

# OWNER'S MANUAL

# MICROWAVE

# OVEN

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

MC2886BRUM



MFL70580210

Rev.00\_29092021

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## How the Microwave Function Works

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

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

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

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

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## A very safe appliance

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

# 251 Recipes List

<b>Diet Fry/Low Calorie</b> (page 23-52)	
<b>Diet Fry</b>	
<b>Code No.</b>	<b>Recipe Name</b>
dF1	Chicken Nuggets
dF2	Aloo Chips
dF3	Gujia
dF4	Samosa
dF5	Bread Pakora
dF6	Paneer Pakora
dF7	Masala Vada
dF8	Chicken 65
dF9	Stuffed Aloo Patties
dF10	Mushroom Rolls
dF11	Sabudana Vada
dF12	Fish Amritsari
dF13	Batata Vada
dF14	Pyaz Pakora
dF15	Mirchi Vada
dF16	Aloo bhaji
dF17	Soyabean Tikki
dF18	Oats cutlet
dF19	Methi masala vada
dF20	Poha patties
dF21	French toast
dF22	Buff vada
dF23	Palak tikki
dF24	Corn aloo tikki
dF25	Mix veg bhajia
<b>Health Plus</b>	
<b>Code No.</b>	<b>Recipe Name</b>
HP1	Kala Chana
HP2	Karela Sabzi
HP3	Lemon Chicken
HP4	Machi Kali Mirch
HP5	Soya Idli
HP6	Nutrinuggets
HP7	Curd Brinjal
HP8	Bathua Raita
HP9	Soyabean Curry
HP10	Spinach Dal
HP11	Moong Dal
HP12	Leaf Rolls

<b>Health Plus</b>	
<b>Code No.</b>	<b>Recipe Name</b>
HP13	Fish Bharta
HP14	Healthy Khichdi
HP15	Oats Idli
<b>Soup</b>	
<b>Code No.</b>	<b>Recipe Name</b>
So1	Sweet corn soup
So2	Mushroom soup
So3	Wonton Soup
So4	Chicken shorba
So5	Tamatar shorba
So6	Corn Basil & fusili soup
So7	Rasam
So8	Mulligatawny soup
So9	Hot & Sour Soup
So10	Tomato Soup
So11	Palak Makai
So12	Chicken Soup
So13	Tom Yum Kung
So14	Dal Shorba
So15	Rajma Soup
So16	Shahi Shorba
So17	Bombay Curry Soup
So18	Badam Soup
So19	Limbu Dhania Shorba
So20	Mutton Shorba
<b>Continental</b>	
<b>Code No.</b>	<b>Recipe Name</b>
Co1	Pasta
Co2	Veg au Gratin
Co3	Baked mushrooms
Co4	Lasaneya
Co5	Macaroni
Co6	Thai Chicken
Co7	Mediterranean Crostini
Co8	Chilli Veg
Co9	Potato dumpling
Co10	Sweet & Sour Veg

# 251 Recipes List

Salads	
Code No.	Recipe Name
SA1	Rice Salad
SA2	Spring Basket salad
SA3	Tiranga Salad
SA4	Hari Seekh Salad
SA5	Beetroot Salad
SA6	Cous Cous Salad
SA7	Pasta Salad
SA8	Whole Wheat & Mint salad
SA9	Bread Salad
SA10	Papaya Lachcha Salad
<b>Tandoor Se/ Kids' Delight</b> (page 53-76)	
Tandoor Se	
Code No.	Recipe Name
tS1	Paneer Tikka
tS2	Murg Tandoori
tS3	Tandoori Sabzi
tS4	Hara Bhara Kababs
tS5	Shaami Kababs
tS6	Mutton tikka
tS7	Chicken lollipops
tS8	Chana Kababs
tS9	Bharwan Baigan
tS10	Fish tandoori
tS11	Veg Kabab Rolls
tS12	Corn Kababs
tS13	Bharwan Tamatar
tS14	Tandoori Aloo
tS15	Tandoori Gobhi
tS16	Tandoori Mushrooms
tS17	Mahi tikka
tS18	Arbi Tandoori
tS19	Mix Veg Platter
tS20	Spicy Chicken Kababs
tS21	Kastoori Kabab
tS22	Chilka Kababs
tS23	Jimikand ke Kababs
tS24	Kaju Kababs
tS25	Mutton & Tomato Kababs

Child's Favourite	
Code No.	Recipe Name
CF1	Omelette
CF2	Corn Chaat
CF3	Vermicelli khichdi
CF4	Pizza
CF5	Garlic Bread
CF6	Choco Bars
CF7	Apple pie
CF8	Bread Pudding
CF9	Cheesy Nachos
CF10	Chocolate Balls
CF11	Strawberry Custard
CF12	Veg Burger
CF13	Mushroom & Pepper pizza
CF14	Noodle Rosti
CF15	Bread Rolls
Bakery	
Code No.	Recipe Name
bA1	Brownie
bA2	Muffins
bA3	Patties
bA4	Walnut cake
bA5	Swiss Roll
bA6	Carrot Cake
bA7	Chocolate Cake
bA8	Jeera biscuit
bA9	Naan Khatai
bA10	Chena Poda
bA11	Masala Biscuit
bA12	Lamington Cake
bA13	Doughnuts
bA14	Whole Wheat cookies
bA15	Buns
bA16	Apple cup cakes
bA17	Eggless Chocolate Cake
bA18	Cheese Straw
bA19	Vanilla Cake
bA20	Chocolate cookies



# 251 Recipes List

Indian Roti Basket	
(page 77-86)	
Indian Roti Basket	
Code No.	Recipe Name
br1	Naan
br2	Lachha Parantha
br3	Appam
br4	Masala Roti
br5	Missi roti
br6	Stuffed Naan
br7	Khasta Parantha
br8	Pudina Parantha
br9	Rajma Parantha
br10	Paneer Parantha
br11	Kulche
br12	Daal parantha
br13	Aloo parantha
br14	Palak parantha
br15	Gobhi Parantha
br16	Ajwain Parantha
br17	Payaaz Parantha
br18	Chatpata Parantha
br19	Aloo gobhi Parantha
br20	Methi Parantha
Indian Cuisine	
(page 87-114)	
Indian Cuisine	
Code No.	Recipe Name
IC1	Mix Veg
IC2	Kadhai Paneer
IC3	Dal Tadka
IC4	Sambhar
IC5	Dum Aloo
IC6	Baigan Ka Barta
IC7	Kadhi
IC8	Baati
IC9	Pithla
IC10	Dalma
IC11	Bhindi fry
IC12	Panchmel ki sabzi
IC13	Gujrati tuvar dal
IC14	Butter Chiicken

Indian Cuisine	
Code No.	Recipe Name
IC15	Beans Porial
IC16	Goan potato curry
IC17	Kashmiri Kaju Paneer
IC18	Veg Handva
IC19	Gatte ki sabzi
IC20	Aloo Gobhi
IC21	Matar Paneer
IC22	Kadhai Chicken
IC23	Kofta Curry
IC24	Egg Curry
IC25	Jhinga Matar Curry
IC26	Dum Tangri
IC27	Makki Korma
IC28	Litti
IC29	Chokha
IC30	Methi Aloo
IC31	Kaddu Ki Sabzi
Sweet Corner	
Code No.	Recipe Name
SC1	Suji Halwa
SC2	Besan laddoo
SC3	Shahi tukda
SC4	Kheer
SC5	Mysore Pak
SC6	Nariyal burfi
SC7	Sandesh
SC8	Shahi rabdi
SC9	Payasam
SC10	Kaddu Kheer
SC11	Seviyan Zarda
SC12	Phirni
SC13	Burfi
SC14	Kalakand
SC15	Rava Ladoo
SC16	Kaju Burfi
SC17	Badam Halwa

# 251 Recipes List

Rice Delight	
Code No.	Recipe Name
rd1	Chicken Biryani
rd2	Gosht dum biryani
rd3	Malabar biryani
rd5	Veg Pulao
rd6	Veg tahiri
rd7	Pepper rice
rd8	Zafrani Pulao
rd9	Bengali Biryani
rd10	Khumb Pulao
rd11	Tiranga Pulao
rd12	Egg Biryani
rd13	Achhari Chana Pulao
rd14	Methi Rice
rd15	Coconut Rice
rd16	Curd Rice
Chatpat Corner	
Code No.	Recipe Name
CC1	Apple Tomato Chutney
CC2	Lemon Pickle
CC3	Mix veg Pickle
CC4	Pizza Sauce
CC5	Tomato Sauce
CC6	Masala Chutney
CC7	Lehsun ki chutney
CC8	Manchurian Sauce
CC9	Aam ki chutney
CC10	Coconut Chutney
CC11	Til ki Chutney

Pasteurize Milk/ Tea/ Dairy Delight (page 115-117)	
Tea/Dairy Delight	
Code No.	Recipe Name
PS1	Pasteurize Milk
dd1	Tea
dd2	Coffee
dd3	Flavoured Yoghurt
PA1	Paneer
CU1	Curd
Cooking Aid/Steam Clean/ Dosa/Ghee (page 118-121)	
Cooking Aid	
Code No.	Recipe Name
UC1	Keep Warm
UC2	Defrost Veg.
UC3	Defrost Nonveg
UC4	De-humidification
UC5	Light Disinfect
UC 6	Pizza Base
UC7	Body Massage oil
SL1	Steam Clean
Dosa / Ghee	
Code No.	Recipe Name
do 1	Masala dosa
Gh1	Ghee

# IMPORTANT SAFETY INSTRUCTIONS

## READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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

### WARNING

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

#### WARNING

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

#### CAUTION

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

### WARNING

- 1 Do not attempt to tamper with, or make any adjustments or repairs to the door, door seals, control panel, safety interlock switches or any other part of the oven which would involve the removal of any cover protecting against exposure to microwave energy. Do not operate the oven if the door seals and adjacent parts of the microwave oven are faulty. Repairs should only be undertaken by a qualified LG service technician.
  - Unlike other appliances, the microwave oven is a high-voltage and a high electrical-current equipment. Improper use or repair could result in harmful exposure to excessive microwave energy or in electric shock.
- 2 Do not use the oven for the purpose of dehumidification. (ex. Operating the microwave oven with wet newspapers, clothes, toys, electric devices, pet or child etc.)
  - It can be the cause of serious damage to safety such as a fire, a burn or a sudden death due to an electric shock.

### WARNING

- 3 The appliance is not intended for use by young children or elderly persons. Only allow elderly & children (8 years and above) to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
  - Improper use may cause damage such as a fire, electric shock or burn.
- 4 Accessible parts may become hot during use. Young children should be kept away.
  - They may get a burn.

### WARNING

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

### WARNING

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

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




### CAUTION

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

- 13 Do not cook eggs in their shell. Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
  - Pressure will build up inside the egg which will burst.
- 14 Do not attempt deep fat frying in your oven.
  - This could result in a sudden boil over of the hot liquid.
- 15 If smoke is observed, switch off or disconnect the oven from the power supply and keep the oven door closed in order to stifle any flames.
  - It can cause serious damage such as a fire or electric shock.
- 16 When food is heated or cooked in disposable containers made of plastic, paper or other combustible materials, keep an eye on the oven and check it frequently.
  - Your food may be poured due to the possibility of container deterioration, which also can cause a fire.
- 17 The temperature of accessible surfaces maybe high when the appliance is operating. Do not touch the oven door, outer cabinet, rear cabinet, oven cavity during micro mode, grill mode, convection mode, combination mode & auto cook operations (feature are model specific). Before clearing utensils make sure they are not hot.

For accessories & dishes touch them using hand gloves. Adults should supervise their children during every mode of operation as temperature may be high.

  - As they will become hot, there is the danger of a burn unless wearing thick culinary gloves.
- 18 The oven should be cleaned regularly and any food deposits should be removed.
  - Failure to maintain the oven in a clean condition could lead to deterioration of the surface. This could adversely affect the life of the appliance and possibly result in a hazardous situation.
- 19 If there are heating elements, the appliance becomes hot during use. Care should be taken to avoid touching the heating elements inside the oven.
  - There is danger of a burn.
- 20 Follow exact directions given by each manufacturer for their popcorn product. Do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested times, discontinue cooking. Never use a brown paper bag for popping corn. Never attempt to pop leftover kernels.
  - Overcooking could result in the corn catching a fire.
- 21 Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass.
  - They can scratch the surface, which may result in the glass shattering.
- 22 This oven should not be used for commercial catering purposes.
  - Improper use could result in damage to your oven.
- 23 The connection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
  - Using improper plug or switch can cause an electric shock or a fire
- 24 The microwave oven shall be used freestanding. Microwave oven must not be placed inside cabinet.
- 25 This appliance can be used by children aged from 8 years and above and person with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved.
- 26 Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 year and above and supervised.
- 27 For Oven with Lamp, Power rating of Lamp is 35W/25W  
For Oven with LED, Power rating of LED is 2.6W
- 28 If the supply cord is damaged, it must be replaced by the manufacturer or LG service technician or similarly qualified person in order to avoid a hazard.
- 29 The appliance is not intended to be operate by means of an external timer or separate remote-control system.
- 30 The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption in order to avoid burns.
- 31  Caution, hot surface.

When the symbol is used, it means that the surfaces are liable to get hot during use.

## SAFETY PRECAUTIONS

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

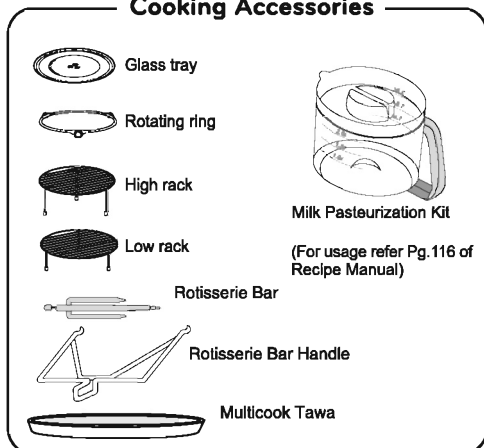
There is danger of blast if covered bottle, sealed food, egg, and chestnut etc. are cooked inside oven.

## Unpacking & Installing

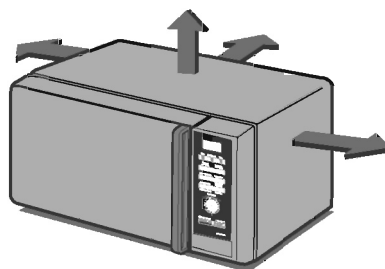
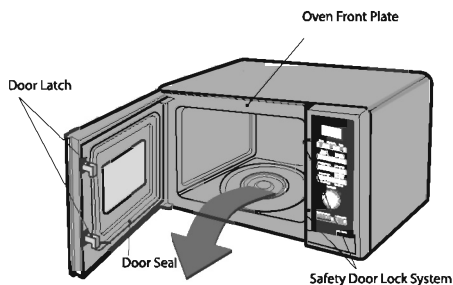
By following the basic steps on these two pages you will be able to quickly check that your oven is operating correctly. Please pay particular attention to the guidelines on where to install your oven. When unpacking your oven make sure you remove all accessories and packing materials. Check to make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

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

### Cooking Accessories



Disclaimer: This is only graphical representation of actual product



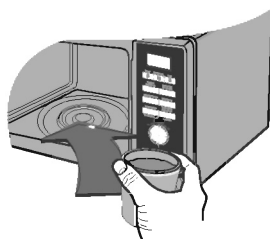
- 2 Place the oven on the level location of your choice with more than 85 cm height but make sure there is at least 20 cm of space on the top and 10 cm at the rear for proper ventilation. The front of the oven should be at least 8 cm from the edge of the surface to prevent tipping. An exhaust outlet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

### NOTE

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

## BEFORE USE

- 3 Plug your oven into a standard household socket. Make sure your oven is the only appliance connected to the socket.  
**If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.**
- 4 Open your oven door by pulling the door handle. Place the rotating ring inside the oven and place the glass tray on top.
- 5 Fill a **microwave safe container with 300 mL of water.**  
Place on the glass tray and close the oven door.  
If you have any doubts about what type of container to use please refer to Page 13.



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



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










## YOUR OVEN IS NOW INSTALLED

- 8 The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption in order to avoid burns.
- 9 If oven gets overheated the display will be turned off for safety purpose, give it sometime to cool and then operate.
- 10 Microwave oven allows you to save energy by display off when not cooking in oven. After 5 minutes of door open or close display, Lamp/LED will turn off automatically. when you press any key display, lamp/LED will turn ON again.



## Method To Use Accessories As Per Mode

	Microwave	Grill	Convection	Grill combi	Conv combi
 Milk Pasteurization Kit*	✓	✗	✗	✗	✗
 High rack	✗	✓	✓	✓	✓
 Low rack	✗	✓	✓	✓	✓
 Glass tray	✓	✓	✓	✓	✓
 Multi Cook Tawa	✗	✓	✓	✓	✓
 Rotisserie Bar	✗	✓	✓	✓	✓
 Multi cook Tawa & Rack	✗	✓	✓	✓	✓

Caution : Do not operate Multicook tawa + Rack empty and Rotisserie bar (without food) in combi mode.

Caution: Use accessories in accordance with cooking guides!

✓ Acceptable

✗ Not Acceptable

\* To be used in 'Pasteurize Milk' function only, Do not use in manual cook.

Caution: Do not wash the multi cook tawa with rough or sharp material.

## Microwave-Safe Utensils

### Never use metal or metal trimmed utensils in using microwave function

Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning. Most heat resistant non metallic cooking utensils are safe for use in your oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in the microwave. Place the utensil in question next to a glass bowl filled with water in using microwave function. Microwave at power HIGH for 1 minute. If the water heats up but the utensil remains cool to the touch, the utensil is microwave-safe. However, if the water does not change temperature but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in using microwave function. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in the microwave. Just read through the following checklist.

### Dinner plates

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

### Glassware

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

### Plastic storage containers

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

### Paper

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

### Plastic cooking bags

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

### Plastic microwave cookware

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

### Pottery, stoneware and ceramic

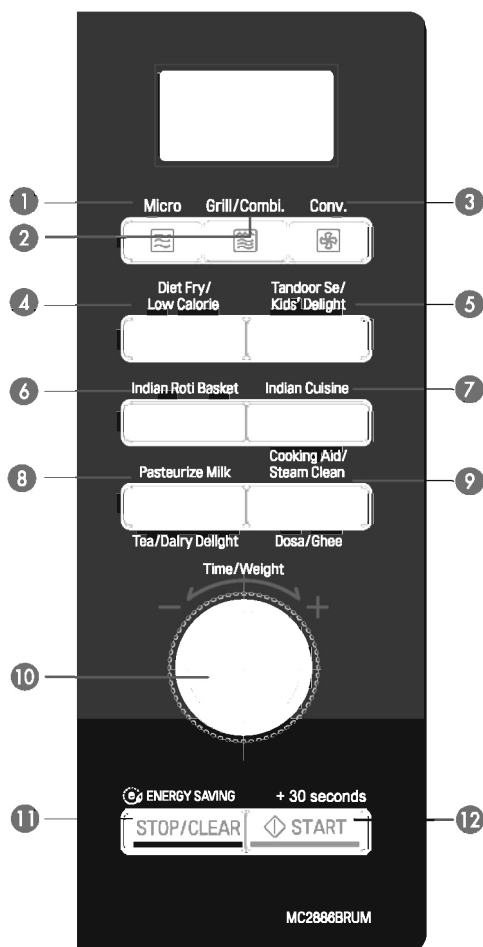
Containers made of these materials are usually fine for use in using microwave function, but they should be tested to be sure.



### CAUTION

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

## Control Panel



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

Part	
<b>1 Micro</b>	Use to select the power level for microwave cooking
<b>2 Grill/Combi.</b>	Use to select Grill or Combination cooking
<b>3 Conv.</b>	Use to select Convection cooking
<b>4 Diet Fry/ Low Calorie</b>	Cook your favorite recipe using this function.
<b>5 Tandoor Se/ Kids' Delight</b>	Cook your favorite recipe using this function.
<b>6 Indian Roti Basket</b>	Cook your favorite recipe using this function.
<b>7 Indian Cuisine</b>	Cook your favorite recipe using this function.
<b>8 Pasturize Milk/Tea/Dairy Delight</b>	Cook your favorite recipe using this function.
<b>9 Cooking Aid/Steam Clean/Dosa/Ghee</b>	Cook your favorite recipe using this function.
<b>10 Dial</b>	Use to select particular auto cook menu after pressing auto cook key. Set cooking time, weight and temperature. While cooking with auto and manual function, you can increase or decrease the cooking time at any point by turning the Dial.
<b>11 STOP/CLEAR</b>	Used to stop oven and clear all entries
<b>12 START/+ 30 seconds</b>	To quickly set the cooking time directly. The +30 seconds feature allow you to set 30 seconds intervals of HIGH power cooking with a single touch

## Child Lock

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

- 1 Press **STOP/CLEAR**



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



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



### ! NOTE

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

## +30 seconds

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

- 1 Press **STOP/CLEAR**



- 2 Press **START/+30 seconds** four times to select 2 minutes on 900W power.  
Your oven will start before you have finished the fourth press.



- 3 During **START/+30 seconds** cooking, you can extend the cooking time up to 99 minutes 59 Seconds by turning the dial.



### ! NOTE

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

## HOW TO USE

### Micro Power Cooking

In the following example, show you how to cook some food on 720W power for 5 minutes.

- 1 Press **STOP/CLEAR**



- 2 Press **Micro** until display shows "720".



- 3 Turn Dial until display shows "5:00"



- 4 Press **START/+30 seconds**

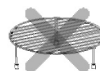


### ! NOTE

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



High rack



Low rack



Rotisserie Bar



Multicook Tawa

## Micro Power Level

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

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

## Grill Cooking

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

- 1 Press **STOP/CLEAR**



- 2 Press Grill/Combi. one time.  
The following indication is displayed:



- 3 Turn Dial until display shows "12:00"



- 4 Press **START/+30 seconds**



### CAUTION

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

### NOTE

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



High rack

## Grill Combi Cooking

In the following example, show you how to program your oven with micro power 360W and grill for a cooking time of 25 minutes.

- 1 Press **STOP/CLEAR**



- 2 Press Grill/Combi three times.  
The following indication is displayed:



- 3 Press Micro until display shows "360"



- 4 Turn Dial until display shows "25:00"



- 5 Press **START/+30 seconds**



### NOTE

- Your oven has a combination cooking feature which allows you to cook food with **Heater** and **Microwave**. This generally means it takes less time to cook your food.
- You can set three kinds of micro power level (180W, 270W, and 360W) in grill combi mode.
- This feature will allow you to brown and crispy food quickly.

## Convection Preheat

In the following example, show you how to preheat the oven to a temperature of 200 °C.

- 1 Press **STOP/CLEAR**



- 2 Press **Conv.**



- 3 Turn Dial until display shows "200 °C". Press **START/+30 seconds** for temperature confirmation.



- 4 Press **START/+30 seconds** again. Preheating will be started with displaying "Pr-H".



### NOTE

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

## Convection Cooking

The multicook tawa or low rack must be used during convection cooking.

In the following example, show you how to cook some food at a temperature of 230 °C for 50 minutes.

- 1 Press **STOP/CLEAR**



- 2 Press **Conv.**



- 3 Turn Dial until display shows "230 °C". Press **START/+30 seconds** for temperature confirmation.



- 4 Turn Dial until display shows "50:00".



- 5 Press **START/+30 seconds**



### CAUTION

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

### NOTE

If you do not set a temperature your oven will automatically select 180 °C, the cooking temperature can be changed by **DIAL**.

For the best result please use the following accessory.



Low rack



## Convection Combi Cooking

In the following example, show you how to program your oven with micro power 270 W and at a convection temperature 200 °C for a cooking time of 25 minutes.

- 1 Press **STOP/CLEAR**



- 2 Press **Grill/Combi.** two times.

The following indications are displayed:  .



- 3 Press **Conv.** The following indications are displayed:  .



- 4 Turn Dial until display shows "200°C".



- 5 Press **Micro** until display shows "270".



- 6 Turn Dial until display shows "25:00".



- 7 Press **START/+30 seconds**



### CAUTION

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



### NOTE

You can set three kinds of micro power level 180W, 270 W and 360W).

## More Or Less Cooking

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

- 1 Press **STOP/CLEAR**



- 2 Set the required preset **COOK** program.

Select weight of food.



- 3 Press **START/+30 seconds**

Turn DIAL

The cooking time will increase or decrease.



### NOTE

- If you find that your food is over or undercooked when using the preset COOK program, you can increase or decrease cooking time by turning the **DIAL**.
- You can lengthen or shorten the cooking time at any point by turning the **DIAL**. Do not increase or decrease the time during defrost mode. It may affect the performance of defrost mode.



## Energy Saving

The microwave oven allows you to save energy by switching off lamp/LED and display when not cooking in oven.

### When Door open condition (Lamp/LED on & Display on):

Press STOP/CLEAR key one time

Lamp / LED & Display is turned off (Both together)

Press any key on keypad, display shows that key related display & Lamp/LED is turned on.

If door remains open for 5 minutes, Lamp/LED & display are auto cut off.

Press any key on keypad, display shows that key related display & lamp/LED is turned on.



### When Door close condition (Lamp/LED on & Display on):

Press STOP/CLEAR key one time

Display is turned off (Lamp/LED remains turned off)

Press any key on keypad, display shows that key related display (Lamp/LED remains turned off)

If door remains closed for 5 minutes, display is auto cut off. (Lamp/LED remains turned off)

Press any key on keypad, display shows that key related display (lamp/LED remains turned off).



### When Door close condition (Lamp/LED on & Display on):

Door is open for 5 minutes, Lamp/LED & display are auto cut off.

a) When any key is pressed, Lamp/LED & display are turned on.

b) If door is closed, after 5 minutes display is turned off.

## Various Cook Functions

Please follow the given steps to operate cook functions (Diet Fry/ Low Calorie, Tandoor Se/ Kids' Delight, Indian Roti Basket, Indian Cuisine, Pasteurize Milk/Tea/ Dairy Delight, CookingAid/Steam Clean/Dosa/Ghee ) in your Microwave.

