Great Food. Beautifully Made.

A curated collection of recipes created exclusively for the CAFÉ Couture™ Oven with Airfry.

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Your new kitchen essential.

Welcome to a world where anything is on the table. This book showcases the exquisitely crafted details of your new CAFÉ Couture Oven with Air Fry and includes 15 exclusive recipes that promise to delight both you and your guests.

Small appliances. Big personality.

Nothing about your style is standard, so why should your appliances be? The Expressions Collection of small appliances from CAFÉ lets you extend the look of your CAFÉ range, refrigerator, dishwasher and more.

We invite you to explore our two collections of full-size appliances. Bring out your personality with the Customizable Professional Collection or showcase your contemporary sensibility with the Modern Glass Collection. With three distinct collections, CAFÉ gives you a whole new way to express your style.

Versatility is yours.

Whether you're cooking for an entire dinner party, a hungry family or an intimate meal for two, now you can put the perfect finishing touch on every meal. Your new CAFÉ Couture™ Oven with Air Fry boasts 14 cooking modes and a temperature range of 80°–450° F, making it the most flexible tool in your kitchen.

1

AIR FRY
Fries without oil

2

CRISP FINISH
Adds extra crisp, color or melt

3

WARMING
Keeps food ready to serve

1

2

3

Elevated Air Fry

Salty, sticky, sweet, and just the right amount of spicy, these beautifully bronzed chicken wings will be the life of the party. They're paired with aji verde, a Peruvian green sauce with a personality so big you'll wish double dipping was a thing.

Maple Cayenne Wings

with Aji Verde

Serves	Cook time	Total time
4	22–25 mins.	45 mins.

INGREDIENTS

For the Aji Verde:

1 bunch cilantro, stems and leaves coarsely chopped

1 jalapeño, stemmed and coarsely chopped (leave seeds in)

1 garlic clove, coarsely chopped

¼ cup finely grated Parmesan

½ cup mayonnaise

1 tablespoon fresh lime juice

½ teaspoon fine sea salt

For the Wings:

1 tablespoon baking powder

1½ teaspoons fine sea salt

1 teaspoon garlic powder

½ teaspoon black pepper

2 pounds chicken wings, separated at the joint and wingtips removed

¼ cup maple syrup

1 tablespoon apple cider vinegar

1 tablespoon unsalted butter

¾ teaspoon cayenne pepper

1. In a blender combine the cilantro, jalapeño, garlic, Parmesan, mayonnaise, lime juice, salt, and 2 tablespoons water. Blend on high speed until very smooth and bright green. Transfer to a serving bowl and refrigerate while you prepare the wings.
2. In a large bowl stir together the baking powder, salt, garlic powder, and pepper. Add the wings and toss to coat evenly.
3. Spray the baking pan lightly with cooking spray. Arrange the wings in a single layer on the baking pan—at first you will need to arrange some of the wings around the edge of the baking pan, leaning them on the sides of the pan to get them to fit. As the wings cook, they will shrink a little bit.
4. Place the baking pan in the upper third of the oven. Air Fry the wings at 400° for 8 minutes. Use tongs to turn the wings, then return them to the oven and **Air Fry** at 400° for about 8 minutes more or until the internal temperature of the wings reaches 175–180°.
5. While the wings cook, in a medium saucepan combine the maple syrup, vinegar, butter, and cayenne. Heat over medium heat until the butter is melted and the mixture is hot.
6. Use tongs to transfer the cooked wings to a large bowl, then pour the maple syrup mixture over them and toss well to coat. Pour off the chicken fat from the baking pan, then return the wings to the baking pan, allowing any excess sauce to drip off them and arranging them in a single layer.
7. Place the baking pan back in the upper third of the oven and use **Crisp Finish** to cook the wings for 6–8 minutes more or until they start to caramelize. As soon as the wings are done, toss them once more in the maple syrup mixture to glaze them, then transfer to a serving platter.
8. Serve the wings hot with the aji verde.

Oregano, rosemary, and thyme give these golden fries a beautiful aromatic flavor. To scale this recipe up to serve more people, double the ingredients, but cook the fries in two batches. When both batches are done, combine all the fries in the air fry basket and return to the oven for a few minutes to heat everything up.

Herbed Greek Fries

with Olives and Tzatziki

Serves	Cook time	Total time
4	22–25 mins.	45 mins.

