry a few times until it's the thickness of a £1 coin. Cut the pastry in half lengthways, then spread the mixture down the centre of each strip.
4 Brush the pastry edges with beaten egg, fold over and seal. Brush each long roll with beaten egg and sprinkle over the sesame seeds. Cut each roll into 10-12 pieces. When ready, bake for 8-10 mins until golden brown and cooked through. Leave to cool slightly before serving.

Cook's Tip

We recommend you make these in advance, open freeze until solid, then bag them up and bake from frozen as required, adding a couple of mins to the cooking time.

CRISPY TOFU AND RICE NOODLES WITH TAMARIND SAUCE

It's easier to thread the tofu onto skewers for the air fryer, as it makes turning them quicker

SERVES
4

READY IN
35 minutes

- 6 garlic cloves, roughly chopped
- 2 large red chillies, chopped
- 2 Thai red chillies, seeded and chopped
- 2tbsp vegetable oil
- 3tbsp tamarind paste
- 4tbsp soft brown sugar
- 2tbsp fish sauce or light soy sauce
- 250g (9oz) dried rice noodles
- A little sesame oil
- 750g (1½lb) firm tofu
- Oil spray
- Chopped red chillies, sesame seeds and lime wedges, to garnish
- 12 large lettuce leaves, such as little gem or iceberg, to serve
- Handful each fresh coriander, mint and basil leaves, to serve

1 Put the garlic and chillies in a small food processor, add half the oil and blend to form a rough paste. Heat the remaining oil in a pan and gently fry the paste for 2-3 mins until soft and fragrant. Add the tamarind paste, sugar, fish sauce, a pinch of salt and 100ml (3½fl oz) water. Simmer for 5 mins until reduced slightly, thickened and glossy. Keep warm.

2 Rehydrate the noodles according to the pack instructions. Drain well, then toss in a bowl with the sesame oil and keep warm while you cook the tofu.

3 Drain and dry the tofu, then cut into 5cm (2in) pieces. Thread onto skewers. Heat the air fryer to 180ºC/350ºF. Spray the tofu with oil, and cook for 12-14 mins, turning halfway through.

4 Divide the cooked noodles between bowls and top each one with the crispy tofu. Pour over the sauce, and garnish with chopped red chillies, sesame seeds and lime wedges. Serve with lettuce leaves and fresh herbs on the side.

ROASTED CAULIFLOWER WITH CITRUS DRESSING

Roasting a cauliflower chars the edges to bring out the caramel flavours, so don't worry if it goes a bit darker golden

SERVES
8

READY IN
1 hour 10 minutes

- 1 whole cauliflower
- 1tbsp olive oil
- 1tsp sumac
- 1tbsp finely chopped parsley
- 1tbsp toasted flaked almonds, to serve

FOR THE SAUCE:

- 200g (7oz) Greek yoghurt
- 1 garlic clove, crushed
- Zest and juice ½ lemon

FOR THE PEPPERS:

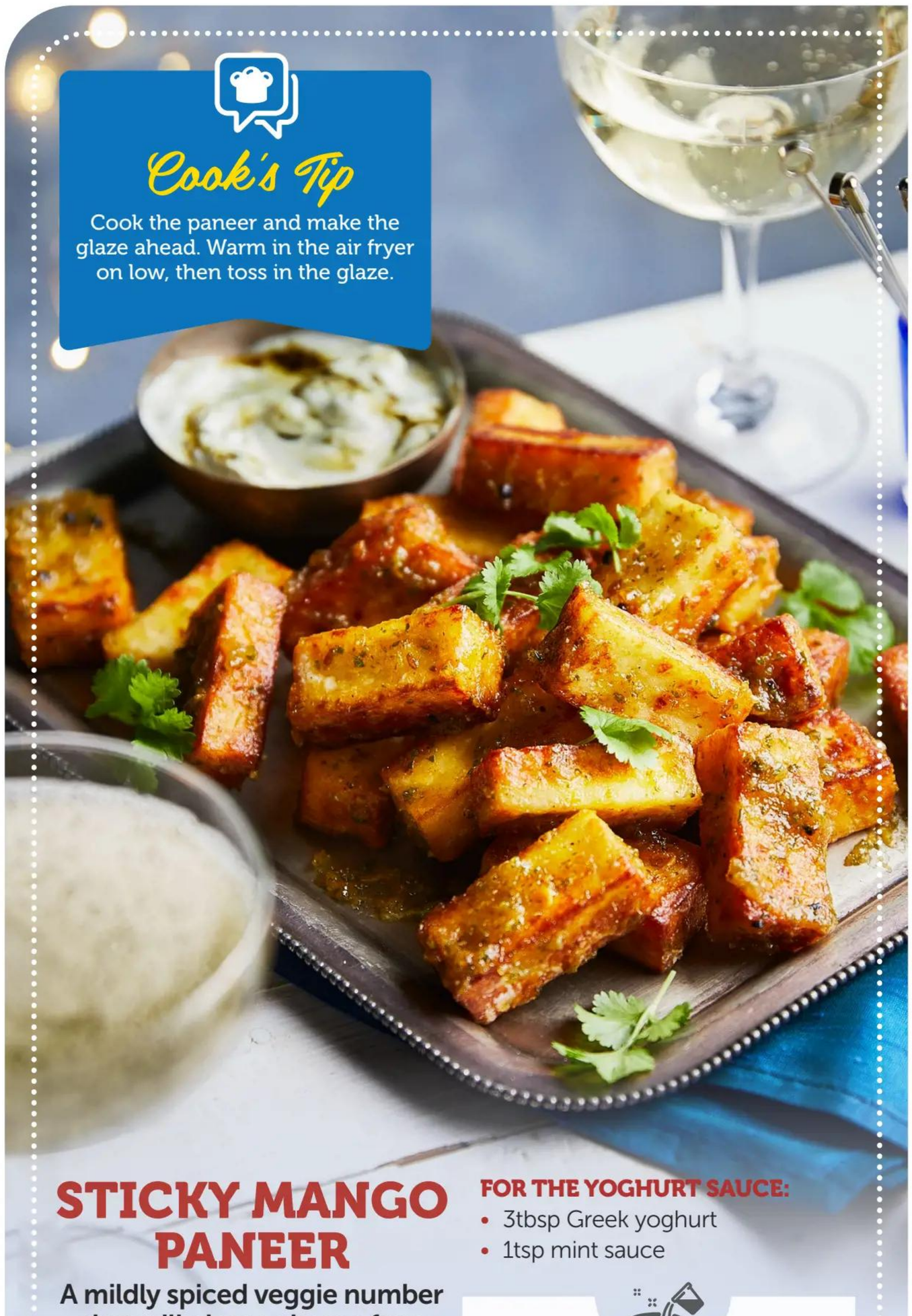
- 2tbsp olive oil
- 300g (10oz) jar roasted red peppers, drained and finely chopped

1 Heat the air fryer to 160ºC/300ºF. Put the cauliflower on a baking tray and brush with olive oil and sprinkle over some sea salt. Roast for 1 hr. Add the sumac and cauliflower leaves, if you like, and cook for a further 5 mins.

2 For the yoghurt sauce, mix together the ingredients and season to taste. For the peppers, mix the oil into the peppers and season to taste.

3 When the cauliflower is cooked, spread the yoghurt sauce over a large plate. Spoon over the peppers and top with the cauliflower. Serve with the parsley and almonds.

MAKE AHEAD Roast the cauliflower up to 2 days ahead, then gently warm and dress to serve.



Cook's Tip

Cook the paneer and make the glaze ahead. Warm in the air fryer on low, then toss in the glaze.

STICKY MANGO PANEER

A mildly spiced veggie number that will please cheese fans

MAKES
32

READY IN
in 20 minutes

- 500g (17oz) paneer
- 20g (¾oz) cornflour
- Oil spray
- Coriander, to garnish (optional)

FOR THE GLAZE:

- 1 garlic clove
- 1tsp fresh ginger, grated
- 8tbsp mango chutney
- 3 spring onions, sliced
- Juice 1 lime

FOR THE YOGHURT SAUCE:

- 3tbsp Greek yoghurt
- 1tsp mint sauce

1 In a small blender, whizz together all the glaze ingredients to form a smooth paste. Put in a large bowl and set aside.

2 Cut each block of paneer in half lengthways, then each half into 8. Heat the air fryer to 200ºC/400ºF.

3 Toss the paneer in the cornflour to coat, tapping off the excess, and season. Spray with oil. Bake on a liner for 7 mins. While still warm, toss in the glaze.

4 Mix the yoghurt and mint sauce to make a dip and season. Serve alongside the paneer, garnished with coriander.

“Make the toasts a few hrs ahead, then simply reheat in the air fryer”

PRAWN TOAST

Our homemade version is packed with flavour and can be made entirely ahead. Even better, no need for deep-frying with an air fryer!

