

RECIPE MANUAL

MICROWAVE OVEN

Please read this manual carefully before operating your set and retain it for future reference.

MC2846BV

How the Microwave Function Works

Microwaves are a form of energy similar to radio, television waves, and ordinary daylight. Normally, microwaves spread outwards as they travel through the atmosphere and disappear without effect.

This oven, however, has a magnetron that is designed to make use of the energy in microwaves. Electricity, supplied to the magnetron tube, is used to create microwave energy.

These microwaves enter the cooking area through openings inside the oven. A tray is located inside the oven. Microwaves cannot pass through metal walls of the oven, but they can penetrate such materials as glass, porcelain and paper, the materials out of which microwave-safe cooking dishes are constructed.

Microwaves do not heat cookware, though cooking vessels will eventually get hot from the heat generated by the food.

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A very safe appliance

Your Microwave oven, is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no "left over" energy to harm you when you eat your food.

Various Cook Functions

Please follow the given steps to operate cook functions (Low Calorie, Tandoor Se, Kids' Delight, Steam Cook, Indian Cuisine, Ghee/ Bakery, Tea/Dairy Delight, Paneer/Curd, Cooking Aid)in your Microwave.

Cook Functions	Low Calorie	Tandoor Se	Kids' Delight	Steam Cook	Indian Cuisine	Ghee/ Bakery	Tea /Dairy Delight	Paneer/ Curd	Cooking Aid
STEP-1	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR
STEP-2	Press Low Calorie	Press Tandoor Se	Press Kids' Delight	Press Steam Cook	Press Indian Cuisine	Press Ghee/ Bakery	Press Tea /Dairy Delight	Press Paneer/ Curd	Press Cooking Aid
STEP-3	Press to select the menu (HP1-HP26) (So1-So20) (Co1-Co24) (SA1-SA13)	Press to select the menu (tS1-tS4)	Press to select the menu (CF1-CF30)	Press to select the menu (St1-St15)	Press to select the menu (IC1-IC27) (SC1-SC17) (rd1-rd20) (CC1-CC15)	Press to select the menu (Gh1) (bA1-bA10)	Press to select the menu (dd1-dd11)	Press to select the menu (PA1-PA2) (CU1-CU2)	Press to select the menu (UC1-UC13)
STEP-4	Press +More/- Less to set the weight	Press +More/- Less to set the weight	Press +More/- Less to set the weight	Press +More/- Less to set the weight	Press +More/- Less to set the weight	Press +More/- Less to set the weight	Press +More/- Less to set the weight	Press +More/- Less to set the weight	Press +More/- Less to set the weight
STEP-5	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs

251 Recipes List

Low Calorie	
(page 8-36)	
Low Calorie	
Code No.	Recipe Name
HP1	Kala Chana
HP2	Karela sabzi
HP3	Lemon chicken
HP4	Machi Kali Mirch
HP5	Soya Idli
HP6	Nutrinuggets
HP7	Curd Brinjal
HP8	Bathua raita
HP9	Soyabean curry
HP10	Spinach dal
HP11	Moong Dal
HP12	Leaf Rolls
HP13	Fish Bharta
HP14	Healthy Khichdi
HP15	Oats Idli
HP16	Daliya Khichdi
HP17	Fish Cutlet
HP18	Fish Masala
HP19	Fish Pulusu
HP20	Coconut Prawns
HP21	Crab Curry
HP22	Mase Kalavan
HP23	Veg daliya Khichdi
HP24	Sabudana Khichdi
HP25	Home Made Cereal
HP26	Khichdi
Soup	
Code No.	Recipe Name
So1	Sweet corn soup
So2	Mushroom soup
So3	Wonton Soup
So4	Chicken shorba
So5	Tamatar shorba
So6	Corn Basil & fusili soup
So7	Rasam
So8	Mulligtawny soup
So9	Hot & Sour Soup
So10	Tomato Soup
So11	Palak Makai Shorba
So12	Chicken Soup
So13	Tom Yum Kung

Health Plus	
Code No.	Recipe Name
So14	Dal Shorba
So15	Rajma Soup
So16	Shahi Shorba
So17	Bombay Curry Soup
So18	Badam Soup
So19	Limbu Dhania Shorba
So20	Mutton Shorba
Continental	
Code No.	Recipe Name
Co1	Pasta
Co2	Veg au Gratin
Co3	Baked mushrooms
Co4	Lasaneya
Co5	Macaroni
Co6	Thai Chicken
Co7	Mediterranean Crostini
Co8	Chilli Veg
Co9	Potato dumpling
Co10	Sweet & Sour Veg
Co11	Risotto Rice
Co12	Spaghetti with Tomato Sauce
Co13	Cottage Cheese Tortellini
Co14	Mexican Corn Rice
Co15	Broccoli In Butter Sauce
Co16	Shrimps in Garlic Butter
Co17	Chilli Chicken
Co18	Hakka Noodles
Co19	Veg. in hot garlic sauce
Co20	Schezwan Chicken
Co21	Veg Manchurian
Co22	Steamed egg with Tofu
Co23	Almond & Vegetables Stir Fry
Co24	Kappa ayala
Salads	
Code No.	Recipe Name
SA1	Rice Salad
SA2	Spring Basket salad
SA3	Tranga Salad
SA4	Babycorn and Bean Salad
SA5	Beetroot Salad
SA6	Cous Cous Salad
SA7	Pasta Salad

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Salads	
Code No.	Recipe Name
SA8	Whole Wheat & Mint salad
SA9	Bread Salad
SA10	Papaya Lachcha Salad
SA11	Spring Basket Salad
SA12	Peanut salad
SA13	Broccoli salad
Tandoor Se	
(page 37-38)	
Tandoor Se	
Code No.	Recipe Name
tS1	Grill chicken
tS2	Chicken Lollipops
tS3	Chicken Tikka
tS4	Veg Kababs
Kids' Delight	
(page 39-48)	
Kids' Delight	
Code No.	Recipe Name
CF1	Omelette
CF2	Corn Chaat
CF3	Vermicelli khichdi
CF4	Pizza
CF5	Garlic Bread
CF6	Choco Bars
CF7	Apple pie
CF8	Bread Pudding
CF9	Cheesy Nachos
CF10	Chocolate Balls
CF11	Strawberry Custard
CF12	Noodles
CF13	Creamy Mushroom Buns
CF14	Pav Bhaji
CF15	Dhokla
CF16	Peanuts
CF17	Murmura
CF18	Papdi
CF19	Paneer Bhurji
CF20	Steamed triangles

Kids' Delight	
Code No.	Recipe Name
CF21	Khandvi
CF22	Namakparas
CF23	Cottage Honey Toast
CF24	Baked Potatoes
CF25	Tokri Chaat
CF26	Spicy Baby Corn
CF27	Veg Sandwich
CF28	Paneer Sandwich
CF29	Masala Cheese Toast
CF30	Bread Dahi Vada
Steam Cook	
(page 49-53)	
Steam Cook	
Code No.	Recipe Name
St1	Keema Balls
St2	Gajar ka Halwa
St3	Shakarkandi
St4	Methi Muthiya
St5	Kothimbir Vadi
St6	Sprouts
St7	Steamed Veg
St8	Rasiya Muthiya
St9	Steamed Cauliflower
St10	Sarson Ka Saag
St11	Bhafouri
St12	Steamed Peas
St13	Matar Mushroom
St14	Avial
St15	Shorshe Ilish
Indian Cuisine	
(page 54-82)	
Indian Cuisine	
Code No.	Recipe Name
IC1	Mix Veg
IC2	Kadhai Paneer
IC3	Dal Tadka
IC4	Sambhar
IC5	Dum Aloo
IC6	Baigan Ka Barta
IC7	Kadhi

251 Recipes List

Indian Cuisine	
Code No.	Recipe Name
IC8	Pithla
IC9	Dalma
IC10	Panchmel ki sabzi
IC11	Gujrati tuvar dal
IC12	Butter Chiicken
IC13	Beans Porial
IC14	Goan potato curry
IC15	Kashmiri Kaju Paneer
IC16	Veg Handva
IC17	Gatte ki sabzi
IC18	Aloo Gobhi
IC19	Matar Paneer
IC20	Kadhai Chicken
IC21	Kofta Curry
IC22	Egg Curry
IC23	Jhinga Matar Curry
IC24	Dum Tangri
IC25	Makki Korma
IC26	Methi Aloo
IC27	Kaddu Ki Sabzi

Sweet Corner

Code No.	Recipe Name
SC1	Suji Halwa
SC2	Besan laddoo
SC3	Shahi tukda
SC4	Kheer
SC5	Mysore Pak
SC6	Nariyal burfi
SC7	Sandesh
SC8	Shahi rabdi
SC9	Payasum
SC10	Kaddu Kheer
SC11	Seviyan Zarda
SC12	Phirni
SC13	Burfi
SC14	Kalakand
SC15	Rava Ladoo
SC16	Kaju Burfi
SC17	Badam Halwa

Rice Delight

Code No.	Recipe Name
rd1	Chicken Biryani
rd2	Gosht Dum Biryani
rd3	Malabar Biryani

Rice Delight

Code No.	Recipe Name
rd4	Pineapple Fried Rice
rd5	Veg Pulao
rd6	Veg Tahiri
rd7	Pepper Rice
rd8	Zafrani Pulao
rd9	Bengali Biryani
rd10	Khumb Pulao
rd11	Tiranga Pulao
rd12	Egg Biryani
rd13	Achari Chana Pulao
rd14	Methi Rice
rd15	Coconut Rice
rd16	Curd Rice
rd17	Keema pulao
rd18	Tomato Pulao
rd19	Paneer Fried Rice
rd20	Chilli Garlic Rice

Chatpat Corner

Code No.	Recipe Name
CC1	Apple Tomato Chutney
CC2	Lemon Pickle
CC3	Mix veg Pickle
CC4	Pizza Sauce
CC5	Tomato Sauce
CC6	Masala Chutney
CC7	Lehsun ki chutney
CC8	Manchurian Sauce
CC9	Aam ki chutney
CC10	Coconut Chutney
CC11	Til ki Chutney
CC12	Chana Chaat
CC13	Aloo Kand Chaat
CC14	Amla chutney
CC15	Baingan Chutney

251 Recipes List

Ghee/Bakery (page 83-88)	
Ghee	
Code No.	Recipe Name
Gh1	Ghee
Bakery	
Code No.	Recipe Name
bA1	Brownie
bA2	Muffins
bA3	Walnut cake
bA4	Carrot Cake
bA5	Chocolate Cake
bA6	Chena Poda
bA7	Lamington Cake
bA8	Apple cup cakes
bA9	Eggless Chocolate Cake
bA10	Vanilla Cake
Tea/Dairy Delight (page 89-91)	
Tea/Dairy Delight	
Code No.	Recipe Name
dd1	Tea
dd2	Coffee
dd3	Masala tea
dd4	Ginger tea
dd5	Tulsi tea
dd6	Lemon tea
dd7	Black tea
dd8	Green tea
dd9	Spiced cider tea
dd10	Peppermint tea
dd11	Lemon honey tea

Paneer/Curd (page 92-93)	
Paneer/Curd	
Code No.	Recipe Name
PA1	Paneer
PA2	Masala Paneer
CU1	Curd
CU2	Flavoured Yoghurt
Cooking Aid (page 94-96)	
Cooking Aid	
Code No.	Recipe Name
UC1	Keep Warm
UC2	Defrost Veg.
UC3	Defrost Nonveg
UC4	De-humidification
UC5	Light Disinfect
UC6	Body Massage oil
UC7	Yeast Dough
UC8	Boil potatoes
UC9	Lemon Squeeze
UC10	Garlic peel
UC11	Tear free onions
UC12	Crispy nuts
UC13	Smooth Honey
Steam Clean (page 97-98)	
Steam Clean	
Code No.	Recipe Name
SL1	Steam Clean

Low Calorie

In the following example, show you how to cook 0.3 kg Kala chana.

1. Press STOP/CLEAR.



2. Press Low Calorie



3. Display will show "HP 1"

4. *Press START/Add 30 secs for menu confirmation, display will show 0.1 kg.



5. Keep Pressing +More until display show "0.3kg"



6. Press START/Add 30 secs.



When cooking you can increase or decrease cooking time by pressing **+More/-Less** button.



! NOTE

- Low calorie cook menus are programmed.
- Low calorie cook allows you to cook most of your favourite food by selecting the food type and the weight of the food.

Menu		Weight Limit	Utensil	Instructions					
HP1	Kala Chana	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 Kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Soaked Kala Chana	100 g	200 g	300 g	400 g	500 g
				Water	200 ml	400 ml	600 ml	800 ml	1000 ml
				Oil	1 tbsp	2 tbsp	3 tbsp	3½ tbsp	4 tbsp
				Onion chopped	½ cup	1 cup	1½ cup	2 cups	2½ cups
				Salt, Chaat masala, Red chilli powder, hara dhania	As per taste				
				Method :					
				1. Soak chana overnight, in MWS bowl, put soaked chanas and cover. Select category and weight and press start.					
				2. When beeps, remove & drain the water. In a MWS bowl add oil, chopped onion, salt, chaat masala, red chilli powder and hara dhania and press start. Mix well.					
				3. When beeps, add chanas to the MWS bowl along with little water and press start. Mix well. Serve hot.					
HP2	Karela Subzi	0.3 kg	Microwave safe (MWS) glass bowl & High rack* & MWS flat glass dish	Chopped Karela	0.3 kg				
				Oil	2 tbsp				
				Chopped Onion	1 cup				
				Water	1 cup				
				Rai, Jeera, Hing & Haldi	For tempering				
				Salt, Sugar, Garam Masala, Dhania, Jeera Powder	As per your taste				
				Grated Coconut & Hara Dhania	For garnishing				
				Method :					
				1. In a Microwave safe glass bowl take Oil add Rai, Jeera, Hing, Haldi & Chopped Onion. Select category & weight and press start.					
				2. When beeps, add Chopped Karela, some water, salt, sugar, masala, dhania-jeera powder & cover. Press start.					
HP3	Lemon Chicken	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 Kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Boneless Chicken	100 g	200 g	300 g	400 g	500 g
				Soya sauce	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Corn flour	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Water	½ cup	½ cup	½ cup	1 cup	1 cup
				Salt, pepper & sugar	As per taste				
				Garlic paste	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Lemon juice	2 tsp	3 tsp	4 tsp	4 tsp	5 tsp
				Oil	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Method :					
1. Mix boneless chicken, soya sauce, salt & pepper, garlic paste & lemon juice in a bowl. Refrigerate for ½ hour.									
2. In a MWS bowl add oil, marinated chicken pieces, sugar, corn flour mixed with water. Cover. Select category & weight & press start.									
3. When beeps, mix well. Cover & press start. Allow to stand for 3 minutes.									
HP4	Machi Kali Mirch	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	Pomfret (fish category)	0.1 Kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Salt, Lemon Juice & Kali Mirch Powder	To marinate as per your taste				
				Oil, Chopped Onion, Chopped Tomatoes, Chopped Garlic	As required				
				Method :					
				1. Take Pomfret Slices as per weight (0.1 kg/ 0.2 kg/ 0.3 kg/ 0.4 kg/ 0.5 kg) and marinate with salt, lemon juice, and kali mirch powder (as per taste) for one hour.					
2. In Microwave Safe bowl put oil, chopped onion, chopped tomatoes, chopped garlic. Select category & weight and press start.									
3. When beeps, open door and add marinated fish, salt to taste and some water. Cover & press start.									
4. Give standing time for 5 minutes.									

Low Calorie

Menu	Weight Limit	Utensil	Instructions																																								
HP5	Soya Idli	4,8 Pc	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand* <table><tr><td>Rice</td><td>100 g</td></tr><tr><td>Urad</td><td>4 tbsp</td></tr><tr><td>Soyabean</td><td>4 tbsp</td></tr><tr><td>Water</td><td>As required</td></tr><tr><td>Salt</td><td>As per taste</td></tr></table> Method : 1. Wash & soak rice, urad dal & soyabeans granules for 4 hours. 2. Grind, mix and ferment for 8 to 10 hours. Grind the mixture to paste consistency. 3. Grease MWS Idli Stand with Oil. Put Idli batter in it. Add ½ cup water in the MWS bowl. Keep the idli stand & cover. Select menu & number and press start to cook. Allow to stand for 3 minutes. Note : After preparing the batter, you can use it for making menu 4 or 8 idlies as per requirement. 4,8 indicates the number of idli that can be prepared.	Rice	100 g	Urad	4 tbsp	Soyabean	4 tbsp	Water	As required	Salt	As per taste																														
Rice	100 g																																										
Urad	4 tbsp																																										
Soyabean	4 tbsp																																										
Water	As required																																										
Salt	As per taste																																										
HP6	Nutri-Nuggets	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl <table><tr><td>For</td><td>0.1 Kg</td><td>0.2 Kg</td><td>0.3 Kg</td></tr><tr><td>Soaked and boiled nutrinuggets</td><td>50 g</td><td>100 g</td><td>150 g</td></tr><tr><td>Potato</td><td>50 g</td><td>100 g</td><td>150 g</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Jeera</td><td colspan="3">As per taste</td></tr><tr><td>Chopped onion</td><td>1/2 cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Tomato puree</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Salt, garam masala, red chilli powder, haldi, dhanial powder</td><td colspan="3">As per taste</td></tr><tr><td>Water</td><td>1½ cup</td><td>2 cup</td><td>2½ cup</td></tr><tr><td>Chopped coriander leaves</td><td colspan="3">For garnishing</td></tr></table> Method : 1. In a MWS bowl add oil, jeera, onion. Select category and weight and press start. Mix well. 2. When beeps, add tomato puree, nutrinuggets, potato, salt, red chilli powder, haldi, dhanial powder and add ½ the amount of water mentioned per weight (For eg. For 100g, add 1 cup of water). Cover and press start. Mix well. 3. When beeps, add the remaining amount of water and press start. Mix well. Allow to stand for 3 minutes. Garnish with coriander leaves & serve hot with roti.	For	0.1 Kg	0.2 Kg	0.3 Kg	Soaked and boiled nutrinuggets	50 g	100 g	150 g	Potato	50 g	100 g	150 g	Oil	1 tbsp	1½ tbsp	2 tbsp	Jeera	As per taste			Chopped onion	1/2 cup	1 cup	1½ cup	Tomato puree	2 tbsp	3 tbsp	4 tbsp	Salt, garam masala, red chilli powder, haldi, dhanial powder	As per taste			Water	1½ cup	2 cup	2½ cup	Chopped coriander leaves	For garnishing		
For	0.1 Kg	0.2 Kg	0.3 Kg																																								
Soaked and boiled nutrinuggets	50 g	100 g	150 g																																								
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Oil	1 tbsp	1½ tbsp	2 tbsp																																								
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Chopped onion	1/2 cup	1 cup	1½ cup																																								
Tomato puree	2 tbsp	3 tbsp	4 tbsp																																								
Salt, garam masala, red chilli powder, haldi, dhanial powder	As per taste																																										
Water	1½ cup	2 cup	2½ cup																																								
Chopped coriander leaves	For garnishing																																										
HP7	Curd Brinjal	0.1-0.4 Kg	Microwave safe (MWS) bowl <table><tr><td>For</td><td>0.1 Kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr><tr><td>Brinjal (cut into pieces)</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td></tr><tr><td>Curd</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Curry leaves</td><td colspan="4">A few sprigs</td></tr><tr><td>Mustard & cumin seeds</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td><td>4 tsp</td></tr><tr><td>Salt</td><td colspan="4">As per taste</td></tr><tr><td>Chopped ginger</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td><td>4 tsp</td></tr></table> Method : 1. In a MWS bowl add oil & brinjal. Cover. Select category & weight and press start. 2. When beeps, remove & in another MWS bowl add oil, mustard & cumin seeds, curry leaves & chopped ginger. Press start. 3. When beeps, add brinjal, curd & salt. Mix well & press start.	For	0.1 Kg	0.2 kg	0.3 kg	0.4 kg	Brinjal (cut into pieces)	100 g	200 g	300 g	400 g	Curd	100 g	200 g	300 g	400 g	Oil	1 tbsp	2 tbsp	3 tbsp	4 tbsp	Curry leaves	A few sprigs				Mustard & cumin seeds	1 tsp	2 tsp	3 tsp	4 tsp	Salt	As per taste				Chopped ginger	1 tsp	2 tsp	3 tsp	4 tsp
For	0.1 Kg	0.2 kg	0.3 kg	0.4 kg																																							
Brinjal (cut into pieces)	100 g	200 g	300 g	400 g																																							
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Oil	1 tbsp	2 tbsp	3 tbsp	4 tbsp																																							
Curry leaves	A few sprigs																																										
Mustard & cumin seeds	1 tsp	2 tsp	3 tsp	4 tsp																																							
Salt	As per taste																																										
Chopped ginger	1 tsp	2 tsp	3 tsp	4 tsp																																							

* Provided with LG kit.

Menu		Weight Limit	Utensil	Instructions					
HP8	Bathua Raita	0.1 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	
				Chopped bathua	25 g	50 g	75 g	100 g	
				Water	50 ml	75 ml	100 ml	125 ml	
				Beaten curd	3 tbsp	4 tbsp	5 tbsp	6 tbsp	
				Salt, roasted cumin seed powder	As per taste				
Method :									
				1. In a MWS bowl add chopped bathua leaves. Sprinkle some water & cover. Select category & weight and press start.					
				2. When beeps, remove.					
				3. In a bowl add water, beaten curd, bathua leaves & mix well. Add salt & roasted cumin seed powder.					
				4. Mix well & refrigerate it for some time & serve.					
HP9	Soyabean Curry	0.2 kg	Microwave safe (MWS) bowl	For	0.2 kg				
				Soyabean (soaked overnight)	200 g				
				Oil	1½ tbsp				
				Chopped onions	1 cup				
				Tomato puree	½ cup				
				Chopped green chillies				1 tbsp	
				Red chilli powder, garam masala, coriander powder, salt				As per taste	
				Water				200 ml	
				Coriander leaves				For garnishing	
Method :									
				1. In a MWS bowl add oil, chopped onions. Select category and press start. Mix well.					
				2. When beeps, in the same bowl add tomato puree and haldi and press start. Mix well.					
				3. When beeps, add chopped green chillies, red chilli powder, garam masala, coriander powder, salt, soyabean and water Press start. Garnish with coriander leaves and serve hot.					
HP10	Spinach Dal	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg		
				Dehusked soaked lentils (at least for 2 hours)	100 g	200 g	300 g		
				Onions chopped	½ cup	1 cup	1 cup		
				Spinach chopped	1 cup	1½ cup	2 cup		
				Oil	1 tbsp	2 tbsp	2 tbsp		
				Cumin seeds	1 tsp	1 tsp	1½ tsp		
				Ginger & Green chillies (chopped)	1 tbsp	2 tbsp	3 tbsp		
				Water	300 mL	500 mL	600 mL		
				Turmeric, Salt				As per taste	
				Lemon juice	1 tsp	2 tsp	3 tsp		
				Coriander leaves	2 tbsp	3 tbsp	4 tbsp		
Method :									
				1. In a MWS bowl put soaked dal (lentils), water, turmeric powder & salt. Select menu & weight and press start.					
				2. When beeps, in another MWS bowl put oil, chopped onions, cumin seeds, chopped ginger & green chillies, chopped spinach. Mix well and press start.					
				3. When beeps, mix well & add boiled lentils. Mix again & press start.					
				4. Garnish with coriander leaves & serve hot.					
HP11	Moong Dal	0.2 kg	Microwave safe (MWS) bowl	Moong Dal soaked in water (for 1 hour)	0.2 kg				
				Water	400 ml				
				Oil	2 tbsp				
				Jeera	1 tsp				
				Hari Mirch	2-3 nos.				
				Curry Leaves				5-6 nos.	
				Salt, Dhania-Jeera Powder, Haldi, Hing, Kasuri Methi, Lemon Juice, Hara Dhania				As per your taste	
Method :									
				1. Take 200 gms dal in Microwave Safe bowl, add Water, Haldi & Hing.					
				2. Select category press start to cook.					
				3. When beeps, take another bowl add oil, jeera, hari mirch, curry leaves & press start.					
				4. When beeps, add dal, salt, dhania jeera powder, hara dhania, kasuri methi (optional), water (if required) & lemon juice and press start to cook.					

Low Calorie

Menu		Weight Limit	Utensil	Instructions					
HP12	Leaf Rolls	0.2-0.4Kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat Glass dish	For	0.2 Kg	0.3 Kg	0.4 Kg		
				Palak leaves	100 g	150 g	150 g		
				Cabbage leaves	100 g	150 g	150 g		
				For filling					
				Boiled Veg (Potato, Capsicum, Carrot, French beans, sprouts)	1 cup	1½ cup	1½ cup		
				Chopped onion	½ no.	1 no.	1 no.		
				Salt, Chat masala, Lemon juice	As per your taste				
				Method :					
				1. In a bowl mix boiled vegetables, chopped onions, salt, chaat masala & lemon juice.					
				2. In MWS bowl, add ½ cup water, Keep the leaves in MWS flat glass dish. Keep the dish in MWS bowl. Cover.					
3. Select category & weight and press start.									
4. When beeps, remove the leaves from the bowl. Spread the filling on leaves & roll them. Make all the rolls in same way.									
HP13	Fish Bharta	0.1-0.5 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Fish (Fillet)	100 g	200 g	300 g	400 g	500 g
				Mustard oil	½ tbsp	½ tbsp	1 tbsp	1 tbsp	1 tbsp
				Mustard seeds	½ tsp	½ tsp	1 tsp	1 tsp	1 tsp
				Chopped onion	½ cup	½ cup	1 cup	1 cup	1 cup
				Red chilli powder, Haldi, Garam masala, Salt	As per taste				
				Method :					
				1. In a MWS bowl add ½ cup water. Place the fish pieces on the MWS flat glass dish. Keep the dish in MWS bowl. Cover. Select menu and press start.					
				2. When beeps, remove & mash the fish. In a MWS bowl, add oil, chopped onions, mashed fish, red chilli powder, garam masala, haldi, salt. Cover and press start.					
				HP14	Healthy Khichdi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 Kg
Rice (soaked)	75 g	150 g	225 g						
Moong dal, washed (soaked)	25 g	50 g	75 g						
Desi ghee	½ tbsp	1 tbsp	1½ tbsp						
Carrot (grated finely)	1 no.	2 nos.	2 nos.						
Soya granules (soaked)	2 tbsp	3 tbsp	4 tbsp						
Salt & pepper	As per taste								
Water	300 ml	500 ml	750 ml						
Method :									
1. In a MWS bowl take soaked dal, rice & ghee. Also add grated carrot, soaked & drained soya granules & peas. Mix well. Select category & weight and press start.									
2. When beeps, mix, add water & salt. Mix again & press start.									
3. When beeps, stir & mash well. Add pepper powder & ½ cup water. Mix & cover and press start.									
4. Serve hot with fresh curds.									

Menu		Weight Limit	Utensil	Instructions			
HP15	Oats Idli	4, 8Pc	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand* & Microwave safe (MWS) glass bowl	For Idli batter			
				Roasted & powdered oats	1 cup		
				Semolina	½ cup		
				Curd	½ cup		
				Water	¾ cup		
				Salt	As per taste		
				Soda bi carb	¼ tsp		
				Grated carrot	¼ cup		
				Chopped green chillies	2 nos.		
				Oil	For greasing		
				For Tempering			
				Mustard seeds	½ tsp		
				Curry leaves	A few		
				Dry red chillies	A few		
				Oil	½ tbsp		
				Method :			
				1. Mix all the ingredients of batter in a bowl. Allow to stand for 10 minutes.			
				2. Grease MWS idli stand & pour the batter (depending on the number you want to cook).			
				3. Add ½ cup water to MWS bowl. Keep the idli stand inside the bowl. Cover.			
				4. Select the category & number and press start.			
				5. When beeps, remove the idli from the stand.			
				6. Take a MWS glass bowl, add oil, mustard seeds, curry leaves & dry red chillies. Press start. Mix with idli & serve. Add lemon juice (optional)			
HP16	Daliya Khichdi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Soaked dalia	¼ cup	½ cup	¾ cup
				Soaked moong dal	¼ cup	½ cup	¾ cup
				Grated carrot	1 no.	2 nos.	3 nos.
				Grated potato	½ no.	1 no.	1 no.
				Spinach (chopped)	½ cup	1 cup	1½ cup
				Desi ghee	1 tbsp	1½ tbsp	2 tbsp
				Turmeric powder, salt		As per taste	
				Water	300 ml	500 ml	750 ml
				Method :			
				1. In a MWS bowl take soaked dalia, soaked moong dal, desi ghee, grated potato & grated carrot. Mix very well. Select category & weight and press start.			
				2. When beeps, add water, chopped spinach, turmeric powder, salt. Mix well & cover. Press start.			
				3. When beeps, mix well. Add ½ cup water (or more). Press start. Serve with fresh curds.			
HP17	Fish Cutlet	0.4 kg	Microwave safe (MWS) glass bowl & High rack	For	0.4 kg		
				Fish fillet	350 g		
				Boiled potato	2 Nos.		
				Bread crumbs	1 cup		
				Oil	2 tbsp		
				Chilli powder, turmeric, ginger garlic paste, salt	As per taste		
				Garam masala powder	1 tsp		
				Coriander leaves	A few sprigs		
				Method :			
				1. In a MWS glass bowl take fish fillet add 1 cup water. Select category & press start. Mash the fish.			
				2. Remove the bowl from microwave oven & add all the other ingredients except oil and mix well with boiled and mashed fish. Make cutlets and roll them in bread crumbs. Put some oil around the cutlets. Keep this on high rack			
				3. Press start.			
				4. When beeps, turn them over.			
				5. Press start.			
				6. Remove and serve with lemon wedges & mint chutney.			

* Provided with LG kit.