Cook Functions	Diet Fry/ Low Calorie	Tandoor Se/ Kids' Delight	Indian Roti Basket	Indian Cuisine	Pasteurize Milk/Tea/ Dairy Delight	Cooking Aid/Steam Clean/ Dosa/Ghee
STEP-1	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR	*Press STOP /CLEAR
STEP-2	Press Diet Fry & twice for Low Calorie	Press Tandoor Se/ &twice for Kids' Delight	Press Indian Roti Basket	Press Indian Cuisine	Press Pasteurize Milk & twice for Tea/ Dairy Delight	Press Cooking Aid/Steam Clean & twice for Dosa/Ghee
STEP-3	Turn dial to select the menu (dF1-dF25) (HP1-HP15) (So1-So20) (Co1-Co10) (SA1-SA10)	Turn dial to select the menu (tS1-tS25) (CF1-CF15) (bA1-bA20)	Turn dial to select the menu (br1-br20)	Turn dial to select the menu (IC1-IC31) (SC1-SC17) (rd1-rd16) (CC1-CC11)	Turn dial to select the menu (PS1) (dd1-dd3) (PA1) (CU1)	Turn dial to select the menu (UC1-UC7) (SL1) (do1) (Gh1)
STEP-4	Turn dial to set the weight	Turn dial to set the weight	Turn dial to set the weight	Turn dial to set the weight	Turn dial to set the weight	Turn dial to set the weight
STEP-5	Press START/ + 30 seconds	Press START/ + 30 seconds	Press START/ + 30 seconds	Press START/ + 30 seconds	Press START/ + 30 seconds	Press START/ + 30 seconds

\* Note : If display is blank, press STOP/CLEAR

If display shows "0", do not press STOP/CLEAR, go directly to step 2.

\*\*Note : If recipe has single weight e.g br1 do not follow step 4 for directly go to step 5

## Diet Fry/ Low Calorie

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

1. Press **STOP/CLEAR**.



2. Press **Diet Fry / Low Calorie**



3. Display will show "dF1".

4. \*Press **START/+ 30 seconds** for menu confirmation.



5. \*Turn Dial until display show "0.3 kg".



6. Press **START/+ 30 seconds**



When cooking you can increase or decrease cooking time by turning Dial.



### ! NOTE

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

\*Note: If the recipe has single weight (e.g "dF4") Samosa, do not follow step 4, 5. Directly go to step 6.

Menu	Weight Limit	Utensil	Instructions																																					
dF1	Chicken Nuggets	0.1-0.3 kg	<table><tr><td>Microwave safe (MWS) glass bowl &amp; Multicook tawa &amp; High Rack*</td></tr></table> <table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Boneless chicken</td><td>100 g</td><td>150 g</td><td>200 g</td></tr><tr><td>Bread slice</td><td>1 no.</td><td>2 nos.</td><td>2 nos.</td></tr><tr><td>Pepper corns</td><td>4-5 nos.</td><td>5-6 nos.</td><td>6-7 nos.</td></tr><tr><td>Cloves</td><td>2-3 nos.</td><td>3-4 nos.</td><td>4-5 nos.</td></tr><tr><td>Garlic paste</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Olive oil</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td></tr><tr><td>Salt</td><td colspan="3">As per taste</td></tr><tr><td>Chopped garlic</td><td>2 cloves</td><td>3 cloves</td><td>4 cloves</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS glass bowl put boneless chicken, pepper corns, cloves, olive oil, chopped garlic. Mix well &amp; cover. Select menu &amp; weight. press start.</li><li>2. When beeps, remove from microwave. allow to cool &amp; grind everything in a mixer. Take out in the bowl add salt, crumbled bread slices. Mix well.</li><li>3. Make small round shaped nuggets from the mixture. Keep on tawa. Place the tawa on high rack. Press start.</li><li>4. When beeps, turn the nuggets &amp; press start. Serve them hot with tomato Ketchup &amp; shredded salad.</li></ol> <p><b>Note:</b> If the mixture of nuggets is too dry, then sprinkle few drops of water to it.</p>	Microwave safe (MWS) glass 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	½ tsp	1 tsp	1½ tsp	Olive oil	1 tsp	1½ tsp	2 tsp	Salt	As per taste			Chopped garlic	2 cloves	3 cloves	4 cloves
Microwave safe (MWS) glass bowl & Multicook tawa & High Rack*																																								
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Olive oil	1 tsp	1½ tsp	2 tsp																																					
Salt	As per taste																																							
Chopped garlic	2 cloves	3 cloves	4 cloves																																					
dF2	Aloo Chips	0.2 kg	<table><tr><td>Microwave glass tray</td></tr></table> <table><tr><td>For</td><td>0.2 kg</td></tr><tr><td>Potato (very thinly sliced)</td><td>200 g</td></tr><tr><td>Oil</td><td>A few drops</td></tr><tr><td>Salt, Chaat masala (optional)</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl mix very thinly sliced potatoes, salt, chaat masala.</li><li>2. Put few drop of oil on the glass tray of the microwave oven &amp; smear it properly throughout.</li><li>3. Spread the potato slices throughout the glass tray. Select menu &amp; press start. Allow the glass tray to cool down. Remove the chips &amp; serve.</li></ol>	Microwave glass tray	For	0.2 kg	Potato (very thinly sliced)	200 g	Oil	A few drops	Salt, Chaat masala (optional)	As per taste																												
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For	0.2 kg																																							
Potato (very thinly sliced)	200 g																																							
Oil	A few drops																																							
Salt, Chaat masala (optional)	As per taste																																							
dF3	Gujiya	10	<table><tr><td>Multicook tawa &amp; Low rack*</td></tr></table> <table><tr><td><b>For dough</b></td><td>100 g</td></tr><tr><td>Maida (refined wheat flour)</td><td></td></tr><tr><td>Desi ghee</td><td>1 tbsp &amp; 1 tsp</td></tr><tr><td>Water</td><td>To knead the dough</td></tr><tr><td><b>For stuffing</b></td><td></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></td><td></td></tr><tr><td>Chopped kishmish, Almonds, Cashew nuts</td><td>As required</td></tr><tr><td>Oil</td><td>3¼ tsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl put all the ingredients of stuffing &amp; mix well.</li><li>2. In another bowl put maida, 1 tbsp ghee, gradually add water &amp; knead a soft dough for gujyas. Put 1tsp ghee in dough &amp; knead again &amp; keep the dough covered for 15-20 minutes.</li><li>3. Divide the dough in small balls of equal size &amp; roll out each ball into a thin circle. *Place the rolled out circle in a *gujiya mould &amp; fill the centre with stuffing (as required). Close the gujiya mould carefully &amp; 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 gujyas in the similar way.</li><li>4. Grease the tawa with ¼ tsp oil. Keep on low rack. Keep in the microwave. Select menu &amp; press start. (Preheat process)</li><li>5. When beeps, place the gujyas on tawa &amp; keep on low rack. Press start.</li><li>6. When beeps, turn the gujyas, sprinkle 3 tsp ghee/oil on all the gujyas &amp; Press start.</li></ol> <p><b>*Note :</b> Grease the surface with 1-2 drops of oil before rolling the circle for gujyas. <b>* Gujiya mould is not provided with the start up kit.</b> 10 indicates the number of gujiya that can be prepared.</p>	Multicook tawa & Low rack*	<b>For dough</b>	100 g	Maida (refined wheat flour)		Desi ghee	1 tbsp & 1 tsp	Water	To knead the dough	<b>For stuffing</b>		Grated khoya	50 g	Dessicated coconut	50 g	Powdered sugar	50 g	Elaichi powder	1 tsp			Chopped kishmish, Almonds, Cashew nuts	As required	Oil	3¼ tsp												
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Chopped kishmish, Almonds, Cashew nuts	As required																																							
Oil	3¼ tsp																																							

Menu	Weight Limit	Utensil	Instructions
dF4	Samosa	8	Multicook tawa & Low rack*
			Maida (refined wheat flour)1 cup
			Melted ghee½ tbsp
			Oilfor kneading
			Salt½ tsp
			For stuffing
			Boiled potatoes2 cup
			Boiled peas½ cup
			Ginger-green chilli paste1 tsp
			Amchoor1½ tsp
			Red chilli powder1 tsp
			Finely chopped Coriander leaves2 tbsp
			Jeera1 tsp
			Oil2¼ 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 ¼ 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.
dF5	Bread Pakora	04 Pc	Multicook tawa & High rack*
			For batter
			Besan1 cup (130 g)
			Water200 mL
			Salt, Haldi, Garam masala, Red chilli powder,As per taste
			For filling
			Boiled potatoes2 nos. (medium)
			Chopped green chillies2 nos.
			Chopped coriander1 tbsp
			Chopped ginger1 tsp
			Salt, Garam masala, Red chilli powderAs per taste
			Bread slices4 nos.
			Oil2 tsp
			Method :
			1. In a bowl put boiled potatoes & mash them. Add chopped green chillies, coriander leaves, ginger, salt, garam masala & red chilli powder & mix well.
			2. In another bowl put besan & all spices & gradually add water & make a smooth batter for bread pakoras without any lumps.
			3. Take bread slices, cut them half diagonally, spread the filling on one part of the bread slice & cover with the other. Prepare all other slices using same procedure. Grease the tawa with 2-3 drops oil.
			4. Keep the tawa on high rack. Select menu the press start. (Preheat process)
			5. When beeps, keep the bread slices coated with the batter evenly on all sides on tawa & press start.
			6. When beeps, turn the bread pakoras. Sprinkle 2 tsp oil on all & press start. Serve hot with tomato ketchup.

\*Refer Page 122 Fig. 1

\*Refer Page 122 Fig. 2

Menu		Weight Limit	Utensil	Instructions	
dF6	Paneer Pakora	0.4 kg	Multicook tawa & High rack*	For	0.4 kg
				Paneer (Cut into 1.5" cubes)	400 g
				<b>For Batter</b>	
				Besan	1 cup (130 g)
				Water	200 mL
				Salt, Red chilli powder, Haldi, Garam masala	As per taste
				Oil	2 tsp
				<b>Method :</b> 1. In a bowl, add besan, haldi, red chilli powder, garam masala, salt. Mix well. Gradually add water in small amounts to make the batter for pakoras without any lumps. Grease the tawa with 2-3 drops oil. 2. Keep the tawa on high rack. keep inside microwave. Select menu & press start.(Preheat process) 3. When beeps, place all paneer pieces evenly coated with the batter on the tawa. Keep tawa on high rack. Press start. 4. When beeps, turn the pakoras & pour 2 tsp oil on all pakoras & again press start. 5. Serve hot with Chutney or Sauce.	
dF7	Masala Vada	05 Pc	Multicook tawa & Low rack*	Soaked chana dal	1 cup
				Chopped onions, Chopped green chillies	½ cup
				Grated ginger	1 tsp
				Cumin seeds	1 tbsp
				Chopped garlic	1 tbsp
				Chopped coriander leaves	3 tbsp
				Salt	As per taste
				Red chillies	As per taste
				Oil	2 tsp
				<b>Method :</b> 1. Soak the chanas for 3-4 hours. Keep 1 tbsp of soaked chanas aside. 2. In a blender grind soaked chanas, green chillies, cumin seeds, ginger & salt into a coarse paste. (Don't make it into smooth paste). 3. Mix chopped onions, chopped garlic, chopped coriander leaves, soaked chana dal, red chilli powder with the coarse paste. 4. Grease the tawa with 1 tsp of oil. Keep the tawa on low rack. Keep both inside the microwave oven. Select menu & press start.(Preheat process) 5. When beeps, pour 1 tbsp of paste & spread a little. Same way prepare all the 5 vadas. Press start. 6. When beeps, turn over & pour 1 tsp oil & press vadas a bit with spatula. Press start. Serve with sambhar or coconut chutney.	

\*Refer Page 122 Fig. 2

\*Refer Page 122 Fig. 1

Menu	Weight Limit	Utensil	Instructions																																																																				
dF8	Chicken 65	0.2 – 0.4 kg	Multicook tawa & High rack* & Microwave safe (MWS) glass bowl																																																																				
			<table><tr><td>For</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr><tr><td>Chicken boneless (cut in 1½" pieces)</td><td>200 g</td><td>300 g</td><td>400 g</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Curry leaves</td><td></td><td>As required</td><td></td></tr><tr><td>Split green chilli</td><td>3 nos.</td><td>4 nos.</td><td>5 nos.</td></tr><tr><td>Mustard seeds</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td></tr><tr><td>Tomato ketchup</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Lime juice (optional)</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td></tr><tr><td colspan="4"><b>For Marinade</b></td></tr><tr><td>Hung curd</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Maida</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Cornflour</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td></tr><tr><td>Egg (beaten)</td><td>½ no.</td><td>1 no.</td><td>1 no.</td></tr><tr><td>Red food colour</td><td></td><td>A pinch</td><td></td></tr><tr><td>Ginger-garlic paste</td><td></td><td>As required</td><td></td></tr><tr><td>Salt, Turmeric powder</td><td></td><td>As per taste</td><td></td></tr><tr><td>Red chilli powder</td><td>1 tsp</td><td>1½ tsp</td><td>1½ tsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Add all the ingredients of marinade in a bowl &amp; mix well. Add boneless chicken pieces &amp; mix and cover. Keep in refrigerator for atleast 30 minutes.</li><li>2. When beeps, take marinated chicken pieces &amp; place on tawa. Keep tawa &amp; high rack inside the microwave.</li><li>3. Select menu &amp; weight and press start.</li><li>4. When beeps, remove high rack &amp; tawa from microwave. Keep aside. In a MWS glass bowl take oil, mustard seeds, curry leaves, split green chillies &amp; press start.</li><li>5. When beeps, add roasted chicken pieces &amp; tomato ketchup to the MWS glass bowl. Mix well &amp; press start. Squeeze lime juice on top &amp; serve immediately.</li></ol>	For	0.2 kg	0.3 kg	0.4 kg	Chicken boneless (cut in 1½" pieces)	200 g	300 g	400 g	Oil	1 tbsp	1½ tbsp	2 tbsp	Curry leaves		As required		Split green chilli	3 nos.	4 nos.	5 nos.	Mustard seeds	1 tsp	1½ tsp	2 tsp	Tomato ketchup	3 tbsp	4 tbsp	5 tbsp	Lime juice (optional)	1 tsp	2 tsp	3 tsp	<b>For Marinade</b>				Hung curd	1 tbsp	1½ tbsp	2 tbsp	Maida	1 tbsp	1½ tbsp	2 tbsp	Cornflour	1 tsp	1½ tsp	2 tsp	Egg (beaten)	½ no.	1 no.	1 no.	Red food colour		A pinch		Ginger-garlic paste		As required		Salt, Turmeric powder		As per taste		Red chilli powder	1 tsp	1½ tsp	1½ tsp
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Salt, Turmeric powder		As per taste																																																																					
Red chilli powder	1 tsp	1½ tsp	1½ tsp																																																																				
dF9	Stuffed Aloo Patties	06 Pc	Multicook tawa & High rack*																																																																				
			<table><tr><td>For Patties</td><td>2 cups</td></tr><tr><td>Boiled &amp; mashed potatoes</td><td>1 tbsp</td></tr><tr><td>Cornflour</td><td>2 nos.</td></tr><tr><td>Finely chopped green chilli</td><td>As per taste</td></tr><tr><td>Salt</td><td>1 tsp</td></tr><tr><td>Oil</td><td></td></tr><tr><td colspan="2"><b>For Stuffing</b></td></tr><tr><td>Oil</td><td>2 tsp</td></tr><tr><td>Boiled green pea</td><td>½ cup</td></tr><tr><td>Ginger &amp; green chilli paste</td><td>2 tsp</td></tr><tr><td>Chopped coriander leaves</td><td>2 tbsp</td></tr><tr><td>Cumin seeds</td><td>1 tsp</td></tr><tr><td>Salt, Red chilli powder, Garam masala</td><td>As per taste</td></tr><tr><td>Lemon juice (optional)</td><td>2 tbsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Pre-preparation for stuffing : In a microwave safe glass bowl take oil &amp; cumin seeds &amp; microwave 100% for 3 minutes. Add boiled green pea, ginger &amp; green chilli paste, chopped coriander leaves &amp; all spices. Mix well &amp; microwave 100% for 2 minutes. Squeeze fresh lemon juice &amp; mix well.</li><li>2. In a bowl take boiled &amp; mashed potatoes, chopped green chilli, cornflour, salt &amp; mix very well and make a dough for patties.</li><li>3. Divide the dough into 6 equal parts &amp; make round balls.</li><li>4. Stuff each potato ball with the stuffing in the centre &amp; seal. Give the shape of round patties.</li><li>5. Place all the patties on tawa &amp; place tawa on high rack. Put both tawa &amp; high rack inside the microwave. Select menu &amp; press start.</li><li>6. When beeps, turn over the patties &amp; again press start. Serve stuffed aloo patties hot with mint chutney or tomato ketchup.</li></ol>	For Patties	2 cups	Boiled & mashed potatoes	1 tbsp	Cornflour	2 nos.	Finely chopped green chilli	As per taste	Salt	1 tsp	Oil		<b>For Stuffing</b>		Oil	2 tsp	Boiled green pea	½ cup	Ginger & green chilli paste	2 tsp	Chopped coriander leaves	2 tbsp	Cumin seeds	1 tsp	Salt, Red chilli powder, Garam masala	As per taste	Lemon juice (optional)	2 tbsp																																								
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Lemon juice (optional)	2 tbsp																																																																						

\*Refer Page 122 Fig. 2

Menu		Weight Limit	Utensil	Instructions					
dF10	Mushroom Rolls	8 Pc	Multicook tawa & Low rack*	<b>For Stuffing</b>		1½ cup			
				Mushroom (finely chopped)		4 tbsp			
				Onions (chopped)		2 nos.			
				Green chilli (chopped)		2 tbsp			
				Butter (melted)		4 tbsp			
				Fresh cream		1 tbsp			
				Maida		½ cup			
				Boiled peas		1 tsp			
				Lemon juice		3 tbsp			
				Coriander leaves (chopped)		½ tsp			
				Garlic paste					
				Salt, Pepper powder		As per taste			
				<b>For Rolls</b>					
				Bread slices (white)		8 nos.			
				Butter / oil		For basting			
				Oil (for greasing)		½ tsp			
				<b>Method :</b>					
1. Pre-preparation for stuffing : In a microwave safe glass bowl take butter, chopped cumin, green chilli & mushrooms. Mix & microwave 100% for 6 minutes. Add boiled peas, chopped coriander, garlic paste, fresh cream, lemon, salt & black pepper powder. Mix very well & microwave 100% for 3 minutes. Cover & keep aside.									
2. Trim the sides of the bread slices with a knife. Flatten the bread slices with a rolling pin. Fill one portion of stuffing in the centre of flatten bread slice & roll tightly, covering the mixture. Keep aside for 5-7 minutes.									
3. Grease the tawa with ½ tsp oil & keep the low rack & tawa inside the microwave. Select menu & press start. (Preheat process)									
4. When beeps, cut the bread rolls from centre (into 2). Put them carefully on the tawa. Press start. Serve them hot with the chutney of your choice.									
dF11	Sabudana Vada	0.1 ~ 0.3 kg	Multicook tawa & High rack*	For		0.1 kg	0.2 kg	0.3 kg	
				Boiled potato		1 no.	2 nos.	3 nos.	
				Sabudana (soaked for at least 1 hour)		½ cup	¾ cup	1 cup	
				Roasted & crushed peanuts		1 tbsp	2 tbsp	3 tbsp	
				Chopped green chilli		1 no.	2 nos.	3 nos.	
				Finely chopped ginger		¼ tsp	½ tsp	1 tsp	
				Fresh curry leaves		As required			
				Coriander leaves (chopped)		½ tbsp	1 tbsp	1½ tbsp	
				Salt		As per taste			
				<b>Method :</b>					
				1. In a bowl take all the ingredients & mix well. Make mixture for sabudana vada. Divide the dough in equal parts & make round & flat vadas.					
				2. Take the multicook tawa & keep the vadas on tawa. Keep tawa on high rack & keep inside the microwave. Select menu & weight and press start.					
3. When beeps, turn the vadas & press start.									
4. When beeps, again turn the vadas & press start. Serve them hot with the chutney of your choice.									

\*Refer Page 122 Fig. 1

\*Refer Page 122 Fig. 2



Menu		Weight Limit	Utensil	Instructions			
dF12	Fish Amritsari	0.3 kg	Multicook tawa & High rack*	For	0.3 kg		
				Boneless fish (cut into 2" pieces)	300 g		
				Lemon juice	1 tsp		
				Salt	¼ tsp		
				<b>For Batter</b>			
				Egg (beaten)	1 no.		
				Besan	2 tbsp		
				Hung curd	2 tbsp		
				Ajwain	1 tsp		
				Ginger-garlic paste	½ tsp		
				Lemon juice	1 no.		
				Salt, Red chilli powder, Garam masala, Chaat masala, turmeric powder	As per taste		
				Bread crumbs (for coating)	1 cup		
				Oil (for basting)	1 tbsp		
				<b>Method :</b> 1. Sprinkle salt & lemon juice on fish pieces. Rub well & keep aside for 5 minutes & wash well. Remove excess moisture with an absorbent kitchen towel. 2. In a bowl, mix together besan, hung curd, ginger garlic paste, ajwain, all the spices, beaten egg & lemon juice. Mix well & make a thick batter for marinade. 3. Rub this marinade well on the fish pieces & keep covered in refrigerator for atleast half an hour. 4. In a flat dish / plate take bread crumbs & coat the fish pieces one-by-one & keep on tawa. Keep tawa & high rack inside the microwave. Select menu & press start. 5. When beeps, turnover fish pieces & sprinkle 1 tbsp oil on all pieces & press start. 6. Sprinkle chaat masala on fish pieces & serve them hot with lemon wedges & lachha onions.			
dF13	Batata Vada	0.1 ~ 0.3 kg	Multicook tawa & High rack*	For	0.1 kg	0.2 kg	0.3 kg
				Bolled 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.	1½ no.	2 nos.
				Salt, Red chilli powder, Garam masala, Chaat masala	As per taste		
				Roasted jeera	1 tsp	1½ tsp	2 tsp
				<b>Method :</b> 1. Mix all the ingredients together. Make big vadas of the mixture. 2. Arrange the vada on the tawa. Keep the tawa on high rack. 3. Select menu & weight & press start. 4. When beeps, turn over the vadas & press start.			

\*Refer Page 122 Fig. 2

Menu		Weight Limit	Utensil	Instructions	
dF14	Pyaz Pakora	0.1 kg	Multicook tawa & High rack**	For	0.1 kg
				Pyaz (Cut into rings)	100 g
				<b>For Batter</b>	
				Besan	1 cup (130 g)
				Water	200 mL
				Salt, Red chilli powder, Haldi, Garam masala	As per taste
				Oil	2 tsp
				<b>Method :</b>	
				1. In a bowl, add besan, haldi, red chilli powder, garam masala, salt. Mix well. Gradually add water in small amounts to make the batter for pakoras without any lumps. Grease the tawa with 2-3 drops oil.	
				2. Keep the tawa on high rack. keep inside microwave. Select menu & press start.(Preheat process)	
dF15	Mirchi Vada	0.2 kg	Multicook tawa & High rack*	For	0.2 kg
				Mirchi (blanched)	200 g
				<b>For filling</b>	
				Boiled potatoes	2 nos. (medium)
				Chopped green chillies	2 nos.
				Chopped coriander	1 tbsp
				Chopped ginger	1 tsp
				Salt, Garam masala, Red chilli powder	As per taste
				<b>For Batter</b>	
				Besan	1 cup (130 g)
dF16	Aloo Bhaji	0.1 kg	Multicook tawa & High rack*	For	0.1 kg
				Potatoes (cube)	100 g
				<b>For Batter</b>	
				Besan	1 cup (130 g)
				Water	200 mL
				Salt, Red chilli powder, Haldi, Garam masala	As per taste
				Oil	2 tsp
				<b>Method :</b>	
				1. In a bowl, add besan, haldi, red chilli powder, garam masala, salt. Mix well. Gradually add water in small amounts to make the batter for pakoras without any lumps. Grease the tawa with 2-3 drops oil.	
				2. Keep the tawa on high rack. keep inside microwave. Select menu & press start.(Preheat process)	

