

## Air Fry Vegetable Crisps

Serves 2-4

### INGREDIENTS

250g mixed vegetables  
(beetroots, parsnips, carrots)  
1-2 tbsp olive oil (or rapeseed  
oil)  
1-2 tsp sea salt

**ALLERGENS HIGHLIGHTED IN  
BOLD**



### PREPARATION

Preheat the oven to 140°C Circo Therm®.

Peel the vegetables and slice them thinly with a vegetable slicer. Dry the slices thoroughly with kitchen paper and mix them well with olive oil in a bowl. Spread the vegetable slices on a baking tray (ideally using the NEFF Air Fry baking tray). Place the baking tray in the oven and bake the vegetables for 30-40 min until crispy. Open the door halfway through the baking time, and flip the slices.

Remove the finished crisps from the oven, place them in a bowl and mix them carefully with salt. The crisps will become a little crispier as they cool. Seal airtight to store.