INGREDIENTS

For the Tzatziki:

1 Persian or baby cucumber

½ cup plain yogurt (preferably whole milk or low fat)

1 tablespoon fresh lemon juice

1 garlic clove, minced or pressed

¼ teaspoon fine sea salt

For the Fries:

1 pound gold potatoes, unpeeled

1 tablespoon olive oil

1 teaspoon chopped fresh oregano

1 teaspoon rosemary leaves

½ teaspoon fresh thyme leaves

¼ teaspoon fine sea salt

To Serve:

¼ cup crumbled Greek feta

¼ cup pitted Kalamata olives, halved

Chopped fresh parsley

1. Grate the cucumber using the large holes of a box grater. Place the cucumber in a fine mesh sieve and press out as much liquid as possible, then transfer to a medium bowl. Add the yogurt, lemon juice, garlic, and salt and stir to combine. Refrigerate the tzatziki while you prepare the fries.
2. Scrub the potatoes and dry them well. Cut the potatoes in half lengthwise and turn them cut sides down on the cutting board. Cut lengthwise into ¼" slices, then cut the slices into ¼"-thick fries.
3. Place the fries in a large bowl and add cool water to cover. Let them sit for 10 minutes.
4. Drain the fries well, then transfer them to a clean kitchen towel and pat as dry as possible. Rinse and dry the bowl used for soaking the fries, place the fries back in the bowl, and add the oil, oregano, rosemary, and thyme. Toss well to coat.
5. Arrange the fries on the baking pan in a single layer, and place the baking pan in the upper third of the oven. **Air Fry** at 400° for 10 minutes. Use a spatula to stir the fries, and return to the oven for about 10 minutes more at 400° or until browned. If desired, use the **Keep Warm** feature to hold the fries until ready to serve.
6. To serve, sprinkle the salt over the fries on the baking pan and toss well. Pile the hot fries on a serving plate. Sprinkle with the feta, olives, and parsley. Serve immediately with tzatziki on the side for dipping.

Tangy and a little smoky, these potato wedges are perfect for any occasion. Easily mix up flavors. Curry powder, Italian seasoning, or taco seasoning are all excellent options.

Chili-Lime Sweet Potato Wedges

with Greek Yogurt Ranch

Serves	Cook time	Total time
4	20 mins.	35 mins.

INGREDIENTS

For the Sweet Potato Wedges:

3-4 small to medium sweet potatoes (about 1 pound 4oz)

2 tablespoons olive oil

1 tablespoon chili powder

½ teaspoon fine sea salt

For the Greek Yogurt Dip:

¾ cup plain Greek yogurt

¼ cup buttermilk

1 tablespoon finely chopped fresh dill

1 tablespoon finely chopped fresh chives

1 tablespoon fresh lime juice

1 garlic clove, minced or pressed

¾ teaspoon fine sea salt

¼ teaspoon black pepper

To Serve:

Juice from ½ lime (about 1 tablespoon)

Chopped fresh cilantro (optional)

1. Scrub the sweet potatoes and dry well. Cut each sweet potato into 8 wedges. In a large bowl, toss the sweet potato wedges with the oil, chili powder, and salt. Arrange them in a single layer in the air fryer basket and place the basket in the center of the oven. **Air Fry** at 380° until browned and tender, about 20 minutes, turning the wedges halfway through cooking.
2. While the sweet potatoes cook, prepare the ranch dipping sauce. In a medium bowl, whisk together the yogurt, buttermilk, dill, chives, lime juice, garlic, salt, and pepper.
3. Place the sweet potato wedges on a serving plate and sprinkle with lime juice and cilantro, if desired. Serve warm with ranch for dipping.

Serve these tacos as a meatless main dish or an appetizer. To make this recipe gluten-free, look for gluten-free panko breadcrumbs, and substitute a cup-for-cup gluten-free flour blend for the all-purpose flour. If you can't find crema, use sour cream.

Air-Fried Avocado Street Tacos

with Pickled Red Onions and Crema

Serves	Cook time	Total time
4	20 mins.	35 mins.

