

Gina Daly-Daly Dish-The Daly Dish Airfryer Recipes

Airfryer Dough Balls

Nothing is more comforting than the smell and taste of warm bread and in this case Dough Balls I'm all about convenience so these are super quick to make and cook using ready rolled pizza dough (you will find this in most supermarkets)

What you need:

1 sheet of ready rolled pizza dough
1 fresh mozzarella ball torn up into pieces
Or Mozzarella pearls
Spray oil

To Garnish

2-3 tbsp melted butter
1 - 2 cloves crushed garlic
Chopped parsley

Method

- Tear off 3x3 inch pieces of the pizza dough
- Place a small piece of fresh mozzarella or a mozzarella pearl into the middle and wrap the dough around it and then roll into a ball shape (you can make them bigger or smaller if you prefer)
- Place them into your Airfryer basket leaving a gap between each one and spray with a little oil
- Use the bake option or 160° and airfry for 15 mins or until they go golden, crisp and brown

Garnish

Mix the butter with the garlic and parsley and brush over the dough balls or use it as a dip

Serve and enjoy as a starter or with a pasta main course

Airfryer Cornflake Buffalo Burgers

Crispy chicken is so easy to accomplish in the airfryer and you can use so many different coatings but for this we are going to use cornflakes!!

Serves 2

What you need:

2 chicken fillets butterflied
2 Handfuls of Cornflakes
1 tsp garlic granules
1/2 tsp dried dill
Salt & Pepper to taste

1 egg whisked
2 Brioche Buns

Garnish:

4 slices of Prosciutto
Lettuce
Sliced or Crispy onions
Sauce of choice, we use Caesar Dressing

Method:

- Crush the cornflakes and mix with dill, garlic granules, salt & pepper
- Butterfly the chicken breasts and dip in the whisked eggs
- Then coat in the cornflake mix
- Pop in the airfryer (on airfry setting) for 15-20 mins at 180° with a spray of oil
- Then heat some Franks Buffalo hot sauce in a pan with a tbsp of butter and dunk the chicken in and coat it fully
- Pop the prosciutto in the Airfryer for 3-4 minutes to crisp up
- Toast buns and add lettuce, cheese, crispy onions, crispy prosciutto and your dressing dressing and devour !!