MAKES
16

READY IN
30 minutes

- 4 slices soft white bread, crusts removed
- Oil spray

FOR THE TOPPING:

- 300g (10oz) raw peeled prawns
- 1tbsp finely grated ginger
- 2 garlic cloves, crushed
- 1 small red chilli, seeds removed, finely chopped
- 2tsp each light soy sauce, fish sauce and sesame oil
- 1tbsp sweet chilli sauce, plus extra to serve
- Handful coriander leaves, finely chopped
- 2 spring onions, finely chopped
- 1 medium egg white
- 75g (2½oz) white sesame seeds

1 Put half the prawns and the rest of the topping ingredients, except the sesame seeds, in a food processor and pulse until finely chopped. Roughly chop the remaining prawns and stir through the mix. Season well.

2 Spread the mixture evenly over the bread slices, taking the topping right to the edges. Thickly scatter the top of each toast with the sesame seeds.

3 Heat the air fryer to 200ºC/400ºF. Spray the filling side liberally with oil, so the sesame seeds will stick. Cook, filling side up, for 10 mins.

4 Slice into triangles and serve garnished with spring onion and sweet chilli for dipping. Or cool and chill until ready to serve.

BREAD SAUCE STUFFED ONIONS

Sweet roasted onions with a creamy filling make a great side to any roast

MAKES 10

READY IN 2 hours

- 5 small red onions, each approx 150g (5oz), unpeeled
- 30g (1oz) unsalted butter
- 3 fresh bay leaves

FOR THE BREAD SAUCE:

- 50g (1¾oz) ciabatta or white bread, torn into small pieces
- 200ml (7fl oz) whole milk
- 3tbsp double cream

1 Heat the air fryer to 160ºC/300ºF. Trim the stringy roots and cut each onion in half through the base. Peel off the papery skin and pull out the inner petals leaving 3 or 4 outer layers intact. Arrange them snugly in a dish (a silicone cake pan is perfect), dotting the butter and bay leaves between them.

2 Pour 3tbsp of just boiled water into the dish with the onions. Cover with foil and bake for 1 hr 30 mins.

3 When the onions are tender, remove the foil and baste with the liquid in the dish. Increase the temperature to 200ºC/400ºF.

4 Put the bread sauce ingredients in a pan with ¼tsp fine sea salt. Warm, while mixing occasionally, until the bread is soggy and you have a lumpy sauce.

5 Fill the middle of each onion with the sauce. Bake for 3 mins to toast the sauce. Transfer to a plate and spoon over a little of the cooking sauce.

MAKE AHEAD Finish up to step 3, re-warm the onions and bake with the bread sauce before serving.

SALMON PÂTÉ AND CROISSANT CROSTINI

Air fryers are perfect for making crostini or croutons in a matter of minutes

SERVES 4-6

READY IN 10 minutes

- 2 all-butter croissants, sliced 1cm (½in) thick

FOR THE SALMON PÂTÉ:

- 175g (6oz) cream cheese
- ½tsp paprika
- 1tbsp capers, finely chopped
- Zest 1 lemon
- 150g (5oz) hot smoked salmon fillets
- Freshly snipped chives (optional)

1 In a bowl, mix the cream cheese, paprika, capers and lemon zest until smooth, then flake in the salmon. Fold everything together, keeping the salmon in chunky flakes, season to taste, then cover and chill until needed.

2 Heat the air fryer to 180ºC/350ºF. Toast the croissants for 3 mins. Serve with the pâté, topped with the chives.

SALT AND PEPPER PRAWNS WITH SWEET POTATO WEDGES

The homemade chilli sauce is the key to this recipe. If you like, swap the prawns for veggies or halloumi

SERVES
4

READY IN
1 hour

- 4 small sweet potatoes (about 750g/1½lb)
- 2tbsp olive oil
- 24-28 large, peeled raw prawns
- 2tsp sea salt
- 2tsp freshly ground white pepper
- 1tsp Chinese 5 spice
- 1tsp caster sugar
- Vegetable oil, for frying
- 200g (7oz) cornflour
- Mayonnaise, and Asian salad leaves and herbs, to serve

FOR THE SWEET CHILLI JAM:

- 8 large red chillies, seeded and chopped
- 6 garlic cloves, chopped
- 2tsp grated root ginger
- 150ml (5fl oz) rice wine vinegar
- 150g (5oz) granulated sugar

1 Make the sweet chilli jam ahead of time. Put the chillies, garlic and ginger in a food processor, blend to a rough paste and transfer to a saucepan. Add the vinegar, sugar and 1tsp salt, bring to the boil and simmer gently for 10-15 mins until thickened. Cool completely, bottle and store in the fridge. Use as required (this can be made several days ahead).

2 Heat the air fryer to 200ºC/400ºF. Scrub the sweet potatoes and pat dry. Cut into wedges. Toss in the oil, some salt and pepper and stir well to coat. Put in a single layer in the air fryer. Roast for 25 mins, shaking the basket occasionally, until evenly browned.

3 Meanwhile, butterfly the prawns. Using a small sharp knife, cut down the back of each prawn, discarding the black vein if necessary, without cutting all the way through. The prawns should be able to open out flat.

4 Put the remaining salt, white pepper and 5 spice mix in a frying pan. Heat over a medium flame, shaking the pan slightly to heat the spice mix until fragrant, about 1 min. Transfer to a shallow dish and add the sugar. Stir well.

5 Heat 5cm (2in) of vegetable oil in a wok or deep frying pan until it reaches 180ºC/350ºF on a sugar thermometer (or a cube of bread turns golden in 20 secs). Taking 4-5 prawns at a time, dip them into the cornflour to lightly coat, then gently add to the hot oil. Fry for 2 mins, until they curl up and are crisp and pale golden.

6 Drain the prawns on some kitchen paper and dust with the spice mix. Repeat with the remaining prawns.

7 Divide between bowls, along with the potato wedges, sweet chilli jam and some mayonnaise. Serve with a few Asian leaves and herbs, if wished.

FLAMMKÜCHEN

A tomato-free pizza lookalike, popular in Alsace and Southern Germany, which is extremely moreish!

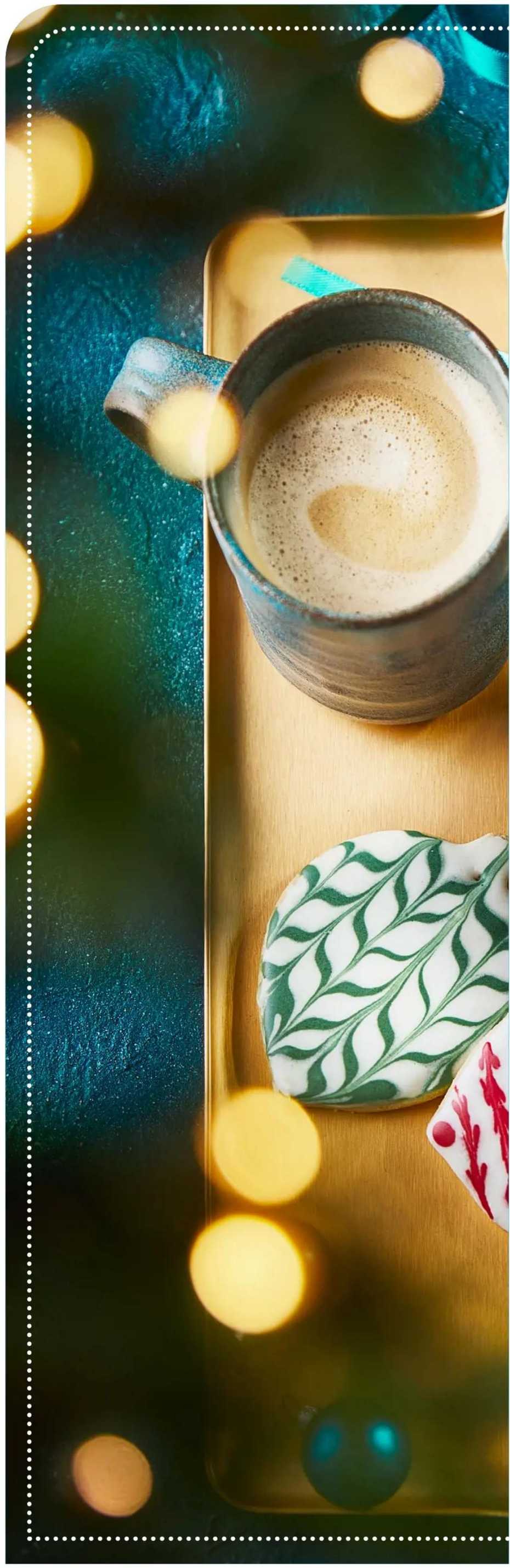
SERVES
16 as a canapé

READY IN
40 minutes

- 150g (5oz) bacon lardons or pancetta
- 1 onion, finely sliced
- 3tbsp white wine
- 225g (8oz) raw frozen pizza dough, defrosted
- 5tbsp crème fraîche
- 5tbsp fromage frais
- Thyme, to garnish

> "Add sauerkraut when cooking the onions for additional flavour"

1 Put the lardons in a frying pan and bring to a medium heat, mixing occasionally so the fat on the lardons renders.
2 After about 10 mins, when the bacon is cooked, remove from the pan and add the onion. Cook the onion for 5 mins or until softened. Turn the heat to max, stir in the wine and let it bubble.
3 On a lightly floured surface, roll the dough to two thin squares which will fit your air fryer, then transfer to two pieces of baking parchment. This will help you lower them into the air fryer and makes it easier to remove.
4 In a small bowl mix the crème fraîche and fromage frais, then season. Spread over the base, leaving a 5mm (¼in) border. Top with the onions and bacon.
5 Heat the air fryer to 200ºC/400ºF. Bake one after the other for 10 mins.
6 Cut into 16 squares and serve, or chill, then reheat in a hot air fryer for 3-4 mins.