INGREDIENTS

For the Pickled Red Onions:

1 medium red onion, very thinly sliced

1 cup apple cider vinegar

1 teaspoon fine sea salt

1 teaspoon sugar

For the Avocados:

⅓ cup all-purpose flour

2 teaspoons fine sea salt

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon ground cumin

2 large eggs

1¼ cups panko breadcrumbs

2 large, firm-ripe avocados, pitted and cut into 8 wedges each

Cooking spray

To Serve:

16 small (4½") yellow or white corn tortillas

2 cups finely shredded green cabbage

½ cup Mexican crema

Chopped fresh cilantro

Lime wedges

1. In a medium saucepan, combine the onion, vinegar, salt, and sugar. Bring to a boil, then reduce the heat to simmer, uncovered, for 3 minutes. Pour the onions and liquid into a bowl and stir in ½ cup ice cubes. Set aside.
2. Have ready 3 wide, shallow bowls. In one, stir together the flour, salt, garlic powder, onion powder, and cumin. In the second, whisk the eggs well. In the third, spread out the breadcrumbs.
3. Coat all the avocado slices with the flour mixture. Using one hand, dip the slices in egg to coat, then place the slices in the panko a few at a time. Use your clean hand to sprinkle panko over the slices, pressing gently to help it adhere. Transfer the coated avocado slices to the air fryer basket, and repeat the process until all the slices are coated with panko.
4. Spray the avocado slices lightly with cooking spray, then turn the slices and spray the other side. Place the basket in the center of the oven and **Air Fry** at 400° until browned, about 15 minutes. In the last 5 minutes of cooking, stack the tortillas, wrap them in foil, and place in the lower third of the oven on the rack to heat.
5. To serve, top the tortillas with a little cabbage, 1 avocado slice, and some pickled onion. Drizzle with crema, sprinkle with cilantro, and serve immediately with lime wedges on the side.

This recipe celebrates sweet and spicy in one delicious dish. Prepare pimiento cheese up to two days before using, and add your own flair by mixing in crumbled crisp bacon, smoked paprika or chipotles in adobo.

Pimiento Cheese-Stuffed Sweet Peppers

with Hot Honey

Serves	Cook time	Total time
6	12 mins.	30 mins.

INGREDIENTS

2 cups grated sharp Cheddar (8oz)

¼ cup well-drained, jarred, diced pimiento peppers

⅓ cup mayonnaise

1 tablespoon Louisiana-style hot sauce or ½ teaspoon cayenne pepper

1 garlic clove, minced or pressed

½ teaspoon fine sea salt

12 multicolored mini sweet peppers, halved lengthwise and seeded (leave stems on)

½ cup panko breadcrumbs

2 tablespoons hot honey

1. In a medium bowl, stir together the Cheddar, pimientos, mayonnaise, hot sauce or cayenne, garlic, and salt.
2. Spoon the pimiento cheese into the halved peppers. Place the breadcrumbs on a plate, then gently press the pimiento cheese side of the peppers into the breadcrumbs. Place the peppers on the baking pan, leaving a little space between them.
3. Place the baking pan in the upper third of the oven and **Air Fry** at 400* until starting to brown, about 10 minutes. Use **Crisp Finish** to cook the peppers until bubbly and well-browned, 1–2 minutes more.
4. Serve warm, drizzled with hot honey.

TIPS

For less mess when filling the peppers, transfer the pimento cheese to a piping bag and pipe the mixture into the peppers.

Hot honey is simply honey that has been infused with chili peppers. You can find hot honey next to the regular honey at your grocery store.

Showstopping Sides

This recipe uses maitake mushrooms, also called hen-of-the-woods mushrooms, to bring an umami-rich, almost bacon-like flavor to the dish. This is an ideal entertaining recipe!

Roasted Maitake Mushroom and Gruyère Toasts

Serves	Cook time	Total time
4	14–18 mins.	35 mins.

INGREDIENTS

1 baguette

2 tablespoons olive oil, divided

½ pound maitake mushrooms, broken apart into bite-sized florets

¼ teaspoon fine sea salt

1 cup shredded Gruyère cheese (4oz)

Chopped fresh parsley

Black pepper

1. Cut eight ¼"-thick slices from the baguette on the diagonal. Arrange the slices on the baking pan and brush them lightly with 1 tablespoon olive oil. Set the oven to **Toast** to shade 4 for 2 slices. Place the baking pan in the upper third of the oven and push **Start**. This should take about 4 and a half minutes. Leave the toasts on the baking pan and set aside.
2. In a large bowl toss the mushrooms with the remaining 1 tablespoon of oil and salt to coat. Arrange in a single layer in the air fry basket and place the basket in the center of the oven. **Air Fry** at 400° until browned and crisp at the edges, 8–10 minutes.
3. Top the baguette toasts with mushrooms, then sprinkle with cheese. Place the baking pan in the upper third of the oven and use **Crisp Finish** to melt and brown the cheese, 3–4 minutes.
4. Serve immediately, sprinkled with parsley and pepper, or **Keep Warm** until ready to serve.

