



# Russell Hobbs



## COMPACT AIR FRY TOASTER OVEN

2 YEAR WARRANTY

RHTOAF15

### INSTRUCTIONS & WARRANTY

RHTOAF15\_IB\_FA\_091121

Part No. T22-9002340

## IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following: Read all instructions before, and follow whilst using this appliance.

1. To protect against electrical hazards do not immerse the power cord, plug or toaster oven in water or any other liquid.
2. Do not use in the bathroom or near any source of water.
3. Do not use outdoors.
4. Always use the appliance's handles or use oven gloves/mitts as some parts will be hot.
5. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Keep the oven and the power cord away from the edge of table or countertops and out of reach of children and persons with reduced physical, sensory or mental capabilities.
8. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
9. Do not leave this appliance unattended when in use.
10. Always switch off and unplug from the power outlet when not in use.
11. Always switch off and unplug from the power outlet and allow the oven to cool before cleaning.
12. To disconnect, set controls to OFF. Switch off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
13. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for replacement, examination, repair or adjustment.
14. There are no user serviceable parts. If power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
15. Do not use on an inclined plane or unstable surface.
16. Do not move the oven while it is switched on.
17. Do not cover the oven when in use.
18. Oven gloves should be used when removing food items.
19. Always take care when removing hot food items from the oven.
20. Food may burn. Always monitor when using this appliance.
21. Do not use the oven near or below any curtains or other combustible materials.
22. Do not cook food items too large for the oven.
23. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
24. Do not place on or near any heat sources.
25. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
26. Follow the instructions when cleaning this appliance.
27. Do not use appliance for anything other than its intended purpose.



28. Do not store any material, other than manufacturer's recommended accessories, in this oven when not in use.
29. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
30. Clean the oven and crumb tray regularly. Failure to do so may cause a fire hazard.
31. Do not cover crumb tray or any part of this oven with metal foil. This will cause overheating of the oven.
32. This appliance is not intended to be operated by means of an external timer or separate remote control system.
33. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels, and other residential type environments;
- Bed & breakfast type environments.



**WARNING: HOT SURFACE(S):**

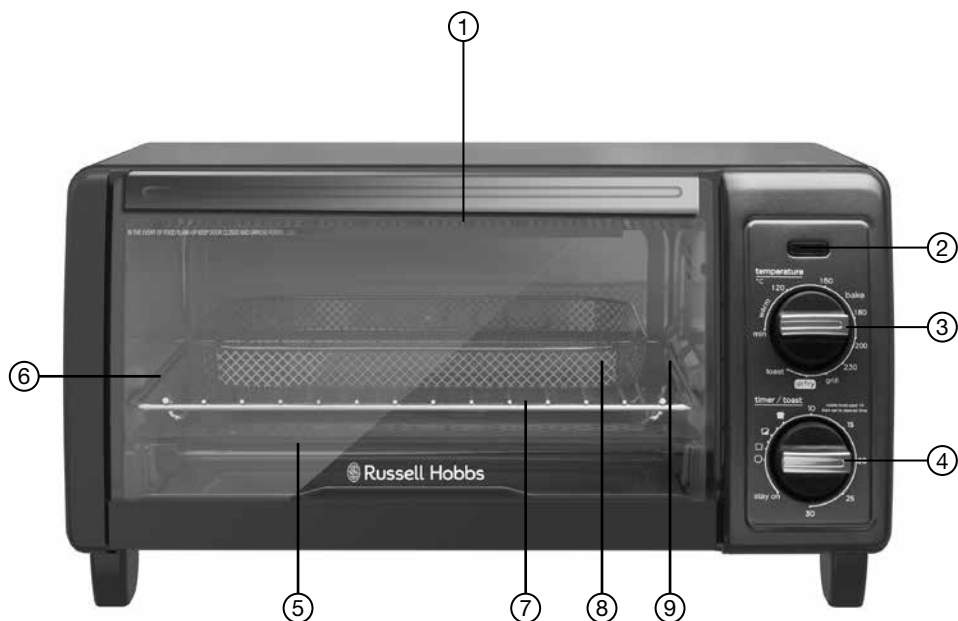
The hot surface symbol indicates that accessible surfaces may be hot during and after appliance use.