BISCUIT BAUBLES

Package up as sweet gifts for friends and family or use to adorn your tree. Bake them in batches

MAKES
26-30

READY IN
1 hour 15 minutes

FOR THE BISCUITS:

- 200g (7oz) unsalted butter, softened
- 100g (3½oz) caster sugar
- 300g (10oz) plain flour
- 1tsp ground cardamom

FOR THE ICING:

- 2 free-range egg whites
- 300g (10oz) icing sugar, sifted
- Drop of orange extract
- Green and red gel food colouring

YOU WILL NEED:

- Cookie cutters, a cocktail stick, 3 piping bags, ribbon

1 Cream the butter and caster sugar until pale and fluffy. Mix in the flour and cardamom to make a soft dough. Shape into a ball, wrap up and chill for 20 mins.

2 Heat the oven to 170ºC/325ºF. Dust the dough with flour and roll between 2 sheets of baking paper to a 5mm (¼in) thickness.

3 Use cutters to stamp out shapes and put on lined baking trays. Cook in batches for 12-15 mins until golden. While warm, poke a hole into each for the string.

4 When the biscuits are cool, make the icing. Using the paddle attachments on a stand mixer, beat the egg whites at full speed until completely foamy and white. Add the icing sugar and mix at the lowest setting for 5 mins. Mix in the orange extract to taste.

5 Put a third of the icing into a piping bag. Colour half of the remainder red and the other green, and put into piping bags.

6 Flood the biscuit with one colour and, with another colour, pipe dots or lines of icing. Use a cocktail stick to feather the icing then return to the baking tray.

7 Pierce the hole again, then leave to set fully before threading with string or ribbon.

CHORIZO, PEPPER AND ONION SKEWERS

A tasty, slightly spiced party snack. They can be reheated in the air fryer just before serving

MAKES
15-20

READY IN
30 minutes

- 375g (13oz) mini cooking chorizo, sliced in half
- 6tbsp olive oil
- 2tbsp runny honey
- 1tbsp smoked paprika
- 2 red onions, chopped into small wedges
- 1 red and 1 yellow pepper, chopped
- 2 large garlic cloves, crushed
- Small bunch fresh thyme, leaves picked
- Small bunch fresh sage, leaves picked
- 1 large baguette, sliced and toasted

YOU WILL NEED:

- 15-20 skewers

1 Heat the air fryer to 200ºC/400ºF. Cook the chorizo on a liner (they give off a lot of oil) for 6 minutes until crisp. Heat 4tbsp oil in a frying pan over a medium-high heat. Add the honey and cook for 1 min until bubbling. Tip the sausages and honey oil into a bowl.

2 Add 1tbsp oil to the pan with the paprika, onions and peppers. Cook for 5 mins until softened. Add the garlic and cook for 2 mins. Put into a separate bowl.

3 Heat the remaining 1tbsp oil then add the thyme and sage. Sizzle over a medium heat for 2 mins until crisp.

4 Thread the cooked chorizo, onions and peppers onto skewers and top with the crispy herbs. Serve with toasted baguette.

ORANGE-SCENTED SHORTBREAD WREATHS

Make these pretty, edible decorations for the tree or place settings at the table. Bake in batches and keep in the fridge until you're ready to bake

MAKES
about 25 biscuits

READY IN
40 minutes, plus cooling and drying

- 125g (4oz) golden caster sugar
- 100g (3½oz) ground almonds
- 300g (10oz) plain flour
- 200g (7oz) cold unsalted butter, cut into small cubes
- Finely grated zest ½ orange
- 2 medium free-range egg yolks
- 1tsp vanilla bean paste, or ½tsp vanilla extract

FOR THE ICING:

- 1 medium free-range egg white
- 100g (3½oz) icing sugar, sifted
- Green food colouring
- Sprinkles or edible glitter, to decorate

YOU WILL NEED:

- 10cm (4in) and 2½cm (1in) fluted or straight biscuit cutters

1 Whizz the sugar and almonds in a food processor to a fine, sandy texture. Add the flour, butter and orange zest, then whizz again until the mixture forms fine crumbs. With the motor running, add the egg yolks and vanilla, then pulse until the dough comes together.

2 Divide the dough into 2 equal pieces and roll each between 2 sheets of baking paper to about 4mm (⅛in) thick. Chill for at least 1 hr until very firm.

3 Heat the air fryer to 170ºC/325ºF. Using the larger cutter, dusted with flour, cut out as many biscuits as you can. Use the smaller cutter to cut a hole in the centre of each biscuit, to form wreath shapes. Re-roll and cut the off-cuts too. Bake for 8-10 mins on parchment liners until firm and pale golden. Cool on the liners.

4 For the icing, whisk the egg white in an electric mixer to soft peaks, add the icing sugar, a bit at a time, and beat until smooth and glossy. For a marbled effect, colour half the icing with green food colouring, then ripple together with the white.
To decorate, dip each biscuit in the icing to coat in a thin layer. Sprinkle with some edible glitter or sprinkles, then set aside to dry for at least 2 hrs.

POACHED PEAR GALETTES

Quicker than a pie and prettier too, whip these up for an elegant finale. You'll need to bake them in two

SERVES
6

READY IN
1 hour,
plus chilling

- 325g (11oz) ready-rolled puff pastry
- 2-3 pears, left whole with the skins on
- 2 large cinnamon sticks
- 200g (7oz) soft light brown sugar
- Zest and juice 1 lemon
- 250ml (8fl oz) red wine
- 1 medium free-range egg white (keep the yolk for the frangipane), beaten, to glaze
- 50g (1¾oz) flaked almonds, toasted
- Icing sugar, to dust
- Pouring cream, to serve

FOR THE FRANGIPANE:

- 75g (2½oz) unsalted butter, softened
- 75g (2½oz) golden caster sugar
- 1 medium free-range egg yolk
- 100g (3½oz) ground almonds
- 2tbsp plain flour

1 Unroll the pastry and cut it into 6 x 10cm (4in) squares. Transfer to a lined baking tray and chill.

2 Put the pears, cinnamon sticks, brown sugar, lemon zest and juice, and the red wine into a large pan with 500ml (16fl oz) water or just enough to submerge the pears. Simmer for 10-15 mins until the pears are just tender.

3 Remove the pears and continue simmering the poaching liquid until it has reduced to a thick syrup.

4 Make the frangipane. Beat the butter and sugar until light and fluffy. Mix in the egg yolk, then stir in the ground almonds and flour until combined.

5 Once the pears are poached, cut three sides off each pear and discard the core. Slice thinly and fan out, keeping the stalk end intact.

6 Heat the air fryer to 180ºC/350ºF. Remove the pastry from the fridge and crimp the edges with a fork. Score a 5mm (¼in) border. Glaze with the egg white.

7 Divide the frangipane between the pastry squares. Top each with a pear fan and bake for 15 mins until golden.

8 Drizzle over a little syrup, scatter with flaked almonds and dust with icing sugar. Serve with pouring cream.

SATAY CHICKEN BOWLS

Fresh and zingy, this is a great way to make chicken skewers much more satisfying. You may need to cook in two batches, depending on the size of your air fryer

SERVES
6

READY IN
35 minutes, plus marinating

- 750g (1½lb) skinless chicken breast fillets
- 3 large garlic cloves, crushed
- 1tbsp freshly grated root ginger
- 4tbsp light soy sauce
- 200g (7oz) white cabbage, shredded
- 2 carrots, grated
- 1 red onion, finely sliced
- ½ bunch coriander leaves
- 1tbsp lime juice
- 2tsp caster sugar
- 1tbsp sesame oil
- Jasmine rice, to serve
- Crispy fried shallots, to garnish

FOR THE SATAY SAUCE:

- 4tbsp crunchy peanut butter
- 200ml (7oz) coconut milk or cream
- 2tbsp lime juice
- 1tbsp caster sugar
- ½tsp chilli flakes

YOU WILL NEED:

- Metal skewers

1 Cut the chicken into thin strips and place in a shallow dish. Add the garlic, ginger and 3tbsp soy sauce. Stir well and set aside to marinate at room temperature for 2 hrs. Then thread the strips onto the skewers, zigzagging as you go. Cover and set aside.

