

OWNER'S MANUAL

MICROWAVE OVEN

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

MC2844EB

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 opening 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.

IMPORTANT SAFETY INSTRUCTIONS/ READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide does not cover all possible conditions that may occur. Always contact your LG service technician or manufacturer about problems that you do not understand.

WARNING

This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION". These words mean:

WARNING

This symbol will alert you to hazards or unsafe practices which could cause serious body harm or death.

CAUTION

This symbol will alert you to hazards or unsafe practices which could cause body injury or property damage.

WARNING

- 1 Do not attempt to tamper with, or make any adjustments or repairs to the door, door seals, control panel, safety interlock switches or any other part of the oven which would involve the removal of any cover protecting against exposure to microwave energy. Do not operate the oven if the door seals and adjacent parts of the microwave oven are faulty. Repairs should only be undertaken by a qualified LG service technician.

- Unlike other appliances, the microwave oven is a high-voltage and a high electrical-current equipment. Improper use or repair could result in harmful exposure to excessive microwave energy or in electric shock.

2

Do not use the oven for the purpose of dehumidification. (ex. Operating the microwave oven with wet newspapers, clothes, toys, electric devices, pet or child etc.)

- It can be the cause of serious damage to safety such as a fire, a burn or a sudden death due to an electric shock.

WARNING

- 3 The appliance is not intended for use by young children or elderly persons. Only allow elderly & children (8 years and above) to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

- Improper use may cause damage such as a fire, electric shock or burn.

- 4 Accessible parts may become hot during use. Young children should be kept away.

- They may get a burn.

WARNING

- 5 Liquids or other foods must not be heated in sealed containers since they are liable to explode. Remove the plastic wrapping from food before cooking or defrosting. Please note that in some cases food should be covered with plastic film, for heating or cooking.

- They could burst.

WARNING

- 6 Do not operate your oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

- It could result in harmful exposure to excessive microwave energy.
- 7 Be certain to use proper accessories on each operation mode, refer to the guide on page 13.
- Improper use could result in damage to your oven and accessories, or could make spark and a fire.
- 8 The children should not allow to play with accessories or hang down from the door handle.
- They may get hurt.
- 9 It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.



CAUTION

- 1 You cannot operate your oven with the door open due to the safety interlocks built into the door mechanism. It is important not to tamper with the safety interlocks.
- It could result in harmful exposure to excessive microwave energy. (Safety interlocks automatically switch off any cooking activity when the door is opened.)
- 2 Do not place any object (such as kitchen towels, napkins, etc.) between the oven front face and the door or allow food or cleaner residue to accumulate on sealing surfaces.
- It could result in harmful exposure to excessive microwave energy.
- 3 Please ensure cooking times are correctly set, small amounts of food require shorter cooking or heating time.
- Over cooking may result in the food catching on fire and subsequent damage to your oven.
- 4 When heating liquids, e.g. soups, sauces and beverages in your microwave oven,
- * Avoid using straight sided containers with narrow necks.
 - * Do not overheat.
 - * Stir the liquid before placing the container in the oven and again halfway through the heating time.
 - * After heating, let it stand in the oven for a short time; stir or shake it again carefully and check the temperature of it before consuming to avoid burns (especially, contents of feeding bottles and baby food jars).
- Be careful when handling the container. Microwave heating of beverages can result in delayed eruptive boiling without evidence of bubbling. This could result in hot liquids suddenly boiling over.
- 5 An exhaust outlet is located on the top, bottom or side of the oven. Don't block the outlet.
- It could result in damage to your oven and poor cooking results.
- 6 Do not operate the oven when empty. It is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started.
- Improper use could result in damage to your oven.
- 7 Do not cook food wrapped in paper towels, unless your cook book contains instructions for the food you are cooking. And do not use newspaper in place of paper towels for cooking.
- Improper use can cause an explosion or a fire.
- 8 Do not use wooden containers and ceramic containers that have metallic (e.g. gold or silver) inlays. Always remove metal twist ties. Check that the utensils are suitable for use in microwave ovens before use.
- They may heat-up and char. Metal objects in particular may arc in the oven, which can cause serious damage.
- 9 Do not use recycled paper products.

- They may contain impurities which may cause sparks and/or fires when used in cooking.
- 10 **Do not rinse the glass tray by placing it in water just after cooking. This may cause breakage or damage.**
 - Improper use could result in damage to your oven.
 - 11 **Be certain to place the oven so the front of the door is 8 cm or more behind the edge of the surface on which it is placed, to avoid accidental tipping of the appliance.**
 - Improper use could result in bodily injury and oven damage.
 - 12 **Before cooking, pierce the skin of potatoes, apples or any such fruit or vegetables.**
 - They could burst.
 - 13 **Do not cook eggs in their shell. Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.**
 - Pressure will build up inside the egg which will burst.
 - 14 **Do not attempt deep fat frying in your oven.**
 - This could result in a sudden boil over of the hot liquid.
 - 15 **If smoke is observed, switch off or disconnect the oven from the power supply and keep the oven door closed in order to stifle any flames.**
 - It can cause serious damage such as a fire or electric shock.
 - 16 **When food is heated or cooked in disposable containers made of plastic, paper or other combustible materials, keep an eye on the oven and check it frequently.**
 - Your food may be poured due to the possibility of container deterioration, which also can cause a fire.
 - 17 **The temperature of accessible surfaces maybe high when the appliance is operating. Do not touch the oven door, outer cabinet, rear cabinet, oven cavity during micro mode, grill mode, convection mode, combination mode & auto cook operations (feature are model specific). Before clearing utensils make sure they are not hot.**
For accessories & dishes touch them using hand gloves. Adults should supervise their children utensils during every mode of operation as temperature may be high.
 - As they will become hot, there is the danger of a burn unless wearing thick culinary gloves.
 - 18 **The oven should be cleaned regularly and any food deposits should be removed.**
 - Failure to maintain the oven in a clean condition could lead to deterioration of the surface. This could adversely affect the life of the appliance and possibly result in a hazardous situation.
 - 19 **If there are heating elements, the appliance becomes hot during use. Care should be taken to avoid touching the heating elements inside the oven.**
 - There is danger of a burn.
 - 20 **Follow exact directions given by each manufacturer for their popcorn product. Do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested times, discontinue cooking. Never use a brown paper bag for popping corn. Never attempt to pop leftover kernels.**
 - Overcooking could result in the corn catching a fire.
 - 21 **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass.**
 - They can scratch the surface, which may result in the glass shattering.
 - 22 **This oven should not be used for commercial catering purposes.**

IMPORTANT SAFETY INSTRUCTIONS

- Improper use could result in damage to your oven.
- 23 **The connection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.**
- Using improper plug or switch can cause an electric shock or a fire
- 24 **The microwave oven shall be used freestanding.**
- 25 **This appliance can be used by children aged from 8 years and above and person with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved.**
- 26 **Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 year and above and supervised.**
- 27 **Oven Lamp power rating is 35 W.**
- 28 **If the supply cord is damaged, it must be replaced by the manufacturer or LG service technician or similarly qualified person in order to avoid a hazard.**
- 29 **The appliance is not intended to be operate by means of an external timer or separate remote-control system.**

SAFETY PRECAUTIONS

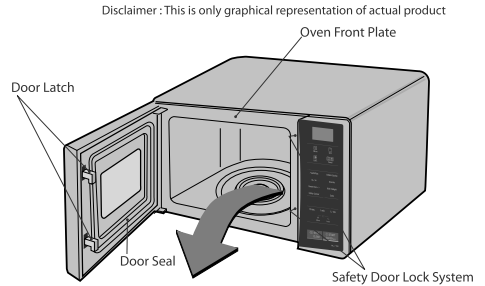
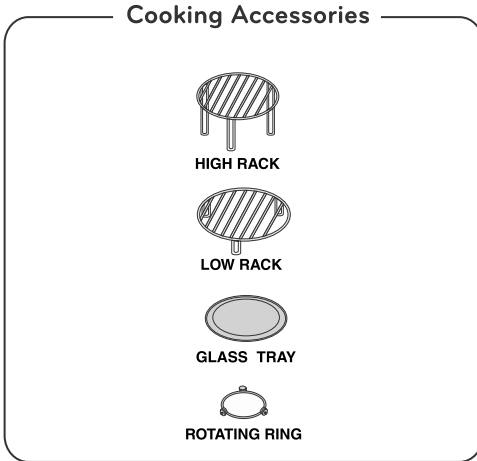
- ✦ Use exclusive 230V socket with earth.
- ✦ Do not bend power cord forcefully or break.
- ✦ Do not pull out power cord.
- ✦ Do not use several power plug in one socket at the same time.
- ✦ Do not plug in or pull out power cord with wet hand.
- ✦ Do not spray water inside and outside of microwave oven.
- ✦ Plug out power cord during cleaning or maintenance of set.
- ✦ Do not heat up the food more than necessary.
- ✦ Do not use microwave oven other than cooking or sterilization such as cloth drying etc.
- ✦ Do not insert pin or steel wire etc. into inside/out side of case.
- ✦ Please be careful during taking the food since high temp. water or soup may overflow to cause burn.
- ✦ Do not plug in power cord when socket hole is loose or plug is damaged.
- ✦ Do not use oven while some foreign material is attached on the door.
- ✦ Do not place the water container on the set.
- ✦ Do not place heavy things on the set & do not cover the set with cloth while using.
- ✦ Do not install the set in the damp space or water spluttering area.
- ✦ Do not let children hang onto oven door.
- ✦ Do not heat the unpeeled fruit or bottle with lid.
- ✦ Do not hold food or accessories as soon as cooking is over.
- ✦ Plug out oven if it is not used for long duration.
- ✦ Install microwave oven in the well ventilated, flat place.
- ✦ There is danger of blast if covered bottle, sealed food, egg, and chestnut etc. are cooked inside oven.

BEFORE USE

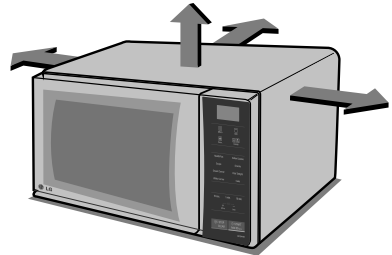
Unpacking & Installing

By following the basic steps on these two pages you will be able to quickly check that your oven is operating correctly. Please pay particular attention to the guidelines on where to install your oven. When unpacking your oven make sure you remove all accessories and packing materials. Check to make sure that your oven has not been damaged during shipping.

- 1 Unpack your oven and place it on a flat level surface.



- 2 Place the oven on the level location of your choice with more than 85 cm height but make sure there is at least 20 cm of space on the top and 10 cm at the rear for proper ventilation. The front of the oven should be at least 8 cm from the edge of the surface to prevent tipping. An exhaust outlet is located on bottom or side of the oven. Blocking the outlet can damage the oven.



NOTE

- THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES.

- 3 Plug your oven into a standard household socket. Make sure your oven is the only appliance connected to the socket. **If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.**
- 4 Open your oven door by pulling the door pocket. Place the rotating ring inside the oven and place the glass tray on it.
- 5 Fill a **microwave safe container** with 300 mL of water. Place on the glass tray and close the oven door. If you have any doubts about what type of container to use please refer to Page 8 & 9.



BEFORE USE

- 6 Press the **STOP/CLEAR** button, and press the **STOP/Add 30 secs** button one time to set 30 seconds of cooking time.






- 7 The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will sound BEEPS. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm.
Be careful when removing the container it may be hot.



YOUR OVEN IS NOW INSTALLED

- 8 The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption in order to avoid burns.
- 9 If oven gets overheated the display will be turned off for safety purpose, give it sometime to cool and then operate.

Method To Use Accessories As Per Mode /

	Microwave	Grill	Convection	Grill combi	Conv combi
 High rack	✗	✓	✓	✓	✓
 Low rack	✗	✓	✓	✓	✓
 Glass tray	✓	✓	✓	✓	✓

Caution : Do not operate rack empty (without food) in combi mode.

Caution: Use accessories in accordance with cooking guides!

✓ Acceptable

✗ Not Acceptable

Microwave-Safe Utensils

Never use metal or metal trimmed utensils in using microwave function

Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning. Most heat resistant non metallic cooking utensils are safe for use in your oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in the microwave.

Place the utensil in question next to a glass bowl filled with water in using microwave function. Microwave at power HIGH for 1 minute. If the water heats up but the utensil remains cool to the touch, the utensil is microwave-safe.

However, if the water does not change temperature but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in using microwave function. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in the microwave. Just read through the following checklist.

Dinner plates

Many kinds of dinnerware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.

Glassware

Glassware that is heat-resistant is microwave-safe. This would include all brands of oven tempered glass cookware. However, do not use delicate glassware, such as tumblers or wine glasses, as these might shatter as the food warms.

Plastic storage containers

These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.

Paper

Paper plates and containers are convenient and safe to use in using microwave function, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked. In general, avoid coloured paper products as the colour may run. Some recycled paper products may contain impurities which could cause arcing or fires when used in the microwave.

Plastic cooking bag

Provided they are made specially for cooking, cooking bags are microwave safe. However, be sure to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in using microwave function, as they will melt and rupture.

Plastic microwave cookware

A variety of shapes and sizes of microwave cookware are available. For the most part, you can probably use items you already have on hand rather than investing in new kitchen equipment.

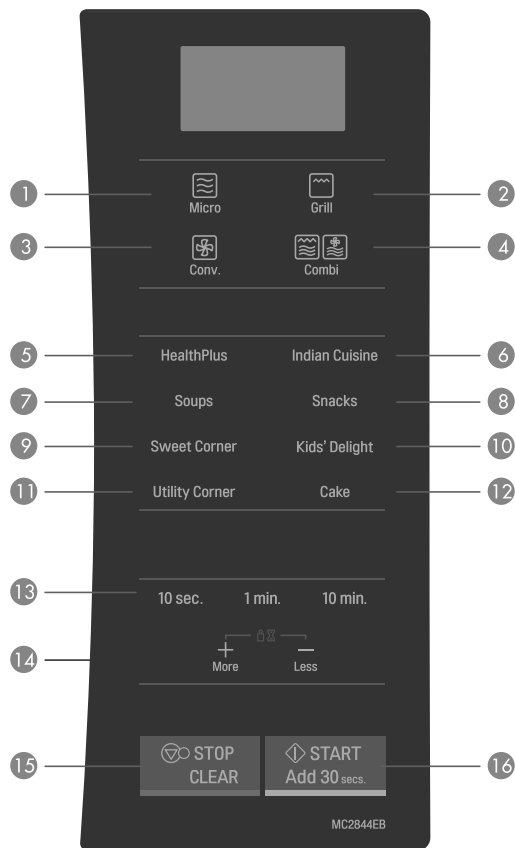
Pottery, stoneware and ceramic

Containers made of these materials are usually fine for use in using microwave function, but they should be tested to be sure.

**CAUTION**

- Some items with high lead or iron content are not suitable as cooking utensils.
- Utensils should be checked to ensure that they are suitable for use in the microwave.

Control Panel



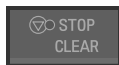
Part	
1	Micro Use to select the power level for microwave cooking
2	Grill Use to select Grill cooking
3	Conv. Use to select Convection cooking
4	Combi Use to select Combination cooking
5	Health Plus
6	Indian Cuisine
7	Soups
8	Snacks
9	Sweet Corner
10	Kids' Delight
11	Utility Corner
12	Cake
13	Use to select cooking time
14	+More/-Less Use to increase or decrease weight & cooking time
15	STOP/CLEAR Used to stop oven and clear all entries
16	START/Add 30 secs To quickly set the cooking time directly. Add 30 secs feature allow you to set 30 seconds intervals of HIGH power cooking with a single touch

Disclaimer : The control panel printing may differ from actual product.

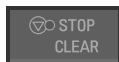
Child Lock

In the following example, show you how to set the child lock.

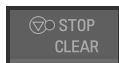
- 1 Press STOP/CLEAR



- 2 Press and hold STOP/CLEAR until "L" appears on the display and BEEP sounds



- 3 To cancel CHILD LOCK press and hold STOP/CLEAR until "L" disappears



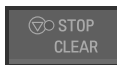
NOTE

Your oven has a safety feature that prevents accidental running of the oven. Once the child lock is set, you will be unable to use any functions and no cooking can take place.

Add 30 secs

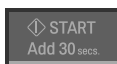
In the following example, show you how to set 2 minutes of cooking on 900 W power.