Menu	Weight Limit	Utensil	Instructions																		
dF17	Soyabean Tikki	5 pc.	Multicook tawa & High rack*																		
			<table><tr><td>For</td><td>5 pc.</td></tr><tr><td>Boiled potato</td><td>1 no.</td></tr><tr><td>Soyabean (soaked for at least 1 hour)</td><td>½ cup</td></tr><tr><td>Roasted &amp; crushed peanuts</td><td>1 tbsp</td></tr><tr><td>Chopped green chilli</td><td>1 no.</td></tr><tr><td>Finely chopped ginger</td><td>¼ tsp</td></tr><tr><td>Fresh curry leaves</td><td>As required</td></tr><tr><td>Coriander leaves (chopped)</td><td>½ tbsp</td></tr><tr><td>Salt</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl take all the ingredientgs &amp; mix well. Make mixture for Tikki. Divide the dough in equal parts &amp; make round &amp; flat Soyabean Tikki.</li><li>2. Take the multicook tawa &amp; keep the Tikkis on tawa. Keep tawa on high rack &amp; keep inside the microwave. Select menu &amp; weight and press start.</li><li>3. When beeps, turn the Tikkis &amp; press start.</li><li>4. When beeps, again turn the Tikkis &amp; press start. Serve them hot with the chutney of your choice.</li></ol>	For	5 pc.	Boiled potato	1 no.	Soyabean (soaked for at least 1 hour)	½ cup	Roasted & crushed peanuts	1 tbsp	Chopped green chilli	1 no.	Finely chopped ginger	¼ tsp	Fresh curry leaves	As required	Coriander leaves (chopped)	½ tbsp	Salt	As per taste
For	5 pc.																				
Boiled potato	1 no.																				
Soyabean (soaked for at least 1 hour)	½ cup																				
Roasted & crushed peanuts	1 tbsp																				
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Finely chopped ginger	¼ tsp																				
Fresh curry leaves	As required																				
Coriander leaves (chopped)	½ tbsp																				
Salt	As per taste																				
dF18	Oats Cutlets	5 pc.	Multicook tawa & High rack*																		
			<table><tr><td>For</td><td>5 pc.</td></tr><tr><td>Boiled potato</td><td>1 no.</td></tr><tr><td>Oats ( roasted)</td><td>½ cup</td></tr><tr><td>Grated carrot</td><td>½ cup</td></tr><tr><td>Chopped green chilli</td><td>1 no.</td></tr><tr><td>Finely chopped ginger</td><td>¼ tsp</td></tr><tr><td>Fresh curry leaves</td><td>As required</td></tr><tr><td>Coriander leaves (chopped)</td><td>½ tbsp</td></tr><tr><td>Salt</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl take all the ingredientgs &amp; mix well. Make mixture for Oats Tikki. Divide the dough in equal parts &amp; make round &amp; flat Oats Tikki</li><li>2. Take the multicook tawa &amp; keep the Tikkis on tawa. Keep tawa on high rack &amp; keep inside the microwave. Select menu &amp; weight and press start.</li><li>3. When beeps, turn the Tikkis &amp; press start.</li><li>4. When beeps, again turn the Tikkis &amp; press start. Serve them hot with the chutney of your choice.</li></ol>	For	5 pc.	Boiled potato	1 no.	Oats ( roasted)	½ cup	Grated carrot	½ cup	Chopped green chilli	1 no.	Finely chopped ginger	¼ tsp	Fresh curry leaves	As required	Coriander leaves (chopped)	½ tbsp	Salt	As per taste
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Coriander leaves (chopped)	½ tbsp																				
Salt	As per taste																				
dF19	Methi Masala Vada	5 pc.	Multicook tawa & High rack*																		
			<table><tr><td>For</td><td>5 pc.</td></tr><tr><td>Boiled potato</td><td>1 no.</td></tr><tr><td>Methi (chopped)</td><td>½ cup</td></tr><tr><td>Chana Dal soaked for 1 hr.</td><td>1 cup</td></tr><tr><td>Chopped green chilli</td><td>1 no.</td></tr><tr><td>Finely chopped ginger</td><td>¼ tsp</td></tr><tr><td>Fresh curry leaves</td><td>As required</td></tr><tr><td>Coriander leaves (chopped)</td><td>½ tbsp</td></tr><tr><td>Salt</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl take all the Ingredients &amp; mix well. Make mixture for Methi Masala. Divide the dough in equal parts &amp; make round &amp; flat</li><li>2. Take the multicook tawa &amp; high rack &amp; keep inside the microwave. Select menu &amp; weight and press start.</li><li>3. When beeps, turn the vadas &amp; press start.</li><li>4. When beeps, again turn the vadas &amp; press start. Serve them hot with the chutney of your choice.</li></ol>	For	5 pc.	Boiled potato	1 no.	Methi (chopped)	½ cup	Chana Dal soaked for 1 hr.	1 cup	Chopped green chilli	1 no.	Finely chopped ginger	¼ tsp	Fresh curry leaves	As required	Coriander leaves (chopped)	½ tbsp	Salt	As per taste
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Finely chopped ginger	¼ tsp																				
Fresh curry leaves	As required																				
Coriander leaves (chopped)	½ tbsp																				
Salt	As per taste																				

\*Refer Page 122, Fig. 2

Menu		Weight Limit	Utensil	Instructions	
dF20	Poha Pattie	5 pc.	Multicook tawa & High rack*	For	5 pc.
				Boiled potato	1 no.
				Poha ( soaked)	1 cup
				Yoghurt	2 tbsp
				Chopped green chilli	1 no.
				Finely chopped ginger	¼ tsp
				Fresh curry leaves	As required
				Coriander leaves (chopped)	½ tbsp
				Salt	As per taste
				<b>Method :</b> 1. In a bowl take all the ingredients & mix well. Make mixture for Divide the dough in equal parts & make round & flat 2. Take the multicook tawa & high rack & keep inside the microwave. Select menu & weight and press start. 3. When beeps, turn the Poha Pattie & press start. 4. When beeps, again turn the Poha Pattie & press start. Serve them hot with the chutney of your choice.	
dF21	French Toast	2 pc.	Multicook tawa & High rack*	For batter	
				Egg	4 No.
				Salt, Haldi, Garam masala, Red chilli powder,	As per taste
				For filling	
				Boiled potatoes	2 nos. (medium)
				Chopped green chillies	2 nos.
				Chopped coriander	1 tbsp
				Chopped ginger	1 tsp
				Salt, Garam masala, Red chilli powder	As per taste
				Bread slices	4 nos.
dF22	Buff Vada	5 pc.	Multicook tawa & High rack*	Oil	2 tsp
				<b>Method :</b> 1. In a bowl put boiled potatoes & mash them. Add chopped green chillies, coriander leaves, ginger, salt, garam masala & red chilli powder & mix well. 2. In another bowl mix Egg & all spices 3. Take bread slices, cut them half diagonally, spread the filling on one part of the bread slice & cover with the other. Prepare all other slices using same procedure. Grease the tawa with 2-3 drops oil. 4. Keep the tawa on high rack. Select menu the press start.(Preheat process) 5. When beeps, keep the bread slices coated with the batter evenly on all sides on tawa & press start. 6. When beeps, turn the bread Toast Sprinkle 2 tsp oil on all & press start. Serve hot with tomato ketchup.	
				For	5 pc.
				Boiled potato	2 no.
				Coconut (grated)	1 cup
				Roasted & crushed peanuts	1 tbsp
				Chopped green chilli	1 no.
				Finely chopped ginger	¼ tsp
				Fresh curry leaves	As required
				Coriander leaves (chopped)	½ tbsp
				Salt	As per taste
				<b>Method :</b> 1. In a bowl take all the ingredients & mix well. Make mixture for vada Divide the dough in equal parts & make round & flat vada 2. Take the multicook tawa & keep the vada on tawa. Keep tawa on high rack & keep inside the microwave. Select menu & weight and press start. 3. When beeps, turn the vada & press start. 4. When beeps, again turn the vada & press start. Serve them hot with the chutney of your choice.	

\*Refer Page 122 Fig. 2

Menu		Weight Limit	Utensil	Instructions																		
dF23	Palak Tikki	5 pc.	Multicook tawa & High rack*	<table><tr><td>For</td><td>5 pc.</td></tr><tr><td>Boiled potato</td><td>1 no.</td></tr><tr><td>Palak (chopped)</td><td>¼ cup</td></tr><tr><td>Corn flour</td><td>½ cup</td></tr><tr><td>Chopped green chilli</td><td>1 no.</td></tr><tr><td>Finely chopped ginger</td><td>¼ tsp</td></tr><tr><td>Fresh curry leaves</td><td>As required</td></tr><tr><td>Coriander leaves (chopped)</td><td>½ tbsp</td></tr><tr><td>Salt</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl take all the ingredients &amp; mix well. Make mixture for Palak Tikki. Divide the dough in equal parts &amp; make round &amp; flat</li><li>2. Take the multicook tawa &amp; high rack &amp; keep inside the microwave. Select menu &amp; weight and press start.</li><li>3. When beeps, turn the Tikki &amp; press start.</li><li>4. When beeps, again turn the Tikki &amp; press start. Serve them hot with the chutney of your choice.</li></ol>	For	5 pc.	Boiled potato	1 no.	Palak (chopped)	¼ cup	Corn flour	½ cup	Chopped green chilli	1 no.	Finely chopped ginger	¼ tsp	Fresh curry leaves	As required	Coriander leaves (chopped)	½ tbsp	Salt	As per taste
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Coriander leaves (chopped)	½ tbsp																					
Salt	As per taste																					
dF24	Corn Aloo Tikki	5 pc.	Multicook tawa & High rack*	<table><tr><td>For</td><td>5 pc.</td></tr><tr><td>Boiled potato</td><td>1 no.</td></tr><tr><td>Corn ( boiled &amp; Crushed</td><td>1 cup</td></tr><tr><td>Corn flour</td><td>¼ cup</td></tr><tr><td>Chopped green chilli</td><td>1 no.</td></tr><tr><td>Finely chopped ginger</td><td>¼ tsp</td></tr><tr><td>Fresh curry leaves</td><td>As required</td></tr><tr><td>Coriander leaves (chopped)</td><td>½ tbsp</td></tr><tr><td>Salt</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl take all the ingredients &amp; mix well. Make mixture for Palak Tikki. Divide the dough in equal parts &amp; make round &amp; flat</li><li>2. Take the multicook tawa &amp; high rack &amp; Tikkies on tawa and keep inside the microwave. Select menu &amp; weight and press start.</li><li>3. When beeps, turn the Tikki &amp; press start.</li><li>4. When beeps, again turn the Tikki &amp; press start. Serve them hot with the chutney of your choice.</li></ol>	For	5 pc.	Boiled potato	1 no.	Corn ( boiled & Crushed	1 cup	Corn flour	¼ cup	Chopped green chilli	1 no.	Finely chopped ginger	¼ tsp	Fresh curry leaves	As required	Coriander leaves (chopped)	½ tbsp	Salt	As per taste
For	5 pc.																					
Boiled potato	1 no.																					
Corn ( boiled & Crushed	1 cup																					
Corn flour	¼ cup																					
Chopped green chilli	1 no.																					
Finely chopped ginger	¼ tsp																					
Fresh curry leaves	As required																					
Coriander leaves (chopped)	½ tbsp																					
Salt	As per taste																					
dF25	Mix Veg Bhajia	0.2 kg	Multicook tawa & High rack*	<table><tr><td>For</td><td>0.1 kg</td></tr><tr><td>Potatoes (rings)</td><td></td></tr><tr><td>Cauliflower (florets)</td><td>25 g</td></tr><tr><td>Onion ( rings)</td><td>25 g</td></tr><tr><td><b>For Batter</b></td><td></td></tr><tr><td>Besan</td><td>1 cup (130 g)</td></tr><tr><td>Water</td><td>200 mL</td></tr><tr><td>Salt, Red chilli powder, Haldi, Garam masala</td><td>As per taste</td></tr><tr><td>Oil</td><td>2 tsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl, add besan, haldi, red chilli powder, garam masala, salt. Mix well. Gradually add water in small amounts to make the batter for pakoras without any lumps. Grease the tawa with 2-3 drops oil.</li><li>2. Keep the tawa on high rack. keep inside microwave. Select menu &amp; press start.(Preheat process)</li><li>3. When beeps, place all mix veg. pieces evenly coated with the batter on the tawa. Keep tawa on high rack. Press start.</li><li>4. When beeps, turn the pakoras &amp; pour 2 tsp oil on all pakoras &amp; again press start.</li><li>5. Serve hot with Chutney or Sauce.</li></ol>	For	0.1 kg	Potatoes (rings)		Cauliflower (florets)	25 g	Onion ( rings)	25 g	<b>For Batter</b>		Besan	1 cup (130 g)	Water	200 mL	Salt, Red chilli powder, Haldi, Garam masala	As per taste	Oil	2 tsp
For	0.1 kg																					
Potatoes (rings)																						
Cauliflower (florets)	25 g																					
Onion ( rings)	25 g																					
<b>For Batter</b>																						
Besan	1 cup (130 g)																					
Water	200 mL																					
Salt, Red chilli powder, Haldi, Garam masala	As per taste																					
Oil	2 tsp																					

\*Refer Page 122, Fig. 2

Menu		Weight Limit	Utensil	Instructions					
HP1	Kala Chana	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Soaked kala chana (soaked overnight)	100 g	200 g	300 g	400 g	500 g
				Water	200 mL	400 mL	600 mL	800 mL	1000 mL
				Oil	1 tbsp	2 tbsp	3 tbsp	3½ tbsp	4 tbsp
				Onion chopped	1/2 cup	1 cup	1½ cups	2 cups	2½ cups
				Salt, Chat 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.									
HP3	Lemon Chicken	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Boneless chicken	100 g	200 g	300 g	400 g	500 g
				Soya sauce	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Corn flour	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Water	½ cup	½ cup	½ cup	1 cup	1 cup
				Salt, Pepper & Sugar	As per taste				
				Garlic paste	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp
				Lemon juice	2 tsp	3 tsp	4 tsp	4 tsp	5 tsp
				Oil	½ tbsp	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Method :					
1. Mix boneless chicken, soysauce, salt & pepper, garlic paste & lemon juice in a bowl. Refrigerate for ½ hour.									
2. In a MWS bowl add oil, marinated chicken pieces, sugar, corn flour mixed with water. Cover. Select menu & weight & press start.									
3. When beeps, mix well. Cover & press start. Allow to stand for 3 minutes.									

\* Refer Page 122, Fig. 2

Menu		Weight Limit	Utensil	Instructions																																								
HP4	Machi Kali Mirch	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Pomfret fish</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Salt, Lemon juice &amp; Kali mirch powder</td><td colspan="5">To marinate as per taste</td></tr><tr><td>Oil, Chopped onion, Chopped tomatoes, Chopped garlic</td><td colspan="5">As required</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>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.</li><li>2. In MWS bowl put oil, chopped onion, chopped tomatoes, chopped garlic. Select menu &amp; weight and press start.</li><li>3. When beeps, open door and add marinated fish, salt to taste and some water. Cover &amp; press start.</li><li>4. When beeps, mix well &amp; press start.</li><li>5. Give standing time for 5 minutes.</li></ol>	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Pomfret fish	100 g	200 g	300 g	400 g	500 g	Salt, Lemon juice & Kali mirch powder	To marinate as per taste					Oil, Chopped onion, Chopped tomatoes, Chopped garlic	As required																				
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																							
Pomfret fish	100 g	200 g	300 g	400 g	500 g																																							
Salt, Lemon juice & Kali mirch powder	To marinate as per taste																																											
Oil, Chopped onion, Chopped tomatoes, Chopped garlic	As required																																											
HP5	Soya Idli	4,8	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand*	<table><tr><td>Rice</td><td>100 g</td></tr><tr><td>Urad</td><td>4 tbsp</td></tr><tr><td>Soyabean</td><td>4 tbsp</td></tr><tr><td>Water</td><td>As required</td></tr><tr><td>Salt</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Wash &amp; soak rice, urad dal &amp; soyabeans granules for 4 hours.</li><li>2. Grind, mix and ferment for 8 to 10 hours. Grind the mixture to paste consistency.</li><li>3. Grease MWS Idli Stand with Oil. Put Idli batter in it. Add ½ cup water in the MWS bowl. Keep the idli stand &amp; cover. Select menu &amp; number and press start to cook. Allow to stand for 3 minutes.</li></ol> <p><b>Note :</b> After preparing the batter, you can use it for making menu 4 or 8 idlies as per requirement.</p> <p>4,8 indicates the number of Idli that can be prepared.</p>	Rice	100 g	Urad	4 tbsp	Soyabean	4 tbsp	Water	As required	Salt	As per taste																														
Rice	100 g																																											
Urad	4 tbsp																																											
Soyabean	4 tbsp																																											
Water	As required																																											
Salt	As per taste																																											
HP6	Nutrinuggets	0.1-0.3kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Soaked and boiled nutrinuggets</td><td>50 g</td><td>100 g</td><td>150 g</td></tr><tr><td>Potato</td><td>50 g</td><td>100 g</td><td>150 g</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Jeera</td><td colspan="3">As per taste</td></tr><tr><td>Chopped onion</td><td>½ cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Tomato puree</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Salt, Garam masala, Red chilli powder, Haldi, Dhania powder</td><td colspan="3">As per taste</td></tr><tr><td>Water</td><td>1½ cup</td><td>2 cup</td><td>2½ cup</td></tr><tr><td>Chopped coriander leaves</td><td colspan="3">For garnishing</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS bowl add oil, jeera, onion. Select menu and weight and press start. Mix well.</li><li>2. When beeps, add tomato puree, nutrinuggets, potato, salt, red chilli powder, haldi, dhania powder and add ½ the amount of water mentioned per weight (Foreg. For 100g, add 1 cup of water). Cover and press start.</li><li>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 &amp; serve hot with roti.</li></ol>	For	0.1 kg	0.2 kg	0.3 kg	Soaked and boiled nutrinuggets	50 g	100 g	150 g	Potato	50 g	100 g	150 g	Oil	1 tbsp	1½ tbsp	2 tbsp	Jeera	As per taste			Chopped onion	½ cup	1 cup	1½ cup	Tomato puree	2 tbsp	3 tbsp	4 tbsp	Salt, Garam masala, Red chilli powder, Haldi, Dhania powder	As per taste			Water	1½ cup	2 cup	2½ cup	Chopped coriander leaves	For garnishing		
For	0.1 kg	0.2 kg	0.3 kg																																									
Soaked and boiled nutrinuggets	50 g	100 g	150 g																																									
Potato	50 g	100 g	150 g																																									
Oil	1 tbsp	1½ tbsp	2 tbsp																																									
Jeera	As per taste																																											
Chopped onion	½ cup	1 cup	1½ cup																																									
Tomato puree	2 tbsp	3 tbsp	4 tbsp																																									
Salt, Garam masala, Red chilli powder, Haldi, Dhania powder	As per taste																																											
Water	1½ cup	2 cup	2½ cup																																									
Chopped coriander leaves	For garnishing																																											

\*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
				<b>Method :</b>				
				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			
				<b>Method :</b>				
				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.				
HP9	Soyabean Curry	0.2 kg	Microwave safe (MWS) bowl	For	0.2 kg			
				Soyabean (soaked overnight)	200 g			
				Oil	1½ tbsp			
				Chopped onions	1 cup			
				Tomato puree	½ cup			
				Chopped green chillies	1 tbsp			
				Red chilli powder, Garam masala, Coriander powder, Salt	As per taste			
				Water	200 mL			
				Coriander leaves	For garnishing			
				<b>Method :</b>				
1. In a MWS bowl add oil, chopped onions. Select menu and press start. Mix well.								
2. When beeps, in the same bowl add tomato puree and haldi and press start. Mix well.								
3. When beeps, add chopped green chillies, red chilli powder, garam masala, coriander powder, salt, soyabean and water Press start. Garnish with coriander leaves and serve hot.								
HP10	Spinach Dal	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	
				Dehusked soaked lentils (at least for 2 hours)	100 g	200 g	300 g	
				Onions chopped	½ cup	1 cup	1 cup	
				Spinach chopped	1 cup	1½ cup	2 cup	
				Oil	1 tbsp	2 tbsp	2 tbsp	
				Cumin seeds	1 tsp	1 tsp	1½ tsp	
				Ginger & Green chillies (chopped)	1 tbsp	2 tbsp	3 tbsp	
				Water	300 mL	500 mL	600 mL	
				Turmeric, Salt	As per taste			
				Lemon juice	1 tsp	2 tsp	3 tsp	
Coriander leaves	2 tbsp	3 tbsp	4 tbsp					
<b>Method :</b>								
1. In a MWS bowl put soaked dal (lentils), water, turmeric powder & salt. Select menu & weight and press start.								
2. When beeps, in another MWS bowl put oil, chopped onions, cumin seeds, chopped ginger & green chillies, chopped spinach. Mix well and press start.								
3. When beeps, mix well & add boiled lentils. Mix again & press start.								
4. Garnish with coriander leaves & serve hot.								



Menu		Weight Limit	Utensil	Instructions							
HP11	Moong Dal	0.2 kg	Microwave safe (MWS) bowl								
				For		0.2 kg					
				Moong Dal soaked in water (for 1 hour)		200 g					
				Water		400 mL					
				Oil		2 tbsp					
				Jeera		1 tsp					
				Hari Mirch		2-3 nos.					
				Curry Leaves		5-6 nos.					
				Salt, Dhanla powder, Jeera powder, Haldi, Hing, Kasuri methi, Lemon juice, Hara dhanla		As per taste					
				<b>Method :</b>							
1. Take dal in MWS bowl, add water, haldi & hing.											
2. Select menu press start to cook.											
3. When beeps, take another bowl add oil, jeera, hari mirch, curry leaves & press start.											
4. When beeps, add dal, salt, dhanla powder, jeera powder, hara dhanla, kasuri methi (optional), water (if required) & lemon juice and press start to cook.											
HP12	Leaf Rolls	0.2-0.4 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat Glass dish								
				For		0.2 kg		0.3 kg		0.4 kg	
				Palak leaves		100 g		150 g		150 g	
				Cabbage leaves		100 g		150 g		150 g	
				<b>For filling</b>							
				Boiled Veg (Potato, Capsicum, Carrot, French beans, Sprouts)		1 cup	1½ cup		1½ cup		
				Chopped onion				1 no.			
				Salt, Chaat masala, Lemon juice		½ no.	As per taste		1 no.		
				<b>Method :</b>							
				1. In a bowl mix boiled vegetables, chopped onions, salt, chaat masala & lemon juice.							
2. In MWS bowl, add ½ cup water, Keep the leaves in MWS flat glass dish. Keep the dish in MWS bowl. Cover.											
3. Select menu & weight and press start.											
4. Remove the leaves from the bowl. Spread the filling on leaves & roll them. Make all the rolls in same way.											
HP13	Fish Bharta	0.1-0.5 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish								
				For		0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	
				Fish (Fillet)		100 g	200 g	300 g	400 g	500 g	
				Mustard oil		½ tbsp	½ tbsp	1 tbsp	1 tbsp	1 tbsp	
				Mustard seeds		½ tsp	½ tsp	1 tsp	1 tsp	1 tsp	
				Chopped onion		½ cup	½ cup	1 cup	1 cup	1 cup	
				Red chilli powder, Haldi, Garam masala, Salt		As per taste					
				<b>Method :</b>							
				1. In a MWS bowl add ½ cup water. Place the fish pieces on the MWS flat glass dish. Keep the dish in MWS bowl. Cover. Select menu and press start.							
				2. When beeps, remove & mash the fish. In a MWS bowl, add oil, chopped onions, mashed fish, red chilli powder, garam masala, haldi, salt. Cover and press start.							

Menu		Weight Limit	Utensil	Instructions			
HP14	Healthy Khichdi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Rice (soaked)	75 g	150 g	225 g
				Moong dal, washed (soaked)	25 g	50 g	75 g
				Desi ghee	½ tbsp	1 tbsp	1½ tbsp
				Carrot (grated finely)	1 no.	1 no.	2 nos.
				Peas	¼ cup	½ cup	1 cup
				Soya granules (soaked)	2 tbsp	3 tbsp	4 tbsp
				Salt, Pepper	As per taste		
				Water	300 mL	500 mL	650 mL
				<b>Method :</b>			
1. In a MWS bowl take soaked dal, rice & ghee. Also add grated carrot, soaked & drained soya granules & peas. Mix well. Select menu & weight and press start.							
2. When beeps, mix, add water & salt. Mix again & press start.							
3. When beeps, stir & mash well. Add pepper powder & ½ cup water. Mix & cover and press start.							
4. Serve hot with fresh curd.							
HP15	Oats Idli	4,8Pc	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand* & Microwave safe (MWS) glass bowl	For Idli batter	1 cup		
				Roasted & powdered oats	½ cup		
				Semolina	½ cup		
				Curd	¾ cup		
				Water	As per taste		
				Salt	¼ tsp		
				Soda bi carb	¼ cup		
				Grated carrot	2 nos.		
				Chopped green chillies	For greasing		
				Oil	½ tsp		
				For Tempering			
				Mustard seeds	A few		
				Curry leaves	A few		
				Dry red chillies	½ tbsp		
				Oil			
				<b>Method :</b>			
1. Mix all the ingredients of batter in a bowl. Allow to stand for 10 minutes.							
2. Grease MWS idli stand & pour the batter (depending on the number you want to cook).							
3. Add ¼ cup water to MWS bowl. Keep the MWS idli stand inside the MWS bowl. Cover.							
4. Select the menu & number and press start.							
5. When beeps, remove the idli from the stand.							
6. Take a MWS glass bowl, add oil, mustard seeds, curry leaves & dry red chillies. Press start. Mix with idli & serve. Add lemon juice (optional)							

\* Provided with start up kit

Menu		Weight Limit	Utensil	Instructions																			
So1	Sweet Corn Soup	0.3 kg	Microwave safe (MWS) glass bowl	<table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Sweet Corn</td><td>200 g</td></tr><tr><td>Water</td><td>300 mL (1½ cup)</td></tr><tr><td>Oil</td><td>1 tsp</td></tr><tr><td>Cornflour</td><td>2 tbsps + ½ cup water</td></tr><tr><td>Salt, Sugar, Pepper, Green chilli</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Grind sweet corn with water and put in MWS glass bowl. Select menu &amp; press start.</li><li>2. When beeps, remove, in another bowl put oil, green chilli &amp; press start.</li><li>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.</li></ol>	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							
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																						
So2	Mushroom Soup	0.3 kg	Microwave safe (MWS) glass bowl	<table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Mushroom</td><td>120 g</td></tr><tr><td>Potato</td><td>1 No.</td></tr><tr><td>Cabbage</td><td>50 g</td></tr><tr><td>Onion</td><td>1 small</td></tr><tr><td>Water</td><td>300 mL (1½ cup)</td></tr><tr><td>Salt, Pepper</td><td>As per taste</td></tr><tr><td>Oil</td><td>1 tsp</td></tr><tr><td>Grated cheese</td><td>As per requirement</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In MWS glass bowl add potato in small pieces, chopped cabbage, onion &amp; mushrooms with water. Select menu &amp; press start.</li><li>2. When beeps, remove the bowl. Allow to cool &amp; separate the mushrooms &amp; grind the remaining stock &amp; strain it.</li><li>3. In a MWS glass bowl, add oil, mushrooms, salt &amp; pepper. Mix &amp; press start. When beeps, add the stock &amp; press start. Garnish with grated cheese &amp; serve.</li></ol>	For	0.3 kg	Mushroom	120 g	Potato	1 No.	Cabbage	50 g	Onion	1 small	Water	300 mL (1½ cup)	Salt, Pepper	As per taste	Oil	1 tsp	Grated cheese	As per requirement	
For	0.3 kg																						
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																						
So3	Wonton Soup	0.6 kg	Microwave safe (MWS) glass bowl	<table><tr><td>For</td><td>0.6 kg</td></tr><tr><td>Chopped Cabbage, Carrot, Capsicum, French beans</td><td>200 g (Total)</td></tr><tr><td>Ginger paste</td><td>2 tsp</td></tr><tr><td>Garlic paste</td><td>2 tsp</td></tr><tr><td>Spinach in pieces</td><td>10 leaves</td></tr><tr><td>Oil</td><td>1 tsp</td></tr><tr><td>Salt, Pepper</td><td>As per taste</td></tr><tr><td>Water</td><td>600 mL (3 cups)</td></tr><tr><td>Ready wonton</td><td>6-7 pieces</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In MWS glass bowl add oil and vegetables, ginger-garlic paste. Select menu &amp; press start.</li><li>2. When beeps, add salt, pepper, water &amp; palak (in pieces). Mix well &amp; put in microwave &amp; press start.</li><li>3. When beeps, mix well &amp; press start. Add wonton &amp; serve.</li></ol> <p><b>How to make Wonton :</b> Maida -1 cup, Salt - 1 pinch, Oil - 1 tsp</p> <p><b>Method :</b> Mix all the ingredients in the bowl and make dough with hot water. After that cover the bowl and leave the mixture for 10-15 minutes.</p> <p><b>For Stuffing :</b> Cabbage, carrot, capsicum which is cut in long pieces</p> <p><b>Method :</b> Mix all the ingredients for stuffing. Make a small puree of wonton and put the small quantity of stuffing in between them and then cover the puree and press it.</p>	For	0.6 kg	Chopped Cabbage, Carrot, Capsicum, French beans	200 g (Total)	Ginger paste	2 tsp	Garlic paste	2 tsp	Spinach in pieces	10 leaves	Oil	1 tsp	Salt, Pepper	As per taste	Water	600 mL (3 cups)	Ready wonton	6-7 pieces	
For	0.6 kg																						
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																						