2 For the satay sauce, put the peanut butter, coconut milk, lime juice, sugar, chilli flakes and a little salt in a small saucepan. Heat gently, stirring until evenly combined. Remove from the heat, cover; keep warm.

3 To make an Asian slaw, put the cabbage, carrots, onion and coriander leaves in a bowl. Add the remaining 1tbsp soy sauce, the lime juice and sugar, and stir well.

4 Heat the air fryer to 190ºC/375ºF. Brush the chicken skewers with sesame oil and cook for 5 mins each side until evenly charred. Transfer to a warm plate and brush over a little of the peanut sauce. Wrap loosely in foil and rest for 5 mins.

5 Serve the chicken skewers and Asian slaw with some jasmine rice. Spoon over the remaining satay sauce and garnish with crispy fried shallots.

> Cook the chicken skewers ahead of time, then reheat in a hot oven or the air fryer. Using microwave rice pouches avoids having to cook rice at the last minute"

102 Stuffed lamb shoulder with feta and apricot
105 Sticky soy pork belly with greens
106 Brookies with mini eggs
107 Charred little gem with saffron dressing
108 Apple and hazelnut Paris-Brest
109 Asparagus, ricotta and parmesan tartlets
110 Vanilla custard with rhubarb
111 Marbled Easter biscuits
112 Roast cauliflower with harissa crumb
113 Griddled asparagus with herb and pickled red onion salad
114 Padrón peppers with spiced almonds
116 Roast baby potatoes with onion, balsamic and parmesan
117 Salmon parcels
118 Veggie spinach and lentil pie
120 Asparagus mimosa salad
121 Dukkah-roasted carrots with whipped goat's cheese and herb oil
122 Simnel cake
125 Turkish eggs and halloumi brunch board
126 Crab and fennel toasts
127 Easter ice cream buns
128 Farmyard fairy cakes
129 Spring beef with beetroot and chicory
130 Cinnamon cruffins

SPRING

Getty Images

STUFFED LAMB SHOULDER WITH FETA AND APRICOT

A tasty centrepiece infused with Middle Eastern flavours

SERVES
4-6

READY IN
1 hour 30 mins, plus resting

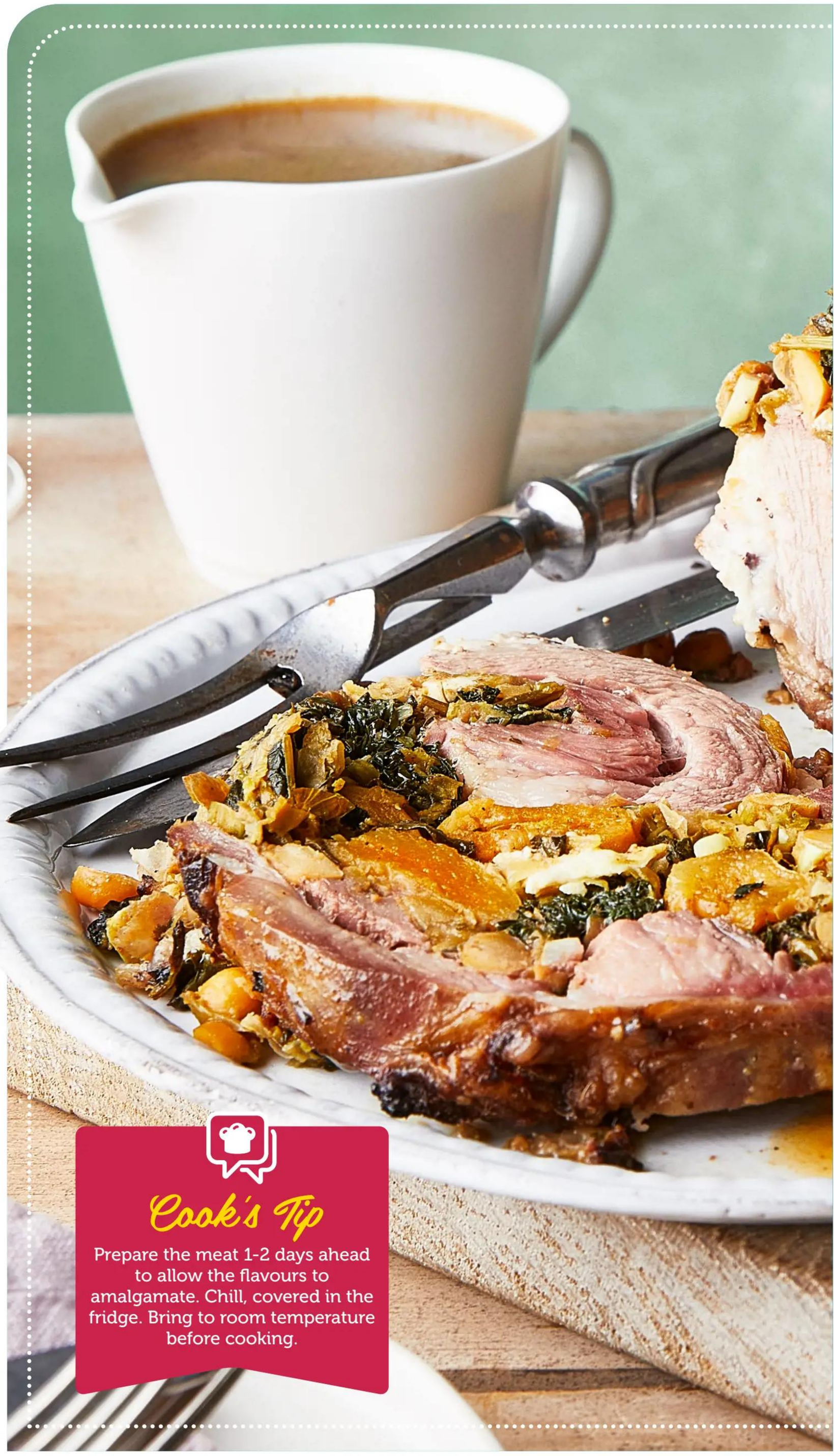
- 1kg (2¼lb) piece deboned lamb shoulder, butterflied
- 300ml (10fl oz) lamb stock
- 100ml (3½fl oz) white wine

FOR THE STUFFING:

- 2 leeks, finely sliced
- 1tbsp olive oil
- 1tbsp ras el hanout
- 1-2 preserved lemons, flesh discarded, skin finely chopped
- 6 garlic cloves, finely chopped
- 200g (7oz) tinned chickpeas, drained
- 125g (4oz) cavolo nero, de-stalked and shredded
- 100g (3½oz) soft dried apricots, chopped
- 100g (3½oz) feta, crumbled
- 1tbsp each fresh coriander and mint, roughly chopped

YOU WILL NEED:

- Kitchen string



“If liked, you could also use a mixture of dates and parsley or add a little chopped mint to the filling too”

Cook's Tip

Prepare the meat 1-2 days ahead to allow the flavours to amalgamate. Chill, covered in the fridge. Bring to room temperature before cooking.

1 First, make the stuffing. In a medium saucepan, fry the leeks in the oil until soft. Add the ras el hanout, preserved lemons, garlic, chickpeas and 50ml (2fl oz) water. Season, then simmer for 3-5 mins until the water has evaporated and the chickpeas are softening. Crush with a wooden spoon, then add the cavolo nero and allow it to wilt.
Take off the heat, stir through the remaining stuffing ingredients and set aside to cool.
2 Heat the air fryer to 160º/300ºF. Season the lamb (flesh side) with sea salt. Spread the stuffing over the surface and roll up tightly from the short end, securing with string. Get another pair of hands to help you. Rub all over with olive oil, season again, then put into a piece of double foil which will be large enough to cover the lamb completely.
3 Roast the lamb for 20 mins. Pour the stock and wine into foil parcel and seal the foil. Roast for 50 mins, or until a digital probe reads 60ºC/140ºF for medium or 65ºC/160ºF for well done.
4 Rest the meat on a board, covered with foil, for at least 20 mins. Skim and discard the excess fat from the juices. Put the juices into a small saucepan and boil for 5 mins to reduce the volume by half. Taste, adding vegetable cooking water or boiling water to taste.