This recipe uses halloumi, a salty Greek cheese that can be pan-friend, broiled or even grilled without losing its shape. Find it at the cheese counter of your favorite grocery or at any Mediterranean market. If you choose to leave out anchovies, be sure to add a dash of salt.

Lemony Caesar Salad

with Halloumi Croutons

Serves	Cook time	Total time
4	8 mins.	35 mins.

INGREDIENTS

For the Dressing:

3 tablespoons fresh lemon juice

2 tablespoons mayonnaise

3 anchovy fillets, very finely minced (optional)

2 garlic cloves, minced or pressed

2 teaspoons Dijon mustard

1 teaspoon Worcestershire sauce or tamari

½ teaspoon fine sea salt

¼ teaspoon black pepper

½ cup extra-virgin olive oil

¼ cup finely grated Parmesan

For the Croutons:

8oz halloumi, cut into ¾" cubes

2 romaine hearts, leaves separated

Finely grated Parmesan

Freshly cracked black pepper

1. In a medium bowl whisk to combine the lemon juice, mayonnaise, optional anchovies, garlic, mustard, Worcestershire sauce, salt, and pepper. Whisking constantly, gradually add the oil in a thin, steady stream until the dressing is emulsified and thick. Whisk in the Parmesan and set aside.
2. Line the baking pan with foil, and spray the foil with cooking spray. Place the halloumi cubes on the baking pan, spray lightly with cooking spray, and place the pan in the upper third of the oven. Use **Crisp Finish** to brown the halloumi, about 5 minutes. Use tongs to turn the halloumi cubes, then use **Crisp Finish** for about 3 minutes more or until the halloumi cubes are well browned on 2 sides.
3. To serve, in a large salad bowl toss the romaine with dressing to taste. Arrange the romaine leaves on salad plates and top with halloumi cubes. Sprinkle with Parmesan and pepper.

This dish has it all: the bright, fresh flavor of asparagus, super creamy whipped feta, and crunchy roasted hazelnuts. Whipped feta is a luxurious accompaniment to all kinds of green vegetables. Try it with green beans, roasted cabbage wedges, or broccoli rabe.

Blistered Asparagus

with Whipped Feta and Hazelnuts

Serves	Cook time	Total time
4	8 mins.	35 mins.

INGREDIENTS

For the Asparagus:

1 bunch (about 1 pound) Asparagus, tough parts of stems trimmed

1 tablespoon olive oil

½ teaspoon fine sea salt

¼ teaspoon black pepper

For the Whipped Feta:

4oz cream cheese, cut into cubes

½ cup crumbled feta (4oz)

For the Hazelnuts:

¼ cup chopped roasted Hazelnuts

Finely grated zest of ½ lemon (about 1½ teaspoons)

1. On the baking pan, toss the asparagus with oil, salt, and pepper to coat. Arrange in a single layer and place the baking pan in the upper third of the oven. **Air Fry** at 450° until tender and blistered, about 8 minutes. Use the **Keep Warm** feature to hold the asparagus until ready to serve.
2. While the asparagus is roasting, prepare the whipped feta. In a food processor, combine the cream cheese and feta. Process until very smooth, scraping down the sides of the processor bowl a couple times. Alternatively, if you don't have a food processor, mash the feta into the cream cheese and beat well with a wooden spoon until combined (note that the whipped feta will not be as smooth with this method). Set aside.
3. To serve, transfer ⅓ cup of the whipped feta to a small bowl for the table. Spread the remaining whipped feta on a serving plate so it is a little thicker around the edge and thinner in the center.
4. Sprinkle the asparagus with hazelnuts and lemon zest and serve immediately.

This spin on a Spanish tapa gets robust flavor from garlic- and pimentón-scented chorizo. Shishito peppers are always a great conversation starter--usually very mild, about 1 in 10 peppers will surprise and delight you with intense but short-lived heat.

Charred Shishito Peppers and Spanish Chorizo

Serves	Cook time	Total time
4	5–8 mins.	25 mins.

