



RECIPE MANUAL

MICROWAVE/GRILL/ CONVECTION OVEN

PLEASE READ THIS RECIPE MANUAL THOROUGHLY BEFORE OPERATING.

MC2881SUS

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Various Cook Functions

Please follow the given steps to operate cook functions (Indian Rasoi, Nutri Care, 24 Hours, Baker's Basket, Just 4 U, Utility Corner) in your Microwave.

Cook Functions	Indian Rasoi	Nutri Care	24 Hours	Baker's Basket	Just 4 U	Utility corner
STEP-1	Press STOP/CLEAR	Press STOP/CLEAR	Press STOP/CLEAR	Press STOP/CLEAR	Press STOP/CLEAR	Press STOP/CLEAR
STEP-2	Press Indian Rasoi	Press Nutri Care	Press 24 Hours	Press Baker's Basket	Press Just 4 U	Press Utility corner
STEP-3	Press the button dial to select any of IC, SC, rd, tS menu (IC1-17), (SC1-8), (rd1~5), (tS1~7)	Press the button dial to select any of St, HP, So, Co, SA menu (St1~8), (HP1-8), (So1~7), (Co1~6), (SA1-4)	Press the button dial to select any of bF, Sn, CF menu (bF1~7), (Sn1~8), (CF1-7)	Press the button dial to select bt menu (bt1~12)	Press the button dial to select any of SF, bb, oC, HF menu (SF1-4), (bb1~4), (oC1~4), (HF1-4)	Press the button dial to select any of UC, bC, FE , menu (UC1-6), (bC1), (FE1-4)
STEP-4	Turn Dial to set Weight	Turn Dial to set Weight	Turn Dial to set Weight	Turn Dial to set Weight	Turn Dial to set Weight	Turn Dial to set Weight
STEP-5	Press START / Add 30 secs	Press START/ Add 30 secs	Press START / Add 30 secs	Press START / Add 30 secs	Press START / Add 30 secs	Press START / Add 30 secs

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions					
IC1	Mix Veg	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Mix Veg. (Carrot, Cauliflower, peas, beans, tomato)	100 g (Total)	200 g (Total)	300 g (Total)	400 g (Total)	500 g (Total)
				Oil	1/4 tbsp	1/2 tbsp	1 tbsp	1 1/2 tbsp	2 tbsp
				Onion (chopped)	1/2 cup	1 cup	1 1/2 cup	2 cup	2 cup
				Tomato (chopped)	1/4 tbsp	1 cup	1 1/2 cups	1 1/2 cups	1 1/2 cups
				Salt, Cumin powder, Garam masala, Red chilli powder, Coriander	As per taste				
				Method : 1. In a MWS bowl add oil, onion, tomato & all spices. Mix well, select menu & weight and press start. 2. When beeps, remove & mix well. Add vegetable & some water. Cover & press start. 3. When beeps, mix well. Cover & press start. Garnish with coriander leaves.					
IC2	Kadhai Paneer	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	Paneer	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Capsicum & Onion (sliced)	1/2 cup	1 cup	1 1/2 cup	2 cup	2 1/2 cup
				Sliced tomato	1/2 no.	1 no.	1 1/2 no.	2 no.	2 1/2 no.
				Onion Paste	3 tbsp	4 tbsp	5 tbsp	6 tbsp	6 1/2 tbsp
				Tomato Puree	2 tbsp	3 tbsp	4 tbsp	4 1/2 tbsp	5 tbsp
				Ginger-Garlic Paste, Salt	As per taste				
				Red Chilli Powder, Haldi, Kasuri Methi, Garam Masala	As per taste				
				Butter	1 1/2 tbsp	2 tbsp	3 tbsp	3 1/2 tbsp	4 tbsp
				Fresh Cream	1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp
				Oil	1/2 tbsp	1 tbsp	2 tbsp	2 1/2 tbsp	3 tbsp
				Method : 1. In MWS bowl, add oil, onion paste, ginger-garlic paste, sliced capsicum, tomato & onion. Mix well, cover. Select menu & weight and press start. 2. When beep, add tomato puree, butter, fresh cream, haldi, red chilli powder, garam masala, kasuri methi, salt and paneer cubes, mix well and press start, garnish with hara dhania and serve hot.					

Menu		Weight Limit	Utensil	Instructions	
IC3	Dal Tadka	0.2 kg	Microwave safe (MWS) bowl	For	0.2 kg
				Dal (soaked for 2 hours)	200 g
				Water	400 mL
				Oil	2 tbsp
				Rai, Roasted jeera, Kasuri methi, Dhania powder, Hara dhania, Hing, Haldi, Green chilli	As per taste
				Salt	As per taste
				Method : 1. Take dal in MWS bowl, add water, haldi and hing. 2. Select menu press start to cook. 3. When beeps, take another bowl add oil, roasted jeera, green chilli, curry leaves, add dal, salt, dhania powder, hara dhania, kasuri methi (optional), water (if required). Press start. 4. When beeps, mix well & again press start.	
IC4	Sambhar	0.2 kg	Microwave safe (MWS) bowl	For	0.2 kg
				Arhar Dal (Soaked for 2 hrs)	200 g
				Oil	2 tbsp
				Onion chopped	1 medium
				Tomato chopped	1 medium
				Mixed Vegetables chopped - Drumsticks, Ghiya, Brinjals, Red pumpkin	1 cup
				Boiled water	400 mL
				Imli pulp, Green chilli, Sambhar masala, Salt, Gud, Curry leaves Dhania, Red chilli powder, Rai, Hing	As per taste
				Method : 1. Soak dal for 2 hours, In MWS Bowl take dal, haldi, onion, green chilli, tomato, mix vegetables and boiled water. Select menu and press start. 2. When beeps, in another MWS Bowl take oil, add rai, hing, cunye 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.	

Menu		Weight Limit	Utensil	Instructions					
IC5	Dum Aloo	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Boiled aloo (small)	100 g	200 g	300 g	400 g	500 g
				Oil	2 tbsp	3 tbsp	3 tbsp	3 1/2 tbsp	3 1/2 tbsp
				Jeera, Pepper seeds, Cloves, Hing	As required				
				Onion paste	2 tsp	3 tsp	4 tsp	5 tsp	6 tsp
				Ginger & garlic paste	1 tsp	1 1/2 tsp	1 1/2 tsp	2 tsp	2 tsp
				Tomato puree	1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp
				Curd	1/2 cup	1 cup	1 cup	1 1/2 cups	1 1/2 cups
				Turmeric powder, Red chilli powder, Deghi mirch, Salt, Garam masala, Saunf powder	As per taste				
				Method : 1. In a MWS bowl add oil, jeera, pepper corns, cloves, hing, onion paste, ginger garlic paste. Mix well. 2. Select menu & weight and press start. 3. When beeps, mix well & add tomato puree & boiled potatoes. Mix well & cover. Press start. 4. When beeps, mix well & add curd & all spices. Cover & press start. 5. Allow to stand for 3 minutes.					

Menu		Weight Limit	Utensil	Instructions						
IC6	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 : 1. In a MWS bowl add peeled & chopped baigan. Sprinkle some water. Cover. Select menu and weight and press start. 2. When beeps, remove & mash the baigan well. 3. In another MWS bowl add oil, chopped onion, green chillies, ginger, tomato, tomato puree, salt, dhania powder, garam masala, red chilli powder, haldi. Mix well. Cover & press start. 4. When beeps, mix well. Add the mashed baigan & mix well. Press start. Allow to stand for 3 minutes. Garnish with coriander leaves.										
IC7	Kadhi	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg			
				Besan	25 g	50 g	75 g			
				Curd / matha	½ cup	1 cup	1½ cups			
				Oil	1 tbsp	1½ tbsp	2 tbsp			
				Rai, Cumin seeds	As per taste					
				Chopped onions	1 cup	1½ cups	1½ cups			
				Salt, Red chilli powder, Haldi Coriander powder, Amchur	As per taste					
				Water	2 cups	3 cups	4 cups			
				Method : 1. In a MWS bowl add oil, rai, jeera, chopped onion. Select menu & weight & press start. 2. When beeps, mix & add besan, curd/matha, salt, red chilli powder, haldi, coriander powder, amchur powder, water (½ the amount mentioned per weight). Mix & press start. 4. When beeps, mix & add remaining water & press start. Pour tempering & serve.						

Menu		Weight Limit	Utensil	Instructions	
IC8	Baati®	0.4 kg	Multi cook Tawa & Low rack*	For	0.4 kg
				Wheat flour	200 g
				Suji	50 g
				Melted ghee	75 mL (5 tbsp)
				Jeera	1/2 tsp
				Ajwain	1/4 tsp
				Baking powder	1/4 tsp
				Salt	As per taste
				Haldi	As required
				Method : 1. In a bowl mix all the ingredients, but ghee only 3 tbsp. Knead the dough with little warm water to make it like poori dough. Cover and keep for half an hour. 2. Make medium sized balls of the dough. Keep them on tawa & keep tawa on low rack & keep aside. 3. Select menu & press start. (Preheat process) 4. When beeps, keep the tawa & low rack & press start. 5. When beeps, turn over the baatis. Press start. Dip the baati in melted ghee & serve with dal.	
IC9	Pithla	0.6 kg	Microwave safe (MWS) glass bowl & Microwave safe (MWS) flat glass dish	For	0.6 kg
				Besan	1/2 cup
				Oil	1 1/2 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 : 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.	

@Do not put any thing in the oven during the Preheat mode / * Refer Pg.76 Fig.1

Menu		Weight Limit	Utensil	Instructions					
IC10	Dalma	0.3 kg	Microwave safe (MWS) bowl	For		0.3 kg			
				Dhuli moong dal (soaked for 2 hours)		300 g			
				Water		600 mL			
				Chopped vegetables (Drumsticks, Potato, Raw banana, Pumpkin, Brinjal Tomato)		2 cups			
				For tadka					
				Oil		2 tbsp			
				Bay leaf, Jeera, Dry chillies, Salt, Haldi		As per taste			
				Grated coconut		4 tbsp			
				Chopped onion		1 no.			
				Method : 1. In a MWS bowl add soaked moong dal, chopped vegetables & water. Mix well. Select menu & press start.					
2. When beeps, in another MWS bowl add oil, bay leaves, jeera, dry chillies, salt, haldi, grated coconut & chopped onion. Mix well & press start.									
3. When beeps, mix well add the tadka ingredients to the dal. Mix well & press start.									
IC11	Bhindi Fry	0.1 ~ 0.4 kg	Microwave safe (MWS) glass bowl & Multi cook tawa & High rack*	For		0.1 kg	0.2 kg	0.3 kg	0.4 kg
				Bhindi (cut lengthwise)		100 g	200 g	300 g	400 g
				Ajwain		As per taste			
				Oil		1 tbsp	1 tbsp	1 1/2 atbsp	2 tbsp
				Chopped onion		1/2 cup	1/2 cup	1 cup	1 cup
				Salt, Red chilli powder, Dhania powder, Garam masala, Haldi		As per taste			
				Method : 1. In a MWS glass bowl add oil, ajwain & chopped onion & mix well. Select menu & weight and press start.					
				2. When beeps, add bhindi, salt, red chilli powder, dhania powder, garam masala & haldi. Cover & press start.					
3. When beeps, transfer to multicook tawa. Keep on high rack. Press start. Allow to stand for 3 minutes.									

* Refer Pg.76 Fig.2

Menu	Weight Limit	Utensil	Instructions
IC12	Panchmel Ki Sabzi	Microwave safe (MWS) bowl	For
			0.1 kg
			0.2 kg
			0.3 kg
			Chopped vegetables (Gavar ki fali, Chawli, Shimla mirch, Kheera, Gajar)
			100 g
			200 g
			300 g
			Oil
			$\frac{1}{2}$ tbsp
IC13	Gujarati Tuvor Dal	Microwave safe (MWS) bowl	Jeera
			$\frac{1}{2}$ tsp
			1 tsp
			1 tsp
			Onion
			$\frac{1}{2}$ cup
			$\frac{1}{2}$ cup
			1 cup
			Ginger & Green chilli paste
			1 tsp
			$1\frac{1}{2}$ tsp
			2 tsp
			Coriander powder, Amchur, Haldi & Salt
			As per taste
			Method : 1. In a MWS bowl add oil, jeera, onion, ginger & green chilli paste. Mix well.
			2. Select menu & weight and press start.
			3. When beeps, mix well & add the chopped vegetables & little water. Cover and press start.
			4. When beeps, mix well & add coriander powder, amchur, haldi & salt. Press start. Allow to stand for 5 minutes.
IC13	Gujarati Tuvor Dal	Microwave safe (MWS) bowl	For
			0.3 kg
			Tuvor dal / Arhar dal (soaked for 2 hours)
			300 g
			Water
			600 mL
			Oil
			1 tbsp
			Mustard seeds
			$\frac{1}{2}$ tsp
			Jeera
			$\frac{1}{2}$ tsp
			Finely chopped ginger
			1 tbsp
			Slit green chillies
			3 nos.
			Curry leaves
			A few
			Chopped tomato
			2 nos.
			Chopped onion
			1 no.
			Hing
			A pinch
			Salt, Turmeric powder, Red chilli powder
			As per taste
			Jaggery (Gud)
			As per taste
			Method : 1. In a MWS bowl add tuvor dal, salt, hing, turmeric powder, water. Mix well.
			Select menu & press start.
			2. When beeps, remove the dal.
			3. In another MWS bowl add oil, mustard seeds, jeera, finely chopped ginger, slit green chillies, curry leaves, chopped onions, red chilli powder. Mix well & press start.
			4. When beeps, remove the bowl & add these ingredients to the dal. Add tomato, jaggery & mix well. Press start. Squeeze lemon juice & serve.

