



Russell Hobbs

25L AIR FRYER OVEN Recipe

FUNCTION: Ferment & Turbo Functions

BASIC BREAD

Temperature: 180°C

Cooking Time: 120 minutes

Servings: 6

INGREDIENTS

3 tbsp unsalted butter, melted, plus more for the pan

2 tsp active dry yeast

2 tsp sugar

2 tsp salt

3 cups all-purpose flour

3 tbsp unsalted butter, melted, plus more for the pan

METHOD

1. Combine the butter, yeast, sugar, salt and 1 cup of warm water in a bowl and mix, adding the cup of water gradually.
2. Knead for 5 minutes until a dough is formed.
3. Select the "FERMENT" function and preheat the Russell Hobbs Air Fryer Oven to 180 degrees.
4. Place your dough into a lightly buttered bread tin that fits into the Russell Hobbs Air Fryer Oven and place it into the cooking cavity.
5. Place the dough in the oven for 20 minutes at the "FERMENT" function. Once you see how much the dough has risen, start baking by selecting the "Turbo Convection" for 30 minutes at 180 degrees.
6. Once your loaf is baked, allow it to cool down on a cooling rack before slicing to serve.

Chef's tip: Make sure you measure correctly, small differences in the amount of water, yeast or salt can make a big difference to your finished loaf.