INGREDIENTS

1 pound shishito peppers

½ cup thinly sliced Spanish chorizo

1 tablespoon preferred vegetable oil

½ teaspoon fine sea salt

Juice of ½ lime

1. In a large bowl, toss the shishitos and chorizo with oil and salt.
2. Arrange the peppers and chorizo on the baking pan in an even layer and place the baking pan in the upper third of the oven. **Air Fry** at 420° until the peppers are blistered and starting to brown, 5–8 minutes, shaking the baking pan halfway through cooking. If desired, **Keep Warm** until ready to serve.
3. Transfer the peppers and chorizo to a serving platter and sprinkle with lime juice. Serve with toothpicks or small skewers.

Main Courses for Two

Baked eggs are the perfect easy dish for a lazy weekend brunch, and these come together in a snap. Serve them with toasted crusty bread and fresh fruit.

The recipe for this Pomegranate Elderflower Spritzer can be found at cafeappliances.com/recipes.

Baked Eggs with Garlicky Greens

and Preserved Lemon

Serves	Cook time	Total time
2	21–28 mins.	40 mins.

INGREDIENTS

For the Greens:

1 tablespoon olive oil

1 garlic clove, minced or pressed

¼ teaspoon red pepper flakes

2 cups finely shredded stemmed lacinato kale

Fine sea salt to taste

For the Baked Eggs:

¼ cup heavy cream

2 large eggs

Fine sea salt and black pepper

2 teaspoons extra-virgin olive oil

2 teaspoons minced preserved lemon (rind only)

1. In a medium skillet, heat the oil over medium-low heat. When the oil shimmers add the garlic and cook, stirring constantly, for 30 seconds or until fragrant. Stir in the pepper flakes and let sizzle for just a few seconds.
2. Add the kale to the skillet and cook, stirring frequently, until the kale is wilted but still bright green, about 3 minutes. Take off the heat and stir in salt.
3. Divide the kale between 2 ramekins and pour 2 tablespoons of heavy cream into each one. Crack the eggs into the ramekins and sprinkle lightly with salt and pepper.
4. Set the oven to **Bake** at 350° with the rack in the lower third of the oven. Allow the oven to preheat. Place the ramekins on the rack and bake until the eggs are cooked to the desired level of doneness, 18–20 minutes for fully set whites and runny yolks or 21–25 minutes for fully set eggs.
5. In a small bowl stir together the oil and preserved lemon. Spoon the mixture over the eggs and kale and serve immediately.

TIP

Look for preserved lemon at natural foods grocery stores, specialty food stores, or Mediterranean markets.

The recipe for this Gin Campari Sour can be found at cafeappliances.com/recipes.

In this dish, the richness of the salmon plays off the salty miso, nutty sesame seeds, and nose-tingling wasabi for a balanced main dish. Serve with a green vegetable or a salad to round out the meal.

Miso Sesame Salmon

with Wasabi Cream

Serves	Cook time	Total time
2	9–15 mins.	35 mins.

INGREDIENTS

For the Salmon:

1 tablespoon white miso

1 tablespoon sake or dry white wine

1 teaspoon toasted sesame oil

1 tablespoon sesame seeds

1 tablespoon black sesame seeds

Two 6oz center-cut salmon fillets

For the Wasabi Cream:

¼ cup heavy cream

¼ cup sour cream

1 tablespoon wasabi paste

2 teaspoons fresh lemon juice

¼ teaspoon fine sea salt

Cilantro microgreens or cilantro leaves (optional)

1. In a small bowl, stir together the miso, sake or wine, and sesame oil until smooth. In a second small bowl stir together the white and black sesame seeds.
2. Brush the top and sides of the salmon with the miso mixture, then press the sesame seeds onto the salmon so they adhere. Spray the baking pan with cooking spray, and place the salmon fillets on the baking pan, leaving space between them.
3. Place the baking pan in the center of the oven and **Air Fry** at 380° until the salmon is well browned and cooked through, 9–15 minutes. For medium rare, the salmon should reach an internal temperature of 120°. For medium to well-done, the salmon should reach an internal temperature of 130–135°.
4. While the salmon cooks, prepare the wasabi cream. In a medium bowl, combine the cream, sour cream, wasabi, lemon juice, and salt. Whisk until thickened and fluffy, like very lightly whipped cream.
5. To serve, spoon some of the wasabi cream onto each plate, then top with salmon. Alternatively, place the salmon on plates, and top with wasabi cream. Garnish with cilantro, if desired.