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

Menu		Weight Limit	Utensil	Instructions																						
So7	Rasam	0.6 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.6 kg</td></tr><tr><td>Tomato</td><td>300 g</td></tr><tr><td>Tamarind pulp</td><td>50 g</td></tr><tr><td>Salt &amp; Jaggery</td><td>As per taste</td></tr><tr><td>Green chillies</td><td>2 nos.</td></tr><tr><td>Coriander &amp; curry leaves</td><td>For garnishing</td></tr><tr><td>Chopped garlic</td><td>2-3 flakes</td></tr><tr><td>Coriander seeds, Cumin seeds, Cinnamon, Hing</td><td>As per taste</td></tr><tr><td>Water</td><td>600 mL (3 cups)</td></tr><tr><td>Oil</td><td>1 tbsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS bowl add chopped tomato &amp; water. Select menu &amp; press start.</li><li>2. When beeps, remove &amp; cool. Grind &amp; strain it.</li><li>3. In a MWS bowl add oil, coriander seeds, cumin seeds, cinnamon, hing, chopped garlic, green chillies, salt &amp; jaggery &amp; strained tomato stock. Press start.</li><li>4. When beeps, strain it again &amp; add more water (if required), tamarind pulp. Press start.</li><li>5. Garnish with coriander &amp; curry leaves &amp; serve.</li></ol>	For	0.6 kg	Tomato	300 g	Tamarind pulp	50 g	Salt & Jaggery	As per taste	Green chillies	2 nos.	Coriander & curry leaves	For garnishing	Chopped garlic	2-3 flakes	Coriander seeds, Cumin seeds, Cinnamon, Hing	As per taste	Water	600 mL (3 cups)	Oil	1 tbsp		
For	0.6 kg																									
Tomato	300 g																									
Tamarind pulp	50 g																									
Salt & Jaggery	As per taste																									
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Coriander & curry leaves	For garnishing																									
Chopped garlic	2-3 flakes																									
Coriander seeds, Cumin seeds, Cinnamon, Hing	As per taste																									
Water	600 mL (3 cups)																									
Oil	1 tbsp																									
So8	Mulligatawny Soup	0.6 kg	Microwave safe (MWS) glass bowl	<table><tr><td>For</td><td>0.6 kg</td></tr><tr><td>Cooked rice</td><td>50 g</td></tr><tr><td>Dehusked lentil</td><td>30 g</td></tr><tr><td>Apples (peeled &amp; sliced)</td><td>½ no.</td></tr><tr><td>Carrot</td><td>50 g</td></tr><tr><td>Onion</td><td>50 g</td></tr><tr><td>Veg stock/water</td><td>600 mL (3 cups)</td></tr><tr><td>Salt &amp; pepper</td><td>to taste</td></tr><tr><td>Butter</td><td>1 tsp</td></tr><tr><td>Curry powder</td><td>1 tsp</td></tr><tr><td>Lemon juice</td><td>1 tsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In MWS glass bowl add butter, carrot, onion &amp; apples. Mix well. Select menu &amp; weight and press start.</li><li>2. When, beep, mix well, add cooked rice, lentils &amp; water and press start.</li><li>3. When, beep, mix well, allow to cool. Blend &amp; strain. In the same MWS glass bowl add the strained stock, salt, pepper, curry powder &amp; lemon juice. Press start.</li></ol>	For	0.6 kg	Cooked rice	50 g	Dehusked lentil	30 g	Apples (peeled & sliced)	½ no.	Carrot	50 g	Onion	50 g	Veg stock/water	600 mL (3 cups)	Salt & pepper	to taste	Butter	1 tsp	Curry powder	1 tsp	Lemon juice	1 tsp
For	0.6 kg																									
Cooked rice	50 g																									
Dehusked lentil	30 g																									
Apples (peeled & sliced)	½ no.																									
Carrot	50 g																									
Onion	50 g																									
Veg stock/water	600 mL (3 cups)																									
Salt & pepper	to taste																									
Butter	1 tsp																									
Curry powder	1 tsp																									
Lemon juice	1 tsp																									
So9	Hot & Sour Soup	0.6 kg	Microwave safe (MWS) glass bowl	<table><tr><td>For</td><td>0.6 kg</td></tr><tr><td>Water</td><td>600 mL (3 cups)</td></tr><tr><td>Chilli sauce</td><td>1 tbsp</td></tr><tr><td>Soya sauce</td><td>2 tbsp</td></tr><tr><td>Vinegar</td><td>2 cups</td></tr><tr><td>Chopped vegetables (Capsicum, Spring onions, Carrots, Cabbage)</td><td>100 g</td></tr><tr><td>Tomato sauce</td><td>2 tbsp</td></tr><tr><td>Cornflour</td><td>2 tbsp + ½ cup water</td></tr><tr><td>Salt, pepper</td><td>As per taste</td></tr><tr><td>Paneer</td><td>50 g</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS glass bowl add water, chili sauce, soya sauce, vinegar, salt, pepper powder. Select menu &amp; press start.</li><li>2. When beeps, stir well &amp; add all the chopped vegetables, except paneer. Press start.</li><li>3. When beeps, stir well &amp; add corn flour, tomato sauce, paneer pieces &amp; press start.</li></ol>	For	0.6 kg	Water	600 mL (3 cups)	Chilli sauce	1 tbsp	Soya sauce	2 tbsp	Vinegar	2 cups	Chopped vegetables (Capsicum, Spring onions, Carrots, Cabbage)	100 g	Tomato sauce	2 tbsp	Cornflour	2 tbsp + ½ cup water	Salt, pepper	As per taste	Paneer	50 g		
For	0.6 kg																									
Water	600 mL (3 cups)																									
Chilli sauce	1 tbsp																									
Soya sauce	2 tbsp																									
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Chopped vegetables (Capsicum, Spring onions, Carrots, Cabbage)	100 g																									
Tomato sauce	2 tbsp																									
Cornflour	2 tbsp + ½ cup water																									
Salt, pepper	As per taste																									
Paneer	50 g																									

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

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

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



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

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

\*\*Refer Page 122 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		
				<b>Method :</b> 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	Lasaneyya	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		
				<b>Method :</b> 1. Except lasagne and cheese add all the ingredients in MWS flat glass dish. Select menu and press start. 2. When beeps, remove the ingredients and in same dish arrange lasagne sheets in the bottom. Then spread vegetable mixture on it and make layers of sheets and vegetable mixture. Press start. 3. When beeps, spread the grated cheese & keep the glass dish on high rack and press start.			
				Co5	Macaroni	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl
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						
<b>Method :</b> 1. In MWS bowl take Macaroni with water. Select menu & weight & press start. 2. When beeps, drain water from it. In MWS bowl add all the ingredients with boiled Macaroni, mix well and press start.							

\*Refer Page 122 Fig. 2

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

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

Menu		Weight Limit	Utensil	Instructions																																																								
Co8	Chilli Veg	0.1 – 0.3 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Paneer pieces</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Chopped Capsicum &amp; onion</td><td>¼ cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Chopped green chillies</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td>Ginger garlic paste</td><td>½ tbsp</td><td>1 tbsp</td><td>1½ tbsp</td></tr><tr><td>Oil</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Soya sauce</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td></tr><tr><td>Cornflour</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Green chilli sauce</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td></tr><tr><td>Salt &amp; Pepper</td><td colspan="3">As per taste</td></tr><tr><td>Water</td><td>½ cup</td><td>1 cup</td><td>1 cup</td></tr><tr><td>Ajinomoto(optional)</td><td colspan="3">A pinch</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS bowl add oil, onions, green chillies, ginger garlic paste &amp; capsicum. Mix well &amp; cover.</li><li>2. Select menu &amp; weight press start.</li><li>3. When beeps, mix well &amp; add paneer pieces, soya sauce, chilli sauce, cornflour (mixed with ½ cup water), water, salt, pepper &amp; ajinomoto and press start.</li><li>4. Mix well &amp; serve.</li></ol>	For	0.1 kg	0.2 kg	0.3 kg	Paneer pieces	100 g	200 g	300 g	Chopped Capsicum & onion	¼ cup	1 cup	1½ cup	Chopped green chillies	1 no.	2 nos.	3 nos.	Ginger garlic paste	½ tbsp	1 tbsp	1½ tbsp	Oil	½ tsp	1 tsp	1½ tsp	Soya sauce	1 tsp	1½ tsp	2 tsp	Cornflour	1 tbsp	1½ tbsp	2 tbsp	Green chilli sauce	1 tbsp	2 tbsp	3 tbsp	Salt & Pepper	As per taste			Water	½ cup	1 cup	1 cup	Ajinomoto(optional)	A pinch										
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Salt & Pepper	As per taste																																																											
Water	½ cup	1 cup	1 cup																																																									
Ajinomoto(optional)	A pinch																																																											
Co9	Potato Dumpling	0.3 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish	<table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Maida</td><td>3-4 tbsp</td></tr><tr><td>Boiled &amp; grated potato</td><td>100 g</td></tr><tr><td>Grated paneer</td><td>75 g</td></tr><tr><td>Salt, Pepper, Nutmeg powder</td><td>As per taste</td></tr><tr><td>Finely chopped spinach</td><td>1 cup</td></tr><tr><td>Butter &amp; finely chopped garlic</td><td>1 tbsp each</td></tr><tr><td>Pizza sauce</td><td>4 tbsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Mix all the ingredients together for making dough for dumplings. Make 9-10 balls out of the dough.</li><li>2. In the MWS bowl, add ½ cup water. Place the dumplings on the MWS flat glass dish and cover. Select menu and press start.</li><li>3. When beeps, take out the dumplings.</li><li>4. Allow them to cool. In a MWS flat glass dish add butter and put the dumplings in it and press start.</li></ol>	For	0.3 kg	Maida	3-4 tbsp	Boiled & grated potato	100 g	Grated paneer	75 g	Salt, Pepper, Nutmeg powder	As per taste	Finely chopped spinach	1 cup	Butter & finely chopped garlic	1 tbsp each	Pizza sauce	4 tbsp																																								
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Finely chopped spinach	1 cup																																																											
Butter & finely chopped garlic	1 tbsp each																																																											
Pizza sauce	4 tbsp																																																											
Co10	Sweet & Sour Veg	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>Cut vegetables (Baby corns cut lengthwise, Broccoli florets, Mushroom pieces, Pineapple slices, Capsicum)</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Oil</td><td>½ tbsp</td><td>1 tbsp</td><td>1½ tbsp</td></tr><tr><td>Chopped spring onion &amp; garlic</td><td>¼ cup</td><td>½ cup</td><td>1 cup</td></tr><tr><td>Red chilli paste</td><td>¼ tsp</td><td>¼ tsp</td><td>½ tsp</td></tr><tr><td>Tomato Ketchup</td><td>¼ cup</td><td>¼ cup</td><td>¼ cup</td></tr><tr><td>Vinegar</td><td colspan="3">As per taste</td></tr><tr><td>Sugar</td><td>½ tsp</td><td>1 tsp</td><td>1 tsp</td></tr><tr><td>Salt</td><td colspan="3">As per taste</td></tr><tr><td>Ajinomoto(optional)</td><td>¼ tsp</td><td>¼ tsp</td><td>½ tsp</td></tr><tr><td>Soya sauce</td><td>1 tsp</td><td>1 tsp</td><td>1 tsp</td></tr><tr><td>Pineapple juice</td><td>¼ cup</td><td>¼ cup</td><td>½ cup</td></tr><tr><td>Water</td><td>1 cup</td><td>1 cup</td><td>1 cup</td></tr><tr><td>Cornflour</td><td colspan="3">2 tbsp mixed with ½ cup water</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS bowl add oil, chopped spring onions &amp; garlic, red chilli paste. Select menu &amp; weight and press start.</li><li>2. When beeps, mix well &amp; cut vegetables, tomato ketchup, vinegar, salt, sugar, ajinomoto, soya sauce, pineapple juice, water &amp; cornflour. Mix well, press start. Stand for 5 minutes.</li></ol>	For	0.1 kg	0.2 kg	0.3 kg	Cut vegetables (Baby corns cut lengthwise, Broccoli florets, Mushroom pieces, Pineapple slices, Capsicum)	100 g	200 g	300 g	Oil	½ tbsp	1 tbsp	1½ tbsp	Chopped spring onion & garlic	¼ cup	½ cup	1 cup	Red chilli paste	¼ tsp	¼ tsp	½ tsp	Tomato Ketchup	¼ cup	¼ cup	¼ cup	Vinegar	As per taste			Sugar	½ tsp	1 tsp	1 tsp	Salt	As per taste			Ajinomoto(optional)	¼ tsp	¼ tsp	½ tsp	Soya sauce	1 tsp	1 tsp	1 tsp	Pineapple juice	¼ cup	¼ cup	½ cup	Water	1 cup	1 cup	1 cup	Cornflour	2 tbsp mixed with ½ cup water		
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Menu	Weight Limit	Utensil	Instructions																																																				
SA1	Rice Salad	0.2 kg	<div>Microwave Safe (MWS) bowl</div> <table><tr><td>For</td><td>0.2 kg</td></tr><tr><td>Basmati Rice</td><td>200 g</td></tr><tr><td>Water</td><td>400 mL</td></tr><tr><td>Apples (diced)</td><td>1 no.</td></tr><tr><td>Green peas</td><td>½ cup</td></tr><tr><td>Cauliflower florets</td><td>1 cup</td></tr><tr><td>Lemon Juice, Salt, Pepper</td><td>As per taste</td></tr><tr><td>Lettuce leaves</td><td>2-3 leaves</td></tr><tr><td>Shredded Cabbage leaves</td><td rowspan="2">For garnishing</td></tr><tr><td>Coriander leaves</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS bowl add rice &amp; water. Select menu &amp; press start.</li><li>2. When beeps, remove &amp; in another MWS bowl add peas, cauliflower florets &amp; ½ cup water. Cover. Press start.</li><li>3. In cooled rice add apple, green peas, cauliflower florets, salt &amp; pepper.</li><li>4. Now add lemon juice &amp; toss well &amp; transfer to serving dish lined with lettuce leaves. Garnish with shredded cabbage &amp; coriander leaves.</li></ol>	For	0.2 kg	Basmati Rice	200 g	Water	400 mL	Apples (diced)	1 no.	Green peas	½ cup	Cauliflower florets	1 cup	Lemon Juice, Salt, Pepper	As per taste	Lettuce leaves	2-3 leaves	Shredded Cabbage leaves	For garnishing	Coriander leaves																																	
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Shredded Cabbage leaves	For garnishing																																																						
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SA2	Spring Basket Salad	0.1-0.3 kg	<div>Microwave safe (MWS) flat glass dish &amp; Microwave safe (MWS) bowl</div> <table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Red cabbage leaves</td><td>20 g</td><td>40 g</td><td>60 g</td></tr><tr><td>Baby corns</td><td>30 g</td><td>60 g</td><td>90 g</td></tr><tr><td>Sprouts</td><td>20 g</td><td>40 g</td><td>50 g</td></tr><tr><td>Black/green grapes</td><td>30 g</td><td>40 g</td><td>50 g</td></tr><tr><td>Macroni (Boiled)</td><td>20 g</td><td>40 g</td><td>50 g</td></tr><tr><td>For Dressing</td><td></td><td></td><td></td></tr><tr><td>Olive Oil</td><td>1 tbsp</td><td>1 tbsp</td><td>1½ tbsp</td></tr><tr><td>Vinegar/lemon juice</td><td>½ tbsp</td><td>1 tbsp</td><td>1½ tbsp</td></tr><tr><td>Oregano</td><td>1 tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Finely Chopped Onions</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Salt &amp; pepper</td><td></td><td>As per taste</td><td></td></tr><tr><td>Sugar</td><td>½ tsp</td><td>1 tsp</td><td>1 tsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS bowl add ½ cup water, keep the cabbage leaves on the MWS flat glass dish. Keep the MWS flat glass dish in MWS bowl &amp; cover. Keep in microwave. Select menu &amp; weight and press start.</li><li>2. When beeps, remove from microwave. Allow to cool.</li><li>3. In a bottle or container with lid put all the ingredients of dressing &amp; shake for 1-2 minutes till all ingredients blend well.</li><li>4. In a bowl add baby corns, grapes cut into halves, sprouts, boiled macaroni &amp; pour dressing over it. Mix well &amp; fill the steamed cabbage leaves with it.</li><li>5. Serve the Salad basket chilled.</li></ol>	For	0.1 kg	0.2 kg	0.3 kg	Red cabbage leaves	20 g	40 g	60 g	Baby corns	30 g	60 g	90 g	Sprouts	20 g	40 g	50 g	Black/green grapes	30 g	40 g	50 g	Macroni (Boiled)	20 g	40 g	50 g	For Dressing				Olive Oil	1 tbsp	1 tbsp	1½ tbsp	Vinegar/lemon juice	½ tbsp	1 tbsp	1½ tbsp	Oregano	1 tsp	1 tsp	1½ tsp	Finely Chopped Onions	2 tbsp	3 tbsp	4 tbsp	Salt & pepper		As per taste		Sugar	½ tsp	1 tsp	1 tsp
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Salt & pepper		As per taste																																																					
Sugar	½ tsp	1 tsp	1 tsp																																																				
SA3	Tiranga Salad	0.3 kg	<div>Microwave Safe (MWS) flat glass dish</div> <table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Grated carrot</td><td>100 g</td></tr><tr><td>Grated raddish</td><td>100 g</td></tr><tr><td>Broccoli florets</td><td>100 g</td></tr><tr><td>Olive</td><td>1-2</td></tr><tr><td>Salt, Lemon juice</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS flat glass dish arrange grated carrot first in the form of a band, then grated raddish &amp; then broccoli florets, sprinkle water. cover with cling film. Pierce the cling film. Select menu &amp; press start.</li><li>2. Add salt &amp; lemon juice. Mix each layer separately.</li><li>3. Take olive &amp; cut into thin slices. Now make a flower at the center of the raddish layer with olive slices. Chill &amp; serve.</li></ol>	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																																								
For	0.3 kg																																																						
Grated carrot	100 g																																																						
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Olive	1-2																																																						
Salt, Lemon juice	As per taste																																																						

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		
				<b>Method :</b>			
				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 106.							
SA5	Beetroot Salad	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl & Microwave safe (MWS) flat glass dish	For	0.1 kg	0.2 kg	0.3 kg
				Beetroot (sliced)	100 g	200 g	300 g
				Saunf	½ tsp	1 tsp	1 tsp
				Coriander powder, Pepper powder, Salt, Lemon juice	As per taste		
				<b>Method :</b>			
1. In MWS bowl add ½ cup water. Keep the sliced beetroot on MWS flat glass dish. Keep the dish in MWS bowl. Cover. Select menu & weight and press start.							
2. In a bowl take the steamed beetroot add saunf, coriander powder, pepper powder, salt & lemon juice. Toss well. Chill & serve.							
SS6	Cous Cous Salad	0.1 ~ 0.3 kg	Microwave Safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Cous Cous	100 g	200 g	300 g
				Water	300 mL	600 mL	900 mL
				Salt	As per taste		
				Oil	Few drops		
				Vegetables (Cucumber cubes, Chopped tomatoes, Broccoli florets, Sliced mushrooms)	2 cups	2½ cups	3 cups
				Lettuce leaves	2-3 leaves		
				For dressing			
				Pudina leaves (finely chopped)	¼ cup	½ cup	1 cup
				Lemon juice, pepper powder	As per taste		
				<b>Method :</b>			
				1. In a MWS bowl take cous cous, add water & salt & few drops of oil. Select menu & weight and press start.			
2. When beeps, remove & allow the cous cous to cool for sometime so that the grains separate.							
3. Now add the vegetables & press start.							
4. Mix all the ingredients of dressing in a bowl.							
5. When cooking ends, add the cous cous to the dressing bowl. Toss all the ingredients together.							
6. Spread the lettuce leaves on a plate. And transfer the cous cous salad to the plate. Chill & serve.							

\* Refer Page 123 Fig.

Menu		Weight Limit	Utensil	Instructions			
SA7	Pasta Salad	0.2 kg	Microwave Safe (MWS) bowl	For	0.2 kg		
				Penne pasta	200 g		
				Water	400 mL		
				Vegetable (Grated carrot, Capsicum, Sliced olives, Chopped spring onion)	1½ cup		
				Salt, Pepper	As per taste		
				Olive oil	2 tsp		
				Vinegar	1 tsp		
				Oregano (optional)	As per taste		
				Curd	2 tbsp		
				<b>Method :</b>			
1. In a MWS bowl add pasta, water & few drops of oil. Select menu & press start.							
2. Wash the boiled pasta under cold water to separate them.							
3. In a bowl take boiled pasta, add vegetable, salt, pepper, vinegar, curd, olive oil. Toss them together. Chill & serve.							
SA8	Whole Wheat & Mint salad	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Whole wheat (Soaked in hot water for 2 hours)	100 g	200 g	300 g
				Mint leaves	1 cup	1½ cups	2 cups
				Sprouted chana	100 g	200 g	300 g
				Green chilli	1 no.	2 nos.	3 nos.
				Ginger	As per taste		
				Salt & Pepper	As per taste		
				Lemon juice	1 tsp	1½ tsp	2 tsp
				Water (with salt)	200 mL	400 mL	600 mL
				<b>Method :</b>			
1. In a MWS bowl put soaked whole wheat & salty water. Select menu & weight. Press start.							
2. When beeps, remove & drain the whole wheat & allow to cool.							
3. In MWS bowl add sprouted chana and water (double the amount of chana), cover. Press start. When beeps, remove & allow to cool.							
4. In a mixer, put clean mint leaves, ginger, green chillies, lemon juice & make a smooth paste.							
5. In a bowl put whole wheat, sprouted chana, mint paste, salt, pepper & lemon-juice. Mix well. Serve chilled.							
SA9	Bread Salad	0.1 ~ 0.3 kg	High rack	For	0.1 kg	0.2 kg	0.3 kg
				Whole wheat bread slices	2 nos.	3 nos.	4 nos.
				Tomatoes (seedless & cut in pieces)	¼ cup	½ cup	1 cup
				Cucumber (Cut in pieces)	¼ cup	½ cup	1 cup
				Steamed french beans	¼ cup	½ cup	1 cup
				Fresh basil leaves	A few sprigs		
				For Salad Dressing			
				Olive Oil	1 tbsp	1½ tbsp	2 tbsp
				Vinegar	½ tsp	1 tsp	1½ tsp
				Salt, Pepper & Sugar	As per taste		
<b>Method :</b>							
1. Take bread slices (0.1kg/0.2kg/0.3kg) & keep on high rack. Select menu & weight. Press start.							
2. When beeps, turn bread slices. Again press start. Remove from microwave allow to cool. Cut the slices into croutons.							
3. Put all the ingredients of salad dressing in a bowl cover the bowl & shake well to make the dressing for salad.							
4. In a bowl put cut tomatoes, cucumber, french beans, basil leaves & bread croutons. Pour dressing over the ingredients. Mix well & serve immediately (before the bread croutons gets soggy)							
SA10	Papaya Lachcha Salad	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Papaya (thinly sliced)	100 g	200 g	300 g
				Water	As required		
				Sugar	10 g	20 g	30 g
				Cardamom essence	Few drops		
				<b>Method :</b>			
1. In a MWS bowl add papaya slices, sugar, some water, cardamom essence. Select menu and weight & press start.							



# Tandoor Se / Kids' Delight

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

1. \*Press STOP/Clear.



2. Press Tandoor Se/ Kids' Delight



3. Turn the dial until display show "tS5"



4. Press START/+ 30 seconds for menu confirmation.



5. Turn the dial until display shows "0.3 kg"



6. Press START/+ 30 seconds



7. When cooking you can increase or decrease cooking time by turning the dial.



## ! NOTE

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

\* Note : If display is blank, press Stop/Clear.  
If display shows ":", do not press Stop/Clear, go directly to step 2.

Menu		Weight Limit	Utensil	Instructions	
IS1	Paneer Tikka	0.3 kg	Rotisserie & Rotisserie Handle*	For	0.3 kg
				Paneer cubes (cut into 1½" 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
				<b>Method :</b> 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 106.	
IS2	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
				<b>Method :</b> 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 106.	
IS3	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	¼ cup
				Salt, Red chilli powder, Garam masala, Chaat masala, Haldi	As per taste
				Oil	2 tbsp
				Hara dhanla	For garnishing
				<b>Method :</b> 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 Page 123 Fig.