**SAVE THESE INSTRUCTIONS.**

Congratulations on the purchase of your new Russell Hobbs appliance. Each unit is manufactured to ensure safety and reliability.

**Before using the appliance for the first time, please read this instruction booklet carefully and keep it for future reference.** Pass it on if you pass on the appliance.

When using this appliance, basic safety precautions should always be followed.



## PARTS

- |  |                               |
|--|-------------------------------|
| 1. Easy-view glass door                  | 5. Slide out crumb tray       |
| 2. Power indicator light                 | 6. Baking pan/drip tray       |
| 3. Temperature knob                      | 7. Slide rack/grill rack      |
| 4. Timer/toast knob with stay on setting | 8. Mesh tray                  |
|  | 9. Extra deep curved interior |

## GETTING STARTED

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Remove and save literature.
- Wash all removable parts as instructed in Care and Cleaning section.
- Select a location where this unit is to be used, allowing enough space from the back of the unit and wall to allow heat to flow without damage to cabinets and walls.
- Plug into outlet.

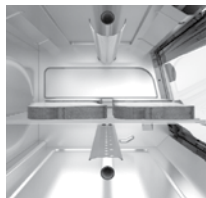
## IMPORTANT INFORMATION ABOUT YOUR OVEN

1. This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.
2. When using the oven for the first time, you may notice smoke or a slight odor during the first few minutes. This is normal.
3. You must set the timer or select '**stay on**' for the oven to function.
4. Be sure food or baking dish does not come within 1 1/2 inches (4cm) of the top heating elements.
5. Food should not extend beyond the edges of the baking pan/drip tray to avoid drippings from falling onto the heating elements.
6. The heating elements will cycle on and off to maintain even heat distribution.

## COOKING CONTAINERS

Metal, ovenproof glass or ceramic bakeware can be used in your oven. Follow the manufacturer's instructions. Be sure the top edge of the container is at least 1 1/2 inches (4cm) away from the upper heating elements.

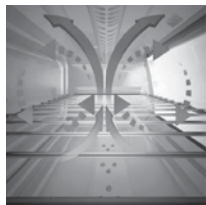
## ADVANCED COOKING TECHNOLOGIES



### EVENTOAST TECHNOLOGY™

Delivers delicious and even toast.

The Compact Air Fry Toaster Oven evenly distributes heat and infrared energy throughout the oven cavity optimising even toasting.



### NATURAL CONVECTION AND AIR FRY

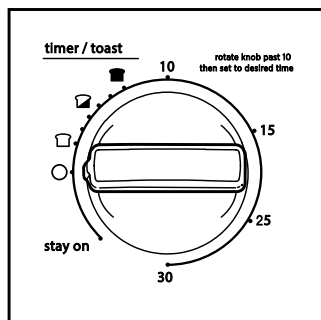
With improved airflow for more even and crispy cooking results.

Natural Convection provides delicious cooking results. This Russell Hobbs unit was engineered to precisely manage air circulation based on the principles of thermodynamics.

The air fry function uses hot air and radiant heat for cooking. Little to no oil is required. If needed, add oil to the food as a coating, don't pour oil into the tray.

## OPERATING YOUR OVEN

### THERE ARE THREE WAYS TO TURN THE TOASTER OVEN ON:



- Turn **'timer/toast'** knob to **'stay on'**.
  - Turn **'timer/toast'** knob past 10 and then back to desired toast shade.
  - Turn **'timer/toast'** knob past 10 and then to desired time.
- To turn **OFF**, turn the **'timer/toast'** knob to the **0** position.

### TOAST FUNCTION

It is not necessary to preheat the oven for toasting.

1. Set **'temperature'** knob to **'toast'** position.
2. Open oven door and insert slide rack.
3. Place items to be toasted directly on slide rack and close the door.
4. Turn **'timer/toast'** knob past 10 and then turn back to desired toast shade.
5. The power indicator light comes on and remains on until toasting cycle is complete.