Low Calorie

Menu		Weight Limit	Utensil	Instructions								
HP18	Fish Masala	0.2 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.2 kg	0.3 kg	0.4 kg	0.5 kg				
				Pomphret pieces	200 g	300 g	400 g	500 g				
				Onions	1 No.	2 Nos.	2 Nos.	3 Nos.				
				Tomato	1 No.	2 Nos.	2 Nos.	3 Nos.				
				Oil	1 tbsp	2 tbsp	2 tbsp	3 tbsp				
				Chilli powder, Turmeric, Ginger garlic paste, Salt, Saunf powder	As per taste							
				Garam masala powder	As per taste							
				Dhania powder and jeera powder	As per taste							
				Coriander leaves	As per requirement							
				Method :								
				1. In MWS bowl take oil and chopped onion. Select menu and weight & press start.								
				2. When beeps, remove and add pomphret pieces and tomato. Press start.								
				3. When beeps, add all the other ingredients and water and mix well. Press start. Garnish with coriander leaves.								
HP19	Fish Pulusu	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg							
				Koramatta fish pieces	300 g							
				Oil	1½ tbsp							
				Ginger garlic paste	2 tbsp							
				Methi seeds	1 tsp							
				Chopped onion	1 no.							
				Fish masala	1 tbsp							
				Tamarind pulp	50 g							
				Red chilli powder, dhaniya powder, haldi & salt	As per taste							
				Lemon juice	As per taste							
				Method :								
				1. In a MWS glass bowl add oil, ginger garlic paste, methi seeds, fish pieces, lemon juice & cover. Select category & weight & press start.								
				2. When beeps, mix well & add chopped onions & fish masala. Cover & press start.								
3. When beeps, mix well & add tamarind pulp and press start. Allow to stand for 3 minutes.												
HP20	Coconut Prawns	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg					
				Prawns	100 g	200 g	300 g					
				Mustard oil	½ tbsp	1 tbsp	1½ tbsp					
				Rai paste	½ tbsp	1 tbsp	1½ tbsp					
				Green chilli paste	1 tsp	2 tsp	3 tsp					
				Turmeric powder, sugar & salt	As per taste							
				Pulpy green coconut (remove the coconut water)	1 no.	1 no.	1 no.					
				Method :								
				1. Marinate the prawn with rai paste, mustard oil, turmeric powder, green chilli paste, sugar & salt for 1 hour.								
				2. Take the coconut kernel & scoop out the creamy pulp with a spoon. Divide the coconut lengthwise into 2 halves.								
				3. Put the marinated prawns inside the kernel & cover with the other half kernel. Keep this in a MWS glass bowl. Select category & weight & press start.								
				HP21	Crab Curry	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg			
								Crab pieces	250 g			
Ginger garlic paste	2 tbsp											
Water	1 cup											
Salt, dhania-jeera powder, garam masala, chilli powder, turmeric	As per taste											
Oil	2 tbsp											
Chopped onion	½ no.											
Coconut milk	2 tbsp											
Method :												
1. In a MWS glass bowl add oil, onion, ginger garlic paste. Select category and press start.												
2. When beeps, remove, mix well add crab pieces and 1 cup water and press start.												
3. When beeps, add coconut milk, salt, garam masala, dhania jeera powder, chilli powder, turmeric powder and press start. Mix well & serve hot with rice.												

Menu		Weight Limit	Utensil	Instructions									
HP22	Mase Kalavan	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.2 kg	0.3 kg	0.4 kg						
				Fish pieces	200 g	300 g	400 g						
				Oil	½ tbsp	1 tbsp	1 tbsp						
				Ginger-garlic paste	1 tsp	2 tsp	3 tsp						
				Tamarind paste	1 tbsp	1½ tbsp	2 tbsp						
				Salt, red chilli powder, turmeric powder, coriander powder	As per taste								
				Hing	A pinch								
				Green chilli (chopped)	1 no.	1 no.	2 nos.						
				Coriander leaves (chopped)	1 tbsp	2 tbsp	3 tbsp						
				Garlic (chopped)	1 tsp	1½ tsp	2 tsp						
				Coconut milk	½ cup	1 cup	1½ cup						
				Method :									
				1. Wash, clean & pat dry fish with kitchen towel. In a bowl mix together ginger-garlic paste, tamarind paste, salt, red chilli powder, coriander powder, turmeric powder. Mix & rub this marinade on fish pieces & keep aside for atleast 15 minutes.									
				2. In a MWS bowl take oil, hing, chopped garlic, coriander & green chilli & mix. Select category & weight and press start.									
				3. When beeps, add the marinated fish to the MWS bowl. Mix well, sprinkle water on top & cover and press start.									
				4. When beeps, mix & add coconut milk to the fish. Mix well again and press start. Serve more kalavan hot with steamed rice.									
HP23	Veg. Daliya Khichdi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg						
				Soaked dalia	¼ cup	½ cup	¾ cup						
				Soaked moong dal	¼ cup	½ cup	¾ cup						
				Grated carrot	1 no.	2 nos.	3 nos.						
				Grated potato	½ no.	1 no.	1 no.						
				Spinach (chopped)	½ cup	1 cup	1½ cup						
				Desi ghee	1 tbsp	1½ tbsp	2 tbsp						
				Turmeric powder, salt	As per taste								
				Water	300 ml	500 ml	750 ml						
				Method :									
				1. In a MWS bowl take soaked dalia, soaked moong dal, desi ghee, grated potato & grated carrot. Mix very well. Select category & weight and press start.									
				2. When beeps, add water, chopped spinach, turmeric powder, salt. Mix well & cover. Press start.									
				3. When beeps, mix well. Add ½ cup water (or more). Press start. Serve with fresh curds.									
				HP24	Sabudana Khichdi	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 Kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
								Sabudana (soaked for 2 hours)	100 g	200 g	300 g	400 g	500 g
								Oil	½ tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
Rai, salt, lemon juice, chopped green chillies	As per taste												
Potatoes (boiled & chopped)	1 No.	2 Nos.	3 Nos.					3 Nos.	4 Nos.				
Coriander leaves	A few springs												
Method :													
1. In a MWS bowl add oil, rai, green chillies & coriander leaves. Mix. Select category & weight and press start.													
2. When beeps, mix, add boiled potatoes, soaked sabudana. Mix & press start. Squeeze lemon juice & serve.													

Low Calorie

Menu		Weight Limit	Utensil	Instructions			
HP25	Home Made Cereal	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Rice	50 g	100 g	150 g
				Moong daal	50 g	100 g	150 g
				Salt, jeera powder, almonds (optional)	As per taste		
				Ghee	1 tsp	2 tsp	3 tsp
				Groundnuts	1 tbsp	2 tbsp	3 tbsp
				Poha	1 tbsp	2 tbsp	3 tbsp
				Daliya	1 tbsp	2 tbsp	3 tbsp
				Method :			
				1. Soak rice for 1 hour. In a MWS glass bowl put all the ingredients. Keep it in microwave. Select category & weight and press start.			
HP26	Khichdi	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Soaked rice	50 g	75 g	100 g
				Moong daal	25 g	50 g	75 g
				Salt, jeera powder (optional)	As per taste		
				Ghee	1 tsp	2 tsp	3 tsp
				Water	200ml	400 ml	600 ml
				Method :			
				1. Soak rice for 1 hour. In a MWS glass bowl put ghee, rice, daal and water. Keep it in microwave. Select category & weight & press start.			
				2. When beeps, remove and add salt, jeera powder and cover. Put this in microwave and press start.			
				3. When beeps, remove and add some water if required. Mix well and put this in microwave and press start.			

Menu		Weight Limit	Utensil	Instructions	
So1	Sweet Corn Soup	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg
				Sweet Corn	200 g
				Water	300 mL (1½ cup)
				Oil	1 tsp
				Cornflour	2 tbsp + ½ cup water
				Salt, Sugar, Pepper, Green chilli	As per taste
				Method :	
				1. Grind sweet corn with water and put in MWS glass bowl. Select menu & press start.	
				2. When beeps, remove, in another bowl put oil, green chilli & press start.	
				3. When beeps, add corn mixture in it. Mix cornflour with ½ cup water and mix with it. Add salt, sugar, pepper and press start.	
So2	Mushroom Soup	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg
				Mushroom	120 g
				Potato	1 No.
				Cabbage	50 g
				Onion	1 small
				Water	300 mL (1½ cup)
				Salt, Pepper	As per taste
				Oil	1 tsp
				Grated cheese	As per requirement
				Method :	
1. In MWS glass bowl add potato in small pieces, chopped cabbage, onion & mushrooms with water. Select menu & press start.					
2. When beeps, remove the bowl. Allow to cool & separate the mushrooms & grind the remaining stock & strain it.					
3. In a MWS glass bowl, add oil, mushrooms, salt & pepper. Mix & press start. When beeps, add the stock & press start. Garnish with grated cheese & serve.					
So3	Wonton Soup	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Chopped Cabbage, Carrot, Capsicum, French beans	200 g (Total)
				Ginger paste	2 tsp
				Garlic paste	2 tsp
				Spinach in pieces	10 leaves
				Oil	1 tsp
				Salt, Pepper	As per taste
				Water	600 mL (3 cups)
				Ready wonton	6-7 pieces
				Method :	
1. In MWS glass bowl add oil and vegetables, ginger-garlic paste. Select menu & press start.					
2. When beeps, add salt, pepper, water & palak (in pieces). Mix well & put in microwave & press start.					
3. When beeps, mix well & press start. Add wonton & serve.					
How to make Wonton :					
Maida - 1 cup, Salt - 1 pinch, Oil - 1 tsp					
Method : Mix all the ingredients in the bowl and make dough with hot water. After that cover the bowl and leave the mixture for 10-15 minutes.					
For Stuffing :					
Cabbage, carrot, capsicum which is cut in long pieces					
Method : Mix all the ingredients for stuffing. Make a small puree of wonton and put the small quantity of stuffing in between them and then cover the puree and press it.					

Soup

Menu		Weight Limit	Utensil	Instructions	
So4	Chicken Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Boneless chicken	300 g
				Oil	½ tbsp
				Chopped garlic	2 tsp
				Salt & Pepper powder	As per taste
				Maida	3 tbsp
				Water	600 mL (3 cups)
				Fresh cream	For garnishing
				Method : 1. In a MWS glass bowl add chicken pieces, chopped garlic and water. Select menu and press start. 2. When beeps, remove & strain stock. In another MWS glass bowl add oil, cumin seeds and maida and press start. 3. When beeps, add the chicken stock, salt, pepper and press start. Garnish with fresh cream and serve hot.	
So5	Tamatar Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Chopped tomato	300 g
				Oil	1 tbsp
				Ginger garlic paste	2 tbsp
				Jeera, Bay leaf, Salt, Garam masala, Sugar	As per taste
				Water	600 mL (3 cups)
				Coriander leaves	For garnishing
				Method : 1. In a MWS glass bowl add tomatoes cut into quarters with water, select menu and press start. 2. When beeps, grind and strain the whole stock. 3. In another MWS glass bowl add oil, ginger garlic paste, jeera, bay leaf and press start. Mix well. 4. When beeps, add the strained stock, season with salt, garam masala and press start. Add sugar if very sour. Garnish with coriander leaves and serve hot.	
So6	Corn Basil & Fusili Soup	0.6 kg	Microwave (MWS) safe glass bowl	For	0.6 kg
				Cream style corns	100 g
				Basil	10 leaves
				Fusili pasta (boiled)	10
				Tomato puree	2 tbsp
				Chopped onion	½ cup
				Chopped garlic	1 tbsp
				Olive oil	1 tbsp
				Water	600 mL (3 cups)
				Method : 1. In a MWS glass bowl add oil, chopped onion, garlic. Select menu & press start. 2. When beeps, mix well & add water, cream style corns, basil leaves, fusili pasta and tomato puree. Press start. 3. Garnish with grated cheese & basil leaves.	

Menu		Weight Limit	Utensil	Instructions	
So7	Rasam	0.6 kg	Microwave safe (MWS) bowl	For	0.6 kg
				Tomato	300 g
				Tamarind pulp	50 g
				Salt & Jaggery	As per taste
				Green chillies	2 nos.
				Coriander & curry leaves	For garnishing
				Chopped garlic	2-3 flakes
				Coriander seeds, Cumin seeds, Cinnamon, Hing	As per taste
				Water	600 mL (3 cups)
				Oil	1 tbsp
				Method : 1. In a MWS bowl add chopped tomato & water. Select menu & press start. 2. When beeps, remove & cool. Grind & strain it. 3. In a MWS bowl add oil, coriander seeds, cumin seeds, cinnamon, hing, chopped garlic, green chillies, salt & jaggery & strained tomato stock. Press start. 4. When beeps, strain it again & add more water (if required), tamarind pulp. Press start. 5. Garnish with coriander & curry leaves & serve.	
So8	Mulligatawny Soup	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Cooked rice	50 g
				Dehusked lentil	30 g
				Apples (pealed & sliced)	½ no.
				Carrot	50 g
				Onion	50 g
				Veg stock/water	600 mL (3 cups)
				Salt & pepper	to taste
				Butter	1 tsp
				Curry powder	1 tsp
				Lemon juice	1 tsp
				Method : 1. In MWS glass bowl add butter, carrot, onion & apples. Mix well. Select menu & weight and press start. 2. When, beep, mix well, add cooked rice, lentils & water and press start. 3. When, beep, mix well, allow to cool. Blend & strain. In the same MWS glass bowl add the strained stock, salt, pepper, curry powder & lemon juice. Press start.	
So9	Hot & Sour Soup	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Water	600 mL (3 cups)
				Chilli sauce	1 tbsp
				Soya sauce	2 tbsp
				Vinegar	2 cups
				Chopped vegetables (Capsicum, Spring onions, Carrots, Cabbage)	100 g
				Tomato sauce	2 tbsp
				Cornflour	2 tbsp + ½ cup water
				Salt, pepper	As per taste
				Ajinomoto (optional)	1 pinch
				Paneer	50 g
				Method : 1. In a MWS glass bowl add water, chili sauce, soya sauce, vinegar, salt, pepper powder and ajinomoto. Select menu & press start. 2. When beeps, stir well & add all the chopped vegetables, except paneer. Press start. 3. When beeps, stir well & add corn flour, tomato sauce, paneer pieces & press start.	

Soup

Menu		Weight Limit	Utensil	Instructions	
So10	Tomato Soup	0.6 kg	Microwave Safe (MWS) Glass Bowl	For	0.6 kg
				Chopped Tomato	100 g
				Chopped Carrot	25 g
				Chopped Onion	1 small
				Chopped Ginger, Garlic	1 tsp
				Salt, Sugar, Pepper	As per taste
				Cornflour & Oil / Butter	2 tbsp / 1 tsp
				Water	600 mL (3 cups)
Method : 1. In a MWS glass bowl add chopped tomato, chopped onion, chopped carrot, chopped ginger-garlic along with water. Keep in Microwave. Select menu and press start. 2. When beeps, grind and strain it. 3. In another MWS glass bowl add oil/butter and stock and then put the bowl in microwave and press start. When beep, add sugar, salt, black pepper as per taste and cornflour paste which is made up by mixing the half cup of cold water. Stir well & press start. 4. Garnish with bread croutons, coriander (green dhania) and fresh cream and serve hot.					
So11	Palak Makai Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Palak (chopped)	200 g
				Water	600 mL (3 cups)
				Maggie tastemaker	1 cube
				Corn niblets	½ cup
				Chopped onion	½ cup
				Jeera	1 tsp
				Butter	1 tbsp
				Milk	¼ cup
Method : 1. In a MWS glass bowl add chopped palak & little water. Select menu & press start. 2. When beeps, grind the palak, 3. In another MWS glass bowl add butter, jeera, chopped onions. Press start. 4. When beeps, remove & add palak & water, milk, corn niblets & maggie tastemaker. Press start.					
So12	Chicken Soup	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg
				Boneless chicken	300 g
				Ginger paste	1 tbsp
				Garlic paste	1 tbsp
				Salt & Pepper powder	As per taste
				Cornflour paste	2 tbsp (mixed with ½ cup water)
				Oil	1 tbsp
				Water	600ml / 3 cups
Method : 1. In MWS glass bowl put water & add chicken pieces. Select category & press start. 2. When beeps remove the bowl. 3. In another MWS glass bowl add oil, ginger-garlic paste, chicken stock, salt pepper, cornflour paste, green chillies. Press start					

Menu		Weight Limit	Utensil	Instructions	
So13	Tom Yum Kung	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Small sized prawns	10-12 nos.
				Mushrooms (sliced)	5-6 nos.
				Lemon grass stem	4 inch stalk
				Lime leaves	5-6 nos.
				Coriander fresh chopped	A few sprigs
				Fish sauce	2 tbsp
				Thai red curry paste	2 tbsp
				Lemon juice	1 tbsp
				Veg stock/chicken stock	600 mL (3 cups)
				Green/red chillies	3 nos.
				Salt, Pepper	To taste
				Method :	
				1. In a MWS glass bowl put head & shells of prawns, green/red chillies (cut into 2), salt, roughly crushed lemon grass, lime leaves & stock. Mix well. Select menu & press start.	
				2. When beeps, strain the stock. Add cleaned prawns, fish sauce, pepper, thai red curry paste. Stir well & press start.	
				3. Add lemon juice & adjust the seasoning. Serve piping hot.	
So14	Dal Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Soaked urad dal (dehusked)	½ cup
				Olive oil	1 tsp
				Chopped green chillies	2 no.
				Ginger paste	1 tsp
				Garlic paste	1 tsp
				Chopped onion	1 no.
				Salt, Turmeric powder, Onion powder, Sugar	As per taste
				Lemon juice	As per taste
				Water	600 mL (3 cups)
				Method :	
				1. In a MWS glass bowl add oil, green chillies, ginger paste, garlic paste. Mix well.	
				2. Select menu & press start.	
				3. When beeps, mix well & add onion & add all spices. Press start.	
				4. When beeps, mix well & add dal & water. Press start. Strain the stock.	
				5. Add 100 mL hot water & spices as per taste & serve	
So15	Rajma Soup	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Water	600 mL (3 cups)
				Rajma (boiled)	1 cup (170 g)
				Oil	½ tbsp
				Garlic cloves (chopped)	2 nos.
				Onion (chopped)	½ cup
				Tomato (chopped)	½ cup
				Coriander (chopped)	¼ cup
				Salt, Pepper, Red chilli powder	As per taste
				Lemon juice	1 tbsp
				Method :	
				1. Grind the boiled rajma. Add water & strain it.	
				2. In a MWS glass bowl add oil, garlic, onion, tomato. Mix well. Select menu & press start.	
				3. When beeps, mix well & add salt, pepper, red chilli powder & rajma stock. Mix well & press start.	
				4. Add lemon juice & garnish with coriander leaves & serve hot.	

Soup

Menu		Weight Limit	Utensil	Instructions	
So16	Shahi Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Onions (finely chopped)	2 nos.
				Walnuts (coarsely chopped)	¼ cup
				Mint paste	1 tbsp
				Whole wheat flour	2 tbsp
				Butter	2 tbsp
				Water	600 mL (3 cups)
				Salt, Pepper, Garam masala	As per taste
				Method : 1. In a MWS glass bowl take butter & chopped onion. Mix well. Select menu & press start. 2. When beeps, stir well. Add whole wheat flour, mint paste, coarsely chopped walnuts & mix well. Press start. 3. When beeps, mix and add water. Mix well so that no lumps are formed. Add seasoning. Press start. Serve hot.	
So17	Bombay Curry Soup	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Water	500 mL (2½ cups)
				Soaked masoor dal (dehusked)	200 g
				Chopped tomato	2 nos.
				Chopped onions	1 no.
				Crushed garlic	3-4 cloves
				Oil	1 tbsp
				Curry powder	As per taste
				Salt, Red chilli powder	As per taste
				Coriander leaves	For garnishing
				Method : 1. In a MWS glass bowl add soaked masoor dal, tomato & water. Select menu & press start. 2. When beeps, remove & allow the dal to cool. Grind it in a mixer & strain. 3. In another MWS glass bowl, add oil, crushed garlic, chopped onion. Press start. 4. When beeps, mix & add strained dal stock, salt, chilli powder, curry powder & add 150 mL of water. Mix well & press start. Garnish with coriander leaves & serve hot.	

Menu		Weight Limit	Utensil	Instructions	
So18	Badam Soup	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Badam (soaked & blanched)	50 g
				Fresh basil leaves (Tulsi)	8-10 nos.
				Water	600 mL (3 cups)
				Cinnamon	1" stick
				Elaichi (green)	2-3 nos.
				Cloves	2-3 nos.
				Sugar	½ tsp
				Cornflour	½ tbsp
				Salt & pepper	As per taste
				Method :	
				1. Grind soaked & blanched badam & basil leaves to a fine paste, adding ½ cup water. Take out in a MWS glass bowl. Add 3 cups water & stir well. Add cinnamon, elaichi & cloves.	
				2. Select menu & press start.	
				3. When beeps, stir & strain the soup & sieve. Take the strained soup in a MWS glass bowl. Add salt & peppers & cornflour (mixed with ½ cup water) & press start. Serve hot.	
So19	Limbu Dhania Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Water	600 mL (3 cups)
				Oil	½ tbsp
				Shredded cabbage	1 cup
				Chopped carrot	½ cup
				Celery	½ cup
				Spring onions	½ cup
				Ginger (grated)	1 tsp
				Chopped garlic	3 nos.
				Bayleaf	2 nos.
				Cloves	2 nos.
				Pepper corns	3 nos.
				Besan	2 tbsp (dissolved in ¼ cup water)
				Lemon juice	2 tbsp
				Coriander leaves (chopped)	½ cup
				Salt	As per taste
				Method :	
				1. In a MWS glass bowl add oil, cabbage, carrot, celery, spring onions, ginger, garlic, bayleaves, cloves, peppercorns. Mix well. Select menu & press start.	
				2. When beeps, mix well & add water & press start. When beeps, add besan paste, lemon juice, coriander leaves, salt. Mix well & press start. Garnish with coriander leaves & serve hot.	
So20	Mutton Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Boneless mutton	300 g
				Water	600 mL (3 cups)
				Oil	1 tbsp
				Chopped onion	1 nos.
				Chopped garlic	3 cloves
				Chilli flakes salt	As per taste
				Chopped & skinned tomato	2 nos.
				Cinnamon	½ " Stick
				Cardamom	1 nos.
				Cumin seeds	1 tsp
				Saffron	A few
				Dry mint leaves	½ cup
				Beaten curd	½ cup
				Method :	
				1. In a MWS glass bowl add oil, onion, garlic, mutton & chilli flakes, salt. Mix well & cover.	
				2. Select menu & press start.	
				3. When beeps, mix well & add water, tomato, cinnamon, cardamom, cumin seeds, salt, saffron & dry mint leaves. Mix well & press start.	
				4. When beeps, remove the bowl & allow to cool. Grind it & add curd. Press start.	

Continental

Menu		Weight Limit	Utensil	Instructions			
Co1	Pasta	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl & Microwave safe (MWS) flat glass dish & High rack*	For	0.1 kg	0.2 kg	0.3 kg
				Penne pasta	100 g	200 g	300 g
				Butter	1 tbsp	2 tbsp	3 tbsp
				Chopped onion	1/2 cup	1 cup	1½ cup
				Chopped garlic	1 tbsp	1½ tbsp	2 tbsp
				Chopped palak leaves	50 g	75 g	100 g
				Water	400 mL	800 mL	1200 mL
				Cream	¼ cup	1 cup	1½ cups
				Grated cheese	2 tbsp	3 tbsp	4 tbsp
				Nutmeg powder, oregano, salt & pepper	As per taste		
				Method :			
				1. In a MWS glass bowl take pasta, add water (sufficient to boil the pasta) & few drops of oil. Select menu and weight and press start.			
				2. When beeps, drain water from the pasta, wash & separate under running water. In a MWS flat glass dish add butter, onion, garlic and palak. Mix well and press start.			
				3. When beeps, add cream, nutmeg powder, oregano, salt, pepper, boiled pasta. Mix well and sprinkle grated cheese. Keep the dish on high rack and press start.			
Co2	Veg Au Gratin	0.2 kg	Microwave Safe (MWS) Glass bowl & Microwave safe (MWS) flat glass dish & High rack*	For	0.2 kg		
				Mix vegetables (cut gajar, gobhi, french beans, sweet corns, peas etc.)	200 g		
				Maida	2 tbsp		
				Butter	2 tsp		
				Milk	½ cup		
				Grated cheese	5 tbsp		
				Salt, pepper	As per taste		
				Method :			
				1. In a MWS glass bowl take vegetables & add 400mL water. Select menu & press start.			
				2. When beeps, remove MWS glass bowl & transfer boiled Vegetables to MWS flat glass dish add milk, maida, salt & pepper. Mix well. Cover & press start.			
				3. When beeps, mix well and spread grated cheese on it, place the dish on high rack & press start.			

*Refer Page 99, Fig. 3

Menu		Weight Limit	Utensil	Instructions			
Co3	Baked Mushrooms	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & High rack*	For	0.1 kg	0.2 kg	0.3 kg
				Mushrooms	50 g	100 g	150 g
				White sauce	50 g	100 g	150 g
				Cheese (grated), salt, pepper	As per taste		
				Method : 1. In MWS flat glass dish put all the ingredients except cheese, mix well. 2. Select menu & weight and press start 3. When beeps, keep on high rack. Spread grated cheese on the top of the mixture and press start.			
Co4	Lasaneya	0.3 kg	Microwave safe (MWS) flat glass dish & High rack*	For	0.3 kg		
				Lasagne sheets (cooked)	150 g		
				White sauce	1 cup		
				Pizza sauce	1/2 cup		
				Mix veg (boiled) - Egg plant, Zucchini, Broccoli, Mushrooms, Sweet corns	2 cups		
				Oil	2 tbsp		
				Oregano, Salt & pepper	As per taste		
				Grated cheese	5 tbsp		
				Method : 1. Except lasagne and cheese add all the ingredients in MWS flat glass dish. Select menu and press start. 2. When beeps, remove the ingredients and in same dish arrange lasagne sheets in the bottom. Then spread vegetable mixture on it and make layers of sheets and vegetable mixture. Press start. 3. When beeps, spread the grated cheese & keep the glass dish on high rack and press start.			
Co5	Macaroni	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Macaroni	100 g	200 g	300 g
				Hot water	400 mL	800 mL	1200 mL
				Butter	1 tbsp	2 tbsp	3 tbsp
				Spring onion chopped	1 tbsp	2 tbsp	3 tbsp
				Garlic chopped	1 tsp	2 tsp	3 tsp
				Mushroom chopped	3 nos.	4 nos.	5 nos.
				Tomato sauce	1 tbsp	2 tbsp	3 tbsp
				Chilli sauce	1 tsp	2 tsp	3 tsp
				Salt, Pepper & Oregano	As per taste		
				Method : 1. In MWS bowl take Macaroni with water. Select menu & weight & press start. 2. When beeps, drain water from it. In MWS bowl add all the ingredients with boiled Macaroni, mix well and press start.			

*Refer Page 99, Fig. 3

Menu		Weight Limit	Utensil	Instructions	
Co6	Thai Chicken	0.5 kg	Microwave safe (MWS) bowl	For	0.5 kg
				Boneless chicken	500 g
				Red curry paste	2 tbsp
				Sugar	1 tsp
				Soya sauce	2 tbsp
				Salt	to taste
				Chopped garlic	1 tsp
				Blanched Broccoli (florets)	1 cup
				Peanuts (Roasted & crushed)	¼ cup
				Oil	2 tbsp
				Red chilli paste	1 tsp
				For Sauce	
				Butter	2 tbsp
				Maida	2 tbsp
				Milk	1 tbsp
				Salt & pepper	to taste
				Method :	
				1. In a MWS bowl put oil, garlic, sugar, soya sauce, red curry paste, broccoli, chicken pieces, mix well. Select menu and press start.	
				2. When beeps, remove. Add red chilli paste, crushed peanuts. Add sauce of milk, maida, butter, salt & pepper. Mix well press start.	
Co7	Mediterranean Crostini@	0.3 kg	Low rack	For	0.3 kg
				French bread	3 slices
				Black olives (sliced)	¼ cup
				Cheese (grated)	½ cup
				Butter	2 tbsp
				To be mixed together for the marinated tomatoes :	
				Tomatoes (sliced)	2 nos.
				Basil leaves (freshly chopped)	1 tsp
				Garlic (chopped)	1 tsp
				Olive oil	2 tsp
				Salt & freshly crushed pepper corns	As per taste
				Method :	
				1. In a bowl, put all the ingredients of marinade & mix well. Keep it for 15-20 minutes.	
				2. Butter the bread slices. Top each slice with 2-3 slices of marinated tomatoes. Put chopped olives & sprinkle grated cheese on top.	
				3. Select the menu & press start. (Preheat process)	
				4. When beeps, keep the bread slices on low rack. Keep the rack in microwave & press start.	

@ Do not put anything in the oven during Preheat mode.

Menu		Weight Limit	Utensil	Instructions			
Co8	Chilli Veg	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Paneer pieces	100 g	200 g	300 g
				Chopped Capsicum & onion	½ cup	1 cup	1½ cup
				Chopped green chillies	1 no.	2 nos.	3 nos.
				Ginger garlic paste	½ tbsp	1 tbsp	1½ tbsp
				Oil	½ tsp	1 tsp	1½ tsp
				Soya sauce	1 tsp	1½ tsp	2 tsp
				Cornflour	1 tbsp	1½ tbsp	2 tbsp
				Green chilli sauce	1 tbsp	2 tbsp	3 tbsp
				Salt & Pepper	As per taste		
				Water	½ cup	1 cup	1 cup
				Ajinomoto(optional)	A pinch		
				Method :			
				1. In a MWS bowl add oil, onions, green chillies, ginger garlic paste & capsicum. Mix well & cover.			
				2. Select menu & weight press start.			
				3. When beeps, mix well & add paneer pieces, soya sauce, chilli sauce, cornflour (mixed with ½ cup water), water, salt, pepper & ajinomoto and press start.			
				4. Mix well & serve.			
Co9	Potato Dumpling	0.3 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish	For	0.3 kg		
				Maida	3-4 tbsp		
				Boiled & grated potato	100 g		
				Grated paneer	75 g		
				Salt, Pepper, Nutmeg powder	As per taste		
				Finely chopped spinach	1 cup		
				Butter & finely chopped garlic	1 tbsp each		
				Pizza sauce	4 tbsp		
				Method :			
				1. Mix all the ingredients together for making dough for dumplings. Make 9-10 balls out of the dough.			
				2. In the MWS bowl, add ½ cup water. Place the dumplings on the MWS flat glass dish and cover. Select menu and press start.			
				3. When beeps, take out the dumplings.			
				4. Allow them to cool. In a MWS flat glass dish add butter and put the dumplings in it and press start.			
Co10	Sweet & Sour Veg	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Cut vegetables (Baby corns cut lengthwise, Broccoli florets, Mushroom pieces, Pineapple slices, Capsicum)	100 g	200 g	300 g
				Oil	½ tbsp	1 tbsp	1½ tbsp
				Chopped spring onion & garlic	¼ cup	½ cup	1 cup
				Red chilli paste	¼ tsp	¼ tsp	½ tsp
				Tomato Ketchup	¼ cup	¼ cup	½ cup
				Vinegar	As per taste		
				Sugar	½ tsp	1 tsp	1 tsp
				Salt	As per taste		
				Ajinomoto(optional)	¼ tsp	¼ tsp	½ tsp
				Soya sauce	1 tsp	1 tsp	1 tsp
				Pineapple juice	¼ cup	¼ cup	½ cup
				Water	1 cup	1 cup	1 cup
				Cornflour	2 tbsp mixed with ½ cup water		
				Method :			
				1. In a MWS bowl add oil, chopped spring onions & garlic, red chilli paste. Select menu & weight and press start.			
				2. When beeps, mix well & cut vegetables, tomato ketchup, vinegar, salt, sugar, ajinomoto, soya sauce, pineapple juice, water & cornflour. Mix well, press start. Stand for 5 minutes.			