\*Refer Page 122 Fig. 2

Menu		Weight Limit	Utensil	Instructions																																							
IS4	Hara Bhara Kababs	0.3 kg	High Rack & Multicook tawa*	<table><tr><td>For</td><td colspan="3">0.3 kg</td></tr><tr><td>Potatoes (boiled &amp; grated)</td><td colspan="3">300 g</td></tr><tr><td>Peas (boiled &amp; mashed)</td><td colspan="3">1 cup</td></tr><tr><td>Palak leaves (boiled)</td><td colspan="3">1½ cup</td></tr><tr><td>Coriander leaves</td><td colspan="3">A few sprigs</td></tr><tr><td>Kasuri methi</td><td colspan="3">2 tbsp</td></tr><tr><td>Salt, Red chilli powder, Chaat masala, Garam masala</td><td colspan="3">As per taste</td></tr></table>				For	0.3 kg			Potatoes (boiled & grated)	300 g			Peas (boiled & mashed)	1 cup			Palak leaves (boiled)	1½ cup			Coriander leaves	A few sprigs			Kasuri methi	2 tbsp			Salt, Red chilli powder, Chaat masala, Garam masala	As per taste										
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Kasuri methi	2 tbsp																																										
Salt, Red chilli powder, Chaat masala, Garam masala	As per taste																																										
<b>Method :</b>				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.																																							
IS5	Shaami Kababs	0.3 kg	Microwave safe (MWS) glass bowl & High Rack & Multicook tawa*	<table><tr><td>For</td><td colspan="3">0.3 kg</td></tr><tr><td>Minced mutton</td><td colspan="3">300 g</td></tr><tr><td>Soaked bengal gram</td><td colspan="3">50 g</td></tr><tr><td>Roasted cumin seeds</td><td colspan="3">As per taste</td></tr><tr><td>Salt, Red chilli powder, Chaat masala, Coriander powder</td><td colspan="3">As per taste</td></tr><tr><td>Chopped onion</td><td colspan="3">2 Nos.</td></tr><tr><td>Chopped coriander leaves</td><td colspan="3">A few springs</td></tr></table>				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										
				For	0.3 kg																																						
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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																																										
<b>Method :</b>				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. <b>Note:</b> For binding roll the kababs in malda.																																							
IS6	Mutton Tikka	0.1-0.3 kg	Microwave safe (MWS) glass bowl & Rotisserie & Rotisserie handle*	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Mutton boneless pieces</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td colspan="4"><b>For marinade</b></td></tr><tr><td>Hung curd</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td></tr><tr><td>Ginger garlic paste</td><td>¼ tsp</td><td>¼ tsp</td><td>1 tsp</td></tr><tr><td>Salt, Red chilli powder, Haldi, Garam masala &amp; Chaat masala</td><td colspan="3">As per taste</td></tr><tr><td>Oil</td><td>½ tbsp</td><td>1 tbsp</td><td>1 ½ tbsp</td></tr><tr><td>Lemon juice</td><td colspan="3">As per taste</td></tr><tr><td>Eatable red colour</td><td colspan="3">A pinch</td></tr></table>				For	0.1 kg	0.2 kg	0.3 kg	Mutton boneless pieces	100 g	200 g	300 g	<b>For marinade</b>				Hung curd	1 tbsp	2 tbsp	3 tbsp	Ginger garlic paste	¼ tsp	¼ tsp	1 tsp	Salt, Red chilli powder, Haldi, Garam masala & Chaat masala	As per taste			Oil	½ tbsp	1 tbsp	1 ½ tbsp	Lemon juice	As per taste			Eatable red colour	A pinch		
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Oil	½ tbsp	1 tbsp	1 ½ tbsp																																								
Lemon juice	As per taste																																										
Eatable red colour	A pinch																																										
<b>Method :</b>				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 & weight. 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. <b>Note:</b> For rotisserie installation refer page 106.																																							

\*Refer Page 122 Fig. 2

\*Refer Page 123 Fig.

Menu		Weight Limit	Utensil	Instructions				
IS7	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	1½ tbsp	2 tbsp	
				Red chilli powder, Garam masala, Amchur powder, Salt	As per taste			
				Bread crumbs	For coating the lollipops			
				<b>Method :</b>				
				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 press start.				
4. When beeps, turn over again & press start. Serve with chutney or sauce.								
IS8	Chana Kababs	0.2 ~ 0.5 kg	Multicook tawa & High Rack*	For	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Boiled Kabuli Chana (Chhole)	200 g	300 g	400 g	500 g
				Cloves	1 no.	2 nos.	2 nos.	2½ nos.
				Pepper powder	As per taste			
				Cinnamon powder	¼ tsp	¼ tsp	½ tsp	1 tsp
				Garlic Cloves	2 nos.	3 nos.	3 nos.	3 nos.
				Salt	As per taste			
				Ginger chopped	1 tsp.	2 tsp.	3 tsp	4 tsp
				Bread pieces	1 no.	2 nos.	2 nos.	3 nos.
				Whole red chilli	1 no	2 nos.	3 nos.	3 nos.
Bread crumbs	For coating							
<b>Method :</b>								
1. Grind boiled kabuli chana, cloves, pepper powder, cinnamon powders, garlic cloves, salt, ginger, soaked bread pieces, whole red chilli, to a paste.								
2. Now shape the paste in the form of kababs & roll out each kababs in bread crumbs for complete coating.								
3. Now keep the kababs on tawa & keep the tawa on high rack. Select menu & weight & press start.								
4. When beeps, turn over the side & press start.								

\*Refer Page 122 Fig. 2

Menu		Weight Limit	Utensil	Instructions			
IS9	Bharwan Baigan	0.2 ~ 0.4 kg	Microwave safe (MWS) glass bowl & Multicook tawa & High Rack*	For	0.2 kg	0.3 kg	0.4 kg
				Baigan (Medium)	200 g	300 g	400 g
				For Stuffing			
				Tomato (grated)	1 no.	1½ no.	2 nos.
				Onion (chopped))	¼ cup	½ cup	1 cup.
				Salt, Coriander powder, Haldi, Amchoor, Garam masala, Red chilli powder	As per taste		
				Oil	1 tbsp	1½ tbsp	2 tbsp
				<b>Method :</b>			
				1. Pre-prepare the stuffing - In a MWS glass bowl add oil, onions, tomatoes & all spices & microwave at 100% for 3 minutes. Keep aside slit the baigans cross ways with stems intact.			
				2. In a MWS glass bowl add slit baigans & sprinkle some water & cover. Select menu & weight & press start.			
IS10	Fish Tandoori	0.5 kg	Multicook tawa & High Rack*	For	0.5 kg		
				Pomfret	3 small sized		
				For Marinade			
				Degi mirch	2¼ tsp		
				Jeera	¼ tsp		
				Ginger paste	1 tsp		
				Garlic paste	1 tsp		
				Tandoori masala	½ tsp		
				Garam masala	1¼ tsp		
				Amchoor	1 tsp		
				Dhanla powder	1 tsp		
				Lemon juice	2 tbsp		
				Chaat masala	¼ tsp		
				Salt	As per taste		
				<b>Method :</b>			
				1. Rub the fish well with besan (3tbsp), 2 tbsp lemon juice to remove fishy odour. Keep aside for 15 minutes. Wash well & pat dry. Prick the fish all over with a fork or give shallow cuts with a knife.			
				2. Mix all ingredients given under marinade. Rub the marinade well all over the fish pieces & let it marinade for 2-3 hours.			
				3. Keep the marinated fish pieces on tawa & tawa on high rack. Select the menu & press start.			
				4. When beeps, turn over the fish & press start.			
				5. When beeps, turn over again & press start. Sprinkle chaat masala & serve with pudina chutney & onion rings.			

\*Refer Page 122 Fig. 2

Category	Weight Limit	Utensil	Instructions																																												
IS11	Veg Kabab Rolls 0.3 kg	Multicook tawa & High rack*	<table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Boiled potatoes</td><td>200 g</td></tr><tr><td>Grated paneer</td><td>100 g</td></tr><tr><td>Chopped green chillies</td><td>2 nos.</td></tr><tr><td>Chopped coriander</td><td>A few sprigs</td></tr><tr><td>Roughly ground anardana seeds</td><td>1 tbsp</td></tr><tr><td>Salt, red chilli powder</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>Mix all the ingredients in a bowl. Mix well &amp; shape them into rolls.</li><li>Keep the kebabs on greased tawa. Place the tawa on high rack and keep in microwave. Select category &amp; press start.</li><li>When beeps, turn over the kebabs &amp; press start again.</li></ol>	For	0.3 kg	Boiled potatoes	200 g	Grated paneer	100 g	Chopped green chillies	2 nos.	Chopped coriander	A few sprigs	Roughly ground anardana seeds	1 tbsp	Salt, red chilli powder	As per taste																														
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Roughly ground anardana seeds	1 tbsp																																														
Salt, red chilli powder	As per taste																																														
IS12	Corn Kababs 0.2 – 0.4 kg	Multicook tawa & High rack*	<table><tr><td>For</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr><tr><td>Boiled potatoes</td><td>2 medium</td><td>3 medium</td><td>4 medium</td></tr><tr><td>Boiled sweet corns</td><td>¼ cup</td><td>¼ cup</td><td>1 cup</td></tr><tr><td>Onions (Chopped)</td><td>¼ cup</td><td>¼ cup</td><td>1 cup</td></tr><tr><td>Green chillies (Chopped)</td><td>1 no.</td><td>1 no.</td><td>2 no.</td></tr><tr><td>Fresh coriander (finely chopped)</td><td>1 tbsp.</td><td>2 tbsp.</td><td>3 tbsp</td></tr><tr><td>Pudina (finely chopped)</td><td>½ tbsp.</td><td>1 tbsp</td><td>1½ tbsp</td></tr><tr><td>Melted butter</td><td>¼ tbsp.</td><td>½ tbsp</td><td>1 tbsp</td></tr><tr><td>Garam Masala, pepper powder, salt</td><td colspan="3">As per taste</td></tr><tr><td>Lemon juice</td><td>2 tsp</td><td>3 tsp</td><td>3 tsp</td></tr><tr><td>Bread crumbs</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>Mash the boiled potatoes &amp; corns. Mix well.</li><li>Add onions, green chillies, coriander pudina, garam masala, melted butter, salt &amp; pepper. Add bread crumbs &amp; lemon juice.</li><li>Make long kababs out of this mixture.</li><li>Keep the kababs on tawa &amp; tawa on high rack. Select category &amp; weight &amp; press start.</li><li>When beeps, turn over &amp; press start.</li><li>When beeps, turn over &amp; press start.</li></ol> <p>Serve with chutney or sauce.</p>	For	0.2 kg	0.3 kg	0.4 kg	Boiled potatoes	2 medium	3 medium	4 medium	Boiled sweet corns	¼ cup	¼ cup	1 cup	Onions (Chopped)	¼ cup	¼ cup	1 cup	Green chillies (Chopped)	1 no.	1 no.	2 no.	Fresh coriander (finely chopped)	1 tbsp.	2 tbsp.	3 tbsp	Pudina (finely chopped)	½ tbsp.	1 tbsp	1½ tbsp	Melted butter	¼ tbsp.	½ tbsp	1 tbsp	Garam Masala, pepper powder, salt	As per taste			Lemon juice	2 tsp	3 tsp	3 tsp	Bread crumbs	1 tbsp	2 tbsp	3 tbsp
For	0.2 kg	0.3 kg	0.4 kg																																												
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Fresh coriander (finely chopped)	1 tbsp.	2 tbsp.	3 tbsp																																												
Pudina (finely chopped)	½ tbsp.	1 tbsp	1½ tbsp																																												
Melted butter	¼ tbsp.	½ tbsp	1 tbsp																																												
Garam Masala, pepper powder, salt	As per taste																																														
Lemon juice	2 tsp	3 tsp	3 tsp																																												
Bread crumbs	1 tbsp	2 tbsp	3 tbsp																																												
IS13	Bharwan Tamatar 0.3-0.5 kg	Multicook Tawa & High rack*	<table><tr><td>For</td><td>0.3 Kg</td><td>0.4 Kg</td><td>0.5 Kg</td></tr><tr><td>Tomato (Hollowed)</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td><b>For Stuffing</b></td><td></td><td></td><td></td></tr><tr><td>Paneer (mashed)</td><td>200 g</td><td>250 g</td><td>300 g</td></tr><tr><td>Salt, Red Chilli Powder, Garam Masala, Cumin Powder</td><td colspan="3">As per taste</td></tr><tr><td>Onion Chopped</td><td>¼ cup</td><td>¼ cup</td><td>½ cup</td></tr><tr><td>Coriander leaves Chopped</td><td colspan="3">A few sprigs</td></tr><tr><td>Oil</td><td>¼ Tbsp</td><td>½ Tbsp</td><td>1 Tbsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>Precook the paneer stuffing- In a MWS bowl add oil, Onions &amp; microwave 100 % for 3 minutes. Add paneer &amp; all the spices &amp; coriander leaves &amp; microwave 100% for 2 minutes</li><li>Stuff the hollowed tomatoes with paneer.</li><li>Grease the tomatoes with few drops of oil.</li><li>Keep the Tomatoes on tawa &amp; tawa on high rack. Select Category &amp; weight and press start</li><li>Turn over the tomato &amp; press start. Put oil.</li><li>Turn over the side again &amp; press start. Garnish with fresh coriander leaves &amp; serve.</li></ol>	For	0.3 Kg	0.4 Kg	0.5 Kg	Tomato (Hollowed)	300 g	400 g	500 g	<b>For Stuffing</b>				Paneer (mashed)	200 g	250 g	300 g	Salt, Red Chilli Powder, Garam Masala, Cumin Powder	As per taste			Onion Chopped	¼ cup	¼ cup	½ cup	Coriander leaves Chopped	A few sprigs			Oil	¼ Tbsp	½ Tbsp	1 Tbsp												
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Paneer (mashed)	200 g	250 g	300 g																																												
Salt, Red Chilli Powder, Garam Masala, Cumin Powder	As per taste																																														
Onion Chopped	¼ cup	¼ cup	½ cup																																												
Coriander leaves Chopped	A few sprigs																																														
Oil	¼ Tbsp	½ Tbsp	1 Tbsp																																												

\*Refer Page 122 Fig. 2

Category	Weight Limit	Utensil	Instructions					
IS14	Tandoori Aloo	0.3 ~ 0.5 kg	Multicook Tawa & High rack*	For	0.3 kg	0.4 kg	0.5 kg	
				Aloo (Cut into quarters)	300 g	400 g	500 g	
				For marinade				
				Hung Curd	2 Tbsp	3 Tbsp	4 Tbsp	
				Garlic Paste	1 Tbsp	1 ½ Tbsp	2 Tbsp	
				Cumin Powder		As per taste		
				Red Chilli powder		As per taste		
				Salt		As per taste		
				Tandoori Masala	1 Tsp	2 Tsp	3 Tsp	
				Tandoori Color		A pinch		
<b>Method :</b>								
1. Mix all the ingredients of marinade in a bowl.								
2. Add the aloo pieces & keep for ½ hour.								
3. Keep the marinated aloo on tawa & tawa on high rack. Select category & weight & press start.								
4. When beeps, turn over the pieces & drizzle few drops of oil & press start again.								
Sprinkle chaat masala or lemon juice & serve.								
IS15	Tandoori Gobhi	0.3 ~ 0.5 kg	Multicook Tawa & High rack*	For	0.3 Kg	0.4 Kg	0.5 Kg	
				Cauliflower florets	300 g	400 g	500 g	
				For Marinade				
				Jeera powder	½ Tsp	1 Tsp	1 Tsp	
				Red Chilli Powder, Salt, Dhaniya Powder, Garam Masala, Anardana		As per taste		
				Tandoori Color/Haldi		A pinch		
				Oil	1 Tbsp	1½ Tbsp	2 Tbsp	
				Hung Curd	2 Tbsp	3 Tbsp	4 Tbsp	
				<b>Method :</b>				
				1. Mix together in a bowl all the ingredients of marinade. Add the cauliflower to the marinade & rub them properly with the marinade. Keep aside for 1 hours.				
2. Transfer the marinated cauliflower on tawa & keep on high rack. Select category & weight and press start.								
3. When beeps, drizzle few drops of oil on cauliflower & turn them over. Press start.								
Serve with onion rings, coriander leaves & tomato slices.								
IS16	Tandoori Mushrooms	0.2 ~ 0.5 kg	Multicook tawa & High rack*	For	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Mushroom Buttons (stalk removed)	200 g	300 g	400 g	500 g
				For Marinade				
				Hung Curd	1 tbsps	2 tbsps	3 tbsps	4 tbsps
				Ginger Garlic Paste	½ tbsps	1 tbsps	2 tbsps	2½ tbsps
				Salt, Coriander powder, cumin powder, amchoor		As per taste		
				Cornflour	¼ tsp	½ tsp	1 tsp	1½ tsp
				Tandoori Color		A pinch		
				<b>Method :</b>				
				1. Mix all the ingredients of the marinade in a bowl.				
2. Prick all the mushroom buttons & add to the marinade.								
3. Keep the mushroom marinated for 1 hour.								
4. Transfer the mushrooms on tawa & keep the tawa on high rack. Select category & weight and press start.								
5. When beeps, turn over the mushroom & press start.								
6. When beeps, turn over again & press start.								
<b>Note:</b> If mushroom run watery while cooking, drain water & start cooking again.								

\*Refer Page 122 Fig. 2

Category	Weight Limit	Utensil	Instructions																																																																								
IS17	Mahi Tikka	0.3 ~ 0.5 kg	Multicook tawa & High rack*																																																																								
			<table> <tr> <td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr> <tr> <td>Fish fillets (Cut into 2" cubes)</td><td>300 g</td><td>400 g</td><td>500 g</td></tr> <tr> <td><b>For marinade</b></td><td></td><td></td><td></td></tr> <tr> <td>Hung Curd</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr> <tr> <td>Thick cream</td><td>¼ cup</td><td>¼ cup</td><td>¼ cup</td></tr> <tr> <td>Ginger garlic paste</td><td>1 tsp</td><td>2 tsp</td><td>2½ tsp</td></tr> <tr> <td>Ajwain</td><td>¼ tsp</td><td>¼ tsp</td><td>¼ tsp</td></tr> <tr> <td>Garam masala</td><td></td><td>As per taste</td><td></td></tr> <tr> <td>Salt pepper</td><td></td><td>As per taste</td><td></td></tr> <tr> <td>Lemon juice</td><td>1 tbsp</td><td>2 tbsp</td><td>2½ tbsp</td></tr> <tr> <td>Red chilli powder, salt</td><td></td><td>As per taste</td><td></td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. Rub the fish well with 3 tbsp besan &amp; 2 tbsp lemon juice to remove the fishy odour. Keep aside for 15 minutes. Wash well &amp; pat dry. Pick fish all over with a forks.</li> <li>2. Mix all the ingredients of marinade. Add the fish pieces &amp; keep aside for 3-4 hours.</li> <li>3. Transfer the marinated fish pieces to tawa &amp; keep tawa on high rack. select category &amp; weight &amp; press start.</li> <li>4. When beeps, turn over the pieces &amp; press start.</li> <li>5. When beep, turn over the pieces &amp; press start. Sprinkle chaat masala &amp; serve onion slices.</li> </ol> <p>Note: In case there is excess water during cooking &amp; drain it &amp; restart.</p>	For	0.3 kg	0.4 kg	0.5 kg	Fish fillets (Cut into 2" cubes)	300 g	400 g	500 g	<b>For marinade</b>				Hung Curd	2 tbsp	3 tbsp	4 tbsp	Thick cream	¼ cup	¼ cup	¼ cup	Ginger garlic paste	1 tsp	2 tsp	2½ tsp	Ajwain	¼ tsp	¼ tsp	¼ tsp	Garam masala		As per taste		Salt pepper		As per taste		Lemon juice	1 tbsp	2 tbsp	2½ tbsp	Red chilli powder, salt		As per taste																													
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Lemon juice	1 tbsp	2 tbsp	2½ tbsp																																																																								
Red chilli powder, salt		As per taste																																																																									
IS18	Arbi Tandoori	0.3 ~ 0.5 kg	Microwave safe (MWS) glass bowl & Multicook tawa & High rack*																																																																								
			<table> <tr> <td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr> <tr> <td>Arbi (Cut into slices)</td><td>300 g</td><td>400 g</td><td>500 g</td></tr> <tr> <td>Oil</td><td>2 tsp</td><td>3 tsp</td><td>4 tsp</td></tr> <tr> <td>Onion rings</td><td>1 cup</td><td>1½ cup</td><td>2 cups</td></tr> <tr> <td>Garam Masala, Amchoor, Salt</td><td></td><td>As per taste</td><td></td></tr> <tr> <td>Green Chillies (Chopped)</td><td>2 nos.</td><td>3 nos.</td><td>4 nos.</td></tr> <tr> <td>Ginger (shredded)</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td></tr> <tr> <td>Coriander Seeds</td><td>½ tsp</td><td>1½ tsp</td><td>1 tsp</td></tr> <tr> <td><b>For Marinade</b></td><td></td><td></td><td></td></tr> <tr> <td>Hung curd</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr> <tr> <td>Tandoori Masala</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr> <tr> <td>Ginger Paste</td><td>½ tsp</td><td>½ tsp</td><td>1 tsp</td></tr> <tr> <td>Pepper corns (crushed)</td><td>4 nos.</td><td>5 nos.</td><td>6 nos.</td></tr> <tr> <td>Ajwain</td><td>½ tsp</td><td>½ tsp</td><td>1 tsp.</td></tr> <tr> <td>Haldi</td><td></td><td>A pinch</td><td></td></tr> <tr> <td>Salt</td><td></td><td>As per taste</td><td></td></tr> <tr> <td>Oil</td><td>½ tbsp.</td><td>½ tbsp</td><td>1 tbsp</td></tr> <tr> <td>Besan</td><td>½ tbsp</td><td>½ tbsp</td><td>1 tbsp</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. Pre- preparation –In a MWS glass bowl arbi slices with some water. Cover &amp; micro at 100% for 5 mins.</li> <li>2. Mix all the ingredients of marinade in a bowl. Add the arbi slices &amp; keep for ½ an hour.</li> <li>3. In a MWS glass bowl add oil, onion rings, shredded ginger &amp; green chillies, garam masala, amchoor &amp; salt. Mix well. Select Category &amp; weight &amp; press start</li> <li>4. When beeps, remove the bowl from microwave oven, Transfer the marinated arbi on tawa &amp; keep the tawa on high rack.</li> <li>5. Press start.</li> <li>6. When beeps, drizzle few drops of oil. Add onion rings mixture &amp; turn over the slices</li> <li>7. Press start.</li> </ol>	For	0.3 kg	0.4 kg	0.5 kg	Arbi (Cut into slices)	300 g	400 g	500 g	Oil	2 tsp	3 tsp	4 tsp	Onion rings	1 cup	1½ cup	2 cups	Garam Masala, Amchoor, Salt		As per taste		Green Chillies (Chopped)	2 nos.	3 nos.	4 nos.	Ginger (shredded)	1 tsp	1½ tsp	2 tsp	Coriander Seeds	½ tsp	1½ tsp	1 tsp	<b>For Marinade</b>				Hung curd	2 tbsp	3 tbsp	4 tbsp	Tandoori Masala	½ tsp	1 tsp	1½ tsp	Ginger Paste	½ tsp	½ tsp	1 tsp	Pepper corns (crushed)	4 nos.	5 nos.	6 nos.	Ajwain	½ tsp	½ tsp	1 tsp.	Haldi		A pinch		Salt		As per taste		Oil	½ tbsp.	½ tbsp	1 tbsp	Besan	½ tbsp	½ tbsp	1 tbsp
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\*Refer Page 122 Fig. 2



Category	Weight Limit	Utensil	Instructions							
tS19	Mix Veg Platter	0.5 kg	Multicook tawa & High rack*	For	0.5 Kg					
				Paneer (Cut 1½" cubes)	200 g					
				Mushroom buttons (trim the stalk)	100 g					
				Baby corn (blanched)	25 g					
				Capsicum (Cut into large cubes)	100 g					
				Tomatoes (cut into quarters & deseeded)	25 g					
				Onion (Cut into quarters & separated)	50 g					
				<b>For Marinade</b>						
				Hung Curd	4 tbsp					
				Thick cream	2 tbsp					
				Cornflour	1 tbsp					
				Ginger garlic paste	1 tbsp					
				Black Salt	As per taste					
				Tandoori Color	A pinch					
				Tandoori masala	2 tsp					
				Red chilli powder, salt	as per taste					
<b>Method :</b>										
1. Mix all the ingredients of marinade.										
2. Add paneer, mushrooms, baby corns, onions & tomatoes to the marinade & mix well to coat the vegetables..										
3. Keep the marinated vegetables on tawa & tawa on high rack. Select category & press start.										
4. When beeps, turn over the side & drizzle few drops of oil & press start.										
5. When beep, again turn over & press start. Serve with barbeque sauce.										
<b>Note:</b> In case there is excess water during the cooking process, drain it & cook.										
tS20	Spicy chicken kababs	0.2 ~ 0.4 kg	Multicook tawa & High rack*	For	0.2 kg	0.3 kg	0.4 kg			
				Boneless chicken (cut into 1½" pieces)	200 g	300 g	400 g			
				<b>For Marinade</b>						
				Barbeque sauce	1 tbsp	1½ tbsp	2 tbsp			
				Olive oil	½ tsp	1 tsp	1 tsp			
				Garlic powder / Ginger paste	1 tsp	1½ tsp	2 tsp			
				Red chilli flakes	1 tsp	1 tsp	1 tsp			
				Black pepper (freshly crushed)	½ tsp	½ tsp	1 tsp			
				Onion paste	1 tbsp	1½ tbsp	2 tbsp			
				Oregano	½ tsp	1 tbsp	1 tbsp			
				Thyme	½ tsp	½ tsp	1 tsp			
				Cumin powder	1 tsp	1½ tsp	1½ tsp			
				Salt	As per taste					
				<b>Method :</b>						
				1. Clean & wash chicken pieces & cut into 1½" cubes. Prick them with fork.						
				2. In a bowl take chicken pieces & add all the ingredients of marinade & mix well. Keep covered for at least 30-45 minutes in refrigerator.						
3. Place all the marinated chicken pieces on tawa & place tawa on high rack. Keep in the microwave. Select category & weight and press start.										
4. When beeps, turn the chicken pieces. Remove excess water or liquid from the tawa (if present) & press start.										
5. Serve spicy chicken kababs hot with mint chutney or onion rings.										