**NOTE:** The toast markings are indicative only and results will vary. Always monitor the cooking process.

6. When toast cycle is complete, there will be an audible signal. The oven and the power indicator light will go off.
7. Open the oven door. Using oven mitts or pot holders, slide the rack out to remove the toast.
8. Unplug appliance when not in use.



For best results, place the bread in the locations shown.

**NOTE:** You must set the **timer/toast** knob as desired for the oven to begin toasting.

### BAKING FUNCTION

**NOTE:** For best results, when baking or cooking, always preheat the oven for at least 10 minutes at the desired temperature setting.

1. Set **'temperature'** knob to the desired temperature.
2. Turn **'timer/toast'** knob past 10 and then to desired baking time, including preheat time. (Select **'stay on'** to bake longer than 30 minutes or to control cooking time yourself.)
3. The power indicator light comes on and remains on during the entire baking time.
4. The heating elements will cycle on and off to maintain even heat distribution.
5. Once oven has preheated, open oven door and insert food. Close oven door.

**NOTE:** Use a glass or ceramic baking dish placed on the slide rack.

6. If using the oven timer, there will be an audible signal once the baking cycle is complete. The oven turns off and the light goes out. If not using the oven timer, turn the oven to **O** once cooking cycle is complete.
7. Open the oven door. Using oven mitts or pot holders, slide the rack out to remove the cooked food.
8. Unplug appliance when not in use.

## GRILL FUNCTION

**NOTE:** When grilling, preheat oven for 10 minutes.

1. Set **'temperature'** knob to **'grill'**.
2. Open oven door and using the bake pan as a drip tray, insert it under the slide rack and place food directly on slide rack/grill rack.
3. Turn **'timer/toast'** knob past 10 and then to desired grilling time, including 5-minute preheat or to **'stay on'**.

**NOTE:** You can cook your food 3 ways:

- Use the bake pan/drip tray placed on the slide rack.
  - Place the bake pan/drip tray under the slide rack.
  - Place the food directly on the slide rack / grill tray.
4. When finished grilling, there will be an audible beep. Turn the **'timer/toast'** selector to the **O** position. The power indicator light goes off.
  5. Using an oven mitt or pot holder, pull out slide rack together with bake pan to remove food.
  6. Unplug appliance when not in use.

## AIR FRY FUNCTION

**NOTE:** It is not necessary to preheat the toaster oven in the air fry function as it may cook slightly faster than recommended cooking times.

1. Place food on air fry mesh tray.
2. Open door and slide air fry mesh tray with food into position.
3. Set **'temperature'** knob to **'air fry'**.
4. Turn **'timer/toast'** knob past 10 and then to desired air frying time. Select stay on to air fry longer than 30 minutes or to control cooking time yourself. The power indicator light comes on and remains on during the entire air frying time.

**NOTE:** You must choose **'Stay On'** or set the timer for the oven to start.

5. When finished air frying, there will be an audible beep. Turn the **'timer/toast'** selector to the **O** position. The power indicator light goes off.
6. Open the toaster oven door. Using oven mitts or pot holders, slide the rack together with the mesh tray out to remove the cooked food.

**NOTE:** Clean out the crumb tray frequently when using the air fry setting.

7. Unplug the appliance when not in use.

## TIPS:

- For best results, place food in a single layer and leave space between pieces.
- When cooking high fat content food, we recommend using an oven-proof dish to prevent the oil dripping. This will facilitate the cleaning process. Discard excess oil in between batches.
- We recommend using the mesh tray for fries or frozen meals. For larger items, you can place it directly onto the rack (or oven-proof dish).
- If you notice excess browning using the air fry mode, switch to bake mode and choose a lower temperature to allow the food to cook through. Air fry mode can be selected again to crisp up the outside. Not all food are designed to be cooked using only the air fry mode as it would result in overcooking the outside and not fully cooked on the inside.