STICKY SOY PORK BELLY WITH GREENS

Put a parchment air fryer liner under the basket to catch any fat dripping

SERVES
6-8

READY IN
1 hour 40 minutes, plus overnight marinating

- 1.2kg (2lb 11oz) piece boneless pork belly, skin scored at 1cm (½in) intervals
- 4 star anise
- 2 cinnamon sticks
- 4-6 pak choi, white part halved or quartered, green leafy part chopped
- Cooked sticky rice, sliced spring onions and chilli, and sesame seeds, to serve

FOR THE MARINADE:

- 100ml (3½oz) light soy sauce
- Juice 3 large oranges (save the shells)
- 5tbsp Chinese rice wine
- 3tbsp light brown sugar
- 2tbsp toasted sesame oil, plus extra for roasting
- 5cm (2in) piece ginger, finely chopped
- 4 garlic cloves, crushed

1 The day before, mix all the marinade ingredients in a non-reactive container. Pat the pork skin dry and add to the container, skin side up. Chill, uncovered, overnight.
2 Heat the air fryer to 200ºC/400ºF. Remove pork from container; reserve the marinade.
3 Pat the skin dry again, rub with oil and sprinkle liberally with salt, working it into the score marks. Roast for 30 mins until the skin is crackled.
4 Turn down the air fryer to 150ºC/275ºF. Put the pork into a piece of double foil and scrunch up to make a little roasting tin. Pour the reserved marinade around the pork; avoid the skin. Add the spices and orange shells. Roast for 1 hr until the meat is tender.
5 Set the pork to rest, uncovered. Increase the temperature to 200ºC/400ºF. Skim the pan juices, discarding any fat. Toss the white part of the pak choi in a little of the marinade and roast for 5 mins, then add the green part and roast for a further 2 mins.
6 Slice the pork and serve with the pak choi and sticky rice, topped with spring onions, chilli, sesame seeds and pan juices.

BROOKIES WITH MINI EGGS

A brownie and cookie in one, these delights are hard to resist! Bake in batches

MAKES
15

READY IN
25 minutes, plus chilling

- 125g (4oz) unsalted butter
- 200g (7oz) dark chocolate
- 150g (5oz) plain flour
- 2tbsp cocoa powder
- ¼tsp salt
- 1tsp baking powder
- 2 medium free range eggs
- 100g (3½oz) light soft brown sugar
- 100g (3½oz) caster sugar
- 1tsp vanilla extract
- 200g (7oz) mini eggs, roughly chopped

1 Melt the butter and chocolate together in a bowl set over a pan of barely simmering water. Set aside to cool.

2 Sieve the flour, cocoa powder, salt and baking powder into a medium sized bowl. In a separate bowl whisk the eggs, both sugars and vanilla extract for 5 mins until thick and pale. Add the chocolate mixture in two additions, combining well between each. Stir through the mini eggs. Add the dry ingredients and stir to combine. Chill for 30 mins.

3 Heat the air fryer to 170ºC/325ºF. Roll the mixture into 15 balls (around 60g/2oz each). Bake in batches for 10 mins – they will still be slightly soft but will become firmer as they cool.

CHARRED LITTLE GEM WITH SAFFRON DRESSING

The secret here is to cook the lettuce at such a high heat that the outer leaves char quickly, while the central heart retains its crisp freshness

SERVES
6

READY IN
20 minutes

- Pinch of saffron strands
- 1 egg yolk
- 100ml (3½fl oz) mild olive oil, plus extra to lightly coat the lettuce
- Juice of ½ lemon
- 1 garlic clove, crushed
- Salt and black pepper
- 3 little gem lettuces, halved lengthways

1 To make the dressing, put the saffron in a small dish and pour in 2 tbsp boiling water. Set aside to soak for 10 mins.

2 Put the egg yolk in a large bowl and whisk well. Start pouring in the oil, a little at a time, whisking continuously as you go. Once half the oil has been added, pour over the lemon juice, combine well, then continue adding the oil in the same way. Stir in the saffron strands with their soaking water and the crushed garlic, then slowly add enough water to loosen the mayonnaise to a dressing consistency. Season with salt to taste.

3 Heat the air fryer to its hottest temperature – at least 200ºC/400ºF. Roll the little gem halves in olive oil to coat lightly. Air-fry the lettuce cut-side down for 4 mins. Transfer to a serving platter, season with salt and pepper and spoon over the saffron dressing. Serve any extra dressing on the side.

Cook's Tip

These are a great way to use up leftover Easter chocolate.

APPLE AND HAZELNUT PARIS-BREST

This is named after an old bicycle race from Paris to Brest. With choux pastry, it's much easier to open freeze the raw pastry circles, bag them up then bake from frozen – it's too fiddly to lower wet, raw pastry into an air fryer. Even better, this means you can make them well in advance

MAKES
10

READY IN
1 hour, plus cooling

- 90g (3oz) strong bread flour, sifted
- 90g (3oz) unsalted butter
- 100ml (3½fl oz) whole milk
- 2 eggs, lightly beaten
- 45g (1½oz) chopped hazelnuts
- Icing sugar for dusting, optional

FOR THE FILLING:

- 45g (1½oz) egg yolks (around 3 yolks)
- 1tbsp cornflour
- 250ml (8fl oz) apple juice
- 100g (3½oz) roasted hazelnuts, plus extra to serve

YOU WILL NEED:

- Baking tray lined with parchment; piping bags and a star nozzle

1 For the choux pastry, sift the flour with a pinch of salt and set aside.
2 Gently heat the butter, milk and 100ml (3½fl oz) water in a heavy-based saucepan until melted. Increase the heat and, just as it reaches boiling point, remove from the heat and mix in all the flour at once. Beat with a wooden spoon until a smooth paste is formed. Return the pan to the heat and continue to beat for 2 mins or until it forms a ball and comes away from the sides. Set aside to cool for 10 mins.
3 Gradually beat in the eggs, using an electric hand whisk, mixing well after each addition. Place the mixture in a piping bag and pipe 10 rings of choux (draw circles on the reverse side of the parchment to use as a guide). Sprinkle with the chopped hazelnuts then open freeze until solid, then pop them into freezer bags until needed. Bake at 180ºC/350ºF for 15 mins.
4 For the filling, whisk the egg yolks until pale, then add the cornflour. Heat the apple juice in a saucepan, then slowly whisk it into the yolks. Transfer the mixture back to the pan, return to the heat and bring to the boil, whisking constantly, until the mixture has thickened. Transfer to a bowl and leave to cool, then chill until needed.
5 In a food processor, blitz the roasted hazelnuts into a paste. Remove the apple custard from the fridge and whisk in half the hazelnut paste. Transfer the filling to a piping bag fitted with a star nozzle. Put the remaining hazelnut paste in a smaller piping bag.
6 To assemble, cut the choux rings horizontally through the middle and pipe the filling onto the base. Pipe a ring of hazelnut paste over the filling and add the pastry lid. Dust with icing sugar and sprinkle with hazelnuts, to serve.

ASPARAGUS, RICOTTA AND PARMESAN TARTLETS

Don't use a liner to bake puff pastry, or the base will be rather soggy

MAKES
4

READY IN
25 minutes

- 375g (13oz) ready-rolled puff pastry
- 100g (3½oz) ricotta cheese
- 2tbsp parmesan cheese, grated
- 50g (1¾oz) soft goat's cheese
- Zest of 1½ lemons
- 10 asparagus spears, cut in half lengthways
- Oil spray
- 1 egg, lightly beaten
- 2tbsp fresh chervil or tarragon, chopped
- 2tbsp olive oil or rapeseed oil

1 Lay the pastry on a board. Cut into four rectangles which will fit your air fryer two at a time, and place on a baking tray. Score a border of about 1cm (½in) around the edges of each and mark the border with crosses. Heat the air fryer to 200ºC/400ºF.

2 Beat the ricotta, half the parmesan, the goat's cheese and two-thirds of the lemon zest in a bowl until combined. Divide between the rectangles, spreading to the inner edges of the border. Lay the asparagus halves on top, spray with a little oil to help the cheese stick, then sprinkle with the remaining parmesan.

3 Brush the tartlet borders with beaten egg, then bake in two batches for 10-12 mins, until golden. Scatter with the chervil and remaining zest, then drizzle over the oil to serve.

VANILLA CUSTARD PUDDING WITH RHUBARB

These spring desserts are a great lighter option for the end of a meal

SERVES
6

READY IN
1 hour 10 minutes

- 700g (25oz) rhubarb, cut into 3cm (1¼in) pieces
- 240g (8½oz) caster sugar
- Grated zest and juice of ½ orange
- 550ml (18½fl oz) full-fat milk
- 5tbsp double cream
- ¼tsp vanilla paste or extract
- 1 egg
- 4 egg yolks
- Icing sugar, to serve

1 Preheat the air fryer to 180ºC/350ºF. Mix the rhubarb, 150g (5oz) of the caster sugar, the orange zest and juice in an ovenproof dish and stir well to combine. Bake for 16-18 mins, until the rhubarb has started to soften. Set aside to cool, then strain (reserving the cooking liquor to stir into yoghurt or use as a base for cocktails). Reduce the air fryer to 110ºC/230ºF.