- 1 Press STOP/CLEAR

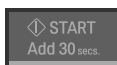


- 2 Press START/Add 30 secs four times to select 2 minutes on 900 W power.

Your oven will start before you have finished the fourth press.



- 3 During START/Add 30 secs cooking, you can extend the cooking by repeatedly pressing the START/Add 30 secs button.



NOTE

The START/Add 30 secs feature allows you to set 30 seconds intervals of HIGH power cooking with a touch of the START/Add 30 secs button.

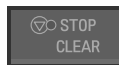
HOW TO USE

HOW TO USE

Micro Power Cooking /

In the following example, show you how to cook some food on 720W Power for 5 minutes 30 seconds

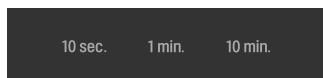
- 1 Press STOP/CLEAR



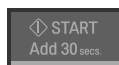
- 2 Press Micro twice the display shows "720".



- 3 Press 1 min five times, press 10 sec three times.



- 4 Press START/Add 30 secs



NOTE

- Your oven has 5 microwave power setting. High power is automatically selected and different power level are selected by pressing Micro button.
- Food to be cooked should be placed in a microwave-safe utensils.
- Please do not use the following accessories in MICRO MODE.



High rack



Low rack

Micro Power Level

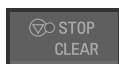
This oven is equipped with 5 power levels to give you maximum flexibility and control over cooking. The table below shows some examples of food and their recommended cooking power levels for use with this oven.

POWER LEVEL	OUTPUT	USE	ACCESSORY
HIGH	900 W	<ul style="list-style-type: none"> • Boil water • Brown minced beef • Cook poultry pieces, fish, vegetables • Cook tender cuts meat 	Microwave Safe Plate/ Microwave Safe Bowl/ Microwave Safe Glass Bowl
MEDIUM HIGH	720 W	<ul style="list-style-type: none"> • All reheating • Roast meat and poultry • Cook mushrooms and shellfish • Cook foods containing cheese and eggs 	
MEDIUM	540 W	<ul style="list-style-type: none"> • Bake cakes and scones • Prepare eggs • Cook custard • Prepare rice, soup 	
MEDIUM LOW	360 W	<ul style="list-style-type: none"> • All thawing • Melt butter and chocolate • Cook less tender cuts of meat 	
LOW	180 W	<ul style="list-style-type: none"> • Soften butter & cheese • Soften ice cream • Raise yeast-based dough 	

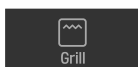
Grill Cooking

In the following example, show you how to use the Grill to cook some food for 12 minutes.

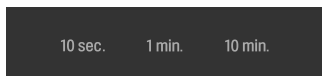
- 1 Press STOP/CLEAR



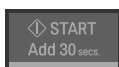
- 2 Press Grill



- 3 Press 10 min once, press 1 min twice.



- 4 Press START/Add 30 secs.



CAUTION

Always use oven gloves when removing the food and accessories after cooking as the oven & accessories will be very hot.

NOTE

- This feature will allow you to brown and crispy food quickly.
- For the best result use the following accessories.

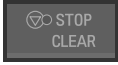


High rack

Grill Combi Cooking

In the following example, show you how to program your oven with micro power 180 W and grill for a cooking time of 25 minutes.

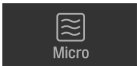
- 1 Press STOP/CLEAR.



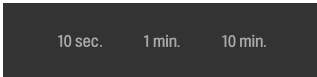
- 2 First press Combi & then Grill one time each.



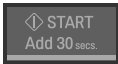
- 3 Press Micro one time.



- 4 Press 10 min 2 times, press 1 min 5 times



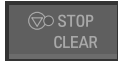
- 5 Press START/Add 30 secs.



Convection Preheat

In the following example, show you how to preheat the oven to a temperature of 190 °C.

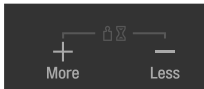
- 1 Press STOP/CLEAR.



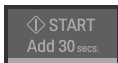
- 2 Press Conv. one time



- 3 Press "+" one time



- 4 Press START/Add 30 secs.
Preheat will be started with displaying "Pr-H".



NOTE

- Your oven has a combination cooking feature which allows you to cook food with **Heater** and **Microwave**. This generally means it takes less time to cook your food.
- You can set three kinds of micro power level (180 W, 360 W and 540 W in grill combi mode).
- This feature will allow you to brown and crispy food quickly.

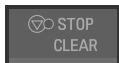
NOTE

- The convection oven has a temperature range of 40 °C and 100~230 °C.
- The oven has a ferment function at the oven temperature of 40 °C. You may wait until the oven is cool because you cannot use a ferment function if the oven temperature is over 40 °C.
- Your oven will take a few minutes to reach the selected temperature.
- Once it has reached correct temperature, your oven will BEEP to let you know that it has reached the correct temperature.
- Then place your food in your oven and to start cooking.

Convection Cooking

The metal tray or metal rack must be used during convection cooking.
In the following example, show you how to cook some food at a temperature of 190 °C for 50 minutes.

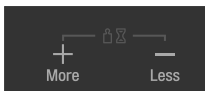
- 1 Press STOP/CLEAR.



- 2 Press Conv. one time



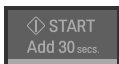
- 3 Press “+” one times till 190 °C is displayed.



- 4 Press “10 min” five times



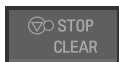
- 5 Press START/Add 30 secs.



Convection Combi

In the following example, show you how to program your oven with micro power 540 W and at a convection temperature 200 °C for a cooking time of 25 minutes.

- 1 Press STOP/CLEAR.



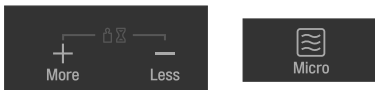
- 2 Press Combi one time



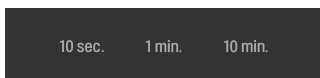
- 3 Press Conv. one time



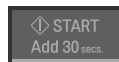
- 4 Press “+” two time, Press Micro three time



- 5 Press “10 min” two times, Press “1 min” five times.



- 6 Press START/Add 30 secs.



CAUTION

Always use oven gloves when removing the food and accessories after cooking as the oven & accessories will be very hot.

NOTE

If you do not set a temperature your oven will automatically select 180 °C, the cooking temperature can be changed by pressing More/ Less button.

For the best result please use the following accessory.



Low rack

CAUTION

Always use oven gloves when removing the food and accessories after cooking as the oven & accessories will be very hot.

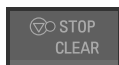
NOTE

You can set three kinds of micro power level (180 W, 360 W, 540 W).

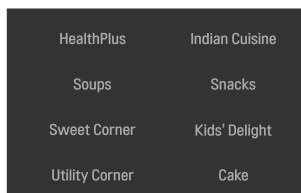
More Or Less Cooking

In the following example, show you how to change the preset COOK programs for a longer or shorter cooking time.

1 Press STOP/CLEAR.



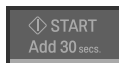
2 Set the required preset COOK program. Select weight of food.



3 Press START/Add 30 secs

Press +More/-Less

The cooking time will increase or decrease.



NOTE

- If you find that your food is over or undercooked when using the preset COOK program, you can increase or decrease cooking time by pressing **More/ Less button**.

- You can lengthen or shorten the cooking time (except defrost mode) at any point by pressing **More/ Less button**.

Various Cook Functions

Please follow the given steps to operate cook functions (Health Plus, Indian Cuisine, Soups, Snacks, Sweet Corner, Kids' Delight, Utility Corner, Cake) in your Microwave.

Cook Functions	Health Plus (HP), Indian Cuisine (IC), Soups (So), Snacks (Sn), Sweet Corner (SC), Kids' Delight (CF), Cake (CA)	Utility Corner (UC)
STEP-1	Press STOP/CLEAR	Press STOP/CLEAR
STEP-2	Press any of above button to select the required food menu [HP (1~14), IC (1~20), So (1~12), Sn (1~16), SC (1~13), CF (1~13), CA (1~7)]	Press UC button to select the required food menu [UC (1~6)]
STEP-3	Press "+" / "-" to select weight (if required)	Press "+" / "-" to select weight (if required)
STEP-4	Press START/Add 30 secs	Press START/Add 30 secs

Note

While cooking you can extend the cooking time at any point by pressing More/Less button. There is no need to Stop the cooking process.

Health Plus

Menu	Weight Limit	Utensil	Instructions																																																						
HP1	Kala Chana 0.1 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <thead> <tr> <th>For</th> <th>0.1 kg</th> <th>0.2 kg</th> <th>0.3 kg</th> <th>0.4 kg</th> <th>0.5 kg</th> </tr> </thead> <tbody> <tr> <td>Soaked kala chana (soaked overnight)</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> <td>400 g</td> <td>500 g</td> </tr> <tr> <td>Water</td> <td>200 mL</td> <td>400 mL</td> <td>600 mL</td> <td>800 mL</td> <td>1000 mL</td> </tr> <tr> <td>Oil</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>3½ tbsp</td> <td>4 tbsp</td> </tr> <tr> <td>Onion chopped</td> <td>1/2 cup</td> <td>1 cup</td> <td>1½ cups</td> <td>2 cups</td> <td>2½ cups</td> </tr> <tr> <td>Salt, Chaat masala, Red chilli powder, Hara dhania</td> <td colspan="5">As per taste</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. Soak chana overnight, in a MWS bowl take soaked chana with water, cover it. 2. Select menu and weight and press start. 3. When beeps, strain the water from it. In a MWS bowl, add oil, chopped onion, chaat masala, red chilli powder, hara dhania and press start. 4. When beeps, add boiled chana, mix well & press start. 	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Soaked kala chana (soaked overnight)	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	1/2 cup	1 cup	1½ cups	2 cups	2½ cups	Salt, Chaat masala, Red chilli powder, Hara dhania	As per taste																						
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Salt, Chaat masala, Red chilli powder, Hara dhania	As per taste																																																								
HP2	Spinach Dal 0.1 – 0.3 kg	Microwave safe (MWS) bowl	<table border="1"> <thead> <tr> <th>For</th> <th>0.1 kg</th> <th>0.2 kg</th> <th>0.3 kg</th> </tr> </thead> <tbody> <tr> <td>Dehusked soaked lentils (at least for 2 hours)</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Onions chopped</td> <td>½ cup</td> <td>1 cup</td> <td>1 cup</td> </tr> <tr> <td>Spinach chopped</td> <td>1 cup</td> <td>1½ cup</td> <td>2 cup</td> </tr> <tr> <td>Oil</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>2 tbsp</td> </tr> <tr> <td>Cumin seeds</td> <td>1 tsp</td> <td>1 tsp</td> <td>1½ tsp</td> </tr> <tr> <td>Ginger & Green chillies (chopped)</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>3 tbsp</td> </tr> <tr> <td>Water</td> <td>300 mL</td> <td>500 mL</td> <td>600 mL</td> </tr> <tr> <td>Turmeric, Salt</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Lemon juice</td> <td>1 tsp</td> <td>2 tsp</td> <td>3 tsp</td> </tr> <tr> <td>Coriander leaves</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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										
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Lemon juice	1 tsp	2 tsp	3 tsp																																																						
Coriander leaves	2 tbsp	3 tbsp	4 tbsp																																																						
HP3	Moong Dal 0.2 kg	Microwave safe (MWS) bowl	<table border="1"> <tbody> <tr> <td>Moong Dal soaked in water (for 2 hours)</td> <td>0.2 kg</td> </tr> <tr> <td>Water</td> <td>400 mL</td> </tr> <tr> <td>Oil</td> <td>2 tbsp</td> </tr> <tr> <td>Jeera</td> <td>1 tsp</td> </tr> <tr> <td>Hari mirch, Onion chopped</td> <td>2-3 nos. , 1 medium sized</td> </tr> <tr> <td>Curry leaves</td> <td>5-6 nos.</td> </tr> <tr> <td>Salt, Dhania powder, Jeera powder, Haldi, Hing, Kasuri methi, Lemon juice, Hara dhania</td> <td>As per taste</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. Take dal in MWS bowl, add water, haldi & hing. 2. Select menu & press start to cook. 3. When beeps, take another bowl add oil, jeera, hari mirch, curry leaves & chopped onion & press start. 4. When beeps, add dal, salt, dhania powder, jeera powder, hara dhania, kasuri methi (optional) lemon juice & press start to cook. 	Moong Dal soaked in water (for 2 hours)	0.2 kg	Water	400 mL	Oil	2 tbsp	Jeera	1 tsp	Hari mirch, Onion chopped	2-3 nos. , 1 medium sized	Curry leaves	5-6 nos.	Salt, Dhania powder, Jeera powder, Haldi, Hing, Kasuri methi, Lemon juice, Hara dhania	As per taste																																								
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Salt, Dhania powder, Jeera powder, Haldi, Hing, Kasuri methi, Lemon juice, Hara dhania	As per taste																																																								
HP4	Lemon Chicken 0.1 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <thead> <tr> <th>For</th> <th>0.1 kg</th> <th>0.2 kg</th> <th>0.3 kg</th> <th>0.4 kg</th> <th>0.5 kg</th> </tr> </thead> <tbody> <tr> <td>Boneless chicken</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> <td>400 g</td> <td>500 g</td> </tr> <tr> <td>Soya sauce</td> <td>½ tbsp</td> <td>1 tbsp</td> <td>1½ tbsp</td> <td>2 tbsp</td> <td>2½ tbsp</td> </tr> <tr> <td>Corn flour</td> <td>½ tbsp</td> <td>1 tbsp</td> <td>1½ tbsp</td> <td>2 tbsp</td> <td>2½ tbsp</td> </tr> <tr> <td>Water</td> <td>½ cup</td> <td>½ cup</td> <td>½ cup</td> <td>1 cup</td> <td>1 cup</td> </tr> <tr> <td>Salt, Pepper & Sugar</td> <td colspan="5">As per taste</td> </tr> <tr> <td>Garlic paste</td> <td>1 tbsp</td> <td>1½ tbsp</td> <td>2 tbsp</td> <td>2½ tbsp</td> <td>3 tbsp</td> </tr> <tr> <td>Lemon juice</td> <td>2 tsp</td> <td>3 tsp</td> <td>4 tsp</td> <td>4 tsp</td> <td>5 tsp</td> </tr> <tr> <td>Oil</td> <td>½ tbsp</td> <td>1 tbsp</td> <td>1½ tbsp</td> <td>2 tbsp</td> <td>2½ tbsp</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. Mix boneless chicken, soysauce, 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 menu & weight & press start. 3. When beeps, mix well. Cover & press start. Allow to stand for 3 minutes. 	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
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																																				
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Soya sauce	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp																																																				
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Water	½ cup	½ cup	½ cup	1 cup	1 cup																																																				
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Lemon juice	2 tsp	3 tsp	4 tsp	4 tsp	5 tsp																																																				
Oil	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp																																																				