	Menu	Weight Limit	Utensil	Instructions			
IC14	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	2 ¹ / ₂ tbsp	3 tbsp
				Tomato puree	¹ / ₂ 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	2 ¹ / ₂ tbsp	3 tbsp
				Fresh cream	1 cup	1 ¹ / ₂ cup	1 ¹ / ₂ cup
				Butter	2 tbsp	3 tbsp	3 ¹ / ₂ tbsp
				Oil	2 tbsp	2 ¹ / ₂ tbsp	2 ¹ / ₂ tbsp
				Slit green chillies	3 nos.	4 nos.	5 nos.
				Method : 1. In a MWS bowl add oil, ginger garlic paste, chopped onions, garam masala, dhania powder, jeera powder, salt. Mix well. Select menu & weight & press start. 2. When beeps, mix well, add tomato puree, red chilli powder, kasuri methi, chicken pieces. Mix well & cover. Press start. 3. When beeps, mix well, add kaju paste, cream & butter. Mix well & cover. Press start. 4. Garnish with slit chillies.			
IC15	Beans Porial	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				French beans (cut evenly)	100 g	200 g	300 g
				Oil	1 tsp	1 tsp	2 tsp
				Mustard seeds	¹ / ₄ tsp	¹ / ₂ tsp	¹ / ₂ tsp
				Urad dal	¹ / ₄ tsp	¹ / ₂ tsp	¹ / ₂ tsp
				Grated coconut	2 tbsp	3 tbsp	4 tbsp
				Green chillies	1 no.	2 nos.	3 nos.
				Salt	As per taste		
				Method : 1. In a MWS bowl add oil, mustard seeds & urad dal. Select menu & 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.			

Menu		Weight Limit	Utensil	Instructions			
IC16	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	1 1/2 tbsp	2 tbsp	2 tbsp
				Mustard seeds	1 tsp	1 1/2 tsp	2 tsp
				Grated coconut	2 tbsp	2 1/2 tbsp	3 tbsp
				Coconut milk	1 cup	1 1/2 cup	1 1/2 cup
				Tomato puree	1/2 cup	1 cup	1 cup
				Kaju powder	1 tbsp	2 tbsp	3 tbsp
				Salt, Red chilli powder	As per taste		
				Fresh cream	2 tbsp	3 tbsp	4 tbsp
				Coriander	A few sprigs		
				Method : 1. In a MWS bowl add oil, mustard seeds & chopped onion. Select menu & weight & press start. 2. When beeps, add grated coconut, coconut milk, tomato puree, kaju powder, salt, red chilli powder & press start. 3. When beeps, mix well & add boiled potato & mix vegetables & fresh cream. Press start. Give standing time of 3 minutes. 4. Garnish with chopped coriander leaves & serve.			

	Menu	Weight Limit	Utensil	Instructions					
IC17	Kashmiri Kaju Paneer	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Paneer pieces	100 g	200 g	300 g	400 g	500 g
				Kaju	2 tsp	3 tsp	4 tsp	5 tsp	6 tsp
				Sliced onions	1½ no.	1 nos.	1½ nos.	1½ nos.	1½ nos.
				Chopped ginger	1 tsp	2 tsp	3 tsp	4 tsp	5 tsp
				Chopped garlic	1 tsp	2 tsp	3 tsp	4 tsp	5 tsp
				Chilli powder	As per taste				
				Khus Khus paste	1 tsp	2 tsp	3 tsp	4 tsp	5 tsp
				Tomato puree	½ cup	1 cup	1½ cup	2 cup	2 cup
				Milk	¼ cup	½ cup	1 cup	1½ cup	1½ cup
				Garam masala & Salt	As per taste				
				Method : 1. In a MWS bowl add oil, onion slices, chopped ginger & garlic. Select menu & weight and press start. 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.					

Sweet Corner

Menu		Weight Limit	Utensil	Instructions			
SC1	Suji Halwa	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Suji	100 g	200 g	300 g
				Ghee (melted)	2 tbsp	3 tbsp	4 tbsp
				Water	300 mL	600 mL	900 mL
				Sugar	100 g	200 g	300 g
				Cashewnuts, Kishmish, Kesar, Elaichi powder	As per taste		
				Method : 1. In MWS glass bowl take suji, add ghee, mix it together. Select menu & weight press start. 2. When beeps, stir it. Allow to cool. Add sugar & 1/2 qty. of water (For 0.1 kg add 150 mL). Mix well & press start. 3. When beeps, add remaining 1/2 water, sugar, cashewnuts, kishmish, kesar, elaichi powder, mix it well and press start. Serve hot.			
SC2	Besan Ladoo	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg
				Besan	100 g	200 g	300 g
				Ghee (melted)	3 tbsp	5 tbsp	7 tbsp
				Powder sugar	50 g	100 g	150 g
				Elaichi powder	1/2 tsp	1 tsp	1 tsp
				Method : 1. In MWS flat glass dish take besan and ghee. Select menu and weight and press start. 2. When beeps, stir it & press start. 3. When beeps, stir it & press start. 4. Allow to cool. Sieve the mixture. Add powdered sugar and elaichi powder. Mix it well and make a ladoo of same size. Note: For binding the ladoo use ghee.			

Menu		Weight Limit	Utensil	Instructions				
SC3	Shahi Tukda	0.1 ~ 0.4 kg	Microwave safe (MWS) flat glass dish & Low Rack	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg
				Bread Slices	1 slice	2 slices	3 slices	4 slices
				Milkmaid	50 mL	100 mL	150 mL	200 mL
				Milk	50 mL	100 mL	125 mL	150 mL
				Sugar	1 tbsp	2 tbsp	3 tbsp	4 tbsp
				Badam, Pista Pieces	2 tbsp	3 tbsp	4 tbsp	5 tbsp
				Kesar-Elaichi Powder	As per taste			
				Method : 1. Arrange bread slices on low rack. Select menu & weight & press start. 2. When beeps, turn slices press start. 3. When beeps, mix milkmaid, milk, sugar, dry fruits and kesar elaichi powder in MWS flat glass dish. Pour the mixture on slices and press start. Serve hot.				
SC4	Kheer	0.5 kg	Microwave safe (MWS) glass bowl	For	0.5 kg			
				Milk	500 mL			
				Milkmaid	400 mL			
				Seviyan (roasted)	80 g			
				Badam, Pista Pieces	5 tbsp			
				Kesar & Elaichi Powder	As required			
				Method : 1. In MWS glass bowl add milk, milkmaid & mix well. Select menu & press start. 2. When beeps, add badam, pista pieces, kesar elaichi powder & seviyan. Mix well and press start. 3. When beeps, mix it well. Add more milk (if required) & press start. Stand for 5 minutes. Serve hot or chilled. Note : The bowl should be filled at 1/4 level of the total volume.				

Menu		Weight Limit	Utensil	Instructions			
SC5	Mysore Pak	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) glass bowl	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	1 1/2 tsp
				Method : 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.			
SC6	Nariyal Burfi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Grated coconut	100 g	200 g	300 g
				Milkmaid	1/2 cup	1 cup	1 1/2 cup
				Milk powder	3 tbsp	4 tbsp	5 tbsp
				Ghee	1 tsp	2 tsp	3 tsp
				Elaichi powder	1 tsp	2 tsp	3 tsp
				Method : 1. In a MWS bowl add ghee & fresh grated coconut. Mix well. 2. Select menu & weight& press start. 3. When beeps, add milkmaid, milk powder, elaichi powder & press start. 4. When beeps, remove & spread the mixture onto a greased thali & allow to set for 1 hour. Cut into rectangles & store in a air tight container.			

Menu	Weight Limit	Utensil	Instructions			
SC7	Sandesh	Microwave safe (MWS) bowl	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	1 1/2 tbsp	2 tbsp
			Elaichi seeds	1/2 tsp	1 tsp	1 1/2 tsp
			Chopped pista	A few		
			Khoa (mashed)	100 g	150 g	200 g
			Method : 1. In a MWS bowl add grated paneer, khoa & milkmaid. Mix well.			
			2. Select menu & weight & press start.			
			3. When beeps, stir well & press start.			
4. Allow to cool. Hang in Muslin cloth for 20 minutes if it too wet. Make balls out of the mixture & roll them in elaichi powder & chopped pista. Refrigerate till set.						
SC8	Shahi Rabdi	Microwave safe (MWS) bowl	For	0.3 kg		
			Milk	1 cup		
			Grated paneer	1 cup		
			Condensed milk	1/2 cup		
			Desi ghee	1 tbsp		
			Elaichi powder	1/4 tsp		
			Saffron	A few strands		
			Rose essence	A few drops		
			Chopped pistachios	1 tbsp		
			Chopped almonds (skin removed)	2 tbsp		
Method : 1. Dissolve strands of saffron in 2 tbsp lukewarm milk.						
2. In a MWS bowl, put all the ingredients of rabdi except chopped pistachios. Mix well.						
3. Keep the bowl in Microwave. Select menu & press start.						
4. Serve chilled garnished with chopped pistachios.						

Rice Delight

	Menu	Weight Limit	Utensil	Instructions					
rd1	Chicken Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Boneless chicken	100 g	200 g	300 g	400 g	500 g
				For Marinade					
				Hung curd	1½ 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	½ cup	1 cup	1 cup	1½ cup	1½ cup
				Salt	If required				
				Coriander leaves	A few springs				
				Water	200 mL	400 mL	500 mL	550 mL	650 mL
				Method : 1. Marinade the chicken & keep it in refrigerator for 1 hour. 2. In a MWS bowl add oil, chopped onions & marinated chicken & cover. Select menu & weight & press start. 3. When beeps, mix well, add rice, salt (if required), coriander leaves, water. Cover & press start. Stand for 5 minutes. Serve hot.					
rd2	Gosht Dum Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Boneless mutton	100 g	200 g	300 g	400 g	500 g
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Chopped onion	½ cup	1 cup	1 cup	1½ cup	1½ cup
				Ginger garlic paste	1 tbsp	1½ tbsp	1½ tbsp	2 tbsp	2 tbsp
				Jeera, laung, tej patta, salt, red chilli powder, garam masala	As per taste				
				Water	200 mL	400 mL	600 mL	650 mL	750 mL
				Method : 1. In a MWS bowl add oil, jeera, laung, tej patta onion, ginger garlic paste, mutton & cover. Select menu & weight and press start. 2. When beeps, mix well, add rice, water, salt, red chilli powder, garam masala & cover. Press start. Stand for 5 minutes. Serve hot.					

	Menu	Weight Limit	Utensil	Instructions					
rd3	Malabar Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Boneless chicken	100 g	200 g	300 g	400 g	500 g
				For Marinade					
				Salt, Red chilli powder, Turmeric powder	As per taste				
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Biryani masala	As per taste				
				Curd	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Sliced tomato	1 no.	1 no.	2 nos.	2 nos.	3 nos.
				Sliced onion	1 no.	1 no.	2 nos.	2 nos.	3 nos.
				Water	200 mL	400 mL	600 mL	650 mL	750 mL
				Method : 1. Marinade the chicken & refrigerate it for 1 hour. 2. In a MWS bowl add oil, onion, chopped coriander & mint leaves, biryani masala & salt. Mix, select menu & weight & press start. 3. When beeps, remove the bowl & in another MWS bowl add soaked rice, water, tomato, curd, mix & cover. Press start. 4. When beeps, add the marinated chicken to the first bowl. Cover & press start. Stand for 5 minutes. Serve hot.					
				rd4	Pineapple Fried Rice	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
Oil	1 tbsp	1½ tbsp	2 tbsp					2½ tbsp	3 tbsp
Mix veg - Peas, french beans, carrots, capsicum	½ cup	1 cup	1½ cup					2 cup	2½ cup
Pineapple (chopped)	½ cup	1 cup	1 cup					1½ cup	2 cup
Ajinomoto (optional)	A pinch								
Red chilli powder, chilli sauce, soya sauce	As per taste								
Water	200 mL	400 mL	600 mL					650 mL	750 mL
Method : 1. In a MWS bowl add oil, mix vegetables, ajinomoto, red chilli powder, soy sauce, chilli sauce. Mix & select menu & weight & press start. 2. When beeps, remove, in another MWS bowl add rice & water & press start. 3. When beeps, add the boiled rice to the vegetables, add pineapple pieces. Mix & press start. Stand for 5 minutes.									

