

AIR FRYER WITH LUIGI

The Italian Air Fryer School

100 Recipes for Everyday Dinners, Crisp Vegetables, and Small-Batch Desserts

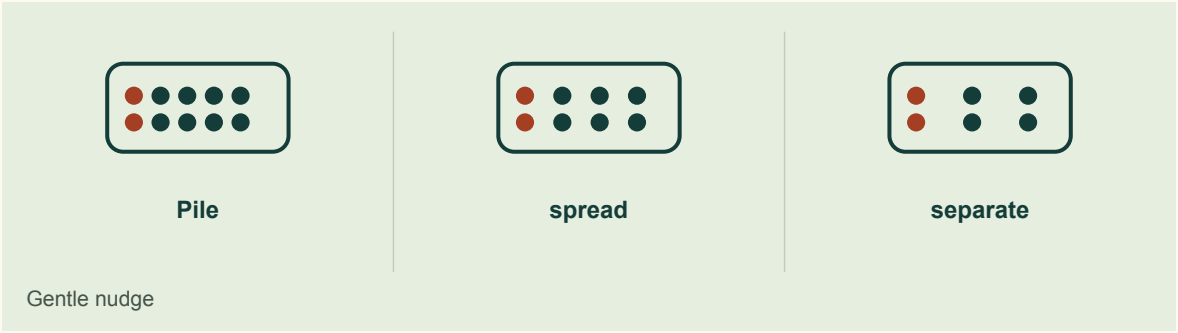
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Luigi Mutti

LESSON 02

A single layer that browns

The pieces at the center of a heap meet other wet surfaces. Shake the basket and you can see the contrast: browned exposed faces and pale damp patches where the pieces touched.



TRY IT AT THE COUNTER

Lay uncooked potato cubes across the plate, then give the drawer a gentle nudge. If the whole mass moves as one piece, remove a handful and nudge again.

USE WHAT YOU SEE

Record a useful single-layer weight for your favorite potato cut. A different cut or a pan inside the drawer changes how much room you have.

RECIPE 025 / POTATOES & POLENTA

Crispy Rosemary Potatoes



THE DETAIL TO NOTICE

Roughing the drained potatoes increases the number of small edges that can crisp.

SERVES 2 • PREP 15 MIN • COOK 16–20 MIN

Ingredients & method

Cooking notes & fixes

RECIPE 025 / RECIPE CARD

Crispy Rosemary Potatoes

Serves 2 · Prep 15 min · Cook 16–20 min · 200°C / 390°F

Preheated basket · Range per batch; check method for extra time.

INGREDIENTS

- 350 g (12 oz) waxy potatoes, scrubbed
- 2 tsp (10 ml) olive oil
- 1 tsp finely chopped fresh rosemary
- ¼ tsp fine salt, plus salt for the pan
- Black pepper to taste

METHOD

01 Cut potatoes into even chunks. Put in a saucepan, cover with cold salted water, bring to a boil and simmer for 5–7 minutes until the outer layer is slightly tender.

02 Drain thoroughly and shake in the empty pan to roughen the edges. Leave uncovered for two minutes so steam escapes. Toss with olive oil and half the fine salt.

03 Preheat to 200°C (390°F). Spread potatoes in one layer. Cook ten minutes, turn, then roast another 6–10 minutes, adding rosemary for the last three minutes.

04 Pierce the largest piece to check it is tender. Toss with remaining salt and black pepper, then transfer to a serving dish while still crisp.

Cook for four & adjustments

RECIPE WORKSHOP / 025

Crispy Rosemary Potatoes

WHEN IT IS READY

The corners are rough and golden, with no firm resistance in the centre.

FIT THE LOAD

350 g (12 oz), shallow single layer with some space. Chunks about 2.5 cm (1 in).

TIMING DECISION

Turn at 10 minutes; add rosemary in the final 3 minutes.

IF IT GOES WRONG

If the potatoes taste cooked but look pale, give them two more minutes spread farther apart.

FOR FOUR AT THE TABLE

Parboil all 700 g together, then air-fry 350 g at a time.

TO SERVE

Serve alongside roast chicken with a few fresh rosemary leaves.

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