



*Gingerbread Cookies*



*the Smart Oven® Air*

**Breville**

# Gingerbread Cookies



Prep 20 minutes + 4 hours resting / Cook 6-7 minutes per batch



Yields 4 dozen cookies



the Smart Oven<sup>®</sup> Air

*1/3 cup (80ml) molasses*

*3/4 cup (150g) packed brown sugar*

*1/2 cup (115g) unsalted butter*

*2 1/4 cups (290g) all-purpose flour*

*1 teaspoon ground cinnamon*

*1 1/2 teaspoons ground ginger*

*1/4 teaspoon ground nutmeg*

*1/4 teaspoon ground cloves*

*1/4 teaspoon kosher salt*

*1/2 teaspoon baking soda*

*1 large egg, whisked*

*1/2 cup (40g) ground almonds*

## Icing

*1/2 cup (60g) powdered sugar*

*1-2 tablespoons water*

## Method

1. Combine molasses, sugar and butter in a small saucepan. Heat over low heat until butter and sugar melt, stirring to combine. Remove from heat and reserve.
2. Sift flour, spices and baking soda into a large bowl. Add molasses mixture, egg and ground almonds and stir until combined.
3. Turn dough out onto a large piece of plastic wrap and pat into a disc. Wrap completely and chill in the refrigerator for at least 4 hours or overnight.
4. Unwrap dough and roll 1/8-inch (3mm) thick between two sheets of parchment paper. Place on flat tray or pan and freeze for 15 minutes before cutting out shapes.
5. Insert wire rack into rack position. 5. Select COOKIES/CONVECTION/325°F (165°C)/6 minutes and press START to preheat oven.
6. Cut out shapes with 3-inch (7.5cm) cookie cutters and place on roasting pan lined with parchment paper. Keep remaining dough in the freezer until needed. Let soften slightly as needed before cutting out shapes.
7. Bake until edges just start to brown, 6-7 minutes. Let cool on pan for 5 minutes before transferring to a wire rack to cool completely. Repeat with remaining dough.
8. Sift powdered sugar into a medium bowl. Whisk in water until desired consistency is reached. Thicker icing can be piped onto cookies and thinner icing can be brushed on as a glaze.

## Note

Cookies will keep for up to three weeks in an airtight container.



*Apricot-Bourbon Glazed Ham*




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# Apricot-Bourbon Glazed Ham



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 Prep 15 minutes / Cook 2-2½ hours + 15 minutes resting

 Serves 8-10

**1x 7-9 pound (3-4kg) ham, on the bone**  
**1 tablespoon whole cloves**  
**½ cup (150g) apricot preserves**  
**¼ cup (60ml) bourbon**  
**1 tablespoon Dijon mustard**  
**1 tablespoon dark brown sugar**

## Special Equipment

**Instant-read thermometer**  
**Pastry brush**

## Method

1. Unwrap ham and place cut-side down on a cutting board. Using a sharp knife, score the skin in a diamond pattern, being careful not to cut into the meat. Stud the center of each diamond with a whole clove.
2. Insert wire rack into rack position 8. Select **BAKE/CONVECTION/325°F (165°C)/2 hours** and press **START** to preheat oven.
3. Overlap 3 long pieces of foil on the roasting pan and place the ham cut-side down on top. Wrap the foil up and around the ham, ensuring it is well sealed to keep the ham from drying out.
4. Bake until an instant-read thermometer inserted in the center of the ham, near the bone but not touching it, reads **120°F (49°C)**.
5. While ham bakes, make the glaze. Combine apricot preserves, bourbon, Dijon and brown sugar in a small saucepan and bring to a boil over medium heat. Cook until slightly thickened, 1-2 minutes. Remove from heat and reserve. For a smoother glaze, process in a blender or with an immersion blender.
6. Remove ham from oven, unwrap it and carefully pour off any liquid that has accumulated. Select **BAKE/CONVECTION/375°F (190°C)/20 minutes** and press **START** to preheat oven.
7. Use a pastry brush to apply ½ of glaze over the outside of the ham. Return ham to oven and bake for 10 minutes. Remove ham from oven, brush with ½ more glaze, rotate pan and return ham to oven. Bake for 10 more minutes. Remove ham from oven and brush with remaining glaze.
8. Loosely tent ham with foil and let rest for 15 minutes before slicing and serving.