\*Refer Page 122, Fig. 2

Category		Weight Limit	Utensil	Instructions			
IS21	Kastoori Kababs	0.2 ~ 0.4 kg	Multicook tawa & High rack*	For	0.2 kg	0.3 kg	0.4 kg
				Boneless Chicken mince (Keema)	200 g	300 g	400 g
				For marinade			
				Ginger garlic paste	¼ tbsp	½ tbsp	1 tbsp
				Lemon juice	¼ tbsp	½ tbsp	1 tbsp
				Roasted besan	2 tbsp	3 tbsp	4 tbsp
				Bread crumbs	2 tbsp	3 tbsp	4 tbsp
				Pepper powder, Salt, Red chilli powder	As per taste		
				Ginger finely chopped	½ tsp	½ tsp	1 tsp
				Chopped Coriander leaves	2 tbsp	3 tbsp	4 tbsp
				Oil	1 tsp	2 tsp	3 tbsp
				Choti elaichi powder	½ tsp	½ tsp	1 tsp
				Jeera	1 tsp	1 tsp	1 tsp
				Kesar (Soaked in ½ cup in milk)	½ tsp	½ tsp	1 tsp
				<b>Method :</b>			
1. Wash the chicken mince in a strainer. Press well to squeeze out the water well.							
2. Marinate the mince with all the ingredients mentioned under marinade.							
3. Make flat Kababs of the mixture.							
4. Keep the kababs on tawa & tawa on high rack. Select category & weight and press start.							
5. When beeps, turn over the kababs & press start, Sprinkle chaat masala & serve.							
IS22	Chilika Kababs	0.4 kg	Microwave safe (MWS) glass bowl & Multicook tawa & High rack*	For	0.4 kg		
				Chana dal (soaked overnight)	200 g		
				Snake gourd peels (roughly chopped)	½ cup		
				Pumpkin peels (roughly chopped)	½ cup		
				Whole black pepper	¼ tsp		
				Dried red chilli	1 no.		
				Laung	3-4 nos.		
				Black cardamom	1 no.		
				Cinnamon	1" piece		
				Water	½ cup		
				Oil	½ tsp		
				Javitri	1 no.		
				Fresh coriander leaves	2 tbsp		
				Salt	As per taste		
				<b>Method :</b>			
1. In a MWS glass bowl take soaked chana dal, pumpkin peels, snake gourd peels & all the whole spices except salt & coriander leaves. Sprinkle ¼ cup water & cover. Select menu & press start.							
2. When beeps, take out the bowl, remove javitri & black cardamom and allow to cool the mixture.							
3. Grind the cooked mixture to a coarse paste in a mixer, adding ¼ cup water & salt to taste. Take out in a bowl and add freshly chopped coriander leaves. Mix well with hands & make kababs of equal size & shape.							
4. Grease the tawa with ¼ tsp oil & put the kababs on it. Keep the tawa on high rack. Keep high rack & tawa with kababs inside the microwave and press start.							
5. When beeps, sprinkle ¼ tsp oil on all kababs and turnover the kababs and press start.							
6. Serve the kababs hot with the chutney of your choice.							

\*Refer Page 122, Fig. 2

Menu	Weight Limit	Utensil	Instructions																																																
IS23 Jimikand ke Kababs	0.2 ~ 0.4 kg	Multicook tawa & High rack*	<table> <tr> <td>For</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr> <tr> <td>Jimikand (boiled &amp; grated)</td><td>1 cup</td><td>1½ cup</td><td>2 cups</td></tr> <tr> <td>Fresh bread (crumbled)</td><td>2 nos.</td><td>3 nos.</td><td>4 nos.</td></tr> <tr> <td>Green chilli (chopped)</td><td>2 nos.</td><td>3 nos.</td><td>4 nos.</td></tr> <tr> <td>Cornflour</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr> <tr> <td>Coriander leaves (chopped)</td><td></td><td colspan="2">As required</td></tr> <tr> <td>Anardana powder</td><td>¼ tsp</td><td>½ tsp</td><td>¾ tsp</td></tr> <tr> <td>Salt, Red chilli powder, Garam masala</td><td></td><td colspan="2">As per taste</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. In a bowl take boiled &amp; grilled Jimikand, chopped green chilli, coriander leaves, cornflour, anardana powder &amp; all the spices. Mix well.</li> <li>2. Remove the sides (brown part) of the bread slices with a knife. Crumble them with hands &amp; add this to Jimikand mixture. Mix well and make equal sized flat kababs.</li> <li>3. Keep the kababs on multicook tawa. Keep tawa on high rack &amp; keep inside the microwave. Select menu &amp; weight and press start.</li> <li>4. When beeps, turn all the kababs &amp; press start.</li> <li>5. When beeps, again turn the kababs &amp; press start. Serve them hot with onion rings &amp; mint chutney.</li> </ol>	For	0.2 kg	0.3 kg	0.4 kg	Jimikand (boiled & grated)	1 cup	1½ cup	2 cups	Fresh bread (crumbled)	2 nos.	3 nos.	4 nos.	Green chilli (chopped)	2 nos.	3 nos.	4 nos.	Cornflour	1 tbsp	1½ tbsp	2 tbsp	Coriander leaves (chopped)		As required		Anardana powder	¼ tsp	½ tsp	¾ tsp	Salt, Red chilli powder, Garam masala		As per taste																	
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Salt, Red chilli powder, Garam masala		As per taste																																																	
IS24 Kaju Kababs	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl & Multicook tawa & High rack*	<table> <tr> <td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr> <tr> <td>Potato (cut into pieces)</td><td>½ no.</td><td>1 no.</td><td>1½ no.</td></tr> <tr> <td>Onion (chopped)</td><td>½ no.</td><td>1 no.</td><td>1 no.</td></tr> <tr> <td>Peas (shelled)</td><td>3 tbsp</td><td>4 tbsp</td><td>4 tbsp</td></tr> <tr> <td>Cauliflower (florets)</td><td>½ cup</td><td>½ cup</td><td>¾ cup</td></tr> <tr> <td>Ginger-garlic paste</td><td>¼ tsp</td><td>1 tsp</td><td>1 tsp</td></tr> <tr> <td>Kaju powder</td><td>2 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr> <tr> <td>Fresh bread crumbs (sides removed)</td><td>3 slices</td><td>4 slices</td><td>4 slices</td></tr> <tr> <td>Green chilli (chopped)</td><td>1 no.</td><td>2 nos.</td><td>2 nos.</td></tr> <tr> <td>Tomato ketchup</td><td>¼ tsp</td><td>1 tsp</td><td>1 tsp</td></tr> <tr> <td>Salt, Red chilli powder, Garam masala</td><td></td><td colspan="2">As per taste</td></tr> <tr> <td>Coriander leaves (chopped)</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. In a MWS glass bowl take cut potatoes, chopped onion, peas &amp; cauliflower. Put ½ cup water &amp; cover. Select menu &amp; weight and press start.</li> <li>2. When beeps, remove the bowl, strain the vegetables. Remove all the moisture &amp; mash well when cool.</li> <li>3. To the mashed vegetables add all the spices, chopped green chilli, coriander leaves, kaju powder, ginger-garlic paste, tomato ketchup, fresh bread crumbs. Mix all the ingredients very well. Make equal sized kababs out of the mixture.</li> <li>4. Keep the kababs on tawa &amp; tawa on high rack. Keep inside the microwave and press start.</li> <li>5. When beeps turn the kababs &amp; press start. Serve them hot with mint chutney.</li> </ol>	For	0.1 kg	0.2 kg	0.3 kg	Potato (cut into pieces)	½ no.	1 no.	1½ no.	Onion (chopped)	½ no.	1 no.	1 no.	Peas (shelled)	3 tbsp	4 tbsp	4 tbsp	Cauliflower (florets)	½ cup	½ cup	¾ cup	Ginger-garlic paste	¼ tsp	1 tsp	1 tsp	Kaju powder	2 tbsp	4 tbsp	5 tbsp	Fresh bread crumbs (sides removed)	3 slices	4 slices	4 slices	Green chilli (chopped)	1 no.	2 nos.	2 nos.	Tomato ketchup	¼ tsp	1 tsp	1 tsp	Salt, Red chilli powder, Garam masala		As per taste		Coriander leaves (chopped)	1 tbsp	1½ tbsp	2 tbsp
For	0.1 kg	0.2 kg	0.3 kg																																																
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Salt, Red chilli powder, Garam masala		As per taste																																																	
Coriander leaves (chopped)	1 tbsp	1½ tbsp	2 tbsp																																																

\*Refer Page 122, Fig. 2

Menu		Weight Limit	Utensil	Instructions	
IS25	Mutton & Tomato Kababs	0.3 kg	Microwave safe (MWS) glass bowl & Multicook tawa & High rack*	For	0.3 kg
				Minced mutton	300 g
				Badi elaichi	1 no.
				Dalchini	2* piece
				Laung	3-4 nos.
				Whole black pepper	8 to10 nos.
				Dried red chilli	2 nos.
				Bread crumbs	¼ cup
				Green chilli (chopped)	2 nos.
				Coriander (chopped)	2 tbsp
				Lemon juice (optional)	1 tsp
				Salt, Red chilli powder, Garam masala	As per taste
				Tomatoes (cut into big pieces)	2 nos.
				<b>Method :</b>	
				1. In a MWS glass bowl take minced mutton, laung, badi elaichi, cinnamon, dried red chilli, whole black pepper. Mix well & cover. Select menu and press start.	
2. When beeps, take out the bowl, remove cover & remove all the whole spices & discard the water. Allow the mutton to get cooled & grind the mutton coarsely.					
3. Take the ground mutton in a bowl, add all the spices, chopped green chilli, coriander leaves, bread crumbs & lemon juice (optional) & mix very well.					
4. Make equal sized round kababs from the mixture & keep on greased tawa. Keep the tawa on high rack. Keep inside the microwave & press start.					
5. When beeps, turnover the kababs & keep tomato pieces (seeds removed) and press start. Serve them hot with mint chutney.					

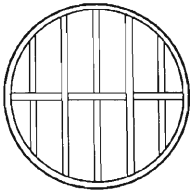
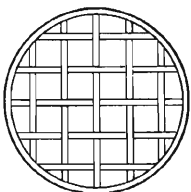
\*Refer Page 122, Fig. 2

Menu	Weight Limit	Utensil	Instructions																				
CF1	Omelette	0.2 ~ 0.4 kg	<div> <div> <div>Microwave safe (MWS) flat glass dish</div> </div> <table> <tr> <td>For</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr> <tr> <td>Eggs</td><td>2 Nos.</td><td>3 Nos.</td><td>4 Nos.</td></tr> <tr> <td>Oil</td><td>½ tsp</td><td>1 tbsp</td><td>1 tbsp</td></tr> <tr> <td>Chopped onion, Tomato, Coriander leaves</td><td>½ cup</td><td>1 cup</td><td>1 cup</td></tr> <tr> <td>Salt, Pepper</td><td colspan="3">As per taste</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. Beat the eggs well &amp; add salt, pepper &amp; coriander leaves.</li> <li>2. Add oil, tomato &amp; onion to MWS flat glass dish. Select menu &amp; weight and press start.</li> <li>3. When beeps, add the egg mixture. Cover &amp; press start. Allow to stand for 3 minutes.</li> </ol> </div>	For	0.2 kg	0.3 kg	0.4 kg	Eggs	2 Nos.	3 Nos.	4 Nos.	Oil	½ tsp	1 tbsp	1 tbsp	Chopped onion, Tomato, Coriander leaves	½ cup	1 cup	1 cup	Salt, Pepper	As per taste		
For	0.2 kg	0.3 kg	0.4 kg																				
Eggs	2 Nos.	3 Nos.	4 Nos.																				
Oil	½ tsp	1 tbsp	1 tbsp																				
Chopped onion, Tomato, Coriander leaves	½ cup	1 cup	1 cup																				
Salt, Pepper	As per taste																						
CF2	Corn Chaat	0.1 ~ 0.3 kg	<div> <div>Microwave safe (MWS) bowl</div> </div> <table> <tr> <td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr> <tr> <td>Sweet corn</td><td>100 g</td><td>200 g</td><td>300 g</td></tr> <tr> <td>Mix fruits (Pomegranate, Cucumber, Apple)</td><td>½ cup</td><td>1 cup</td><td>2 cups</td></tr> <tr> <td>Salt, Red chilli powder, Chaat masala, Lemon juice</td><td colspan="3">As per taste</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. In a MWS bowl add some water &amp; sweet corns. Select menu &amp; weight &amp; press start.</li> <li>2. Transfer the corns in a bowl add mix fruits, salt, red chilli powder, chaat masala, lemon juice. Mix well &amp; serve.</li> </ol>	For	0.1 kg	0.2 kg	0.3 kg	Sweet corn	100 g	200 g	300 g	Mix fruits (Pomegranate, Cucumber, Apple)	½ cup	1 cup	2 cups	Salt, Red chilli powder, Chaat masala, Lemon juice	As per taste						
For	0.1 kg	0.2 kg	0.3 kg																				
Sweet corn	100 g	200 g	300 g																				
Mix fruits (Pomegranate, Cucumber, Apple)	½ cup	1 cup	2 cups																				
Salt, Red chilli powder, Chaat masala, Lemon juice	As per taste																						

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

Menu		Weight Limit	Utensil	Instructions	
CF5	Garlic Bread <sup>a</sup>	0.3 kg	Low Rack	For	0.3 kg
				Bread slices (French Bread)	3 slices
				Butter	5 tbsp
				Garlic paste	2 tbsp
				Grated cheese	4 tbsp
				Salt, Pepper, Oregano, Chilli flakes	As per taste
				<b>Method :</b> 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. <b>Note :</b> Use French bread to make garlic bread.	
CF6	Choco Bars	0.2 kg	Microwave safe (MWS) bowl & Microwave safe(MWS) flat glass dish	For	0.2 kg
				Chocolate chips	½ cup
				Oats (crushed)	1 cup
				Honey	3 tbsp
				Brown sugar	4 tbsp
				Butter (softened)	8 tbsp
				Chopped nuts (almonds, pistachio, walnut)	As required
				<b>Method :</b> 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.	

<sup>a</sup>Do not put any thing In the oven during the Preheat mode

Menu	Weight Limit	Utensil	Instructions																																																																								
CF7	Apple Pie <sup>a</sup>	0.6 kg	Metal cake tin & Low rack*	<table><tr><td>For</td><td colspan="3">0.6 kg</td></tr><tr><td>Apple Filling</td><td colspan="3"></td></tr><tr><td>Apples (peeled, cleaned &amp; sliced thinly)</td><td colspan="3">4 large sized</td></tr><tr><td>White sugar</td><td colspan="3">¼ cup</td></tr><tr><td>Brown sugar</td><td colspan="3">¼ cup</td></tr><tr><td>Lemon juice</td><td colspan="3">1 tsp</td></tr><tr><td>Cinnamon powder</td><td colspan="3">1 tsp</td></tr><tr><td>Nutmeg powder</td><td colspan="3">¼ tsp</td></tr><tr><td>Salt</td><td colspan="3">¼ tsp</td></tr><tr><td>Softened butter</td><td colspan="3">2 tbsp</td></tr><tr><td>Cornflour</td><td colspan="3">2 tbsp</td></tr><tr><td>Short Crust Pastry</td><td colspan="3"></td></tr><tr><td>Maida</td><td colspan="3">2½ cups (300 g)</td></tr><tr><td>Salt</td><td colspan="3">½ tsp</td></tr><tr><td>Sugar (granulated)</td><td colspan="3">2 tsbp</td></tr><tr><td>Unsalted butter (chilled &amp; cut into 1 inch pieces)</td><td colspan="3">1 cup (225 g)</td></tr><tr><td>Ice water</td><td colspan="3">¼ - ½ cup (60-120 mL)</td></tr></table>				For	0.6 kg			Apple Filling				Apples (peeled, cleaned & sliced thinly)	4 large sized			White sugar	¼ cup			Brown sugar	¼ cup			Lemon juice	1 tsp			Cinnamon powder	1 tsp			Nutmeg powder	¼ tsp			Salt	¼ tsp			Softened butter	2 tbsp			Cornflour	2 tbsp			Short Crust Pastry				Maida	2½ cups (300 g)			Salt	½ tsp			Sugar (granulated)	2 tsbp			Unsalted butter (chilled & cut into 1 inch pieces)	1 cup (225 g)			Ice water	¼ - ½ cup (60-120 mL)		
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	 <p>Fig -1</p>  <p>Fig -2</p>		<p><b>Method :</b></p> <ol style="list-style-type: none"><li>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 &amp; well granulated.</li><li>Add ¼ cup ice water to make a soft dough when pinched. Roll out the dough into 2 equal parts. Make disc shapes. Cover with plastic wrap &amp; keep refrigerated at least for 30 minutes.</li><li>When chilled, roll out one disc into big shape &amp; place in a greased cake tin, covering it from the edges. Again keep in refrigerator for 1 hour.</li><li>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.</li><li>Roll out the second chilled disc &amp; cut out long strips of ½ inch width. Cover the pie dish with these strips, arranging crossways as shown in figure 1 &amp; figure 2.</li><li>Seal the edges &amp; wet them with water. Cover the edges with foil paper to avoid over burning.</li><li>Select the menu &amp; press start. (Preheat process) When beeps, place the cake tin on low rack &amp; press start. When beeps, give a standing time of 5-10 minutes. Cool &amp; serve in pieces.</li></ol> <p><b>Note:</b> If the butter becomed soft while making pie, keep the rolled dough in freezer.</p>																																																																								
CF8	Bread Pudding	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Bread slices</td><td>2 Nos.</td><td>3 Nos.</td><td>4 Nos.</td></tr><tr><td>Milk (for dipping the bread)</td><td>½ cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Egg</td><td>1 Nos.</td><td>2 Nos.</td><td>2 Nos.</td></tr><tr><td>Vanilla Essence</td><td>½ tsp</td><td>¾ tsp</td><td>1 tsp</td></tr><tr><td>Sugar</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Dry fruits</td><td colspan="3">As per taste</td></tr></table>				For	0.1 kg	0.2 kg	0.3 kg	Bread slices	2 Nos.	3 Nos.	4 Nos.	Milk (for dipping the bread)	½ cup	1 cup	1½ cup	Egg	1 Nos.	2 Nos.	2 Nos.	Vanilla Essence	½ tsp	¾ tsp	1 tsp	Sugar	3 tbsp	4 tbsp	5 tbsp	Dry fruits	As per taste																																										
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Dry fruits	As per taste																																																																										
				<p><b>Method :</b></p> <ol style="list-style-type: none"><li>Make small pieces of bread slices. Beat the egg very well . Mix all the ingredient very well.</li><li>Pour this mixture into MWS flat glass dish. Select menu and weight. Press start.</li></ol>																																																																							

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

\* Refer Page 122, Fig. 4

Menu		Weight Limit	Utensil	Instructions																																																															
CF9	Cheesy Nachos	0.3 kg	Microwave safe (MWS) flat glass dish	<table><tr><td>For</td><td colspan="3">0.3 kg</td></tr><tr><td>Nachos</td><td colspan="3">300 g</td></tr><tr><td>Grated cheese</td><td colspan="3">1 cup</td></tr><tr><td>Pizza sauce</td><td colspan="3">6 tbsp</td></tr><tr><td>Chopped onion, tomato</td><td colspan="3">2 cups</td></tr></table>				For	0.3 kg			Nachos	300 g			Grated cheese	1 cup			Pizza sauce	6 tbsp			Chopped onion, tomato	2 cups																																										
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Chopped onion, tomato	2 cups																																																																		
				<b>Method :</b>																																																															
				1. In a MWS flat glass dish add nachos, chopped onion, tomato, pizza sauce & grated cheese. Select menu & press start.																																																															
CF10	Chocolate Balls	0.3 kg	Microwave safe (MWS) glass bowl	<table><tr><td>For</td><td colspan="3">0.3kg</td></tr><tr><td>Milkmaid</td><td colspan="3">1 cup</td></tr><tr><td>Marie biscuit powder</td><td colspan="3">1 cup</td></tr><tr><td>Milk powder</td><td colspan="3">½ cup</td></tr><tr><td>Bournvita</td><td colspan="3">½ cup</td></tr><tr><td>Grated coconut</td><td colspan="3">½ cup</td></tr></table>				For	0.3kg			Milkmaid	1 cup			Marie biscuit powder	1 cup			Milk powder	½ cup			Bournvita	½ cup			Grated coconut	½ cup																																						
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				<b>Method :</b>																																																															
				1. In a MWS glass bowl add milkmaid, marie biscuit powder, milk powder, bournvita. Mix well. Select menu & press start.																																																															
				2. Allow to cool. Make balls out of the mixture. Roll out the balls in the grated coconut.																																																															
				3. Keep in refrigerator for half an hour.																																																															
CF11	Strawberry Custard	0.5 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td colspan="3">0.5 kg</td></tr><tr><td>Milk</td><td colspan="3">1 cup</td></tr><tr><td>Strawberry custard powder</td><td colspan="3">3 tbsp</td></tr><tr><td>Sugar</td><td colspan="3">50 g</td></tr><tr><td>Strawberry pieces</td><td colspan="3">As required</td></tr></table>				For	0.5 kg			Milk	1 cup			Strawberry custard powder	3 tbsp			Sugar	50 g			Strawberry pieces	As required																																										
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				1. In a MWS bowl add milk, strawberry custard powder, sugar. Mix well.																																																															
				2. Select menu & press start.																																																															
				3. When beeps, stir well. Press start.																																																															
				4. When beeps, stir well. Press start. Allow to set in refrigerator.																																																															
CF12	Veg Burger	0.1 ~ 0.3 kg	Multicook tawa & High rack*	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Burger buns</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td><b>For Tikkis</b></td><td></td><td></td><td></td></tr><tr><td>Potatoes (boiled)</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Boiled peas</td><td>¼ cup</td><td>¼ cup</td><td>1 cup</td></tr><tr><td>Chopped ginger</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td></tr><tr><td>Green chillies</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td>Chopped coriander leaves</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Salt, Red chilli powder, Garam masala, Chaat masala</td><td colspan="3">As per taste</td></tr><tr><td><b>Cornflour</b></td><td colspan="3"><b>For binding</b></td></tr><tr><td>Tomato slices</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td>Onion slices</td><td>2 no.</td><td>4 nos.</td><td>6 nos.</td></tr><tr><td>Cheese slices</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td>Butter</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td></tr><tr><td>Tomato sauce</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td></tr></table>				For	0.1 kg	0.2 kg	0.3 kg	Burger buns	1 no.	2 nos.	3 nos.	<b>For Tikkis</b>				Potatoes (boiled)	100 g	200 g	300 g	Boiled peas	¼ cup	¼ cup	1 cup	Chopped ginger	1 tsp	2 tsp	3 tsp	Green chillies	1 no.	2 nos.	3 nos.	Chopped coriander leaves	2 tbsp	3 tbsp	4 tbsp	Salt, Red chilli powder, Garam masala, Chaat masala	As per taste			<b>Cornflour</b>	<b>For binding</b>			Tomato slices	1 no.	2 nos.	3 nos.	Onion slices	2 no.	4 nos.	6 nos.	Cheese slices	1 no.	2 nos.	3 nos.	Butter	1 tsp	2 tsp	3 tsp	Tomato sauce	1 tbsp	2 tbsp	3 tbsp
				For	0.1 kg	0.2 kg	0.3 kg																																																												
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				<b>Method :</b>																																																															
				1. In a bowl mix all the ingredients for tikkis & prepare round & flat tikkis out of it.																																																															
				2. Slit the buns into two halves. Apply the butter inside the buns.																																																															
				3. Keep the tikkis on the tawa. Keep on high rack. Select menu & weight and press start.																																																															
				4. When beeps, turn over the tikkis & press start.																																																															
				5. When beeps, remove the tikkis. Now apply tomato sauce on one half of the bun. Keep the cheese slice, tikki, onion slices and then tomato & cheese slices & cover with the second half of the bun.																																																															
				6. Now keep the burger on high rack & press start.																																																															

\*Refer Page 122 Fig. 2



Menu	Weight Limit	Utensil	Instructions																											
CF13	Mushroom & Pepper pizza	0.3 kg	Multicook Tawa & Low Rack*	<table><tr><td>For</td><td>0.3 kg</td></tr><tr><td><b>Pizza base</b></td><td></td></tr><tr><td>Dry active yeast</td><td>3 g</td></tr><tr><td>Water</td><td>2 tbsp</td></tr><tr><td>Sugar</td><td>¼ tsp</td></tr><tr><td>Maida</td><td>60 g</td></tr><tr><td>Salt</td><td>¼ tsp</td></tr><tr><td>Oil</td><td>1 tsp</td></tr><tr><td><b>Topping</b></td><td></td></tr><tr><td>Pizza sauce</td><td>2 tbsp</td></tr><tr><td>Vegetables (Sliced mushroom, Chopped yellow &amp; Red bell pepper)</td><td>1 cup</td></tr><tr><td>Grated cheese</td><td>1 cup</td></tr><tr><td>Oregano &amp; chilli flakes</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Dissolve the yeast in lukewarm water, stir in sugar &amp; keep for 10 minutes till frothy.</li><li>2. Sieve the flour, add the yeast mixture, oil &amp; salt. Prepare a dough using a little water if required. Knead till it does not stick to the pan/bowl.</li><li>3. Cover the dough with a muslin cloth &amp; keep it till it doubles the volume.</li><li>4. Knead lightly &amp; roll out thin chapati.</li><li>5. Keep on greased tawa. Spread the sauce, sprinkle oregano &amp; chilli flakes, add vegetables &amp; spread grated cheese. Keep aside.</li><li>6. Select menu &amp; press start. (Preheat process)</li><li>7. When beeps, keep the tawa on low rack. Keep it inside the microwave oven. Press start.</li></ol>	For	0.3 kg	<b>Pizza base</b>		Dry active yeast	3 g	Water	2 tbsp	Sugar	¼ tsp	Maida	60 g	Salt	¼ tsp	Oil	1 tsp	<b>Topping</b>		Pizza sauce	2 tbsp	Vegetables (Sliced mushroom, Chopped yellow & Red bell pepper)	1 cup	Grated cheese	1 cup	Oregano & chilli flakes	As per taste
For	0.3 kg																													
<b>Pizza base</b>																														
Dry active yeast	3 g																													
Water	2 tbsp																													
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Pizza sauce	2 tbsp																													
Vegetables (Sliced mushroom, Chopped yellow & Red bell pepper)	1 cup																													
Grated cheese	1 cup																													
Oregano & chilli flakes	As per taste																													
CF14	Noodle Rosti	0.2 kg	Microwave safe (MWS) glass bowl & Multicook tawa & High rack*	<table><tr><td>For Rosti</td><td></td></tr><tr><td>Boiled whole wheat noodles</td><td>¾ cup</td></tr><tr><td>Grated paneer</td><td>¼ cup</td></tr><tr><td>Grated mozzarella cheese</td><td>¼ cup</td></tr><tr><td>Oil</td><td>2 tsp</td></tr><tr><td>Salt , Pepper</td><td>As per taste</td></tr><tr><td>Coriander (chopped)</td><td>2 tbsp</td></tr><tr><td><b>For Topping</b></td><td></td></tr><tr><td>Mixed shredded vegetables (Carrot, Cabbage, Capsicum)</td><td>½ cup</td></tr><tr><td>Boiled bean sprouts</td><td>¼ cup</td></tr><tr><td>Oil</td><td>1 tbsp</td></tr><tr><td>Salt, Pepper</td><td>As per taste</td></tr><tr><td>Tomato ketchup</td><td>4 tbsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl take all the ingredients for rosti &amp; mix well with hands. Divide the dough into 4 equal parts.</li><li>2. In a MWS glass bowl take oil, shredded vegetables, boiled bean sprouts, salt &amp; pepper. Mix well. Select menu &amp; press start.</li><li>3. When beeps, remove the bowl &amp; mix well &amp; divide the topping into 4 equal parts &amp; keep aside for late use.</li><li>4. Take the dough &amp; shape each portion into round flat circles (approx. 2.5"). Keep on tawa, keep tawa on high rack &amp; press start.</li><li>5. When beeps, turn over the rostis &amp; again press start.</li><li>6. Place the rostis on a serving plate &amp; top them with a portion of prepared topping &amp; tomato ketchup. Serve immediately.</li></ol>	For Rosti		Boiled whole wheat noodles	¾ cup	Grated paneer	¼ cup	Grated mozzarella cheese	¼ cup	Oil	2 tsp	Salt , Pepper	As per taste	Coriander (chopped)	2 tbsp	<b>For Topping</b>		Mixed shredded vegetables (Carrot, Cabbage, Capsicum)	½ cup	Boiled bean sprouts	¼ cup	Oil	1 tbsp	Salt, Pepper	As per taste	Tomato ketchup	4 tbsp
For Rosti																														
Boiled whole wheat noodles	¾ cup																													
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Boiled bean sprouts	¼ cup																													
Oil	1 tbsp																													
Salt, Pepper	As per taste																													
Tomato ketchup	4 tbsp																													
CF15	Bread Rolls	10 Pc	Multicook tawa & High rack*	<table><tr><td>For</td><td>10 Pc</td></tr><tr><td>Bread slices</td><td>10 slices</td></tr><tr><td><b>For filling</b></td><td></td></tr><tr><td>Boiled potatoes</td><td>200 g</td></tr><tr><td>Chopped green chillies</td><td>2 nos</td></tr><tr><td>Chat masala, Garam masala, Salt, Red chilli powder, Pepper</td><td>As per taste</td></tr><tr><td>Oil</td><td>For brushing</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Take the bread slices &amp; cut the edges.</li><li>2. Mix all the ingredients for filling in a bowl.</li><li>3. Take bread slices one by one &amp; soak in water. Squeeze &amp; drain extra.</li><li>4. Fill in the prepared potato mixture &amp; shape into cylindrical rolls.</li><li>5. Brush with some oil. Prepare all the rolls.</li><li>6. Grease the multicook tawa with some oil.</li><li>7. Keep the roll in multicook tawa &amp; keep the tawa on high rack.</li><li>8. Select menu &amp; press start.</li><li>9. When beeps, turn over &amp; press start.</li><li>10. When beeps, again turn over &amp; press start. Serve with sauce or chutney of your choice.</li></ol>	For	10 Pc	Bread slices	10 slices	<b>For filling</b>		Boiled potatoes	200 g	Chopped green chillies	2 nos	Chat masala, Garam masala, Salt, Red chilli powder, Pepper	As per taste	Oil	For brushing												
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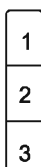
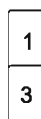


