



Smoky Turkey Chili



the Smart Oven® Air
with air fry & dehydrate

Breville®

Smoky Turkey Chili



Prep 30 minutes / Cook 4-6 hours on HIGH (6-8 hours on LOW)



Serves 8-10



the Smart Oven® Air

1 red bell pepper

3 pasilla or Poblano peppers

1 jalapeno pepper

2 tablespoons olive oil

1 large onion, diced

6 cloves garlic, minced

2 pounds (1kg) ground turkey

2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

2 tablespoons chili powder

1 28-ounce (790g) can tomato puree

2 15-ounce (425g) cans kidney beans, rinsed and drained

3 chipotles in adobo sauce, minced

1 teaspoon dried oregano

1 bay leaf

Sour cream, shredded cheddar cheese, sliced green onions for serving

Method

1. Invert airfry basket and place red bell, pasilla and jalapeno peppers on top of the basket. Insert basket in rack position 3.
2. Select BROIL/HIGH/20 minutes. Broil peppers, flipping halfway through, until skins are blackened. Transfer peppers to a medium bowl, cover with plastic wrap and let rest for 10 minutes. When peppers have cooled, carefully remove the skins, stems and seeds and discard. Chop peppers and reserve.
3. Heat olive oil in a large Dutch oven over medium heat. Add onion and cook for 7-10 minutes or until softened. Add garlic and cook for 1 minute.
4. Add the ground turkey, salt, pepper and chili powder. Cook, breaking up turkey with a wooden spoon, until browned, 5-7 minutes.
5. Add remaining ingredients and stir to combine. Cover with lid and remove from heat.
6. Insert wire rack in rack position 8. Select SLOW COOK/CONVECTION and HIGH/4 hours or LOW/6 hours. Press START to preheat oven.
7. Cook on HIGH for 4-6 hours or LOW for 6-8 hours, until chili is thickened and flavor is well developed.
8. Serve immediately with desired toppings.



Sweet and Spicy Pumpkin Seeds



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Sweet and Spicy Pumpkin Seeds



Prep 10 minutes / Cook 10-12 minutes



Yields 2 cups



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2 cups pumpkin seeds (from 1 large pumpkin)
2 tablespoons (30g) unsalted butter, melted
2 tablespoons granulated sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon kosher salt
Pinch cayenne pepper

Method

1. Combine pumpkin seeds and melted butter in a medium bowl and toss to coat.
2. Combine sugar, spices and salt in small bowl and mix well. Add spice mixture to pumpkin seeds and toss well to coat.
3. Line airfry basket with parchment paper. Spread pumpkin seeds evenly on parchment.
4. Select AIRFRY/350°F (175°C)/SUPER CONVECTION/12 minutes and enable Rotate Remind. Press START to preheat oven.
5. Cook in rack position 4 until toasted and beginning to brown. When Rotate Remind signals, carefully stir pumpkin seeds with a spatula and rotate basket front to back.
6. Serve warm or at room temperature. Let cool completely before storing in an airtight container.



Pumpkin Bread Pudding with Bourbon Whipped Cream



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Pumpkin Bread Pudding with Bourbon Whipped Cream



the Smart Oven® Air

 10 minutes + 10 minutes resting / Cook 40 minutes

 Serves 12

2 cups (480ml) half-and-half
1 cup (280g) pumpkin puree
⅓ cup (70g) granulated sugar
⅓ cup (70g) dark brown sugar
2 teaspoons molasses
2 large eggs
1½ teaspoons ground cinnamon
¼ teaspoon ground ginger
¼ teaspoon ground nutmeg
⅓ teaspoon ground cloves
½ teaspoon kosher salt
1 teaspoon vanilla extract
8 ounces (225g) stale crusty bread, cubed
**1 tablespoon butter, softened, for
buttering dish**

Bourbon Whipped Cream (yields 2 cups):

1 cup (240ml) heavy cream
1 tablespoon bourbon
½ teaspoon sugar
¼ teaspoon vanilla extract

Method

1. Combine all ingredients except bread in a large bowl and mix well.
2. Gently fold in bread cubes. Transfer mixture to a buttered 8 x 8-inch (20 x 20cm) baking dish and rest for 10 minutes.
3. Insert wire rack in rack position 6. Select **BAKE/325°F (165°C)/CONVECTION/40 minutes**. Press **START** to preheat oven.
4. Cook for 40 minutes or until top is lightly browned and custard is cooked through.
5. Make bourbon whipped cream. Combine all ingredients in a medium bowl and whisk until soft peaks form.
6. Serve bread pudding warm or at room temperature, topped with bourbon whipped cream.