Menu		Weight Limit	Utensil	Instructions																																													
HP5	Machi Kali Mirch	0.1 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <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>Pomfret fish</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> <td>400 g</td> <td>500 g</td> </tr> <tr> <td>Salt, Lemon juice & Kali mirch powder</td> <td colspan="5">To marinate as per taste</td> </tr> <tr> <td>Oil, Chopped onion, Chopped tomatoes, Chopped garlic</td> <td colspan="5">As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. Take Pomfret Slices as per weight either of (0.1 kg/ 0.2 kg/ 0.3 kg/ 0.4 kg/ 0.5 kg) and marinate with salt, lemon juice, and pepper powder (as per taste) for one hour. 2. In MWS bowl put oil, chopped onion, chopped tomatoes, chopped garlic. Select menu & weight and press start. 3. When beeps, open door and add marinated fish, salt to taste and some water. Cover & press start. 4. When beeps, mix well & press start. 5. Give standing time for 5 minutes. 	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Pomfret fish	100 g	200 g	300 g	400 g	500 g	Salt, Lemon juice & Kali mirch powder	To marinate as per taste					Oil, Chopped onion, Chopped tomatoes, Chopped garlic	As required																									
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																												
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Salt, Lemon juice & Kali mirch powder	To marinate as per taste																																																
Oil, Chopped onion, Chopped tomatoes, Chopped garlic	As required																																																
HP6	Ghiya Raita	0.1 – 0.4 kg	Microwave safe (MWS) bowl	<table border="1"> <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>Grated Ghiya</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> <td>400 g</td> </tr> <tr> <td>Water</td> <td>50 mL</td> <td>75 mL</td> <td>100 mL</td> <td>125 mL</td> </tr> <tr> <td>Salt</td> <td colspan="4">As per taste</td> </tr> <tr> <td>Curd</td> <td>3 tbsp</td> <td>4 tbsp</td> <td>5 tbsp</td> <td>6 tbsp</td> </tr> <tr> <td>Salt, Sugar, Mustard Powder & Green Chilli</td> <td colspan="4">As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In a MWS bowl add grated ghiya, sprinkle water and salt. Select menu and weight & press start to cook. 2. Strain ghiya and take it in MWS bowl and add curd, water, mustard powder, salt, sugar and green chilli. Served chilled. 	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	Grated Ghiya	100 g	200 g	300 g	400 g	Water	50 mL	75 mL	100 mL	125 mL	Salt	As per taste				Curd	3 tbsp	4 tbsp	5 tbsp	6 tbsp	Salt, Sugar, Mustard Powder & Green Chilli	As per taste																		
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg																																													
Grated Ghiya	100 g	200 g	300 g	400 g																																													
Water	50 mL	75 mL	100 mL	125 mL																																													
Salt	As per taste																																																
Curd	3 tbsp	4 tbsp	5 tbsp	6 tbsp																																													
Salt, Sugar, Mustard Powder & Green Chilli	As per taste																																																
HP7	Fish Masala	0.2 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.2 kg</td> <td>0.3 kg</td> <td>0.4 kg</td> <td>0.5 kg</td> </tr> <tr> <td>Pomphret pieces</td> <td>200 g</td> <td>300 g</td> <td>400 g</td> <td>500 g</td> </tr> <tr> <td>Onions</td> <td>1 No.</td> <td>2 Nos.</td> <td>2 Nos.</td> <td>3 Nos.</td> </tr> <tr> <td>Tomato</td> <td>1 No.</td> <td>2 Nos.</td> <td>2 Nos.</td> <td>3 Nos.</td> </tr> <tr> <td>Oil</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>2 tbsp</td> <td>3 tbsp</td> </tr> <tr> <td>Chilli powder, Turmeric, Ginger garlic paste, Salt, Saunf powder</td> <td colspan="4">As per taste</td> </tr> <tr> <td>Garam masala powder</td> <td colspan="4">As per taste</td> </tr> <tr> <td>Dhania powder and jeera powder</td> <td colspan="4">As per taste</td> </tr> <tr> <td>Coriander leaves</td> <td colspan="4">As per requirement</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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			
For	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																													
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Dhania powder and jeera powder	As per taste																																																
Coriander leaves	As per requirement																																																
HP8	Soya Idli	4~8	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand	<table border="1"> <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> <p>Method :</p> <ol style="list-style-type: none"> 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. <p>Note : After preparing the batter, you can use it for making menu 4 ~ 8 idlies as per requirement. 4~8 indicates the number of idli that can be prepared.</p>	Rice	100 g	Urad	4 tbsp	Soyabean	4 tbsp	Water	As required	Salt	As per taste																																			
Rice	100 g																																																
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Health Plus

Menu	Weight Limit	Utensil	Instructions																																								
HP9	Nutrinuggets	0.1 – 0.3 kg	<table border="1"> <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>½ 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, Dhania 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> <p>Method :</p> <ol style="list-style-type: none"> 1. In a MWS bowl add oil, jeera, onion. Select menu and weight and press start. Mix well. 2. When beeps, add tomato puree, nutrinuggets, potato, salt, red chilli powder, haldi, dhania powder and add ½ the amount of water mentioned per weight (For eg. For 100g, add 1 cup of water). Cover and press start. 3. When beeps, mix well and 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	½ cup	1 cup	1½ cup	Tomato puree	2 tbsp	3 tbsp	4 tbsp	Salt, Garam masala, Red chilli powder, Haldi, Dhania powder	As per taste			Water	1½ cup	2 cup	2½ cup	Chopped coriander leaves	For garnishing		
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HP10	Soyabean Curry	0.2 kg	<table border="1"> <tr> <td>For</td> <td>0.2 kg</td> </tr> <tr> <td>Soyabean (soaked overnight)</td> <td>200 g</td> </tr> <tr> <td>Oil</td> <td>1½ tbsp</td> </tr> <tr> <td>Chopped onions</td> <td>1 cup</td> </tr> <tr> <td>Tomato puree</td> <td>½ cup</td> </tr> <tr> <td>Chopped green chillies</td> <td>1 tsp</td> </tr> <tr> <td>Red chilli powder, Garam masala, Coriander powder, Salt</td> <td>As per taste</td> </tr> <tr> <td>Water</td> <td>200 mL</td> </tr> <tr> <td>Coriander leaves</td> <td>For garnishing</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In a MWS bowl add oil, chopped onions. Select menu 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. 	For	0.2 kg	Soyabean (soaked overnight)	200 g	Oil	1½ tbsp	Chopped onions	1 cup	Tomato puree	½ cup	Chopped green chillies	1 tsp	Red chilli powder, Garam masala, Coriander powder, Salt	As per taste	Water	200 mL	Coriander leaves	For garnishing																						
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Coriander leaves	For garnishing																																										
HP11	Curd Brinjal	0.1 – 0.4 kg	<table border="1"> <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>3 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>3 tsp</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In a MWS bowl add oil & brinjal. Cover. Select menu & weight & 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	3 tsp	Salt	As per taste				Chopped ginger	1 tsp	2 tsp	3 tsp	3 tsp
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HP12	Leaf Rolls	0.2 – 0.5 kg	<table border="1"> <tr> <td>For</td> <td>0.2 kg</td> <td>0.3 kg</td> <td>0.4 kg</td> <td>0.5 kg</td> </tr> <tr> <td>Palak leaves</td> <td>100 g</td> <td>150 g</td> <td>200 g</td> <td>250 g</td> </tr> <tr> <td>Cabbage leaves</td> <td>100 g</td> <td>150 g</td> <td>200 g</td> <td>250 g</td> </tr> <tr> <td>For filling</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Boiled Veg (Potato, Capsicum, Carrot, French beans, Sprouts)</td> <td>1 cup</td> <td>1½ cups</td> <td>2 cups</td> <td>2½ cups</td> </tr> <tr> <td>Chopped onion</td> <td>½ no.</td> <td>1 no.</td> <td>1 no.</td> <td>1½ no.</td> </tr> <tr> <td>Salt, Chaat masala, Lemon juice</td> <td colspan="4">As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In a bowl mix boiled vegetables, chopped onions, salt chaat masala & lemon juice. 2. Take the cabbage & palak leaves and spread the filling & roll them. Tie with thread or insert toothpick. 3. Place the rolls in MWS flat glass dish. Add ½ cup water to the MWS bowl. Keep the MWS flat glass dish in the MWS bowl and cover. 4. Select menu and weight & press start. 	For	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Palak leaves	100 g	150 g	200 g	250 g	Cabbage leaves	100 g	150 g	200 g	250 g	For filling					Boiled Veg (Potato, Capsicum, Carrot, French beans, Sprouts)	1 cup	1½ cups	2 cups	2½ cups	Chopped onion	½ no.	1 no.	1 no.	1½ no.	Salt, Chaat masala, Lemon juice	As per taste								
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Menu		Weight Limit	Utensil	Instructions					
HP13	Fish Bharta	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
				Fish (Fillet)	100 g	200 g	300 g	400 g	500 g
				Mustard oil	¼ tbsp	½ tbsp	1 tbsp	1½ tbsp	2 tbsp
				Mustard seeds	¼ tsp	½ tsp	1 tsp	1½ tsp	2 tsp
				Chopped onion	¼ cup	½ cup	1 cup	1½ cup	2 cup
				Red chilli powder, Haldi, Garam masala, Salt	As per taste				
				Method : <ol style="list-style-type: none"> 1. In a MWS bowl, add some water & fish pieces cover. Select menu and weight & press start. 2. When beeps, remove & in another MWS bowl add mustard oil, chopped onions, red chilli powder, garam masala, haldi & salt. Cover & press start. 3. When beeps, add fish pieces, cover & press start. Mash the bharta well & serve. 					
HP14	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 : <ol style="list-style-type: none"> 1. In a MWS bowl add chopped bathua leaves. Sprinkle some water & cover. Select menu & weight & 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. 					

Indian Cuisine

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IC1	Gajar Ka Halwa 0.3 – 0.5 kg	Microwave Safe (MWS) Glass Bowl & Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> <td>0.4 kg</td> <td>0.5 kg</td> </tr> <tr> <td>Grated Gajar</td> <td>300 g</td> <td>400 g</td> <td>500 g</td> </tr> <tr> <td>Ghee</td> <td>2 tbsp</td> <td>2½ tbsp</td> <td>3 tbsp</td> </tr> <tr> <td>Milk Powder</td> <td>5 tbsp</td> <td>5½ tbsp</td> <td>6 tbsp</td> </tr> <tr> <td>Khoya</td> <td>6 tbsp</td> <td>6½ tbsp</td> <td>7 tbsp</td> </tr> <tr> <td>Sugar</td> <td>5 tbsp</td> <td>5½ tbsp</td> <td>6½ tbsp</td> </tr> <tr> <td>Elaichi Powder and Dry Fruits</td> <td colspan="3">As per your taste</td> </tr> </table> <p>Method : 1. In MWS glass bowl take all the ingredients and mix well. Add ½ cup water to MWS bowl. Keep the MWS glass bowl in MWS bowl. Cover. Select menu & weight and press start.</p>	For	0.3 kg	0.4 kg	0.5 kg	Grated Gajar	300 g	400 g	500 g	Ghee	2 tbsp	2½ tbsp	3 tbsp	Milk Powder	5 tbsp	5½ tbsp	6 tbsp	Khoya	6 tbsp	6½ tbsp	7 tbsp	Sugar	5 tbsp	5½ tbsp	6½ tbsp	Elaichi Powder and Dry Fruits	As per your taste																																		
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Elaichi Powder and Dry Fruits	As per your taste																																																														
IC2	Mix Veg 0.1 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <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>Mix Veg. (Carrot, Cauliflower, peas, beans, tomato)</td> <td>100 g (Total)</td> <td>200 g (Total)</td> <td>300 g (Total)</td> <td>400 g (Total)</td> <td>500 g (Total)</td> </tr> <tr> <td>Oil</td> <td>¼ tbsp</td> <td>½ tbsp</td> <td>1 tbsp</td> <td>1½ tbsp</td> <td>2 tbsp</td> </tr> <tr> <td>Onion (chopped)</td> <td>¼ cup</td> <td>1 cup</td> <td>1½ cup</td> <td>2 cup</td> <td>2 cup</td> </tr> <tr> <td>Tomato (chopped)</td> <td>¼ tbsp</td> <td>1 cup</td> <td>1½ cups</td> <td>1½ cups</td> <td>1½ cups</td> </tr> <tr> <td>Salt, Cummin powder, Garam masala, Red chilli powder, Coriander</td> <td colspan="5">As per taste</td> </tr> </table> <p>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.</p>	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)	¼ cup	1 cup	1½ cup	2 cup	2 cup	Tomato (chopped)	¼ tbsp	1 cup	1½ cups	1½ cups	1½ cups	Salt, Cummin powder, Garam masala, Red chilli powder, Coriander	As per taste																												
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)	¼ cup	1 cup	1½ cup	2 cup	2 cup																																																										
Tomato (chopped)	¼ tbsp	1 cup	1½ cups	1½ cups	1½ cups																																																										
Salt, Cummin powder, Garam masala, Red chilli powder, Coriander	As per taste																																																														
IC3	Veg Biryani 0.1 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <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 (soaked for 1 hour)</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> <td>400 g</td> <td>500 g</td> </tr> <tr> <td>Water</td> <td>200 mL</td> <td>400 mL</td> <td>500 mL</td> <td>550 mL</td> <td>650 mL</td> </tr> <tr> <td>Oil</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>3½ tbsp</td> <td>4 tbsp</td> </tr> <tr> <td>Laung, Elaichi, Dalchini, Pepper corns Tej Patta, Salt, Garam masala & Red chilli powder</td> <td colspan="5">As per taste</td> </tr> <tr> <td>Mix Vegetables - (Gobhi, Matar, Gajar, French Beans etc.)</td> <td>½ cup</td> <td>1 cup</td> <td>1½ cup</td> <td>2 cup</td> <td>2½ cup</td> </tr> </table> <p>Method : 1. In MWS bowl put oil add laung, dalchini, elaichi, tej patta and pepper corns, add mix vegetables, select menu & weight and press Start. 2. When beeps, add rice, water, salt & all spices. Mix well, cover it & press start. Stand in 5 minutes after cook ends. Serve hot with raita & salad.</p>	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	2 tbsp	3 tbsp	3½ tbsp	4 tbsp	Laung, Elaichi, Dalchini, Pepper corns Tej Patta, Salt, Garam masala & Red chilli powder	As per taste					Mix Vegetables - (Gobhi, Matar, Gajar, French Beans etc.)	½ cup	1 cup	1½ cup	2 cup	2½ cup																								
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Mix Vegetables - (Gobhi, Matar, Gajar, French Beans etc.)	½ cup	1 cup	1½ cup	2 cup	2½ cup																																																										
IC4	Kadhai Paneer 0.1 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>Paneer</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>Capsicum & Onion (sliced)</td> <td>½ cup</td> <td>1 cup</td> <td>1½ cup</td> <td>2 cup</td> <td>2½ cup</td> </tr> <tr> <td>Sliced tomato</td> <td>½ no.</td> <td>1 no.</td> <td>1½ no.</td> <td>2 no.</td> <td>2½ no.</td> </tr> <tr> <td>Onion Paste</td> <td>3 tbsp</td> <td>4 tbsp</td> <td>5 tbsp</td> <td>6 tbsp</td> <td>6½ tbsp</td> </tr> <tr> <td>Tomato Puree</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> <td>4½ tbsp</td> <td>5 tbsp</td> </tr> <tr> <td>Ginger-Garlic Paste, Salt</td> <td colspan="5">As per taste</td> </tr> <tr> <td>Red Chilli Powder, Haldi, Kasuri Methi, Garam Masala</td> <td colspan="5">As per taste</td> </tr> <tr> <td>Butter</td> <td>1½ tbsp</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>3½ tbsp</td> <td>4 tbsp</td> </tr> <tr> <td>Fresh Cream</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> <td>5 tbsp</td> </tr> <tr> <td>Oil</td> <td>½ tbsp</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>2½ tbsp</td> <td>3 tbsp</td> </tr> </table> <p>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.</p>	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
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IC5	Dal Tadka	0.2 kg	Microwave safe (MWS) bowl																																																																								
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Salt	As per taste																																																																										
IC6	Sambhar	0.2 kg	Microwave safe (MWS) bowl																																																																								
			<table border="1"> <tr><td>For</td><td>0.2 kg</td></tr> <tr><td>Arhar Dal (Soaked for 2 hrs)</td><td>200 g</td></tr> <tr><td>Oil</td><td>2 tbsp</td></tr> <tr><td>Onion chopped</td><td>1 medium</td></tr> <tr><td>Tomato chopped</td><td>1 medium</td></tr> <tr><td>Mixed Vegetables chopped - Drumsticks, Ghiya, Brinjals, Red pumpkin</td><td>1 cup</td></tr> <tr><td>Boiled water</td><td>400 mL</td></tr> <tr><td>Imli pulp, Green chilli, Sambhar masala, Salt, Gud, Curry leaves Dhania, Red chilli powder, Rai, Hing</td><td>As per taste</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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 Dhania, Red chilli powder, Rai, Hing	As per taste																																																								
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IC7	Kadhai Chicken	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl																																																																								
			<table border="1"> <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>Boneless chicken</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr> <tr><td>Oil</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>3 tbsp</td><td>3½ tbsp</td></tr> <tr><td>Methodana</td><td>¼ tsp</td><td>¼ tsp</td><td>1 tsp</td><td>1 tsp</td><td>1 tsp</td></tr> <tr><td>Onion slices</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td><td>3 nos.</td><td>3½ nos.</td></tr> <tr><td>Chopped garlic</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td><td>4 tsp</td><td>5 tsp</td></tr> <tr><td>Dhania powder, red chilli powder salt</td><td colspan="5">As per taste</td></tr> <tr><td>Tomato puree</td><td>¼ cup</td><td>½ cup</td><td>1 cup</td><td>1½ cup</td><td>1½ cup</td></tr> <tr><td>Hara dhania</td><td colspan="5">A few sprig</td></tr> <tr><td>Capsicum</td><td>1 no.</td><td>2 no.</td><td>2 no.</td><td>2 no.</td><td>2 no.</td></tr> <tr><td>Ginger (finely sliced)</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td><td>4½ tbsp</td></tr> <tr><td>Cream</td><td colspan="5">For garnishing</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In MWS Bowl add oil, methodana, 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 dhania, capsicum & ginger. Mix well & cover and press start. Stand for 3 minutes. 3. Add cream. Mix well. Serve hot. 	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	Methodana	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 sprig					Capsicum	1 no.	2 no.	2 no.	2 no.	2 no.	Ginger (finely sliced)	1 tbsp	2 tbsp	3 tbsp	4 tbsp	4½ tbsp	Cream	For garnishing				
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IC8	Dum Aloo	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl																																																																								
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Indian Cuisine

Menu		Weight Limit	Utensil	Instructions			
IC9	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 :			
				<ol style="list-style-type: none"> 1. In a MWS bowl add oil, mustard seeds & chopped onion. Select menu & 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. 			
IC10	Pithla	0.6 kg	Microwave safe(MWS) glass bowl & Microwave safe (MWS) flat glass dish	For	0.6 kg		
				Besan	½ cup		
				Oil	1½ tbsp		
				Ginger, Garlic, Green chillies (Chopped)	1 tsp each		
				Onion, Tomato (chopped)	1 no. each		
				Coriander chopped	A few sprigs		
				Water	2 cups (400 mL)		
				Salt, Turmeric powder, Garam masala, Red chilli powder	As per taste		
				Method :			
				<ol style="list-style-type: none"> 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. 			
IC11	Baigan Ka Bharta	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 :			
				<ol style="list-style-type: none"> 1. In a MWS bowl add peeled & chopped baigan. Sprinkle some water. Cover. Select menu 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. 			

