



Air fryer blooming onion

Description

Make this pretty blooming onion as an impressive side dish. The best part? Youâ€™ve probably already got all the ingredients to make it.

Ingredients

- 2 Method Steps
- 1 (about 250g) large brown onion
- 1 egg
- 60ml (1/4 cup) milk
- 50g (1/3 cup) plain flour
- 1 tsp sweet paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- Sweet chili sauce, to serve
- Sour cream, to serve
- Chopped fresh chives, to serve
- Select all ingredients

Method

1. Cut the pointed top end from the onion. Peel. Place, cut side down, on a board and make 10 cuts, from the top to about 1cm from the base. Gently loosen onion segments to make â€˜petalsâ€™.
2. Whisk the egg and milk in a jug. Combine flour, paprika, garlic powder, and onion powder in a small bowl. Place onion in a bowl and sift over some flour mixture, filling any gaps. Shake off excess and reserve. Drizzle egg mixture over the onion and into the gaps. Sprinkle with the remaining flour mixture. Spray with olive oil. Cook in an air fryer at 180C, spraying with oil halfway through, for 15 minutes or until golden and crisp. Serve with sweet chili sauce, sour cream, and chives.

Category

1. Air Fryer Recipes

Date

23/11/2024

default watermark