2 Heat the milk, cream and vanilla over a low heat until almost boiling, then set aside for 5 mins. Whisk the egg, yolks and the remaining 90g (3oz) sugar together in a bowl, then pour in the milk mixture. Mix well, then strain into a jug.

3 Divide the rhubarb between 6 x 150ml (5fl oz) ramekins, then pour in the custard. Bake for 35 mins until the custard is just set, but with a slight wobble in the middle. Remove from the air fryer and set aside to cool completely. Serve with a light dusting of icing sugar. Just before serving, you can add a layer of caster sugar, then caramelise it with a blowtorch.

Cook's Tip

Reserve a small portion of the white icing, add more icing sugar to give it a thicker consistency and put in a piping bag. When the biscuits are dry, pipe decorative patterns over the marbled icing.

MARBLED EASTER BISCUITS

Get the kids involved for a sweet gift idea that's easier to make than it looks. Bake in batches

MAKES
around 28

READY IN
1 hour, plus cooling and decorating

- 225g (8oz) cold unsalted butter, diced
- 375g (13oz) plain flour, plus extra for dusting
- 75g (2½oz) cornflour
- ½tsp salt
- 125g (4oz) golden caster sugar
- 2 medium eggs
- 1tsp vanilla extract
- Zest 1 lemon

FOR THE ICING:

- 3 medium egg whites
- 500g (17oz) icing sugar, sifted
- 1-2tsp lemon juice
- 3 different food colourings of your choice

YOU WILL NEED:

- Easter-themed cookie cutters in various sizes
- 2-3 large baking trays lined with baking paper
- Piping bag fitted with a fine writing nozzle (optional)

1 In a food processor, pulse the butter, flour, cornflour and salt to the consistency of fine breadcrumbs. Add the sugar and pulse again to combine. Beat the eggs, vanilla and lemon zest together, then add to the food processor with the motor running until the dough comes together

2 Turn out and bring together into a smooth dough, then roll between 2 sheets of baking paper to a 4mm (1/8 in) thickness. Chill for 30 mins.

3 Use your chosen cookie cutters to cut out as many shapes as you can, then arrange on the lined trays, spaced well apart. Gather the offcuts, re-roll and repeat. Chill the biscuits for 30 mins.

4 Heat the air fryer to 160ºC/300ºF. Bake the biscuits, on liners, in batches for 12-15 mins, until they are a light golden colour. Leave to cool on the liners.

5 Meanwhile, prepare the icing. Mix the egg whites, icing sugar and lemon juice together in a large bowl. Divide between 3 bowls. Colour a few tbsp icing from each bowl in a separate small bowl, then drizzle through the white icing to marble. Dip the biscuits in the icing, allowing the excess to drip off, then set aside to dry (at least 4 hrs or overnight).

ROAST CAULIFLOWER WITH HARISSA CRUMB

A side dish with real wow factor. Turn it into a main meal by adding some crumbled feta cheese to serve

SERVES
6-8

READY IN
30 minutes

- 1 large cauliflower, cut into 8 wedges, leaves reserved
- 4tbsp olive oil
- 50g (1¾oz) salted butter
- ½tsp cumin seeds, toasted and ground
- 1tsp each coriander seeds and fennel seeds, toasted and ground
- 2tbsp harissa paste
- 3tbsp breadcrumbs, toasted in a dry frying pan
- Small bunch parsley, roughly chopped
- Small bunch mint, roughly chopped
- 1tbsp capers

FOR THE DRIZZLE:

- 3tbsp tahini
- 1tbsp olive oil

1 Microwave the cauliflower with a splash of water on high for 4 mins, then brush with oil and season. Heat the air fryer to 180ºC/350ºF. Roast for 12 mins, shaking the basket occasionally, then add the leaves and cook for a further 2-3 mins .

2 Put the butter in a small saucepan. Cook over a medium heat until it begins to foam and smells nutty. Remove from the heat. Add the toasted spices and harissa, mixing to combine. Stir in the breadcrumbs.

3 Mix the drizzle ingredients together, season generously and add a splash of water to create a honey-like consistency.

4 Transfer the cauliflower wedges and leaves to a serving platter, scatter over the harissa crumb, spoon over the tahini drizzle and scatter with the herbs and the capers.

GRIDDLED ASPARAGUS WITH HERB AND PICKLED RED ONION SALAD

This versatile dish works well as a platter on a buffet and is delicious served with fish or on its own as little individual starters

SERVES 6

READY IN 30 minutes

- 1 red onion, thinly sliced, using a mandolin if you have one
- Juice of 1 lemon
- 2tbsp olive oil, plus extra to coat and drizzle
- Handful of parsley leaves
- 1tbsp, heaped, dill, sprigs only
- 600g (1¼lb) asparagus, trimmed

1 To make the salad, toss the onion with the salt and pour over the lemon juice. Leave to stand for about 15 mins, until the onions have turned a vivid pink colour, then drain. Stir through the olive oil and herbs, then season with black pepper.

2 Heat the air fryer to 180ºC/350ºF. Toss the asparagus spears in a little oil and sea salt, then air-fry for 8-12 minutes, turning once. Cooking time will depend on the thickness of the asparagus. Put onto a serving plate, drizzle with a little olive oil. Scatter over the herb and onion salad and serve.

PADRÓN PEPPERS WITH SPICED ALMONDS

These effortless nibbles have just the right amount of salt and spice for a bar snack

SERVES
6-8

READY IN
15 minutes, plus cooling

- 200g (7oz) blanched almonds, preferably Spanish Marcona
- ½tsp sea salt, plus extra for sprinkling
- 1tsp fennel seeds
- ½tsp dried chilli flakes
- 1½tbsp clear honey
- 1tbsp olive oil
- 250g (9oz) Padrón peppers

1 Prepare the almonds in advance. Heat the air fryer to 180ºC/350ºF. Place the nuts in the air fryer basket and roast for 4 mins, then scatter over the salt, fennel seeds and chilli flakes, then roast for another 3 mins or until the almonds are golden and the aroma of the spices is released. Fold through the honey. Set aside to cool.
2 When you are ready to serve, heat the air fryer to 200ºC/400ºF. Toss the peppers in the oil. Roast the peppers for 3 mins or until the skins are blistered and charred. Sprinkle generously with sea salt. Serve with the almonds in a bowl on the side.

“
The perfect snack to awaken
everyone’s appetite for cocktails”

ROAST BABY POTATOES WITH ONION, BALSAMIC AND PARMESAN

Although this feels indulgent, it is a very simple throw-together dish and makes the most of fresh summer flavours

SERVES
4

READY IN
35 minutes

- 750g (1½lb) baby new potatoes
- 2 small red onions, cut into thick wedges
- 3tbsp olive oil
- 1tsp sea salt
- 3tbsp balsamic vinegar
- 3-4 sprigs rosemary, leaves picked
- 2tbsp parmesan cheese

1 Heat the air fryer to 200ºC/400ºF. In a large bowl, toss the potatoes and onions with the oil. Season with salt.

2 Roast for 20 mins, shaking the basket a few times during cooking, then remove to a serving bowl. While piping hot, drizzle with the vinegar, scatter over the rosemary and grate over the parmesan.

Cook's Tip

You can also use fresh tuna as an alternative, as it's also high in omega-3 fatty acids.

SALMON PARCELS

Ready in less than 30 minutes, this easy and delicious all-in-one dish is packed with plenty of essential vitamins and minerals to help keep you feeling healthy

SERVES
1

READY IN
30 minutes

- 125g (4oz) new potatoes
- 125g (4oz) salmon fillet
- 1 large garlic clove, roughly chopped
- 1tsp unsalted butter
- 75g (2½oz) Tenderstem broccoli, trimmed
- 2 lemons, 1 zested, 1 cut into slices

FOR THE SAUCE:

- 3tbsp Greek yoghurt
- Small handful gherkins or cornichons, chopped
- Small bunch dill
- 1tbsp extra virgin olive oil
- ½tsp wholegrain mustard

1 Parboil the potatoes for 5 mins to soften. Cool then thinly slice. Heat the air fryer to 180ºC/350ºF.
2 Cut a large square of foil, then line with baking paper. Put the salmon fillet in the middle and add the sliced potatoes, garlic, butter, broccoli, lemon slices and lemon zest. Season then wrap up tightly in the middle and around the sides, to completely seal.
3 Bake in the air fryer for 10 mins until everything is cooked and tender. Meanwhile, mix all the sauce ingredients to combine. Serve the salmon in its parcel (opened) with the sauce spooned on top.