Menu		Weight Limit	Utensil	Instructions					
rd5	Veg Pulao	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g
				Water	200 mL	400 mL	600 mL	650 mL	750 mL
				Oil	1 tbsp	1 1/2 tbsp	2 tbsp	2 1/2 tbsp	3 tbsp
				Jeera, Laung, Tej patta, Salt, Garam masala, Red chilli powder	As per taste				
				Mix veg - Gobhi, Matar, Gajar, French beans etc.	1/2 cup	1 cup	1 1/2 cups	2 cups	2 1/2 cup
				Method : 1. In a MWS bowl add oil, jeera, laung, tej patta & mix vegetables. 2. Select menu & weight and press start. 3. When beeps, mix well & add rice, water, salt, garam masala, red chilli powder. Press start. Mix well. Stand for 5 minutes.					

Tandoor Se...

Menu		Weight Limit	Utensil	Instructions	
tS1	Paneer Tikka	0.3 kg	Rotisserie & Rotisserie Handle	For	0.3 kg
				Paneer cubes (cut into 1 1/2" cubes), Capsicum (cut into cubes), Onion (cut into cube), Tomato (cut into cubes, pulp removed)	300 g
				For marinade	
				Hung curd	2 tbsp
				Ginger garlic paste	1 tbsp
				Salt, Garam masala, Red chilli powder	As per taste
				Tandoori masala	1 tsp
				Tandoori color	A pinch
				Oil	For basting
				Method : 1. Mix all the ingredients of the marinade in a bowl. 2. Make holes in the paneer pieces with the rotisserie skewers. 3. Now add the paneer pieces, capsicum, onion, tomato & mix well, keep in the refrigerator for 1 hour. 4. Skewer all the vegetables in the rotisserie & install the rotisserie in the oven. Pour some oil. Select menu & press start. 5. Use rotisserie handle to take out the rotisserie from microwave oven. Note: For rotisserie installation refer page 98.	

	Menu	Weight Limit	Utensil	Instructions	
tS2	Murg Tandoori	1 kg	Rotisserie & Rotisserie Handle	Whole Chicken	1 kg
				For Marinade	
				Hung curd	1 cup
				Garlic paste	3 tbsp
				Ginger paste	1 tbsp
				Salt	As per taste
				Tandoori masala	3 tsp
				Cumin powder	As per taste
				Tandoori color	A pinch
				Red chilli powder	As per taste
Method : 1. Mix all the ingredient of marinade in a bowl. 2. Wash the chicken properly & make cuts on the chicken all over. 3. Marinate the chicken properly coating all the places, keep marinated for 3-4 hours in refrigerator. 4. Insert the chicken in rotisserie & tie up with thread. 5. Install the rotisserie in the microwave oven, select menu & press start. 6. Use rotisserie handle to take out the rotisserie from microwave oven. Serve with grilled onion slices, lemon wedges & onion chutney. Note: For rotisserie installation refer page 98.					
tS3	Tandoori Sabzi	0.2 kg	Microwave safe (MWS) glass bowl & High rack & Multi cook tawa*	For	0.2 kg
				Mix veg - Bhindi, Cauliflower, Brinjals, Mushrooms, Potato, Paneer cubes	200 g
				Onion paste	2 tbsp
				Ginger garlic paste	1 tsp
				Tomato puree	1/4 cup
				Salt, Red chilli powder, Garam masala, Chaat masala, Haldi	As per taste
				Oil	2 tbsp
				Hara dhania	For garnishing
				Method : 1. In a MWS glass bowl take oil, onion paste, ginger garlic paste. 2. Select menu & press start. 3. When beeps, add vegetables, red chilli powder, haldi, garam masala, chat masala, salt, tomato puree & mix well. Press start. 4. When beeps, transfer this mixture to greased tawa, spread evenly. Keep tawa on high rack & press start. Serve with tandoori nan.	

* Refer Pg.76 Fig.2

	Menu	Weight Limit	Utensil	Instructions	
tS4	Hara Bhara Kababs	0.3 kg	High Rack & Multi cook tawa*	For	0.3 kg
				Potatoes (boiled & grated)	300 g
				Peas (boiled & mashed)	1 cup
				Palak leaves (boiled)	1 ¹ / ₂ cup
				Coriander leaves	A few sprigs
				Kasuri methi	2 tbsp
				Salt, Red chilli powder, Chaat masala, Garam masala	As per taste
				Method : 1. Mix all the ingredients together & make a mixture. Make flat kababs out of it. 2. Grease the multicook tawa & place on high rack. Now arrange the kababs on the greased multicook tawa. Select menu & press start. 3. When beeps, turn over the kababs & again press start. Serve with coriander chutney or tomato sauce.	
tS5	Shaami Kababs	0.3 kg	Microwave safe (MWS) glass bowl & High rack & Multicook tawa*	For	0.3 kg
				Minced mutton	300 g
				Soaked bengal gram	50 g
				Roasted cumin seeds	As per taste
				Salt, Red chilli powder, Chaat masala, Coriander powder	As per taste
				Chopped onion	2 nos.
				Chopped coriander leaves	A few springs
				Method : 1. In a MWS glass bowl add minced mutton. Select menu and press start. 2. Grind the cooked mutton, bengal gram, cumin seeds, coriander powder, salt and chilli powder, chaat masala, chopped coriander and onion. Make long flat kababs of the paste. 3. Place the kababs on greased multicook tawa and high rack. Press start. 4. Turn over the kababs and again press start. Note: For binding roll the kababs in maida.	

* Refer Pg.76 Fig.2

	Menu	Weight Limit	Utensil	Instructions				
tS6	Mutton Tikka	0.4 kg	Microwave safe (MWS) glass bowl & Rotisserie & Rotisserie handle					
				For		0.4 kg		
				Mutton boneless pieces		400 kg		
				For marinade				
				Hung curd		4 tbsp		
				Ginger Garlic Paste		2 tsp		
				Salt, Red Chilli Powder Garam Masala & Chaat Masala		As per taste		
				Oil		2 tbsp		
				Lemon juice		2 tsp		
				Eatable Red Colour		1 pinch		
				Method : 1. Wash the mutton pieces & mix with ginger garlic paste, curd, salt, lemon juice, garam masala, chaat masala, red chilli powder. Refrigerate for 1 hour. 2. In a MWS glass bowl take this mixture, Select menu & press start. 3. When beeps, arrange the cooked mutton pieces on rotisserie. Pour some oil & press start. 4. Use rotisserie handle to take out the rotisserie from microwave oven. Serve with naan or roti. Note: For rotisserie installation refer page 106.				
tS7	Chicken Lollipops	0.1 ~ 0.3 kg	Multicook tawa* & High rack					
				For		0.1 kg	0.2 kg	0.3 kg
				Chicken keema		100 g	200 g	300 g
				Boiled potato		1 no.	2 nos.	3 nos.
				Ginger garlic paste		1 tbsp	1 1/2 tbsp	2 tbsp
				Red chilli powder, Garam masala, Amchur powder, Salt		As per taste		
				Bread crumbs		For coating the lollipops		
				Method : 1. Mix the chicken keema with boiled potatoes, ginger garlic paste, red chilli powder, garam masala, amchur powder, salt. 2. Coat the lollipops with breadcrumbs. 3. Arrange the lollipops on greased tawa. Place the tawa on high rack. Select menu and weight and press start. 4. When beeps, turn over again & press start. Serve with chutney or sauce.				

* Refer Pg.76 Fig.2

Steam Cook

Menu		Weight Limit	Utensil	Instructions			
St1	Sprouts	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Moong sprouts	100 g	200 g	300 g
				Chopped onion, Chopped tomato	1 no.	2 nos.	3 nos.
				Salt, Chaat mesala, Lemon juice	As per taste		
				Method : 1. In the MWS bowl add 1/2 cup water. Put sprouts in MWS flat glass dish. Keep the dish in MWS bowl. 2. Select menu and weight and press start. Stand for 3 minutes. Add chopped onion, tomato, salt, chaat masala and lemon juice and serve.			
St2	Steamed Veg	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Chopped vegetables (Capsicum, carrots, peas, beans)	100 g	200 g	300 g
				Method : 1. In the MWS bowl, add 1/2 cup water. Put the chopped vegetables in MWS flat glass dish. Keep the dish in MWS bowl & cover. 2. Select menu and weight and press start. Sprinkle salt and pepper as per taste and serve.			
St3	Sweet Corn	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Sweet Corn	100 g	200 g	300 g
				Salt, Red chilli powder, Chaat masala, Lemon juice	As per taste		
				Method : 1. In the MWS bowl, add 1/2 cup water. Put the sweet corns in MWS flat glass dish. Keep the dish in MWS bowl & cover. 2. Select menu and weight and press start. Sprinkle salt, red chilli powder, chaat masala and lemon juice and serve.			

Menu		Weight Limit	Utensil	Instructions			
St4	Gajar Ka Hatwa	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) glass bowl	For	0.3 kg	0.4 kg	0.5 kg
				Grated Gajar	300 g	400 g	500 g
				Ghee	2 tbsp	2 1/2 tbsp	3 tbsp
				Milk Powder	5 tbsp	5 1/2 tbsp	6 tbsp
				Khoa	6 tbsp	6 1/2 tbsp	7 tbsp
				Sugar	5 tbsp	5 1/2 tbsp	6 1/2 tbsp
				Elaiichi Powder and Dry Fruits	As per taste		
				Method : 1. In MWS glass bowl take at the ingredients and mix well. Add 1/2 cup water to MWS bowl. Keep the MWS glass bowl in MWS bowl. Cover. Select menu & weight and press start.			
St5	Keema Balls	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg
				Chicken keema	75 g	125 g	175 g
				Boiled & Mashed Potato	1 no.	2 no.	3 no.
				Ginger, Garlic paste, Salt, Garam masala, Hara dhania, Lemon juice	As per taste		
				Besan	1 tsp	2 tsp	3 tsp
				Method : 1. Max all the ingredients together. Make balls from it. Place the balls in greased MWS flat glass dish. Add 1/2 cup water to the MWS bowl. Place the MWS glass dish inside the MWS bowl & cover. Select menu & weight and press start.			

Menu		Weight Limit	Utensil	Instructions			
St6	Steamed Cauliflower	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Cauliflower florets	100 g	200 g	300 g
				Onion paste	1 tbsp	2 tbsp	3 tbsp
				Ginger garlic paste	1/2 tbsp	1 tbsp	1 1/2 tbsp
				Red chilli, Coriander powder, Turmeric (powdered), Garam masala, Salt, Sugar	As per taste		
				Tomato puree	2 tbsp	3 tbsp	4 tbsp
				Curd	100 mL	150 mL	200 mL
				Method : 1. Mix all the ingredients together except cauliflower. Add cauliflower & marinate for 1 hour. 2. In MWS bowl, add 1/2 cup water. 3. Now keep the marinated cauliflower in MWS flat glass dish. Keep in the MWS bowl & cover. Select menu & weight and press start. 4. Allow to stand for 5 minutes.			
St7	Kothimbir Vadi	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Kothimbir (Hara dhania)	100 g	200 g	300 g
				Besan	1/2 cup	1 cup	1 1/2 cup
				Suji	2 tbsp	3 tbsp	4 tbsp
				Red chilli powder, Salt, Garam masala	As per taste		
				Baking powder	1/2 tsp	1/2 tsp	1 tsp
				Method : 1. Mix all the ingredients together & make vadi out of it. 2. In MWS bowl, add 1/2 cup water. Place the vadi in MWS flat glass dish. Keep the dish in MWS bowl & cover. Select menu & weight and press start. 3. Allow to stand for 3 minutes.			
St8	Steamed Peas	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Shelled peas	100 g	200 g	300 g
				Salt & Chaat masala	As per taste		
				Butter	1/2 tbsp	1 tbsp	1 1/2 tbsp
				Method : 1. In MWS bowl, add 1/2 cup water. Put the peas in the MWS flat glass dish. Keep the dish in MWS bowl & cover. Select menu & weight & press start. 2. When beeps, remove & add butter, salt & chaat masala & serve.			

Health Plus

Menu		Weight Limit	Utensil	Instructions					
HP1	Kala Chana	0.1 ~ 0.5 kg	Microwave safe (MWS) blwl	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	3 ¹ / ₂ tbsp	4 tbsp
				Onion chopped	1 ¹ / ₂ cup	1 cup	1 ¹ / ₂ cups	2 cups	2 ¹ / ₂ cups
				Salt, Chaat masala, Red chilli powder, Hara dhania	As per taste				
				Method : 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.					
HP2	Karela Sabzi	0.3 kg	Microwave safe (MWS) glass bowl + High rack + Multi cook tawa*	For	0.3 kg				
				Chopped karela/Bitter gourd	300 g				
				Oil	2 tbsp				
				Chopped onions	1 cup				
				Water	As required				
				Rai, Cumin seed, Asafoetida & Turmeric powder	For tempering				
				Salt, Sugar, Garam masala, Coriander powder, Cumin powder	As per taste				
				Grated coconut & Hara dhania	For garnishing				
				Method : 1. In a MWS glass bowl take oil add rai, jeera, asafoetida & turmeric powder, chopped onions. Select menu and press start. 2. When beeps, add chopped karela some water, salt, sugar, masala, dhania powder, jeera powder, press start. 3. When beeps, remove the MWS glass bowl from microwave oven, transfer the sabzi to MWS flat glass dish, stir well, place the MWS flat glass dish on high rack & press start. 4. Garnish with coconut & dhania, serve hot.					