## KEEP WARM FUNCTION

1. Turn **'temperature'** knob to **'warm'**.
2. Turn **'timer/toast'** knob past 10 and then to desired warming time.  
(Select **'stay on'** to control cooking time yourself.)

**NOTE:** This feature is designed to keep already cooked foods warm after they have been cooked. This function should be used for short periods of time; to prevent food from drying out, cover with foil.

3. When cycle is complete, there will be an audible signal. The oven and the power indicator light will go off.
4. If not using the oven timer, turn the **'timer/toast'** selector knob to **O** once cycle is complete.
5. Unplug appliance when not in use.

## CARE AND CLEANING

Important: Before cleaning any part, be sure the oven is off, unplugged, and cool.

1. Clean the glass door with a sponge, soft cloth, or nylon pad and warm, soapy water. Do not use a spray cleaner.
2. To remove the slide rack, open the door, pull the rack forward and out.
3. Wash the slide rack in soapy water or in a dishwasher. To remove stubborn spots, use a polyester or nylon pad.
4. Wash the bake pan in sudsy water. To minimize scratching, use a polyester or nylon pad.
5. Pull out crumb tray and dispose of crumbs. Wipe tray with a damp cloth and dry thoroughly before placing back into the oven.
6. Wipe the outside of the oven with a damp cloth or sponge. Dry thoroughly.
7. Do not attempt to clean the heating elements. Any food that comes into contact with the elements will burn on its own.

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.



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## **Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects**

In this warranty:

**Australian Consumer Law** means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

**CGA** means the New Zealand Consumer Guarantees Act 1993;

**Goods** means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

**Manufacturer, We or us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573; or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

**You** means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a period of 2 years (**Warranty Period**) from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

## Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
  - (a) Retain this warranty with your receipt/proof of purchase; and
  - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
  - (a) Any serial number or appliance plate is removed or defaced;
  - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

## Register your product online

If you live in Australia please visit: [www.spectrumbrands.com.au/warranty](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

**Any questions?** Please contact Customer Service for advice.



# Russell Hobbs



## COMPACT AIR FRY TOASTER OVEN

2 YEAR WARRANTY

RHTOAF15

RECIPE BOOK

# TOAST FUNCTION

## ZA'ATAR SPICED PITA CHIPS

Serves 4 (as a snack)

**Preparation time:** 5 minutes

**Cooking time:** 5 minutes

### Ingredients:

2 wholemeal pita bread

2 teaspoons za'atar spice mix

1 teaspoons smoked paprika

½ teaspoon each salt flakes & cracked black pepper

Olive oil spray

### Directions:

1. Separate each pita, the top from the bottom. Stack the pieces, cut each in half, then into wedges. In a small bowl, combine the za'atar, paprika, salt and pepper.
2. Spread half the pita triangles over the wire toaster-oven rack. Spray with olive oil, then sprinkle with half the spice mix.
3. Gently slide the rack into the toaster over. Set the temperature knob to toast and the timer/toast knob to dark-toast function. Toast until the pita chips are golden and crisp. Repeat with remaining pita bread and spice mix. Serve with your favourite dip.

**TIP:** Pita chips will keep in an airtight container for up to one week.

**[www.russellhobbs.com.au](http://www.russellhobbs.com.au)**

**[www.russellhobbs.co.nz](http://www.russellhobbs.co.nz)**

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## SMOKED SALMON BAGELS

Serves 2

**Preparation time:** 10 minutes

**Cooking time:** 4 minutes

### Ingredients:

100g spreadable cream cheese  
2 teaspoons finely chopped red onion  
1 teaspoon baby capers, rinsed & roughly chopped  
1 teaspoon lemon juice  
½ teaspoon chopped dill (optional)  
cracked black pepper, to taste  
2 fresh store-bought bagels  
100g smoked salmon slices  
soft green lettuce leaves, to serve

### Directions:

1. In a bowl combine the cream cheese, onion, capers, lemon juice and dill (if using). Season well with cracked black pepper. Stir to combine.
2. Slice the bagels diagonally in half, and place directly on the wire rack. Set the temperature knob to toast, and timer/toast knob to medium-toast function.
3. Once the bagels are toasted to a light golden colour, carefully remove from the toaster-oven. Spread liberally with the cream cheese mixture, top with smoked salmon slices and lettuce leaves. Serve.