Menu		Weight Limit	Utensil	Instructions				
Co11	Risotto Rice	0.1 ~ 0.4 kg.	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg
				Arborio rice (soaked)	100 g	200 g	300 g	400 g
				Water	200 ml	400 ml	600 ml	650 ml
				Chopped carrots	¼ cup	½ cup	1 cup	1½ cup
				Chopped garlic	1 tsp	1½ tsp	2 tsp	2½ tsp
				Peas	¼ cup	½ cup	1 cup	1½ cup
				Sliced mushroom	¼ cup	½ cup	1 cup	1½ cup
				Chopped coriander leaves/parseley	As required			
				Spinach (blended & pureed)	¼ cup	½ cup	1 cup	1 cup
				Tomato puree	⅓ cup	½ cup	1 cup	1 cup
				Fresh cream	3 tbsp	4 tbsp	5 tbsp	6 tbsp
				Olive oil	1 tbsp	2 tbsp	3 tbsp	4 tbsp
				Grated cheese	As required			
				Salt	As per taste			
				Method :				
				1. In a MWS bowl add olive oil, garlic, mushrooms, peas, carrots & tomato puree. Mix well. Select category & weight and press start.				
				2. When beeps, mix well & add rice. Mix well and press start.				
3. When beeps, mix well & add water & salt. Press start.								
4. Mix well & stand for 5 minutes.								
5. Add spinach, tomato puree, cream, grated cheese & chopped coriander/parseley & serve.								
Co12	Spaghetti With Tomato Sauce	0.1 ~ 0.3 kg.	Microwave safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg	
				Spaghetti noodles	100 g	200 g	300 g	
				Water	400 ml	800 ml	1200 ml	
				Olive oil	1 tbsp	1½ tbsp	2 tbsp	
				Chopped garlic	1 tbsp	1½ tbsp	2 tbsp	
				Chopped tomatoes	1 cup	1½ cup	2 cup	
				Chopped mushrooms	¼ cup	½ cup	1 cup	
				Chopped onion	½ cup	1 cup	1½ cup	
				Sliced olives (pitted)	5 nos.	6 nos.	7 nos.	
				Fresh basil	As required			
				Parmesan cheese	As required			
				Salt, pepper, oregano & chilli flakes	As per taste			
				Method :				
				1. In a MWS bowl add spaghetti noodles, water & few drops of oil. Select category & weight and press start.				
				2. When beeps, remove & drain the water. Wash the noodles under running water to separate.				
				3. In another MWS bowl add olive oil, garlic, olives, onions, mushrooms, chopped tomatoes, salt, peppers, oregano & chilli flakes. Press start.				
				4. When beeps, mix well & add the spaghetti. Mix well & press start. Rip all the basil over it & spread grated parmesan cheese & serve.				

Menu		Weight Limit	Utensil	Instructions									
Co13	Cottage Cheese Tortellini	8 Pc	Microwave safe (MWS) bowl	For Dough		8 Pc							
				Maida		1 cup							
				Egg		1 no.							
				Olive oil		1 tbsp							
				Salt		As per taste							
				Water (to knead the dough)		As required							
				For Stuffing									
				Blanched spinach		½ cup							
				Paneer (roughly mashed)		100 g							
				Olive oil		1 tbsp							
				Garlic (minced)		1 tbsp							
				Salt & pepper		As per taste							
				For Sauce									
				Blanched tomatoes (skin removed)		5 nos.							
				Garlic pods		8-10 nos.							
				Coriander leaves (fresh)		1 tbsp							
				Olive oil		1 tbsp							
				Chilli flakes		1 tsp							
				Oregano		½ tsp							
				Salt, pepper		As per taste							
				Method :									
				Pre-Preparation for Stuffing :									
				1. In a MWS glass bowl take olive oil & minced garlic, mix and microwave 100% for 2 minutes. Add mashed paneer & blanched & chopped spinach, salt & pepper. Mix well & microwave 100 % for 2 minutes.									
				2. In another bowl take maida, salt, beaten egg & olive oil. Mix well & knead a firm dough adding enough water. Cover & keep aside for 10-15 minutes.									
				3. Divide the dough into 5-6 equal sized balls & roll out each ball into a long & rectangular strip (approx. 2.5" broad) & cut into squares.									
				4. Fill each square shape with spinach & cottage cheese stuffing (1 tsp). Wet the edges with little water & cover with another square & seal it by pressing tightly. There should be no air-bubble left within. Make all tortellinis following same procedure.									
				5. Take 500 ml water in a MWS bowl & keep inside the microwave. Select category & press start.									
				6. When beeps, put the tortellinis in the boiling water. Cover & press start.									
				7. When beeps, remove & strain the tortellinis & place in a serving dish & keep aside covered.									
				8. Blend together blanched tomatoes, garlic pods, coriander leaves with a blender. Take this puree in a MWS bowl, add olive oil, salt, pepper oregano & chilli flakes. Mix well & press start.									
				9. When cooking ends, pour this sauce over the cooked tortellini & serve hot.									
				Co14	Mexican Corn Rice	0.1 ~ 0.4 kg.	Microwave safe (MWS) glass bowl & Microwave safe (MWS) flat glass dish & Low rack #	For		0.1 kg	0.2 kg	0.3 kg	0.4 kg
								Rice		100 g	200 g	300 g	400 g
								Cloves		2 nos.	3 nos.	4 nos.	5 nos.
								Oil		½ tbsp	1 tbsp	1½ tbsp	2 tbsp
								Water		200 ml	400 ml	600 ml	650 ml
								Butter		½ tbsp	1 tbsp	1½ tbsp	2 tbsp
								Sweet corns		¼ cup	½ cup	1 cup	1½ cup
Hot sauce*		¼ cup	½ cup					1 cup	1½ cup				
Cheese cubes		1 no.	2 nos.					3 nos.	4 nos.				
Salt (if required)		As per taste											
Red chilli powder (if required)		As per taste											
Tomato (chopped)		2 nos.	3 nos.					4 nos.	5 nos.				
Method :													
1. In a MWS glass bowl add rice, cloves, water. Select category & weight and press start.													
2. When beeps, remove the bowl & keep aside after mixing.													
3. In another MWS glass bowl add butter & sweet corns & press start.													
4. When beeps, add hot sauce, cooked rice, cheese cubes, salt & red chilli power (if required). Mix well. Now take a MWS flat glass dish & spread chopped tomatoes at the bottom, now layer with cooked rice & press it down properly. Cover with aluminium foil. Keep the MWS flat glass dish on low rack & press start.													
*Note : For Hot Sauce - In a MWS glass bowl take 8 blanded & pureed tomatoes, 4 tbsp butter, 1 cup chopped onions, salt, red chilli powder, oregano, sugar, chilli sauce (as per taste), 1 tbsp garlic paste, 2 tbsp tomato sauce, a pinch ajwain. Mix well & microwave at 100% for 5 minutes.													

Menu		Weight Limit	Utensil	Instructions							
Co15	Broccoli in Butter Sauce	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) glass dish	For	0.1 Kg	0.2 Kg	0.3 Kg				
				Broccoli	100 g	200 g	300 g				
				Milk	½ cup	1 cup	1½ cup				
				Fresh cream	¼ cup	½ cup	¾ cup				
				Onion (chopped)	1 no.	2 nos.	3 nos.				
				Garlic (chopped)	½ tsp	1 tsp	1 tsp				
				Mustard powder	½ tsp	1 tsp	1 tsp				
				Butter (melted)	1 tbsp	1½ tbsp	2 tbsp				
				Salt & pepper powder	As per taste						
				Coriander leaves (chopped)	1 tbsp	2 tbsp	3 tbsp				
Method :											
1. In a MWS bowl take broccoli florets. Sprinkle some water & cover. Select category & weight and press start.											
2. When beeps, remove broccoli & keep aside. In a MWS flat glass dish take butter, chopper garlic, chopped onions. Mix well & press start.											
3. When beeps, stir & add milk, fresh cream, mustard powder, coriander, salt & pepper powder & broccoli. Mix & press start.											
Co16	Shrimps In Garlic Butter	0.4 Kg	Microwave safe (MWS) bowl	Shrimps (Small)	400 g						
				Butter	4 tbsp						
				Parsley (chopped)	A few sprigs						
				Garlic paste	3 tbsp						
				Mustard paste	1 tbsp						
				Lemon juice	1 tbsp						
				Pepper corns (Roughly crushed)	8-10 nos.						
				Salt	To taste						
				Method :							
				1. Remove heads and shells of shrimps & clean and drain thoroughly.							
2. In a MWS bowl place shrimps, garlic paste, mustard paste, butter, parsley, lemon juice, pepper corns (Crush) & salt mix well Select Category & press start.											
3. When beeps. Remove and serve hot.											
Co17	Chilli Chicken	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg				
				Boneless chicken	100 g	200 g	300 g				
				Oil	1 tbsp	1½ tbsp	2 tbsp				
				Chopped ginger garlic	½ tbsp	1 tbsp	1½ tbsp				
				Chopped onions	½ No.	1 No.	1 No.				
				Chopped green chillies	½ tbsp	1 tbsp	2 tbsp				
				Capsicum	½ no.	1 no.	2 nos.				
				Soya sauce	½ tbsp	½ tbsp	1 tbsp				
				Chilli sauce	½ tbsp	½ tbsp	1 tbsp				
				Vinegar	½ tbsp	½ tbsp	1 tbsp				
Salt, sugar & pepper	As per taste										
Cornflour (mixed with ½ cup water)	1 tbsp	1 tbsp	1 tbsp								
Method :											
1. In a MWS bowl add oil, chopped ginger, garlic, boneless chicken, soya sauce, chilli sauce and cover. Select category & weight & press start.											
2. When beeps add, chopped onions, capsicum, chopped green chillies, vinegar, salt, sugar, pepper, cornflour mixed with water. Cover & press start. Stand for 5 minutes. Serve.											
Co18	Hakka Noodles	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg				
				Hakka noodles	100 g	200 g	300 g				
				Water	400 ml	800 ml	1200 ml				
				Oil	1 tbsp	1½ tbsp	2 tbsp				
				Chopped veg - carrot, peas, french beans, capsicum	1 cup	1½ cup	2 cup				
				Ajinomoto	A pinch						
				Salt, red chilli powder, green chilli sauce	As per taste						
				Method :							
				1. In a MWS bowl add hakka noodles, water & few drops of oil. Select category & weight & press start.							
				2. When beeps, remove drain water & wash & separate the noodles under running water.							
3. In another MWS bowl add oil, mix vegetables, ajinomoto, salt, red chilli powder, green chilli sauce. Mix well & press start.											
4. When beeps, add noodles to the bowl. Mix & press start.											

Menu		Weight Limit	Utensil	Instructions					
Co19	Veg In Hot Garlic Sauce	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg		
				Mix veg - Cauliflower florets, capsicum, baby corns, beans	100 g	200 g	300 g		
				Oil	1 tbsp	1½ tbsp	1½ tbsp		
				Chopped garlic, ginger, green chillies	1 tbsp	2 tbsp	2 tbsp		
				Corn flour	1 tbsp	1½ tbsp	2 tbsp		
				Pepper, salt, sugar	As per taste				
				Ajinomoto	A pinch				
				Oregano (optional)	As per taste				
				Water	2 cups	3 cups	3 cups		
				Method :					
1. Cut the capsicum & cauliflower into medium sized pieces, baby corns & french beans into small sized pieces.									
2. In a MWS bowl add oil, chopped onion, ginger, green chillies. Select category & weight and press start.									
3. When beeps, mix & add vegetables, pepper, salt, sugar, cornflour mixed with water, ajinomoto. Press start. Stand for 5 minutes. Serve.									
Co20	Schezwan Chicken	0.1~0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Boneless chicken	100 g	200 g	300 g	400 g	500 g
				Dry red chillies	2 nos.	3 nos.	4 nos.	6 nos.	8 nos.
				Garlic paste	1 tsp	1 tsp	2 tsp	3 tsp	4 tsp
				Tomato ketchup	1 tbsp	2 tbsp	3tbsp	4 tbsp	5 tbsp
				Vinegar	1 tsp	1 tsp	1 tsp	2 tsp	2 tsp
				Red chilli sauce	1 tbsp	1 tbsp	1 tbsp	2 tbsp	2 tbsp
				Ajinomoto (optional)	¼ tsp	¼ tsp	¼ tsp	¼ tsp	¼ tsp
				Sugar & salt	As per taste				
				Spring onions (with greens)	½ cup	½ cup	½ cup	1 cup	1 cup
				Cornflour (mixed with ¼ cup water)	1 tsp	1 tsp	1 tsp	2 tsp	2 tsp
				Oil	1 tbsp	1 tbsp	1 tbsp	3 tbsp	3 tbsp
				Method :					
				1. In a MWS bowl mix together oil, garlic paste, dry red chillies, chicken pieces, tomato ketchup, ajinomoto, vinegar, red chilli paste, sugar. Mix well. Select category & press start.					
2. When beeps, mix well and add spring onions, cornflour, salt. Mix well & press start.									
Co21	Veg Manchurian	0.6 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For Manchurian Balls					
				Grated Cabbage	1 cup				
				Grated carrots	¾ cup				
				Grated cauliflower	½ cup				
				Cornflour	3 tbsp				
				Maida	1 tbsp				
				Ajinomoto	¼ tsp				
				Salt & pepper	As per taste				
				For Manchurian Sauce					
				Chopped ginger	1 tsp				
				Chopped green chilli	1 no.				
				Chopped Onion	½ no.				
				Soya sauce	1 tbsp				
				Tomato sauce	2 tbsp				
				Vinegar	2 tsp				
				Pepper, Salt, Cornflour	As per taste				
				Oil	1 tbsp				
				Method :					
				1. Mix all the ingredients of Manchurian balls in a bowl. Make balls of medium size from the mixture.					
				2. In a MWS flat glass dish keep the manchurian balls.					
				3. When beeps, remove & allow to cool.					
				4. In a MWS bowl oil, ginger, green chilli, onion, soya sauce, tomato sauce, vinegar, pepper, salt, mix well & press start.					
				5. When beeps mix well add cornflour mixed with 1½ cups water. Press start. Add Manchurian ball. Stand for 3 minutes & serve hot with steamed rice or fried rice.					

Continental

Menu		Weight Limit	Utensil	Instructions			
Co22	Steamed Egg With Tofu	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg
				Tofu (cut into chunks)	50 g	100 g	150 g
				Egg	1 no.	2 nos.	3 nos.
				Sesame oil	½ tsp	1 tsp	1 tsp
				Light soya sauce	½ tsp	1 tsp	1 tsp
				Red chilli (chopped)	1 no.	1 no.	1 no.
				Spring onion (chopped)	1 tbsp	2 tbsp	3 tbsp
				Boiled egg yolk (cut into pieces)	1 no.	2 nos.	2 nos.
				Salt & pepper	A pinch		
				Method :			
				1. In a bowl take sesame oil, soya sauce, black pepper powder, salt & egg. Beat well with blender. Mix toju chunks into it & mix.			
				2. Put this mixture in a MWS flat glass dish. Sprinkle chopped spring onions & chopped red chilli on top. Now put boiled egg yolk (cut in pieces) on top. Cover the flat dish with plastic film.			
				3. Keep the MWS flat glass dish in the microwave. Select category & weight and press start.			
				4. Give standing time of 5 minutes & serve hot.			
Co23	Almond & Vegetables Stir Fry	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Broccoli (cut into florets)	50 g	100 g	150 g
				Red capsicum (cut into big square pieces)	¼ cup	½ cup	¾ cup
				Garlic (chopped)	½ tsp	1 tsp	1 tsp
				Ginger (chopped)	½ tsp	1 tsp	1 tsp
				Onions (sliced)	1 no.	1½ no.	2 nos.
				Slivered almonds	2 tbsp	3 tbsp	4 tbsp
				Canola oil	1 tbsp	1½ tbsp	2 tbsp
				For Sauce			
				Soya sauce	1 tsp	1½ tsp	2 tsp
				Water	3 tbsp	6 tbsp	9 tbsp
				Sesame oil	½ tsp	1 tsp	1½ tsp
				Sugar	1 tsp	2 tsp	3 tsp
				Cornflour	½ tsp	1 tsp	1½ tsp
				Salt & black pepper powder	As per taste		
				Method :			
				1. In a MWS glass bowl take canola oil, chopped ginger- garlic, sliced onions. Select category & weight and press start.			
				2. In a small bowl, take sugar, cornflour. Add water, soya sauce, sesame oil & mix well. Make a smooth paste.			
				3. When beeps, add broccoli, red capsicum, slivered almonds. Mix well & press start.			
				4. When beeps, add the sauce & stir well. Press start. Serve stir fried vegetables hot.			
Co24	Kappa Ayala	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg		
				Surmany fish	300 g		
				Kappa pieces	1 no.		
				Coconut milk	1 cup		
				Coconut oil	2 tbsp		
				Chilli powder, Turmeric, Ginger garlic paste, Salt, Pepper powder	As per taste		
				Onion	1 no.		
				Dhaniya & Jeera powder	As per taste		
				Coriander leaves	A few		
				Method :			
				1. In a MWS glass bowl add oil & chopped onion. Select menu & press start.			
				2. When beeps, remove & add chopped kappa & fish pieces. Press start.			
				3. When beeps, add all the other ingredients & press start. Garnish with coriander leaves & serve.			

Menu		Weight Limit	Utensil	Instructions				
SA1	Rice Salad	0.2 Kg	Microwave Safe (MWS) bowl	For		0.2 Kg		
				Basmati Rice		200 g		
				Water		400 ml		
				Apples (diced)		1 no.		
				Green peas		½ cup		
				Cauliflower florets		1 cup		
				Lemon Juice, salt, pepper		As per taste		
				Lettuce leaves		2-3 leaves		
				Shredded Cabbage leaves		For garnishing		
				Coriander leaves				
				Method :				
				1. In a MWS bowl add rice & water. Select category & press start.				
				2. When beeps, remove & in another MWS bowl add peas, Cauliflower florets & ½ cup water. Cover. Press start.				
				3. In cooled rice add apple, green peas, cauliflower florets, salt & pepper.				
				4. Now add lemon juice & toss well & transfer to serving dish lined with lettuce leaves. Garnish with shredded cabbage & coriander leaves.				
SA2	Spring Basket Salad	0.1-0.3 Kg	Microwave safe (MWS) Bowl & Microwave safe (MWS) flat glass dish	For		0.1 Kg	0.2 Kg	0.3 Kg
				Red cabbage leaves		20 g	40 g	60 g
				Baby corns		30 g	60 g	90 g
				Sprouts		20 g	40 g	50 g
				Black/green grapes		30 g	40 g	50 g
				Macroni (Boiled)		20 g	40 g	50 g
				For Dressing				
				Olive Oil		1 tbsp	1 tbsp	1½ tbsp
				Vinegar/lemon juice		½ tbsp	1 tbsp	1½ tbsp
				Oregano		1 tsp	1 tsp	1½ tsp
				Finely Chopped Onions		2 tbsp	3 tbsp	4 tbsp
				Salt & pepper		As per taste		
				Sugar		½ tsp	1 tsp	1 tsp
				Method :				
				1. Keep red cabbage leaves in MWS flat glass dish. Keep in MWS bowl & cover. Keep in microwave. Select category & weight and press start.				
2. When beeps, remove steamed cabbage leaves. Do not throw the water from the MWS bowl. Keep baby corns cut into halves & sprouts in MWS flat glass dish. Cover & keep in microwave. Press start.								
3. Remove from microwave. Allow to cool.								
4. In a bottle or container with lid put all the ingredients of dressing & shake for 1-2 minutes till all ingredients blend well.								
5. In a bowl add baby corns, grapes cut into halves, sprouts, boiled macroni & pour dressing, cover it. Mix well & fill the steamed cabbage leaves with it.								
6. Serve the Salad basket chilled.								
SA3	Tiranga Salad	0.3 Kg	Microwave Safe (MWS) flat glass dish	For		0.3 kg		
				Grated carrot		100 g		
				Grated raddish		100 g		
				Broccoli florets		100 g		
				Olive		1-2		
				Salt, lemon juice		As per taste		
				Method :				
				1. In a MWS flat glass dish arrange grated carrot first in form of a band, then grated raddish & then broccoli florets, sprinkle water. cover with cling film select category & press start.				
				2. Add salt & lemon juice. Mix each layer separately.				
				3. Take olive & cut into thin slices. Now make a flower at the centre of the raddish layer with olive slices chill & serve.				

Salad

Menu		Weight Limit	Utensil	Instructions			
SA4	Babycorn and Bean Salad	0.1 ~ 0.3 Kg	Microwave safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg
				Babycorn	50 g	100 g	150 g
				Bean	50 g	100 g	150 g
				Salt, lemon juice, pepper powder (Optional)	As per taste		
				Method : 1. In a MWS bowl add babycorn & beans together. Add some water cover. 2. Select category & weight & press start. 3. Add salt, lemon juice, pepper powder. Mix well & serve.			
SA5	Beetroot Salad	0.1 ~ 0.3 Kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish	For	0.1 Kg	0.2 Kg	0.3 Kg
				Beetroot (sliced)	100 g	200 g	300 g
				Saunf	½ tsp	1 tsp	1 tsp
				Coriander powder, pepper powder, salt, lemon juice	As per taste		
				Method : 1. In MWS bowl add ½ cup water. Keep the sliced beetroot on MWS flat glass dish. Keep the dish in MWS bowl. Cover. Select category & weight and press start. 2. In a bowl take the steamed beetroot add saunf, coriander powder, pepper powder, salt & lemon juice. Toss well. Chill & serve.			
SA6	Cous Cous Salad	0.1 ~ 0.3 Kg	Microwave Safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg
				Daliya	100 g	200 g	300 g
				Water	300 ml	600 ml	900 ml
				Salt	As per taste		
				Oil	Few drops		
				Vegetables (Cucumber cubes, chopped tomatoes, broccoli florets, sliced mushrooms)	2 cups	2½ cups	3 cups
				Lettuce leaves	2-3 leaves		
				For dressing			
				Pudina leaves (finely chopped)	¼ cup	½ cup	1 cup
				Lemon juice, pepper powder	As per taste		
				Method : 1. In a MWS bowl take daliya (Cous cous), add water & salt & few drops of oil. Select category & weight and press start. 2. When beeps, remove & allow the daliya to cool for sometime so that the grains separate. 3. Now add the vegetables & press start. 4. Mix all the ingredients of dressing in a bowl. 5. When cooking ends, add the cous cous to the dressing bowl. Toss all the ingredients together. 6. Spread the lettuce leaves on a plate. And transfer the cous cous salad to the plate. Chill & serve.			
				SA7	Pasta Salad	0.2 Kg	Microwave Safe (MWS) bowl
Penne pasta	200 g						
Water	400 ml						
Vegetable (Grated carrot, capsicum, sliced olives, chopped spring onion)	1½ cup						
Salt, pepper powder	As per taste						
Olive oil	2 tsp						
Vinegar	1 tsp						
Oregano (optional)	As per taste						
Curd	2 tbsp						
Method : 1. In a MWS bowl add pasta, water & few drops of oil. Select category & press start. 2. Wash the boiled paste under cold water to separate them. 3. In a bowl take boiled pasta, add vegetable, salt, pepper powder, vinegar, curd, olive oil. Toss them together. Chill & serve.							

Menu		Weight Limit	Utensil	Instructions			
SA8	Whole Wheat & Mint Salad	0.1 ~ 0.3 Kg	Microwave safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg
				Whole wheat (Soaked in hot water for 2 hours)	100 g	200 g	300 g
				Mint leaves	1 cup	1½ cups	2 cups
				Sprouted Chana	100 g	200 g	300 g
				Green Chilli	1 no.	2 nos.	3 nos.
				Ginger	As per taste		
				Salt & pepper	As per taste		
				Lemon Juice	1 tsp	1½ tsp	2 tsp
				Water (with salt)	200 ml	400 ml	600 ml
				Method :			
1. In a microwave safe bowl put soaked whole wheat & salty water. Select category & weight. Press start.							
2. When beeps, remove & drain the whole wheat & allow to cool.							
3. In MWS bowl add sprouted chana and water (double the amount of chana), cover. Press start. When beeps, remove & allow to cool.							
4. In a mixer, put clean mint leaves, ginger, green chillies, lemon juice & make a smooth paste.							
5. In a bowl put whole wheat, sprouted chana, mint paste, salt, pepper & lemon-juice. Mix well. Serve chilled.							
SA9	Bread Salad	0.1 ~ 0.3 Kg	High rack	For	0.1 Kg	0.2 Kg	0.3 Kg
				Whole wheat bread slices	2 nos.	3 nos.	4 nos.
				Tomatoes (seedless & cut in pieces)	¼ cup	½ cup	1 cup
				Cucumber (Cut in pieces)	¼ cup	½ cup	1 cup
				Steamed french beans	¼ cup	½ cup	1 cup
				Fresh basil leaves	A few sprigs		
				For Salad Dressing			
				Olive Oil	1 tbsp	1½ tbsp	2 tbsp
				Vinegar	½ tsp	1 tsp	1½ tsp
				Salt, pepper & Sugar	As per taste		
Method :							
1. Take bread slices (0.1kg/0.2kg/0.3kg) & keep on high rack. Select Category & weight. Press start.							
2. When beeps, turn bread slices. Again press start. Remove from microwave allow to cool. Cut the slices into croutons.							
3. Put all the ingredients of salad dressing in a bowl cover the bowl & shake well to make the dressing for salad.							
4. In a bowl put cut tomatoes, cucumber, french beans, basil leaves & bread croutons. Pour dressing over the ingredients. Mix well & serve immediately (before the bread croutons gets soggy)							
SA10	Papaya Lachcha Salad	0.1 ~ 0.3 Kg	Microwave safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg
				Papaya (thinly sliced)	100 g	200 g	300 g
				Water	As required		
				Sugar	10 g	20 g	30 g
				Cardamom essence	1 no.	Few drops	3 nos.
				Method :			
1. In a MWS bowl add papaya slices, sugar, some wter, cardamom essence. Select category and weight & press start.							

Salad

Menu		Weight Limit	Utensil	Instructions			
SA11	Spring Basket Salad	0.1-0.3 Kg	Microwave safe (MWS) Bowl & Microwave safe (MWS) flat glass dish	For	0.1 Kg	0.2 Kg	0.3 Kg
				Red cabbage leaves	20 g	40 g	60 g
				Baby corns	30 g	60 g	90 g
				Sprouts	20 g	40 g	50 g
				Black/green grapes	30 g	40 g	50 g
				Macroni (Boiled)	20 g	40 g	50 g
				For Dressing			
				Olive Oil	1 tbsp	1 tbsp	1½ tbsp
				Vinegar/lemon juice	½ tbsp	1 tbsp	1½ tbsp
				Oregano	1 tsp	1 tsp	1½ tsp
				Finely Chopped Onions	2 tbsp	3 tbsp	4 tbsp
				Salt & pepper	As per taste		
				Sugar	½ tsp	1 tsp	1 tsp
				Method :			
				1. Keep red cabbage leaves in MWS flat glass dish. Keep in MWS bowl & cover. Keep in microwave. Select category & weight and press start.			
				2. When beeps, remove steamed cabbage leaves. Do not throw the water from the MWS bowl. Keep baby corns cut into halves & sprouts in MWS flat glass dish. Cover & keep in microwave. Press start.			
				3. Remove from microwave. Allow to cool.			
SA12	Peanut Salad	0.5 Kg	Microwave safe (MWS) bowl	For	500 g		
				Peanut	500 g		
				Olive oil	2 tbsp		
				Lemon Juice	2 tbsp		
				Salt, Pepper	As per taste		
				Chat masala	As per taste		
				Method :			
				1. In a MWS safe bowl add peanut & add some oil.			
				2. Select menu & press start.			
				3. When beeps, add lemon juice, salt, pepper and chat masala to the peanut & press start.			
SA13	Broccoli Salad	0.5 Kg	Microwave safe (MWS) bowl	For	500 g		
				Broccoli florets	500 g		
				Olive oil	2 tbsp		
				Lemon Juice	2 tbsp		
				Salt, Pepper	As per taste		
				Sugar	1 tbsp		
				Lettuce leaves	For garnishing		
				Method :			
				1. In a MWS safe bowl add broccoli florets & add some water and cover it.			
				2. Select menu & press start.			
				3. When beeps, add olive oil, lemon juice, salt, pepper & sugar to the broccoli florets & press start.			
				4. Now garnish with lettuce leaves and serve.			

Tandoor Se

In the following example, show you how to cook
0.3 kg of Chicken Tikka.

1. *Press STOP/CLEAR.



2. Press Tandoor Se



The Display will show tS1

3. Press Tandoor Se three time, display will show tS3.



4. Press START/Add 30 secs for menu confirmation.



When cooking you can increase or decrease cooking time by
pressing +More/-Less button.



! NOTE

- Tandoor Se menus are programmed
- Tandoor Se menus allows you to cook most of your favourite food by selecting the food type and the weight of the food

* Note : If display is blank, press STOP/CLEAR, otherwise go directly to step 2.

		Weight Limit	Utensil	Instructions	
tS1	Grill Chicken	0.3 kg	High rack	For	0.3 kg
				Chicken drumsticks	300 g
				For Marinade	
				Barbeque sauce	1 tbsp
				Olive oil	½ tbsp
				Ginger garlic paste, Cumin powder, Black pepper, Onion Paste	1 tbsp
				Salt	As per taste
				Brown sugar	2 tbsp
				Method :	
				1. Mash brown sugar, garlic paste, sat and pepper together in a paste mortar to form apaste. 2. Add chicken drumsticks and coat with the paste and refrigerate for 6-8 hours. 3. Place marinated chicken places on High Rack in Microwave. Select menu and weight and press start. 4. When beeps, turn and press start. 5. Now when beeps, again turn and press start. 6. Serve hot with mint chutney or ketchup.	
tS2	Chicken Lollipops	0.2kg	High rack	For	0.2 kg
				Chicken keema	200 g
				Boiled potato	2 nos.
				Ginger garlic paste	1½ tbsp
				Red chilli powder, Garam masala, Amchur powder, Salt	As per taste
				Bread crumbs	For coating the lollipops
				Method :	
				1. Mix the chicken keema with boiled potatoes, ginger garlic paste, red chilli powder, garam masala, amchur powder, salt. 2. Coat the lollipops with breadcrumbs. 3. Arrange the lollipops on high rack. Select category and press start. 4. When beeps, turn the lollipops & press start. Serve with chutney or sauce.	
tS3	Chicken Tikka	0.3 kg	High rack	For	0.3 kg
				Boneless chicken	300 g
				Oil	For basting
				For Marinade	
				Hung curd	2 tbsp
				Ginger garlic paste	2 tbsp
				Salt, Garam masala, Chaat masala, Red chilli powder, Tandoori masala, Tandoori color	As per taste
				Method :	
				1. Mix all the ingredients of marinade in a bowl. 2. Mix boneless chicken with marinade & keep in refrigerator for 2-3 hours. 3. Now place the marinated chicken on high rack. 4. Select category & press start. 5. When beeps, turn over & baste with some oil. Press start. 6. When beeps, again turn over. Press start.	
tS4	Veg Kababs	0.3 kg	High rack	For	0.3 kg
				Boiled potatoes	200 g
				Grated paneer	100 g
				Chopped green chillies	2 nos.
				Chopped coriander	A few sprigs
				Roughly ground anardana seeds	1 tbsp
				Salt, red chilli powder	As per taste
				Method :	
				1. Mix all the ingredients in a bowl. Mix well & shape them into flat kebabs. 2. Keep the kebabs on high rack and keep in microwave. Select category & press start. 3. When beeps, turn over the kebabs & press start again.	

