

Clearly we didn?t go to the trouble of frying the Eggs or heating the Baked Beans in the Air Fryer. There?s not a lot of point trying to reinvent the wheel. But everything else was done in the Air Fryer.

Air fryer cooking is all about timing. Cook the items which need the longest time first, remove to rest and then reheat everything before serving.

So for this brunch, we went with something like this:-

Steps:-

(1) Take 4 frozen Potato Waffles from the freezer.
(2) Slice Cheese to cover the top.
(3) Cut Bacon (Home cured in our case) to cover the Waffles and cook in the Air Fryer.
(4) Remove the Bacon and allow to cool.
(5) Place the Sausages in the Air Fryer and cook until browned.
(6) Remove the Sausage and set aside.
(7) On the Waffles add the cooked Bacon and then the Cheese and a good dribble of Henderson?s Relish.
(8) Place these in the Air Fryer an cook until the Cheese has melted and bubbled.
(9) Fry your Eggs and heat your Baked Beans in the more conventional way!!!! (Remember the reinventing the wheel gig?!)
(10) In the salted Oil which has accumulated in the bottom tray fry a couple on slices of Bread. (Gluten free in our case).
(11) Add the Mushrooms to the same lower tray.
(12) When the Mushrooms are cooked return everything to the Air Fryer to heat.

(13) Serve with your fried Eggs and Beans.

This was a really tasty meal. The Waffles with Bacon and melted Cheese and Fried Bread were certainly the star of the show here?...