Indian Cuisine

Menu	Weight Limit	Utensil	Instructions																																																
IC12	Gatte Ki Sabzi 0.3 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> <td>0.4 kg</td> <td>0.5 kg</td> </tr> <tr> <td>For making gattas</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Besan</td> <td>100 g</td> <td>125 g</td> <td>150 g</td> </tr> <tr> <td>Red chilli powder, haldi, dhania powder, salt</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Water</td> <td colspan="3">As required</td> </tr> <tr> <td>For Sabzi</td> <td></td> <td></td> <td></td> </tr> <tr> <td>Oil</td> <td>1 tbsp</td> <td>1½ tbsp</td> <td>2 tbsp</td> </tr> <tr> <td>Rai, jeera</td> <td>2 tsp</td> <td>2 tsp</td> <td>3 tsp</td> </tr> <tr> <td>Curry leaves</td> <td colspan="3">A few</td> </tr> <tr> <td>Sour curd</td> <td>1 cup</td> <td>1 cup</td> <td>1½ cup</td> </tr> <tr> <td>Red chilli powder, haldi, dhaniya powder, salt</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Tomato puree</td> <td>¼ cup</td> <td>½ cup</td> <td>1 cup</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a bowl mix besan, red chilli powder, haldi, dhania powder, salt. Add water, little oil and make it like a chapati dough. After making the dough break the dough into different pieces and make the rolls out of those pieces. In a MWS bowl add the rolls & water (to cover the rolls completely). Cover. Select menu & weight and press start. When beeps, remove. Take out the gattas, allow to cool. Cut them into slices. In a MWS bowl add oil, rai, jeera, curry leaves, tomato puree, red chilli powder, dhaniya powder, haldi, salt. Cover & press start. When beeps, add beaten curd, gattas & haldi. Mix well & press start. 	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 cup	Red chilli powder, haldi, dhaniya powder, salt	As per taste			Tomato puree	¼ cup	½ cup	1 cup
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IC13	Dalma 0.3 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Dhuli moong dal (soaked for 2 hours)</td> <td>300 g</td> </tr> <tr> <td>Water</td> <td>600 mL</td> </tr> <tr> <td>Chopped vegetables (Drumsticks, Potato, Raw banana, Pumpkin, Brinjal, Tomato)</td> <td>2 cups</td> </tr> <tr> <td>For tadka</td> <td></td> </tr> <tr> <td>Oil</td> <td>2 tbsp</td> </tr> <tr> <td>Bay leaf, Jeera, Dry chillies, Salt, Haldi</td> <td>As per taste</td> </tr> <tr> <td>Grated coconut</td> <td>4 tsp</td> </tr> <tr> <td>Chopped onion</td> <td>1 no.</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS bowl add soaked moong dal, chopped vegetables & water. Mix well. Select menu & press start. When beeps, in another MWS bowl add oil, bay leaves, jeera, dry chillies, salt, haldi, grated coconut & chopped onion. Mix well & press start. When beeps, mix well add the tadka ingredients to the dal. Mix well & press start. 	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		Oil	2 tbsp	Bay leaf, Jeera, Dry chillies, Salt, Haldi	As per taste	Grated coconut	4 tsp	Chopped onion	1 no.																														
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IC14	Gujarati Tovar Dal 0.3 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Tuvar dal / Arhar dal (soaked for 2 hours)</td> <td>300 g</td> </tr> <tr> <td>Water</td> <td>600 mL</td> </tr> <tr> <td>Oil</td> <td>1 tbsp</td> </tr> <tr> <td>Mustard seeds</td> <td>½ tsp</td> </tr> <tr> <td>Jeera</td> <td>½ tsp</td> </tr> <tr> <td>Finely chopped ginger</td> <td>1 tbsp</td> </tr> <tr> <td>Slit green chillies</td> <td>3 nos.</td> </tr> <tr> <td>Curry leaves</td> <td>A few</td> </tr> <tr> <td>Chopped tomato</td> <td>2 nos.</td> </tr> <tr> <td>Chopped onion</td> <td>1 no.</td> </tr> <tr> <td>Hing</td> <td>A pinch</td> </tr> <tr> <td>Salt, Turmeric powder, Red chilli powder</td> <td>As per taste</td> </tr> <tr> <td>Jaggery (Gud)</td> <td>As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS bowl add tuvar dal, salt, hing, turmeric powder, water. Mix well. Select menu & press start. When beeps, remove the dal. 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. When beeps, remove the bowl & add these ingredients to the dal. Add tomato, jaggery & mix well. Press start. Squeeze lemon juice & serve. 	For	0.3 kg	Tuvar 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																				
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Indian Cuisine

Menu		Weight Limit	Utensil	Instructions																																																																		
IC15	Beans Porial	0.1 – 0.3 kg	Microwave safe (MWS) bowl	<table border="1"> <thead> <tr> <th>For</th> <th>0.1 kg</th> <th>0.2 kg</th> <th>0.3 kg</th> </tr> </thead> <tbody> <tr> <td>French beans (cut evenly)</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Oil</td> <td>1 tsp</td> <td>1 tsp</td> <td>2 tsp</td> </tr> <tr> <td>Mustard seeds</td> <td>¼ tsp</td> <td>½ tsp</td> <td>½ tsp</td> </tr> <tr> <td>Urad dhal</td> <td>¼ tsp</td> <td>½ tsp</td> <td>½ tsp</td> </tr> <tr> <td>Grated coconut</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> </tr> <tr> <td>Green chillies</td> <td>1 no.</td> <td>2 nos.</td> <td>3 nos.</td> </tr> <tr> <td>Salt</td> <td colspan="3">As per taste</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In a MWS bowl add oil, mustard seeds & urad dhal. Select menu & weight & 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. 	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 dhal	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																																				
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IC16	Kashmiri Kaju Paneer	0.1 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <thead> <tr> <th>For</th> <th>0.1 kg</th> <th>0.2 kg</th> <th>0.3 kg</th> <th>0.4 kg</th> <th>0.5 kg</th> </tr> </thead> <tbody> <tr> <td>Paneer pieces</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> <td>400 g</td> <td>500 g</td> </tr> <tr> <td>Kaju</td> <td>2 tsp</td> <td>3 tsp</td> <td>4 tsp</td> <td>5 tsp</td> <td>6 tsp</td> </tr> <tr> <td>Sliced onions</td> <td>½ no.</td> <td>1 nos.</td> <td>1½ nos.</td> <td>1½ nos.</td> <td>1½ nos.</td> </tr> <tr> <td>Chopped ginger</td> <td>1 tsp</td> <td>2 tsp</td> <td>3 tsp</td> <td>4 tsp</td> <td>5 tsp</td> </tr> <tr> <td>Chopped garlic</td> <td>1 tsp</td> <td>2 tsp</td> <td>3 tsp</td> <td>4 tsp</td> <td>5 tsp</td> </tr> <tr> <td>Chilli powder</td> <td colspan="5">As per taste</td> </tr> <tr> <td>Khus Khus paste</td> <td>1 tsp</td> <td>2 tsp</td> <td>3 tsp</td> <td>4 tsp</td> <td>5 tsp</td> </tr> <tr> <td>Tomato puree</td> <td>½ cup</td> <td>1 cup</td> <td>1½ cup</td> <td>2 cup</td> <td>2 cup</td> </tr> <tr> <td>Milk</td> <td>¼ cup</td> <td>½ cup</td> <td>1 cup</td> <td>1½ cup</td> <td>1½ cup</td> </tr> <tr> <td>Garam masala & Salt</td> <td colspan="5">As per taste</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In a MWS bowl add oil, onion slices, chopped ginger & garlic. Select menu & weight and press start. 2. When beeps, mix well, add khus khus paste, kaju paste, tomato puree, chilli powder, garam masala & salt and press start. 3. When beeps, mix well, add paneer pieces and milk. Press start. Stand for 3 minutes. 	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				
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Milk	¼ cup	½ cup	1 cup	1½ cup	1½ cup																																																																	
Garam masala & Salt	As per taste																																																																					
IC17	Veg Handva*	0.3 kg	Microwave safe (MWS) flat glass dish & Low rack & High rack	<table border="1"> <thead> <tr> <th>For</th> <th>0.3 kg</th> </tr> </thead> <tbody> <tr> <td>Rice</td> <td>200 g (1 cup)</td> </tr> <tr> <td>Urad Dal (Dehusked)</td> <td>½ cup</td> </tr> <tr> <td>Boiled vegetables (Potato, Carrots, Peas, Palak)</td> <td>2 cups</td> </tr> <tr> <td>Oil</td> <td>1 tsp</td> </tr> <tr> <td>Lemon juice</td> <td>2 tsp</td> </tr> <tr> <td>Soda bi carb</td> <td>A pinch</td> </tr> <tr> <td>Chilli powder, Turmeric powder, Salt</td> <td>As per taste</td> </tr> <tr> <td>Ginger & Green chilli paste</td> <td>1 tsp</td> </tr> <tr> <td>Mustard seeds</td> <td>1 tsp</td> </tr> <tr> <td>Curry leaves</td> <td>A few sprigs</td> </tr> <tr> <td>Hing</td> <td>¼ tsp</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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																																										
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Indian Cuisine

Menu		Weight Limit	Utensil	Instructions					
IC18	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 :					
				<ol style="list-style-type: none"> 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. 					
				IC19	Chicken Biryani	0.1 – 0.5 kg	Microwave safe (MWS) bowl	For	0.1 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 :									
<ol style="list-style-type: none"> 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. 									
IC20	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 :					
				<ol style="list-style-type: none"> 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. 					

Soups

Menu	Weight Limit	Utensil	Instructions																								
So1	Sweet Corn Soup 0.3 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Sweet Corn</td> <td>200 g</td> </tr> <tr> <td>Water</td> <td>300 mL (1½ cup)</td> </tr> <tr> <td>Oil</td> <td>1 tsp</td> </tr> <tr> <td>Cornflour</td> <td>2 tbsp + ½ cup water</td> </tr> <tr> <td>Salt, Sugar, Pepper, Green chilli</td> <td>As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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												
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																										
So2	Mushroom Soup 0.3 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Mushroom</td> <td>120 g</td> </tr> <tr> <td>Potato</td> <td>1 No.</td> </tr> <tr> <td>Cabbage</td> <td>50 g</td> </tr> <tr> <td>Onion</td> <td>1 small</td> </tr> <tr> <td>Water</td> <td>300 mL (1½ cup)</td> </tr> <tr> <td>Salt, Pepper</td> <td>As per taste</td> </tr> <tr> <td>Oil</td> <td>1 tsp</td> </tr> <tr> <td>Grated cheese</td> <td>As per requirement</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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						
For	0.3 kg																										
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Onion	1 small																										
Water	300 mL (1½ cup)																										
Salt, Pepper	As per taste																										
Oil	1 tsp																										
Grated cheese	As per requirement																										
So3	Mulligatawny Soup 0.6 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.6 kg</td> </tr> <tr> <td>Cooked rice</td> <td>50 g</td> </tr> <tr> <td>Dehusked lentil</td> <td>30 g</td> </tr> <tr> <td>Apples (peeled & sliced)</td> <td>½ no.</td> </tr> <tr> <td>Carrot</td> <td>50 g</td> </tr> <tr> <td>Onion</td> <td>50 g</td> </tr> <tr> <td>Veg stock/water</td> <td>600 mL (3 cups)</td> </tr> <tr> <td>Salt & pepper</td> <td>As per taste</td> </tr> <tr> <td>Butter</td> <td>1 tsp</td> </tr> <tr> <td>Curry powder</td> <td>1 tsp</td> </tr> <tr> <td>Lemon juice</td> <td>1 tsp</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	For	0.6 kg	Cooked rice	50 g	Dehusked lentil	30 g	Apples (peeled & sliced)	½ no.	Carrot	50 g	Onion	50 g	Veg stock/water	600 mL (3 cups)	Salt & pepper	As per taste	Butter	1 tsp	Curry powder	1 tsp	Lemon juice	1 tsp		
For	0.6 kg																										
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Salt & pepper	As per taste																										
Butter	1 tsp																										
Curry powder	1 tsp																										
Lemon juice	1 tsp																										
So4	Tom Yum Kung 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.5 kg</td> </tr> <tr> <td>Small sized prawns</td> <td>10-12 nos.</td> </tr> <tr> <td>Mushrooms (sliced)</td> <td>5-6 nos.</td> </tr> <tr> <td>Lemon grass stem</td> <td>4 inch stalk</td> </tr> <tr> <td>Lime leaves</td> <td>5-6 nos.</td> </tr> <tr> <td>Coriander fresh chopped</td> <td>A few sprig</td> </tr> <tr> <td>Fish sauce</td> <td>2 tbsp</td> </tr> <tr> <td>Thi red curry paste</td> <td>2 tbsp</td> </tr> <tr> <td>Lemon juice</td> <td>1 tsp</td> </tr> <tr> <td>Veg stock/chicken stock</td> <td>500 mL (2½ cups)</td> </tr> <tr> <td>Green/red chillies</td> <td>3 nos.</td> </tr> <tr> <td>Salt & pepper</td> <td>As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	For	0.5 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 sprig	Fish sauce	2 tbsp	Thi red curry paste	2 tbsp	Lemon juice	1 tsp	Veg stock/chicken stock	500 mL (2½ cups)	Green/red chillies	3 nos.	Salt & pepper	As per taste
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Salt & pepper	As per taste																										

