



Russell Hobbs

DUALCHEF AIR FRYER Recipe

DRIED CITRUS

Function: DEHYDRATE

Time: 4 hours

Serves: 4

INGREDIENTS

4 oranges

4 lemons

METHOD

1. Line the **Russell Hobbs DualChef** air fryer basket with parchment paper and set aside.
2. Use a mandolin or a very sharp knife to slice the citrus into slices no more than 6mm in width. If the slices are thicker, they will take longer to cook.
3. Place the citrus slices onto the parchment lined tray and select the CITRUS function and bake 80°C for 1½ - 2 hours.
4. After about 1 hour of baking, flip the citrus so the side facing the parchment paper is now exposed.
5. Once the citrus has no more moisture and is brittle to the touch, remove from the oven and let it cool completely.
6. Use as a topping on a baked good, or blend into a citrus sugar. Enjoy!

Chef's tip: Lemons dry quicker than oranges. Oranges dry quicker than grapefruits. Dried citrus can be added to your favourite cocktails for a more bitter taste and coloured presentation.