## SOYDOUGH CROUTONS

Serves 4

**Preparation time:** 10 minutes

**Cooking time:** 3 minutes

### Ingredients:

4 slices day-old soydough bread, crusts removed

2 cloves garlic, cut in half

2 tbsp olive oil

Salt flakes

### Directions:

1. Brush both sides of each bread slice with olive oil and sprinkle with salt flakes.
2. Place the bread slices directly on the wire rack into the toaster-over. Set the temperature knob to toast and the timer/toast knob to light-toast function. Toast until the bread slices are crisp and golden on both sides.
3. Rub the cut side of the garlic cloves all over the bread slices, while still hot. Cut or tear the toast slices into 3cm pieces.

\*\* ACCOMPANYING RECIPE

## RUSTIC ITALIAN TOMATO SALAD

Serves 4

**Preparation time:** 5 minutes

### Ingredients:

¼ cup extra virgin olive oil

30ml red wine vinegar

salt and cracked black pepper, to taste

1kg ripe mixed tomatoes, roughly chopped

200g soydough croutons (recipe above)

½ red onion, finely sliced

1 tbsp salted capers, rinsed & roughly chopped

large handful basil & parsley leaves, roughly chopped

### Directions:

1. Combine the oil and vinegar in a large bowl. Season with salt and pepper to taste.
2. Add the remaining ingredients and toss well. Serve.

# BAKING FUNCTION

## GREEK SPINACH FILO PIES

Serves 3

**Preparation time:** 15 minutes

**Cooking time:** 20 minutes

**Equipment:** 3 x 10cm individual pie tins

### Ingredients:

250g frozen spinach, defrosted & strained  
3 spring onions, white & green ends chopped  
100g crumbled feta cheese  
30g finely grated parmesan cheese  
1 egg, lightly beaten  
1 Tablespoon finely chopped fresh mint leaves  
2 teaspoons finely chopped fresh dill  
Freshly grated nutmeg, to taste  
30g butter, melted  
2 Tablespoons extra virgin olive oil  
6 sheets good-quality Greek filo pastry

### Directions:

1. In a bowl combine the spinach, spring onion, cheeses, eggs, chopped herbs and nutmeg. Mix thoroughly, and set aside. Combine the butter and oil in a separate small bowl. Brush a little butter inside each pie tin.
2. Brush one filo sheet with butter mixture. Fold this sheet in half. Brush and fold again. Line the inside of one tin with this folded sheet. Repeat with another sheet, and lay this in the tin, diagonally across the first sheet. You should have pastry overhanging all sides of the tin. Repeat with the other 2 tins, using all the pastry.
3. Divide the filling evenly between each pie tin. Fold in the overhanging pastry to enclose the filling. Brush the pie tops with any remaining butter mixture.
4. Place the pies on the wire rack in the oven. Set the temperature knob to 180°C, and timer/toast knob for 20 minutes. Close the oven door. Bake for 20 minutes, or until the pastry is flaky and golden. Serve warm or at room temperature, with a side salad.

## CHOCOLATE BROWNIES

Serves 6-8

**Preparation time:** 15 minutes

**Cooking time:** 30 minutes

### Ingredients:

165g unsalted butter  
100g brown sugar  
100g caster sugar  
2 medium eggs  
165g dark chocolate, melted  
50g self-raising flour  
50g cocoa power, extra for dusting  
50g pecans or walnuts, roughly chopped  
Pinch of salt flakes