Menu	Weight Limit	Utensil	Instructions																						
So5	Chicken Tortilla Soup 0.5 kg	Microwave safe (MWS) glass bowl	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>For</td><td style="text-align: right;">0.5 kg</td></tr> <tr><td>Chicken pieces (Boneless)</td><td style="text-align: right;">250 g</td></tr> <tr><td>Ginger garlic paste</td><td style="text-align: right;">2 tsp</td></tr> <tr><td>Chicken stock</td><td style="text-align: right;">500 mL (2½ cups)</td></tr> <tr><td>Salt, Pepper, Green Chillies</td><td style="text-align: right;">As per taste</td></tr> <tr><td>Oil</td><td style="text-align: right;">1 tsp</td></tr> <tr><td>Tortilla pieces</td><td style="text-align: right;">10-15 Nos.</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In MWS glass bowl put water and chicken pieces. Keep it in Microwave. Select menu and press start to cook. 2. When it gives a beep, remove. In another MWS glass bowl add oil and ginger garlic paste, salt, pepper, green chilli & press start. 3. When beeps, mix well & add chicken stock and press start. Serve with tortilla pieces. 	For	0.5 kg	Chicken pieces (Boneless)	250 g	Ginger garlic paste	2 tsp	Chicken stock	500 mL (2½ cups)	Salt, Pepper, Green Chillies	As per taste	Oil	1 tsp	Tortilla pieces	10-15 Nos.								
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Chicken stock	500 mL (2½ cups)																								
Salt, Pepper, Green Chillies	As per taste																								
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Tortilla pieces	10-15 Nos.																								
So6	Hot & Sour Soup 0.6 kg	Microwave safe (MWS) bowl	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>For</td><td style="text-align: right;">0.6 kg</td></tr> <tr><td>Water</td><td style="text-align: right;">600 mL (3 cups)</td></tr> <tr><td>Chilli sauce</td><td style="text-align: right;">1 tbsp</td></tr> <tr><td>Soya sauce</td><td style="text-align: right;">2 tbsp</td></tr> <tr><td>Vinegar</td><td style="text-align: right;">2 cups</td></tr> <tr><td>Chopped vegetables (Capsicum, Spring onions, Carrots, Cabbage)</td><td style="text-align: right;">100 g</td></tr> <tr><td>Tomato sauce</td><td style="text-align: right;">2 tbsp</td></tr> <tr><td>Cornflour</td><td style="text-align: right;">2 tbsp + ½ cup water</td></tr> <tr><td>Salt, pepper</td><td style="text-align: right;">As per taste</td></tr> <tr><td>Ajinomoto</td><td style="text-align: right;">1 pinch</td></tr> <tr><td>Paneer</td><td style="text-align: right;">50 g</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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	1 pinch	Paneer	50 g
For	0.6 kg																								
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Ajinomoto	1 pinch																								
Paneer	50 g																								
So7	Wonton Soup 0.6 kg	Microwave safe (MWS) glass bowl	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>For</td><td style="text-align: right;">0.6 kg</td></tr> <tr><td>Chopped Cabbage, Carrot, Capsicum, French beans</td><td style="text-align: right;">200 g (Total)</td></tr> <tr><td>Ginger paste</td><td style="text-align: right;">2 tsp</td></tr> <tr><td>Garlic paste</td><td style="text-align: right;">2 tsp</td></tr> <tr><td>Spinach in pieces</td><td style="text-align: right;">10 leaves</td></tr> <tr><td>Oil</td><td style="text-align: right;">1 tsp</td></tr> <tr><td>Salt, Pepper</td><td style="text-align: right;">As per taste</td></tr> <tr><td>Water</td><td style="text-align: right;">600 mL (3 cups)</td></tr> <tr><td>Ready wonton</td><td style="text-align: right;">6-7 pieces</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. <p>How to make Wonton : Maida -1 cup, Salt - 1 pinch, Oil - 1 tsp</p> <p>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.</p> <p>For Stuffing : Cabbage, carrot, capsicum which is cut in long pieces</p> <p>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.</p>	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				
For	0.6 kg																								
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Soups

Menu		Weight Limit	Utensil	Instructions																													
So8	Chicken Shorba	0.6 kg	Microwave safe (MWS) glass bowl	<table border="1"> <tr><td>For</td><td>0.6 kg</td></tr> <tr><td>Boneless chicken</td><td>300 g</td></tr> <tr><td>Oil</td><td>½ tbsp</td></tr> <tr><td>Chopped garlic</td><td>2 tsp</td></tr> <tr><td>Salt & Pepper powder</td><td>As per taste</td></tr> <tr><td>Maida</td><td>3 tbsp</td></tr> <tr><td>Water</td><td>600 mL (3 cups)</td></tr> <tr><td>Fresh cream</td><td>For garnishing</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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													
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Fresh cream	For garnishing																																
So9	Tamatar Shorba	0.6 kg	Microwave safe (MWS) glass bowl	<table border="1"> <tr><td>For</td><td>0.6 kg</td></tr> <tr><td>Chopped tomato</td><td>300 g</td></tr> <tr><td>Oil</td><td>1 tbsp</td></tr> <tr><td>Ginger garlic paste</td><td>2 tbsp</td></tr> <tr><td>Jeera, Bay leaf, Salt, Garam masala, Sugar</td><td>As per taste</td></tr> <tr><td>Water</td><td>600 mL (3 cups)</td></tr> <tr><td>Coriander leaves</td><td>For garnishing</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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															
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																																
So10	Sichuan Soup	0.6 kg	Microwave safe (MWS) glass bowl	<table border="1"> <tr><td>For</td><td>0.6 kg</td></tr> <tr><td>Boneless chicken pieces</td><td>100 g</td></tr> <tr><td>Carrot (grated)</td><td>1 no.</td></tr> <tr><td>Capsicum (chopped)</td><td>½ no.</td></tr> <tr><td>Cabbage (shredded)</td><td>½ no.</td></tr> <tr><td>Mushrooms (sliced)</td><td>4-5 nos.</td></tr> <tr><td>Paneer (pieces)</td><td>50 g</td></tr> <tr><td>Spring onions (bulb & greens)</td><td>1-2 nos.</td></tr> <tr><td>Peppercorns (freshly crushed)</td><td>4-5 nos.</td></tr> <tr><td>Chicken stock</td><td>600 mL (3 cups)</td></tr> <tr><td>Cornflour</td><td>3 tbsp + ¼ cup</td></tr> <tr><td>Salt & sugar</td><td>As per taste</td></tr> <tr><td>Vinegar</td><td>2 tbsp</td></tr> <tr><td>Red chilli paste</td><td>1 tbsp</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. Put chicken pieces, cabbage, carrot, capsicum, mushrooms, spring onion bulbs, peppercorns and chicken stock in a MWS glass bowl. Select category and press start. 2. When beeps, take the bowl out & add red chilli paste, vinegar, salt & sugar, cornflour dissolved in ¼ cup cold water & paneer pieces. Stir well & press start. 3. Garnish with greens of spring onions. Adjust seasonings & serve hot. 	For	0.6 kg	Boneless chicken pieces	100 g	Carrot (grated)	1 no.	Capsicum (chopped)	½ no.	Cabbage (shredded)	½ no.	Mushrooms (sliced)	4-5 nos.	Paneer (pieces)	50 g	Spring onions (bulb & greens)	1-2 nos.	Peppercorns (freshly crushed)	4-5 nos.	Chicken stock	600 mL (3 cups)	Cornflour	3 tbsp + ¼ cup	Salt & sugar	As per taste	Vinegar	2 tbsp	Red chilli paste	1 tbsp	
For	0.6 kg																																
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Salt & sugar	As per taste																																
Vinegar	2 tbsp																																
Red chilli paste	1 tbsp																																

Menu		Weight Limit	Utensil	Instructions																				
So11	Rasam	0.6 kg	Microwave safe (MWS) bowl	<table border="1"> <tr><td>For</td><td>0.6 kg</td></tr> <tr><td>Tomato</td><td>300 g</td></tr> <tr><td>Tamarind pulp</td><td>50 g</td></tr> <tr><td>Salt & Jaggery</td><td>As per taste</td></tr> <tr><td>Green chillies</td><td>2 nos.</td></tr> <tr><td>Coriander & curry leaves</td><td>For garnishing</td></tr> <tr><td>Chopped garlic</td><td>2-3 flakes</td></tr> <tr><td>Coriander seeds, Cumin seeds, Cinnamon, Hing</td><td>As per taste</td></tr> <tr><td>Water</td><td>600 mL (3 cups)</td></tr> <tr><td>Oil</td><td>1 tbsp</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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
For	0.6 kg																							
Tomato	300 g																							
Tamarind pulp	50 g																							
Salt & Jaggery	As per taste																							
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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																							
So12	Palak Makai Shorba	0.3 kg	Microwave safe (MWS) glass bowl	<table border="1"> <tr><td>For</td><td>0.3 kg</td></tr> <tr><td>Palak (chopped)</td><td>200 g</td></tr> <tr><td>Water</td><td>300 mL (1½ cup)</td></tr> <tr><td>Maggie tastemaker</td><td>1 cube</td></tr> <tr><td>Corn Niblets</td><td>½ cup</td></tr> <tr><td>Chopped onion</td><td>½ cup</td></tr> <tr><td>Jeera</td><td>1 tsp</td></tr> <tr><td>Butter</td><td>1 tbsp</td></tr> <tr><td>Milk</td><td>¼ cup</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	For	0.3 kg	Palak (chopped)	200 g	Water	300 mL (1½ cup)	Maggie tastemaker	1 cube	Corn Niblets	½ cup	Chopped onion	½ cup	Jeera	1 tsp	Butter	1 tbsp	Milk	¼ cup		
For	0.3 kg																							
Palak (chopped)	200 g																							
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Corn Niblets	½ cup																							
Chopped onion	½ cup																							
Jeera	1 tsp																							
Butter	1 tbsp																							
Milk	¼ cup																							

Snacks

Menu	Weight Limit	Utensil	Instructions																																								
Sn1	Pav Bhaji	0.1 – 0.3 kg	<table border="1"> <tr> <td>For</td> <td>0.1 kg</td> <td>0.2 kg</td> <td>0.3 kg</td> </tr> <tr> <td>Boiled mix veg (Potato, Cauliflower, Capsicum, Green peas)</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Oil</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>2 tbsp</td> </tr> <tr> <td>Chopped onion</td> <td>1 No.</td> <td>2 Nos.</td> <td>2 Nos.</td> </tr> <tr> <td>Chopped tomato</td> <td>1 No.</td> <td>2 No.</td> <td>3 Nos.</td> </tr> <tr> <td>Water</td> <td colspan="3">As required</td> </tr> <tr> <td>Pav bhaji masala</td> <td>1 tsp</td> <td>1½ tsp</td> <td>2 tsp</td> </tr> <tr> <td>Garlic paste</td> <td>1 tsp</td> <td>1½ tsp</td> <td>2 tsp</td> </tr> <tr> <td>Red chilli powder, Salt, Lemon juice, Butter</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Hara dhania</td> <td colspan="3">For garnishing</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS glass bowl take oil, garlic paste, chopped onion, chopped tomato. Mix well. Select menu & weight press start. When beeps, add vegetables, water, red chilli powder, pav bhaji masala, salt. Mix well. Press start. When beeps, remove mash it well, add butter & lemon juice. Garnish with coriander leaves. Keep this aside. For grilling pav-bhaji buns: Cut each bun in centre, apply butter, arrange on high rack. Press start. Serve with bhaji. 	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		
For	0.1 kg	0.2 kg	0.3 kg																																								
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Hara dhania	For garnishing																																										
Sn2	Dhokla	0.1 - 0.3kg	<table border="1"> <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>50 g</td> <td>75 g</td> <td>100 g</td> </tr> <tr> <td>Warm water</td> <td>50 mL</td> <td>75 mL</td> <td>100 mL</td> </tr> <tr> <td>Curd</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> </tr> <tr> <td>Green chilli & Ginger paste</td> <td>1 tsp</td> <td>1½ tsp</td> <td>2 tsp</td> </tr> <tr> <td>Salt & Sugar</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Fruit salt / Mitha soda</td> <td>1/8 tsp</td> <td>¼ tsp</td> <td>¼ tsp</td> </tr> <tr> <td>Oil, Rai, Curry leaves, Water</td> <td colspan="3">For tempering</td> </tr> <tr> <td>Grated coconut</td> <td colspan="3">For garnishing</td> </tr> <tr> <td>Yellow colour / Haldi</td> <td colspan="3">As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> Mix besan, curd, sugar, salt, water, green chilli-ginger paste, yellow color, fruit salt together. Mix well. Keep for 5-10 minutes. 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. When beep, in another MWS bowl add oil, rai & curry leaves & press start. Add some water to the tempering. Add this tempering to the dhokla & cover. Stand for 5 minutes. Garnish with grated coconut & serve. <p>Note : Mix 2 tsp sugar to water & dissolve before adding to the tempering.</p>	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		
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Oil, Rai, Curry leaves, Water	For tempering																																										
Grated coconut	For garnishing																																										
Yellow colour / Haldi	As required																																										
Sn3	Sprouts	0.1 – 0.5 kg	<table border="1"> <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>Moong sprout</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> <td>300 g</td> <td>500 g</td> </tr> <tr> <td>Water</td> <td>150 mL</td> <td>200 mL</td> <td>300 mL</td> <td>300 mL</td> <td>300 mL</td> </tr> <tr> <td>Salt, Chaat masala, Hara dhania</td> <td colspan="5">As per taste</td> </tr> <tr> <td>Chopped onion</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> <td>5 tbsp</td> <td>6 tbsp</td> </tr> <tr> <td>Chopped tomato</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> <td>5 tbsp</td> <td>6 tbsp</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In MWS bowl add sprouts, water and salt. Select menu & weight and press start. When cooking ends, take it out and strain add chopped onion, chopped tomatoes, hara dhania, chat masala and serve. 	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Moong sprout	100 g	200 g	300 g	300 g	500 g	Water	150 mL	200 mL	300 mL	300 mL	300 mL	Salt, Chaat masala, Hara dhania	As per taste					Chopped onion	2 tbsp	3 tbsp	4 tbsp	5 tbsp	6 tbsp	Chopped tomato	2 tbsp	3 tbsp	4 tbsp	5 tbsp	6 tbsp				
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																						
Moong sprout	100 g	200 g	300 g	300 g	500 g																																						
Water	150 mL	200 mL	300 mL	300 mL	300 mL																																						
Salt, Chaat masala, Hara dhania	As per taste																																										
Chopped onion	2 tbsp	3 tbsp	4 tbsp	5 tbsp	6 tbsp																																						
Chopped tomato	2 tbsp	3 tbsp	4 tbsp	5 tbsp	6 tbsp																																						
Sn4	Peanuts	0.1 - 0.3kg	<table border="1"> <tr> <td>For</td> <td>0.1 kg</td> <td>0.2 kg</td> <td>0.3 kg</td> </tr> <tr> <td>Peanuts</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Oil</td> <td colspan="3">As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS flat glass dish add drops of oil, peanuts. Mix well. Select menu & weight & press start. When beeps, stir it & press start. Serve plain or with chaat masala. 	For	0.1 kg	0.2 kg	0.3 kg	Peanuts	100 g	200 g	300 g	Oil	As required																														
For	0.1 kg	0.2 kg	0.3 kg																																								
Peanuts	100 g	200 g	300 g																																								
Oil	As required																																										

Menu	Weight Limit	Utensil	Instructions																																								
Sn5	Murmura	0.1 kg	<table border="1"> <tr> <td>For</td> <td>0.1 kg</td> </tr> <tr> <td>Murmura</td> <td>100 g</td> </tr> <tr> <td>Roasted peanuts</td> <td>As required</td> </tr> <tr> <td>Oil</td> <td>1 tbsp</td> </tr> <tr> <td>Jeera</td> <td>1 tsp</td> </tr> <tr> <td>Salt, Chaat masala</td> <td>As per taste</td> </tr> <tr> <td>Haldi</td> <td>¼ cup</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS glass bowl add oil, jeera, haldi. Select menu & press start. When beeps, add murmura. Mix & press start. When beeps, add roasted peanuts, salt, chaat masala & serve. 	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																										
For	0.1 kg																																										
Murmura	100 g																																										
Roasted peanuts	As required																																										
Oil	1 tbsp																																										
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Salt, Chaat masala	As per taste																																										
Haldi	¼ cup																																										
Sn6	Papdi*	12	<table border="1"> <tr> <td>Wheat flour</td> <td>¼ cup</td> </tr> <tr> <td>Cumin seeds</td> <td>½ tsp</td> </tr> <tr> <td>Salt</td> <td>¼ tsp</td> </tr> <tr> <td>Oil</td> <td>1 tsp</td> </tr> <tr> <td>Water</td> <td>As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> Combine all the ingredients in a bowl. Make a soft dough adding required amount of water. Select menu & press start. (Preheat process) 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. Give a standing time of 5 minutes. Remove & store in an air tight container. <p>Note : 12 Indicates the number of papdi that can be prepared</p>	Wheat flour	¼ cup	Cumin seeds	½ tsp	Salt	¼ tsp	Oil	1 tsp	Water	As required																														
Wheat flour	¼ cup																																										
Cumin seeds	½ tsp																																										
Salt	¼ tsp																																										
Oil	1 tsp																																										
Water	As required																																										
Sn7	Paneer Bhurji	0.1 ~ 0.4 kg	<table border="1"> <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>Paneer (mashed)</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>1½ tbsp</td> <td>2 tbsp</td> <td>2½ tbsp</td> </tr> <tr> <td>Chopped capsicum</td> <td>1 no.</td> <td>2 nos.</td> <td>3 nos.</td> <td>4 nos.</td> </tr> <tr> <td>Chopped onion</td> <td>½ cup</td> <td>1 cup</td> <td>1 cup</td> <td>1½ cup</td> </tr> <tr> <td>Coriander leaves</td> <td colspan="4">A few sprig</td> </tr> <tr> <td>Coriander powder, Jeera powder, Red chilli powder, Salt</td> <td colspan="4">As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS bowl add oil, onion & capsicum. Select menu & weight & press start. When beeps, mix well & add paneer, coriander leaves, coriander powder, jeera powder, red chilli powder & salt. Mix well & press start. Serve with toast or wrapped in roti. 	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								
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg																																							
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Coriander leaves	A few sprig																																										
Coriander powder, Jeera powder, Red chilli powder, Salt	As per taste																																										
Sn8	Chana Chaat	0.1 ~ 0.4 kg	<table border="1"> <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>Kala chana (soaked overnight)</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> <td>400 g</td> </tr> <tr> <td>Water</td> <td>250 mL</td> <td>500 mL</td> <td>750 mL</td> <td>1000 mL</td> </tr> <tr> <td>Oil</td> <td>1 tsp</td> <td>2 tsp</td> <td>3 tsp</td> <td>4 tsp</td> </tr> <tr> <td>Jeera, Hing</td> <td>1 tsp</td> <td>1½ tsp</td> <td>2 tsp</td> <td>2 tsp</td> </tr> <tr> <td>Chopped onion</td> <td>½ cup</td> <td>1 cup</td> <td>1 cup</td> <td>1 cup</td> </tr> <tr> <td>Boiled potato</td> <td>1 no.</td> <td>2 nos.</td> <td>3 nos.</td> <td>3 nos.</td> </tr> <tr> <td>Salt, Red chilli powder, Chaat masala, Lemon juice, Imli chutney</td> <td colspan="4">As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS bowl add soaked chana, water & cover. Select menu & weight & press start. When beeps, remove & drain water from the chanas. In a MWS bowl add oil, jeera, hing & chopped onions and press start. Add boiled chanas, salt, red chilli powder, chaat masala, lemon juice, imli chutney, chopped onion, boiled potato. Mix well & serve. 	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	1 cup	Boiled potato	1 no.	2 nos.	3 nos.	3 nos.	Salt, Red chilli powder, Chaat masala, Lemon juice, Imli chutney	As per taste			
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg																																							
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Salt, Red chilli powder, Chaat masala, Lemon juice, Imli chutney	As per taste																																										