The recipe for this Pomegranate La Bohème Cocktail can be found at cafeappliances.com/recipes.

This is an easy vegetarian main dish, with a warm flavor from the garam masala. No two garam masalas are alike--some are quite spicy while others are mild and aromatic. Try different brands to find the one you like best.

Cauliflower and Chickpeas

with Garam Masala and Coconut Chutney

Serves	Cook time	Total time
2	27–30 mins.	50 mins.

INGREDIENTS

¾ cup basmati rice

For the Chutney:

1 cup shredded unsweetened coconut

½" piece fresh ginger, peeled and chopped

1–2 serrano peppers with seeds, stemmed, chopped

½ teaspoon fine sea salt

2 teaspoons coconut oil

½ teaspoon brown or yellow mustard seeds

1 small dried red chili (such as Kashmiri or arbol)

6 fresh curry leaves (optional)

For the Cauliflower and Chickpeas:

2 cups bite-sized cauliflower florets

1 cup canned chickpeas, drained and rinsed

1 large shallot, sliced ¼" thick

2 tablespoons vegetable oil

2 teaspoons garam masala

½ teaspoon ground turmeric

1 garlic clove, minced or pressed

¾ teaspoon fine sea salt

Chopped fresh cilantro

Lime wedges

1. In a small saucepan, combine the rice and 1¼ cups water. Bring to a boil over high heat, then reduce the heat to low, cover, and simmer gently for 15 minutes. Take off the heat and let sit, covered, for 5 minutes.
2. While the rice cooks, prepare the chutney. In a blender or food processor combine the coconut, ginger, serrano, and salt. Pour 1 cup boiling water into the blender or food processor and let sit, covered, for 5 minutes. Blend or process on high speed, scraping down the sides of the blender or food processor a few times, until mostly smooth. Transfer the chutney to a small serving bowl.
3. In a small skillet, melt the coconut oil over medium-low heat. When hot, add the mustard seeds, red chili, and curry leaves, if using. Let the spices sizzle until fragrant and the mustard seeds start to pop, about 1 minute. Drizzle the oil and spices over the chutney.
4. In a large bowl toss together the cauliflower, chickpeas, shallot, oil, garam masala, turmeric, garlic, and salt. Spread the cauliflower and chickpeas out on the baking pan in an even layer and place the baking pan in the center of the oven. **Air Fry** at 400° until the cauliflower is tender and lightly browned, 12–15 minutes, stirring halfway through cooking.
5. Divide the rice between 2 plates or wide bowls. Top with the cauliflower mixture. Sprinkle with cilantro and serve with lime wedges and chutney on the side.

TIPS

Find dried arbol chilis in the Mexican foods aisle.

Curry leaves can sometimes be found alongside the herbs at natural foods grocery stores, or find a local Indian market. They are worth seeking out for their distinct aroma.

Delectable Desserts

Making jam is usually an all-day affair. Not so for this recipe! As the mixture simmers, the chia seeds swell and help thicken the jam. You will have some chia jam left over after making these cookies. Refrigerate it and use it like you would any fruit preserve--on toast, oatmeal, or yogurt.

Blueberry Chia Jam Thumbprint Cookies

Yields	Cook time	Total time
38	1 hr.	1 hr. 40 mins.

INGREDIENTS

For the Chia Jam:

4oz (about ¾ cup) fresh or frozen blueberries

2 tablespoons water

2 tablespoons chia seeds

2 tablespoons maple syrup

For the Cookies:

2 sticks unsalted butter, softened

⅔ cup sugar

1 teaspoon vanilla

Finely grated zest of 1 lemon (about 1 tablespoon)

1 egg yolk

2 cups all-purpose flour

¼ cup cornstarch

½ teaspoon fine sea salt

For the Lemon Icing:

