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# AIR FRYER *EXPRESS*

60 delicious recipes  
for dinners, snacks &  
school lunches



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## POCKET ROCKETS

**Makes 12**

These pastries are so easy and fun to whip up that they are one of the few recipes I let my girls make themselves. We always have the ingredients in the kitchen ready to go, which means they are great for unexpected guests or when the out-laws (I mean the in-laws) show up.

Pocket rockets are an excellent addition to school lunchboxes and they also make awesome party food. The filling is super flexible, so add any ingredients you want and leave out any you don't. These ones are Italian inspired, but you could use peas, finely chopped carrot and a little curry powder to take them in an Indian direction. Or see More Things below for paella pockets!

### GO GRAB THIS STUFF

**1 sheet of frozen puff pastry, just thawed**

**3 tablespoons tomato paste**

**75 g (½ cup) grated mozzarella**

**1 egg, lightly beaten**

**sesame seeds, for sprinkling**

### WHAT'S NEXT?

Find a cookie cutter or even a wine glass (some of you are probably more familiar with the latter anyway). Now grab your puff pastry sheet and cut out twelve circles of pastry. (You can roll the leftover pastry into a ball, cover with plastic wrap and return to the freezer to use another day.)

Place a pastry circle in your palm and add 1 teaspoon of tomato paste and 1 teaspoon of mozzarella. Now all you need to do is fold the pastry over the filling and pinch the edge with your fingers or with a fork to secure. It should look like a dumpling. Repeat with the remaining pastry circles and filling.

Brush the beaten egg over the pastry pockets and sprinkle a few sesame seeds on top. Line the base of your air fryer with baking paper and pop the pockets in. Cook on 175°C for 8 minutes. They should look golden and ready to eat.

**MORE THINGS**

Turning these into paella pockets could be a game changer. Just add 1 tablespoon of cooked rice, a pinch of smoked paprika, a couple of chopped olives and a slice of chorizo to each pastry circle to create a genius finger-food delight.