* Refer Pg.76 Fig.2

Menu		Weight Limit	Utensil	Instructions					
HP3	Lemon Chicken	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Boneless chicken	100 g	200 g	300 g	400 g	500 g
				Soya sauce	1/2 tbsp	1 tbsp	1 1/2 tbsp	2 tbsp	2 1/2 tbsp
				Corn flour	1/2 tbsp	1 tbsp	1 1/2 tbsp	2 tbsp	2 1/2 tbsp
				Water	1/2 cup	1/2 cup	1/2 cup	1 cups	1 cups
				Salt, Pepper & Sugar	As per taste				
				Garlic paste	1 tbsp	1 1/2 tbsp	2 tbsp	2 1/2 tbsp	3 tbsp
				Lemon juice	2 tsp	3 tsp	4 tsp	4 tsp	5 tsp
				Oil	1/2 tbsp	1 tbsp	1 1/2 tbsp	2 tbsp	2 1/2 tbsp
				Method : 1. Mix boneless chicken, soysauce, salt & pepper, garlic paste & lemon juice in a bowl. Refrigerate for 1/2 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.					
HP4	Machi Kali Mirch	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
				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 per taste				
				Method : 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.					

Menu		Weight Limit	Utensil	Instructions																																											
HP5	Soya Idli	4,8	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand*	<table><tr><td>Rice</td><td colspan="3">100 g</td></tr><tr><td>Urad</td><td colspan="3">4 tbsp</td></tr><tr><td>Soyabean</td><td colspan="3">4 tbsp</td></tr><tr><td>Water</td><td colspan="3">As required</td></tr><tr><td>Salt</td><td colspan="3">As per taste</td></tr></table>				Rice	100 g			Urad	4 tbsp			Soyabean	4 tbsp			Water	As required			Salt	As per taste																						
				Rice	100 g																																										
				Urad	4 tbsp																																										
				Soyabean	4 tbsp																																										
				Water	As required																																										
				Salt	As per taste																																										
				Method : 1. Wash & soak rice, urad dal & soyabeans granules for 4 hours. 2. Grind, mix and ferment for 8 to 10 hours. Grind the mixture to paste consistency. 3. Grease MWS Idli Stand with Oil. Put Idli batter in it. Add 1/2 cup water in the MWS bowl. Keep the idli stand & cover. Select menu & number and press start to cook. Allow to stand for 3 minutes. Note: After preparing the batter, you can use it for making menu 4 or 8 idlies as per requirement. 4,8 indicates the number of idli that can be prepared.																																											
HP6	Nutrinuggets	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Soaked and boiled nutrinuggets</td><td>50 g</td><td>100 g</td><td>150 g</td></tr><tr><td>Potato</td><td>50 g</td><td>100 g</td><td>150 g</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1 1/2 tbsp</td><td>2 tbsp</td></tr><tr><td>Jeera</td><td colspan="3">As per taste</td></tr><tr><td>Chopped onion</td><td>1/2 cup</td><td>1 cup</td><td>1 1/2 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, Dhanias powder</td><td colspan="3">As per taste</td></tr><tr><td>Water</td><td>1 1/2 cup</td><td>2 cup</td><td>2 1/2 cup</td></tr><tr><td>Chopped coriander leaves</td><td colspan="3">For garnishing</td></tr></table>				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	1 1/2 tbsp	2 tbsp	Jeera	As per taste			Chopped onion	1/2 cup	1 cup	1 1/2 cup	Tomato puree	2 tbsp	3 tbsp	4 tbsp	Salt, Garam masala. Red chilli powder, Haldi, Dhanias powder	As per taste			Water	1 1/2 cup	2 cup	2 1/2 cup	Chopped coriander leaves	For garnishing		
				For	0.1 kg	0.2 kg	0.3 kg																																								
				Soaked and boiled nutrinuggets	50 g	100 g	150 g																																								
				Potato	50 g	100 g	150 g																																								
				Oil	1 tbsp	1 1/2 tbsp	2 tbsp																																								
				Jeera	As per taste																																										
				Chopped onion	1/2 cup	1 cup	1 1/2 cup																																								
				Tomato puree	2 tbsp	3 tbsp	4 tbsp																																								
				Salt, Garam masala. Red chilli powder, Haldi, Dhanias powder	As per taste																																										
				Water	1 1/2 cup	2 cup	2 1/2 cup																																								
				Chopped coriander leaves	For garnishing																																										
				Method : 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, dhanias powder and add 1/2 the amount of water mentioned per weight (For eg. For 100 g, 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.																																											

* Provided with start up kit

Menu		Weight Limit	Utensil	Instructions				
HP7	Curd Brinjal	0.1 ~ 0.4 kg	Microwave safe (MWS) bowl	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
				Method : 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.								
HP8	Bathua Raita	0.1 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg
				Chopped bathua	25 g	50 g	75 g	100 g
				Water	50 mL	75 mL	100 mL	125 mL
				Beaten curd	3 tbsp	4 tbsp	5 tbsp	6 tbsp
				Salt, Roasted cumin seed powder	As per taste			
				Method : 1. In a MWS bowl add chopped bathua leaves. Sprinkle some water & cover. Select 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.								

Soups

Menu		Weight Limit	Utensil	Instructions	
So1	Sweet Corn Soup	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg
				Sweet corn	200 g
				Water	300 mL (1½ cup)
				Oil	1 tsp
				Cornflour	2 tbsps + ½ cup water
				Salt, Sugar, Pepper, Green chilli	As per taste
				Method : 1. Grind sweet corn with water and put in MWS glass bowl. Select menu & press start. 2. When beeps, remove, in another bowl put oil, green chilli & press start. 3. When beeps, add corn mixture in it. Mix cornflour with ½ cup water and mix with it. Add salt, sugar, pepper and press start.	
So2	Mushroom Soup	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg
				Mushroom	120 g
				Potato	1 no.
				Cabbage	50 g
				Onion	1 small
				Water	300 mL (1½ cup)
				Salt, Pepper	As per taste
				Oil	1 tsp
				Grated cheese	As per requirement
				Method : 1. In MWS glass bowl add potato in small pieces, chopped cabbage, onion & mushrooms with water. Select menu & press start. 2. When beeps, remove the bowl. Allow to cool & separate the mushrooms & grind the remaining stock & strain it. 3. In a MWS glass bowl, add oil, mushrooms, salt & pepper. Mix & press start. When beeps, add the stock & press start. Garnish with grated cheese & serve.	

Menu		Weight Limit	Utensil	Instructions	
So3	Wonton Soup	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Chopped Cabbage, Carrot, Capsicum French beans	200 g (Total)
				Ginger paste	2 tsp
				Garlic paste	2 tsp
				Spinach in pieces	10 leaves
				Oil	1 tsp
				Salt, Pepper	As per taste
				Water	600 mL (3 cups)
				Ready wonton	6-7 pieces
				Method : 1. In MWS glass bowl add oil and vegetables, ginger-garlic paste. Select menu & press start. 2. When beeps, add salt, pepper, water & palak (in pieces). Mix well & put in microwave & press start. 3. When beeps, mix well & press start. Add wonton & serve. How to make Wonton: Maida -1 cup, Salt -1 pinch, Oil -1 tsp Method : Mix all the ingredients in the bowl and make dough with hot water. After that cover the bowl and leave the mixture for 10-15 minutes. For Stuffing: Cabbage, carrot, capsicum which is cut in long pieces Method : Mix all the ingredients for stuffing. Make a small puree of wonton and put the small quantity of stuffing in between them and then cover the puree and press it.	

Menu		Weight Limit	Utensil	Instructions	
So4	Chicken Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Boneless chicken	300 g
				Oil	$\frac{1}{2}$ tbsp
				Chopped garlic	2 tsp
				Salt & Pepper powder	As per taste
				Maida	3 tbsp
				Water	600 mL (3 cups)
				Fresh cream	For garnishing
				Method : 1. In a MWS glass bowl add chicken pieces, chopped garlic and water. Select menu and press start. 2. When beeps, remove & strain stock. In another MWS glass bowl add oil, cumin seeds and maida and press start. 3. When beeps, add the chicken stock, salt, pepper and press start. Garnish with fresh cream and serve hot.	
So5	Tamatar Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Chopped tomato	300 g
				Oil	1 tbsp
				Ginger garlic paste	2 tbsp
				Jeera, Bay leaf, Salt, Garam masala, Sugar	As per taste
				Water	600 mL (3 cups)
				Coriander leaves	For garnishing
				Method : 1. In a MWS glass bowl add tomatoes cut into quarters with water, select menu and press start. 2. When beeps, grind and strain the whole stock. 3. In another MWS glass bowl add oil, ginger garlic paste, jeera, bay leaf and press start. Mix well. 4. When beeps, add the strained stock, season with salt, garam masala and press start. Add sugar if very sour. Garnish with coriander leaves and serve hot.	

	Menu	Weight Limit	Utensil	Instructions	
So6	Corn Basil & Fusili Soup	0.6 kg	Microwave (MWS) safe glass bowl	For	0.6 kg
				Cream style corns	100 g
				Basil	10 leaves
				Fusili pasta (boiled)	10
				Tomato puree	2 tbsp
				Chopped onion	1/2 cup
				Chopped garlic	1 tbsp
				Olive oil	1 tbsp
				Water	600 mL (3 cups)
				Method : 1. In a MWS glass bowl add oil, chopped onion, garlic. Select menu & press start. 2. When beeps, mix well & add water, cream style corns, basil leaves, fusili pasta and tomato puree. Press start. 3. Garnish with grated cheese & basil leaves.	
So7	Rasam	0.6 kg	Microwave safe (MWS) bowl	For	0.6 kg
				Tomato	300 g
				Tamarind pulp	50 g
				Salt & Jaggery	As per taste
				Green Chillies	2 nos.
				Coriander & curry leaves	For garnishing
				Chopped garlic	2-3 flakes
				Coriander seeds, Cumin seeds, Cinnamon, Hing	As per taste
				Water	600 mL (3 cups)
				Oil	1 tbsp
Method : 1. In a MWS bowl add chopped tomato & water. Select menu & press start. 2. When beeps, remove & cool. Grind & strain it. 3. In a MWS bowl add oil, coriander seeds, cumin seeds, cinnamon, hing, chopped garlic, green chillies, salt & jaggery & strained tomato stock. Press start. 4. When beeps, strain it again & add more water (if required), tamarind pulp. Press start. 5. Garnish with coriander & curry leaves & serve.					

Continental

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

* Refer Pg.76 Fig.5

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

* Refer Pg.76 Fig.5

Menu	Weight Limit	Utensil	Instructions				
Co5	Macaroni	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Macaroni	100 g	200 g	300 g
				Hot water	400 mL	800 mL	1200 mL
				Butter	1 tbsp	2 tbsp	3 tbsp
				Spring onion chopped	1 tbsp	2 tbsp	3 tbsp
				Garlic chopped	1 tsp	2 tsp	3 tsp
				Mushroom chopped	3 nos.	4 nos.	5 nos.
				Tomato sauce	1 tbsp	2 tbsp	3 tbsp
				Chilli sauce	1 tsp	2 tsp	3 tsp
				Salt, Pepper & Oregano	As per taste		
				Method : 1. In MWS bowl take Macaroni with water. Select menu & weight & press start.			
				2. When beeps, drain water from it. In MWS bowl add all the ingredients with boiled Macaroni, mix well and press start.			
				Co6	Thai Chicken	0.5 kg	Microwave safe (MWS) bowl
Boneless chicken	500 g						
Red curry paste	2 tbsp						
Sugar	1 tsp						
Soya sauce	2 tbsp						
Salt	to taste						
Chopped garlic	1 tsp						
Blanched Broccoli (florets)	1 cup						
Peanuts (Roasted & crushed)	1/4 cup						
Oil	2 tbsp						
Red chilli paste	1 tsp						
For Sauce							
Butter	2 tbsp						
Maida	2 tbsp						
Milk	1 tbsp						
Salt & pepper	to taste						
Method : 1. In a MWS bowl put oil, garlic, sugar, soya sauce, red curry paste, broccoli, chicken pieces, mix well. Select menu and press start.							
2. When beeps, remove. Add red chilli paste, crushed peanuts, sauce of milk, maida, butter, mix well press start.							