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

** Not provided with the Start up kit.

Snacks

Menu		Weight Limit	Utensil	Instructions																																												
Sn9	Steamed Triangles	0.1 – 0.3 kg	Microwave safe (MWS) glass bowl & Microwave safe (MWS) flat glass dish	<table border="1"> <tr> <td>For</td> <td>0.1 kg</td> <td>0.2 kg</td> <td>0.3 kg</td> </tr> <tr> <td>Suji</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Sour curd</td> <td>½ cup</td> <td>1 cup</td> <td>1½ cup</td> </tr> <tr> <td>Grated carrot</td> <td>½ cup</td> <td>1 cup</td> <td>1½ cup</td> </tr> <tr> <td>Capsicum (finely chopped)</td> <td>3 tbsp</td> <td>4 tbsp</td> <td>5 tbsp</td> </tr> <tr> <td>Water (to make batter)</td> <td colspan="3">As required</td> </tr> <tr> <td>Mint chutney</td> <td>4 tbsp</td> <td>5 tbsp</td> <td>6 tbsp</td> </tr> <tr> <td>Oil</td> <td>1 tsp</td> <td>1½ tsp</td> <td>2 tsp</td> </tr> <tr> <td>Salt & sugar</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Eno fruit salt</td> <td>1 tsp</td> <td>1½ tsp</td> <td>2 tsp</td> </tr> <tr> <td>Oregano</td> <td>1 tsp</td> <td>1½ tsp</td> <td>2 tsp</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> Put suji in a MWS glass bowl. Select menu weight and press start. When beeps, mix well. Add curd, salt, sugar, oregano, water, eno salt. Mix well to make batter of dropping consistency. 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 Cover the MWS flat glass dish with plastic wrap/film. Prick with a fork/knife at 2-3 places. Keep in microwave. Press start. Give standing time of 5 minutes. Remove the plastic wrap/film. Cut into triangles & serve hot. 	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
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Sn10	Khandvi	0.3 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Besan</td> <td>100 g</td> </tr> <tr> <td>Water</td> <td>1 cup</td> </tr> <tr> <td>Curd</td> <td>1 cup</td> </tr> <tr> <td>Salt</td> <td>As per taste</td> </tr> <tr> <td>Green chilli & Ginger paste</td> <td>As per taste</td> </tr> <tr> <td>Chopped coriander leaves</td> <td>A few sprigs</td> </tr> <tr> <td>Rai seeds (spluttered)</td> <td>½ tsp</td> </tr> <tr> <td>Grated coconut</td> <td>As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS bowl mix besan, water, curd, salt & green chilli & ginger paste together. Mix well. Cover. Select menu & press start. When beeps, stir well & press start. When beeps, stir well & press start. Spread the batter on a greased smooth flat kitchen slab. Allow to cool, cut into lengthwise strips. Roll the strips, garnish with spluttered rai, coriander leaves & grated coconut & serve. 	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																										
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Sn11	Namakparas*	15	Metal Baking tray** & low rack	<table border="1"> <tr> <td>For</td> <td>15</td> </tr> <tr> <td>Maida</td> <td>100 g</td> </tr> <tr> <td>Oil</td> <td>100 g</td> </tr> <tr> <td>Ajwain</td> <td>2 tbsp</td> </tr> <tr> <td>Salt</td> <td>2 nos.</td> </tr> <tr> <td>Water</td> <td>1 no.</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. Select menu & weight and press start. (Preheat process) Roll out the dough & make a ½" thick circle & cut them into small thin rectangular strips. Keep them on metal baking tray. When beeps, keep metal baking tray on low rack & press start. Give a standing time of 5 minutes. Let them cool completely before storing them in air-tight container. <p>Note: 15 indicate the number of namak paras that can be prepared.</p>	For	15	Maida	100 g	Oil	100 g	Ajwain	2 tbsp	Salt	2 nos.	Water	1 no.																																
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Sn12	Aloo Kand Chaat	0.1 – 0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <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>Aloo (cut in medium pieces)</td> <td>50 g</td> <td>100 g</td> <td>150 g</td> <td>200 g</td> <td>250 g</td> </tr> <tr> <td>Jimikand (cut in medium pieces)</td> <td>50 g</td> <td>100 g</td> <td>150 g</td> <td>200 g</td> <td>250 g</td> </tr> <tr> <td>Sugar, salt, red chilli powder, chaat masala</td> <td colspan="5">As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS bowl add aloo, jimikand & add little water. Cover. Select menu & weight & press start. When beeps, stir well. Cover & press start. Add sugar, salt, red chilli powder, chaat masala. Allow to stand for 3 minutes. 	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Aloo (cut in medium pieces)	50 g	100 g	150 g	200 g	250 g	Jimikand (cut in medium pieces)	50 g	100 g	150 g	200 g	250 g	Sugar, salt, red chilli powder, chaat masala	As per taste																								
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Sn13	Cottage Honey Toast	0.1 ~ 0.3 kg	High rack	<table border="1"> <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>4 nos.</td> <td>6 nos.</td> </tr> <tr> <td>Grated cottage cheese</td> <td colspan="3">As required</td> </tr> <tr> <td>Cinnamon powder</td> <td colspan="3">As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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																																														
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Sn14	Baked Potatoes*	0.5 kg	Low rack	<table border="1"> <tr> <td>For</td> <td colspan="3">0.5 kg</td> </tr> <tr> <td>Half boiled potatoes</td> <td colspan="3">500 g</td> </tr> <tr> <td>Boiled kabuli chana</td> <td colspan="3">½ cup</td> </tr> <tr> <td>Hung curd</td> <td colspan="3">¼ cup</td> </tr> <tr> <td>Olive oil</td> <td colspan="3">1 tbsp</td> </tr> <tr> <td>Softened butter</td> <td colspan="3">2 tbsp</td> </tr> <tr> <td>Salt & Pepper</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Oregano</td> <td colspan="3">2 tsp</td> </tr> <tr> <td>Chopped garlic</td> <td colspan="3">1 tsp</td> </tr> <tr> <td>Tabasco</td> <td colspan="3">½ tsp</td> </tr> <tr> <td>Topping (mix together)</td> <td colspan="3"></td> </tr> <tr> <td>Cornflakes (crushed)</td> <td colspan="3">4 tbsp</td> </tr> <tr> <td>Wheat flour</td> <td colspan="3">1 tsp</td> </tr> <tr> <td>Olive oil</td> <td colspan="3">1 tbsp</td> </tr> <tr> <td>Chopped coriander</td> <td colspan="3">2 tbsp</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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		
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Sn15	Tokri Chaat	0.1 ~ 0.3 kg	Metal muffin case** & High rack	<table border="1"> <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>4 nos.</td> <td>6 nos.</td> </tr> <tr> <td>For filling</td> <td colspan="3"></td> </tr> <tr> <td>Moong sprouts, pomegranate, cucumber, onion, boiled potato, chopped mango</td> <td>1 cup</td> <td>1½ cup</td> <td>2 cups</td> </tr> <tr> <td>Salt, chaat masala, imLi chutney, lemon juice</td> <td colspan="3">As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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																																										
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Sn16	Spicy Baby Corn	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.1 kg</td> <td>0.2 kg</td> <td>0.3 kg</td> </tr> <tr> <td>Baby corn (cut lengthwise)</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Lemon juice</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Sugar, salt</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Oil</td> <td>1 tsp</td> <td>1½ tsp</td> <td>2 tsp</td> </tr> <tr> <td>For paste</td> <td colspan="3"></td> </tr> <tr> <td>Chopped coriander leaves</td> <td>1 cup</td> <td>1½ cup</td> <td>2 cups</td> </tr> <tr> <td>Chopped ginger</td> <td>½ tsp</td> <td>1 tsp</td> <td>1½ tsp</td> </tr> <tr> <td>Garlic cloves</td> <td>1 no.</td> <td>2 nos.</td> <td>3 nos.</td> </tr> <tr> <td>Chopped green chillies</td> <td>1 no.</td> <td>2 nos.</td> <td>3 nos.</td> </tr> <tr> <td>Chopped onion</td> <td>½ cup</td> <td>1 cup</td> <td>1 cup</td> </tr> <tr> <td>Cumin seeds</td> <td colspan="3">As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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														
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*Do not put anything in the oven during Preheat mode.

** Not provided with the Start up kit.

Sweet Corner

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SC1	Suji Halwa 0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	<table border="1"> <thead> <tr> <th>For</th> <th>0.1 kg</th> <th>0.2 kg</th> <th>0.3 kg</th> </tr> </thead> <tbody> <tr> <td>Suji</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Ghee (melted)</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> </tr> <tr> <td>Water</td> <td>300 mL</td> <td>600 mL</td> <td>900 mL</td> </tr> <tr> <td>Sugar</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Cashewnuts, Kishmish, Kesar, Elaichi powder</td> <td colspan="3">As per taste</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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													
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SC2	Besan Ladoo 0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish	<table border="1"> <thead> <tr> <th>For</th> <th>0.1 kg</th> <th>0.2 kg</th> <th>0.3 kg</th> </tr> </thead> <tbody> <tr> <td>Besan</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Ghee (melted)</td> <td>3 tbsp</td> <td>5 tbsp</td> <td>7 tbsp</td> </tr> <tr> <td>Powder sugar</td> <td>50 g</td> <td>100 g</td> <td>150 g</td> </tr> <tr> <td>Elaichi powder</td> <td>1/2 tsp</td> <td>1 tsp</td> <td>1 tsp</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In MWS flat glass dish take besan and ghee. Select menu 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. <p>Note : For binding the ladoo use ghee.</p>	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															
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SC3	Kalakand 0.1 ~ 0.3 kg	Microwave safe(MWS) bowl	<table border="1"> <thead> <tr> <th>For</th> <th>0.1 kg</th> <th>0.2 kg</th> <th>0.3 kg</th> </tr> </thead> <tbody> <tr> <td>Grated Paneer</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Milkmaid</td> <td>50 mL</td> <td>100 mL</td> <td>200 mL</td> </tr> <tr> <td>Milk Powder</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> </tr> <tr> <td>Cornflour</td> <td>1/2 tsp</td> <td>1 tsp</td> <td>1 tsp</td> </tr> <tr> <td>Elaichi Powder</td> <td>1/2 tsp</td> <td>1 tsp</td> <td>1 tsp</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In MWS Bowl take grated paneer, milkmaid, milk powder, cornflour, elaichi powder. Mix well, select menu and press start. 2. When beeps, mix it again and press start. 3. When set cut into pieces. Garnish with dry fruits. 	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											
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SC4	Shahi Tukda 0.1 ~ 0.4 kg	Microwave safe (MWS) flat glass dish & Low Rack	<table border="1"> <thead> <tr> <th>For</th> <th>0.1 kg</th> <th>0.2 kg</th> <th>0.3 kg</th> <th>0.4 kg</th> </tr> </thead> <tbody> <tr> <td>Bread Slices</td> <td>1 slice</td> <td>2 slices</td> <td>3 slices</td> <td>4 slices</td> </tr> <tr> <td>Milkmaid</td> <td>50 mL</td> <td>100 mL</td> <td>150 mL</td> <td>200 mL</td> </tr> <tr> <td>Milk</td> <td>50 mL</td> <td>100 mL</td> <td>125 mL</td> <td>150 mL</td> </tr> <tr> <td>Sugar</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> </tr> <tr> <td>Badam, Pista Pieces</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> <td>5 tbsp</td> </tr> <tr> <td>Kesar-Elaichi Powder</td> <td colspan="4">As per taste</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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			
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Milkmaid	50 mL	100 mL	150 mL	200 mL																																		
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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																																					
SC5	Kheer 0.5 kg	Microwave safe (MWS) glass bowl	<table border="1"> <thead> <tr> <th>For</th> <th>0.5 kg</th> </tr> </thead> <tbody> <tr> <td>Milk</td> <td>500 mL</td> </tr> <tr> <td>Milkmaid</td> <td>400 mL</td> </tr> <tr> <td>Seviyaan (roasted)</td> <td>80 g</td> </tr> <tr> <td>Badam, Pista Pieces</td> <td>5 tbsp</td> </tr> <tr> <td>Kesar & Elaichi Powder</td> <td>As required</td> </tr> </tbody> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In MWS Glass Bowl add milk, milkmaid & mix well. Select menu & weight, 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. <p>Note : The bowl should be filled at 1/4 level of the total volume.</p>	For	0.5 kg	Milk	500 mL	Milkmaid	400 mL	Seviyaan (roasted)	80 g	Badam, Pista Pieces	5 tbsp	Kesar & Elaichi Powder	As required																							
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Seviyaan (roasted)	80 g																																					
Badam, Pista Pieces	5 tbsp																																					
Kesar & Elaichi Powder	As required																																					