### Directions:

1. Grease and line a 20 x 20 cm square cake tin. Cream the butter and sugars with electric beaters until pale and fluffy; about 5 minutes. Add the eggs, one at a time, beating well between each addition. Fold in the melted chocolate.
2. Sift the flour and cocoa, and fold through the chocolate mixture with the nuts and salt. Spread the batter evenly in the prepared cake tin. Cover tightly with foil.
3. Set the temperature knob to 180°C and timer/toast knob for 20 minutes. Place the cake tin on the wire rack in the oven. Close the door and bake for 20 minutes, turning the tin halfway through baking.
4. Remove the foil. Set the timer/toast knob for 10 minutes. Bake until the brownie is set on top. The brownie should still be sticky in the center, and will set once cooled.
5. Cool the brownie in the tin completely before transferring to the refrigerator to chill, overnight if possible. Cut into pieces. Dust with extra cocoa powder before serving.

\*Brownie will keep refrigerated, for up to 4 days.



## MINI CINNAMON BUNS

Makes 6

**Preparation time:** 75 minutes

**Cooking time:** 25 minutes

### Ingredients:

Cinnamon filling

40g pecans, chopped

40g dark brown sugar

2 teaspoons ground cinnamon

½ teaspoon cornflour

250g strong white bread flour

1 teaspoon dried yeast

Pinch of salt

140ml luke warm milk

20g melted butter

1 egg, lightly beaten

30g unsalted butter, softened

1 Tablespoon demerara sugar

### Directions:

1. Grease the toaster-oven tray with some of the softened butter and set aside. Combine the cinnamon filling ingredients in a small bowl and set aside.
2. In a separate large bowl combine the flour, yeast and salt. Add the warm milk, melted butter and half the egg; reserving the rest for glazing the buns later. Mix well. Knead for 5 minutes, or until the dough is smooth and elastic.
3. On a lightly floured work surface, roll the dough into a 20cm x 30cm rectangle. Spread with the softened butter, and sprinkle with the cinnamon filling.
4. Starting from the long side, roll the dough tightly into a swiss roll shape. Trim about 1cm off each end, then cut into 6 x 3cm thick slices. Place the slices cut side down on the greased toaster-oven baking tray. Pressing down gently. Cover with a damp tea towel and leave to rise in a warm place for 1 hour.
5. Once risen, brush the tops of the buns with the reserved beaten egg and sprinkle with demerara sugar. Set the temperature knob to 180°C and timer/toast knob for 20 minutes. Bake 15-20 minutes, turning the tray halfway through baking. Carefully remove the hot tray from the oven when the buns are golden all over. Serve warm.

# GRILL FUNCTION

## MEDITERRANEAN VEGETABLE GRATIN

Serves 2-3

**Preparation time:** 15 minutes

**Cooking time:** 20 minutes

### Ingredients:

1 small zucchini, ends trimmed  
150g roasted capsicum slices  
150g marinated roasted eggplant slices  
250ml good-quality tomato sugo, warmed through  
75g fresh mozzarella cheese, sliced  
25g fresh breadcrumbs  
1 Tablespoon parmesan cheese, finely grated  
2 sprigs fresh thyme leaves, picked (optional)  
Cracked black pepper, to taste  
1 tbsp extra virgin olive oil  
Handful fresh basil leaves, to serve

### Directions:

1. Use a vegetable peeler to peel long zucchini ribbons. Place the zucchini ribbons directly onto the wire rack. Slide the rack into the toaster-oven. Set the temperature knob to grill and timer/toast knob for 10 minutes. Grill until the zucchini is tender.
2. Layer the cooked zucchini, capsicum and eggplant slices in a small 3-cup capacity baking dish. Pour over the warm sugo, top with the mozzarella slices, breadcrumbs, parmesan, thyme, pepper, and drizzle with olive oil.
3. Place the baking dish on toaster-oven rack. Set the timer/toast for 10 minutes. Grill until the cheese melts and breadcrumbs are golden. Scatter with basil leaves. Serve.