Salads

Menu		Weight Limit	Utensil	Instructions	
SA1	Rice Salad	0.2 kg	Microwave Safe (MWS) bowl	For	0.2 kg
				Basmati Rice	200 g
				Water	400 mL
				Apples (diced)	1 no.
				Green peas	1/2 cup
				Cauliflower florets	1 cup
				Lemon Juice, Salt, Pepper	As per taste
				Lettuce leaves	2-3 leaves
				Shredded Cabbage leaves Coriander leaves	For garnishing
				Method : 1. In a MWS bowl add rice & water. Select menu & press start. 2. When beeps, remove & in another MWS bowl add peas, cauliflower florets & 1/2 cup water. Cover. Press start. 3. In cooled rice add apple, green peas, cauliflower florets, salt & pepper. 4. Now add lemon juice & toss well & transfer to serving dish lined with lettuce leaves. Garnish with shredded cabbage & coriander leaves.	

	Menu	Weight Limit	Utensil	Instructions			
SA2	Spring Basket Salad	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Red cabbage leaves	20 g	40 g	60 g
				Baby corns	30 g	60 g	90 g
				Sprouts	20 g	40 g	50 g
				Black/green grapes	30 g	40 g	50 g
				Macaroni (Boiled)	20 g	40 g	50 g
				For Dressing			
				Olive Oil	1 tbsp	1 tbsp	1 1/2 tbsp
				Vinegar/lemon juice	1/2 tbsp	1 tbsp	1 1/2 tbsp
				Oregano	1 tsp	1 tsp	1 1/2 tsp
				Finely Chopped Onions	2 tbsp	3 tbsp	4 tbsp
				Salt & pepper	As per taste		
				Sugar	1/2 tsp	1 tsp	1 cups
				Method : 1. In a MWS bowl add 1/2 cup water, keep the cabbage leaves on the MWS flat glass dish. Keep the MWS flat glass dish in MWS bowl & cover. Keep in microwave. Select menu & weight and press start.			
				2. When beeps, remove from microwave. Allow to cool.			
				3. In a bottle or container with lid put all the ingredients of dressing & shake for 1-2 minutes till all ingredients blend well.			
				4. In a bowl add baby corns, grapes cut into halves, sprouts, boiled macaroni & pour dressing once it. Mix well & fill the steamed cabbage leaves with it. Serve the Salad basket chilled.			
SA3	Tiranga Salad	0.3 kg	Microwave Safe (MWS) flat glass dish	For	0.3 kg		
				Grated carrot	100 g		
				Grated raddish	100 g		
				Broccoli florets	100 g		
				Olive	1-2		
				Salt, Lemon juice	As per taste		
				Method : 1. In a MWS flat glass dish arrange grated carrot first in the form of a band, then grated raddish & then broccoli florets, sprinkle water. cover with cling film. Pierce the cling film. Select menu & press start.			
2. Add salt & lemon juice. Mix each layer separately.							
3. Take olive & cut into thin slices. Now make a flower at the center of the raddish layer with olive slices. Chill & serve.							

Menu		Weight Limit	Utensil	Instructions	
SA4	Hari Seekh Salad	0.3 kg	Rotisserie & Rotisserie handle	For	0.3 kg
				Vegetable (Spinach leaves, Broccoli, Bulbs of Spring onion, Cabbage leave)	300 g
				For Marinade	
				Hung curd	3 tbsp
				Onion paste	2 tbsp
				Garam masala, Amchoor, Salt	As per taste
				Oil	For basting
				Method : 1. Mix all the ingredients of marinade in a bowl. 2. Take one vegetable at a time and spread the marinade on each vegetable or leaf on both the sides thoroughly. Mix well leave aside for 1 hour mixing at least twice in between. 3. Oil & wipe the skewers of the rotisserie. 4. Skewer the vegetables-thread them starting with broccoli, then fold a cabbage leaf & insert, fold a spinach leaf one & then fold again (like a pan) & insert, then insert a whole spring onion & then again another folded cabbage leaf & spinach leaf in the same skewer, Repeat the same for all the skewers. 5. Install the rotisserie in the oven. 6. Select menu & press start. Serve hot. 7. Use the rotisserie handle to take out the rotisserie from microwave oven. Note: For rotisserie installation refer page 98.	

Breakfast

Menu		Weight Limit	Utensil	Instructions			
bF1	Poha	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Poha (washed)	100 g	200 g	300 g
				Oil	1 tbsp	1 1/2 tbsp	2 tbsp
				Rai, Jeera, Hing, Haldi, Curry leaves	As per taste		
				Chopped onion	1/2 cup	1 cup	1 cup
				Green chillies	1 no.	2 nos.	3 nos.
				Salt, Red chilli powder, Garam masala, Sugar	As per taste		
				Grated coconut & Hara dhania	For garnishing		
				Method : 1. In a MWS glass bowl add oil, rai, jeera, curry leaves. Select menu & weight and press start.			
				2. When beeps, add onion, green chillies, hing, haldi. Mix & press start.			
				3. When beeps, add washed poha, salt, red chilli powder, garam masala & sugar. Mix & press start. Squeeze lemon juice. Garnish with grated coconut & hara dhania & serve.			
bF2	Upma	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Suji	100 g	200 g	300 g
				Oil	1 tbsp	2 tbsp	3 tbsp
				Water	200 mL	400 mL	600 mL
				Salt & sugar, red chilli powder	As per taste		
				Onion	1 No.	2 Nos.	2 Nos.
				Green chilli	2 No.	3 Nos.	3 Nos.
				Chopped carrots, peas, sweet corns	1/2 cup	1 cup	1 1/2 cups
				Rai, jeera, hing, curry leacves, urad dal	As per taste		
				Lemon juice	As per taste		
				Method : 1. In a MWS glass bowl add oil, rai, jeera, urad dal, onions suji. Mix well.			
2. Select menu & weight and press start.							
3. When beeps, mix well add carrots, peas, sweet corn, green chillis, curry leaves, onions, stir well & press start.							
4. When beeps, add water, sugar, salt, red chilli powder, lemon juice. Mix well & press start. Stand for 3 minutes.							

Menu		Weight Limit	Utensil	Instructions			
bF3	Daliya	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Daliya	100 g	200 g	300 g
				Sugar or gud	75 g	150 g	200 g
				Ghee (melted)	1 tbsp	2 tbsp	3 tbsp
				Water	300 mL	600 mL	900 mL
				Elaichi powder, nutmeg powder, chashewnuts	As per taste		
				Milk	As required		
				Method : 1. In a MWS glass bowl, add dalia & ghee. Mix well. 2. Select menu & weight and press start. 3. When beeps, mix, add water, sugar or gud, elaichi, powder/nutmeg powder, cashewnuts. Mix well & press start. Stand for 5 minutes. Serve with hot milk. Note: If you are using gud for sweetness then add nutmeg powder & add elaichi powder if using sugar for sweetness.			
bF4	Besan Cheela	1	Multicook tawa* & High rack	For Batter			
				Besan	1 cup (130 g)		
				Water	125 mL		
				Chopped green chillies	2 nos.		
				Chopped coriander leaves	2 tbsp		
				Salt, red chilli, garam masala, haldi	As per taste		
				Oil	1/2 tsp		
				Method : 1. In a bowl take besan, salt, red chilli powder, garam masala, haldi, chopped coriander & green chillies. Mix and gradually add water in small amount to make a batter for cheela with out any lumps. 2. Grease the tawa with 2-3 drops of oil. Keep on high rack. Select menu & press start. 3. When beeps, pour 1/4 cup batter on tawa & spread evenly making a circle. Keep on rack & press start. 4. When beeps, add 1/4 tsp oil on cheela, spread oil evenly & turn and press start. 5. Serve cheela hot with tomato ketchup or mint chutney. Note: 1 indicates the number of cheela that can be prepared			

* Refer Pg.76 Fig.2

Menu		Weight Limit	Utensil	Instructions			
bF5	Sabudana Khichdi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Sabudana (Soaked overnight in just enough water)	100 g	200 g	300 g
				Oil	1/2 tbsp	1 1/2 tbsp	2 tbsp
				Rai, Salt, Lemon juice, Chopped green chillies	As per taste		
				Potatoes (boiled & chopped)	1 no.	2 nos.	3 nos.
				Coriander leaves	A few springs		
				Method : 1. In a MWS glass bowl add oil, rai, green chillies. Mix. Select menu & weights press start. 2. When beeps, mix, add boiled potatoes, sabudana, coriander leaves. Mix & press start. Squeeze lemon juice & serve.			
bF6	Veg Sandwich	0.1 ~ 0.3 kg	Low rack	For	0.1 kg	0.2 kg	0.3 kg
				Bread slices	100 g (2 slices)	200 g (4 slices)	300 g (6 slices)
				Butter	1 tbsp	2 tbsp	4 tbsp
				Sauce / spread	1 1/2 tbsp	3 tbsp	4 tbsp
				Chopped vegetables (Onion, Tomato, Capsicum)	2 tbsp	4 tbsp	6 tbsp
				Grated cheese	2 tbsp	4 tbsp	6 tbsp
				Salt & Pepper	As per taste		
				Method : 1. On a bread slice apply butter, layer with sauce, spread chopped vegetables, sprinkle grated cheese. Cover it with the other bread slice. 2. Keep the sandwich on low rack. Select menu & weight and press start. 3. When beeps, change the side of the sandwich & again press start.			

Menu		Weight Limit	Utensil	Instructions					
bF7	Ven Pongal	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
				Rice (soaked for 1 hour)	50 g	100 g	150 g	200 g	250 g
				Moong dal (soaked for 2 hours)	50 g	100 g	150 g	200 g	250 g
				Water	200 mL	400 mL	600 mL	800 mL	1000 mL
				Ghee	1/2 tbsp	1 tbsp	1 1/2 tbsp	2 tbsp	2 tbsp
				Cashewnuts, pepper, jeera & salt	As per taste				
				Method : 1. In MWS bowl add soaked rice, moong dal, water, salt & few drops of ghee. Select menu & weight and press start.					
				2. When beeps, stir well & add more water (if required). Press start.					
				3. When beeps, stir well & remove. In another MWS bowl add ghee, cashewnuts, jeera & pepper. Press start.					
				4. When beeps, pour over cooked pongal.					

Snacks

Menu		Weight Limit	Utensil	Instructions			
Sn1	Pav Bhaji	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl & High rack	For	0.1 kg	0.2 kg	0.3 kg
				Boiled mix veg (Potato, Cauliflower, Capsicum, Green peas)	100 g	200 g	300 g
				Oil	1 tbsp	2 tbsp	2 tbsp
				Chopped onion	1 no.	2 nos.	2 nos.
				Chopped tomato	1 no.	2 no.	3 nos.
				Water	As required		
				Pav bhaji masala	1 tsp	1 ¹ / ₂ tsp	2 tsp
				Garlic paste	1 tsp	1 ¹ / ₂ tsp	2 tsp
				Red chilli powder, Salt, Lemon juice, Butter	As per taste		
				Hara dhania	For garnishing		
				Method : 1. In a MWS glass bowl take oil, garlic paste, chopped onion, chopped tomato. Mix well.			
				2. Select menu & weight press start.			
				3. When beeps, add vegetables, water, red chilli powder, pav bhaji masala, salt. Mix well.			
				4. Press start.			
				5. When beeps, remove mash it well, add butter & lemon juice. Garnish with coriander leaves.			
				6. Keep this aside.			
				7. For grilling pav-bhaji buns: Cut each bun in centre, apply butter, arrange on high rack.			
				8. Press start. Serve with bhaji.			

Menu	Weight Limit	Utensil	Instructions				
Sn2	Dhokla	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				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 / Miha soda	1/8 tsp	1/4 tsp	1/4 tsp
				Oil, Rai, Curry leaves, Water	For tempering		
				Grated coconut	For garnishing		
				Yellow colour / Haldi	As required		
				Method : 1. Mix besan, curd, sugar, salt, water, green chilli-ginger paste, yellow color, fruit salt together. Mix well. Keep for 5-10 minutes.			
				2. Pour the mixture in MWS flat glass dish. Add ½ cup water to the MWS bowl, keep the flat glass dish, cover. Select menu & weight & press start.			
				3. When beep, in another MWS bowl add oil, rai & curry leaves & press start. Add some water to the tempering.			
				4. Add this tempering to the dhokla & cover. Stand for 5 minutes. Garnish with grated coconut & serve.			
				Note: Mix 2 tsp sugar to water & dissolve before adding to the tempering.			
Sn3	Peanuts	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg
				Peanuts	100 g	200 g	300 g
				Oil	As required		
				Method : 1. In a MWS flat glass dish add drops of oil, peanuts. Mix well.			
2. Select menu & weight & press start.							
3. When beeps, stir it & press start.							
4. Serve plain or with chaat masala.							