Menu	Weight Limit	Utensil	Instructions																																
SC6	Payasam	0.1 – 0.3 kg	<table border="1"> <tr> <td>For</td> <td>0.1 kg</td> <td>0.2 kg</td> <td>0.3 kg</td> </tr> <tr> <td>Broken Rice (soaked for 2 hour)</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Milk + Water</td> <td>300 mL</td> <td>500 mL</td> <td>700 mL</td> </tr> <tr> <td>Sugar</td> <td>75 g</td> <td>150 g</td> <td>200 g</td> </tr> <tr> <td>Kesar, Elaichi powder, Dry fruits</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Ghee</td> <td>1 tbsp</td> <td>1½ tbsp</td> <td>2 tbsp</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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								
For	0.1 kg	0.2 kg	0.3 kg																																
Broken Rice (soaked for 2 hour)	100 g	200 g	300 g																																
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Sugar	75 g	150 g	200 g																																
Kesar, Elaichi powder, Dry fruits	As per taste																																		
Ghee	1 tbsp	1½ tbsp	2 tbsp																																
SC7	Burfi	0.3 kg	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Milk powder</td> <td>100 g</td> </tr> <tr> <td>Milkmaid</td> <td>150 g</td> </tr> <tr> <td>Cream</td> <td>100 mL</td> </tr> <tr> <td>Chopped almonds & pistas</td> <td>As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	For	0.3 kg	Milk powder	100 g	Milkmaid	150 g	Cream	100 mL	Chopped almonds & pistas	As required																						
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Milk powder	100 g																																		
Milkmaid	150 g																																		
Cream	100 mL																																		
Chopped almonds & pistas	As required																																		
SC8	Phimi	0.3 – 0.5 kg	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> <td>0.4 kg</td> <td>0.5 kg</td> </tr> <tr> <td>Milk</td> <td>350 mL</td> <td>500 mL</td> <td>650 mL</td> </tr> <tr> <td>Rice (Soaked)</td> <td>50 g</td> <td>75 g</td> <td>100 g</td> </tr> <tr> <td>Sugar</td> <td>100 g</td> <td>150 g</td> <td>200 g</td> </tr> <tr> <td>Elaichi powder</td> <td>1 tsp</td> <td>1 tsp</td> <td>1½ tsp</td> </tr> <tr> <td>Cream (whipped)</td> <td>2 tbsp</td> <td>3 tbsp</td> <td>4 tbsp</td> </tr> <tr> <td>Dry fruits (almonds, cashewnuts, raisins)</td> <td colspan="3">As required</td> </tr> <tr> <td>Kesar</td> <td colspan="3">A few</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. Grind the soaked rice to a paste with little water. 2. In a MWS glass bowl add milk. Select menu 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. 	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		
For	0.3 kg	0.4 kg	0.5 kg																																
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Dry fruits (almonds, cashewnuts, raisins)	As required																																		
Kesar	A few																																		
SC9	Seviyan Zarda	0.2 kg	<table border="1"> <tr> <td>For</td> <td>0.2 kg</td> </tr> <tr> <td>Roasted Seviyan</td> <td>200 g</td> </tr> <tr> <td>Sugar</td> <td>5 tbsp</td> </tr> <tr> <td>Water</td> <td>2 cups</td> </tr> <tr> <td>Rose essence</td> <td>A few drops</td> </tr> <tr> <td>Almonds</td> <td>A few</td> </tr> <tr> <td>Chopped pista</td> <td>A few</td> </tr> <tr> <td>Elaichi powder</td> <td>½ tsp</td> </tr> <tr> <td>Ghee</td> <td>1 ½ tbsp</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	For	0.2 kg	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														
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SC10	Kaddu Kheer	0.5 kg	<table border="1"> <tr> <td>For</td> <td>0.5 kg</td> </tr> <tr> <td>Milk</td> <td>300 mL</td> </tr> <tr> <td>Grated kaddu</td> <td>200 g</td> </tr> <tr> <td>Milkmaid</td> <td>150 g</td> </tr> <tr> <td>Dry fruits (Kaju, kishmish, pista)</td> <td>As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	For	0.5 kg	Milk	300 mL	Grated kaddu	200 g	Milkmaid	150 g	Dry fruits (Kaju, kishmish, pista)	As required																						
For	0.5 kg																																		
Milk	300 mL																																		
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Sweet Corner

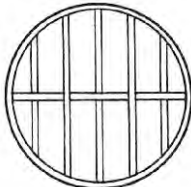
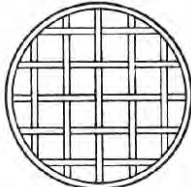
Menu	Weight Limit	Utensil	Instructions																												
SC11	Mysore Pak	0.1 – 0.3 kg	<p>Microwave safe (MWS) flat glass dish & Microwave safe (MWS) glass bowl</p> <table border="1"> <tr> <td>For</td> <td>0.1 kg</td> <td>0.2 kg</td> <td>0.3 kg</td> </tr> <tr> <td>Besan</td> <td>100 g</td> <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> <p>Method :</p> <ol style="list-style-type: none"> 1. In a MWS flat glass dish add besan. Select menu & 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																												
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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																												
SC12	Nariyal Burfi	0.1 – 0.3 kg	<p>Microwave safe (MWS) bowl</p> <table border="1"> <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> <p>Method :</p> <ol style="list-style-type: none"> 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 airtight 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																												
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Ghee	1 tsp	2 tsp	3 tsp																												
Elaichi powder	1 tsp	2 tsp	3 tsp																												
SC13	Sandesh	0.2 – 0.4 kg	<p>Microwave safe (MWS) bowl</p> <table border="1"> <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> <p>Method :</p> <ol style="list-style-type: none"> 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																												
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Menu	Weight Limit	Utensil	Instructions																																				
CF1	Omelette	0.2 ~ 0.4 kg	<table border="1"> <tr> <td>For</td> <td>0.2 kg</td> <td>0.3 kg</td> <td>0.4 kg</td> </tr> <tr> <td>Eggs</td> <td>2 Nos.</td> <td>3 Nos.</td> <td>4 Nos.</td> </tr> <tr> <td>Oil</td> <td>½ tbsp</td> <td>1 tbsp</td> <td>1 tbsp</td> </tr> <tr> <td>Chopped onion, Tomato, Coriander leaves</td> <td>½ cup</td> <td>1 cup</td> <td>1 cup</td> </tr> <tr> <td>Salt, Pepper</td> <td colspan="3">As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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																		
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																																						
CF2	Noodles	0.1 ~ 0.3 kg	<table border="1"> <tr> <td>For</td> <td>0.1 kg</td> <td>0.2 kg</td> <td>0.3 kg</td> </tr> <tr> <td>Noodles</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Water</td> <td>400 mL</td> <td>800 mL</td> <td>1200 mL</td> </tr> <tr> <td>Oil</td> <td>1 tsp</td> <td>2 tsp</td> <td>3 tsp</td> </tr> <tr> <td>Vinegar</td> <td>½ tsp</td> <td>1 tsp</td> <td>1 tsp</td> </tr> <tr> <td>Soya sauce</td> <td>½ tsp</td> <td>1 tsp</td> <td>1 tsp</td> </tr> <tr> <td>Chilli sauce</td> <td>½ tsp</td> <td>1 tsp</td> <td>1 tsp</td> </tr> <tr> <td>Mix Vegetables - Cabbage, capsicum, carrot, French beans etc.</td> <td>½ cup</td> <td>½ cup</td> <td>1 cup</td> </tr> <tr> <td>Salt, sugar, Pepper, Ajinomoto</td> <td colspan="3">As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In MWS bowl take noodles, water, oil. Select menu & weight and press start. 2. When beeps, strain noodles & pour cold water over it. In MWS bowl put some oil and finely chopped vegetables, add vinegar, soya sauce, chilli sauce, Ajinomoto, salt & pepper press start. 3. When beep, add noodles and mix well press start. Serve hot. 	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 Vegetables - Cabbage, capsicum, carrot, French beans etc.	½ cup	½ cup	1 cup	Salt, sugar, Pepper, Ajinomoto	As per taste		
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Mix Vegetables - Cabbage, capsicum, carrot, French beans etc.	½ cup	½ cup	1 cup																																				
Salt, sugar, Pepper, Ajinomoto	As per taste																																						
CF3	Corn Chaat	0.1 ~ 0.3 kg	<table border="1"> <tr> <td>For</td> <td>0.1 kg</td> <td>0.2 kg</td> <td>0.3 kg</td> </tr> <tr> <td>Sweet corn</td> <td>100 g</td> <td>200 g</td> <td>300 g</td> </tr> <tr> <td>Mix fruits (Pomegranate, Cucumber, Apple)</td> <td>½ cup</td> <td>1 cup</td> <td>2 cups</td> </tr> <tr> <td>Salt, Red chilli powder, Chaat masala, Lemon juice</td> <td colspan="3">As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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																						
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																																						
CF4	Pizza*	0.3 kg	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Pizza base</td> <td>1 Big Pizza base</td> </tr> <tr> <td>Topping</td> <td>3 tbsp</td> </tr> <tr> <td>Mix Vegetables - Tomato, Capsicum, Onion</td> <td>1 cup</td> </tr> <tr> <td>Grated Cheese</td> <td>1/2 cup</td> </tr> <tr> <td>Oregano & Chilli flakes (Optional)</td> <td>As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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																								
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Oregano & Chilli flakes (Optional)	As per taste																																						
CF5	Garlic Bread*	0.3 kg	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Bread slices (French Bread)</td> <td>3 slices</td> </tr> <tr> <td>Butter</td> <td>5 tbsp</td> </tr> <tr> <td>Garlic paste</td> <td>2 tbsp</td> </tr> <tr> <td>Grated cheese</td> <td>4 tbsp</td> </tr> <tr> <td>Salt, Pepper, Oregano, Chilli flakes</td> <td>As per taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. <p>Note : Use French bread to make garlic bread.</p>	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																								
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Butter	5 tbsp																																						
Garlic paste	2 tbsp																																						
Grated cheese	4 tbsp																																						
Salt, Pepper, Oregano, Chilli flakes	As per taste																																						

Kids' Delight

Menu		Weight Limit	Utensil	Instructions																																																				
CF6	Choco Bars	0.2 kg	Microwave safe (MWS) bowl & Microwave safe(MWS) flat glass dish	<table border="1"> <tr> <td>For</td> <td>0.2 kg</td> </tr> <tr> <td>Chocolate chips</td> <td>½ cup</td> </tr> <tr> <td>Oats (crushed)</td> <td>1 cup</td> </tr> <tr> <td>Honey</td> <td>3 tbsp</td> </tr> <tr> <td>Brown sugar</td> <td>4 tbsp</td> </tr> <tr> <td>Butter (softened)</td> <td>8 tbsp</td> </tr> <tr> <td>Chopped nuts (almonds, pistachio, walnut)</td> <td>As required</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	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																																						
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CF7	Creamy Mushroom Buns	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl & High rack	<table border="1"> <tr> <td>For</td> <td>0.1 kg</td> <td>0.2 kg</td> <td>0.3 kg</td> </tr> <tr> <td>Buns (cut into half horizontally)</td> <td>1 no.</td> <td>2 nos.</td> <td>3 nos.</td> </tr> <tr> <td>Butter</td> <td>1 tbsp</td> <td>2 tbsp</td> <td>3 tbsp</td> </tr> <tr> <td>Garlic (chopped)</td> <td>1 tsp</td> <td>2 tsp</td> <td>3 tsp</td> </tr> <tr> <td>Green chillies (chopped)</td> <td>1 no.</td> <td>2 nos.</td> <td>3 nos.</td> </tr> <tr> <td>Coriander (chopped)</td> <td colspan="3">A few sprig</td> </tr> <tr> <td>Onions (chopped)</td> <td>¼ cup</td> <td>½ cup</td> <td>1 cup</td> </tr> <tr> <td>Mushrooms (sliced)</td> <td>¼ cup</td> <td>½ cup</td> <td>1 cup</td> </tr> <tr> <td>Spinach (chopped)</td> <td>¼ cup</td> <td>½ cup</td> <td>1 cup</td> </tr> <tr> <td>Salt & pepper</td> <td colspan="3">As per taste</td> </tr> <tr> <td>Oregano</td> <td>1 tsp</td> <td>1½ tsp</td> <td>2 tsp</td> </tr> <tr> <td>Cheese (grated)</td> <td>¼ cup</td> <td>¼ cup</td> <td>½ cup</td> </tr> <tr> <td>Milk</td> <td>¼ cup</td> <td>½ cup</td> <td>1 cup</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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 menu & 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. 	For	0.1 kg	0.2 kg	0.3 kg	Buns (cut into half horizontally)	1 no.	2 nos.	3 nos.	Butter	1 tbsp	2 tbsp	3 tbsp	Garlic (chopped)	1 tsp	2 tsp	3 tsp	Green chillies (chopped)	1 no.	2 nos.	3 nos.	Coriander (chopped)	A few sprig			Onions (chopped)	¼ cup	½ cup	1 cup	Mushrooms (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	¼ cup	½ cup	Milk	¼ cup	½ cup	1 cup
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CF8	Bread Pudding	0.1 ~ 0.4 kg	Microwave safe (MWS) flat glass dish	<table border="1"> <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>Bread slices</td> <td>2 Nos.</td> <td>3 Nos.</td> <td>4 Nos.</td> <td>5 Nos.</td> </tr> <tr> <td>Milk (for dipping the bread)</td> <td>½ cup</td> <td>1 cup</td> <td>1½ cup</td> <td>2 cup</td> </tr> <tr> <td>Egg</td> <td>1 Nos.</td> <td>2 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> <td>1 tsp</td> </tr> <tr> <td>Sugar</td> <td>3 tbsp</td> <td>4 tbsp</td> <td>5 tbsp</td> <td>5½ tbsp</td> </tr> <tr> <td>Dry fruits</td> <td colspan="4">As per your taste</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. Make small pieces of Bread slices. Beat the egg very well . Mix all the ingredient very well. 2. Pour this mixture into MWS flat glass dish. Select menu and weight. Press start. 	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	Bread slices	2 Nos.	3 Nos.	4 Nos.	5 Nos.	Milk (for dipping the bread)	½ cup	1 cup	1½ cup	2 cup	Egg	1 Nos.	2 Nos.	2 Nos.	2 Nos.	Vanilla Essence	½ tsp	¾ tsp	1 tsp	1 tsp	Sugar	3 tbsp	4 tbsp	5 tbsp	5½ tbsp	Dry fruits	As per your taste																				
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Dry fruits	As per your taste																																																							

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

Menu		Weight Limit	Utensil	Instructions																																			
CF9	Apple Pie*	0.6 kg	Metal cake tin & Low rack**	<table border="1"> <tr><td>For</td><td>0.6 kg</td></tr> <tr><td>Apple Filling</td><td></td></tr> <tr><td>Apples (peeled, cleaned & sliced thinly)</td><td>4 large sized</td></tr> <tr><td>White sugar</td><td>¼ cup</td></tr> <tr><td>Brown sugar</td><td>¼ cup</td></tr> <tr><td>Lemon juice</td><td>1 tsp</td></tr> <tr><td>Cinnamon powder</td><td>1 tsp</td></tr> <tr><td>Nutmeg powder</td><td>¼ tsp</td></tr> <tr><td>Salt</td><td>¼ tsp</td></tr> <tr><td>Softened butter</td><td>2 tbsp</td></tr> <tr><td>Cornflour</td><td>2 tbsp</td></tr> <tr><td>Short Crust Pastry</td><td></td></tr> <tr><td>Maida</td><td>2½ cups (300 g)</td></tr> <tr><td>Salt</td><td>½ tsp</td></tr> <tr><td>Sugar (granulated)</td><td>2 tbsp</td></tr> <tr><td>Unsalted butter (chilled & cut into 1 inch pieces)</td><td>1 cup (225 g)</td></tr> <tr><td>Ice water</td><td>¼ - ½ cup (60-120 mL)</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. <p>Note: If the butter became soft while making pie, keep the rolled dough in freezer.</p>	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 tbsp	Unsalted butter (chilled & cut into 1 inch pieces)	1 cup (225 g)	Ice water	¼ - ½ cup (60-120 mL)	 <p>Fig -1</p>  <p>Fig -2</p>
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CF10	Chocolate balls	0.3 kg	Microwave safe (MWS) glass bowl	<table border="1"> <tr><td>For</td><td>0.3 kg</td></tr> <tr><td>Milkmaid</td><td>1 cup</td></tr> <tr><td>Marie biscuit powder</td><td>1 cup</td></tr> <tr><td>Milk powder</td><td>½ cup</td></tr> <tr><td>Bournvita</td><td>½ cup</td></tr> <tr><td>Grated coconut</td><td>½ cup</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS glass bowl add milkmaid, marie biscuit powder, milk powder, bournvita. Select menu & press start. Allow to cool. Make balls out of the mixture. Roll out the balls in the grated coconut. Keep in refrigerator for half an hour. 	For	0.3 kg	Milkmaid	1 cup	Marie biscuit powder	1 cup	Milk powder	½ cup	Bournvita	½ cup	Grated coconut	½ cup																							
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CF11	Strawberry Custard	0.5 kg	Microwave safe (MWS) bowl	<table border="1"> <tr><td>For</td><td>0.5 kg</td></tr> <tr><td>Milk</td><td>500 mL</td></tr> <tr><td>Strawberry custard powder</td><td>3 tbsp</td></tr> <tr><td>Sugar</td><td>50 g</td></tr> <tr><td>Strawberry pieces</td><td>As required</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a MWS bowl add milk, strawberry custard powder, sugar. Mix well. Select menu & press start. When beeps, stir well. Press start. When beeps, stir well. Press start. Allow to set in refrigerator. 	For	0.5 kg	Milk	500 mL	Strawberry custard powder	3 tbsp	Sugar	50 g	Strawberry pieces	As required																									
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** Refer Page no. 45 Fig.2.