\*Refer Page 122, Fig. 1

\*Refer Page 122, Fig. 2

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

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

\*Refer Page 122, Fig.4

Menu		Weight Limit	Utensil	Instructions																
bA3	Patties*	0.2 kg	Multicook tawa & Low Rack*	<table><tr><td>For</td><td>0.2 kg (2 Patties)</td></tr><tr><td>Maida</td><td>200 g</td></tr><tr><td>Salt</td><td>1/2 tsp</td></tr><tr><td>Cold fat (Butter or margarine)</td><td>100 g</td></tr><tr><td>Cold water</td><td>For making dough</td></tr><tr><td>Dry mix vegetables for stuffing</td><td>As required</td></tr></table>	For	0.2 kg (2 Patties)	Maida	200 g	Salt	1/2 tsp	Cold fat (Butter or margarine)	100 g	Cold water	For making dough	Dry mix vegetables for stuffing	As required				
For	0.2 kg (2 Patties)																			
Maida	200 g																			
Salt	1/2 tsp																			
Cold fat (Butter or margarine)	100 g																			
Cold water	For making dough																			
Dry mix vegetables for stuffing	As required																			
				<b>Method :</b> <ol style="list-style-type: none"><li>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 &amp; make a dough of rolling consistency with iced water.</li><li>2. On a lightly floured marble top roll out the dough (about ½ cm thickness) into oblong shape (Fig.1). Take the second portion of fat; cut into small pieces; place them on 2/3rd of the rolled dough. Leave the remaining 1/3rd portion without fat.</li><li>3. Bring up the bottom third of the pastry dough &amp; 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).</li><li>4. Turn the pastry at right angles; seal open ends of the pastry &amp; rib it (Fig.4). This means to depress it with rolling pin at intervals. Cover &amp; cool in the fridge for 5-10 minutes. Repeat the step 2 with third portion of the fat &amp; chill it for 30 minutes.</li><li>5. Roll out the dough 1/4" thick &amp; put the stuffing. Fold it back. Prepare all the patties in same way.</li><li>6. Select menu &amp; press start. (Preheat process). When beeps, arrange the patties on tawa. Keep the tawa on low rack &amp; press start.</li></ol>																
				 <p>Fig. 1</p>  <p>Fig. 2</p>  <p>Fig. 3</p>  <p>Fig. 4</p>																
bA4	Walnut* Cake	0.3 kg	Metal Cake Tin & Low Rack**	<table><tr><td>For</td><td>0.25 kg</td></tr><tr><td>Maida</td><td>110 g</td></tr><tr><td>Baking powder</td><td>¼ tsp</td></tr><tr><td>Walnuts</td><td>½ cup</td></tr><tr><td>Curd</td><td>70 mL</td></tr><tr><td>Powdered sugar</td><td>170 g</td></tr><tr><td>Egg</td><td>1 no.</td></tr><tr><td>Vanilla essence</td><td>¼ tsp</td></tr></table>	For	0.25 kg	Maida	110 g	Baking powder	¼ tsp	Walnuts	½ cup	Curd	70 mL	Powdered sugar	170 g	Egg	1 no.	Vanilla essence	¼ tsp
For	0.25 kg																			
Maida	110 g																			
Baking powder	¼ tsp																			
Walnuts	½ cup																			
Curd	70 mL																			
Powdered sugar	170 g																			
Egg	1 no.																			
Vanilla essence	¼ tsp																			
				<b>Method :</b> <ol style="list-style-type: none"><li>1. In a bowl beat curd &amp; sugar well till light &amp; fluffy. In another bowl beat eggs with vanilla essence well.</li><li>2. Sieve maida, baking powder &amp; add walnuts to it.</li><li>3. Now add the maida mixture to the beaten curd mixture &amp; add beaten egg mixture as well. Combine all three mixtures &amp; beat well.</li><li>4. Grease a metal cake tin or line with a butter paper. Add the cake batter.</li><li>5. Select menu &amp; press start. (Preheat process)</li><li>6. When beeps, put the cake tin on low rack &amp; keep in microwave &amp; press start.</li></ol>																

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

\*Refer Page 122, Fig. 1

\*\*Refer Page 122, Fig. 4

Menu		Weight Limit	Utensil	Instructions	
bA5	Swiss® Roll	0.2 kg	Multicook tawa & Low Rack*	For	0.2 kg
				Malda	80 g
				Condensed milk (Milkmaid)	100 mL
				Butter	75 g
				Soda bicarb	¼ tsp
				Vanilla essence	¼ tsp
				Mix fruit jam	2 tbsp
				<b>Method :</b>	
				1. Sieve malda & soda. In a bowl add milkmaid & butter. Beat well. Add the malda 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.	
bA6	Carrot® Cake	0.3 kg	Metal Cake Tin & Low Rack**	For	0.3 kg
				Malda	110 g
				Baking powder	¼ tsp
				Grated carrot	¼ cup
				Curd	70 mL
				Powdered suger	170 g
				Egg	1 no.
				Vanilla essence	¼ tsp
				<b>Method :</b>	
				1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well.	
bA7	Chocolate® Cake	0.3 kg	Metal Cake Tin & Low Rack**	For	0.3 kg
				Malda	110 g
				Baking powder	¼ tsp
				Cocoa powder	50 g
				Curd	70 mL
				Powder sugar	170 g
				Egg	1 no.
				Vanilla essence	¼ tsp
				<b>Method :</b>	
				1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well.	

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

\*Refer Page 122, Fig. 1

\*\*Refer Page 122, Fig. 4

Menu		Weight Limit	Utensil	Instructions	
bA8	Jeera Biscuits*	0.2 kg	Low Rack & Multicook 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
<b>Method :</b>					
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.					
bA9	Nan Khatai*	0.2 kg	Multicook 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
<b>Method :</b>					
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.					
bA10	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
<b>Method :</b>					
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.					
bA11	Masala Biscuits*	0.2 kg	Low Rack & Multicook 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
<b>Method :</b>					
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 Page 122, Fig. 1

\*\*Refer Page 122, Fig. 6

Menu		Weight Limit	Utensil	Instructions	
bA12	Lamington Cake <sup>®</sup>	0.4 kg	Low Rack & Metal Cake Tin** & Microwave safe (MWS) glass bowl	For	0.4 kg
				Maida	100 g
				Powdered sugar	75 g
				Butter	75 g
				Eggs	1 No.
				Baking powder	1 tsp
				Vanilla essence	1 tsp
				For Lamington solution - Coco powder	2 tbsp
				Water	1 cup
				Desiccated coconut	As required
				Cornflour	1 tbsp
				<b>Method :</b>	
1. Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add maida to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin.					
2. Select menu, press start. (Preheat process).					
3. When there is a beep put the tin on low rack. Press start to bake. Remove when it gives a beep.					
4. In MWS glass bowl add water, coco powder and cornflour, put in the microwave. Press start. When it gives a beep remove and cool. Cut the cake in to squares and dip the pieces in the coco solution on all sides. Roll these in the desiccated coconut and serve.					
bA13	Doughnuts <sup>®</sup>	0.2 kg	Multicook tawa & Low rack <sup>®</sup>	For	0.2 kg
				Maida	200 g
				Yeast	½ tsp
				Luke warm milk	100 mL
				Powdered sugar	50 g
				Nutmeg powder	A pinch
				Egg	½ (beaten)
				Vanilla essence	¼ tsp
				Butter	1 tbsp
				<b>Method :</b>	
				1. Dissolve yeast in milk & set aside for 5 minutes to prepare yeast mixture.	
				2. Add sugar & butter to milk & dissolve. Add to yeast mixture.	
3. Now add maida, egg, vanilla essence & nutmeg powder & make a soft dough. Keep it covered for 1 hour. Roll out the dough to ½ inch thickness. Cut it with a doughnut cutter.					
4. Select menu & press start. (Preheat process). When beeps arrange the doughnuts on tawa & keep tawa on low rack & press start. Note : If the dough is too dry add milk & if too soft then add maida.					
bA14	Whole Wheat cookies <sup>®</sup>	0.3 kg	Multicook tawa & Low rack <sup>®</sup>	For	0.3 kg
				Whole wheat flour	200 g
				Brown sugar	100 g
				Granulated sugar	50 g
				Butter	100 g
				Egg	1 No.
				Vanilla essence	¼ tsp
				Baking powder	½ tsp
				<b>Method :</b>	
				1. In a bowl cream brown sugar, butter, granulated sugar together and beat till fluffy. Add egg, vanilla essence, baking powder. Finally add flour and make a soft dough.	
				2. Roll out the dough and cut with a cookie cutter.	
				3. Select menu, press start. (Preheat process)	
4. When beeps, put the cookies on tawa & tawa on low rack. Press start to bake. Remove when it gives a beep.					

<sup>®</sup>Do not put anything in the oven during the Preheat mode

<sup>\*\*</sup>Refer Page 122, Fig. 4

<sup>®</sup>Refer Page 122, Fig. 1

Menu		Weight Limit	Utensil	Instructions																				
bA15	Buns <sup>®</sup>	04 Pc	Multicook tawa & Low rack <sup>*</sup>	<table><tr><td>For dough</td><td></td></tr><tr><td>Maida</td><td>1½ cup</td></tr><tr><td>Salt</td><td>1 tsp</td></tr><tr><td>Sugar</td><td>1 tbsp</td></tr><tr><td>Dry yeast</td><td>1½ tsp</td></tr><tr><td>Beaten egg</td><td>1 no.</td></tr><tr><td>Milk powder</td><td>1 tbsp</td></tr><tr><td>Warm water</td><td>100 mL</td></tr><tr><td>Oil</td><td>1 tbsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl / cup take sugar &amp; warm water and dissolve it. Add dry yeast &amp; stir to dissolve. Cover &amp; keep aside for 5-6 minutes.</li><li>2. In another bowl take maida, salt &amp; milk powder. Add beaten egg &amp; mix well with hands to get a crumbly texture. Now add yeast water &amp; knead a soft dough for buns. The dough may be a little sticky at this stage. Add oil &amp; knead the dough again.</li><li>3. Take multicook tawa &amp; grease it with little oil &amp; then dust with little flour. Divide the dough into 4 equal parts &amp; make round shape &amp; keep on tawa at equal distance.</li><li>4. Cover the tawa with a lid &amp; keep at warm &amp; dark place for atleast 45 minutes to 1 hour.</li><li>5. Select menu &amp; press start. (Preheat process)</li><li>6. When beeps, keep tawa with dough balls on low rack &amp; keep both inside the microwave &amp; press start.</li><li>7. When beeps, turn over the buns &amp; again press start. Immediately remove the buns from tray &amp; use when cool.</li></ol>	For dough		Maida	1½ cup	Salt	1 tsp	Sugar	1 tbsp	Dry yeast	1½ tsp	Beaten egg	1 no.	Milk powder	1 tbsp	Warm water	100 mL	Oil	1 tbsp		
For dough																								
Maida	1½ cup																							
Salt	1 tsp																							
Sugar	1 tbsp																							
Dry yeast	1½ tsp																							
Beaten egg	1 no.																							
Milk powder	1 tbsp																							
Warm water	100 mL																							
Oil	1 tbsp																							
bA16	Apple cup cakes <sup>®</sup>	0.4 kg	Metal muffin tray & Low rack	<table><tr><td>For</td><td>0.4 kg</td></tr><tr><td>Maida</td><td>1 cup</td></tr><tr><td>Apple (peeled &amp; pureed)</td><td>½ cup</td></tr><tr><td>Powdered sugar</td><td>½ cup</td></tr><tr><td>Brown sugar</td><td>½ cup</td></tr><tr><td>Butter (softened)</td><td>50 g</td></tr><tr><td>Cinnamon powder, Clove powder, Nutmeg powder</td><td>A pinch (each)</td></tr><tr><td>Eggs</td><td>2 nos.</td></tr><tr><td>Chopped almonds</td><td>2 tbsp</td></tr><tr><td>Baking powder</td><td>½ tsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a dry &amp; clean bowl take maida, baking powder, cinnamon powder, nutmeg powder, salt &amp; mix with a fork &amp; keep aside.</li><li>2. In another bowl take softened butter, powdered sugar, brown sugar &amp; beat with a electric beater till light &amp; fluffy. Add one egg at a time &amp; beat. Add apple puree &amp; again mix well.</li><li>3. Select menu &amp; press start.</li><li>4. Softly mix all the dry mixture to the beaten butter &amp; sugar mixture with a wooden spoon. Do not over mix.</li><li>5. Pour 2 tbsp batter (for each muffin) in the greased muffin tray. When beeps, keep the low rack &amp; metal tray and press start. Give standing time of 5 minutes.</li></ol>	For	0.4 kg	Maida	1 cup	Apple (peeled & pureed)	½ cup	Powdered sugar	½ cup	Brown sugar	½ cup	Butter (softened)	50 g	Cinnamon powder, Clove powder, Nutmeg powder	A pinch (each)	Eggs	2 nos.	Chopped almonds	2 tbsp	Baking powder	½ tsp
For	0.4 kg																							
Maida	1 cup																							
Apple (peeled & pureed)	½ cup																							
Powdered sugar	½ cup																							
Brown sugar	½ cup																							
Butter (softened)	50 g																							
Cinnamon powder, Clove powder, Nutmeg powder	A pinch (each)																							
Eggs	2 nos.																							
Chopped almonds	2 tbsp																							
Baking powder	½ tsp																							
bA17	Eggless Chocolate Cake <sup>®</sup>	0.5 kg	Metal cake tin & Low rack <sup>**</sup>	<table><tr><td>For</td><td>0.5 kg</td></tr><tr><td>Maida</td><td>125 g</td></tr><tr><td>Coco powder</td><td>2 tbsp</td></tr><tr><td>Baking powder</td><td>1 tsp</td></tr><tr><td>Soda bi carb</td><td>½ tsp</td></tr><tr><td>Milkmaid</td><td>200 mL</td></tr><tr><td>Water</td><td>100 mL</td></tr><tr><td>Butter (melted)</td><td>60 mL</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Select menu &amp; press start for pre-heating.</li><li>2. Meanwhile, prepare the cake batter - sieve the maida, coco powder, baking powder, soda bi carb together.</li><li>3. In another bowl add milkmaid, water &amp; melted butter. Beat well. Mix all the ingredients together and beat the cake batter well. Pour the batter in cake tin lined with greased butter paper.</li><li>4. When beeps (pre-heat over), keep the cake tin on low rack &amp; keep in microwave oven. Press start. Allow the cake to cool properly &amp; then serve.</li></ol>	For	0.5 kg	Maida	125 g	Coco powder	2 tbsp	Baking powder	1 tsp	Soda bi carb	½ tsp	Milkmaid	200 mL	Water	100 mL	Butter (melted)	60 mL				
For	0.5 kg																							
Maida	125 g																							
Coco powder	2 tbsp																							
Baking powder	1 tsp																							
Soda bi carb	½ tsp																							
Milkmaid	200 mL																							
Water	100 mL																							
Butter (melted)	60 mL																							

<sup>®</sup>Do not put anything in the oven during the Preheat mode

<sup>\*</sup> Refer Page 122, Fig. 1

<sup>\*\*</sup> Refer Page 122, Fig. 4

Menu		Weight Limit	Utensil	Instructions	
bA18	Cheese Straw <sup>®</sup>	0.2 kg	Multicook tawa & Low rack <sup>®</sup>	For	0.2 kg
				Maida	100 g
				Grated cheese	25 g
				Butter	50 g
				Cold water	As required
				Pepper powder	1/4 tsp
				Baking powder	1/8 tsp
				Chilli powder	1/2 tsp
				Salt	1/4 tsp
				<b>Method :</b>	
1. Sieve maida, baking powder, chilli powder and pepper powder. In a bowl add maida and butter and cheese and rub it with fingertips till it resembles breadcrumbs. Add little cold water to make a soft dough. Roll it in to ½ cm thick roti and cut thin strips. Twist them and put in the metal cake tin.					
2. Select menu & press start. (Preheat process).					
3. When beeps, put the tawa on low rack. Press start to bake. Remove when it gives a beep.					
bA19	Vanilla Cake <sup>®</sup>	0.4 kg	Metal Cake Tin & Low Rack <sup>®</sup>	For	0.4 kg
				Maida	100 g
				Powdered Sugar	75 g
				Butter	75 g
				Eggs	1 no.
				Baking Powder	1 tsp
				Vanilla essence	1 tsp
				<b>Method :</b>	
				1. Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add maida to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin.	
				2. Select menu & press start. (Preheat process)	
3. When beeps, keep the cake tin on low rack & press start.					
bA20	Chocolate <sup>®</sup> cookies	0.3 kg	Multicook tawa & Low rack <sup>®</sup>	For	0.3 kg
				Maida	200 g
				Powdered sugar	100 g
				Butter	75 g
				Baking powder	A pinch
				Cocoa powder	2-3 tbsp
				Vanilla essence	¼ tsp
				<b>Method :</b>	
				1. Sieve maida, cocoa powder & baking powder together. In a bowl cream butter & sugar together.	
				2. Add maida to the creamed butter & sugar. Add vanilla essence.	
3. Mix well to make a soft dough.					
4. Roll out the dough on rolling board & cut with a cookie cutter.					
5. Select the menu & press start. (Preheat process)					
6. When beeps, place the cookies on tawa & place the tawa on low rack.. Press start.					

<sup>®</sup>Do not put anything in the oven during the Preheat mode

<sup>®</sup>Refer Page 122, Fig. 1

<sup>®</sup>Refer Page 122, Fig. 4



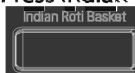
# Indian Roti Basket

In the following example, show you how to cook  
2 Pc of Naan.

1. \*Press **STOP/CLEAR**.



2. Press **Indian Roti Basket**



The display will show `br1`

3. Press **START/+ 30 seconds** for menu confirmation.



4. Turn dial to display 2 Pc.



5. Press **START/+ 30 seconds**



6. When cooking you can increase or decrease cooking time by turning the dial.



## ! NOTE

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

\* **Note :** If display is blank, press **STOP/CLEAR**.  
If display shows "0", do not press **STOP/CLEAR**. go directly to step 2.

# Indian Roti Basket

Menu		Weight Limit	Utensil	Instructions	
br1	Naan	2 Pc	Multicook Tawa & Low Rack <sup>4</sup>	For dough	
				Refined flour (Maida)	225 g
				Curd	4 tbsp
				Milk	100 mL
				Butter	1 tbsp
				Salt	1/8 tsp
				Castor sugar	1 tsp
				Baking powder	½ tsp
				Butter (Melted)	1 tsp
				Soda-bi-carb	¼ tsp
				Onion seeds	1 tsp
<b>Method :</b>					
1. In a bowl sieve the flour, salt, sugar & baking powder. Rub in butter. Mix curd & soda-bi-carb & add to the dough. Mix it well & knead a soft dough adding the milk & water (if required). After making the dough add melted butter & knead the dough again. Keep the dough covered in a warm place for about 1-2 hours to ferment properly.					
2. Keep the tawa on low rack & keep inside the microwave. select menu & press start.					
3. Divide the dough into 10 equal portions/balls. (approx. of 40 g each). Roll out each portion in an oblong shape. Brush with melted butter & sprinkle onion seeds on the top.					
4. When beeps, keep 2 rolled out naan on the tawa & press start.					
5. Serve hot with gravy curry for your choice.					
Note: Grease the surface with little oil to prevent the naan from sticking while rolling.					
br2	Lachha Parantha	2 Pc	Multicook Tawa & High rack <sup>4</sup>	For	Dough
				Whole wheat flour	2 cups
				Salt	½ tsp
				Ghee	2 Tbsp
				Milk	½ cup
				Water	½ cup
				<b>Method :</b>	
1. In a bowl combine wheat flour, salt, ghee. Rub them well. Gradually add milk & then water & knead a soft dough.					
2. Keep tawa on low rack, keep inside the microwave. select category & press start.					
3. Divide the dough into 11-12 equal portion (approx of 35-40 gms). Roll out each portion to a diameter of 5" spread ½ tsp ghee/oil all over & dust some dry flour. Fold to half & again repeat the same procedure. So that you get a long strip (like a fan).					
4. Apply few drops of ghee on the strip. again roll the strip to form a ball. Roll out the ball to 4" diameter for lachha parantha.					
5. When beeps, keep 2 rolled out lachha paranthas on tawa & press start.					
6. When beeps, turn the paranthas & again press start. Make all lachha paranthas following the same procedure.					
7. Apply some ghee on top (optional) & crush the parantha slightly to open up the layers. Serve hot with gravy/curry of your choice. Wrap in foil & store.					

\*Refer Page 122, Fig. 1

\*Refer Page 122, Fig. 2

# Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br3	Appam	1 Pc	Multicook Tawa & High Rack*	For	Batter
				Rice (soaked for 5-6 hours)	1 cup
				Cooked rice (Boiled)	½ cup
				Fresh coconut shavings	2 cups
				Yeast	¼ tsp
				Coconut water	To dissolve yeast & for diluting the batter
				Salt & Sugar	As per taste
				<b>Method :</b>	
				1. Grind together soaked rice, cooked rice & coconut shaving till get a fine thick paste. Do not add too much water. Instead use coconut water for grinding & diluting. Batter should have a consistency similar to dosa batter or slightly thickened.	
				2. Add the yeast (diluted in 2 tbsp coconut water) & salt & sugar to taste. Allow the batter to ferment at room temperature for atleast 6-8 hours.	
br4	Masala Roti	2 Pc	Multicook Tawa & Low Rack*	For	Dough
				Whole wheat flour	1 cup
				Besan	¾ cup
				Finely copped onion	1 no. (medium)
				Finely chopped green chilli	2 no.
				Black pepper powder	1 tsp
				Red chilli powder	1 tsp
				Garam Masala	½ tsp
				Ghee	1 tbsp
				Salt	As per taste
Fresh Curd	¼ cup				
Water (to knead dough)	¼ cup				
Oil	½ tsp				
Coriander leaves (Chopped)	2 tbsp				
<b>Method :</b>					
1. In a bowl combine whole wheat flour, besan, chopped onion, chopped green chillies, coriander leaves & all the spices. Rub in ghee & curds. Mix well & knead soft dough adding the water. Knead the dough again after adding oil. Keep the dough covered for 5-10 minutes.					
2. Keep the tawa on low rack. Keep inside the microwave Select category & press start.					
3. Divide the dough into 7 equal portions (approx of 40gm each). Roll out each portion into ovalar length of 15 cm. Use little dry flour while rolling the roti to prevent it from sticking to surface.					
4. When beeps keep 2 rolled out roties on tawa & press start.					
5. When beeps, turn & again press start. Make all the roties following the same procedure.					
6. Serve hot with pickle or curd. Wrap in foil & store.					

