



Russell Hobbs

DUALCHEF AIR FRYER Recipe

PEPPERONI PIZZA

Function: PIZZA

Time: 12 minutes

Serves: 1

INGREDIENTS

100ml Mozzarella

Pizza dough

2 tsp olive oil

2 tsp tomato sauce

100g pepperoni / salami sliced

OPTIONAL TOPPINGS TO FINISH

Fresh basil

Cheese

Pepper

METHOD

1. Prep: Preheat the **Russell Hobbs DualChef** air fryer to 180°C. Spray air fryer basket well with oil. Pat mozzarella dry with paper towels (to prevent a soggy pizza).
2. Assemble: Roll out pizza dough to the size of your air fryer basket. Carefully transfer into the air fryer basket, then brush lightly with a teaspoon of olive oil. Spoon a light layer of tomato sauce and sprinkle with mozzarella cheese and pepperoni.
3. Select PIZZA function for about 7 minutes until crust is crispy and cheese has melted. Optionally top with basil, grated parmesan, and pepper flakes just before serving.

Chef's tip: vegan option: replace the mozzarella with seasoned diced tofu.