Kids' Delight

In the following example, show you how to cook
0.3 kg of Pizza.

1. *Press STOP/CLEAR.



2. Press Kids' Delight



The Display will show CF1

3. Press Kids' Delight four time, display will show CF4.



4. Press START/Add 30 secs for menu confirmation.



When cooking you can increase or decrease cooking time by
pressing +More/-Less button.



! NOTE

- Kids' Delight menus are programmed
- Kids' Delight menus allows you to cook most of your favourite food by selecting the food type and the weight of the food

* Note : If display is blank, press STOP/CLEAR, otherwise go directly to step 2.

Kids' Delight

Menu		Weight Limit	Utensil	Instructions			
CF1	Omelette	0.2 ~ 0.4 kg	Microwave safe (MWS) flat glass dish	For	0.2 kg	0.3 kg	0.4 kg
				Eggs	2 Nos.	3 Nos.	4 Nos.
				Oil	½ tbsp	1 tbsp	1 tbsp
				Chopped onion, Tomato, Coriander leaves	½ cup	1 cup	1 cup
				Salt, Pepper	As per taste		
Method :							
				1. Beat the eggs well & add salt, pepper & coriander leaves.			
				2. Add oil, tomato & onion to MWS flat glass dish. Select menu & weight and press start.			
				3. When beeps, add the egg mixture. Cover & press start. Allow to stand for 3 minutes.			
CF2	Corn Chaat	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Sweet corn	100 g	200 g	300 g
				Mix fruits (Pomegranate, Cucumber, Apple)	½ cup	1 cup	2 cups
				Salt, Red chilli powder, Chaat masala, Lemon juice	As per taste		
				Method :			
				1. In a MWS bowl add some water & sweet corns. Select menu & weight & press start.			
				2. Transfer the corns in a bowl add mix fruits, salt, red chilli powder, chaat masala, lemon juice. Mix well & serve.			
CF3	Vermicelli Khichdi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Roasted vermicelli	100 g	200 g	300 g
				Oil	1 tbsp	1½ tbsp	2 tbsp
				Rai, Urad dal, Curry leaves	As per taste		
				Chopped onion	½ cup	1 cup	1 cup
				Chopped tomato	1 No.	2 Nos.	3 Nos.
				Salt, Red chilli powder, Haldi, Garam masala	As per taste		
				Water	400 mL	800 mL	1200 mL
				Lemon juice	As per taste		
				Method :			
				1. In a MWS bowl add oil, rai, chana dal, curry leaves, chopped onion. Mix & select menu & weight and press start.			
				2. When beeps, mix & add tomato. Press start.			
				3. When beeps, mix & add vermicelli, water, salt, red chili powder, haldi, garam masala. Press start. Stand for 3 minutes.			
				4. Squeeze lemon, mix & serve.			
CF4	Pizza®	0.3 kg	Glass tray	For	0.3 kg		
				Pizza base	1 Big Pizza base		
				Topping	3 tbsp		
				Mix Vegetables - Tomato, Capsicum, Onion	1 cup		
				Grated Cheese	1/2 cup		
				Oregano & Chilli flakes (Optional)	As per taste		
				Method :			
				1. Select menu & press start to preheat.			
				2. Spread pizza topping on pizza base, spread chopped vegetables on it. Sprinkle grated cheese.			
				3. When beeps, place the pizza on Glass tray & press start.			
				4. When beeps, do not open the door , continue cooking.			

®Do not put any thing in the oven during the Preheat mode

Menu		Weight Limit	Utensil	Instructions	
CF5	Garlic Bread®	0.3 kg	Low Rack	For	0.3 kg
				Bread slices (French Bread)	3 slices
				Butter	5 tbsp
				Garlic paste	2 tbsp
				Grated cheese	4 tbsp
				Salt, Pepper, Oregano, Chilli flakes	As per taste
				Method : 1. Mix butter, garlic paste, salt, pepper and oregano together. Apply this mixture to both sides of bread slices. 2. Select menu & press start. (Preheat process) 3. When beeps, keep the bread slices on low rack & press start. Note : Use French bread to make garlic bread.	
CF6	Choco Bars	0.2 kg	Microwave safe (MWS) bowl & Microwave safe(MWS) flat glass dish	For	0.2 kg
				Chocolate chips	½ cup
				Oats (crushed)	1 cup
				Honey	3 tbsp
				Brown sugar	4 tbsp
				Butter (softened)	8 tbsp
				Chopped nuts (almonds, pistachio, walnut)	As required
				Method : 1. In a MWS glass bowl put oats, half amount of butter (4 tbsp), honey and brown sugar. mix well. Select menu and press start. 2. Grease a microwave flat glass dish with butter and line the dish with butter paper. Again grease it with butter paper. 3. When beeps, remove and pour the oats mixture into greased flat glass dish and press firmly with spoon. 4. In MWS glass bowl add rest of the butter, chocolate chips. Mix & press start. 5. When beeps, pour this mixture on oats & sprinkle chopped nuts. 6. Cut into rectangle bars when set & serve chilled.	

®Do not put any thing in the oven during the Preheat mode

Kids' Delight

Menu		Weight Limit	Utensil	Instructions																																																																							
CF7	Apple Pie®	0.6 kg	Metal cake tin & Low rack *	<table><tr><td>For</td><td colspan="3">0.6 kg</td></tr><tr><td>Apple Filling</td><td colspan="3"></td></tr><tr><td>Apples (peeled, cleaned & sliced thinly)</td><td colspan="3">4 large sized</td></tr><tr><td>White sugar</td><td colspan="3">¼ cup</td></tr><tr><td>Brown sugar</td><td colspan="3">¼ cup</td></tr><tr><td>Lemon juice</td><td colspan="3">1 tsp</td></tr><tr><td>Cinnamon powder</td><td colspan="3">1 tsp</td></tr><tr><td>Nutmeg powder</td><td colspan="3">¼ tsp</td></tr><tr><td>Salt</td><td colspan="3">¼ tsp</td></tr><tr><td>Softened butter</td><td colspan="3">2 tbsp</td></tr><tr><td>Cornflour</td><td colspan="3">2 tbsp</td></tr><tr><td>Short Crust Pastry</td><td colspan="3"></td></tr><tr><td>Maida</td><td colspan="3">2½ cups (300 g)</td></tr><tr><td>Salt</td><td colspan="3">½ tsp</td></tr><tr><td>Sugar (granulated)</td><td colspan="3">2 tsbp</td></tr><tr><td>Unsalted butter (chilled & cut into 1 inch pieces)</td><td colspan="3">1 cup (225 g)</td></tr><tr><td>Ice water</td><td colspan="3">¼ - ½ cup (60-120 mL)</td></tr></table>				For	0.6 kg			Apple Filling				Apples (peeled, cleaned & sliced thinly)	4 large sized			White sugar	¼ cup			Brown sugar	¼ cup			Lemon juice	1 tsp			Cinnamon powder	1 tsp			Nutmeg powder	¼ tsp			Salt	¼ tsp			Softened butter	2 tbsp			Cornflour	2 tbsp			Short Crust Pastry				Maida	2½ cups (300 g)			Salt	½ tsp			Sugar (granulated)	2 tsbp			Unsalted butter (chilled & cut into 1 inch pieces)	1 cup (225 g)			Ice water	¼ - ½ cup (60-120 mL)		
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				Method : - Put maida, salt, sugar in a food processor/mixer. Grind it well. Take it in a bowl. Add chilled cubes of butter. Rub with hand to make bread crumb texture or till soft & well granulated. - Add ¼ cup ice water to make a soft dough when pinched. Roll out the dough into 2 equal parts. Make disc shapes. Cover with plastic wrap & keep refrigerated at least for 30 minutes, - When chilled, roll out one disc into big shape & place in a greased cake tin, covering it from the edges. Again keep in refrigerator for 1 hour. - Take all the ingredients of apple filling in a mixer. Grind it to make a puree without any water. Pour this mixture in the cake tin. - Roll out the second chilled disc & cut out long strips of ½ inch width. Cover the pie dish with these strips, arranging crossways as shown in figure 1 & figure 2. - Seal the edges & wet them with water. Cover the edges with foil paper to avoid over burning. - Select the menu & press start. (Preheat process) When beeps, place the cake tin on low rack & press start. When beeps, give a standing time of 5-10 minutes. Cool & serve in pieces. Note: If the butter becomed soft while making pie, keep the rolled dough in freezer.																																																																							
																																																																											
CF8	Bread Pudding	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Bread slices</td><td>2 Nos.</td><td>3 Nos.</td><td>4 Nos.</td></tr><tr><td>Milk (for dipping the bread)</td><td>½ cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Egg</td><td>1 Nos.</td><td>2 Nos.</td><td>2 Nos.</td></tr><tr><td>Vanilla Essence</td><td>½ tsp</td><td>¾ tsp</td><td>1 tsp</td></tr><tr><td>Sugar</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Dry fruits</td><td colspan="3">As per taste</td></tr></table>				For	0.1 kg	0.2 kg	0.3 kg	Bread slices	2 Nos.	3 Nos.	4 Nos.	Milk (for dipping the bread)	½ cup	1 cup	1½ cup	Egg	1 Nos.	2 Nos.	2 Nos.	Vanilla Essence	½ tsp	¾ tsp	1 tsp	Sugar	3 tbsp	4 tbsp	5 tbsp	Dry fruits	As per taste																																										
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				Method : - Make small pieces of bread slices. Beat the egg very well . Mix all the ingredient very well. - Pour this mixture into MWS flat glass dish. Select menu and weight. Press start.																																																																							

@Do not put anything in the oven during the Preheat mode

* Refer Page 99, Fig. 2

Menu		Weight Limit	Utensil	Instructions			
CF9	Cheesy Nachos	0.3 kg	Microwave safe (MWS) flat glass dish	For	0.3 kg		
				Nachos	300 g		
				Grated cheese	1 cup		
				Pizza sauce	6 tbsp		
				Chopped onion, tomato	2 cups		
Method :							
				1. In a MWS flat glass dish add nachos, chopped onion, tomato, pizza sauce & grated cheese. Select menu & press start.			
CF10	Chocolate Balls	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3kg		
				Milkmaid	1 cup		
				Marie biscuit powder	1 cup		
				Milk powder	½ cup		
				Bournvita	½ cup		
Grated coconut	½ cup						
Method :							
				1. In a MWS glass bowl add milkmaid, marie biscuit powder, milk powder, bournvita. Mix well. Select menu & press start.			
				2. Allow to cool. Make balls out of the mixture. Roll out the balls in the grated coconut.			
				3. Keep in refrigerator for half an hour.			
CF11	Strawberry Custard	0.5 kg	Microwave safe (MWS) bowl	For	0.5 kg		
				Milk	1 cup		
				Strawberry custard powder	3 tbsp		
				Sugar	50 g		
				Strawberry pieces	As required		
Method :							
				1. In a MWS bowl add milk, strawberry custard powder, sugar. Mix well.			
				2. Select menu & press start.			
				3. When beeps, stir well. Press start.			
				4. When beeps, stir well. Press start. Allow to set in refrigerator.			
CF12	Noodles	0.1~0.3 kg	Microwave Safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Noodles	100 g	200 g	300 g
				Water	400 ml	800 ml	1200 ml
				Oil	1 tsp	2 tsp	3 tsp
				Vinegar	½ tsp	1 tsp	1 tsp
				Soya sauce	½ tsp	1 tsp	1 tsp
				Chilli sauce	½ tsp	1 tsp	1 tsp
				Mix Vegetable- Cabbage, capsicum, carrot, French beans etc.	½cup	0.3 kg	1 cup
				Salt, sugar, Pepper, MSG.	As per taste		
				Method:			
				1. In Microwave Safe Bowl take noodles, water, oil. Select category & weight and press start.			
				2. When beeps, Strain noodles & pour cold water over it. In Microwave Safe Bowl put some oil and finely chopped vegetables, and vinegar, soyasauce, chilli sauce, MSG, salt & pepper press start.			
				3. When beep, add noodles and mix well press start. Serve hot.			

Kids' Delight

Menu		Weight Limit	Utensil	Instructions			
CF13	Creamy mushroom buns	0.1~0.3 kg	Microwave safe (MWS) bowl & High Rack	For	0.1 kg	0.2 kg	0.3 kg
				Buns (cut into half horizontally)	1 no.	2 no.	3 no.
				Butter	1 tbsp	2 tbsp	3 tbsp
				Garlic (Chopped)	1 tsp	2 tsp	3 tsp
				Green Chillies (chopped)	1 no.	2 no.	3 no.
				Coriander (chopped)	A few sprigs		
				Onions (chopped)	½ cup	½ cup	1 cup
				Mushroom (sliced)	¼ cup	½ cup	1 cup
				Spinach (chopped)	¼ cup	½ cup	1 cup
				Salt & pepper	As per taste		
				Oregano	1 tsp	1½ tsp	2 tsp
				Cheese (grated)	¼ cup	½ cup	½ cup
				Milk	¼ cup	½ cup	1 cup
				Method:			
				1. Take the horizontally cut buns, hollow them to make a cavity in the buns for the filling. Soak the removed bun crumbs in milk & keep aside.			
2. In a MWS glass bowl put butter, onions, garlic, green chilli, mushrooms & mix well. Select category & weight & press start.							
3. When beeps, remove and add chopped spinach, grated cheese, salt, pepper & oregano. Mix and press start.							
4. When beeps, mix again. Fill this mixture into the buns. Place the filled buns on high rack. Sprinkle grated cheese (as required) & press start.							
5. Remove & serve hot with tomato ketchup.							
CF14	Pav Bhaji	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl & High rack	For	0.1 kg	0.2 kg	0.3 kg
				Boiled mix veg (Potato, Cauliflower, Capsicum, Green peas)	100 g	200 g	300 g
				Oil	1 tbsp	2 tbsp	2 tbsp
				Chopped onion	1 No.	2 Nos.	2 Nos.
				Chopped tomato	1 No.	2 No.	3 Nos.
				Water	As required		
				Pav bhaji masala	1 tsp	1½ tsp	2 tsp
				Garlic paste	1 tsp	1½ tsp	2 tsp
				Red chilli powder, Salt, Lemon juice, Butter	As per taste		
				Hara dhania	For garnishing		
				Method :			
				1. In a MWS glass bowl take oil, garlic paste, chopped onion, chopped tomato. Mix well.			
				2. Select menu & weight press start.			
				3. When beeps, add vegetables, water, red chilli powder, pav bhaji masala, salt. Mix well.			
				4. Press start.			
5. When beeps, remove mash it well, add butter & lemon juice. Garnish with coriander leaves.							
6. Keep this aside.							
7. For grilling pav-bhaji buns: Cut each bun in centre, apply butter, arrange on high rack.							
8. Press start. Serve with bhaji.							
CF15	Dhokla	0.1 - 0.3kg	Microwave safe (MWS) flat glass dish & Microwave safe(MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Besan	50 g	75 g	100 g
				Warm water	50 mL	75 mL	100 mL
				Curd	2 tbsp	3 tbsp	4 tbsp
				Green chilli & Ginger paste	1 tsp	1½ tsp	2 tsp
				Salt & Sugar	As per taste		
				Fruit salt / Mitha soda	1/8 tsp	¼ tsp	¼ tsp
				Oil, Rai, Curry leaves, Water	For tempering		
				Grated coconut	For garnishing		
				Yellow colour / Haldi	As required		
				Method :			
				1. Mix besan, curd, sugar, salt, water, green chilli-ginger paste, yellow color, fruit salt together. Mix well. Keep for 5-10 minutes.			
				2. Pour the mixture in MWS flat glass dish. Add ½ cup water to the MWS bowl, keep the flat glass dish, cover. Select menu & weight & press start.			
				3. When beep, in another MWS bowl add oil, rai & curry leaves & press start. Add some water to the tempering.			
				4. Add this tempering to the dhokla & cover. Stand for 5 minutes. Garnish with grated coconut & serve.			
Note : Mix 2 tsp sugar to water & dissolve before adding to the tempering.							

Menu		Weight Limit	Utensil	Instructions								
CF16	Peanuts	0.1 - 0.3kg	Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg					
				Peanuts	100 g	200 g	300 g					
				Oil	As required							
				Method : 1. In a MWS flat glass dish add drops of oil, peanuts. Mix well. 2. Select menu & weight & press start. 3. When beeps, stir it & press start. 4. Serve plain or with chaat masala.								
CF17	Murmura	0.1 kg	Microwave safe (MWS) glass bowl	For	0.1 kg							
				Murmura	100 g							
				Roasted peanuts	As required							
				Oil	1 tbsp							
				Jeera	1 tsp							
				Salt, Chaat masala	As per taste							
				Haldi	¼ cup							
				Method : 1. In a MWS glass bowl add oil, jeera, haldi. Select menu & press start. 2. When beeps, add murmura. Mix & press start. 3. When beeps, add roasted peanuts, salt, chaat masala & serve.								
CF18	Papdi®	12	Metal cake tray & Low rack*	Wheat flour	¼ cup							
				Cumin seeds	½ tsp							
				Salt	¼ tsp							
				Oil	1 tsp							
				Water	As required							
				Method : 1. Combine all the ingredients in a bowl. Make a soft dough adding required amount of water. 2. Select menu & press start. (Preheat process) 3. Take small amount of dough (equal proportion for all papdis) & roll out papdis prick with a fork & keep on cake tray. Keep the tray on low rack & press start. 4. Give a standing time of 5 minutes. Remove & store in an air tight container. Note : 12 Indicates the number of papdi that can be prepared								
				CF19	Paneer Bhurji	0.1 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg
								Paneer (mashed)	100 g	200 g	300 g	400 g
Oil	1 tbsp	1½ tbsp	2 tbsp					2½ tbsp				
Chopped capsicum	1 no.	2 nos.	3 nos.					4 nos.				
				Chopped onion	½ cup	1 cup	1 cup	1½ cup				
				Coriander leaves	A few sprig							
				Coriander powder, Jeera powder, Red chilli powder, Salt	As per taste							
				Method : 1. In a MWS bowl add oil, onion & capsicum. Select menu & weight & press start. 2. When beeps, mix well & add paneer, coriander leaves, coriander powder, jeera powder, red chilli powder & salt. Mix well & press start. 3. Serve with toast or wrapped in roti.								
CF20	Steamed Triangles	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl & Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg					
				Suji	100 g	200 g	300 g					
				Sour curd	½ cup	1 cup	1½ cup					
				Grated carrot	½ cup	1 cup	1½ cup					
				Capsicum (finely chopped)	3 tbsp	4 tbsp	5 tbsp					
				Water (to make batter)	As required							
				Mint chutney	4 tbsp	5 tbsp	6 tbsp					
				Oil	1 tsp	1½ tsp	2 tsp					
				Salt & sugar	As per taste							
				Eno fruit salt	1 tsp	1½ tsp	2 tsp					
				Oregano	1 tsp	1½ tsp	2 tsp					
				Method : 1. Put suji in a MWS glass bowl. Select menu weight and press start. 2. When beeps, mix well. Add curd, salt, sugar, oregano, water, eno salt. Mix well to make batter of dropping consistency. 3. Transfer half the batter to a MWS flat glass dish. Sprinkle half of the vegetables over the batter. Sprinkle half of mint chutney over vegetables. Repeat the same procedure with left over ingredients 4. Cover the MWS flat glass dish with plastic wrap/film. Prick with a fork/knife at 2-3 places. Keep in microwave. Press start. 5. Give standing time of 5 minutes. Remove the plastic wrap/film. Cut into triangles & serve hot.								

Kids' Delight

Menu		Weight Limit	Utensil	Instructions							
CF21	Khandvi	0.3 kg	Microwave safe (MWS) bowl	For		0.3 kg					
				Besan		100 g					
				Water		1 cup					
				Curd		1 cup					
				Salt		As per taste					
				Green chilli & Ginger paste		As per taste					
				Chopped coriander leaves		A few sprigs					
				Rai seeds (spluttered)		½ tsp					
				Grated coconut		As required					
				Method :							
				1. In a MWS bowl mix besan, water, curd, salt & green chilli & ginger paste together. Mix well. Cover.							
				2. Select menu & press start.							
				3. When beeps, stir well & press start.							
4. When beeps, stir well & press start.											
5. Spread the batter on a greased smooth flat kitchen slab. Allow to cool, cut into lengthwise strips.											
6. Roll the strips, garnish with spluttered rai, coriander leaves & grated coconut & serve.											
CF22	Namakparas®	15No	Metal Baking tray** & low rack	For		15					
				Maida		100 g					
				Oil		100 g					
				Ajwain		2 tbsp					
				Salt		2 nos.					
				Water		1 no.					
				Method :							
				1. In a bowl put all the ingredients of namak pare & make a soft dough adding required amount of water. Keep for 15-30 minutes, covered with cloth.							
				2. Select menu & weight and press start.(Preheat process)							
				3. Roll out the dough & make a ½" thick circle & cut them into small thin rectangular strips. Keep them on metal baking tray.							
				4. When beeps, keep metal baking tray on low rack & press start. Give a standing time of 5 minutes.							
				5. Let them cool completely before storing them in air-tight container.							
				Note: 15 indicate the number of namak paras that can be prepared.							
CF23	Cottage Honey Toast	0.1 ~ 0.3 kg	High rack	For		0.1 kg	0.2 kg	0.3 kg			
				Bread slices		2 nos.	4 nos.	6 nos.			
				Grated cottage cheese		As required					
				Cinnamon powder		As required					
				Method :							
				1. Spread cottage cheese & cinnamon powder on the bread slices. Keep on high rack. Select menu & weight & press start.							
				2. When beeps, turn over the slices & press start.							
				3. Drizzle honey on slices & serve.							
				CF24	Baked Potatoes®	0.5 kg	Low rack	For		0.5 kg	
								Half boiled potatoes		500 g	
								Boiled kabuli chana		½ cup	
								Hung curd		¼ cup	
								Olive oil		1 tbsp	
Softened butter		2 tbsp									
Salt & Pepper		As per taste									
Oregano		2 tsp									
Chopped garlic		1 tsp									
Tabasco		½ tsp									
Topping (mix together)											
Cornflakes (crushed)		4 tbsp									
Wheat flour		1 tsp									
Olive oil		1 tbsp									
Chopped coriander		2 tbsp									
Method :											
1. Cut the half boiled potatoes lengthwise & scoop out the potatoes leaving ½" thick wall. Keep the scooped out potatoes aside.											
2. Mix in a bowl scooped out & mashed potatoes, boiled & mashed kabuli chana, chopped garlic, green chilli, hung curd, olive oil, butter, salt & pepper, oregano, tabasco cornflakes. Mix well & make a paste/mixture.											
3. Fill in the hollowed-out potatoes with this mixture/paste with a spoon.											
4. In a bowl mix all the ingredients of cornflakes topping & cover all filled potatoes with the same mix.											
5. Select the menu & press start. (Preheat process)											
6. When beeps, keep the greased potatoes on low rack & press start. Serve with tomato ketchup or any other sauce of your choice.											

Menu		Weight Limit	Utensil	Instructions							
CF25	Tokri Chaat	0.1 ~ 0.3 kg	Metal muffin case** & High rack	For	0.1 kg	0.2 kg	0.3 kg				
				Bread slices	2 nos.	4 nos.	6 nos.				
				For filling							
				Moong sprouts, pomegranate, cucumber, onion, boiled potato, chopped mango	1 cup	1½ cup	2 cups				
				Salt, chaat masala, imLi chutney, lemon juice	As per taste						
Method :											
				1. In a bowl mix all the ingredients for filling & keep aside.							
				2. On a rolling board keep the bread slice and with the help of a rolling pin roll out the bread thinly. Take muffin cases & arrange the bread slices in them.							
				3. Place the muffin case on high rack. Select menu & weight and press start.							
				4. When beeps, take out the bread slices & turn over & keep on high rack & press start.							
				5. Remove, allow to cool. Put the ingredients for filling inside the tokri & serve.							
CF26	Spicy Baby Corn	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg				
				Baby corn (cut lengthwise)	100 g	200 g	300 g				
				Lemon juice	As per taste						
				Sugar, salt	As per taste						
				Oil	1 tsp	1½ tsp	2 tsp				
				For paste							
				Chopped coriander leaves	1 cup	1½ cup	2 cups				
				Chopped ginger	½ tsp	1 tsp	1½ tsp				
				Garlic cloves	1 no.	2 nos.	3 nos.				
				Chopped green chillies	1 no.	2 nos.	3 nos.				
				Chopped onion	½ cup	1 cup	1 cup				
				Cumin seeds	As required						
Method :											
				1. Grind chopped coriander leaves, ginger, garlic cloves, green chillies, onion & cumin seeds together to prepare the paste.							
				2. In a MWS bowl add oil, baby corns, sugar, salt & paste. Mix well. Cover. Select menu & weight & press start.							
				3. Allow to stand for 3 minutes.							
CF27	Veg Sandwich	0.1 ~ 0.3 kg	High rack	For	0.1 kg	0.2 kg	0.3 Kg				
				Bread slices	100 g (2 slices)	200 g (4 slices)	300 g (6 slices)				
				Butter	1 tbsp	2 tbsp	4 tbsp				
				Sauce / spread	1½ tbsp	3 tbsp	4 tbsp				
				Chopped vegetables (onion, tomato, capsicum)	2 tbsp	4 tbsp	6 tbsp				
				Grated cheese	2 tbsp	4 tbsp	6 tbsp				
				Salt & pepper	As per taste						
				Method :							
								1. On a bread slice apply butter, layer with sauce, spread chopped vegetables, sprinkle grated cheese. Cover it with the other bread slice.			
				2. Keep the sandwich on high rack. Select category & weight and press start.							
				3. When beeps, change the side of the sandwich & again press start.							
CF28	Paneer Sandwich	0.1 ~ 0.3 kg	High rack	For	0.1 kg	0.2 kg	0.3 kg				
				Bread slices	2 nos.	4 nos.	6 nos.				
				Grated paneer	100 g	150 g	200 g				
				Chopped onion	2 tbsp	3 tbsp	4 tbsp				
				Cheese spread	2 tbsp	3 tbsp	4 tbsp				
				Salt, pepper & mustard powder	As per taste						
				Minced ginger	As per taste						
				Method :							
								1. In a bowl mix grated paneer, chopped onion, cheese spread, minced ginger salt, pepper & mustard together.			
				2. Spread the mixture on one bread slice & cover it with the other slice. Keep the sandwich on high rack.							
				3. Select category & weight & press start.							
				4. When beeps, change the side & press start.							

Kids' Delight

Menu		Weight Limit	Utensil	Instructions			
CF29	Masala Cheese Toast	0.1 ~ 0.3 kg	High rack	For	0.1 kg	0.2 kg	0.3 kg
				Bread slices	2 nos.	4 nos.	6 nos.
				Butter	For applying on bread slices		
				For Filling			
				Chopped boiled vegetables - cabbage, cauliflower, green peas, french beans, capsicum	1 cup	1½ cup	2 cups
				Chopped onions	1 no.	2 nos.	2 nos.
				Mashed boiled potatoes	2 nos.	3 nos.	4 nos.
				Chopped green chillies	1 no.	2 nos.	3 nos.
				Salt, red chilli powder, garam masala	As per taste		
				Chopped coriander leaves	1 tsp	2 tsp	3 tsp
				Grated cheese	2 tsp	4 tsp	6 tsp
				Method :			
				1. In a bowl add mashed boiled potatoes, boiled vegetables. Mash them well. Add chopped onion, green chillies & chopped coriander leaves. Mix well. Now add salt, red chilli powder, garam masala. Mix well.			
				2. Apply butter on one side of all bread slices.			
3. Put the filling & grated cheese on one slice & cover with other slice. Prepare all the toasts in same way.							
4. Keep the toasts on high rack. Select category & weight and press start.							
5. When beeps, turn over the side & press start.							
CF30	Bread Dahi Vada	0.3 kg	Microwave safe (MWS) flat glass dish	For	0.3 kg		
				Bread slices (cut the edges)	8 nos.		
				Beaten curd	As required		
				Imli ki saunth	As required		
				Green chillies (chopped)	3 nos.		
				Grated ginger	10 g		
				Chopped coriander leaves	A few sprigs		
				Kishmish	5 g		
				Salt, Cumin seed powder, Red chilli powder, Pudina powder	As per taste		
				Pepper corns	4-5 pieces		
				Method :			
				1. Take one slice of bread, dip in water & press between the palms to drain extra water. Place the slice on a slightly greased MWS flat glass dish.			
				2. Now sprinkle chopped green chillies, grated ginger, chopped coriander leaves & pudina powder. Now place the other bread slices dipped in water over the first one and seal the edges properly. Give them round shape. Make 4 vadas in same manner.			
				3. Keep the MWS flat glass dish in the oven. Select menu and press start.			
4. Take out & allow to cool.							
5. Now add beaten curd, imLi saunth, salt, red chilli powder, cumin seed powder. Place a pepper corn at the centre of each vada. Keep in refrigerator for cooling. Serve.							

Steam Cook

In the following example, show you how to cook
0.3 kg of Sprouts.

1. *Press STOP/Clear.



2. Press Steam Cook



The Display will show St1

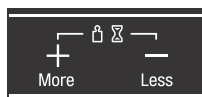
3. Press Steam Cook six time, display will show St6.



4. Press START/Add 30 secs for menu confirmation.



5. Keep pressing + More key until display show 0.3kg.



When cooking you can increase or decrease cooking time by pressing +More/-Less button.

! NOTE

- Steam Cook menus are programmed
- Steam Cook menus allows you to cook most of your favourite food by selecting the food type and the weight of the food.