Menu	Weight Limit	Utensil	Instructions					
Sn4	Murmura	0.1 kg	Microwave safe (MWS) glass bowl	For	0.1 kg			
				Murmura	100 g			
				Roasted peanuts	As required			
				Oil	1 tbsp			
				Jeera	1 tsp			
				Salt, Chaat masala	As per taste			
				Haldi	1/4 cup			
Method : 1. In a MWS glass bowl add oil, jeera, haldi. Select menu & press start. 2. When beeps, add murmura. Mix & press start. 3. When beeps, add roasted peanuts, salt, chaat masala & serve.								
Sn5	Chana Chaat	0.1 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg
				Kale 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	1 1/2 tsp	2 tsp	2 tsp
				Chopped onion	1/2 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			
				Method : 1. In a MWS bowl add soaked chana, water & cover. Select menu & weight & press start. 2. When beeps, remove & drain water from the chanas. In a MWS bowl add oil, jeera, hing & chopped onions and press start. 3. Add boiled chanas, salt, red chilli powder, chaat masala, lemon juice, imli chutney, chopped onion, boiled potato. Mix well & serve.				

Menu		Weight Limit	Utensil	Instructions	
Sn6	Papdi®	12	Multi cook tawa & Low rack*	Whole Wheat flour	1/4 cup
				Cumin seeds	1/2 tsp
				Salt	1/4 tsp
				Oil	1 tsp
				Water	As required
				Method : 1. Combine all the ingredients in a bowl. Make a soft dough adding required amount of water. 2. Select menu & press start. (Preheat process) 3. Take small amount of dough (equal proportion for all papdis) & roll out papdis prick with a fork & keep on Multi cook tawa. Keep the tawa on low rack & press start. 4. Give a standing time of 5 minutes. Remove & store in an air tight container. Note: 12 Indicates the number of papdi that can be prepared	
Sn7	Khandvi	0.3 kg	Microwave safe (MWS) bowl	For	0.3 kg
				Besan	100 g
				Water	1 cup
				Curd	1 cup
				Salt	As per taste
				Green chilli & Ginger paste	As per taste
				Chopped coriander leaves	A few sprigs
				Rai seeds (spluttered)	1/2 tsp
				Grated coconut	As required
				Method : 1. In a MWS bowl mix besan, water, curd, salt & green chilli & ginger paste together. Mix well. Cover. 2. Select menu & press start. 3. When beeps, stir well & press start. 4. When beeps, stir well & press start. 5. Spread the batter on a greased smooth flat kitchen slab. Allow to cool, cut into lengthwise strips. 6. Roll the strips, garnish with spluttered rai, coriander leaves & grated coconut & serve.	

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

* Refer to Pg. 76 Fig.1

Menu		Weight Limit	Utensil	Instructions			
Sn8	Batata Vada	0.1 ~ 0.3 kg	Multicook tawa & High rack*	For	0.1 kg	0.2 kg	0.3 kg
				Boiled potatoes	100 g	200 g	300 g
				Chopped coriander leaves	2 tbsp	3 tbsp	4 tbsp
				Chopped green chillies	2 nos.	2 nos.	3 nos.
				Chopped onion	1 no.	1 ¹ / ₂ no.	2 nos.
				Salt, Red chilli powder, Garam masala Chaat masala	As per taste		
				Roasted jeera	1 tsp	1 ¹ / ₂ tsp	2 bsp
				Method : 1. Mix all the ingredients together. Make big vadas of the mixture. 2. Grease the multicook tawa with some oil. Arrange the vada on the tawa. Keep the tawa on rack. 3. Select menu & weight and press start. 4. When beeps, turn over the vadas & press start.			

* Refer to Pg. 76 Fig.2

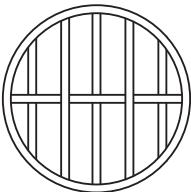
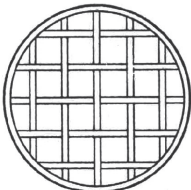
Child's Favourite

Menu	Weight Limit	Utensil	Instructions				
CF1	Omelette	0.2 ~ 0.4 kg	Microwave safe (MWS) flat glass dish	For	0.2 kg	0.3 kg	0.4 kg
				Eggs	2 nos.	3 nos.	4 nos.
				Oil	1/2 tbsp	1 tbsp	1 tbsp
				Chopped onion, Tomato, Coriander leaves	1/2 cup	1 cup	1 cup
				Salt, Pepper	As per taste		
				Method : 1. Beat the eggs well & add salt, pepper & coriander leaves. 2. Add oil, tomato & onion to MWS flat glass dish. Select menu & weight and press start. 3. When beeps, add the egg mixture. Cover & press start. Allow to stand for 3 minutes.			
CF2	Corn Chaat	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Sweet corn	100 g	200 g	300 g
				Mix fruits (Pomegranate, Cucumber, Apple)	1/2 cup	1 cup	2 cups
				Salt, Red chilli powder, Chaat masala, Lemon juice	As per taste		
				Method : 1. In a MWS bowl add some water & sweet corns. Select menu & weight & press start. 2. Transfer the corns in a bowl add mix fruits, salt, red chilli powder, chaat masala, lemon juice. Mix well & serve.			
				CF3	Vermicelli Khichdi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl
Roasted vermicelli	100 g	200 g	300 g				
Oil	1 tbsp	1 1/2 tbsp	2 tbsp				
Rai, Urad dal, Curry leaves	As per taste						
Chopped onion	1/2 cup	1 cup	1 cup				
Chopped tomato	1 no.	2 nos.	3 nos.				
Salt, Red chilli powder, Haldi, Garam masala	As per taste						
Water	400 mL	800 mL	1200 mL				
Lemon juice	As per taste						
Method : 1. In a MWS bowl add oil, rai, chana dal, curry leaves, chopped onion. Mix & select menu & weight and press start. 2. When beeps, mix & add tomato. Press start. 3. When beeps, mix & add vermicelli, water, salt, red chili powder, haldi, garam masala. Press start. Stand for 3 minutes. 4. Squeeze lemon, mix & serve.							

Menu		Weight Limit	Utensil	Instructions	
CF4	Pizza*	0.3 kg	Glass tray	For	0.3 kg
				Pizza base	1 Big Pizza base
				Topping	3 tbsps
				Mix Vegetables - Tomato, Capsicum, Onion	1 cup
				Grated Cheese	1/2 cup
				Oregano & Chilli flakes (Optional)	As per taste
				Method : 1. Select menu & press start to preheat. 2. Spread pizza topping on pizza base, spread chopped vegetables on it. Sprinkle grated cheese. 3. When beeps, place the pizza on Glass tray & press start. 4. When beeps, do not open the door, continue cooking.	
CF5	Garlic Bread*	0.3 kg	Low Rack	For	0.3 kg
				Bread slices (French Bread)	3 slices
				Butter	5 tbsps
				Garlic paste	2 tbsps
				Grated cheese	4 tbsps
				Salt, Pepper, Oregano, Chilli flakes	As per taste
				Method : 1. Mix butter, garlic paste, salt, pepper and oregano together. Apply this mixture to both sides of bread slices. 2. Select menu & press start. (Preheat process) 3. When beeps, keep the bread slices on low rack & press start. Note: Use French bread to make garlic bread.	

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

	Menu	Weight Limit	Utensil	Instructions	
CF6	Choco Bars	0.2 kg	Microwave safe (MWS) bowl & Microwave safe(MWS) flat glass dish	For	0.2 kg
				Chocolate chips	1/2 cup
				Oats (crushed)	1 cup
				Honey	3 tbsp
				Brown sugar	4 tbsp
				Butter (softened)	8 tbsp
				Chopped nuts (almonds, pistachio, walnut)	As required
				Method : 1. In a MWS glass bowl put oats, half amount of butter (4 tbsp), honey and brown sugar, mix well. Select menu and press start. 2. Grease a microwave flat glass dish with butter and line the dish with butter paper. Again grease it with butter paper. 3. When beeps, remove and pour the oats mixture into greased flat glass dish and press firmly with spoon. 4. In MWS glass bowl add rest of the butter, chocolate chips. Mix & press start. 5. When beeps, pour this mixture on oats & sprinkle chopped nuts. 6. Cut into rectangle bars when set & serve chilled.	

Menu	Weight Limit	Utensil	Instructions		
CF7	Apple Pie®	0.6 kg	Metal cake tin* & Low rack		
 Fig-1  Fig-2	For		0.6 kg		
	Apple Filling				
	Apples (peeled, cleaned & sliced thinly)		4 large sized		
	White sugar		1/4 cup		
	Brown sugar		1/4 cup		
	Lemon juice		1 tsp		
	Cinnamon powder		1 tsp		
	Nutmeg powder		1/4 tsp		
	Salt		1/4 tsp		
	Softened butter		2 tbsps		
	Cornflour		2 tbsps		
	Short crust pastry				
	Maida		2 1/2 cups (300 g)		
	Salt		1/2 tsp		
	Sugar (granulated)		2 tbsps		
	Unsalted butter (chilled & cut into 1 inch pieces)		1 cup (225 g)		
	Ice water		1/4 – 1/2 cup (60-120 ml)		
	Method : 1. 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.				
	2. Add 1/4 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,				
	3. 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.				
4. 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.					
5. Roll out the second chilled disc & cut out long strips of 1/2 inch width. Cover the pie dish with these strips, arranging crossways as shown in figure 1 & figure 2.					
6. Seal the edges & wet them with water. Cover the edges with foil paper to avoid over burning.					
7. Select the menu & press start. (Preheat process) When beeps, place the cake tin on low rack & press start. When beeps, give a standing time of 5-10 minutes. Cool & serve in pieces.					
Note: If the butter becomed soft while making pie, keep the rolled dough in freezer.					

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

* Refer to Pg. 76 Fig.4

Baker's Basket

Menu		Weight Limit	Utensil	Instructions	
bt1	Brownie®	0.3 kg	Low rack & metal cake tin**	For	0.3 kg
				Maida	125 g
				Condensed milk	150 g
				Butter	100 g
				Almonds, Walnuts	As per taste
				Baking powder	1/4 tsp
				Chocolate Essence	1 tsp
				Coco powder	2 tbsp
				Method : 1. Sieve maida and baking powder. In a bowl add milkmaid and butter and beat well. Add maida, coco powder, essence and mix. For spoon dropping consistency add milk or water. Pour the batter in metal cake tin lined with butter paper. 2. Select menu & press start. (Preheat process) 3. When beeps, put the tin with batter on low rack. Press start to bake.	
bt2	Muffins®	0.3 kg	Low rack & metal muffin tray	For	0.3 kg
				Maida	200 g
				Powdered sugar	100 g
				Butter	75 g
				Almonds, Walnuts	As per taste
				Egg	1 no.
				Baking powder	1/2 tsp
				Almond essence	1/2 tsp
				Method : 1. Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add maida, essence and mix. For spoon dropping consistency add milk or water. Pour in to the greased muffin tray and sprinkle chopped almonds/walnuts. 2. Select menu & press start. (Preheat process) 3. When beeps, put the tray on low rack. Press start to bake.	

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

** Refer Pg. 76 Fig.4

Menu		Weight Limit	Utensil	Instructions	
bt3	Patties®	0.2 kg	Multicook tawa & Low rack*	For	0.2 kg (2 Patties)
				Maida	200 g
				Salt	$\frac{1}{2}$ tsp
				Cold fat (Butter or margarine)	100 g
				Cold water	For making dough
				Dry mix vegetables for stuffing	As required
				Method : 1. Sieve the flour with salt. Divide the fat into three equal portions. Rub one portion into the flour to get a bread crumb texture, add salt & make a dough of rolling consistency with iced water. 2. On a lightly floured marble top roll out the dough (about $\frac{1}{2}$ cm thickness) into oblong shape (Fig.1). Take the second portion of fat; cut into small pieces; place them on $\frac{2}{3}$rd of the rolled dough. Leave the remaining $\frac{1}{3}$rd portion without fat. 3. Bring up the bottom third of the pastry dough & fold like an envelope with its flap open (Fig.2). Then bring up the folded portion over again so as to close the envelope (Fig.3). 4. Turn the pastry at right angles; seal open ends of the pastry & rib it (Fig.4). This means to depress it with rolling pin at intervals. Cover & cool in the fridge for 5-10 minutes. Repeat the step 2 with third portion of the fat & chill it for 30 minutes. 5. Roll out the dough $\frac{1}{4}$" thick & put the stuffing. Fold it back. Prepare all the patties in same way. 6. Select menu & press start. (Preheat process). When beeps, arrange the patties on tawa. Keep the tawa on low rack & press start.	

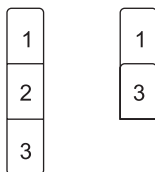


Fig.1 Fig.2



Fig.3 Fig.4

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

* Refer Pg. 76 Fig.1

Menu		Weight Limit	Utensil	Instructions	
bt4	Walnut@ Cake	0.25 kg	Metal Cake Tin & Low Rack**	For	0.25 kg
				Maida	110 g
				Baking powder	1/4 tsp
				Walnuts	1/2 cup
				Curd	70 mL
				Powdered sugar	170 g
				Egg	1 no.
				Vanilla essence	1/4 tsp
Method : 1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well. 2. Sieve maida, baking powder & add walnuts to it. 3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all three mixtures & beat well. 4. Grease a metal cake tin or line with a butter paper. Add the cake batter. 5. Select menu & press start. (Preheat process) 6. When beeps, put the cake tin on low rack & keep in microwave & press start.					
bt5	Swiss@ Roll	0.2 kg	Multi cook tawa & Low Rack*	For	0.2 kg
				Maida	80 g
				Condensed milk (Milkmaid)	100 mL
				Butter	75 g
				Soda bicarb	1/4 tsp
				Vanilla essence	1/4 tsp
				Mix fruit jam	2 tbsp
				Method : 1. Sieve maida & soda. In a bowl add milkmaid & butter. Beat well. Add the maida mixture, vanilla essence & mix well. 2. For spoon dropping consistency add milk or water. Place the butter paper at the bottom of the tawa. Pour the batter. 3. Select menu & press start. (Preheat process) 4. When beeps, put the tawa on low rack & keep inside microwave. Press start.	