## Tip

To keep the juices from leaking out, layer a sheet of parchment paper over the foil before wrapping the ham.



*Espresso-Ancho Chili Rubbed Prime Rib*



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# Espresso-Ancho Chili Rubbed Prime Rib



Prep 15 minutes + 24–48 hours resting

Cook 1½–2 hours + 45 minutes resting



Serves 6–8



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**1x 3-bone prime rib, 6–7½ pounds  
(2.7–3.5kg)**

## Rub

**2 tablespoons kosher salt**  
**5 teaspoons ground espresso**  
**1½ tablespoons ancho chili powder**  
**1 teaspoon ground cumin**  
**1 teaspoon ground coriander**  
**1½ teaspoons garlic powder**  
**1 teaspoon onion powder**

## Red Wine and Herb Jus

**1 cup (240ml) dry red wine**  
**2 cups (480ml) low-sodium or unsalted  
beef broth**  
**1 teaspoon finely chopped fresh thyme**  
**1 teaspoon finely chopped fresh rosemary**  
**Kosher salt**  
**Freshly ground black pepper**

## Special equipment

**Butcher's twine**  
**Heavy roasting pan**  
**Instant-read thermometer**

## Method

1. Combine rub ingredients in a small bowl.
2. Rub the entire roast with the spice mixture, lifting the roast from the bones to apply to the underside. Place roast back on the bones and secure with butcher twine between each bone. Place roast in a large bowl and place in the refrigerator, uncovered, for 24–48 hours.
3. 2–3 hours before roasting, remove roast from the refrigerator and allow it to come up to room temperature.
4. Insert wire rack in rack position 8. Select ROAST/300°F (150°C)/SUPER CONVECTION/2 hours and press START to preheat oven.
5. Place roast, bones down, in the roasting pan. Roast until an instant-read thermometer reads 110°F for medium-rare and 120°F for medium. Check the temperature after about 1 hour and 45 minutes. If roast has not reached desired temperature, continue cooking until temperature is reached. Do not overcook, as the temperature of the roast will continue to rise during resting.
6. Transfer roast to a platter, loosely cover with foil and let rest for 30–60 minutes.
7. While the roast is resting, prepare the jus. Drain off all but 2 tablespoons of fat from the roasting pan. Place the pan on 2 burners set to medium-high heat. Add red wine to deglaze the pan and cook, stirring up the browned bits, until the wine has reduced by half. Add broth and again allow the liquid to reduce by half. Pour in any accumulated juices from the resting roast, add thyme and rosemary, and season with salt and pepper to taste. Remove from heat and pour into a gravy bowl.
8. Place roast on a cutting board. Cut and remove butcher's twine, and remove the ribs. Slice the roast and serve with jus drizzled over or passed on the side. Slice and serve the ribs if desired.

## Note

Ask your butcher to separate the rib bones from the roast.



Popovers



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# Popovers



Prep 10 minutes + 30 minutes resting / Cook 30 minutes



Yields 12 popovers



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- 2 large eggs**
- 1 cup (240ml) milk**
- 1 cup (130g) all-purpose flour**
- ¼ teaspoon kosher salt**
- 2 tablespoons (30g) unsalted butter, melted**

## Method

1. Combine eggs and milk in a medium bowl and whisk well. Add flour and salt and whisk to combine. Transfer batter to a measuring cup with a spout and cover with plastic wrap. Let rest at room temperature for 30 minutes.
2. Insert wire rack in rack position 7. Place 12-cup muffin pan on the rack. Select **BAKE/400°F (200°C)/SUPER CONVECTION/30 minutes** and enable **Rotate Remind**. Press **START** to preheat oven.
3. When preheating has completed, carefully remove muffin pan from the oven and drizzle ½ teaspoon of melted butter into each cup. Return muffin pan to the oven and heat until the butter is hot and starting to sputter, 1-2 minutes. Carefully remove muffin pan from the oven.
4. Divide batter evenly, filling the cups just under half full. Return muffin pan to the oven and cook until **Rotate Remind** signals. Without opening the oven door, decrease the temperature to 350°F (175°C) and bake until popovers are crisp and cooked through, about 5 more minutes.
5. Serve immediately.