* Note : If display is blank, press STOP/CLEAR, otherwise go directly to step 2.

Steam Cook

Category		Weight Limit	Utensil	Instructions							
St1	Keema Balls	0.1 ~ 0.3 kg.	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg				
				Chicken Kheema	75 gms	125 gms	175 gms				
				Boiled & Mashed Potato	1 No.	2 No.	3 No.				
				Ginger, Garlic Paste, Salt, Garam Masala, Hara Dhania Lemon Juice	As per your taste						
				Besan	1 tsp	2 tsp	3 tsp				
				Method : 1. Mix all the ingredients together. Make balls from it. Place the balls in greased MWS flat glass dish. Add ½ cup water to the MWS bowl. Place the MWS glass dish inside the bowl. Cover. Select category & weight and press start.							
St2	Gajar Ka Halwa	0.3 kg	Microwave Safe (MWS) Glass Bowl & Microwave safe (MWS) bowl	For	0.3 kg						
				Grated Gajar	300 gms						
				Ghee	2 tbsp						
				Milk Powder	4 tbsp						
				Khoya	5 tbsp						
				Sugar	4 tbsp						
				Elaichi Powder and Dry Fruits	As per your taste						
								Method : 1. In a MWS glass bowl take all the ingredients & mix well. 2. Add ½ cup water to the MWS bowl. 3. Keep the MWS glass bowl in the bowl. Cover. Select category & press start.			
St3	Shakar-Kandi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish	Shakarkandi	0.1 Kg	0.2 Kg	0.3 Kg				
				Salt & Chat Masala	As per your taste						
				Method : 1. In MWS bowl add ½ water. Keep the peeled off shakarkandi in MWS flat glass dish & put in the bowl. Cover. Select category & weight & press start. 2. After steaming sprinkle some salt & chaat masala & serve							
St4	Methi Muthiya	0.1 ~ 0.3 kg	Microwave Safe (MWS) bowl & Microwave safe (MWS) flat glass dish	For	0.1 Kg	0.2 Kg	0.3 Kg				
				Methi Leaves	1/2 cup	3/4 cup	1 cup				
				Atta	1/4 cup	1/2 cup	3/4 cup				
				Besan	2 tbsp	3 tbsp	4 tbsp				
				Suji	1 tbsp	1½ tbsp	3/4 tbsp				
				Soda Bicarab	1/4 tsp	1/2 tsp	3/4 tsp				
				Ginger garlic chilli paste, Dhaniya Powder, Haldi, Salt, Sugar	As per your taste						
								Method : 1. Mix all the ingredients. Add some water and make a soft dough. Make small rolls from this mixture. Place rolls on MWS flat glass dish. 2. Add ½ cup water to the bowl. Keep the MWS flat glass dish in MWS bowl. Cover. Select category & weight and Press start.			
St5	Kothimbir Vadi	0.1 ~ 0.3 kg	Microwave safe (MWS) Bowl & Microwave safe (MWS) flat glass dish	For	0.1 Kg	0.2 Kg	0.3 Kg				
				Kothimbir (Hara Dhaniya)	100 g	200 g	300 g				
				Besan	½ cup	1 cup	1½ cup				
				Suji	2 tbsp	3 tbsp	4 tbsp				
				Red chilli powder, salt, garam masala	As per taste						
				Baking powder	½ tsp	½ tsp	1 tsp				
								Method : 1. Mix all the ingredients together & make vadis out of it. 2. In MWS bowl, add ½ cup water. Place the vadis on MWS flat glass dish. Keep in the bowl & cover. Select category & weight and press start. 3. Allow to stand for 3 minutes.			

Category		Weight Limit	Utensil	Instructions							
St6	Sprouts	0.1 ~ 0.3 kg.	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish	For	0.1 Kg	0.2 Kg	0.3 Kg				
				Moong sprouts	100 g	200 g	300 g				
				Chopped onion, Chopped tomato	1 cup	2 cups	2 cups				
				Salt, Chaat masala, Lemon juice	As per taste						
Method :											
1. In a MWS bowl, add ½ cup water, put moong sprouts In MWS flat glass dish. Keep in the MWS bowl and cover.											
2. Select category and weight and press start. Stand for 3 minutes. Add chopped onion, tomato, salt, chaat masala and lemon juice and serve.											
St7	Steamed Veg	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg				
				Chopped vegetables (Capsicum, carrots, peas, beans)	100 g	200 g	300 g				
				Method :							
				1. In the MWS bowl, add ½ cup water. Put the chopped vegetables in the MWS flat glass dish, Keep in the bowl & cover.							
2. Select category and weight and press start. Sprinkle salt and pepper as per taste and serve.											
St8	Rasia Muthiya	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish	For	0.1 Kg	0.2 Kg	0.3 Kg				
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g				
				Water	200 ml	400 ml	600 ml				
				Ginger-garlic paste	½ tbsp	1 tbsp	1½ tbsp				
Hing				A pinch							
Besan				1 tbsp	2 tbsp	3 tbsp					
Kadhi				As required							
Method :											
1. In a MWS bowl add rice & water. Select category & weight and press start.											
2. When beeps, take out the cooked rice. Add ginger garlic paste, hing, besan. Mash well with rice. Make balls out of the rice mixture.											
3. In the MWS bowl, add ½ water to the bowl. Keep the muthiyas on the MWS flat glass dish. Keep in the bowl. Cover & press start.											
4. When beeps, remove the muthiyas & add to the kadhi & serve.											
St9	Steamed Cauli-Flower	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish.	For	0.1 Kg	0.2 Kg	0.3 Kg				
				Cauliflower florets	100 g	200 g	300 g				
				Onion paste	1 tbsp	2 tbsp	3 tbsp				
				Ginger garlic paste,	½ tbsp	1 tbsp	1½ tbsp				
Red chilli, dhania, coriander, turmeric (powdered), garam masala, salt, sugar				As per taste							
Tomato puree				2 tbsp	3 tbsp	4 tbsp					
Curd				100 ml	150 ml	200 ml					
Method :											
1. Mix all the ingredients together except cauliflower. Add cauliflower & marinate for 1 hour.											
2. In MWS bowl, add ½ cup water.											
3. Now keep the marinated cauliflower on the MWS flat glass dish. Keep in the MWS bowl & cover. Select category & weight and press start.											
4. Allow to stand for 5 minutes.											
St10	Sarson Ka Saag	0.1 ~ 0.4 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg			
				Sarson (washed & separated leaves)	75 g	150 g	200 g	250 g			
				Palak (washed & separated leaves)	20 g	50 g	100 g	150 g			
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp			
Onion garlic paste				1 tsp	1½ tsp	2 tsp	2½ tsp				
Tomato (chopped)				1/2 cup	1 cup	1½ cup	2 cups				
Salt, Red chilli powder				As per your taste							
Water				As required							
Method :											
1. In the MWS bowl, add ½ water. Place sarson and palak in the MWS flat glass dish. Keep the MWS flat glass dish in MWS bowl & cover. Select category and weight and press start.											
2. When beeps, remove the MWS bowl, grind the steamed sarson & Palak with water											
3. In a MWS bowl add oil, onion garlic paste, tomato, salt and red chilli powder and press start. Mix well.											
4. When beeps, add grind sarson and palak, water (as required) to the MWS bowl. Mix well and press start. Serve it with makki ki roti.											

Steam Cook

Category		Weight Limit	Utensil	Instructions																												
St11	Bhafouri	0.1 ~ 0.2 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand*	<table><tr><td>For</td><td>0.1 Kg</td><td colspan="2">0.2 Kg</td></tr><tr><td>Mix dal paste (Moong dal, Urad dal)</td><td>100 g</td><td colspan="2">200 g</td></tr><tr><td>Ginger- garlic paste</td><td>½ tbsp</td><td colspan="2">1 tbsp</td></tr><tr><td>Hing</td><td colspan="3">A pinch</td></tr><tr><td>Mitha soda</td><td>1/8 tsp</td><td colspan="2">¼ tsp</td></tr><tr><td>Salt</td><td colspan="3">As per taste</td></tr></table> Method : 1. Mix all the ingredients together & make balls out of the mixture. 2. In MWS bowl, add ½ cup water. Keep the balls in MWS idli stand and keep it inside the bowl. Cover. Select category & weight and press start. Allow to stand for 3 minutes.	For	0.1 Kg	0.2 Kg		Mix dal paste (Moong dal, Urad dal)	100 g	200 g		Ginger- garlic paste	½ tbsp	1 tbsp		Hing	A pinch			Mitha soda	1/8 tsp	¼ tsp		Salt	As per taste						
For	0.1 Kg	0.2 Kg																														
Mix dal paste (Moong dal, Urad dal)	100 g	200 g																														
Ginger- garlic paste	½ tbsp	1 tbsp																														
Hing	A pinch																															
Mitha soda	1/8 tsp	¼ tsp																														
Salt	As per taste																															
St12	Steamed Peas	0.1 ~ 0.3 kg	Microwave Safe (MWS) Flat glass dish & Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 Kg</td><td>0.2 Kg</td><td>0.3 Kg</td></tr><tr><td>Shelled peas</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Salt & Chaat masala</td><td colspan="3">As per taste</td></tr><tr><td>Butter</td><td>½ tbsp</td><td>1 tbsp</td><td>1½ tbsp</td></tr></table> Method : 1. In MWS bowl, add ½ cup water to the MWS bowl, place put the peas in MWS flat glass dish. Keep in MWS bowl & cover. Select category & weight & press start. 2. Remove & add butter, salt & chaat masala & serve.	For	0.1 Kg	0.2 Kg	0.3 Kg	Shelled peas	100 g	200 g	300 g	Salt & Chaat masala	As per taste			Butter	½ tbsp	1 tbsp	1½ tbsp												
For	0.1 Kg	0.2 Kg	0.3 Kg																													
Shelled peas	100 g	200 g	300 g																													
Salt & Chaat masala	As per taste																															
Butter	½ tbsp	1 tbsp	1½ tbsp																													
St13	Matar Mushroom	0.1 ~ 0.3 kg	Microwave Safe (MWS) Flat glass dish & Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 Kg</td><td>0.2 Kg</td><td>0.3 Kg</td></tr><tr><td>Matar</td><td>50 g</td><td>100 g</td><td>150 g</td></tr><tr><td>Mushroom (chopped)</td><td>50 g</td><td>100 g</td><td>150 g</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Onion (chopped)</td><td>1/2 cup</td><td>1 cup</td><td>1 cup</td></tr><tr><td>Tomato puree</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr><tr><td>Salt, Red chilli powder, Garam masala</td><td colspan="3">As per taste</td></tr></table> Method : 1. Add ½ cup water to MWS bowl. bowl, place the matar and chopped mushroom on the MWS flat glass dish, keep in MWS bowl and cover. Select category and weight and press start. 2. When beeps, remove. 3. In a MWS bowl add oil, onion, tomato puree, salt, red chilli powder, garam masala and press start. Mix well. 4. When beeps, add steamed matar and mushroom to the MWS bowl and add little water, press start. Mix well and add chopped coriander leaves and serve with roti.	For	0.1 Kg	0.2 Kg	0.3 Kg	Matar	50 g	100 g	150 g	Mushroom (chopped)	50 g	100 g	150 g	Oil	1 tbsp	1½ tbsp	2 tbsp	Onion (chopped)	1/2 cup	1 cup	1 cup	Tomato puree	2 tbsp	2½ tbsp	3 tbsp	Salt, Red chilli powder, Garam masala	As per taste		
For	0.1 Kg	0.2 Kg	0.3 Kg																													
Matar	50 g	100 g	150 g																													
Mushroom (chopped)	50 g	100 g	150 g																													
Oil	1 tbsp	1½ tbsp	2 tbsp																													
Onion (chopped)	1/2 cup	1 cup	1 cup																													
Tomato puree	2 tbsp	2½ tbsp	3 tbsp																													
Salt, Red chilli powder, Garam masala	As per taste																															
St14	Avial	0.1 ~ 0.3 kg	Microwave Safe (MWS) Flat glass dish & Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 Kg</td><td>0.2 Kg</td><td>0.3 Kg</td></tr><tr><td>Cut vegetables (long pieces), Carrot, potato, drumstick, French beans, bottlegourd</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1 tbsp</td><td>1½ tbsp</td></tr><tr><td>Mustard seeds, Curry leaves, Salt, Haldi</td><td colspan="3">As per taste</td></tr><tr><td>Coconut milk</td><td>1/2 cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Curd (beaten)</td><td>1/2 cup</td><td>1 cup</td><td>1½ cup</td></tr></table> Method : 1. Add ½ cup water to MWS bowl, place the vegetables in MWS flat glass dish & keep in MWS bowl and cover. Press start. 2. Select category and weight and press start. 3. When beeps, remove the all from microwave oven. 4. When beeps, in a MWS bowl add 1tbsp oil, mustard seeds, curry leaves, haldi, salt. Add coconut milk and curd. 5. When beeps, add the steamed vegetables to the coconut milk and press start. Garnish with grated coconut and serve.	For	0.1 Kg	0.2 Kg	0.3 Kg	Cut vegetables (long pieces), Carrot, potato, drumstick, French beans, bottlegourd	100 g	200 g	300 g	Oil	1 tbsp	1 tbsp	1½ tbsp	Mustard seeds, Curry leaves, Salt, Haldi	As per taste			Coconut milk	1/2 cup	1 cup	1½ cup	Curd (beaten)	1/2 cup	1 cup	1½ cup				
For	0.1 Kg	0.2 Kg	0.3 Kg																													
Cut vegetables (long pieces), Carrot, potato, drumstick, French beans, bottlegourd	100 g	200 g	300 g																													
Oil	1 tbsp	1 tbsp	1½ tbsp																													
Mustard seeds, Curry leaves, Salt, Haldi	As per taste																															
Coconut milk	1/2 cup	1 cup	1½ cup																													
Curd (beaten)	1/2 cup	1 cup	1½ cup																													

* Provided with LG kit.

Category		Weight Limit	Utensil	Instructions	
St15	Shorshe Ilish	0.3 kg	Microwave Safe (MWS) Flat glass dish & Microwave safe (MWS) bowl	For	0.3 kg
				Hilsa pieces	300 g
				Mustard oil	1 tbsp
				Onion	2 nos.
				Mustard seeds and chilli paste	1½ tbsp
				Salt, Red chilli powder	As per taste
				Method : 1. Add ½ cup water to MWS bowl, place the hilsa pieces in MWS flat glass dish & keep in MWS bowl and cover. Select category and press start. Stand for 3 minutes. 2. When beeps, remove all from microwave oven.. In a MWS bowl add mustard oil, onion, mustard and chilli paste, salt, red chilli powder and press start. 3. When beeps, add the steamed hilsa in MWS bowl, mix well and cover. Press start. Serve with rice.	

Indian Cuisine

In the following example, show you how to cook
0.2 kg of Mix Veg.

1. Press STOP/CLEAR.



2. Press Indian Cuisine



3. The display will show "IC1"

4. Press START/Add 30 secs for menu confirmation.



5. Keep Pressing "+More" until display show "0.2kg"



6. Press START/Add 30 secs.



When cooking you can increase or decrease cooking time by pressing +More/-Less button.



! NOTE

- Indian Cuisine cook menus are programmed
- Indian Cuisine cook allows you to cook most of your favourite food by selecting the food type and the weight of the food.

* Note : If display is blank, press STOP/CLEAR, otherwise go directly to step 2.

Menu		Weight Limit	Utensil	Instructions					
IC1	Mix Veg	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Mix Veg. (Carrot, Cauliflower, peas, beans, tomato)	100 g (Total)	200 g (Total)	300 g (Total)	400 g (Total)	500 g (Total)
				Oil	¼ tbsp	½ tbsp	1 tbsp	1½ tbsp	2 tbsp
				Onion (chopped)	½ cup	1 cup	1½ cup	2 cup	2 cup
				Tomato (chopped)	¼ tbsp	1 cup	1½ cups	1½ cups	1½ cups
				Salt, Cumin powder, Garam masala, Red chilli powder, Coriander	As per taste				
				Method :					
				1. In a MWS bowl add oil, onion, tomato & all spices. Mix well, select menu & weight and press start.					
				2. When beeps, remove & mix well. Add vegetable & some water. Cover & press start.					
				3. When beeps, mix well. Cover & press start. Garnish with coriander leaves.					
IC2	Kadhai Paneer	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	Paneer	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Capsicum & Onion (sliced)	½ cup	1 cup	1½ cup	2 cup	2½ cup
				Sliced tomato	½ no.	1 no.	1½ no.	2 no.	2½ no.
				Onion Paste	3 tbsp	4 tbsp	5 tbsp	6 tbsp	6½ tbsp
				Tomato Puree	2 tbsp	3 tbsp	4 tbsp	4½ tbsp	5 tbsp
				Ginger-Garlic Paste, Salt	As per taste				
				Red Chilli Powder, Haldi, Kasuri Methi, Garam Masala	As per taste				
				Butter	1½ tbsp	2 tbsp	3 tbsp	3½ tbsp	4 tbsp
				Fresh Cream	1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp
				Oil	½ tbsp	1 tbsp	2 tbsp	2½ tbsp	3 tbsp
Method :									
1. In MWS bowl, add oil, onion paste, ginger-garlic paste, sliced capsicum, tomato & onion. Mix well, cover. Select menu & weight and press start.									
2. When beep, add tomato puree, butter, fresh cream, haldi, red chilli powder, garam masala, kasuri methi, salt and paneer cubes, mix well and press start, garnish with hara dhania and serve hot.									
IC3	Dal Tadka	0.2 kg	Microwave safe (MWS) bowl	For	0.2 kg				
				Dal (soaked for 2 hours)	200 g				
				Water	400 mL				
				Oil	2 tbsp				
				Rai, Roasted jeera, Kasuri methi, Dhania powder, Hara dhania, Hing, Haldi, Green chilli	As per taste				
				Salt	As per taste				
				Method :					
				1. Take dal in MWS bowl, add water, haldi and hing.					
				2. Select menu press start to cook.					
				3. When beeps, take another bowl add oil, roasted jeera, green chilli, curry leaves, add dal, salt, dhania powder, hara dhania, kasuri methi (optional), water (if required). Press start.					
4. When beeps, mix well & again press start.									

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions						
IC4	Sambhar	0.2 kg	Microwave safe (MWS) bowl	For		0.2 kg				
				Arhar Dal (Soaked for 2 hrs)		200 g				
				Oil		2 tbsp				
				Onion chopped		1 medium				
				Tomato chopped		1 medium				
				Mixed Vegetables chopped - Drumsticks, Ghiya, Brinjals, Red pumpkin		1 cup				
				Boiled water		400 mL				
				Imli pulp, Green chilli, Sambhar masala, Salt, Gud, Curry leaves		As per taste				
				Dhania, Red chilli powder, Rai, Hing						
				Method :						
				1. Soak dal for 2 hours, In MWS Bowl take dal, haldi, onion, green chilli, tomato, mix vegetables and boiled water. Select menu and press start.						
				2. When beeps, in another MWS Bowl take oil, add rai, hing, curry leaves, dhania, red chilli powder. Press start.						
3. When beeps, mash dal very well and add to tadka. Add imli pulp, sambhar masala, gud and some water (if required). Press start. Stand for 5 mins. Garnish with coconut and hara dhania and serve with Idli.										
IC5	Dum Aloo	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For		0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Boiled aloo (small)		100 g	200 g	300 g	400 g	500 g
				Oil		2 tbsp	3 tbsp	3 tbsp	3½ tbsp	3½ tbsp
				Jeera, Pepper seeds, Cloves, Hing		As required				
				Onion paste		2 tsp	3 tsp	4 tsp	5 tsp	6 tsp
				Ginger & garlic paste		1 tsp	1½ tsp	1½ tsp	2 tsp	2 tsp
				Tomato puree		1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp
				Curd		½ cup	1 cup	1 cup	1½ cups	1½ cups
				Turmeric powder, Red chilli powder, Deghi mirch, Salt, Garam masala, Saunf powder		As per taste				
				Method :						
				1. In a MWS bowl add oil, jeera, pepper corns, cloves, hing, onion paste, ginger garlic paste. Mix well.						
				2. Select menu & weight and press start.						
3. When beeps, mix well & add tomato puree & boiled potatoes. Mix well & cover. Press start.										
4. When beeps, mix well & add curd & all spices. Cover & press start.										
5. Allow to stand for 3 minutes.										
IC6	Baigan Ka Barta	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For		0.3 kg	0.4 kg	0.5 kg		
				Baigan (Chopped in big pieces)		300 g	400 g	500 g		
				Oil		1 tbsp	1½ tbsp	2 cup		
				Chopped onions		1 cup	1½ cup	500 g		
				Chopped green chillies		3 nos.	4 nos.	5 nos.		
				Chopped ginger		1 tbsp	1½ tbsp	2 tbsp		
				Chopped tomato		2 nos.	3 nos.	4 nos.		
				Tomato puree		4 tbsp	5 tbsp	6 tbsp		
				Salt, dhania powder, garam masala, red chilli powder, haldi		As per taste				
				Chopped coriander leaves		A few sprigs				
				Method :						
				1. In a MWS bowl add peeled & chopped baigan. Sprinkle some water. Cover. Select menu and weight and press start.						
2. When beeps, remove & mash the baigan well.										
3. In another MWS bowl add oil, chopped onion, green chillies, ginger, tomato, tomato puree, salt, dhania powder, garam masala, red chilli powder, haldi. Mix well. Cover & press start.										
4. When beeps, mix well. Add the mashed baigan & mix well. Press start. Allow to stand for 3 minutes. Garnish with coriander leaves.										

Menu		Weight Limit	Utensil	Instructions
IC7	Kadhi	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For
				Besan
				Curd / matha
				Oil
				Rai, Cumin seeds
				Chopped onions
				Salt, Red chilli powder, Haldi
				Coriander powder, Amchur
				Water
				Method :
				1. In a MWS bowl add oil, rai, jeera, chopped onion. Select menu & weight & press start.
				2. When beeps, mix & add besan, curd/matha, salt, red chilli powder, haldi, coriander powder, amchur powder, water (1/2 the amount mentioned per weight). Mix & press start.
				3. When beeps, mix & add remaining water & press start. Pour tempering & serve.
IC8	Pithla	0.6 kg	Microwave safe(MWS) glass bowl & Microwave safe (MWS) flat glass dish	For
				Besan
				Oil
				Ginger, Garlic, Green chillies (Chopped)
				Onion, Tomato (chopped)
				Coriander chopped
				Water
				Salt, Turmeric powder, Garam masala, Red chilli powder
				Method :
				1. In a MWS flat glass dish put besan. Select menu & press start.
				2. When beeps, remove & in another MWS glass bowl put oil, chopped ginger, garlic, green chilli, chopped onion & tomato, turmeric powder, garam masala, red chilli powder. Mix well & press start.
				3. When beeps, mix besan with masala & add water & salt. Mix well. Keep MWS glass bowl in microwave & press start.
				4. Stir well. Garnish with fresh coriander & serve.

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions							
IC9	Dalma	0.3 kg	Microwave safe (MWS) bowl	For	0.3 kg						
				Dhuli moong dal (soaked for 2 hours)	300 g						
				Water	600 mL						
				Chopped vegetables (Drumsticks, Potato, Raw banana, Pumpkin, Brinjal, Tomato)	2 cups						
				For tadka	2 tbsp						
				Oil	As per taste						
				Bay leaf, Jeera, Dry chillies, Salt, Haldi	4 tbsp						
				Grated coconut	1 no.						
				Chopped onion							
				Method :							
				1. In a MWS bowl add soaked moong dal, chopped vegetables & water. Mix well. Select menu & press start.							
				2. When beeps, in another MWS bowl add oil, bay leaves, jeera, dry chillies, salt, haldi, grated coconut & chopped onion. Mix well & press start.							
				3. When beeps, mix well add the tadka ingredients to the dal. Mix well & press start.							
				IC10	Panchmel Ki Sabzi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
Chopped vegetables (Gavar ki fali, Chawli, Shimla mirch, Kheera, Gajar)	100 g	200 g	300 g								
Oil	½ tbsp	1 tbsp	2 tbsp								
Jeera	½ tsp	1 tsp	1 tsp								
Onion	½ cup	½ cup	1 cup								
Ginger & Green chilli paste	1 tsp	1½ tsp	2 tsp								
Coriander powder, Amchur, Haldi & Salt	As per taste										
Method :											
1. In a MWS bowl add oil, jeera, onion, ginger & green chilli paste. Mix well.											
2. Select menu & weight and press start.											
3. When beeps, mix well & add the chopped vegetables & little water. Cover and press start.											
4. When beeps, mix well & add coriander powder, amchur, haldi & salt. Press start. Allow to stand for 5 minutes.											
IC11	Gujarati Tuvvar Dal	0.3 kg	Microwave safe (MWS) bowl					For	0.3 kg		
								Tuvvar dal / Arhar dal (soaked for 2 hours)	300 g		
				Water	600 mL						
				Oil	1 tbsp						
				Mustard seeds	½ tsp						
				Jeera	½ tsp						
				Finely chopped ginger	1 tbsp						
				Slit green chillies	3 nos.						
				Curry leaves	A few						
				Chopped tomato	2 nos.						
				Chopped onion	1 no.						
				Hing	A pinch						
				Salt, Turmeric powder, Red chilli powder	As per taste						
				Jaggery (Gud)	As per taste						
				Method :							
				1. In a MWS bowl add tuvar dal, salt, hing, turmeric powder, water. Mix well. Select menu & press start.							
				2. When beeps, remove the dal.							
				3. In another MWS bowl add oil, mustard seeds, jeera, finely chopped ginger, slit green chillies, curry leaves, chopped onions, red chilli powder. Mix well & press start.							
				4. When beeps, remove the bowl & add these ingredients to the dal. Add tomato, jaggery & mix well. Press start. Squeeze lemon juice & serve.							

Menu		Weight Limit	Utensil	Instructions							
IC12	Butter Chicken	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg				
				Chicken (boneless)	300 g	400 g	500 g				
				Ginger garlic paste	2 tbsp	2½ tbsp	3 tbsp				
				Tomato puree	½ cup	1 cup	1 cup				
				Chopped onions	1 no.	1 no.	2 nos.				
				Garam masala, Dhania powder, Jeera powder, Kasuri methi, Red chilli powder, Salt	As per taste						
				Kaju paste	2 tbsp	2½ tbsp	3 tbsp				
				Fresh cream	1 cup	1½ cup	1½ cup				
				Butter	2 tbsp	3 tbsp	3½ tbsp				
				Oil	2 tbsp	2½ tbsp	2½ tbsp				
				Slit green chillies	3 nos.	4 nos.	5 nos.				
				Method :							
				1. In a MWS bowl add oil, ginger garlic paste, chopped onions, garam masala, dhania powder, jeera powder, salt. Mix well. Select menu & weight & press start.							
				2. When beeps, mix well, add tomato puree, red chilli powder, kasuri methi, chicken pieces. Mix well & cover. Press start.							
				3. When beeps, mix well, add kaju paste, cream & butter. Mix well & cover. Press start.							
				4. Garnish with slit chillies.							
				IC13	Beans Porial	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
								French beans (cut evenly)	100 g	200 g	300 g
Oil	1 tsp	1 tsp	2 tsp								
Mustard seeds	¼ tsp	½ tsp	½ tsp								
Urad dal	¼ tsp	½ tsp	½ tsp								
Grated coconut	2 tbsp	3 tbsp	4 tbsp								
Green chillies	1 no.	2 nos.	3 nos.								
Salt	As per taste										
Method :											
1. In a MWS bowl add oil, mustard seeds & urad dal. Select menu and weight and press start.											
2. When beeps, add beans, sprinkle little water & cover. Press start.											
3. When beeps, mix well & add grated coconut, green chillies & salt. Cover & press start. Allow to stand for 3 minutes.											
IC14	Goan Potato Curry	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl					For	0.3 kg	0.4 kg	0.5 kg
								Boiled potato	300 g	400 g	500 g
								Boiled mix veg (Capsicum Cauliflower, Carrot, Peas)	100 g	150 g	200 g
								Chopped onion	1 no.	2 nos.	3 nos.
								Oil	1½ tbsp	2 tbsp	2 tbsp
								Mustard seeds	1 tsp	1½ tsp	2 tsp
				Grated coconut	2 tbsp	2½ tbsp	3 tbsp				
				Coconut milk	1 cup	1½ cup	1½ cup				
				Tomato puree	½ cup	1 cup	1 cup				
				Kaju powder	1 tbsp	2 tbsp	3 tbsp				
				Salt, Red chilli powder	As per taste						
				Fresh cream	2 tbsp	3 tbsp	4 tbsp				
				Coriander	A few sprigs						
				Method :							
				1. In a MWS bowl add oil, mustard seeds & chopped onion. Select menu & weight & press start.							
				2. When beeps, add grated coconut, coconut milk, tomato puree, kaju powder, salt, red chilli powder & press start.							
				3. When beeps, mix well & add boiled potato & mix vegetables & fresh cream. Press start. Give standing time of 3 minutes.							
				4. Garnish with chopped coriander leaves & serve.							

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions
IC15	Kashmiri Kaju Paneer	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For
				0.1 kg 0.2 kg 0.3 kg 0.4 kg 0.5 kg
				Paneer pieces 100 g 200 g 300 g 400 g 500 g
				Kaju 2 tsp 3 tsp 4 tsp 5 tsp 6 tsp
				Sliced onions ½ no. 1 nos. 1½ nos. 1½ nos. 1½ nos.
				Chopped ginger 1 tsp 2 tsp 3 tsp 4 tsp 5 tsp
				Chopped garlic 1 tsp 2 tsp 3 tsp 4 tsp 5 tsp
				Chilli powder As per taste
				Khus Khus paste 1 tsp 2 tsp 3 tsp 4 tsp 5 tsp
				Tomato puree ½ cup 1 cup 1½ cup 2 cup 2 cup
				Milk ¼ cup ½ cup 1 cup 1½ cup 1½ cup
				Garam masala & Salt As per taste
				Method :
				1. In a MWS bowl add oil, onion slices, chopped ginger & garlic. Select menu & weight and press start.
IC16	Veg Handva®	0.3 kg	Microwave safe (MWS) flat glass dish & Low rack* & High rack*	For
				0.3 kg
				Rice 200 g (1 cup)
				Urad Dal (Dehusked) ½ cup
				Boiled vegetables (Potato, Carrots, Peas, Palak) 2 cups
				Oil 1 tsp
				Lemon juice 2 tsp
				Soda bi carb A pinch
				Chilli powder, Turmeric powder, Salt As per taste
				Ginger & Green chilli paste 1 tsp
				Mustard seeds 1 tsp
				Curry leaves A few sprigs
				Hing ¼ tsp
				Method :
				1. Clean, wash & soak the rice & dal together in enough water for at least 4 to 5 hours. Drain & keep aside.
				2. Blend in a mixer till smooth, add the curds & mix well. Cover & keep aside to ferment overnight.
				3. After fermentation, add salt, chilli powder, turmeric powder, soda bi carb, ginger & green chilli paste. Mix well.
				4. In a MWS bowl, add oil, mustard seeds & curry leaves & microwave for 2 minutes and keep aside.
				5. Add the boiled vegetables to the fermented batter, add the tadka prepared & lemon juice & hing. Mix well all the ingredients.
				6. Pour the batter in MWS flat glass dish.
				7. Select menu & weight and press start. (Preheat process)
				8. When beeps, keep the MWS flat glass dish on low rack & press start.
				9. When beeps, transfer the MWS flat glass dish to high rack & press start.