VEGGIE SPINACH AND LENTIL PIE

A lovely, tasty meat-free alternative when you're craving a comforting pub classic

SERVES
6-8

READY IN
1 hour 25 minutes, plus proving

- 450g (1lb) frozen brioche dough, defrosted
- 1 medium egg, beaten
- 1tbsp sesame seeds

FOR THE FILLING:

- ½tbsp olive oil
- 1 red onion, diced
- 2 garlic cloves, crushed
- 2 sticks celery, diced
- 2tbsp fresh rosemary, finely chopped
- 200g (7oz) chestnut mushrooms, finely chopped
- 100ml (3½fl oz) dry sherry
- 250g (9oz) tinned green lentils, drained
- 250g (9oz) spinach
- 200g (7oz) gooey melting cheese, such as Fontina
- 100g (3½oz) Sunblush or sun-dried tomatoes, roughly chopped
- 2tbsp toasted pine nuts

1 Heat the oil in a large frying pan. Gently fry the onion, garlic and celery for about 10 mins, until soft. Add the rosemary and mushrooms; cook until the mushrooms are golden. Add the sherry, lentils and spinach. Season well, then simmer until the mixture looks dry. Set aside to cool.

2 Roll out the dough on a floured tea towel to a 23 x 35½cm (9 x 14in) rectangle. Brush the edges with beaten egg to create a 2½cm (1in) border.

3 Spread the filling over the dough within the egg. Scatter over the cheese, tomatoes, pine nuts and some black pepper. Fold the shorter edges over the filling and brush with egg. Starting from a long edge, roll up the dough as tightly as possible, using the tea towel to help. Transfer to a large piece of parchment paper with a few holes made in it, seam-side down. Cover with the tea towel and leave for 30 mins-1 hr in a warm place to prove.

4 Heat the air fryer to 160ºC/300ºF. Brush with egg and scatter over the sesame seeds. Make slits across the top and bake on the parchment for 35 mins until golden. Remove the parchment then bake the pie for a further 10 mins to crisp up the base.

ASPARAGUS MIMOSA SALAD

A refreshing and filling salad where all the components can be prepared in advance then assembled to serve

SERVES
6-8

READY IN
20 minutes

- 3 free-range eggs
- 6 slices prosciutto crudo
- 600g (1¼lb) thick-stemmed asparagus
- ½ bunch spring onions, finely sliced
- ½ pack dill, finely chopped

FOR THE DRESSING:

- 1 shallot, very finely chopped
- 1½tbsp red wine vinegar
- 1½tbsp capers, drained
- 1tsp Dijon mustard
- 4tbsp extra virgin olive oil

1 Heat the air fryer to 180ºC/350ºF. Put the eggs into the air fryer and cook for 8 mins. Run under cold water until cool, then peel, and chop the whites and yolks separately.

2 Put the prosciutto in the air fryer and cook for 2 mins a side until crisp. Drain on kitchen paper.

3 Heat a pan of boiling water, then blanch the asparagus for 3-4 mins, until just tender. Refresh under cold running water.

4 Mix all the dressing ingredients together. Arrange the asparagus on a platter or between plates, mix the egg whites, spring onions and dill then top the asparagus. Drizzle over the dressing and scatter over the ham and egg yolks.

DUKKAH-ROASTED CARROTS WITH WHIPPED GOAT'S CHEESE AND HERB OIL

Dukkah is an Egyptian spice blend made from toasted nuts, sesame seeds, cumin and coriander. It adds flavour and texture to many dishes

SERVES
6-8

READY IN
20 minutes

- 600g (1¼lb) baby carrots, washed and left whole
- 3 shallots, quartered
- 2tbsp olive oil
- 2tbsp dukkah
- 300g (10oz) soft goat's cheese
- 100g (3½oz) cream cheese
- Large handful leafy herbs, finely chopped (we used mint, parsley and coriander)
- 100ml (3½fl oz) olive oil
- 50g (1¾oz) toasted hazelnuts, chopped

1 Heat the air fryer to 180ºC/350ºF. Blanch the carrots in boiling salted water for 2-3 mins, then put in a bowl with the shallots. Toss with the oil, then season generously. Put into the air fryer and roast for 10 mins until just soft, shaking the basket halfway through. Toss through most of the dukkah, reserving a little to serve, and cook for a further 2 mins.

2 In a food processor, whizz the goat's cheese, cream cheese and a pinch of salt until light and thick. Mix the chopped herbs, oil and seasoning in a bowl.

3 Spread the whipped cheese mixture on a serving plate, and top with the warm carrots and shallots. Generously drizzle with the herb oil, and sprinkle over the hazelnuts and reserved dukkah to serve.

SIMNEL CAKE

We love the lighter style of a classic Simnel fruit cake, with a layer of marzipan baked into the middle and 11 apostles (no Judas) symbolised by marzipan balls arranged around the top

SERVES
12

READY IN
1 hour 40 minutes

- 200g (7oz) mixed dried fruit (a mixture of sultanas, currants, raisins and candied mixed peel)
- Zest and juice 1 orange
- 500g (17oz) marzipan
- 250g (9oz) unsalted butter, softened
- 200g (7oz) light brown soft sugar
- 4 eggs, plus 1 beaten, to glaze
- 175g (6oz) plain flour
- 100g (3½oz) ground almonds
- 1tsp baking powder
- Zest 1 lemon
- 2tsp mixed spice
- 1tsp vanilla extract
- 150g (5oz) glacé cherries, halved
- 3tbsp apricot jam

YOU WILL NEED:

- 20cm/8in springform cake tin, the base and sides lined

1 Put the dried fruit in a pan with the orange zest and juice, and 2tbsp water. Simmer gently, stirring occasionally until the liquid has been absorbed. Set aside to cool.

2 Roll out a third of the marzipan and cut out a 20cm/8in circle, using the cake tin as a template. Wrap the remaining marzipan and any offcuts, and set aside. Beat the butter and sugar using an electric hand mixer until pale and fluffy, then beat in the eggs, one at a time until well combined. Fold in the flour, ground almonds, baking powder, lemon zest, mixed spice and vanilla until just combined, then mix in the cooled fruit and the glacé cherries. Heat the air fryer to 150ºC/275ºF.

3 Put half the batter into the cake tin, level, then cover with the disc of marzipan. Top with the remaining cake batter and level again. Bake for 1 hr or until a cake skewer inserted in the centre comes out clean. Cool in the tin for 20 mins, then turn out onto a wire rack and cool completely.

4 Brush the top of the cake with the apricot jam. Roll out half of the remaining marzipan and use the base of the cake tin to cut a 20cm/8in disc. Position on top of the cake and crimp the edges. Roll the remaining marzipan into 11 equal-sized balls.

5 Brush the marzipan with a little beaten egg, then position the balls around the edge of the cake. Brush the balls with a little more egg and put under a hot grill for a few minutes, until starting to caramelise. Be careful, as the marzipan will burn quickly.

"You can make a Simnel cake up to a week ahead. Just add the marzipan no earlier than the day before"

Cook's Tip

If you have a cook's blow torch this will be easier than watching the grill.

Cook's Tip

You can also poach eggs in an air fryer. Oil ramekin dishes, heat the air fryer to 200ºC/400ºF. Crack an egg into each ramekin, add 2tbsp water to each one. Reduce the heat to 180ºC/350ºF. Cook the eggs for around 5 mins, or to your liking, then slide them out using a silicone spatula.

TURKISH EGGS AND HALLOUMI BRUNCH BOARD

Garlicky yoghurt and poached eggs, drizzled with a buttery sauce and salty grilled halloumi and tomatoes on the side makes a fabulous centrepiece

SERVES
6

READY IN
30 minutes

- 1 cucumber, peeled into ribbons
- 1 small red onion, cut into 1mm (1/32in) slices
- 2tbsp white wine vinegar
- 1tsp caster sugar
- ½tsp salt
- ½tsp fennel seeds
- 250g (9oz) Greek yoghurt
- 2 garlic cloves, crushed
- 50g (1¾oz) salted butter
- 2tsp Aleppo pepper (Pul Biber)
- 500g (17oz) cherry tomatoes on the vine
- 250g (9oz) halloumi, cut in half horizontally
- 1tbsp olive oil
- 6 medium eggs
- Bunch dill, roughly chopped, to serve
- 6-12 slices sourdough, toasted or grilled, to serve

1 Put the cucumber and onion in a small glass/ceramic bowl with the vinegar, caster sugar, salt and fennel seeds. Mix well and set aside to pickle.

2 Mix together the yoghurt and garlic in a bowl. Season with a pinch of salt and set aside. Leave at room temperature.

3 Put the butter in a saucepan. Warm over a medium heat until it begins to foam and smell nutty. Remove from the heat and add the Aleppo pepper. Set aside.

4 Heat the air fryer to 180ºC/350ºF. Toss the tomatoes and halloumi in the olive oil and season; put into a dish which fits your air fryer or make a foil parcel. Cook for 10 mins until the tomatoes are blistered and the halloumi is golden.

5 Meanwhile, poach the eggs in a wide saucepan of gently simmering water for 4-5 mins, until the whites are set and the yolks cooked to your liking.