Vanilla-Hazelnut Cupcakes with Black Chocolate Cream Cheese Frosting



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Vanilla-Hazelnut Cupcakes with Black Chocolate Cream Cheese Frosting



the Smart Oven® Air

 30 minutes / Cook 16 minutes

 Makes 12 cupcakes

1¼ cup (160g) all-purpose flour
1 teaspoon baking powder
½ cup (115g) unsalted butter, softened
1 cup (200g) sugar
½ teaspoon kosher salt
2 large eggs
½ cup (120ml) milk
1 teaspoon vanilla extract
½ cup (160g) Nutella, room temperature

Black Chocolate Cream Cheese Frosting:
2½ cups (300g) powdered sugar
½ cup (60g) cocoa
2 ounces (60g) unsalted butter, softened
8 ounces (250g) cream cheese, softened
1 teaspoon vanilla extract
1 tablespoon water
1 teaspoon black gel food coloring
Orange sprinkles, to decorate

Method

1. Line a 12-cup muffin pan with cupcake liners and set aside.
2. Whisk together flour and baking powder in a bowl.
3. Using a Breville bench mixer or hand mixer, beat the butter, sugar and salt on medium speed until pale and creamy. Add the eggs and beat until just combined. Add half of the flour mixture and mix on low speed until just combined. Add the milk mixture and mix on low speed, then add the remaining flour mixture and mix until just combined.
4. Swirl through Nutella to get a marble effect. Scoop batter evenly into the cupcake liners.
5. Insert wire rack into rack position 6. Select **BAKE/325°F (165°C)/CONVECTION/16 minutes**. Press **START** to preheat oven.
6. Bake cupcakes for 16 minutes or until a skewer inserted into the center comes out clean. Transfer to a wire rack to cool completely.
7. Make the frosting while the cupcakes bake. Sift together powdered sugar and cocoa powder and reserve. Using a Breville bench mixer or hand mixer, beat the butter and cream cheese on medium speed until combined.
8. Reduce the speed to low and gradually mix in the powdered sugar mixture. Add the vanilla, water and food coloring and mix to combine. Increase the speed to medium-high and beat until thick and creamy. Add additional food coloring as desired.
9. Fit a piping bag with a large star tip. Spoon the frosting into the bag and pipe onto the cupcakes. Decorate with orange sprinkles.



Red Velvet Cupcakes with Ghostly Marshmallow Frosting



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Red Velvet Cupcakes with Ghostly Marshmallow Frosting



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 30 minutes / Cook 16 minutes

 Makes 12 cupcakes

1 cup + 2 tablespoons cake flour
2 tablespoons cocoa powder
½ teaspoon baking powder
½ teaspoon baking soda
½ cup (120ml) buttermilk
½ teaspoon white vinegar
½ teaspoon vanilla extract
1 teaspoon red gel food coloring
4 tablespoons (60g) unsalted butter, softened
¾ cup (150g) sugar
½ teaspoon kosher salt
1 egg
Tube of black decorating icing, to decorate

Marshmallow Frosting:

1 cup (200g) sugar
½ cup (80ml) water
2 egg whites

Method

1. Line a 12-cup muffin pan with cupcake liners and set aside.
2. Sift flour, cocoa powder, baking powder and baking soda into a bowl.
3. Combine buttermilk, vinegar, vanilla and red food gel in a small measuring cup or bowl. Whisk well to evenly distribute food coloring.
4. Using a Breville bench mixer or hand mixer, beat the butter, sugar and salt on medium speed until creamy and pale. Add egg and beat to just combine. Add half of the flour mixture and mix on low speed until just combined. Add the buttermilk mixture and mix on low speed, then add the remaining flour mixture and mix until just combined.
5. Scoop batter evenly into the cupcake liners.
6. Insert wire rack into rack position 6. Select **BAKE/325°F (165°C)/CONVECTION/16 minutes**. Press **START** to preheat oven.
7. Bake cupcakes for 16 minutes or until a skewer inserted into the center comes out clean. Transfer to a wire rack to cool completely.
8. Make the frosting while the cupcakes bake. Combine the sugar and water in a small saucepan and stir over medium heat, without boiling, until sugar is dissolved. Boil syrup, uncovered and without stirring, about 5 minutes or until syrup reaches 240°F (116°C) on a candy thermometer. Syrup should have thickened slightly without coloring.
9. Remove pan from heat. Beat egg whites in a small bowl with an electric mixer until soft peaks form. While mixer is running, add hot syrup in a thin, steady stream. Beat on high speed for 3-5 minutes or until mixture is thick and glossy.
10. Fit a piping bag with a large round tip. Spoon the frosting into the bag and pipe onto the cupcakes. Use the black decorating icing to pipe eyes onto each cupcake.



Crispy Acorn Squash with Brown Butter Aioli



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Crispy Acorn Squash with Brown Butter Aioli



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 30 minutes / Cook 40 minutes

 Serves 4-6

1 medium acorn squash
2 cups (110g) panko breadcrumbs
1 teaspoon dried sage
½ teaspoon chili powder
1 teaspoon kosher salt
¼ teaspoon freshly ground black pepper
2 egg whites
⅓ cup (45g) all-purpose flour

Brown Butter Aioli (yields ¾ cup):
¾ cup (170g) unsalted butter
1 large egg yolk, at room temperature
1 clove garlic, minced
1 tablespoon lemon juice
1 teaspoon cold water
½ teaspoon kosher salt
Freshly ground black pepper

Method

1. Cut squash in half lengthwise and scoop out seeds and stringy pulp. Save seeds for airfried pumpkin seeds or discard. Slice each half crosswise into ½-inch (1cm) thick slices. Peel slices, if desired.
2. Combine panko, sage, chili powder, kosher salt and black pepper in the bowl of a food processor. Pulse until ingredients are well combined and slightly finer in texture, 5-7 pulses. Transfer panko mixture to a shallow dish.
3. Place egg whites in a separate shallow dish and combine with 2 tablespoons water. Place flour in a third shallow dish.
4. Working in batches, toss squash slices in flour and shake off any excess. Dip squash in egg white and allow excess to drain off. Dredge squash in panko mixture, ensuring all sides are well crusted. Place breaded squash on a large plate or baking pan.
5. Arrange half of the squash in a single layer on the airfry basket, leaving space between each piece.
6. Select AIRFRY/400°F/SUPER CONVECTION/20 minutes and press START to preheat oven.
7. Cook in rack position 4 until brown and crispy, about 20 minutes. Repeat with remaining squash. Make brown butter aioli while squash cooks.
8. Serve immediately with brown butter aioli.

Brown Butter Aioli

1. Melt butter in a small saucepan over medium heat. Cook, stirring frequently and scraping bottom, until butter turns brown and smells nutty, about 4 to 6 minutes. Remove from heat and transfer to a glass measuring cup. Let cool to just above room temperature.
2. Combine egg yolk, garlic, lemon juice, water and salt in a medium bowl. Whisk well to combine. Whisking constantly, slowly add the brown butter to the yolk mixture a few drops at a time. Once about half of the butter is incorporated, increase the speed to a slow, thin stream. Do not add the butter too quickly. Whisk until aioli is thick and spreadable.
3. Season to taste with salt and black pepper. Serve immediately or cover and refrigerate. If refrigerating, remove from the refrigerator 10-15 minutes before using and stir well to restore creamy consistency.