@Do not put anything in the oven during the Preheat mode

*Refer Page 99, Fig.3

*Refer Page 99, Fig. 2

Menu		Weight Limit	Utensil	Instructions			
IC17	Gatte Ki Sabzi	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg
				For making gattas			
				Besan	100 g	125 g	150 g
				Red chilli powder, Haldi, Dhania powder, Salt	As per taste		
				Water	As required		
				For Sabzi			
				Oil	1 tbsp	1½ tbsp	2 tbsp
				Rai, Jeera	2 tsp	2 tsp	3 tsp
				Curry leaves	A few		
				Sour curd	1 cup	1 cup	1½ cups
				Red chilli powder, Haldi, Dhaniya powder, Salt	As per taste		
				Tomato puree	¼ cup	½ cup	1 cup
				Method :			
1. In a bowl mix besan, red chilli powder, haldi, dhania powder, salt. Add water, little oil and make it like a chapati dough.							
2. After making the dough break the dough into different pieces and make the rolls out of those pieces.							
3. In a MWS bowl add the rolls & water (to cover the rolls completely). Cover.							
4. Select menu and weight and press start.							
5. When beeps, remove. Take out the gattas, allow to cool. Cut them into slices.							
6. In a MWS bowl add oil, rai, jeera, curry leaves, tomato puree, red chilli powder, dhaniya powder, haldi, salt. Cover & press start.							
7. When beeps, add beaten curd, gattas & haldi. Mix well & press start.							
IC18	Aloo Gobhi	0.3-0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg
				Potatoes (cut into pieces)	150 g	200 g	250 g
				Cauliflower florets	150 g	200 g	250 g
				Oil	1 tbsp	2 tbsp	3 tbsp
				Jeera	1 tbsp	1 tbsp	1 tbsp
				Chopped onion	½ cup	½ cup	1 cup
				Chopped green chillies	1 no	2 nos.	3 nos.
				Coriander powder, red chilli powder, haldi, salt, garam masala	As per taste		
				Coriander leaves	A few sprigs		
				Method :			
				1. In a MWS bowl add oil, jeera, chopped onion, green chillies, mix well. Select Category & weight & press start.			
				2. When beeps, mix well and add potatoes (chopped in medium sizes), cauliflower florets, coriander powder, red chilli powder, haldi, salt, garam masala & mix well. Add some water Cover. Press start.			
				3. When beeps, mix well & add coriander leaves and cover. Press start. Allow to stand for 15 mins with cover inside the microwave. Garnish with coriander leaves & serve.			

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions									
IC19	Matar Paneer	0.2-0.4 kg	Microwave safe (MWS) bowl	For	0.2 Kg	0.3 Kg	0.4 Kg						
				Matar	100 g	150 g	200 g						
				Paneer Cubes	100 g	150 g	200 g						
				Oil	1 tbsp	1½tbsp	2 tbsp						
				Tomato puree	¼ cup	½ cup	1 cup						
				Chopped Onion	1 tbsp	1½ tbsp	2 tbsp						
				Chopped Ginger	1 tsp	1½ tsp	2 tsp						
				Chopped garlic	1 tsp	1½ tsp	2 tsp						
				Jeera powder, salt, haldi, red chilli powder, garam masala	As per taste								
				Coriander leaves	A few sprigs								
				Water	¼ cup	½ cup	1 cup						
				Method :									
				1. In a MWS bowl add oil, chopped ginger, garlic, onion. Mix well select category & weight & press start.									
				2. When beeps, mix well, add paneer cubes, peas, tomato puree, jeera, powder, salt, haldi, red chilli powder, garam masala. Mix well cover. Press Start.									
				3. When beeps, mix well, add water, coriander leaves & cover. Press start. Stand for 5 minutes.									
				IC20	Kadhai Chicken	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
								Boneless chicken	100 g	200 g	300 g	400 g	500 g
Oil	1 tbsp	2 tbsp	3 tbsp					3 tbsp	3½ tbsp				
Methidana	¼ tsp	¼ tsp	1 tsp					1 tsp	1 tsp				
Onion slices	1 no.	2 nos.	3 nos.					3 nos.	3½ nos.				
Chopped garlic	1 tsp	2 tsp	3 tsp					4 tsp	5 tsp				
Dhania powder,Red chilli powder,Salt	As per taste												
Tomato puree	¼ cup	½ cup	1 cup					1½ cup	1½ cup				
Hara dhania	A few sprigs												
Capsicum	1 no.	1½ nos.	2 nos.					2 nos.	2 nos.				
Ginger (finely sliced)	1 tbsp	2 tbsp	3 tbsp					4 tbsp	4½ tbsp				
Cream	For garnishing												
Method :													
1. In MWS Bowl add oil, methidana, onion slices, garlic, dhania powder, red chilli powder, chicken & salt. Cover. Select menu & weight and press start.													
2. When beeps, mix well & add tomato puree, hara dhana, capsicum & ginger. Mix well & cover and press start. Stand for 3 minutes.													
3. Add cream. Mix well. Serve hot.													
IC21	Kofta Curry	0.1-0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl					For	0.1 Kg	0.2 Kg	0.3 Kg		
				Grated Lauki	100 g	200 g	300 g						
				Besan	1 tbsp	2 tbsp	3 tbsp						
				Chopped Onion	½ cup	1 cup	1 cup						
				Tomato puree	¼ cup	½ cup	1 cup						
				Chopped garlic	1 tsp	1½ tsp	2 tsp						
				Chopped Ginger	1 tsp	1½ tsp	2 tsp						
				Coriander power, haldi, garam masala, red chilli powder, jeera, salt	As per taste								
				Oil	½ tbsp	1 tbsp	1½ tbsp						
				Water	½ cup	1 cup	1 cup						
				Lemon juice	As per taste								
				Method :									
				1. In a bowl mix grated lauki, besan, salt & haldi together. Mix well & prepare balls of medium size out of the mixture.									
				2. Grease a MWS flat glass dish & keep the koftas on it select category & weight & press start.									
				3. When beeps, remove in a MWS bowl add oil, jeera, onion, garlic & ginger & press start.									
				4. When beeps, mix well, add tomato puree, coriander power, garam masala, red chilli powder, salt, water. Add koftas & press start. Stand for 5 minutes. Squeeze lemon juice & serve.									

Menu		Weight Limit	Utensil	Instructions			
IC22	Egg Curry	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Boiled eggs	2 nos.	4 nos.	6 nos.
				Onions (chopped)	2 nos.	3 nos.	4 nos.
				Green chilli	1 no.	2 nos.	3 nos.
				Garlic (pods)	6-7 nos.	8-10 nos.	10-12 nos.
				Ginger (chopped)	1 tbsp	1½ tbsp	2 tbsp
				Tomato puree	3 tbsp	5 tbsp	6 tbsp
				Water	½ cup	1 cup	1½ cup
				Green peas (shelled)	¼ cup	½ cup	1 cup
				Salt, Red chilli powder, Garam masala, Turmeric powder, Dhania powder	As per taste		
				Oil	2 tbsp	3 tbsp	3 tbsp
				Coriander leaves	A few sprigs		
				Method :			
				1. Put chopped onions, green chilli, garlic, ginger in a spice blender & make paste adding 1 tbsp water.			
				2. In a MWS bowl take oil & add the paste. Mix well. Select menu & weight and press start.			
				3. When beeps, stir & add tomato puree, peas, water & all the spices. Mix well & press start.			
				4. When beeps, stir & add boiled eggs (each cut into 2), add some water if required. Mix well & press start. Garnish with fresh coriander leaves & serve hot.			
IC23	Jhinga Matar Curry	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.2 kg	0.3 kg	0.4 kg
				Prawns (deveined & cleaned)	50 g	100 g	150 g
				Peas (shelled)	½ cup	1 cup	1 cup
				Water	¼ cup	½ cup	1 cup
				Salt, Red chilli powder, Garam masala	As per taste		
				Oil	1 tbsp	1½ tbsp	2 tbsp
				For Paste			
				Onions	1 no.	2 nos.	2½ nos.
				Green chilli	1 no.	2 nos.	2 nos.
				Coriander powder, Turmeric powder	As per taste		
				Ginger (chopped)	1 tsp	1½ tsp	2 tsp
				Method :			
				1. Grind all together onions, green chilli, ginger, coriander powder & turmeric powder without adding any water & make a paste.			
				2. In a MWS bowl take oil & paste. Mix well. Select menu & weight and press start.			
				3. When beeps, mix & add shelled peas, prawns, all other spices & water. Mix well & cover and press start.			
				4. When beeps, remove lid & stir well. Press start. Serve hot with steamed rice.			

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions			
IC24	Dum Tangri	0.6 kg	Microwave safe (MWS) glass bowl & High rack	For	0.6 kg		
				Chicken legs	5 nos.		
				For Marinade			
				Hung curd	4 tbsp		
				Fresh cream	1 tbsp		
				Ginger-garlic paste	1 tsp		
				Oil	½ tbsp		
				Tandoori chicken masala	1 tbsp		
				Kasoori methi	As required		
				Salt, Red chilli powder, Garam masala, pepper	As per taste		
				For Gravy			
				Fresh tomato paste	5 tbsp		
				Onion paste	5 tbsp		
				Tomato puree	3 tbsp		
				Ginger-garlic paste	1 tsp		
				Oil	2 tbsp		
				Fresh coriander leaves (chopped)	As required		
				Salt, Red chilli power, Garam masala, Dhania powder	As per taste		
				Method :			
				1. Pre-prepare the gravy : Add all ingredient of gravy in MWS glass bowl and microwave at 100% for 5 mins. Keep aside.			
				2. Take chicken legs, wash, clean & pat dry them with kitchen towel. Make cuts on legs with a sharp knife & keep aside.			
				3. In a bowl take all the ingredients of marinade & mix to a thick paste. Apply the marinade on chicken legs all over & inside the cuts as well. Keep covered inside the refrigerator for at least half an hour.			
				4. After marination is done, keep the marinated chicken legs on high rack. Keep high rack with chicken legs in the microwave. Select menu & press start.			
				5. When beeps, turn the chicken legs & press start.			
				6. When beeps, remove chicken legs from high rack and add chicken legs to prepared gravy and cover with cling film and press start. Stand for 5 minutes.			
				7. Mix well & serve hot with butter naan or laccha parantha.			
IC25	Makki Korma	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Corns	100 g	200 g	300 g
				Peas	¼ cup	½ cup	¾ cup
				Onion (chopped)	1 no.	2 nos.	2 nos.
				Tomato (chopped)	1 no.	2 nos.	2 nos.
				Green chilli (chopped)	1 no.	2 nos.	3 nos.
				Beaten curd	4 tbsp	6 tbsp	8 tbsp
				Water (for boiling)	½ cup	1 cup	1 cup
				Water (for cooking)	¼ cup	½ cup	1 cup
				Salt, Red chilli power, Turmeric powder, Garam masala	As per taste		
				Oil	½ tbsp	1 tbsp	1½ tbsp
				Method :			
				1. In a MWS glass bowl put corns, peas, water (for boiling) & stir. Select menu & weight and press start.			
				2. When beeps, remove & strain the corns & peas in a strainer & keep aside. In the same glass bowl add put oil, chopped onion, tomato & green chilli. Mix well & press start.			
				3. When beeps, add corns & peas, water (for cooking), add all spices, beaten curd & mix well. Press start. Give standing time of 5-10 minutes & serve hot.			

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions				
IC26	Methi Aloo	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.2 kg	0.3 kg	0.4 kg	
				Methi leaves (chopped)	2 cups	3 cups	4 cups	
				Big size potato (cut in pieces)	1 no.	2 nos.	3 nos.	
				Tomato (chopped)	1 no.	2 nos.	3 nos.	
				Oil	1 tbsp	1½ tbsp	2 tbsp	
				Green chilli (chopped)	1 no.	2 nos.	2 nos.	
				Salt, Red chilli powder, Haldi, Garam masala	As per taste			
				Method :				
				1. In a MWS bowl take oil, chopped green chilli & chopped tomato. Mix well. Select menu & weight and press start.				
				2. When beeps, mix & add cut potatoes. Sprinkle little water on top. Cover & press start.				
3. When beeps, remove cover. Add chopped methi leaves & all the spices. Mix well & cover. Press start. Give standing time for 5 minutes. Serve hot with chappati or parantha.								
IC27	Kaddu Ki Sabzi	0.2 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Kaddu (cut into pieces)	200 g	300 g	400 g	500 g
				Chopped tomato	1 no.	2 nos.	3 nos.	4 nos.
				Chopped green chilli	1 no.	2 nos.	3 nos.	4 nos.
				Finely chopped ginger	½ tsp	½ tsp	1 tsp	1 tsp
				Chopped coriander leaves	1 tbsp	2 tbsp	3 tbsp	4 tbsp
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Salt, Red chilli power, Garam masala, Amchoor, Turmeric powder	As per taste			
				Method :				
				1. In a MWS bowl take kaddu pieces, sprinkle some water & cover. Select menu & weight and press start.				
2. When beeps, remove kaddu & keep aside. In another MWS bowl put oil, chopped ginger, green chilli, coriander leaves & chopped tomatoes. Mix well & press start.								
3. When beeps, remove & mix well. Add cooked kaddu & all the spices. Mash with the back of laddle / spoon. Press start. Serve hot.								

Sweet Corner

Menu		Weight Limit	Utensil	Instructions				
SC1	Suji Halwa	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg	
				Suji	100 g	200 g	300 g	
				Ghee (melted)	2 tbsp	3 tbsp	4 tbsp	
				Water	300 mL	600 mL	900 mL	
				Sugar	100 g	200 g	300 g	
				Cashewnuts, Kishmish, Kesar, Elaichi powder	As per taste			
				Method :				
				1. In MWS glass bowl take suji, add ghee, mix it together. Select menu & weight press start.				
				2. When beeps, stir it. Allow to cool. Add sugar & ½ qty. of water (For 0.1kg add 150 mL). Mix well & press start.				
				3. When beeps, add remaining ½ water, sugar, cashewnuts, kishmish, kesar, elaichi powder, mix it well and press start. Serve hot.				
SC2	Besan Ladoo	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg	
				Besan	100 g	200 g	300 g	
				Ghee (melted)	3 tbsp	5 tbsp	7 tbsp	
				Powder sugar	50 g	100 g	150 g	
				Elaichi powder	1/2 tsp	1 tsp	1 tsp	
				Method :				
				1. In MWS flat glass dish take besan and ghee. Select menu and weight and press start.				
				2. When beeps, stir it & press start.				
				3. When beeps, stir it & press start.				
				4. Allow to cool. Sieve the mixture. Add powdered sugar and elaichi powder. Mix it well and make a ladoo of same size.				
				Note : For binding the ladoo use ghee.				
SC3	Shahi Tukda	0.1 ~ 0.4 kg	Microwave safe (MWS) flat glass dish* & Low Rack	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg
				Bread Slices	1 slice	2 slices	3 slices	4 slices
				Milkmaid	50 mL	100 mL	150 mL	200 mL
				Milk	50 mL	100 mL	125 mL	150 mL
				Sugar	1 tbsp	2 tbsp	3 tbsp	4 tbsp
				Badam, Pista Pieces	2 tbsp	3 tbsp	4 tbsp	5 tbsp
				Kesar-Elaichi Powder	As per taste			
				Method :				
				1. Arrange bread slices on low rack. Select menu & weight & press start.				
				2. When beeps, turn slices press start.				
				3. When beeps, mix milkmaid, milk, sugar, dry fruits and kesar elaichi powder in MWS Flat Glass Dish. Pour the mixture on slices and press start. Serve hot.				
SC4	Kheer	0.5 kg	Microwave safe (MWS) glass bowl	For	0.5 kg			
				Milk	500 mL			
				Milkmaid	400 mL			
				Seviyan (roasted)	80 g			
				Badam, Pista Pieces	5 tbsp			
				Kesar & Elaichi Powder	As required			
				Method :				
				1. In MWS Glass Bowl add milk, milkmaid & mix well. Select menu press start.				
				2. When beeps, add badam, pista pieces, kesar elaichi powder & seviyan. Mix well and press start.				
				3. When beeps, mix it well. Add more milk (if required) & press start. Stand for 5 minutes. Serve hot or chilled.				
				Note : The bowl should be filled at 1/4 level of the total volume.				

* Refer Page 99, Fig.4

Menu		Weight Limit	Utensil	Instructions																															
SC5	Mysore Pak	0.1 ~ 0.3 kg	Microwave safe(MWS) flat glass dish & Microwave safe(MWS) glass bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Besan</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Sugar</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Ghee</td><td>1/2 cup</td><td>1 cup</td><td>1 cup</td></tr><tr><td>Water</td><td>100 mL</td><td>200 mL</td><td>250 mL</td></tr><tr><td>Cardamom powder</td><td>1 tsp</td><td>1 tsp</td><td>1½ tsp</td></tr></table> Method : 1. In a MWS flat glass dish add besan. Select menu & weight & press start. 2. When beeps, remove & in another MWS glass bowl add water & sugar. Press start. 3. When beeps, add sugar to the besan stirring continuously. After this add melted ghee, stirring continuously. Pour the mixture in a MWS flat glass dish. Press start. 4. Allow to cool. Cut it into square shape pieces & serve. Note: For stirring take the help of one more person.				For	0.1 kg	0.2 kg	0.3 kg	Besan	100 g	200 g	300 g	Sugar	100 g	200 g	300 g	Ghee	1/2 cup	1 cup	1 cup	Water	100 mL	200 mL	250 mL	Cardamom powder	1 tsp	1 tsp	1½ tsp				
For	0.1 kg	0.2 kg	0.3 kg																																
Besan	100 g	200 g	300 g																																
Sugar	100 g	200 g	300 g																																
Ghee	1/2 cup	1 cup	1 cup																																
Water	100 mL	200 mL	250 mL																																
Cardamom powder	1 tsp	1 tsp	1½ tsp																																
SC6	Nariyal Burfi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Grated coconut</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Milkmaid</td><td>½ cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Milk powder</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Ghee</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td></tr><tr><td>Elaichi powder</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td></tr></table> Method : 1. In a MWS bowl add ghee & fresh grated coconut. Mix well. 2. Select menu & weight & press start. 3. When beeps, add milkmaid, milk powder, elaichi powder & press start. 4. When beeps, remove & spread the mixture onto a greased thali & allow to set for 1 hour. Cut into rectangles & store in a air tight container				For	0.1 kg	0.2 kg	0.3 kg	Grated coconut	100 g	200 g	300 g	Milkmaid	½ cup	1 cup	1½ cup	Milk powder	3 tbsp	4 tbsp	5 tbsp	Ghee	1 tsp	2 tsp	3 tsp	Elaichi powder	1 tsp	2 tsp	3 tsp				
For	0.1 kg	0.2 kg	0.3 kg																																
Grated coconut	100 g	200 g	300 g																																
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Milk powder	3 tbsp	4 tbsp	5 tbsp																																
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SC7	Sandesh	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr><tr><td>Paneer (grated)</td><td>200 g</td><td>300 g</td><td>400 g</td></tr><tr><td>Milkmaid</td><td>50 g</td><td>75 g</td><td>100 g</td></tr><tr><td>Rose water</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Elaichi seeds</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Chopped pista</td><td></td><td>A few</td><td></td></tr><tr><td>Khoa (mashed)</td><td>100 g</td><td>150 g</td><td>200 g</td></tr></table> Method : 1. In a MWS bowl add grated paneer, khoa & milkmaid. Mix well. 2. Select menu & weight & press start. 3. When beeps, stir well & press start. 4. Allow to cool. Hang in Muslin cloth for 20 minutes if it too wet. Make balls out of the mixture & roll them in elaichi powder & chopped pista. Refrigerate till set.				For	0.2 kg	0.3 kg	0.4 kg	Paneer (grated)	200 g	300 g	400 g	Milkmaid	50 g	75 g	100 g	Rose water	1 tbsp	1½ tbsp	2 tbsp	Elaichi seeds	½ tsp	1 tsp	1½ tsp	Chopped pista		A few		Khoa (mashed)	100 g	150 g	200 g
For	0.2 kg	0.3 kg	0.4 kg																																
Paneer (grated)	200 g	300 g	400 g																																
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Khoa (mashed)	100 g	150 g	200 g																																
SC8	Shahi Rabdi	0.3 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Milk</td><td>1 cup</td></tr><tr><td>Grated paneer</td><td>1 cup</td></tr><tr><td>Condensed milk</td><td>½ cup</td></tr><tr><td>Desi ghee</td><td>1 tbsp</td></tr><tr><td>Elaichi powder</td><td>¼ tsp</td></tr><tr><td>Saffron</td><td>A few strands</td></tr><tr><td>Rose essence</td><td>A few drops</td></tr><tr><td>Chopped pistachios</td><td>1 tbsp</td></tr><tr><td>Chopped almonds (skin removed)</td><td>2 tbsp</td></tr></table> Method : 1. Dissolve strands of saffron in 2 tbsp lukewarm milk. 2. In a MWS bowl, put all the ingredients of rabdi except chopped pistachios. Mix well. 3. Keep the bowl in Microwave. Select menu & press start. 4. Serve chilled garnished with chopped pistachios.				For	0.3 kg	Milk	1 cup	Grated paneer	1 cup	Condensed milk	½ cup	Desi ghee	1 tbsp	Elaichi powder	¼ tsp	Saffron	A few strands	Rose essence	A few drops	Chopped pistachios	1 tbsp	Chopped almonds (skin removed)	2 tbsp								
For	0.3 kg																																		
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Rose essence	A few drops																																		
Chopped pistachios	1 tbsp																																		
Chopped almonds (skin removed)	2 tbsp																																		

Sweet Corner

Menu		Weight Limit	Utensil	Instructions			
SC9	Payasam	0.1 ~ 0.3 kg	Microwave safe(MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Broken Rice (soaked for 2 hour)	100 g	200 g	300 g
				Milk + Water	300 mL	500 mL	700 mL
				Sugar	75 g	150 g	200 g
				Kesar, Elaichi powder, Dry fruits	As per taste		
				Ghee	1 tbsp	1½ tbsp	2 tbsp
				Method :			
				1. In a MWS bowl take ghee, soaked rice, milk & water & cover it.			
				2. Select menu & weight & press start.			
				3. When beeps, add more milk, dry fruits, kesar, elaichi powder. Mix well & press start. Stand for 5 minutes. Sprinkle kewada jal on it. Serve hot or chilled.			
SC10	Kaddu Kheer	0.5 kg	Microwave safe (MWS) glass bowl	For	0.5 kg		
				Milk	300 mL		
				Grated kaddu	200 g		
				Milkmaid	150 g		
				Dry fruits (Kaju, kishmish, pista)	As required		
				Method :			
				1. In a MWS glass bowl add milk & milkmaid, grated kaddu. Select menu & press start.			
				2. When beeps, mix well & add sugar. Press start.			
				3. When beeps, mix well & add dry fruits. Press start. Serve it chilled or hot.			
				SC11	Seviyan Zarda	0.2 kg	Microwave safe (MWS) glass bowl
Roasted Seviyan	200 g						
Sugar	5 tbsp						
Water	2 cups						
Rose essence	A few drops						
Almonds	A few						
Chopped pista	A few						
Elaichi powder	½ tsp						
Ghee	1 ½ tbsp						
Method :							
1. In a MWS glass bowl add sugar & water. Select menu & press start.							
2. When beeps, add rose essence, cardamom powder, seviyan to the bowl. Press start. Give standing time of 3 mins. Garnish with almonds & pista & serve.							
SC12	Phirni	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg
				Milk	350 mL	500 mL	650 mL
				Rice (Soaked)	50 g	75 g	100 g
				Sugar	100 g	150 g	200 g
				Elaichi powder	1 tsp	1 tsp	1½ tsp
				Cream (whipped)	2 tbsp	3 tbsp	4 tbsp
				Dry fruits (almonds, cashewnuts, raisins)	As required		
				Kesar	A few		
				Method :			
				1. Grind the soaked rice to a paste with little water.			
2. In a MWS glass bowl add milk. Select menu and weight and press start.							
3. When beeps, add rice paste & sugar to it. Press start.							
4. When beeps, add cream & press start.							
5. Mix well, add cardamom powder & dry fruits & keep in the refrigerator to chill. Garnish with kesar & serve.							

Menu		Weight Limit	Utensil	Instructions				
SC13	Burfi	0.3 kg	Microwave safe (MWS) flat glass dish	For		0.3 kg		
				Milk powder		100 g		
				Milkmaid		150 g		
				Cream		100 mL		
				Chopped almonds & pistas		As required		
				Method :				
				1. In a bowl mix milk powder, milkmaid & cream. Beat well till smooth.				
				2. Pour the mixture in a MWS flat glass dish. Select menu & press start.				
				3. When beeps, mix well (remove lumps if formed). Press start.				
				4. When beeps, mix well & press start.				
5. Remove, allow to cool & refrigerate till set. After setting cut into pieces & sprinkle chopped almonds & pistas & serve.								
SC14	Kalakand	0.1 ~ 0.3 kg	Microwave safe(MWS) bowl	For		0.1 kg	0.2 kg	0.3 kg
				Grated Paneer		100 g	200 g	300 g
				Milkmaid		50 mL	100 mL	200 mL
				Milk Powder		2 tbsp	3 tbsp	4 tbsp
				Cornflour		1/2 tsp	1 tsp	1 tsp
				Elaichi Powder		1/2 tsp	1 tsp	1 tsp
				Method :				
				1. In MWS Bowl take grated paneer, milkmaid, milk powder, cornflour, elaichi powder. Mix well, select menu and weight and press start.				
				2. When beeps, mix it again and press start.				
				3. When set cut into pieces. Garnish with dry fruits.				
SC15	Rava Ladoo	0.5 kg	Microwave safe (MWS) glass bowl	For		0.5 kg		
				Roasted rava/sooji		1 cup		
				Grated khoa		1½ cup		
				Sugar		½ cup		
				Milk		½ cup		
				Kishmish		2 tbsp		
				Chopped almonds		2 tbsp		
				Desi ghee		1 tbsp		
				Elaichi powder (optional)		½ tsp		
				Method :				
1. In a MWS glass bowl take sugar & milk. Mix & select menu and press start.								
2. When beeps, add roasted rava/sooji, kishmish & chopped almonds. Sprinkle elaichi powder & mix very well. Press start.								
3. When beeps, mix well & add grated khoa. Mix well & again press start.								
4. Make equal sized ladoos from the mixture, when it is still warm.								
SC16	Kaju Burfi	0.4 kg	Microwave safe (MWS) glass bowl	For		0.4 kg		
				Kaju		2 cups		
				Powdered sugar		1¼ cup		
				Water		½ cup		
				Method :				
				1. Take kaju in a spice-grinder & make a fine powder and keep aside.				
				2. In a MWS glass bowl take powdered sugar & water. Stir very well. Select menu & press start.				
				3. When beeps, stir very well & dissolve all the sugar. Add kaju powder & stir till all the lumps are removed. Keep stirring till the paste becomes like a dough (ball formation stage).				
				4. Grease the kitchen-slab (marble top) a little with ghee. Take the dough & roll out to 1" thickness carefully. Cut the kaju burfi in desired square or diamond shape & decorate with vark and serve.				

Sweet Corner

Menu		Weight Limit	Utensil	Instructions			
SC17	Badam Halwa	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Badam (soaked in hot water for 1 hour)	½ cup	1 cup	1½ cup
				Milk (for making paste)	½ cup	1 cup	1 cup
				Milk (for cooking)	½ cup	¾ cup	1 cup
				Sugar	3 tbsp	5 tbsp	7 tbsp
				Desi ghee	2 tbsp	3 tbsp	4 tbsp
				Slivered almonds (for garnishing)	A few		
				Method :			
1. Remove the skin from badam & grind them to a fine paste adding milk. Take out this paste in a MWS glass bowl.							
2. Add desi ghee to the paste & mix well. Select menu & weight and press start.							
3. When beeps, stir very well & again press start.							
4. When beeps, stir very well. Add sugar & milk (for cooking). Again mix well & press start. Give standing time of 5-6 minutes & mix well. Garnish with slivered almonds & serve badam halwa hot.							

Menu		Weight Limit	Utensil	Instructions					
rd1	Chicken Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Boneless chicken	100 g	200 g	300 g	400 g	500 g
				For Marinade					
				Hung curd	1/2 cup	1 cup	1½ cup	2 cup	2½ cup
				Tomato puree	2 tbsp	3 tbsp	4 tbsp	5 tbsp	6 tbsp
				Ginger garlic paste	1 tbsp	1½ tbsp	1½ tbsp	2 tbsp	2 tbsp
				Salt, garam masala, coriander powder, red chilli powder, turmeric powder	As per taste				
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Onion	1/2 cup	1 cup	1 cup	1½ cup	1½ cup
				Salt	If required				
				Coriander leaves	A few springs				
				Water	200 mL	400 mL	500 mL	550 mL	650 mL
				Method :					
				1. Marinade the chicken & keep it in refrigerator for 1 hour.					
				2. In a MWS bowl add oil, chopped onions & marinated chicken & cover. Select menu & weight & press start.					
				3. When beeps, mix well, add rice, salt (if required), coriander leaves, water. Cover & press start. Stand for 5 minutes. Serve hot.					
rd2	Gosht Dum Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Boneless mutton	100 g	200 g	300 g	400 g	500 g
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Chopped onion	½ cup	1 cup	1 cup	1½ cup	1½ cup
				Ginger garlic paste	1 tbsp	1½ tbsp	1½ tbsp	2 tbsp	2 tbsp
				Jeera, laung, tej patta, salt, red chilli powder, garam masala	As per taste				
				Water	200 mL	400 mL	600 mL	650 mL	750 mL
				Method :					
				1. In a MWS bowl add oil, jeera, laung, tej patta onion, ginger garlic paste, mutton & cover. Select menu & weight and press start.					
				2. When beeps, mix well, add rice, water, salt, red chilli powder, garam masala & cover. Press start. Stand for 5 minutes. Serve hot.					
rd3	Malabar Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Boneless chicken	100 g	200 g	300 g	400 g	500 g
				For Marinade					
				Salt, Red chilli powder, Turmeric powder	As per taste				
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Biryani masala	As per taste				
				Curd	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Sliced tomato	1 No.	1 No.	2 Nos.	2 Nos.	3 Nos.
				Sliced onion	1 No.	1 No.	2 Nos.	2 Nos.	3 Nos.
				Water	200 mL	400 mL	600 mL	650 mL	750 mL
				Method :					
				1. Marinade the chicken & refrigerate it for 1 hour.					
				2. In a MWS bowl add oil, onion, chopped coriander & mint leaves, biryani masala & salt. Mix, select menu & weight & press start.					
				3. When beeps, remove the bowl & in another MWS bowl add soaked rice, water, tomato, curd, mix & cover. Press start.					
				4. When beeps, add the marinated chicken to the first bowl. Cover & press start. Stand for 5 minutes. Serve hot.					