## **CROQUE MONSIEUR SANDWICH**

Serves 2

**Preparation time:** 10 minutes

**Cooking time:** 15 minutes

### **Ingredients:**

4 slices good-quality sourdough bread  
20g salted butter, softened  
2 tbsp Dijon mustard  
150g good-quality thick cut ham  
60g Gruyere or vintage cheddar cheese, finely sliced  
½ cup pre-made béchamel sauce  
2 tbsp finely grated parmesan cheese  
Cracked black pepper, to serve

### **Directions:**

1. First, toast the bread: Brush each slice liberally with butter and place directly onto the wire rack, butter side up. Set the temperature knob to toast and timer/toast knob to medium-toast function. Toast until golden brown.
2. Line the oven baking tray with foil. Place 2 toast slices on the tray, buttered side down. Spread each with 1 tablespoon of mustard, top each with ham and Gruyere cheese. Set the temperate knob to grill and timer/toast knob for 5 minutes. Slide the tray onto the wire rack in the toaster-oven and grill until the cheese melts.
3. Gently remove the hot tray from the oven. Place the other bread slices on top, butter side up. Carefully cover each with béchamel sauce and parmesan. Return the tray to the oven. Set the timer/toast knob for 5 minutes and grill until the tops are bubbling and golden. Serve immediately with a good grinding of black pepper.

**\*\* ACCOMPANYING RECIPE NEXT PAGE**

## **BÉCHAMEL SAUCE**

Makes: 1 cup

**Preparation time:** 5 minutes

**Cooking time:** 5 minutes

### **Ingredients:**

30g salted butter

30g plain flour

300ml full-fat milk

Pinch of salt and cracked black pepper

### **Directions:**

1. Melt the butter in a saucepan over medium heat. Add the flour and stir 1 minute. Add the milk all at once, reduce the heat to low, and whisk continuously until thickened.
2. Season with salt and pepper, to taste. Refrigerate until ready to use.

# AIR FRY FRUNCTION

## CHUNKY EGGPLANT FRIES

Serves: 4 (As a side)

**Preparation time:** 15 minutes

**Cooking time:** 15 minutes

### Ingredients:

1 medium (350g) eggplant  
2 medium eggs  
1 cup panko breadcrumbs  
2/3 cup plain all purpose our  
Salt flakes and ground pepper, to taste

### Directions:

1. Trim the top off the eggplant and discard. Slice the eggplant lengthways into 1.5cm thick slices. Cut each slice into 1.5cm batons, then cut each of these batons in half across the middle. You should have around 36 pieces, each around 6cm long.
2. Place the eggs, breadcrumbs and our in three separate bowls. Whisk the eggs with a tablespoon of water, and season the our with salt and pepper.
3. Dip each eggplant piece in egg, then dredge in our to coat well. Dip in egg once more, then coat evenly in breadcrumbs. Repeat with all the eggplant chips.
4. Transfer to the mesh tray and slide into the toaster oven. Air-fry for 15 minutes, turning the chips for even cooking.
5. When deep golden brown all over, remove eggplant chips from the toaster oven and season with extra salt and pepper if desired. Serve with a dipping sauce.

## **SALT & PEPPER CALAMARI**

Serves: 4

**Preparation time:** 15 minutes

**Cooking time:** 5 minutes

### **Ingredients:**

2 x 200g calamari tubes, fresh or frozen

¼ cup corn flour

¼ cup rice flour

1 Tbsp sea salt flakes

1 Tbsp mixed peppercorns, freshly ground

Olive oil spray

### **Directions:**

1. Clean the calamari tubes, then slice down the long edge to open out like a book. Using a sharp knife, gently score the inside of the calamari tubes in a criss-cross pattern, making sure not to cut all the way through. Once scored, cut the calamari into 3cm pieces, including the tentacles if using.
2. Combine the remaining ingredients in a large bowl. Toss half the calamari pieces in the flour mixture to coat well. Spread pieces evenly over the mesh tray, criss-cross pattern facing down, and spray lightly with oil spray.
3. Transfer to the toaster oven and cook on air fry mode for 5 minutes, shaking the tray every now and then for even cooking. Calamari should be lightly golden and curled up when cooked. Be careful not to overcook the calamari, as it can become tough.
4. Repeat with remaining calamari and flour mixture. Serve with a dipping sauce or herb salad.