## For Parmesan-Thyme variation

Reduce salt to ½ teaspoon. Add ½ cup (30g) finely grated Parmesan cheese, ¼ teaspoon freshly ground black pepper and 1 tablespoon roughly chopped fresh thyme leaves to the batter before stirring in the flour. Follow remaining instructions to bake.





*Air Fried Lemony Cauliflower*



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# Air Fried Lemony Cauliflower

 Prep 20 minutes / Cook 12 minutes

 Serves 4-6



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**1 medium head cauliflower (about 2 pounds/1kg), cut into medium-sized florets**

**4 teaspoons olive oil**

**¾ teaspoon kosher salt**

**½ teaspoon freshly ground black pepper**

**½ teaspoon garlic powder**

## Lemon Vinaigrette

**1 teaspoon lemon zest**

**4 teaspoons lemon juice**

**¾ teaspoon sugar**

**¾ teaspoon kosher salt**

**¼ teaspoon freshly ground black pepper**

**3 tablespoons olive oil**

## Garnishes

**1 small shallot, very thinly sliced**

**½ cup (30g) pomegranate seeds**

**¼ cup (25g) coarsely chopped roasted pistachios**

**Leaves from 3 sprigs mint, thinly sliced**

## Method

1. Place cauliflower in a large bowl. Drizzle with olive oil and toss well to evenly coat. Sprinkle with salt, pepper and garlic powder and toss again to evenly coat.
2. Arrange cauliflower in a single layer on the airfry basket. Select AIRFRY/450°F (230°C)/SUPER CONVECTION/12 minutes and press START to preheat oven.
3. Cook cauliflower in rack position 4 until edges are deeply browned and caramelized, tossing occasionally with tongs or rubber spatula, about 12 minutes.
4. Let cauliflower cool in airfry basket while preparing vinaigrette.
5. In a medium bowl, combine lemon zest and juice, sugar, salt and pepper. Slowly drizzle in olive oil, whisking until emulsified.
6. Transfer cooled cauliflower to a large bowl and drizzle with vinaigrette. Add shallot, pomegranate seeds, pistachios and mint and toss to combine. Serve chilled or at room temperature.



*Gingerbread Bundt Cake with Zesty Glaze*



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# Gingerbread Bundt Cake with Zesty Glaze



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Prep 25 minutes / Cook 45-50 minutes



Serves 16

**2¼ cups (290g) all-purpose flour**

**2 teaspoons baking powder**

**½ teaspoon kosher salt**

**1 tablespoon ground ginger**

**1 teaspoon ground cinnamon**

**¼ teaspoon ground nutmeg**

**¼ teaspoon ground cloves**

**¼ teaspoon ground cardamom**

**3 large eggs**

**2 teaspoons vanilla extract**

**¾ cup (180ml) buttermilk**

**1 cup (240ml) molasses**

**¾ cup (180ml) vegetable oil**

**1 cup (200g) packed brown sugar**

**Softened butter or cooking spray, to grease the pan**

## Zesty Glaze

**2 cups (240g) powdered sugar + 1 tablespoon, to garnish**

**3 tablespoons lemon juice**

**1 lemon, to zest for garnish**

**A few sprigs of rosemary, to garnish**

## Method

1. Sift flour, baking powder, salt, ginger, cinnamon, nutmeg, cloves and cardamom into a large bowl.
2. In a medium bowl, whisk together eggs, vanilla, buttermilk, molasses and vegetable oil. Add the brown sugar and mix until combined.
3. Make a well in the center of the dry ingredients, then slowly pour wet ingredients into bowl while stirring to combine the mixture.
4. Insert wire rack into rack position 6. Select **BAKE/CONVECTION/325°F (165°C)/45 minutes** and press **START** to preheat oven.
5. Generously grease a nonstick bundt pan with butter or cooking spray and pour batter into pan.
6. Bake until a wooden skewer inserted into the center of the cake comes out clean, 45-50 minutes.
7. Place pan on a wire rack and cool until cool enough to handle. Turn pan over and gently release cake onto wire rack. Let cool completely before glazing.
8. Make the glaze while the cake cools. Sift powdered sugar into a medium bowl. Whisk in lemon juice to make a thick, pourable glaze.
9. Spoon glaze over the cake, then use a zester to zest the lemon over the glaze. Garnish with rosemary sprigs and sift powdered sugar over.