Rice Delight

Menu		Weight Limit	Utensil	Instructions					
rd4	Pineapple Fried Rice	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Mix veg - Peas, french beans, carrots, capsicum	½ cup	1 cup	1½ cup	2 cup	2½ cup
				Pineapple (chopped)	½ cup	1 cup	1 cup	1½ cup	2 cup
				Ajinomoto	A pinch				
				Red chilli powder, chilli sauce, soy sauce	As per taste				
				Water	200 mL	400 mL	600 mL	650 mL	750 mL
				Method :					
				1. In a MWS bowl add oil, mix vegetables, ajinomoto, red chilli powder, soy sauce, chilli sauce. Mix & select menu & weight & press start.					
rd5	Veg Pulao	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Water	200 mL	400 mL	600 mL	650 mL	750 mL
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Jeera, Laung, Tej patta, Salt, Garam masala, Red chilli powder	As per taste				
				Mix veg - Gobhi, Matar, Gajar, French beans etc.	½ cup	1 cup	1½ cups	2 cups	2½ cup
				Method :					
				1. In a MWS bowl add oil, jeera, laung, tej patta & mix vegetables.					
				2. Select menu & weight and press start.					
				3. When beeps, mix well & add rice, water, salt, garam masala, red chilli powder. Press start. Mix well. Stand for 5 minutes.					
rd6	Veg Tahiri	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Water	200 mL	400 mL	500 mL	550 mL	650 mL
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Jeera, Laung, Tej patta, Salt, Garam masala, Haldi, Red chilli powder	As per taste				
				Mix veg - Gobhi, Matar, Gajar, Tomato, Potato etc.	1/2 cup	1 cup	1½ cups	2 cups	2½ cups
				Method :					
				1. In a MWS bowl add oil, jeera, laung, tej patta & mix vegetables.					
				2. Select menu & weight & press start.					
				3. When beeps, mix well & add rice, water, salt, garam masala, haldi, red chilli powder. Press start. Mix well. Stand for 5 minutes. Serve hot.					

Menu	Weight Limit	Utensil	Instructions																																																																		
rd7	Pepper Rice	0.1-0.3kg	Microwave safe (MWS) glass bowl																																																																		
			<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Soaked Rice (2 hours)</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Water</td><td>200 mL</td><td>400 mL</td><td>600 mL</td></tr><tr><td>Dry coconut</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Green chilli (Chopped)</td><td>2 nos.</td><td>3 nos.</td><td>4 nos.</td></tr><tr><td>Garlic (Chopped)</td><td>2 cloves</td><td>3 cloves</td><td>4 cloves</td></tr><tr><td>Ghee</td><td>1 tbsp</td><td>2 tbsp</td><td>2½ tbsp</td></tr><tr><td>Salt</td><td colspan="3">As per taste</td></tr><tr><td>Black pepper powder</td><td colspan="3">As per taste</td></tr><tr><td colspan="4">Seasoning</td></tr><tr><td>Mustard seeds</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Black gram dal</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Bengal gram dal</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Curry leaves</td><td colspan="3">A few leaves</td></tr><tr><td>Dry Red Chilli</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td></tr></table> Method : 1. In a MWS glass bowl take soaked rice & water. Select menu & weight & press start. 2. When beeps, in another MWS glass bowl add oil, dry red chilli, green chilli, chopped garlic, mustard seeds, black gram dal, Bengal gram dal, curry leaves. 3. Press start. 4. When beeps, add cooked rice, ghee, salt, black pepper powder. Mix well & press start. Stand for 5 minutes. Add grated coconut & serve hot.	For	0.1 kg	0.2 kg	0.3 kg	Soaked Rice (2 hours)	100 g	200 g	300 g	Water	200 mL	400 mL	600 mL	Dry coconut	2 tbsp	3 tbsp	4 tbsp	Green chilli (Chopped)	2 nos.	3 nos.	4 nos.	Garlic (Chopped)	2 cloves	3 cloves	4 cloves	Ghee	1 tbsp	2 tbsp	2½ tbsp	Salt	As per taste			Black pepper powder	As per taste			Seasoning				Mustard seeds	½ tsp	1 tsp	1½ tsp	Black gram dal	½ tsp	1 tsp	1½ tsp	Bengal gram dal	½ tsp	1 tsp	1½ tsp	Curry leaves	A few leaves			Dry Red Chilli	1 no.	2 nos.	3 nos.	Oil	1 tbsp	2 tbsp	3 tbsp		
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Oil	1 tbsp	2 tbsp	3 tbsp																																																																		
rd8	Zafrani Pulao	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl																																																																		
			<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Basmati rice</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Melted ghee</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Nutmeg powder, Cardamon powder</td><td colspan="5">As per taste</td></tr><tr><td>Sugar</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr><tr><td>Saffron (Kesar)</td><td colspan="5">A pinch</td></tr><tr><td>Warm milk</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Water</td><td>150 mL</td><td>300 mL</td><td>350 mL</td><td>650 mL</td><td>750 mL</td></tr><tr><td>Kishmish, Kaju</td><td colspan="5">As per required</td></tr></table> Method : 1. In a MWS bowl add ghee & rice. Mix well. select menu & weight and press start. 2. When beeps, mix well add nutmeg powder, cardamom powder, kishmish, kaju, sugar, saffron mixed with warm milk, water. Press start. Stand for 5 minutes. Garnish with kishmish & kaju and serve.	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Basmati rice	100 g	200 g	300 g	400 g	500 g	Melted ghee	1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp	Nutmeg powder, Cardamon powder	As per taste					Sugar	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp	Saffron (Kesar)	A pinch					Warm milk	1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp	Water	150 mL	300 mL	350 mL	650 mL	750 mL	Kishmish, Kaju	As per required																
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rd9	Bengali Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl																																																																		
			<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Basmati Rice (Cooked)</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Fish (Hilsa)</td><td>250 g</td><td>350 g</td><td>450 g</td><td>550 g</td><td>650 g</td></tr><tr><td>Desi Ghee</td><td>1 tbsp</td><td>2 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>3 tbsp</td></tr><tr><td>Onion (sliced)</td><td>1 no.</td><td>2 nos.</td><td>2 nos.</td><td>3 nos.</td><td>3 nos.</td></tr><tr><td>Ginger-garlic paste</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td><td>2½ tsp</td><td>3 tsp</td></tr><tr><td>Red chilli powder, Salt, Turmeric powder, Cumin powder, Garam masala</td><td colspan="5">As per taste</td></tr><tr><td>Black pepper corns, Cloves, Cinnamon, Bayleaf, Cardamom (green)</td><td colspan="5">As per requirement</td></tr><tr><td>Hung curd</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td><td>3½ tbsp</td><td>4 tbsp</td></tr><tr><td>Oil</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td><td>2½ tsp</td><td>3 tsp</td></tr><tr><td>Water</td><td>200 mL</td><td>400 mL</td><td>600 mL</td><td>650 mL</td><td>750 mL</td></tr></table> Method : 1. In a bowl take hung curd, ginger-garlic paste, oil, all the spices, mix well & make a paste for marinade. Apply this marinade on fish pieces evenly keep the marinated fish in refrigerator for atleast 1-1½ hours. 2. In a MWS bowl take soaked rice, water, select menu & weight & press start. 3. When beeps, remove rice from microwave. In another MWS bowl take sliced onions, desi ghee, black pepper corns, cloves, cinnamon stick, bay leaf, cardamom, mix well. Press start. 4. When beeps, add the cooked onions to rice, add marinated fish pieces, salt. Mix well, cover & press start. Allow to stand for 5-10 minutes. 5. Serve hot with curd or gravy of your choice.	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Basmati Rice (Cooked)	100 g	200 g	300 g	400 g	500 g	Fish (Hilsa)	250 g	350 g	450 g	550 g	650 g	Desi Ghee	1 tbsp	2 tbsp	2 tbsp	3 tbsp	3 tbsp	Onion (sliced)	1 no.	2 nos.	2 nos.	3 nos.	3 nos.	Ginger-garlic paste	1 tsp	1½ tsp	2 tsp	2½ tsp	3 tsp	Red chilli powder, Salt, Turmeric powder, Cumin powder, Garam masala	As per taste					Black pepper corns, Cloves, Cinnamon, Bayleaf, Cardamom (green)	As per requirement					Hung curd	2 tbsp	2½ tbsp	3 tbsp	3½ tbsp	4 tbsp	Oil	1 tsp	1½ tsp	2 tsp	2½ tsp	3 tsp	Water	200 mL	400 mL	600 mL	650 mL	750 mL
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Rice Delight

Menu		Weight Limit	Utensil	Instructions					
rd10	Khumb Pulao	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati Rice (Soaked)	100 g	200 g	300 g	400 g	500 g
				Sliced mushrooms	50 g	100 g	150 g	200 g	250 g
				Water	100 mL	200 mL	300 mL	325 mL	375 mL
				Milk	100 mL	200 mL	300 mL	325 mL	375 mL
				Oil	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Chopped spring onions	2 nos.	3 nos.	4 nos.	5 nos.	6 nos.
				Chopped garlic	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Salt, Pepper	As per taste				
				Method :					
				1. In a MWS bowl add oil, chopped garlic & spring onions. Select menu & weight and press start.					
				2. When beeps, mix well & add mushrooms. Press start.					
				3. When beeps, mix well & add rice, milk, water, salt and pepper. Press start. Stand for 3 minutes.					
rd11	Tiranga Pulao	0.2 ~ 0.4kg	Microwave safe (MWS) bowl & Microwave safe (MWS) glass bowl	For	0.2 kg	0.3 kg	0.4 kg		
				Rice (soaked for 1 hour)	200 g	300 g	400 g		
				Water	350 mL	500 mL	650 mL		
				Salt	As per taste				
				For Red Mixture					
				Beat root (grated)	½ cup	1 cup	1 cup		
				Onion (sliced)	½ nos.	1 no.	1 no.		
				Oil / ghee	½ tbsp	1 tbsp	1 tbsp		
				Salt	As per taste				
				Laung, Dalchini, Chhoti elaichi	As requite				
				For White Mixture					
				Cashewnuts (broken into pieces)	1 tbsp	2 tbsp	3 tbsp		
				Oil / ghee	½ tbsp	1 tbsp	1½ tbsp		
				For Green Mixture					
				Mint leaves	½ cup	1cup	1 cup		
				Coriander leaves	½ cup	1cup	1 cup		
				Onion	1 no.	2 nos.	3 nos.		
				Green chilli	1 no.	2 nos.	3 nos.		
				Garlic paste	½ tsp	1 tsp	1 tsp		
				Salt	As per taste				
				Method :					
				1. In a spice grinder take mint leaves, coriander leaves, onion (cut into pieces), green chilli & salt. Grind them & make green chutney. Keep aside for late use.					
				2. In a MWS bowl take soaked rice & water. Add salt. Select menu & weight and press start.					
				3. When beeps, remove the MWS bowl & drain excess water from the rice. Divide the cooked rice into 3 equal parts. Cover them.					
				4. In another MWS bowl add oil/ghee, grated beet root, sliced onion, laung, elaichi & salt. Mix well. Press start.					
				5. When beeps, remove the MWS bowl and in a MWS glass bowl add oil/ghee & cashewnuts. Press start.					
				6. Mix one portion of rice to the red mixture with a fork. Do not break the rice. Mix second portion with green chutney & third portion of rice with chashewnuts.					
				7. Take square / rectangular dish & arrange the red coloured layer first, white layer in the centre & green layer in the end. Serve them hot.					

Menu		Weight Limit	Utensil	Instructions			
rd12	Egg Biryani	0.1 ~ 0.3kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Boiled eggs	2 nos.	3 nos.	4 nos.
				Rice (soaked for 1 hour)	100 g	200 g	300 g
				Water	200 mL	350 mL	500 mL
				Onions (Big sized sliced)	1 no.	2 nos.	2 nos.
				Coriander leaves (chopped)	1 tbsp	2 tbsp	3 tbsp
				Ginger-garlic paste	½ tsp	1 tsp	1 tsp
				Salt, Red chilli powder, Garam masala, Dhania powder, Turmeric powder	As per taste		
				Biryani masala	½ tsp	1 tsp	1 tsp
				Slit green chillies	1 no.	2 nos.	2 nos.
				Method :			
				1. In a MWS bowl take soaked rice, water. Select menu & weight and press start.			
				2. When beeps, take out the cooked rice & keep aside. In another MWS bowl take oil, chopped coriander leaves, sliced onions, biryani masala, ginger-garlic paste, slit green chillies & all the spices. Mix very well & press start.			
				3. When beeps, add boiled eggs (cut into 2) & boiled rice to the sliced onions. Mix well without breaking the eggs. Press start.			
				4. Serve egg biryani hot with plain curd or raita.			
rd13	Achari Chana Pulao	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Soaked rice	100 g	200 g	300 g
				Soaked & boiled kabuli chana	½ cup	1 cup	1½ cup
				Sliced onions	½ cup	1 cup	1½ cup
				Water	200 mL	350 mL	500 mL
				Ginger-garlic paste	½ tsp	1 tsp	1½ tsp
				Desi ghee	1 tbsp	1½ tbsp	2 tbsp
				Laung, Chhoti elaichi, Badi elaichi, Saunf, Jeera	As per requirement		
				Salt, Red chilli powder, Garam masala, Haldi	As per taste		
				Mango pickle paste	1 tbsp	1½ tbsp	2 tbsp
				Slit green chilli	1 no.	2 nos.	2 nos.
				Method :			
				1. In a MWS bowl take soaked rice & water. Select menu & weight and press start.			
				2. When beeps, remove the rice & keep aside. In another MWS bowl take desi ghee, jeera, saunf, laung, chhoti elaichi, badi elaichi, ginger-garlic paste, sliced onions & slit green chillies. Mix very well & press start.			
				3. When beeps, add onion-mixture to the cooked rice, also add mango pickle paste & all the spices. Mix very well & press start.			
4. Serve achari chana pulao hot with fresh curd.							
rd14	Methi Rice	0.1 ~ 0.3kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Methi leaves (chopped)	1 cup	1½ cup	2 cup
				Soaked rice	100 g	200 g	300 g
				Water	200 mL	350 mL	500 mL
				Onions (sliced)	1 no.	2 nos.	3 nos.
				Ginger-garlic paste	½ tsp	1 tsp	1½ tsp
				Salt, Red chilli powder, Garam masala	As per taste		
				Oil / ghee	1½ tbsp	2 tbsp	2½ tbsp
				Method :			
				1. In a MWS bowl take soaked rice & water. Select menu & weight and press start.			
				2. When beeps, remove the rice & keep aside. In another MWS bowl take oil / ghee, chopped methi leaves, sliced onions, ginger-garlic paste. Mix well & press start.			
				3. When beeps, add methi leaves to cooked rice, add all the spices. Mix very well. Press start. Serve rice hot with curd or raita.			

Rice Delight

Menu		Weight Limit	Utensil	Instructions					
rd15	Coconut Rice	0.1 ~ 0.3kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg		
				Rice (soaked for 1 hour)	100 g	200 g	1 cup		
				Coconut (grated)	¼ cup	½ cup	0.3 kg		
				Coconut milk	100 mL	200 mL	300 mL		
				Water	100 mL	150 mL	200 mL		
				Oil	1 tbsp	2 tbsp	2 tbsp		
				Chopped cashewnuts	1 tbsp	2 tbsp	3 tbsp		
				Mustard seeds	½ tsp	1 tsp	1 tsp		
				Curry leaves	10 nos.	15 nos.	20 nos.		
				Chopped green chilli	2 nos.	3 nos.	3 nos.		
				Salt, Pepper	As per taste				
				Finely chopped ginger	1 tsp	1½ tsp	2 tsp		
				Beaten curd	1 tbsp	2 tbsp	3 tbsp		
				Method :					
1. In a MWS bowl take soaked rice coconut milk & water. Select menu & weight and press start.									
2. When beeps, remove the rice & separate rice grains using a fork & keep aside. In another MWS bowl take oil, mustard seeds, chopped cashewnuts, curry leaves, chopped ginger, chopped green chilli. Mix well & press start.									
3. When beeps, add cooked rice to the tadka. Add beaten curd, grated coconut, salt & pepper. Mix very well & press start. Serve coconut rice hot with sambhar.									
rd16	Curd Rice	0.1 ~ 0.5 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked)	100 g	200 g	300 g	400 g	500 g
				Water	200 mL	400 mL	600 mL	650 mL	750 mL
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Mustard seeds	½ tsp	½ tsp	1 tsp	1 tsp	1½ tsp
				Urad dal	½ tsp	½ tsp	1 tsp	1 tsp	1½ tsp
				Chana dal	½ tsp	½ tsp	1 tsp	1 tsp	1½ tsp
				Curry leaves	A few leaves				
				Green chillies (chopped)	2 nos.	2 nos.	3 nos.	3 nos.	3 nos.
				Grated ginger	½ tsp	½ tsp	1 tsp	1 tsp	1½ tsp
				Curd	½ cup	½ cup	1cup	1 cup	1½ cup
				Milk	¼ cup	¼ cup	½ cup	½ cup	1 cup
				Coriander leaves (chopped)	A few sprigs				
				Method :					
1. In a MWS glass bowl add oil, mustard seeds, urad dal, chana dal. Select menu & weight and press start.									
2. When beeps, mix well & add curry leaves, green chillies, grated ginger. Mix well & press start.									
3. When beeps, remove the bowl.									
4. Now in another MWS glass bowl, add rice & water. Press start. Stand for 5 minutes.									
5. Add cooked rice, curd, milk, chopped coriander leaves to the first MWS glass bowl. Mix well & serve.									

Menu		Weight Limit	Utensil	Instructions			
rd17	Keema Pulao	0.3 kg	Microwave safe (MWS) bowl	For	0.3kg		
				Basmati rice (soaked for 1 hour)	200 g		
				Minced Keema	100 g		
				Black cardamom	4 No.		
				Salt, red chilli powder, turmeric powder	As per taste		
				Oil	1 tbsp		
				Salt, biryani masala	As per taste		
				Ginger garlic paste	1 tbsp		
				Sliced tomato	1 No.		
				Sliced onion	1 No.		
				Water	200 ml		
				Method :			
				1. In a MWS bowl add oil, ginger garlic paste & spring onions. Select category & weight and press start.			
				2. When beeps, add keema & biryani masala, tomato, black cardamom. Press start.			
				3. When beeps, mix well & add rice, water, salt & pepper. Press start. Stand for 3 minutes.			
rd18	Tomato Pulao	0.1 ~ 0.3Kg	Microwave safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg
				Chopped tomato	2 nos.	3 nos.	4 nos.
				Rice (soaked for 1 hour)	100 g	200 g	300 g
				Water	200 ml	350 ml	500 ml
				Onions (Big sized sliced)	1 no.	2 nos.	2 nos.
				Coriander leaves (chopped)	1 tbsp	2 tbsp	3 tbsp
				Ginger-garlic paste	½ tsp	1 tsp	1 tsp
				Salt, red chilli powder, garam masala, dhania powder, turmeric powder	As per taste		
				Biryani masala	½ tsp	1 tsp	1 tsp
				Slit green chillies	1 no.	2 nos.	2 nos.
				Method :			
				1. In a MWS bowl take soaked rice, water. Select category & weight and press start.			
				2. When beeps, take out the cooked rice & keep aside. In another MWS bowl take oil, chopped coriander leaves, sliced onions, biryani masala, ginger-garlic paste, slit green chillies, chopped tomatoes & all the spices. Mix very well & press start.			
				3. When beeps, add boiled rice to the sliced onions. Mix well. Press start.			
				4. Serve tomato pulao hot with plain curd or raita.			

Rice Delight

Category		Weight Limit	Utensil	Instructions					
rd19	Paneer Fried Rice	0.1 ~ 0.5Kg	Microwave safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg	0.4 Kg	0.5 Kg
				Paneer (cubes)	½ cup	1 cup	1½ cup	1½ cup	2cup
				Rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Water	200 ml	350 ml	500 ml	650 ml	800 ml
				Onions (Big sized sliced)	1 no.	2 nos.	2 nos.	3 nos.	3 nos.
				Coriander leaves (chopped)	1 tbsp	2 tbsp	3 tbsp	4 tbsp	4 tbsp
				Ginger-garlic paste	½ tsp	1 tsp	1 tsp	2 tsp	2 tsp
				Salt, red chilli powder, garam masala, dhania powder, turmeric powder	As per taste				
				Biryani masala	½ tsp	1 tsp	1 tsp	2 tsp	2 tsp
				Slit green chillies	1 no.	2 nos.	2 nos.	3 nos.	3 nos.
				Method :					
				1. In a MWS bowl take soaked rice, water. Select category & weight and press start.					
				2. When beeps, take out the cooked rice & keep aside. In another MWS bowl take oil, chopped coriander leaves, sliced onions, biryani masala, ginger-garlic paste, slit green chillies, paneer cubes & all the spices. Mix very well & press start.					
				3. When beeps, add boiled rice to the sliced onions. Mix well. Press start.					
				4. Serve paneer fried rice hot with plain curd or raita.					
rd20	Chilli Garlic Rice	0.2 ~ 0.5 kg	Microwave safe (MWS) glass bowl	For	0.2 kg	0.3 kg	0.4 kg	0.5 kg	
				Rice (soaked)	200 g	300 g	400 g	500 g	
				Water	400 ml	600 ml	650 ml	750 ml	
				Oil	2 tsp	2½ tsp	3 tsp	3½ tsp	
				Ghee	2 tsp	2½ tsp	3 tsp	3½ tsp	
				Jeera	1 tsp	1½ tsp	2 tsp	2½ tsp	
				Chopped garlic	1 tsp	1½ tsp	2 tsp	2½ tsp	
				Garlic paste	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	
				Chopped green chillies	3 nos.	4 nos.	5 nos.	6 nos.	
				Chopped coriander leaves	½ cup	1 cup	1½ cup	2 cup	
				Chilli sauce	2 tbsp	3 tbsp	4 tbsp	5 tbsp	
				Salt	As per taste				
				Method :					
				1. In a MWS glass bowl add soaked rice & water. Select category & weight and press start.					
				2. When beeps, remove & in another MWS glass bowl add oil, jeera, chopped garlic, green chillies, coriander leaves, garlic paste. Mix well & press start.					
3. When beeps, add cooked rice, chilli sauce, salt. Mix well & press start.									

Menu		Weight Limit	Utensil	Instructions	
CC1	Apple Tomato Chutney	0.3 kg	Microwave Safe (MWS) Glass Bowl	For	0.3 kg
				Apple pieces	150 g
				Tomato pieces	150 g
				Green chillies, Salt, Sugar	As per taste
				Oil	2 tbsp
				For Tempering : Rai, Jeera, Hing etc.	
				Method : 1. In a MWS glass bowl put apple, tomato, green chillies, salt and sugar and keep it in Microwave. Select menu and press start to cook. 2. When beeps, remove, allow to cool and grind it in a mixer. In another MWS glass bowl add oil and tempering and press start. 3. When beeps, add ground mixture and press start. Garnish with chopped coriander.	
CC2	Lemon Pickle	0.3 kg	Microwave Safe (MWS) Glass Bowl	For	0.3 kg
				Lemon pieces	150 g
				Sugar	150 g
				Chilli powder, Salt	As per taste
				For Tempering : Rai, Jeera, Hing etc.	
				Method : 1. Cut lemon and remove seeds. In MWS glass bowl add lemon pieces, sugar, salt and chilli powder. Select menu and press start. Store it in a bottle after it cools.	
CC3	Mix veg Pickle	0.3 kg	Microwave Safe (MWS) Glass Bowl	For	0.3 kg
				Mix Vegetable (Cauliflower, Carrot, Radish, Shalgam, Green peas)	300 g
				Lemon juice	2 tbsp
				Salt, Chilli powder, Sugar, Pickle Masala	As per taste
				Oil	2 tbsp
				For tempering : Rai, Jeera, Hing etc.	As required
				Method : 1. In a MWS glass bowl put vegetables cut in long strips. Cover and keep it in microwave. Select menu and press start to cook. 2. When it gives a beep, remove. 3. In another MWS glass bowl add oil and tempering and press start. When it gives a beep add masala, sugar, salt & lemon juice. Add vegetables to this when it cools. Mix well and store it in a fridge.	
CC4	Pizza Sauce	0.3 kg	Microwave Safe (MWS) Glass Bowl	For	0.3 kg
				Tomato	200 g
				Onion	100 g
				Salt, Sugar, Ajwain, Oregano, Basil leaves	As per taste
				Garlic pods	7-8 nos.
				Oil	2 tbsp
				Method : 1. In a MWS glass bowl put oil, tomato, onion, garlic pods and keep it in Microwave. Select menu & press start to cook. 2. When beeps, remove, allow to cool and grind it in a mixer. Now add salt, sugar, ajwain, basil leaves. Keep it in microwave and press start. 3. When cooking ends, the sauce is ready.	
CC5	Tomato Sauce	0.5 kg	Microwave Safe (MWS) Glass Bowl	For	0.5 kg
				Tomato	500 g
				Onion	1 No.
				Chilli powder, Salt, Sugar	As per taste
				Chopped ginger and garlic	2 tbsp
				Garam masala	1 tsp
				Method : 1. In a MWS glass bowl put tomato pieces, cover and keep it in a microwave. Select menu & press start to cook. 2. When beeps, remove, allow to cool and grind it in a mixer. Strain it. Add salt, sugar, garam masala. Mix well. Press start.	

Chatpat Corner

Menu		Weight Limit	Utensil	Instructions	
CC6	Masala Chutney	0.3 kg	Microwave Safe (MWS) Glass Bowl	For	0.3 kg
				Chana dal, Urad dal	100 g each
				Grated dry coconut	100 g
				Sesame, Salt, Sugar, Turmeric, Dhania powder, Jeera powder, Curry leaves, Methi seeds	As per taste
				Oil	1 tsp
				Method : 1. In a MWS bowl put dals and keep it in microwave. Select menu & press start to cook. 2. When beeps, remove. Add the rest of the ingredients and keep it in microwave and press start. 3. Remove, cool it and grind it in a mixer adding required amount of water. This chutney can be served with idli, parantha or rice.	
CC7	Lehsun ki chutney	0.2 kg	Microwave safe (MWS) bowl	For	0.2 kg
				Chopped tomatoes	180 g
				Chopped garlic	20 g
				Chopped green chillies	2 nos.
				Chopped onion	½ cup
				Oil	2 tsp
				Jeera	1 tsp
				Haldi, Red chilli powder, Salt	As per taste
				Water	¼ cup
				Method : 1. In a MWS bowl mix all the ingredients. Select menu & press start. 2. Remove when cooking ends. Allow to cool. Grind it & serve as an accompaniment.	
CC8	Manchurian Sauce	0.3 kg	Microwave safe (MWS) bowl	For	0.3 kg
				Water	1½ cups (300 mL)
				Vinegar sauce	1 tbsp
				Soya sauce	1 tsp
				Tomato sauce	½ cup
				Ajinomoto (Optional)	A pinch
				Cornflour	2 tbsp + ½ cup water
				Method : 1. In a MWS bowl add all the ingredients. Select menu & press start.	
CC9	Aam ki chutney	0.3 kg	Microwave safe (MWS) bowl	For	0.3 kg
				Aam (peeled & chopped)	300 g
				Kishmish (seedless & chopped)	25 g
				Chopped ginger & garlic	2 tsp
				Tamarind pulp	1 tbsp
				Salt, Sugar	As per taste
				Method : 1. In a MWS bowl mix all the ingredients. Cover. Select menu & press start.	
CC10	Coconut Chutney	0.3 kg	Microwave Safe (MWS) Glass Bowl	For	0.3 kg
				Fresh grated coconut	300 g
				Chopped green chillies	2 nos.
				Chopped ginger	½ tsp
				Roasted split gram dal (optional)	1 tbsp
				Salt	As per taste
				For tempering	
				Oil	1 tbsp
				Mustard seeds	½ tsp
				Broken dry red chillies	1 no.
				Curry leaves	A few
				Method : 1. Grind grated coconut, chopped green chillies, ginger, roasted split gram dal, salt together in a blender. 2. In a MWS glass bowl add oil, mustard seeds, broken dry red chillies, curry leaves. Select menu & press start. 3. Pour the tempering over the chutney & serve.	

Menu		Weight Limit	Utensil	Instructions							
CC11	Til ki Chutney	0.2 kg	Microwave Safe (MWS) Glass Bowl	For	0.2 kg						
				Roasted til	½ cup						
				Tamarind paste	2 tbsp						
				Green chilli	4-5 nos.						
				Coriander leaves	2 tbsp						
				Mint leaves	1 tbsp						
				Water	½ cup						
				Garlic pods	2-3 nos.						
				Salt	As per taste						
				For Tempering							
				Oil	1 tbsp						
				Cumin seeds	1 tsp						
				Curry leaves	6-7 nos.						
				Red chilli (dry)	2 nos.						
				Method : 1. Grind together roasted til, tamarind paste, green chilli, coriander leaves, mint leaves, garlic pods, salt & water in spice grinder. Make a rough paste. 2. In a MWS glass bowl take oil, cumin seeds, curry leaves & dried red chilli. Mix well. Select menu & press start. 3. When beeps, add the grounded paste to the tempering & mix well.							
CC12	Chana Chaat	0.1 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg			
				Kala chana (soaked overnight)	100 g	200 g	300 g	400 g			
				Water	250 ml	500 ml	750 ml	1000 ml			
				Oil	1 tsp	2 tsp	3 tsp	4 tsp			
				Jeera, hing	1 tsp	1½ tsp	2 tsp	2 tsp			
				Chopped onion	½ cup	1 cup	1 cup	1½ cup			
				Boiled potato	1 no.	2 nos.	3 nos.	3 nos.			
				Salt, red chilli powder, chaat masala, lemon juice, imli chatni	As per taste						
				Method : 1. In a MWS bowl add soaked chana, water & cover. Select category & weight and press start. 2. When beeps, remove & drain water from the chanas. In a MWS bowl add oil, jeera, hing & chopped onion and press start. 3. Add boiled chanas, salt, red chilli powder, chaat masala, lemon juice, imli chutney, boiled potato. Mix well & serve.							
				CC13	Aloo Kand Chaat	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
								Aloo (cut in medium pieces)	50 g	100 g	150 g
								Jimikand (cut in medium pieces)	50 g	100 g	150 g
								Sugar, salt, red chilli powder, chaat masala	As per taste		
								Method : 1. In a MWS bowl add aloo, jimikand & add little water Cover. Select category & weight & press start. 2. When beeps, stir well. Cover & press start. 3. Add sugar, salt, red chilli powder, chaat masala. Allow to stand for 3 minutes.			
								CC14	Amla Chutney	0.5 kg	Microwave Safe (MWS) Glass Bowl
Water for boiling	As per required										
Green chillies, Salt, Sugar	As per your taste										
Oil	2 tbsp										
For Tempering : Rai, Jeera, Hing etc.											
Method : 1. In a MWS glass bowl put amla, water & press start. 2. When beeps, remove, allow to cool and grind it in a mixer. In another MWS glass bowl add oil and tempering and press start. 3. When beeps, add ground mixture and green chillies, salt and sugar and keep it in Microwave. Select category and press start to cook.											