1 cup powdered sugar

3-4 teaspoons fresh lemon juice

1. In a small saucepan combine the blueberries and water over medium-high heat. Use a potato masher to mash the blueberries against the bottom of the pan until no whole berries remain. When the mixture comes to a boil, add the chia seeds and maple syrup. Reduce the heat to low and cook, stirring occasionally, until thickened, 5–7 minutes. Transfer to a bowl to cool completely.
2. In a large bowl with a wooden spoon or in the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar until well combined, about 1 minute on medium speed if using a mixer. Beat in the vanilla and lemon zest. Beat in the egg yolk until just combined. Add the flour, cornstarch, and salt and stir or beat in on low speed until the dough comes together.
3. Line the baking pan with parchment paper. Use a tablespoon to portion out the dough. Using your hands, roll the dough into 1¼" balls. Place the dough balls on the prepared baking pan, leaving 1" of space between them (you can fit about 12 cookies on the baking pan), and use your thumb to make an indent about ½" deep in each dough ball. Place the baking pan in the freezer to chill for 30 minutes. While the dough chills, portion out and shape the rest of the dough, place on a large parchment-lined sheet pan, make an indent in each dough ball, and freeze so you can bake another time.
4. Set the oven to the **Cookies** mode and allow the oven to preheat. Remove the baking pan from the freezer. Spoon a scant ½ teaspoon of the chia jam into the center of each cookie. Bake the cookies in the center of the oven for about 15 minutes or until they are set and just starting to brown around the edges.
5. Transfer the cookies to a cooling rack and let cool completely. Repeat the filling and baking process with the remaining cookies in the freezer.
6. While the cookies cool, prepare the icing. In a small bowl whisk together the powdered sugar and 3 teaspoons of the lemon juice. If needed, whisk in ½–1 teaspoon more lemon juice to achieve an icing that is just barely thin enough to drizzle.
7. Transfer the icing to a piping bag or a small zip-top bag. Cut off the corner of the bag to create a very small hole of about ⅛". When the cookies are completely cool, pipe the icing over the cookies in a zig-zag pattern. Allow the icing to set for about 5 minutes before serving.
8. Store leftover cookies in an airtight container at room temperature for up to 3 days.

TIP

If you would prefer not to make the chia jam, feel free to substitute any jam or fruit preserve in this recipe.

These little tartlets make for a beautifully light spring or summer dessert, with jewel-toned roasted strawberries on a rich lemon-scented mascarpone filling. For the crusts, look for Biscoff cookies or graham cracker crumbs.

Lemon Cream Tartlets

with Roasted Strawberries

Serves	Cook time	Total time
6	25 mins.	1 hr. 10 mins.

INGREDIENTS

For the Crusts:

1½ cups speculoos cookie crumbs (from 6.5oz cookies)

½ cup all-purpose flour

2 tablespoons packed brown sugar

6 tablespoons cold unsalted butter, cut into small cubes

1 egg yolk

For the Lemon Cream:

½ cup heavy cream

½ cup mascarpone

2 tablespoons sugar

Finely grated zest of 1 lemon or Meyer lemon (about 1 tablespoon)

2 tablespoons fresh lemon juice or Meyer lemon juice

½ teaspoon vanilla bean paste

For the Roasted Strawberries:

1 pint strawberries, hulled and halved (quartered if very large)

2 tablespoons sugar

1. In a medium bowl, combine the cookie crumbs, flour, and brown sugar. Stir to combine. Add the butter and work it into the crumbs with your fingers until the mixture is homogenous and looks like wet sand. Add the yolk and mix until the dough comes together.
2. Press ¼ cup of the dough into the bottom and up the sides of each of six 3½" fluted tart tins.
3. Place the tart tins on the baking pan. Set the oven to **Bake** at 350°, and allow the oven to preheat. Place the baking pan in the center of the oven and bake for 12–15 minutes or until the crusts are set. Let the crusts cool completely on a cooling rack.
4. In a large bowl, combine the cream, mascarpone, sugar, lemon zest and juice, and vanilla paste. Beat with a hand mixer or a balloon whisk until light and fluffy. Spoon the mixture into the cooled crusts, filling them to the brim, and smooth the tops. Refrigerate the tartlets while you roast the strawberries.
5. On the baking pan, stir together the strawberries and sugar. Place the baking pan in the center of the oven and **Air Fry** at 380° until the strawberries have shriveled and their juices are concentrated and syrupy, about 10 minutes. Let cool slightly.
6. To serve, top the tartlets with a few strawberries each and a drizzle of strawberry juice. Serve immediately.

These tender, lightly sweet twists are ideal breakfast pastries. This recipe uses tangzhong, a Japanese-Taiwanese method wherein a portion of the flour in a bread recipe is cooked with water to form a thick paste that stays fresh longer.

Chocolate Pecan Babka Twists

Serves	Cook time	Total time
6	20 mins.	2 hr. 25 mins.