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

* Refer Pg. 76 Fig.1

** Refer Pg. 76 Fig.4

	Menu	Weight Limit	Utensil	Instructions	
bt6	Carrot® Cake	0.3 kg	Metal Cake Tin & Low Rack**	For	0.3 kg
				Maida	110 g
				Baking powder	1/4 tsp
				Grated carrot	1/2 cup
				Curd	70 mL
				Powdered sugar	170 g
				Egg	1 no.
				Vanilla essence	1/4 tsp
				Method : 1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well. 2. Sieve maida, baking powder & add grated carrot to it. 3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all three mixtures & beat well. 4. Grease a metal cake tin or line with butter paper. Add the cake batter. 5. Select menu & press start. (Preheat process) 6. When beeps, put the cake tin on low rack & keep in microwave & press start.	
				bt7	Chocolate* Cake
Maida	110 g				
Baking powder	1/4 tsp				
Cocoa powder	50 g				
Curd	70 mL				
Powder sugar	170 g				
Egg	1 no.				
Vanilla essence	1/4 tsp				
Method : 1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well. 2. Sieve maida, baking powder & cocoa powder together. 3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all beat well. 4. Grease a metal cake tin or line with butter paper. Add the cake batter. 5. Select menu & press start. (Preheat process) 6. When beeps, put the cake tin on low rack & keep in microwave & press start.					

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

** Refer Pg. 76 Fig.4

Menu		Weight Limit	Utensil	Instructions	
bt8	Lamington* Cake	0.3 kg	Low rack & Metal cake tin** & Microwave Safe (MWS) glass bowl	For	0.3 kg
				Maida	110 g
				Powdered sugar	75 g
				Butter	75 g
				Eggs	1 no.
				Baking powder	1 tsp
				Vanilla essence	1 tsp
				For Lamington solution - Coco powder	2 tbsp
				Water	1 cup
				Desiccated coconut	As required
				Cornflour	1 tbsp
				Method : 1. Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add maida to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin.	
				2. Select menu, press start. (Preheat process) When there is a beep put the tin on low rack. Press start to bake. Remove when it gives a beep.	
				3. 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.	

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

** Refer Pg. 76 Fig.4

	Menu	Weight Limit	Utensil	Instructions	
bt9	Jeera* Biscuits	0.2 kg	Low rack & Multi cook tawa**	For	0.2 kg
				Maida	120 g
				Powdered suger	50 g
				Butter	50 g
				Jeera / Ajwain	As per taste
				Soda bi carb	1 pinch
				Baking powder	¹ /4 tsp
				Water	As required
				Method : 1. Sieve maida, baking powder and soda. In a bowl add powdered sugar and butter and beat well. Add maida, jeera powder, ajwain and make a soft dough with little water. Roll a thick roti and cut cookies with the cutter. Prick with a fork. Arrange on tawa.	
				2. Select menu & press start. (Preheat process)	
3. When beeps, keep the tawa & press start to bake. Remove when it gives a beep. Allow them to cool.					
bt10	Nan Khatai*	0.2 kg	Multi cook tawa & Low rack**	For	0.2 kg
				Maida	150 g
				Suji	50 g
				Powdered sugar	85 g
				Vanilla essence	1 tsp
				Butter	100 g
				Almonds & cashewnuts	A few
				Method : 1. Cream the butter & sugar together till it turns fluffy.	
				2. Add vanilla essence followed by maida & suji.	
				3. Make a dough out of this mixture.	
4. Roll out a medium sized ball & put cashewnut on the top of each piece. Arrange them on tawa. Keep the tawa on low rack. Keep aside.					
5. Select menu & press start. (Preheat process).					
6. When beeps, place the tawa & press start.					

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

** Refer Pg. 76 Fig.1

Menu		Weight Limit	Utensil	Instructions	
bt11	Chena* Poda	0.2 kg	Low rack & Microwave safe flat (MWS) glass dish**	For	0.2 kg
				Chena	200 g
				Sugar	100 g
				Suji	20 g
				Method : 1. Mix chena, sugar & suji together adding little water. 2. Transfer this mixture to MWS flat glass dish. 3. Select menu & press start. (Preheat process) 4. When beeps, place the MWS flat glass dish on low rack. Press start.	
bt12	Masala* Biscuits	0.2 kg	Low rack & Multi cook tawa@	For	0.2 kg
				Maida	100 g
				Butter	50 g
				Sugar	50 g
				Baking powder	1 tsp
				Salt, chilli powder, coriander powder	As per taste
				Method : 1. Sieve maida & baking powder together. Cream butter & sugar together. 2. Add maida to the butter & cream mixture. Add salt, chilli powder & coriander powder. Mix them well adding little water (if required) to form a soft dough. 3. Roll out the dough & shape into biscuits with the help of a biscuit cutter. 4. Select menu & press start. (Preheat process) 5. When beeps, keep the biscuits on the multi cook tawa & place the tawa on low rack & press start.	

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

** Refer Pg. 76 Fig.6

@ Refer Pg. 76 Fig.1

Sea Food

Menu		Weight Limit	Utensil	Instructions	
SF1	Fish Cutlet	0.4 kg	Microwave safe (MWS) glass bowl & High rack & Multi cook tawa*	For	0.4 kg
				Fish fillet	400 g
				Boiled potato	2 nos.
				Bread crumbs	1 cup
				Chilli powder, Turmeric, Ginger garlic paste, Salt	As per taste
				Garam masala powder	1 tsp
				Coriander leaves	A few sprigs
				Method : 1. In a MWS glass bowl take fish fillet add 1 cup water. Select menu & press start. Mash the fish. 2. Add all the other ingredients except oil and mix well with boiled and mashed fish. Make cutlets and roll them in bread crumbs. Put them on multicook tawa. Keep this on high rack and press start. 3. When beeps, turn them over. Press start. 4. Remove and garnish with coriander leaves.	
SF2	Crab Curry	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3 kg
				Crab pieces	300 g
				Ginger garlic paste	2 tbsp
				Water	1 cup
				Salt, Dhania-Jeera powder, Garam masala, Chilli powder, Turmeric	As per taste
				Oil	2 tbsp
				Chopped onion	1/2 no.
				Coconut milk	2 tbsp
				Method : 1. In a MWS glass bowl add oil, onion, ginger garlic paste. Select menu and press start. 2. When beeps, re move ,mix well add crab and 1 cup water and press start. 3. When beeps, add coconut milk, salt, garam masala, dhania jeera powder, chilli powder, turmeric powder and press start. Mix well & serve hot with rice.	

* Refer Pg. 76 Fig.2

Menu	Weight Limit	Utensil	Instructions	
SF3	Fish Pulusu	Microwave safe (MWS) glass bowl	For	0.3 kg
			Koramatta fish pieces	300 g
			Oil	1 ¹ / ₂ tbsp
			Ginger garlic paste	2 tbsp
			Methi seeds	1 tsp
			Chopped onion	1 no.
			Fish masala	1 tbsp
			Tamarind pulp	50 g
			Red chilli powder, Dhania powder, Haldi & Salt	As per taste
			Lemon juice	As per taste
Method : 1. In a MWS glass bowl add oil, ginger garlic paste, methi seeds, fish pieces, lemon juice & cover. Select menu & press start. 2. When beeps, mix well & add chopped onions & fish masala. Cover & press start. 3. When beeps, mix well & add tamarind pulp. Cover and press start. Allow to stand for 3 minutes.				
SF4	Kappa Ayala	Microwave safe (MWS) glass bowl	For	0.3 kg
			Surmany fish	300 g
			Kappa pieces	1 no.
			Coconut milk	1 cup
			Coconut oil	2 tbsp
			Chilli powder, Turmeric, Ginger garlic paste, Salt, Pepper powder	As per taste
			Onion	1 no.
			Dhaniya & Jeera powder	As per taste
			Coriander leaves	A few
			Method : 1. In a MWS glass bowl add oil & chopped on ion. Select menu & press start. 2. When beeps, remove & add chopped kappa & fish pieces. Press start. 3. When beeps, add all the other ingredients & press start. Garnish with coriander leaves & serve.	

Baby Food

Menu		Weight Limit	Utensil	Instructions			
bb1	Apple Custard	0.2 kg	Microwave safe (MWS) glass bowl	For	0.2 kg		
				Apple	200 g		
				Sugar	2 tbsp		
				Method : 1. Mix all the ingredients in a MWS glass bowl. Select menu & press start. 2. When beeps, mix well & press start.			
bb2	Fruits Dessert	0.2 kg	Microwave safe (MWS) glass bowl	For	0.2 kg		
				Apple, banana	200 g		
				Orange juice	2 tbsp		
				Sugar	2 tbsp		
Method : 1. Put the peeled apple & banana pieces, orange juice & sugar in a MWS glass bowl. Select menu & press start. 2. When beeps, remove & mash well. Cover & press start.							
bb3	Home made Cereal	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Rice	50 g	100 g	150 g
				Moong dal	50 g	100 g	150 g
				Salt, Jeera powder, Almonds (optional)	As per taste		
				Ghee	1 tsp	2 tsp	3 tsp
				Groundnuts	1 tbsp	2 tbsp	3 tbsp
				Poha	1 tbsp	2 tbsp	3 tbsp
				Daliya	1 tbsp	2 tbsp	3 tbsp
				Method : 1. Soak rice for 1 hour. In a MWS glass bowl put all the ingredients except water. Keep it in microwave. Select menu and weight and press start. 2. When beeps, remove and grind it in a mixer to a powder. Take 2 tbsp of this powder, add water (if required), salt, jeera powder and mix. Put this in microwave and press start. 3. When beeps, remove it. 4. You can store this mixture in a fridge.			

Menu		Weight Limit	Utensil	Instructions			
bb4	Khichdi	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl	For	0.1 kg	0.2 kg	0.3 kg
				Soaked rice	50 g	75 g	100 g
				Moong dal	25 g	50 g	75 g
				Salt, Jeera powder (optional)	As per taste		
				Ghee	1 tsp	2 tsp	3 tsp
				Water	3 cups	5 cups	6 cups
				Method : 1. Soak rice for 1 hour. In a MWS glass bowl put ghee, rice and dal. Keep it in microwave. Select menu & weight and press start. 2. When beeps, remove and add water, salt, jeera powder and cover. Put this in microwave and press start. 3. When beeps, remove and add some water if required. Mix well and put this in microwave and press start.			

Go! China

	Menu	Weight Limit	Utensil	Instructions			
oC1	Chilli Chicken	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Boneless chicken	100 g	200 g	300 g
				Oil	1 tbsp	1 1/2 tbsp	2 tbsp
				Chopped ginger garlic	1/2 tbsp	1 tbsp	1 1/2tbsp
				Chopped onions	1/2 no.	1 no.	1 no.
				Chopped green chillies	1/2 tbsp	1 tbsp	2 tbsp
				Capsicum	1/2 no.	1 no.	2 nos.
				Soya sauce	1/2 tbsp	1/2 tbsp	1 tbsp
				Chilli sauce	1/2 tbsp	1/2 tbsp	1 tbsp
				Vinegar	1/2 tbsp	1/2 tbsp	1 tbsp
				Salt, Sugar & Pepper	As per taste		
				Corn flour	1 tbsp	1 1/2 tbsp	2 tbsp
				Method : 1. In a MWS bowl add oil, chopped ginger, garlic, boneless chicken, soyasauce, chilli sauce and cover. Select menu & weight and press start. 2. When beeps add, chopped onions, capsicum, chopped green chillies, vinegar, salt, pepper, cornflour mixed with 1/2 cup water. Cover & press start. Serve.			
oC2	Hakka Noodles	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Hakka noodles	100 g	200 g	300 g
				Water	400 mL	800 mL	1200 mL
				Oil	1 tbsp	1 1/2 tbsp	2 tbsp
				Chopped veg - carrot, peas, trench beans, capsicum	1 cup	1 1/2 cup	2 cup
				Ajinomoto (optional)	A pinch		
				Salt, red chilli powder, green chilli sauce	As per taste		
				Method : 1. In a MWS bowl add hakka noodles,water & few drops of oil. Select menu & weight and press start. 2. When beeps, remove drain water & wash & separate the noodles under running water. 3. In another MWS bowl add oil, mix vegetables, ajinomoto, salt, red chilli powder, green chilli sauce. Mix well & press start. 4. When beeps, add noodles to the bowl. Mix & press start.			