6 Spoon the yoghurt into a wide, shallow bowl. Add the eggs then spoon over the butter and sprinkle with the dill. Serve with the pickled cucumber, sourdough toast, tomatoes and halloumi.

"If you don't have halloumi, Turkish eggs also work well served with whipped feta, pitta bread and olives"

CRAB AND FENNEL TOASTS

Simple and speedy, but these little toasts are bursting with fresh flavours

MAKES
8

READY IN
15 minutes

- 4 long thin slices ciabatta
- 2tbsp olive oil
- 100g (3½oz) white crab meat
- ½ small fennel bulb, trimmed, very finely sliced (fronds reserved, cut in half)
- Juice and grated zest ½ lemon
- 2tbsp chopped dill
- 150g (5oz) crème fraîche

1 Heat the air fryer to 180ºC/350ºF. Brush the bread with the oil; toast for 1-2 mins each side. Cut in half and set aside.
2 In a bowl, mix the crab meat, fennel, lemon juice and half the dill; season.
3 In a separate bowl, mix the crème fraîche, lemon zest and remaining dill. Spread over the bread and top with the crab. Garnish with reserved fennel fronds and serve.

"You can toast the ciabatta slices ahead of time, but the topping is best prepared just before serving"

EASTER ICE CREAM BUNS

In need of a last-minute pud? You can whip up these sweet treats in no time

Melt 2 chopped Mars Bars, or 100g (3½oz) chopped Easter chocolates with 100ml (3½fl oz) double cream in a small pan over low heat until smooth. Set aside to cool. Heat the air fryer to 180ºC/350ºF. Halve and toast 4 hot cross buns for a minute a side, and sandwich with 1-2 scoops ice cream and a dollop of the sauce. Serve immediately.

FARMYARD FAIRY CAKES

These charming farm animal characters are easy to make with little ones. Bake in two batches

MAKES
12

READY IN
35 minutes, plus cooling

- 150g (5oz) unsalted butter, softened
- 150g (5oz) caster sugar
- 150g (5oz) self-raising flour
- 3 medium eggs
- 1tsp baking powder
- 1tsp vanilla extract

FOR THE BUTTERCREAM:

- 150g (5oz) butter, softened
- 300g (10oz) icing sugar
- 2tbsp milk

FOR THE DECORATION:

- Pink and yellow food colouring
- Sugar-shelled mini eggs
- Chocolate chips
- Chocolate matchsticks or pretzel sticks
- Mini marshmallows
- Mini chocolate eggs

YOU WILL NEED:

- 12 silicone muffin cases
- 3 large piping bags fitted with a medium round nozzle

1 Heat the air fryer to 150ºC/275ºF. Using an electric mixer, beat together the cake ingredients until the mixture is smooth and voluminous. Divide the batter between the cases. Bake for 20 mins, until the sponge springs back when pressed lightly. Leave to cool completely.

2 For the buttercream, using an electric mixer, beat the butter until soft, then add the icing sugar, mixing until pale and aerated. Finally add the milk and mix until smooth.

3 Divide half the buttercream between 2 bowls. Add pink colouring to one quarter and yellow to the other quarter; leave the remainder in the bowl uncoloured. Transfer each coloured icing to a piping bag.

4 To decorate the cooled cakes, spread white icing on each cake.

5 For the chicks, squeeze a large blob of the yellow icing onto the middle of 4 cakes. Add half a yellow mini egg, to make a beak, with chocolate chips for eyes and chocolate matchsticks for legs.

6 For the pigs, squeeze a blob of the pink icing onto 4 cakes. Use a pink marshmallow to make the snout, a halved mini egg for ears, and chocolate chips for eyes.

7 For the sheep, squeeze a blob of the white icing onto 4 cakes and cover with white marshmallows. Add a chocolate egg for the face and chocolate matchsticks for legs. You can be as creative as you like!

SPRING BEEF WITH BEETROOT AND CHICORY

These juicy steak slices go well with the slight bitterness of the chicory and the sweetness of the beetroot

SERVES
6

READY IN
45 minutes

- 6 beetroot
- 6tbsp extra virgin olive oil, plus extra for the steaks
- 2 anchovy fillets
- 1tsp Dijon mustard
- Zest and juice of 1 lemon
- A handful of chopped flat-leaf parsley
- 2tsp capers
- 2 rib-eye steaks, at room temperature
- 1 red chicory, prepared into leaves
- 1 white chicory, prepared into leaves
- 2-3 sprigs of dill
- 1 large spring onion, finely sliced
- Crème fraîche, to serve

1 Boil the beetroot in salted water for 15 mins. Heat the air fryer to 180ºC/350ºF.
2 Once cooked, drain the beetroot, and under cold running water, rub them so that the skin comes off. Chop into similar size pieces, toss in 2tbsp oil and season. Roast for 15 mins. Place in a bowl and allow to cool.
3 For the dressing, chop the anchovies and add to a bowl, and combine with the mustard, a pinch of lemon zest and half the lemon juice. Start to slowly add 3tbsp oil while whisking to create a dressing. Mix in the parsley and capers.
4 Rub the steaks with a little oil and season with sea salt. Cook in the air fryer for 5 mins on one side, then flip and cook for a further 4 mins on the other side.
5 Once cooked, leave to rest for 2 mins.
6 Add the chicory leaves, dill and spring onion to the beetroot. Toss together with salt and pepper.
7 Slice the steaks into 1cm (½in) strips. Lay the slices of rib-eye at one end of a large platter and dress with the caper, parsley and anchovy dressing. Lay the beetroot and chicory on the rest of the platter. Serve with crème fraîche.

CINNAMON CRUFFINS

These flaky pastries are like a cinnamon bun meets a croissant

SERVES
8

READY IN
50 minutes, plus chilling

- 150ml (5fl oz) strong Earl Grey tea, hot
- 50g (1¾oz) raisins
- 450g (1lb) brioche dough, defrosted if frozen
- 50g (1¾oz) cold salted butter
- 50g (1¾oz) golden marzipan, chopped
- 1tbsp demerara sugar

FOR THE SUGAR FILLING:

- 100g (3½oz) salted butter, softened, plus extra for greasing
- 50g (1¾oz) light brown sugar
- Finely grated zest 1 lemon (save the juice for the glaze)
- 2tsp cinnamon
- 1tsp mixed spice

FOR THE GLAZE:

- 100g (3½oz) full-fat soft cheese, at room temperature
- 75g (2½oz) icing sugar
- 50g (1¾oz) unsalted butter, melted
- 1-2tbsp lemon juice
-

YOU WILL NEED:

- Silicone muffin cases

1 Combine the hot tea and raisins in a pan and simmer for 15 mins, until the raisins plump up and most of the liquid has been absorbed. Drain and set aside to cool.

2 On a lightly floured surface, roll the brioche dough into a 50 x 25cm (19½ x 10in) rectangle. Grate the chilled butter evenly over the dough, then fold the bottom third up and the top third down, ensuring that the corners are nice and square.

3 Turn the dough 90 degrees and roll out to 50 x 25cm (19½ x 10in), then fold again as above. Wrap in cling film and chill for 20 mins. Repeat this process for a total of 4 rolls and folds. Chill for another 20 mins.

4 Meanwhile, beat the sugar filling ingredients in a bowl until combined. Roll the chilled dough into a 45 x 30cm (18 x 12in) rectangle. Spread the filling over the dough, leaving a 2cm (¾in) border on one of the long edges. Scatter over the drained raisins and the marzipan. Roll up the dough tightly, starting with a long edge, and press lightly to seal the edge.

5 Cut into 8 equal pieces. Push each into the muffin case holes. Wrap and chill for 20 mins or up to 1 day, until ready to cook.

6 Heat the air fryer to 170ºC/325ºF. Scatter the cruffins with the demerara sugar and bake for 10 mins, then reduce the heat to 150ºC/275ºF and bake for a further 10 mins, until puffed and golden. You may need to bake in two batches. Remove them from the cases and put on a wire rack.

7 For the glaze, mix together the soft cheese, icing sugar and melted butter until smooth. Add enough lemon juice to make a pouring consistency and the flavour to your liking. Drizzle over the cruffins and leave to set before eating.

Celebration AIR FRYER MEALS

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Celebration AIR FRYER MEALS

ROAST, BAKE OR GRILL FOR THOSE EXTRA-SPECIAL OCCASIONS

OUTDOOR FIESTA

Pack a basket, some sausage rolls and your favourite crowd for a summer picnic

BONFIRE NIGHT

Make these cute little Catherine wheel firework cookies to mark Guy Fawkes Day

CHRISTMAS PARTIES

Warm yourself up with some mulled wine and a mince pie to celebrate the winter season

EASTER GATHERING

Enjoy all things spring with fresh, seasonal ingredients and farmyard cupcakes

BOOKAZINE