INGREDIENTS

For the Dough:

⅓ cup water

2½ cups + 2 tablespoons bread flour, divided

¼ cup sugar

¾ teaspoon fine sea salt

1 packet (2¼ teaspoons) instant yeast

½ cup whole milk, at room temperature

1 large egg, at room temperature

1 tablespoon unsalted butter, softened and cut into 4 cubes

For the Filling:

6 tablespoons unsalted butter, melted

¼ cup sugar

3 tablespoons cocoa powder

½ teaspoon ground cinnamon

¼ teaspoon fine sea salt

3oz semisweet chocolate, finely chopped

½ cup chopped toasted pecans

For the Glaze:

1 large egg, well-beaten

1. In a small saucepan, whisk together the water and 2 tablespoons of the flour. Over medium-low heat, whisk the mixture constantly until it becomes a thick paste. Use a silicone spatula to scrape the mixture into a small bowl. Let the paste cool completely.
2. In a large bowl or in the bowl of a stand mixer fitted with the paddle attachment, combine the remaining 2½ cups of flour, sugar, salt, and yeast, and mix with a wooden spoon or on low speed for 30 seconds to combine. Add the cooled flour paste, milk, egg, and butter and mix just until the dough comes together in a crumbly mass, then switch to the dough hook or your hands and mix on low speed or knead until the dough is smooth and elastic, about 5 minutes.
3. Transfer the dough to a lightly oiled bowl, and cover tightly with plastic wrap. Place the rack in the lower third of the oven, then place the bowl of dough on top. **Proof** at 85° for 45--60 minutes or until the dough is nearly doubled in size.
4. While the dough proofs, make the filling. In a small bowl, stir together the butter, sugar, cocoa powder, cinnamon, and salt. Set aside.
5. Transfer the dough to a lightly floured countertop and press gently into a disc. Divide into 6 equal pieces. Roll each piece of dough into an 8x4" rectangle. Spread a thin layer of the chocolate filling onto each dough rectangle, leaving a ½" border all the way around. Sprinkle lightly with the chocolate and pecans. Starting with a long edge, roll the dough up as tightly as possible into a jelly roll shape.
6. Starting at one of the short sides, use kitchen shears to cut the dough lengthwise in half to expose the filling, leaving the halves connected at the opposite end. Twist the two strands of dough together, then coil the twisted dough into a round spiral shape like a snail shell, tucking the ends of the dough underneath.
7. Line the baking pan with parchment paper and place the twists on it, leaving a little space between them. Place the baking pan in the center of the oven and **Proof** at 85° for 30 minutes or until puffy.
8. Remove the twists from the oven, and set the mode to **Bake** at 350°, allowing the oven to preheat. Brush the twists with the beaten egg.
9. Once the oven is preheated, place the baking pan in the center of the oven and bake until golden brown and cooked through, 15–20 minutes. Let cool slightly before serving.

TIP

This recipe can be baked a day before, then reheated in the oven, loosely covered with foil, using the Bake setting at 325° for 10 minutes.

Curated Menus

EASY WEEKNIGHT DINNER

Chili-Lime Sweet Potato Wedges
with Greek Yogurt Ranch
pgs. 14–15

Cauliflower and Chickpeas with
Garam Masala and Coconut Chutney
pgs. 36–37

Blueberry Chia Jam Thumbprint Cookies
pgs. 40–41

HAPPY HOUR

Herbed Greek Fries with Olives and Tzatziki
pgs. 12–13

Charred Shishito Peppers and Spanish Chorizo
pgs. 28–29

Air-Fried Avocado Street Tacos
with Pickled Red Onions and Crema
pgs. 16–17

WEEKEND BRUNCH

Lemony Caesar Salad with Halloumi Croutons
pgs. 24–25

Roasted Maitake Mushroom and Gruyère Toasts
pgs. 22–23

Baked Eggs with Garlicky Greens
and Preserved Lemon
(Double the recipe to serve four)
pgs. 32–32

Chocolate Pecan Babka Twists
pgs. 44–45

HOLIDAY PARTY BITES

Charred Shishito Peppers and Spanish Chorizo
pgs. 28–29

Pimiento Cheese-Stuffed Sweet Peppers
with Hot Honey
pgs. 18–19

Maple Cayenne Wings with Aji Verde
pgs. 10–11

Blueberry Chia Jam Thumbprint Cookies
pgs. 40–41

Lemon Cream Tartlets with Roasted Strawberries
pgs. 42–43

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