Menu		Weight Limit	Utensil	Instructions	
oC3	Honey Chilli Potatoes	0.3 kg	High rack & Multicook tawa* & Microwave safe (MWS) glass bowl	For	0.3 kg
				Potatoes (peeled and cut long)	300 g
				Oil	1 tbsp
				Chopped garlic	1 tbsp
				Salt, red chilli powder	As per taste
				Ajinomoto (optional), orange color	A pinch
				Vinegar	$\frac{1}{2}$ tbsp
				Red chilli sauce	As per taste
				Tomato sauce	3 tbsp
				Honey	$1\frac{1}{2}$ tbsp
				Maida	1-2 tsp
				Cornflour	2 tbsp (mixed with $\frac{1}{2}$ cup water)
				Method : 1. Mix the maida with potatoes. Arrange them on tawa & keep on high rack. Select menu & press start.	
				2. When beeps, remove.	
				3. In a MWS glass bowl add oil, chopped garlic, salt, red chilli powder, ajinomoto, vinegar, red chilli sauce, cornflour mixed with water, tomato sauce & press start.	
				4. When beeps, stir well & add a little water (if required), honey. Mix well & press start.	
				5. Mix the potatoes with sauce & serve.	

* Refer Pg. 76 Fig.2

Menu		Weight Limit	Utensil	Instructions			
oC4	Veg in Hot Garlic Sauce	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Mix veg - Cauliflower florets, Capsicum, Baby corns, Beans	100 g	200 g	300 g
				Oil	1 tbsp	1 ¹ / ₂ tbsp	1 ¹ / ₂ tbsp
				Chopped garlic, Ginger, Green chillies	1 tbsp	2 tbsp	2 tbsp
				Corn flour	1 tbsp	1 ¹ / ₂ tbsp	2 tbsp
				Pepper, Salt	As per taste		
				Ajinomoto (optional)	A pinch		
				Oregano	As per taste		
				Water	2 cups	3 cups	3 cups
				Method : 1. Cut the capsicum & cauliflower into medium sized pieces, baby corns & french beans into small sized pieces. 2. In a MWS bowl add oil, chopped onion, ginger, green chillies. Select menu & weight and press start. 3. When beeps, mix & add vegetables, pepper, salt, cornflour mixed with 1/2 cup water, ajinomoto, water. Press start. Stand for 5 minutes. 4. Sprinkle oregano & serve.			

Healthy Fry

	Menu	Weight Limit	Utensil	Instructions			
HF1	Chicken Nuggets	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl & Multicook tawa & High Rack*	For	0.1 kg	0.2 kg	0.3 kg
				Boneless chicken	100 g	150 g	200 g
				Bread slice	1 no.	2 nos.	2 nos.
				Pepper corns	4-5 nos.	5-6 nos.	6-7 nos.
				Cloves	2-3 nos.	3-4 nos.	4-5 nos.
				Garlic paste	1/2 tsp	1 tsp	1 1/2 tsp
				Olive oil	1 tsp	1 1/2 tsp	2 tsp
				Salt	As per taste		
				Chopped garlic	2 cloves	3 cloves	4 cloves
				Method : 1. In a MWS glass bowl put boneless chicken, pepper corns, cloves, olive oil, chopped garlic. Mix well & cover. Select menu & weight, press start. 2. When beeps, remove from microwave, allow to cool & grind everything in a mixer. Take out in the bowl add salt, crumbled bread slices. Mix well. 3. Make small round shaped nuggets from the mixture. Keep on tawa. Place the tawa on high rack. Press start. 4. When beeps, turn the nuggets & press start. Serve them hot with tomato Ketchup & shredded salad. Note: If the mixture of nuggets is too dry, then sprinkle few drops of water to it.			
HF2	Aloo Chips	0.2 kg	Microwave glass tray	For	0.2 kg		
				Potato (very thinly sliced)	200 g		
				Oil	A few drops		
				Salt, Chaat masala (optional)	As per taste		
				Method : 1. In a bowl mix very thinly sliced potatoes, salt, chaat masala. 2. Put few drop of oil on the glass tray of the microwave oven & smear it properly throughout. 3. Spread the potato slices throughout the glass tray. Select menu & press start. Allow the glass tray to cool down. Remove the chips & serve.			

* Refer Pg. 76 Fig.2

Menu	Weight Limit	Utensil	Instructions																						
HF3	Gujiya	10	Multicook tawa* & Low rack																						
			<table><tr><td colspan="2">For dough</td></tr><tr><td>Maida (refined wheat flour)</td><td>100 g</td></tr><tr><td>Desi ghee</td><td>1 tbsp & 1 tsp</td></tr><tr><td>Water</td><td>To knead the dough</td></tr><tr><td colspan="2">For stuffing</td></tr><tr><td>Grated khoya</td><td>50 g</td></tr><tr><td>Dessicated coconut</td><td>50 g</td></tr><tr><td>Powdered sugar</td><td>50 g</td></tr><tr><td>Elaichi powder</td><td>1 tsp</td></tr><tr><td>Chopped kishmish, Almonds, Cashew nuts</td><td>As required</td></tr><tr><td>Oil</td><td>3¹/₄ tsp</td></tr></table>	For dough		Maida (refined wheat flour)	100 g	Desi ghee	1 tbsp & 1 tsp	Water	To knead the dough	For stuffing		Grated khoya	50 g	Dessicated coconut	50 g	Powdered sugar	50 g	Elaichi powder	1 tsp	Chopped kishmish, Almonds, Cashew nuts	As required	Oil	3 ¹ / ₄ tsp
For dough																									
Maida (refined wheat flour)	100 g																								
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Powdered sugar	50 g																								
Elaichi powder	1 tsp																								
Chopped kishmish, Almonds, Cashew nuts	As required																								
Oil	3 ¹ / ₄ tsp																								
			Method : 1. In a bowl put all the ingredients of stuffing & mix well. 2. In another bowl put maida, 1 tbsp ghee, gradually add water & knead a soft dough for gujijas. Put 1 tsp ghee in dough & knead again & keep the dough covered for 15-20 minutes. 3. Divide the dough in small balls of equal size & roll out each ball into a thin circle. "Place the rolled out circle in a *gujiya mould & fill the centre with stuffing (as required). Close the gujiya mould carefully & press firmly at edges to seal them properly, remove the excess part of the dough bulging out of the mould. Remove the gujiya from the mould. Prepare all the gujijas in the similar way. 4. Grease the tawa with ¹/₄ tsp oil. Keep on low rack. Keep in the microwave. Select menu & press start. (Preheat process) 5. When beeps, place the gujijas on tawa & keep on low rack. Press start. 6. When beeps, turn the gujijas, sprinkle 3 tsp ghee/oil on all the gujijas & Press start. *Note : Grease the surface with 1-2 drops of oil before rolling the circle for gujijas. *Gujiya mould is not provided with the start up kit. 10 indicates the number of gujiya that can be prepared.																						

* Refer Pg. 76 Fig. 1

Menu	Weight Limit	Utensil	Instructions		
HF4	Samosa	8	Multicook tawa* & Low rack	Maida (refined wheat flour)	1 cup
				Melted ghee	1tbsp
				Oil	for kneading
				Salt	1/2 tsp
				For stuffing	
				Boiled potatoes	2 cup
				Boiled peas	1/2 cup
				Ginger-green chilli paste	1 tsp
				Amchoor	1 1/2 tsp
				Red chilli powder	1 tsp
				Finely chopped Coriander leaves	2 tbsp
				Jeera	1 tsp
				Oil	2 1/4 tsp
				Method : 1. Preparation for stuffing - In a microwave safe glass bowl add oil, jeera, microwave 100% of 3 minutes. Add boiled & mashed potatoes, green chilli & ginger paste, salt, amchoor, red chilli powder, green peas & coriander leaves. Mix well & microwave 100% for 3 minutes. Allow cool.	
				2. Combine all the ingredients together in a bowl & knead into a firm dough using enough water. Keep aside covered for 15 minutes. Knead again using oil until smooth.	
3. Prepare medium size 4 chapaties out of the dough. Divide each chapati into 2 halves, make a cone from each half. Stuff each cone with the portion of stuffing. Seal the edges carefully using little water. Keep aside.					
4. Grease the tawa with 1/4 tsp oil. Keep on low rack & keep the it inside the microwave. Select menu & press start. (Preheat process)					
5. When beeps, keep the samosas on the tawa & press start.					
6. When beeps, pour 2 tsp oil on all the samosas & turn over. Press start. Serve with chutney.					
8 indicates the number of samosas that can be prepared.					

* Refer Pg. 76 Fig.2

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 Veg - (Paneer, Green Peas, Corn etc.) Method : 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 Non-Veg - (Chicken, Mutton etc.) Method : 1. Take in MWS Bowl, select menu & weight and press start. 2. When beeps, turn the food. Press start.
UC5	Dehumidification	0.3 kg	Microwave safe (MWS) bowl Namkin, Biscuits, Bhujia, Papad and Wafers etc. Method : 1. In MWS bowl add the food to be dehumidified. Select menu and press start.
UC6	Light Disinfect	Microwave safe (MWS) glass utensil & Empty cavity	Method : 1. Sterilize Microwave safe glass utensil - Keep the empty utensil & select menu & press start. 2. Clean the cavity - Keep the cavity empty. Select menu & press start. When time ends (beeps), clean the cavity with a damp cloth. Note : The oven has a special function Light Disinfect which allows to sterilize the MWS glass utensil thereby giving a hygiene & clean utensils/cavity.

Body Care

Menu		Weight Limit	Utensil	Instructions	
bC1	Body Massage Oil	0.2 kg	Microwave Safe (MWS) Glass Bowl	For	0.2 kg
				Garlic	10 pods
				Ajwain	¹ / ₂ tsp
				Cloves	2-3 nos.
				Almonds	3-4 nos.
				Mustard oil	1 cup
				Method : 1. In MWS glass bowl put all the ingredients. Select menu and press start. Remove when it gives a beep. Keep it for 2 hours. Strain and store in a glass jar.	

Fermentation

	Menu	Weight Limit	Utensil	Instructions	
FE1	Pizza base®	0.2 kg	Low rack & Multicook tawa*	For	0.2 kg
				Maida	200 g
				Yeast	1 tbsp
				Salt	1/2 tsp
				Sugar	1 tsp
				Water	As required
				Method : 1. In a bowl add maida, yeast, salt and sugar. Mix well, add water and make a soft dough. Keep for half hour. Roll a roti, prick with a fork and rest for 5 mins. Select menu and press start. (Preheat process) 2. When beeps, keep the pizza base on tawa & on low rack. Press start. Remove when it gives a beep.	
FE2	Flavoured Yoghurt®	0.6 kg	Microwave safe (MWS) glass bowl & Low rack**	For	0.6 kg
				Curd	200 mL
				Milkmaid	100 mL
				Fresh cream	200 mL
				Flavours (Vanilla, Strawberry, Pineapple essence)	As per choice (1/2 tsp)
				Method : 1. In a MWS glass bowl mix all the ingredients. Beat well till smooth. 2. Select menu & press start. (Preheat process) 3. When beeps, keep the MWS glass bowl on low rack & keep it in microwave. Press start. 4. When cooking ends, take out & allow to come to room temperature. Keep in refrigerator for 1 hour. Note: In case you use strawberry essence, add a pinch of pink food colour to add colour to the yoghurt. For pineapple yoghurt, add pineapple slices at the time of serving.	

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

* Refer Pg. 76 Fig.1

** Refer Pg. 76 Fig.3

Menu		Weight Limit	Utensil	Instructions	
FE3	Masala Paneer	0.5 kg	Microwave safe (MWS) glass bowl	For	0.5 kg
				Milk	500 mL
				Curd	2 tbsp
				Coriander	1 tbsp
				Jeera	1 tsp
				Method : 1. In MWS glass bowl add milk. Select menu and press start. 2. When it gives a beep, remove and add curd, coriander and jeera. Press start. 3. When beeps, remove and strain and press in a muslin cloth.	
FE4	Yeast dough	0.25 kg	Microwave safe (MWS) glass bowl	For	0.25 kg
				Maida	250 g
				Yeast	1 tbsp
				Salt	1/2 tsp
				Sugar	1 tsp
				Water	As required
				Method : 1. In a MWS glass bowl add maida, yeast, salt and sugar. Mix well, add water and make a soft dough. 2. Select menu and press start. When beeps, rest for 3 minutes. Now remove.	

Usage of Accessories / Utensils

1



Low rack

+



Multi cook tawa

2



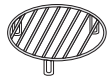
High rack

+



Multi cook tawa

3



Low rack

+



Microwave safe glass bowl
(Not provided with LG Kit)

4



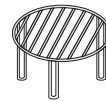
Low rack

+



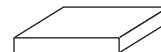
Metal cake tin
(Not provided with LG Kit)

5



High rack

+



Microwave flat glass dish
(Not provided with LG Kit)

6



Low rack

+



Microwave flat glass dish
(Not provided with LG Kit)

Memo

Memo

Memo