Kids' Delight

Menu		Weight Limit	Utensil	Instructions																												
CF12	Quick Cheesy Fondue	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	<table border="1"> <tr> <td>For</td> <td>0.2 kg</td> <td>0.3 kg</td> <td>0.4 kg</td> </tr> <tr> <td>Milk</td> <td>½ cup</td> <td>1 cup</td> <td>1½ cup</td> </tr> <tr> <td>Butter</td> <td>1 tbsp</td> <td>1½ tbsp</td> <td>2 tbsp</td> </tr> <tr> <td>Cornflour</td> <td>1 tbsp</td> <td>1½ tbsp</td> <td>2 tbsp</td> </tr> <tr> <td>Chopped onions</td> <td>¼ cup</td> <td>½ cup</td> <td>½ cup</td> </tr> <tr> <td>Cheese spread</td> <td>¼ cup</td> <td>½ cup</td> <td>½ cup</td> </tr> <tr> <td>Salt & pepper</td> <td colspan="3">As per taste</td> </tr> </table> <p>Method: 1. In a MWS bowl add butter & chopped onions. Select menu & weight and press start. 2. When beeps, remove. 3. Dissolve the cornflour with milk. 4. Add milk, cheese spread, salt & pepper. Mix well & press start. 5. When beeps, mix well & press start.</p>	For	0.2 kg	0.3 kg	0.4 kg	Milk	½ cup	1 cup	1½ cup	Butter	1 tbsp	1½ tbsp	2 tbsp	Cornflour	1 tbsp	1½ tbsp	2 tbsp	Chopped onions	¼ cup	½ cup	½ cup	Cheese spread	¼ cup	½ cup	½ cup	Salt & pepper	As per taste		
				For	0.2 kg	0.3 kg	0.4 kg																									
Milk	½ cup	1 cup	1½ cup																													
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Cornflour	1 tbsp	1½ tbsp	2 tbsp																													
Chopped onions	¼ cup	½ cup	½ cup																													
Cheese spread	¼ cup	½ cup	½ cup																													
Salt & pepper	As per taste																															
CF13	Cheesy Nachos	0.3 kg	Microwave safe (MWS) flat glass dish	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Nachos</td> <td>300 g</td> </tr> <tr> <td>Grated cheese</td> <td>1 cup</td> </tr> <tr> <td>Pizza sauce</td> <td>6 tbsp</td> </tr> <tr> <td>Chopped onion, tomato</td> <td>2 cups</td> </tr> </table> <p>Method: 1. In a MWS flat glass dish add nachos, chopped onion, tomato, pizza sauce & grated cheese. Select menu & press start.</p>	For	0.3 kg	Nachos	300 g	Grated cheese	1 cup	Pizza sauce	6 tbsp	Chopped onion, tomato	2 cups																		
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Utility Corner

Menu	Weight Limit	Utensil	Instructions
UC1	Keep Warm	0.3 kg	Microwave safe (MWS) bowl Method : 1. Any cooked food with cover (Rice, Dal, Sabzi, Halwa, Upma etc.) Select menu & press start. When beeps, mix & press start. When beeps, mix & press start.
UC2	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.
UC3	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.
UC4	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.
UC5	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.
UC6	Light Disinfect	0.0 kg	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.

Cake

Menu	Weight Limit	Utensil	Instructions																				
CA1	Walnut* Cake	0.25 kg	<table border="1"> <tr> <td>For</td> <td>0.25 kg</td> </tr> <tr> <td>Maida</td> <td>110 g</td> </tr> <tr> <td>Baking powder</td> <td>¼ tsp</td> </tr> <tr> <td>Walnuts</td> <td>½ cup</td> </tr> <tr> <td>Curd</td> <td>70 mL</td> </tr> <tr> <td>Powdered sugar</td> <td>170 g</td> </tr> <tr> <td>Egg</td> <td>1 no.</td> </tr> <tr> <td>Vanilla essence</td> <td>¼ tsp</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	For	0.25 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				
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CA2	Plum* Cake	0.5 kg	<table border="1"> <tr> <td>For</td> <td>0.5 kg</td> </tr> <tr> <td>Maida</td> <td>110 g</td> </tr> <tr> <td>Brown sugar</td> <td>100 g</td> </tr> <tr> <td>Egg</td> <td>1 no.</td> </tr> <tr> <td>Curd</td> <td>70 g</td> </tr> <tr> <td>Vanilla essence</td> <td>1 tsp</td> </tr> <tr> <td>Cinnamon powder</td> <td>¼ tsp</td> </tr> <tr> <td>Baking powder</td> <td>½ tsp</td> </tr> <tr> <td>Lemon rind</td> <td>1 tbsps</td> </tr> <tr> <td>Raisins, Walnut, Cherry</td> <td>20 g</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat the egg well with vanilla essence. 2. Sieve maida, baking powder, cinnamon powder. Add raisins, walnuts & cherries. 3. Now add this maida mixture to the beaten curd mixture & gradually add beaten egg & beat well. Add lemon rind also & beat well. 4. Grease a metal cake tin or line with a butter paper. Pour the cake batter. 5. Select the menu & press start. (Preheat process) 6. When beeps, put the cake tin on low rack & keep in microwave & press start. Give 10-20 minutes standing time. 	For	0.5 kg	Maida	110 g	Brown sugar	100 g	Egg	1 no.	Curd	70 g	Vanilla essence	1 tsp	Cinnamon powder	¼ tsp	Baking powder	½ tsp	Lemon rind	1 tbsps	Raisins, Walnut, Cherry	20 g
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CA3	Carrot* Cake	0.3 kg	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Maida</td> <td>110 g</td> </tr> <tr> <td>Baking powder</td> <td>¼ tsp</td> </tr> <tr> <td>Grated carrot</td> <td>½ cup</td> </tr> <tr> <td>Curd</td> <td>70 mL</td> </tr> <tr> <td>Powdered sugar</td> <td>170 g</td> </tr> <tr> <td>Egg</td> <td>1 no.</td> </tr> <tr> <td>Vanilla essence</td> <td>¼ tsp</td> </tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 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. 	For	0.3 kg	Maida	110 g	Baking powder	¼ tsp	Grated carrot	½ cup	Curd	70 mL	Powdered sugar	170 g	Egg	1 no.	Vanilla essence	¼ tsp				
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** Refer Page no. 45 Fig.2.

Menu	Weight Limit	Utensil	Instructions																						
CA4	Chocolate* Cake	0.3 kg	Metal Cake Tin & Low Rack** <table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>For</td><td>0.3 kg</td></tr> <tr><td>Maida</td><td>110 g</td></tr> <tr><td>Baking powder</td><td>¼ tsp</td></tr> <tr><td>Cocoa powder</td><td>50 g</td></tr> <tr><td>Curd</td><td>70 mL</td></tr> <tr><td>Powder sugar</td><td>170 g</td></tr> <tr><td>Egg</td><td>1 no.</td></tr> <tr><td>Vanilla essence</td><td>¼ tsp</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well. Sieve maida, baking powder & cocoa powder together. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all beat well. Grease a metal cake tin or line with butter paper. Add the cake batter. Select menu & press start. (Preheat process) When beeps, put the cake tin on low rack & keep in microwave & press start. 	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						
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CA5	Lamington* Cake	0.3 kg	Low rack & Metal cake tin** & Microwave safe (MWS) glass bowl <table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>For</td><td>0.3 kg</td></tr> <tr><td>Maida</td><td>100 g</td></tr> <tr><td>Powdered suger</td><td>75 g</td></tr> <tr><td>Butter</td><td>75 g</td></tr> <tr><td>Egg</td><td>1 No.</td></tr> <tr><td>Baking powder</td><td>1 tsp</td></tr> <tr><td>Vanilla essence</td><td>1 tsp</td></tr> <tr><td>For Lamington solution-Coco powder</td><td>2 tbsp</td></tr> <tr><td>Water</td><td>1 cup</td></tr> <tr><td>Desiccated coconut</td><td>As required</td></tr> <tr><td>Cornflour</td><td>1tbsp</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add egg 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. Select menu, press start. (Preheat process) When there is a beep put the tin on low rack. Press start to bake. Remove when it gives a beep. 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. 	For	0.3 kg	Maida	100 g	Powdered suger	75 g	Butter	75 g	Egg	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	1tbsp
For	0.3 kg																								
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CA6	Vanilla* Cake	0.3 kg	Metal Cake Tin** & Low Rack <table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>For</td><td>0.3 kg</td></tr> <tr><td>Maida</td><td>110 g</td></tr> <tr><td>Baking powder</td><td>¼ tsp</td></tr> <tr><td>Curd</td><td>70 mL</td></tr> <tr><td>Powdered sugar</td><td>170 g</td></tr> <tr><td>Egg</td><td>1 no.</td></tr> <tr><td>Vanilla essence</td><td>¼ tsp</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> In a bowl beat curd & sugar well till light & fluffy. In another bowl beat egg with vanilla essence well. Sieve maida, baking powder together. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all three mixtures & beat well. Grease a metal cake tin or line with butter paper. Add the cake batter. Select menu & press start. (Preheat process) When beeps, put the cake tin on low rack & keep in microwave & press start. 	For	0.3 kg	Maida	110 g	Baking powder	¼ tsp	Curd	70 mL	Powdered sugar	170 g	Egg	1 no.	Vanilla essence	¼ tsp								
For	0.3 kg																								
Maida	110 g																								
Baking powder	¼ tsp																								
Curd	70 mL																								
Powdered sugar	170 g																								
Egg	1 no.																								
Vanilla essence	¼ tsp																								

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

** Refer Page no. 45 Fig.2.

Cake

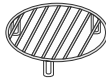
Menu		Weight Limit	Utensil	Instructions																
CA7	Marble* Cake	0.3 kg	Metal Cake Tin & Low Rack**	<table border="1"> <tr> <td>For</td> <td>0.3 kg</td> </tr> <tr> <td>Maida</td> <td>150 g</td> </tr> <tr> <td>Condensed milk</td> <td>150 g</td> </tr> <tr> <td>Butter</td> <td>100 g</td> </tr> <tr> <td>Soda Bicarb</td> <td>1/2 tsp</td> </tr> <tr> <td>Baking powder</td> <td>1 tsp</td> </tr> <tr> <td>Vanilla Essence</td> <td>1 tsp</td> </tr> <tr> <td>Coco powder</td> <td>2 tbsp</td> </tr> </table> <p>Method: 1. Sieve maida, baking powder and soda. in a bowl add milkmaid and butter and beat well. Add maida, essence and mix well. For spoon dropping consistency add milk or water. Divide the mixture in 2 parts. Add coco powder in 1 part. Put the plain batter and coco batter alternately in the tin. Run a spoon through the batter only once. Select menu, press start (Preheat process). When there is a beep put the metal cake tin on low rack. Press start to bake. Remove when it gives a beep.</p>	For	0.3 kg	Maida	150 g	Condensed milk	150 g	Butter	100 g	Soda Bicarb	1/2 tsp	Baking powder	1 tsp	Vanilla Essence	1 tsp	Coco powder	2 tbsp
For	0.3 kg																			
Maida	150 g																			
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Vanilla Essence	1 tsp																			
Coco powder	2 tbsp																			

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

** Refer Page no. 45 Fig.2.

Usage Of Accessories/Utensils

1)



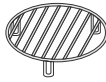
Low rack

+



Microwave safe glass bowl
(Not provided with LG Kit)

2)



Low rack

+



Metal cake tin
(Not provided with LG Kit)

3)



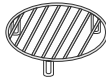
High rack

+



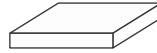
Microwave flat glass dish
(Not provided with LG Kit)

4)



Low rack

+



Microwave flat glass dish
(Not provided with LG Kit)

List of Ingredients

Spices

English Name	Hindi Name
Ajinomoto	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	Hindi 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

List of Ingredients

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

List of Ingredients

Fruits

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

Cereals

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

Pulses

English Name	Hindi 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

List of Ingredients

Dry Fruits

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

Fats & oils

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

Miscellaneous

English Name	Hindi 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

To Clean Your Oven

1 Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between the seal and door surfaces. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers will absorb microwave energy and lengthen cooking times. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry. Do not use harsh detergent or abrasive cleaners.

The multicook tawa (model specific) can be washed by hand or in the dishwasher.

2 Keep the outside of the oven clean

Clean the outside of your oven with soap and water then with clean water and dry with a soft cloth or paper towel. To prevent damage to the operating parts inside the oven, the water should not be allowed to seep into the ventilation openings. To clean control panel, open the door to prevent the oven from accidentally starting, and wipe a damp cloth followed immediately by a dry cloth. Press STOP/CLEAR after cleaning.

3 If steam accumulates inside or around the outside of the oven door, wipe the panels with a soft cloth. This may occur when the oven is operated under high humid conditions and in no way indicates a malfunction of the unit.

4 The door and door seals should be kept clean. Use only warm, soapy water, rinse then dry thoroughly.

DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDER OR STEEL AND PLASTIC PADS.

Metal parts will be easier to maintain if wiped frequently with a damp cloth.

5 Do not use steam cleaners.

6 Unplug your oven from the electrical socket when you clean control panel with wet cloth or spray water on control glass to clean. If it is not unplugged, this product can be operated by touching the START/Add 30 secs button.

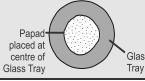
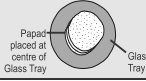

QUESTIONS & ANSWERS

Questions & Answers

FAQ	Answer
What's wrong when the oven light will not glow?	There may be several reasons why the oven light will not glow. Either the light bulb has blown or the electric circuit has failed.
Does microwave energy pass through the viewing screen in the door?	No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.
Why does the BEEP tone sound when a button on the control panel is touched?	The BEEP tone sounds to assure that the setting is being properly entered.
Will the microwave function be damaged if it operates empty?	Yes. Never run it empty.
Why do eggs sometimes pop?	When baking, frying, or poaching eggs, the yolk may pop due to steam build up inside the yolk membrane. To prevent this, simply pierce the yolk before cooking. Never microwave eggs in the shell.
Why is standing time recommended after microwave cooking is over?	After microwave cooking is finished, food keeps on cooking during standing time. This standing time finishes cooking evenly throughout the food. The amount of standing time depends on the density of the food.
Why doesn't my oven always cook as fast as the cooking guide says?	Check your cooking guide again to make sure you've followed directions correctly, and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, chosen to help prevent overcooking, the most common problem in getting used to this oven. Variations in the size, shape, weight and dimensions of the food require longer cooking time. Use your own judgment along with the cooking guide suggestions to test food conditions, just as you would do with a conventional cooker.

Two Recipe for starters

NOTE : The time variation during cooking of recipe depends upon the ingredients, method adopted & type of food menu

<p>1</p>   <p>1. ROASTED PAPAD</p> <p>Procedure :</p> <p>Papad :</p> <ol style="list-style-type: none"> Place the raw papad at the centre of Glass Tray, as shown in the picture above. Select Micro-100% Power Level and Cook time. Press START/ Add 30 secs. After Papad cooking give standing time of 30-45 seconds. <p>To Cook Multiple Papads :</p> <p>*Place Multiple papads over one another, as shown in the picture above.</p> <p>Crispy Papad :</p> <ol style="list-style-type: none"> Press START/Add 30 secs once without papad. Sprinkle little water or oil over the papad. After beep, place the papad at the centre and press START/Add 30 secs. <p>*Note : The cooking time may vary –</p> <ol style="list-style-type: none"> As per the composition of the papad material. As per the Quantity of papad used. 	<p>2</p>  <p>2. POP CORN : Place the pop corn bag to the glass tray properly as instructed on packing. Use Start to set 3~4 minutes or set time as instructed on the packet. Remove the bag after popping sound has stopped. Take care that bag corners do not touch sides while rotating.</p> <p>Note : Attend popping process carefully. Do not overheat as cause flash fire.</p>
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PLUG WIRING SPECIFICATION

Plug wiring information

Warning

This appliance must be earthed

The wires in this mains lead are colored in accordance with the following codes
BLACK ~ Neutral
RED ~ Live
GREEN & YELLOW ~ Earth

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

The wire which is colored **BLACK** must be connected to the terminal which is marked with the letter **N** or Colored **BLACK**.

The wire which is colored **RED** must be connected to the terminal which is marked with the letter **L** or colored **RED**.

The wire which is colored **GREEN & YELLOW** or **GREEN** must be connected to the terminal which is marked with the letter **E** or $\frac{1}{\text{E}}$.

If the supply cord is damaged, it must be replaced by the manufacturer or its service technician or a similarly qualified person in order to avoid a hazard;



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