Chatpat Corner

Category		Weight Limit	Utensil	Instructions	
CC15	Baingan Chutney	0.5 kg	Microwave Safe (MWS) Glass Bowl	Baingan (Whole)	500 g
				Amchoor powder	As per required
				Green chillies, Salt, Sugar	As per your taste
				Oil	2 tbsp
				For Tempering: Rai, Jeera, Hing etc.	
				Method : 1. In a MWS glass bowl keep baingan & press start. 2. When beeps, allow to cool and peel off the skin. In another MWS glass bowl add oil and tempering and press start. 3. When beeps, add mashed baingan and green chillies, salt and sugar and keep it in Microwave. Select category and press start to cook.	

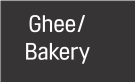
Ghee/Bakery

In the following example, show you how to cook 0.3kg of Brownie.

1. Press STOP/CLEAR.



2. Press Ghee / Bakery two time.



3. The display will show bA1

4. *Press START/Add 30 secs for menu confirmation.



When cooking you can increase or decrease cooking time by pressing **+More/-Less** button.



* **For Ghee**, press Ghee/Bakery menu once, display will show Gh1.

! NOTE

- Ghee/Bakery menus are programmed.
- Ghee/Bakery cook allows you to cook most of your favourite food by selecting the food type and the weight of the food.

Ghee

Category		Weight Limit	Utensil	Instructions	
Gh1	Ghee	300 g	Microwave safe (MWS) glass bowl	Malai/Cream (Collected over 10 days)	300g
				Cold water	As required
				Method : 1. In a big vessel put all the malai & blend with a hand mixer till it solidifies into butter & separates from residual liquid. 2. Wash this white butter in cold water as couple of times, so as to remove any remaining smell of milk. 3. Now collect all the butter in a MWS glass bowl & keep in the microwave. Select menu & press start. 4. When beeps, stir it properly with the spoon (not plastic) & again press start. 5. After beeps, allow it to stand for 5 minutes & then strain it through stainless steel strainer into a glass jar & then store it.	

Menu		Weight Limit	Utensil	Instructions	
bA1	Brownie®	0.3 kg	Low rack & metal cake tin*	For	0.3 kg
				Maida	125 g
				Condensed milk	150 g
				Butter	100 g
				Almonds, Walnuts	As per taste
				Baking powder	¼ tsp
				Chocolate Essence	1 tsp
				Coco powder	2 tbsp
				Method :	
				1. Sieve maida and baking powder. In a bowl add milkmaid and butter and beat well. Add maida, coco powder, essence and mix. For spoon dropping consistency add milk or water. Pour the batter in metal cake tin lined with butter paper. 2. Select menu & press start. (Preheat process) 3. When beeps, put the tin with batter on low rack. Press start to bake.	
bA2	Muffins®	0.3 kg	Low rack & metal muffin tray	For	0.3 kg
				Maida	200 g
				Powdered sugar	100 g
				Butter	75 g
				Almonds, Walnuts	As per taste
				Egg	1 No.
				Baking powder	1/2 tsp
				Almond essence	1/2 tsp
				Method :	
				1. Sieve maida, baking powder . In a bowl add powdered sugar and butter and beat well. Add maida, essence and mix. For spoon dropping consistency add milk or water. Pour in to the greased muffin tray and sprinkle chopped almonds / walnuts. 2. Select menu & press start. (Preheat process) 3. When beeps, put the tray on low rack. Press start to bake.	

®Do not put anything in the oven during the Preheat mode

*Refer Page 99, Fig.2

Bakery

Menu		Weight Limit	Utensil	Instructions	
bA3	Walnut® Cake	0.3 kg	Metal Cake Tin & Low Rack**	For	0.3 kg
				Maida	110 g
				Baking powder	¼ tsp
				Walnuts	½ cup
				Curd	70 mL
				Powdered sugar	170 g
				Egg	1 no.
				Vanilla essence	¼ tsp
Method :					
1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well.					
2. Sieve maida, baking powder & add walnuts to it.					
3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all three mixtures & beat well.					
4. Grease a metal cake tin or line with a butter paper. Add the cake batter.					
5. Select menu & press start. (Preheat process)					
6. When beeps, put the cake tin on low rack & keep in microwave & press start.					
bA4	Carrot® Cake	0.3 kg	Metal Cake Tin & Low Rack**	For	0.3 kg
				Maida	110 g
				Baking powder	¼ tsp
				Grated carrot	½ cup
				Curd	70 mL
				Powdered suger	170 g
				Egg	1 no.
				Vanilla essence	¼ tsp
Method :					
1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well.					
2. Sieve maida, baking powder & add grated carrot to it.					
3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all three mixtures & beat well.					
4. Grease a metal cake tin or line with butter paper. Add the cake batter.					
5. Select menu & press start. (Preheat process)					
6. When beeps, put the cake tin on low rack & keep in microwave & press start.					
bA5	Chocolate® Cake	0.3 kg	Metal Cake Tin & Low Rack**	For	0.3 kg
				Maida	110 g
				Baking powder	¼ tsp
				Cocoa powder	50 g
				Curd	70 mL
				Powder sugar	170 g
				Egg	1 no.
				Vanilla essence	¼ tsp
Method :					
1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well.					
2. Sieve maida, baking powder & cocoa powder together.					
3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all beat well.					
4. Grease a metal cake tin or line with butter paper. Add the cake batter.					
5. Select menu & press start. (Preheat process)					
6. When beeps, put the cake tin on low rack & keep in microwave & press start.					

@Do not put anything in the oven during the Preheat mode

**Refer Page 99, Fig. 2

Menu		Weight Limit	Utensil	Instructions					
bA6	Chena Poda®	0.2 kg	Low Rack & Microwave safe flat (MWS) glass dish ^{1#}	For	0.2 kg				
				Chena	200 g				
				Sugar	100 g				
				Suji	20 g				
				Method : 1. Mix chena, sugar & suji together adding little water. 2. Transfer this mixture to MWS flat glass dish. 3. Select menu & press start. (Preheat process) 4. When beeps, place the MWS flat glass dish on low rack. Press start.					
bA7	Lamington Cake®	0.4 kg	Low Rack & Metal Cake Tin® & Microwave safe (MWS) glass bowl	For	0.4 kg				
				Maida	100 g				
				Powdered sugar	75 g				
				Butter	75 g				
				Eggs	1 No.				
				Baking powder	1 tsp				
				Vanilla essence	1 tsp				
				For Lamington solution - Coco powder	2 tbsp				
				Water	1 cup				
				Desiccated coconut	As required				
				Cornflour	1 tbsp				
				Method : 1. Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add maida to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin. 2. Select menu, press start. (Preheat process). 3. When there is a beep put the tin on low rack. Press start to bake. Remove when it gives a beep. 4. In MWS glass bowl add water, coco powder and cornflour, put in the microwave. Press start. When it gives a beep remove and cool. Cut the cake in to squares and dip the pieces in the coco solution on all sides. Roll these in the desiccated coconut and serve.					
				bA8	Apple cup cakes®	0.4 kg	Metal muffin tray & Low rack	For	0.4 kg
								Maida	1 cup
Apple (peeled & pureed)	½ cup								
Powdered sugar	½ cup								
Brown sugar	¼ cup								
Butter (softened)	50 g								
Cinnamon powder, Clove powder	A pinch (each)								
Nutmeg powder									
Eggs	2 nos.								
Chopped almonds	2 tbsp								
Baking powder	½ tsp								
Method : 1. In a dry & clean bowl take maida, baking powder, cinnamon powder, nutmeg powder, salt & mix with a fork & keep aside. 2. In another bowl take softened butter, powdered sugar, brown sugar & beat with a electric beater till light & fluffy. Add one egg at a time & beat. Add apple puree & again mix well. 3. Select menu & press start. 4. Softly mix all the dry mixture to the beaten butter & sugar mixture with a wooden spoon. Do not over mix. 5. Pour 2 tbsp batter (for each muffin) in the greased muffin tray. When beeps, keep the low rack & metal tray and press start. Give standing time of 5 minutes.									

@Do not put anything in the oven during the Preheat mode

**Refer Page 99, Fig. 4

*Refer Page 99, Fig. 2

Bakery

Menu		Weight Limit	Utensil	Instructions	
bA9	Eggless Chocolate Cake®	0.5 kg	Metal cake tin & Low rack**	For	0.5 kg
				Maida	125 g
				Coco powder	2 tbsp
				Baking powder	1 tsp
				Soda bi carb	½ tsp
				Milkmaid	200 mL
				Water	100 mL
				Butter (melted)	60 mL
Method :					
1. Select menu & press start for pre-heating.					
2. Meanwhile, prepare the cake batter - sieve the maida, coco powder, baking powder, soda bi carb together.					
3. In another bowl add milkmaid, water & melted butter. Beat well. Mix all the ingredients together and beat the cake batter well. Pour the batter in cake tin lined with greased butter paper.					
4. When beeps (pre-heat over), keep the cake tin on low rack & keep in microwave oven. Press start. Allow the cake to cool properly & then serve.					
bA10	Vanilla Cake®	0.4 kg	Metal cake tin & Low rack**	For	0.4 kg
				Maida	100 g
				Powdered Sugar	75 g
				Butter	75 g
				Eggs	1 no.
				Baking Powder	1 tsp
				Vanilla essence	1 tsp
				Method :	
1. Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add maida to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin.					
2. Select menu & press start.(Preheat process)					
3. When beeps, keep the cake tin on low rack & press start.					

@Do not put anything in the oven during the Preheat mode

** Refer Page 99, Fig. 2

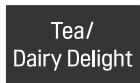
Tea/Dairy Delight

In the following example, show you how to make 2 cups of Tea.

1. Press STOP/CLEAR.



2. Press Tea/Dairy Delight button.



Display will show dd1.

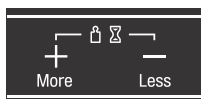
3. Keep Pressing "+More" until display show "2"



4. Press START/Add30 secs for menu confirmation.



When cooking you can increase or decrease cooking time by pressing **+More/-Less** button.



NOTE

- Tea/Dairy Delight menus are programmed.
- Tea/Dairy Delight allows you to cook most of your favourite food by selecting the food type and the weight of the food.

Tea/Dairy Delight

Category		Weight Limit	Utensil	Instructions				
dd1	Tea	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups
				Water	120ml	240ml	360ml	480ml
				Tea leaves	1tsp	2tsp	3tsp	4tsp
				Milk	120ml	150ml	225ml	300ml
				Sugar	As per taste			
Method :								
1. In a MWS glass bowl add water, tea leaves. Select category & weight. Press start.								
2. When beeps, add milk & sugar. Press start.								
Serve hot.								
1 cup tea = 150ml approx								
dd2	Coffee	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups
				Water	60ml	120ml	180ml	240ml
				Coffee	½ tsp (Each cup)			
				Milk	120ml	150ml	225ml	300ml
				Sugar	As per taste			
Ginger/cardamon (crushed)				As per taste(optional)				
Method :								
1. In a MWS glass bowl add water. Select category & weight & press start.								
2. Meanwhile in each cup add 1/2tsp coffee (with few water drops) & sugar. Beat well.								
3. When beeps, add milk to boiling water. Press start.								
4. Add milk to each cup & serve hot.								
1 cup coffee = 150ml approx								
dd3	Masala Tea	1-4 Cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups
				Water	120ml	240ml	360ml	480ml
				Tea leaves	1tsp	2tsp	3tsp	4tsp
				Milk	120ml	150ml	225ml	300ml
				Sugar	As per taste			
Chai masala				As per taste				
Method :								
1. In a MWS glass bowl add water, tea leaves & chai masala. Select category & weight. Press start.								
2. When beeps, add milk & sugar. Press start.								
3. When beeps, keep it again in microwave and press start for dragging tea.								
4. Serve hot.								
1 cup tea = 150ml approx								
dd4	Ginger Tea	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups
				Water	120ml	240ml	360ml	480ml
				Tea leaves	1tsp	2tsp	3tsp	4tsp
				Milk	120ml	150ml	225ml	300ml
				Sugar	As per taste			
Ginger				As per taste				
Method :								
1. In a MWS glass bowl add water, tea leaves & crushed ginger. Select category & weight. Press start.								
2. When beeps, add milk & sugar. Press start.								
3. When beeps, keep it again in microwave and press start for dragging tea.								
4. Serve hot.								
1 cup tea = 150ml approx								
dd5	Tulsi Tea	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups
				Water	120ml	240ml	360ml	480ml
				Tea leaves	1tsp	2tsp	3tsp	4tsp
				Milk	120ml	150ml	225ml	300ml
				Sugar	As per taste			
Tulsi leaves				As per taste				
Method :								
1. In a MWS glass bowl add water, tea leaves & tulsi leaves. Select category & weight. Press start.								
2. When beeps, add milk & sugar. Press start.								
3. When beeps, keep it again in microwave and press start for dragging tea.								
4. Serve hot.								
1 cup tea = 150ml approx								

Tea/Dairy Delight

Category		Weight Limit	Utensil	Instructions								
dd6	Lemon Tea	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups				
				Water	120ml	240ml	360ml	480ml				
				Tea leaves	1tsp	2tsp	3tsp	4tsp				
				Lemon	½ No.	1 No.	1 No.	1½ No.				
				Sugar	As per taste							
Method : 1. In a MWS glass bowl add water, tea leaves. Select category & weight. Press start. 2. When beeps, add lemon & sugar. Press start. Serve hot. 1 cup tea = 150ml approx												
dd7	Black Tea	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups				
				Water	120ml	240ml	360ml	480ml				
				Tea leaves	1tsp	2tsp	3tsp	4tsp				
				Sugar	As per taste							
				Method : 1. In a MWS glass bowl add water, tea leaves. Select category & weight. Press start. 2. When beeps, add sugar. Press start. Serve hot. 1 cup tea = 150ml approx								
dd8	Green Tea	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups				
				Water	120ml	240ml	360ml	480ml				
				Green Tea leaves	1tsp	2tsp	3tsp	4tsp				
				Sugar	As per taste							
				Method : 1. In a MWS glass bowl add water, green tea leaves. Select category & weight. Press start. 2. When beeps, add sugar. Press start. And allow it to for 5 minutes Serve hot. 1 cup tea = 150ml approx								
dd9	Spiced Cider Tea	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups				
				Water	120ml	240ml	360ml	480ml				
				Tea leaves	1tsp	2tsp	3tsp	4tsp				
				Cinnamon	1tsp	2tsp	3tsp	4tsp				
				Cloves, peppercorns	1tsp	2tsp	3tsp	4tsp				
				Cider	1tsp	2tsp	3tsp	4tsp				
				Sugar	As per taste							
				Method : 1. In a MWS glass bowl add water, cinnamon, cloves, peppercorn & tea leaves . Select category & weight. Press start. 2. When beeps, add sugar & cider. Press start. And allow it to for 5 minutes Serve hot. 1 cup tea = 150ml approx								
				dd10	Peppermint Tea	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups
								Water	120ml	240ml	360ml	480ml
Green Tea leaves	1tsp	2tsp	3tsp					4tsp				
Mint leaves	1tsp	2tsp	3tsp					4tsp				
Sugar	As per taste											
Method : 1. In a MWS glass bowl add water, green tea leaves. Select category & weight. Press start. 2. When beeps, add sugar & mint leaves. Press start. And allow it to for 5 minutes Serve hot. 1 cup tea = 150ml approx												
dd11	Lemon Honey Tea	1-4 cups	Microwave safe glass bowl	For	1cup	2cups	3cups	4cups				
				Water	120ml	240ml	360ml	480ml				
				Tea leaves	1tsp	2tsp	3tsp	4tsp				
				Lemon	½ No.	1 No.	1 No.	1½ No.				
				Honey	As per taste							
Method : 1. In a MWS glass bowl add water, tea leaves. Select category & weight. Press start. 2. When beeps, add lemon & Honey. Press start. Serve hot. 1 cup tea = 150ml approx												

Paneer/Curd

In the following example, show you how to cook 0.5 kg of Paneer.

1. Press STOP/CLEAR.



2. Press Paneer/Curd one time.



3. The display will show "PA1"

4. *Press START/Add 30 secs for menu confirmation.



* When cooking you can increase or decrease cooking time by pressing **+More/-Less** button.

For Curd, press Paneer/Curd button twice, display will show CU1.

! NOTE

- Paneer/Curd menus are programmed.
- Paneer/Curd allows you to cook most of your favourite food by selecting the food type and the weight of the food.

Menu		Weight Limit	Utensil	Instructions		
PA1	Paneer	0.5 kg	Microwave safe (MWS) glass bowl	Milk	500ml	
				Lemon juice/Vinager	4 tbsp	
Method : 1. In a MWS glass bowl add milk and lemon juice/vinegar. Select menu & press start. 2. When it gives beeps, stir it & again press start. 3. When beeps, remove the bowl & strain in a muslin cloth & press it.						
PA2	Masala Paneer	0.5 kg	Microwave safe (MWS) glass bowl	For	0.5kg	
				Milk	500 ml	
Curd						2 tbsp
Coriander powder						1 tbsp
Jeera powder						1 tsp
Method : 1. In a MWS glass bowl add milk. Select menu & press start. 2. When it gives beep, remove and add curd, coriander and jeera powder. Press start. When beeps, remove and strain and press in a muslin cloth.						
CU1	Curd	0.5 kg	Microwave safe (MWS) glass bowl	Milk	500 ml	
				Starter curd	2 tbsp	
Method : 1. In a MWS glass bowl add milk and select menu & press start. 2. When beeps add starter culture of curd for inoculation & stir it. Again press start. 3. Now take out the bowl & keep it in a casserole & store in warm place for proceeding appropriate setting temperature & time for 5-6 hours						
CU2	Flavoured Yoghurt®	0.6 kg	Microwave safe (MWS) glass bowl & Low rack*	For	0.6 kg	
				Curd	200 mL	
Milkmaid						100 mL
Fresh cream						200 mL
Flavours (Vanilla, Strawberry, Pineapple essence)						As per choice (½ tsp)
Method : 1. In a MWS glass bowl mix all the ingredients. Beat well till smooth. 2. Select menu & press start. (Preheat process) 3. When beeps, keep the MWS glass bowl on low rack & keep it in microwave. Press start. 4. When cooking ends, take out & allow to come to room temperature. Keep in refrigerator for 1 hour. Note : In case you use strawberry essence, add a pinch of pink food colour to add colour to the yoghurt. For pineapple yoghurt, add pineapple slices at the time of serving.						

*Do not put any thing in the oven during the Preheat mode

*Refer Page 99, Fig. 1

Cooking Aid

In the following example, show you how to cook 0.2 kg Body Massage Oil.

1. Press STOP/CLEAR.



2. Press Cooking Aid.



The display will show "UC1"

3. Keep Pressing "+More" until display show "UC6"



4. *Press START/Add 30 secs for menu confirmation.



When cooking you can increase or decrease cooking time by pressing +More/-Less button.



! NOTE

- Cooking Aid menus are programmed.
- Cooking Aid allows you to cook most of your favourite food by selecting the food type and the weight of the food.

Menu		Weight Limit	Utensil	Instructions													
UC1	Keep warm	0.3 kg	Microwave safe (MWS) bowl	Method : 1. Any cooked food with cover (Rice, Dal, Subzi, Halwa, Upma etc.) Select menu & press start. When beeps, mix & press start. When beeps, mix & press start.													
UC2	Defrost Veg	0.2 ~ 0.5 kg	Microwave safe (MWS) bowl	Method : Veg - (Paneer, Green Peas, Corn etc.) 1. Take in MWS Bowl, select menu & weight and press start. 2. When beeps, turn the food. Press start.													
UC3	Defrost Non- Veg	0.5 ~ 1.0 kg	Microwave safe (MWS) bowl	Method : Non-Veg - (Chicken, Mutton etc.) 1. Take in MWS Bowl, select menu & weight and press start. 2. When beeps, turn the food. Press start.													
UC4	De-humidification	0.3 kg	Microwave safe (MWS) bowl	Method : Namkin, Biscuits, Bhujia, Papad and Wafers etc. 1. In MWS bowl add the food to be dehumidified. Select menu and press start.													
UC5	Light Disinfect		Microwave safe (MWS) glass utensil & Empty cavity	Method : 1. Sterilize Microwave safe glass utensil - Keep the empty utensil & select menu & press start. 2. Clean the cavity - Keep the cavity empty. Select menu & press start. When time ends (beeps), clean the cavity with a damp cloth. Note : The oven has a special function Light Disinfect which allows to sterilize the MWS glass utensil thereby giving a hygiene & clean utensils/cavity.													
UC6	Body Massage Oil	0.2 kg	Microwave Safe (MWS) Glass Bowl	<table><tr><td>For</td><td>0.2 kg</td></tr><tr><td>Garlic</td><td>10 pods</td></tr><tr><td>Ajwain</td><td>1/2 tsp</td></tr><tr><td>Cloves</td><td>2-3 Nos.</td></tr><tr><td>Almonds</td><td>3-4 Nos.</td></tr><tr><td>Mustard oil</td><td>1 cup</td></tr></table> Method : 1. In MWS glass bowl put all the ingredients. Select menu and press start. Remove when it gives a beep. Keep it for 2 hours. Strain and store in a glass jar.	For	0.2 kg	Garlic	10 pods	Ajwain	1/2 tsp	Cloves	2-3 Nos.	Almonds	3-4 Nos.	Mustard oil	1 cup	
For	0.2 kg																
Garlic	10 pods																
Ajwain	1/2 tsp																
Cloves	2-3 Nos.																
Almonds	3-4 Nos.																
Mustard oil	1 cup																
UC7	Yeast Dough	0.3 kg	Microwave safe (MWS) glass bowl	<table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Maida</td><td>300 g</td></tr><tr><td>Yeast</td><td>1 tbsp</td></tr><tr><td>Salt</td><td>½ tsp</td></tr><tr><td>Sugar</td><td>1 tsp</td></tr><tr><td>Water</td><td>As required</td></tr></table> Method : 1. In MWS glass bowl add maida, yeast, salt and sugar. Mix well, add water and make a soft dough. 2. Select category and press start. Rest for 3 minutes. Now remove.	For	0.3 kg	Maida	300 g	Yeast	1 tbsp	Salt	½ tsp	Sugar	1 tsp	Water	As required	
For	0.3 kg																
Maida	300 g																
Yeast	1 tbsp																
Salt	½ tsp																
Sugar	1 tsp																
Water	As required																

Cooking Aid

Category		Weight Limit	Utensil	Instructions	
UC8	Boil Potatoes	0.3 kg	Glass tray	For	0.3 kg
				Potato	300 g
				Method : 1. Take potatoes and pierce with fork or knife from all side & keep in a microwave on a glass tray. And press start. 2. Boiled potatoes are ready for use.	
UC9	Lemon Squeeze	5 Pcs	Glass tray	Lemon	5 pcs
				Method : 1. Take 5 no. of lemons & keep on glass tray of microwave oven. 2. Now select menu & press start. 3. When beeps, take out lemons & squeeze it to get more juice out of them.	
UC10	Garlic Peel	10 Cloves	Glass tray	Garlic Cloves	10 nos
				Method : 1. Take 10 cloves of garlic & keep in MWS glass tray of microwave oven. 2. Select menu & press start. 3. When beeps, take out cloves will slide right out of their skin, hassle free.	
UC11	Tear Free Onions	5 Pcs	Glass tray	Onions	10 nos
				Method : 1. Take 5 onions & pierce it with knife & keep in MWS glass tray of microwave oven. 2. Select menu & press start. 3. When beeps, take out onions & peel it off & chop easily without getting tears in eyes.	
UC12	Crispy Nuts	0.1 kg	Microwave safe (MWS) flat glass dish	For	0.1 kg
				Nuts	100 g
				Oil	As required
				Method : 1. In a microwave safe flat glass dish add drops of oil, nuts. Mix well. 2. Select category & weight & press start. 3. Serve plain or with chaat masala.	
UC13	Smooth Honey	0.3 kg	Microwave safe (MWS) glass Utensils	For	0.3 kg
				Crystallized Honey	300 g
				Method : 1. Keep Crystallize honey in a microwave safe glass utensil or jar in microwave & press start. 2. Smooth and free flowing honey ready to use.	

Steam Clean

In the following example, show you how to Steam Clean Microwave.

1. Press STOP/CLEAR.



2. Press Steam Clean one time.



3. The display will show "SL1"

4. *Press START/Add 30 secs for menu confirmation.



When cooking you can increase or decrease cooking time by pressing **+More/-Less** button.



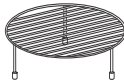
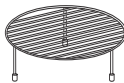
NOTE

- Steam Clean menu is programmed.

Steam Clean

Menu		Weight Limit	Utensil	Instructions
SL1	Steam clean	0.3 kg	Microwave safe (MWS) bowl	Method : 1. Take water in MWS bowl, add vinegar or lemon juice. Select menu & press start. 2. When beeps, wipe out with clean napkin. Press start. 3. Again wipe out. Take out the plug.

Usage Of Accessories/Utensils

- 1)  + 
Low rack Microwave safe glass bowl
(Not provided with LG Kit)
- 2)  + 
Low rack Metal cake tin
(Not provided with LG Kit)
- 3)  + 
High rack Microwave flat glass dish
(Not provided with LG Kit)
- 4)  + 
Low rack Microwave flat glass dish
(Not provided with LG Kit)

List of Ingredients

Spices

English Name	
Ajinomoto* (Flavor Enhancer)	Ajinomoto*
Asafoetida	Hing
Basil	Tulsi
Bay Leaf	Tej Patta
Cardamom, black	Moti Elaichi
Cardamom, green	Choti Elaichi
Carom seeds	Ajwain
Cinnamon	Dalchini
Cloves	Laung
Coriander Seeds	Sabut Dhania
Cumin seeds	Jeera
Dry Mango Powder	Amchur
Dry red chilli	Sukhi Sabut Lal Mirch
Fennel	Saunf
Fenugreek leaves, dried	Kasuri Methi
Fenugreek seeds	Methidana
Mustard seeds	Sarson , Rai
Nutmeg	Jaiphal
Oregano	Oregano
Pepper	Kali Mirch
Pomegranate seeds, dried	Anardana
Poppy seeds	Khus Khus
Red Chilli	Lal Mirch
Salt	Namak
Turmeric	Haldi

Vegetables

English Name	
Amaranth	Chavli
Baby corn	Baby corn
Bittergourd	Karela
Bottlegourd	Ghiya
Brinjal/Eggplant	Baigan
Broccoli	Hari Phool Gobhi
Cabbage	Pata Gobhi/Bandh Gobhi
Capsicum	Shimla Mirch

Vegetables

English Name	
Cauliflower	Phool Gobhi
Carrot	Gajar
Celery	Ajmod
Cluster Beans	Gavar Ki Fali
Coriander leaves	Hara Dhania
Cucumber	Kheera
Curry leaves	Curry Patta
Drumsticks	Drumsticks
Elephant Foot Yam	Jimikand
French beans	France beans
Garlic	Lehsun
Ginger	Adrak
Lady Finger	Bhindi
Lemon	Nimbu
Lemon Grass	Lemon Grass
Lime	Nimbu
Mint	Pudina
Mushroom	Kukurmutta
Olives	Jaitun
Onion	Pyaz
Parsley	Ajmoda
Potato	Aloo
Peas	Hari Matar
Radish	Mooli
Red Pumpkin	Lal Kaddu
Spinach	Palak
Spring Onion	Hari Pyaz
Tomato	Tamatar
Turnip	Shalgam
Chenopodium leaves	Bathua
Zucchini	Torai

* Ajinomoto : It shall not be added to the food for infants below 12 months.

List of Ingredients

Fruits

English Name	
Apple	Seb
Coconut	Nariyal
Grapes	Angoor
Mango	Aam
Pineapple	Anannas
Pomegranate	Anaar
Raw Banana	Kacha Kela

Cereals

English Name	
Flattened Rice	Poha
Oats	Jaei
Puffed Rice	Murmura
Refined wheat Flour	Maida
Rice	Chawal
Sago	Sabudana
Semolina	Suji
Whole wheat broken	Daliya
Wheat Flour (whole)	Gehun ka Atta

Pulses

English Name	
Bengal Gram Dal	Chana Dal
Bengal Gram flour	Besan
Black Gram Dal	Urad Dal
Green Gram Dal(Dehusked)	Moong Dal (Dhuli)
Kidney Beans	Rajma
Lentils,(Dehusked)	Masoor Dal (Dhuli)
Red Gram Dal	Arhar/Tuvar Dal
Soyabean	Soyabean

Dry Fruits

English Name	
Almonds	Badam
Cashewnuts	Kaju
Pistachio	Pista
Raisins	Kishmish
Walnuts	Akhrot
Peanuts	Mungfali

Fats & oils

English Name	
Butter	Makhan
Ghee	Ghee
Oil	Tel
Olive Oil	Jaitun Ka Tel
Mustard Oil	Sarson Ka Tel

Miscellaneous

English Name	
Bread crumbs	Bread crumbs
Cornflour	Cornflour
Coffee	Coffee
Cottage cheese	Paneer
Curd	Dahi
Eggs	Ande
Honey	Shahed
Jaggery	Gud
Khoa	Khoa
Milk	Doodh
Powdered Sugar	Bura
Sugar	Cheeni
Tamarind	Imli
Tea	Chai
Saffron	Kesar
Sprouts	Ankur
Vinegar	Sirka



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CIN No. U32107DL1997PTC220109