\*Refer Page 122, Fig. 2

\*Refer Page 122, Fig. 1

# Indian Roti Basket

Category	Weight Limit	Utensil	Instructions																																		
br5	Missi Roti	2 Pc	Multicook Tawa & low rack #																																		
			<table><tr><td>For</td><td>Dough</td></tr><tr><td>Wheat flour</td><td>1½ cups</td></tr><tr><td>Besan</td><td>1½ cups</td></tr><tr><td>Oil</td><td>4 Tbsp</td></tr><tr><td>Kasuri methi, Red Chilli powder, Salt</td><td>As per taste</td></tr><tr><td>Water (for dough kneading)</td><td>50 ml</td></tr><tr><td>Curd</td><td>½ cup</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl add all the ingredients of the dough &amp; knead it by rubbing in the oil in the flour &amp; slowly adding water to make a soft dough.</li><li>2. Divide the dough into, 11 equal portions (each approx 40g) grease the surface on which roti will be rolled with little oil. Take the dough &amp; roll out the roti into 15 cm ovalar length.</li><li>3. Keep the tawa on low rack &amp; put few drops of oil &amp; spread. Select category &amp; keep the tawa &amp; low rack inside the microwave &amp; press start.</li><li>4. When beeps, keep the rolled out missi roties on the tawa &amp; press start.</li><li>5. When beeps, add ¼ tsp oil on the roties &amp; turn over. Press start. Wrap in foil &amp; store.</li></ol>	For	Dough	Wheat flour	1½ cups	Besan	1½ cups	Oil	4 Tbsp	Kasuri methi, Red Chilli powder, Salt	As per taste	Water (for dough kneading)	50 ml	Curd	½ cup																				
For	Dough																																				
Wheat flour	1½ cups																																				
Besan	1½ cups																																				
Oil	4 Tbsp																																				
Kasuri methi, Red Chilli powder, Salt	As per taste																																				
Water (for dough kneading)	50 ml																																				
Curd	½ cup																																				
br6	Stuffed Naan	2 Pc	Multicook Tawa & High Rack*																																		
			<table><tr><td>For</td><td>Dough</td></tr><tr><td>Refined flour (maida)</td><td>225 g</td></tr><tr><td>Curd</td><td>4 tbsp</td></tr><tr><td>Milk</td><td>100 ml</td></tr><tr><td>Butter</td><td>1 tbsp</td></tr><tr><td>Salt</td><td>1/8 tsp</td></tr><tr><td>Castor Sugar</td><td>1 tsp</td></tr><tr><td>Baking powder</td><td>½ tsp</td></tr><tr><td>Butter (melted)</td><td>1 tsp</td></tr><tr><td>Soda-bi-carb</td><td>¼ tsp</td></tr><tr><td>Onion seeds</td><td>1 tsp</td></tr><tr><td><b>For filling</b></td><td></td></tr><tr><td>Grated Paneer</td><td>150 g</td></tr><tr><td>Chopped onions</td><td>1 no (medium)</td></tr><tr><td>Chopped green chilli</td><td>2 nos.</td></tr><tr><td>Coriander leaves (Chopped)</td><td>A few sprigs</td></tr><tr><td>Red Chilli powder, salt, garam masala, anardana powder</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl add all the ingredients mentioned for filling &amp; mix well &amp; prepare the stuffing for naan.</li><li>2. In another bowl sieve the flour, salt, sugar &amp; baking powder. Rub in butter. Mix curd &amp; soda-bi carb &amp; add to the dough. Mix well &amp; knead &amp; soft dough adding the milk &amp; water (if required). Add melted butter &amp; again knead the dough. Keep the dough covered in a warm place of about 1-2 hours to ferment properly.</li><li>3. Keep the tawa on low rack. Keep inside the microwave. Select category &amp; press start.</li><li>4. Divide the dough into 10-11 equal portions (approx 35 gm each) Roll out a portion &amp; put 2 tbsp stuffing &amp; fold from all sides &amp; again make a ball. Roll out again to an oblong shape. Brush the top with melted butter &amp; sprinkle onion seeds.</li><li>5. When beeps, keep 2 rolled out naans on tawa &amp; press start.</li><li>6. Make all other naans following the same procedure. Serve hot with the gravy/curry of your choice.</li></ol> <p><b>Note:</b> Grease the surface with little oil to prevent the naan from sticking to the surface while rolling.</p>	For	Dough	Refined flour (maida)	225 g	Curd	4 tbsp	Milk	100 ml	Butter	1 tbsp	Salt	1/8 tsp	Castor Sugar	1 tsp	Baking powder	½ tsp	Butter (melted)	1 tsp	Soda-bi-carb	¼ tsp	Onion seeds	1 tsp	<b>For filling</b>		Grated Paneer	150 g	Chopped onions	1 no (medium)	Chopped green chilli	2 nos.	Coriander leaves (Chopped)	A few sprigs	Red Chilli powder, salt, garam masala, anardana powder	As per taste
For	Dough																																				
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Red Chilli powder, salt, garam masala, anardana powder	As per taste																																				

\*Refer Page 122, Fig. 1

\*Refer Page 122, Fig. 2

# Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br7	Khasta Parantha	2 Pc	Multicook Tawa & High Rack*	For	Dough
				Whole wheat flour	1½ cup
				Melted butter	1/3 cup
				Salt	As per taste
				Buttermilk	½ cup
				<b>Method :</b>	
				1. Mix whole wheat flour, melted butter, salt in a bowl.	
				2. Gradually add buttermilk to form a firm dough. Add more buttermilk (if required).	
				3. After kneading lightly on a floured surface, form into a smooth ball.	
				4. Allow the dough to rest for 20 minutes covered. Divide whole dough into 8 equal portion (40gms).	
				5. On a lightly floured surface, roll out each portion into 15cm into ovalar length.	
				6. Keep the tawa on low rack & select category & keep the tawa inside the microwave & press start.	
				7. When beeps, put 2 parathas on tawa & press start.	
				8. When beeps, smear with ½ tsp oil & turn over & press start. Wrap in foil & store.	
br8	Pudina Parantha	2 Pc	Multicook Tawa & Low Rack*	For	Dough
				Whole wheat flour	1 cup
				Mint leaves	½ cup
				Salt	As per taste
				Butter	2 tbsp
				Chaat Masala	2 tsp
				Oil/ghee	2 tsp
				Dry pudina powder	1 tbsp
				Water	As required to make the dough
				<b>Method :</b>	
				1. Wash & put dry & chop mint leaves finely.	
				2. In a bowl combine wheat flour, mint leaves, salt, butter, chaat masala, gradually add water & knead a soft dough. Keep the dough covered for 5-7 minutes.	
				3. Keep the tawa on high rack. Keep inside the microwave Select category & press start.	
				4. Divide the dough into 5-6 equal sized portions. Roll out each dough into 15cm ovalar length. Spread ½ tsp oil/ghee all over & dust with some dry pudina powder, fold the rolled out chapati like a fan & again make a ball & again roll out the ball to a measure of 5" diameter.	
				5. When beeps keep 2 rolled out parathas on tawa & press start.	
				6. When beeps apply ¼ tsp ghee/oil on parathas & turn & again press start. Make all the parathas with the similar procedure.	
				7. Serve them hot with curd or pickle. Wrap in foil & store.	
br9	Rajma Parantha	2 Pc	Multicook Tawa & High rack*	For	Dough
				Boiled Rajma	1/3 cup
				Whole Wheat flour (atta)	1 cup
				Soyabean flour	2 Tbsp
				Chopped green chillies	3-4 nos.
				Fresh mint leaves	8-10 nos.
				Anardana (Crushed)	1 tsp
				Red Chilli Powder	1 tsp
				Tomato Puree	2 tbsp.
				Salt	As per taste
				Oil	2 tsp
				Coriander leaves (Chopped)	2 tbsp
				Water	To knead to dough
				<b>Method :</b>	
				1. In a bowl combine wheat flour boiled & mashed rajma, soyabean flour, tomato puree, chopped green chilli, coriander leaves, freshly crushed mint leaves, Anardana, oil, red chilli powder, salt. Mix & gradually add water & knead a soft dough.	
				2. Keep the tawa on high rack. Keep inside the microwave. Select category & press start.	
				3. Divide the dough into 6-7 equal sized portions (approx of 40gms). Roll out each dough into 15cm ovalar length.	
				4. When beeps keep 2 rolled out parathas on tawa & press start.	
				5. When beeps, turn the parathas. Press start. Make all the parathas with the similar procedure.	
				6. Serve them hot with curd or pickle. Wrap in foil & store.	

\*Refer Page 122, Fig. 2

#Refer Page 122, Fig. 1

# Indian Roti Basket

Category	Weight Limit	Utensil	Instructions																						
br10	Paneer Parantha	2 Pc	Multicook Tawa & High Rack*																						
			<table><tr><td>For</td><td>Dough</td></tr><tr><td>Whole wheat flour (atta)</td><td>2 cups</td></tr><tr><td>Desi ghee</td><td>1 tbsp + 1 tsp</td></tr><tr><td>Salt</td><td>A pinch</td></tr><tr><td>Water (to knead dough)</td><td>1 cup (200 ml)</td></tr><tr><td>For stuffing</td><td></td></tr><tr><td>Grated paneer</td><td>2 cups</td></tr><tr><td>Chopped green chilli (deseeded)</td><td>3 nos.</td></tr><tr><td>Chopped coriander leaves</td><td>2 tbsp</td></tr><tr><td>Salt, red chilli powder, garam masala</td><td>As per taste</td></tr><tr><td>Anardana powder</td><td>1 tsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>In a bowl take whole wheat flour, salt &amp; 1 tbsp desi ghee. Rub with hands, gradually add water &amp; knead a soft dough. Add 1 tsp desi ghee &amp; knead again. Cover with a muslin cloth &amp; leave for some time.</li><li>In another bowl take all the ingredients of stuffing &amp; mix well.</li><li>Grease the multicook tawa with ¼ tsp ghee &amp; keep on high rack. Keep the high rack &amp; tawa inside the microwave. Select category and press start.</li><li>Take 35gm dough (approx.) &amp; make round ball. Grease the surface with little ghee. Roll out the ball a little &amp; put 1 tbsp stuffing &amp; seal it carefully &amp; roll it again slightly into 15cm ovalar length.</li><li>When beeps, keep 2 rolled out paranthas on preheated tawa &amp; high rack &amp; keep inside the microwave and press start.</li><li>When beeps, apply ¼ tsp ghee on top of paranthas &amp; turn and press start. Serve the paneer paranthas hot with fresh curd.</li></ol>	For	Dough	Whole wheat flour (atta)	2 cups	Desi ghee	1 tbsp + 1 tsp	Salt	A pinch	Water (to knead dough)	1 cup (200 ml)	For stuffing		Grated paneer	2 cups	Chopped green chilli (deseeded)	3 nos.	Chopped coriander leaves	2 tbsp	Salt, red chilli powder, garam masala	As per taste	Anardana powder	1 tsp
For	Dough																								
Whole wheat flour (atta)	2 cups																								
Desi ghee	1 tbsp + 1 tsp																								
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Salt, red chilli powder, garam masala	As per taste																								
Anardana powder	1 tsp																								
br11	Kulche	2 Pc	Multicook Tawa & Low Rack*																						
			<table><tr><td>For</td><td>Dough</td></tr><tr><td>Maida</td><td>1 cup</td></tr><tr><td>Salt</td><td>A pinch</td></tr><tr><td>Fresh cream</td><td>2 tbsp</td></tr><tr><td>Lukewarm water</td><td>50 ml</td></tr><tr><td>Sugar</td><td>1 tbsp</td></tr><tr><td>Dry yeast</td><td>1 tsp</td></tr><tr><td>Oil</td><td>½ tsp</td></tr><tr><td>Kalonji (onion seeds)</td><td>As required</td></tr><tr><td>Coriander leaves</td><td>As required</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>In a cup/bowl take 50 ml lukewarm water &amp; add sugar. Stir well. Add dry yeast &amp; stir again to dissolve. Keep aside for at least 5-7 minutes.</li><li>In a bowl take maida, salt &amp; fresh cream. Mix well with hands. Add the yeast water &amp; knead a firm dough. Pour ¼ tsp oil &amp; knead again.</li><li>Divide the dough into 4 equal portions (approx. 60 gm each). Make balls &amp; apply butter on top &amp; sprinkle kalonji (onion seeds) &amp; fresh coriander leaves on top. Press with fingers &amp; dust with maida &amp; roll out each ball into 15cm ovalar length. Keep the rolled dough on dusted multi cook tawa. Keep them covered in dark &amp; warm place for at least 30 minutes.</li><li>Select category &amp; press start. (Pre-heat process)</li><li>When beeps, keep tawa with rolled doughs &amp; press start.</li><li>Apply butter on top of kulchas or roast them a little &amp; serve them hot with chhole.</li></ol>	For	Dough	Maida	1 cup	Salt	A pinch	Fresh cream	2 tbsp	Lukewarm water	50 ml	Sugar	1 tbsp	Dry yeast	1 tsp	Oil	½ tsp	Kalonji (onion seeds)	As required	Coriander leaves	As required		
For	Dough																								
Maida	1 cup																								
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Fresh cream	2 tbsp																								
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Sugar	1 tbsp																								
Dry yeast	1 tsp																								
Oil	½ tsp																								
Kalonji (onion seeds)	As required																								
Coriander leaves	As required																								
br12	Daal Parantha	2 Pcs	Multi cook Tawa + High rack*																						
			<table><tr><td>For Dough</td><td></td></tr><tr><td>Boiled Daal/Left over daal</td><td>1/3rd cup</td></tr><tr><td>Whole wheat flour(aata)</td><td>1 cup</td></tr><tr><td>Chopped green chillies</td><td>3 to 4 no.</td></tr><tr><td>Anardana powder</td><td>1 tsp</td></tr><tr><td>Red chilli powder</td><td>1 tsp</td></tr><tr><td>Salt</td><td>As per taste</td></tr><tr><td>Oil</td><td>2 tsp</td></tr><tr><td>Coriander leaves</td><td>Copped</td></tr><tr><td>Water</td><td>To knead dough</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>In a bowl, combine wheat flour, daal, chopped green chilli, coriander leaves, anardana powder, oil, red chilli powder, salt. Mix and gradually, add water and knead a dough.</li><li>Keep tawa on high rack. Keep inside microwave. Select menu &amp; press start.</li><li>Divide dough into 6 to 7 equal size portions(approximate 35 to 40 gram). Rollout each dough into ovalar shape of length 15cm length.</li><li>When beeps keep to rolled out paranthas on tawa &amp; press start.</li><li>When beeps turn paranthas. Press start. Make all the paranthas same procedure.</li><li>Serve them hot with curd or pickle. Wrap in foil &amp; store.</li></ol>	For Dough		Boiled Daal/Left over daal	1/3rd cup	Whole wheat flour(aata)	1 cup	Chopped green chillies	3 to 4 no.	Anardana powder	1 tsp	Red chilli powder	1 tsp	Salt	As per taste	Oil	2 tsp	Coriander leaves	Copped	Water	To knead dough		
For Dough																									
Boiled Daal/Left over daal	1/3rd cup																								
Whole wheat flour(aata)	1 cup																								
Chopped green chillies	3 to 4 no.																								
Anardana powder	1 tsp																								
Red chilli powder	1 tsp																								
Salt	As per taste																								
Oil	2 tsp																								
Coriander leaves	Copped																								
Water	To knead dough																								

\*Refer Page 122, Fig. 1

\*Refer Page 122, Fig. 2

# Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br13	Aloo Parantha	2 Pcs	Multi cook Tawa + High rack*	<b>For Dough</b>	
				Whole wheat flour(aata)	2 cups
				Desi ghee	1 tbsp + 1 tsp
				Salt	A pinch
				Water (to knead dough)	1 cup (200 ml)
				<b>For Stuffing</b>	
				Boiled & mashed potato	2 cups
				Chopped green chilli (deseeded)	3 nos.
				Chopped coriander leaves	2 tbsp
				Salt, Red chilli powder, Garam masala	As per taste
				Anardana powder	1 tsp
				Water	To knead dough
				<b>Method :</b>	
				1. In a bowl, take whole wheat flour, salt & 1 tbsp desi ghee. Rub with hands. Gradually add water & knead a soft dough. Add 1 tsp desi ghee & knead again. Cover with a muslin cloth & leave for some time.	
				2. In another bowl take all the ingredients of stuffing & mix well.	
br14	Palak Parantha	2 Pcs	Multi cook Tawa + High rack*	<b>For Dough</b>	
				Whole wheat flour(aata)	2 cups
				Palak (boiled)	250 g
				Green chilli chopped	2 nos.
				Ajwain	1/4 tsp
				Hing	A pinch
				Salt, Red chilli powder, Garam masala	As per taste
				Oil/Ghee	2 tsp
				Water	To knead dough
				<b>Method :</b>	
				1. Take boiled spinach leaves & puree the spinach in a blender.	
				2. In a bowl combine wheat flour, salt, hing, ajwain, spinach puree, red chilli powder & garam masala and knead a soft dough. Keep the dough covered for 5 to 7 minutes.	
				3. Grease the multi cook tawa with 1/4 tsp ghee & keep on high rack. Keep high rack & tawa inside the microwave. Select menu and press start. (Pre-heat process)	
				4. Take 35 g dough (approx.) & make round ball. Grease the surface with little ghee. Roll out the ball a little & put 1 tbsp stuffing & seal it carefully & roll it again slightly to oval shape to 15cm length.	
				5. When beeps keep two rolled out paranthas on tawa & press start.	
				6. When beeps turn paranthas. Press start. Make all the paranthas same procedure.	
				7. Serve them hot with curd or pickle. Wrap in foil & store.	

\*Refer Page 122, Fig. 2

# Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br15	Gobhi Parantha	2 Pcs	Multi cook Tawa + High rack*	<b>For Dough</b>	
				Whole wheat flour(aata)	2 cups
				Desi ghee	1 tbsp + 1 tsp
				Salt	A pinch
				Water (to knead dough)	1 cup (200 ml)
				<b>For Stuffing</b>	
				Grated Gobhi	2 cups
				Chopped green chilli (deseeded)	3 nos.
				Chopped coriander leaves	2 tbsp
				Salt, Red chilli powder, Garam masala	As per taste
				Anardana powder	1 tsp
				Water	To knead dough
				<b>Method :</b>	
				1. In a bowl, take whole wheat flour, salt & 1 tbsp desi ghee. Rub with hands. Gradually add water & knead a soft dough. Add 1 tsp desi ghee & knead again. Cover with a muslin cloth & leave for some time.	
				2. In another bowl take all the ingredients of stuffing & mix well.	
				3. Grease the multi cook tawa with 1/4 tsp ghee & keep on high rack. Keep high rack & wawa inside the microwave. Select menu and press start.	
				4. Take 35 g dough (approx.) & make round ball. Grease the surface with little ghee. Roll out the ball a little & put 1 tbsp stuffing & seal it carefully & roll it again slightly to oval shape to 15cm length.	
				5. When beeps, keep two rolled out paranthas on tawa & press start.	
				6. When beeps, turn paranthas. Press start. Make all the paranthas same procedure.	
				7. Serve them hot with curd or pickle. Wrap in foil & store.	
br16	Ajwain Parantha	2 Pcs	Multi cook Tawa + High rack*	<b>For Dough</b>	
				Whole wheat flour(aata)	2 cups
				Ajwain	2 tsp
				Salt, Red chilli powder, Garam masala	As per taste
				Water	To knead dough
				<b>Method :</b>	
				1. In a bowl combine wheat flour, salt, 1 tsp oil, water to knead a soft dough.	
				2. Keep the tawa on high rack, keep inside microwave. Select menu & press start.	
				3. Divide the dough 5 to 6 equal size portions. Roll out each dough into diameter of 5 inch. Spread 1/2 tsp oil/ghee all over & dust with some ajwain and salt, fold the rolled out chapati like a fan & again make a ball & roll out the ball to a length of 15cm(oval shape).	
				4. When beeps, keep 2 rolled out paranthas on tawa & press start.	
				5. When beeps, apply 1/4 tsp ghee/oil on paranthas & turn & again press start. Make all the paranthas with the same procedure.	
				6. Serve them hot with curd or pickle. Wrap in foil & store.	
br17	Pyaz Parantha	2 Pcs	Multi cook Tawa + High rack*	<b>For Dough</b>	
				Whole wheat flour(aata)	2 cups
				Desi ghee	1 tbsp + 1 tsp
				Salt	A pinch
				Water (to knead dough)	1 cup (200 ml)
				<b>For Stuffing</b>	
				Grated Pyaz	2 cups
				Chopped green chilli (deseeded)	3 nos.
				Chopped coriander leaves	2 tbsp
				Salt, Red chilli powder, Garam masala	As per taste
				Anardana powder	1 tsp
				<b>Method :</b>	
				1. In a bowl, take whole wheat flour, salt & 1 tbsp desi ghee. Rub with hands. Gradually add water & knead a soft dough. Add 1 tsp desi ghee & knead again. Cover with a muslin cloth & leave for some time.	
				2. In another bowl take all the ingredients of stuffing & mix well.	
				3. Grease the multi cook tawa with 1/4 tsp ghee & keep on high rack. Keep high rack & tawa inside the microwave. Select menu and press start.	
				4. Take 35 g dough (approx.) & make round ball. Grease the surface with little ghee. Roll out the ball a little & put 1 tbsp stuffing & seal it carefully & roll it again slightly to oval shape to 15cm length.	
				5. When beeps keep two rolled out paranthas on tawa & press start.	
				6. When beeps turn paranthas. Press start. Make all the paranthas same procedure.	
				7. Serve them hot with curd or pickle. Wrap in foil & store.	



# Indian Roti Basket

Category	Weight Limit	Utensil	Instructions																						
br18	Chatpata Parantha	2 Pcs	Multi cook Tawa + High rack*																						
			<table><tr><td colspan="2"><b>For Dough</b></td></tr><tr><td>Whole wheat flour(aata)</td><td>2 cups</td></tr><tr><td>Amchoor</td><td>1/2 tsp</td></tr><tr><td>Chaat Masala</td><td>1 tsp</td></tr><tr><td>Salt, Red chilli powder, Garam masala</td><td>As per taste</td></tr><tr><td>Water</td><td>To knead dough</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl combine wheat flour, salt, amchoor, 1 tsp oil, water to knead a soft dough.</li><li>2. Keep the tawa on high rack, keep inside microwave. Select menu &amp; press start.</li><li>3. Divide the dough 5 to 6 equal size portions. Roll out each dough into diameter of 5 inch. Spread 1/2 tsp oil/ghee all over &amp; dust with some chaat masala fold the rolled out chapati like a fan &amp; again make a ball &amp; roll out the ball to a length of 15cm(oval shape).</li><li>4. When beeps keep 2 rolled out paranthas on tawa &amp; press start.</li><li>5. When beeps apply 1/4 tsp ghee/oil on paranthas &amp; turn &amp; again press start. Make all the paranthas with the same procedure.</li><li>6. Serve them hot with curd or pickle. Wrap in foil &amp; store.</li></ol>	<b>For Dough</b>		Whole wheat flour(aata)	2 cups	Amchoor	1/2 tsp	Chaat Masala	1 tsp	Salt, Red chilli powder, Garam masala	As per taste	Water	To knead dough										
<b>For Dough</b>																									
Whole wheat flour(aata)	2 cups																								
Amchoor	1/2 tsp																								
Chaat Masala	1 tsp																								
Salt, Red chilli powder, Garam masala	As per taste																								
Water	To knead dough																								
br19	Aloo Gobhi Parantha	2 Pcs	Multi cook Tawa + High rack*																						
			<table><tr><td colspan="2"><b>For Dough</b></td></tr><tr><td>Whole wheat flour(aata)</td><td>2 cups</td></tr><tr><td>Desi ghee</td><td>1 tbsp + 1 tsp</td></tr><tr><td>Salt</td><td>A pinch</td></tr><tr><td>Water (to knead dough)</td><td>1 cup (200 ml)</td></tr></table> <p><b>For Stuffing</b></p> <table><tr><td>Boiled &amp; mashed potato</td><td>1 cup</td></tr><tr><td>Boiled &amp; grated gobhi</td><td>1 cup</td></tr><tr><td>Chopped green chilli (deseeded)</td><td>3 nos.</td></tr><tr><td>Chopped coriander leaves</td><td>2 tbsp</td></tr><tr><td>Salt, Red chilli powder, Garam masala</td><td>As per taste</td></tr><tr><td>Anardana powder</td><td>1 tsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl, take whole wheat flour, salt &amp; 1 tbsp desi ghee. Rub with hands. Gradually add water &amp; knead a soft dough. Add 1 tsp desi ghee &amp; knead again. Cover with a muslin cloth &amp; leave for some time.</li><li>2. In another bowl take all the ingredients of stuffing &amp; mix well.</li><li>3. Grease the multi cook tawa with 1/4 tsp ghee &amp; keep on high rack. Keep high rack &amp; wawa inside the microwave. Select menu and press start.</li><li>4. Take 35 g dough (approx.) &amp; make round ball. Grease the surface with little ghee. Roll out the ball a little &amp; put 1 tbsp stuffing &amp; seal it carefully &amp; roll it again slightly into 15cm oval length.</li><li>5. When beeps, keep two rolled out paranthas on tawa &amp; press start.</li><li>6. When beeps, turn parantha. Press start. Make all the paranthas same procedure.</li><li>7. Serve them hot with curd or pickle. Wrap in foil &amp; store.</li></ol>	<b>For Dough</b>		Whole wheat flour(aata)	2 cups	Desi ghee	1 tbsp + 1 tsp	Salt	A pinch	Water (to knead dough)	1 cup (200 ml)	Boiled & mashed potato	1 cup	Boiled & grated gobhi	1 cup	Chopped green chilli (deseeded)	3 nos.	Chopped coriander leaves	2 tbsp	Salt, Red chilli powder, Garam masala	As per taste	Anardana powder	1 tsp
<b>For Dough</b>																									
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Chopped coriander leaves	2 tbsp																								
Salt, Red chilli powder, Garam masala	As per taste																								
Anardana powder	1 tsp																								

\*Refer Page 122, Fig. 2

## Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br20	Methi Parantha	2 Pcs	Multi cook Tawa + High rack*	<b>For Dough</b>	
				Whole wheat flour(aata)	2 cups
				Methi	250 g
				Green chilli chopped	2 nos.
				Ajwain	1/4 tsp
				Hing	A pinch
				Salt, Red chilli powder, Garam masala	As per taste
				Oil/Ghee	2 tsp
				Water	To knead dough
				<b>Method :</b>	
1. Take Methi leaves & chop them finely.					
2. In a bowl combine wheat flour, salt, hing, ajwain, Chopped Methi, red chilli powder & garam masala and knead a soft dough. Keep the dough covered for 5 to 7 minutes.					
3. Grease the multi cook tawa with 1/4 tsp ghee & keep on high rack. Keep high rack & tawa inside the microwave. Select menu and press start.					
4. Take 35 g dough (approx.) & make round ball. Grease the surface with little ghee. Roll out the ball a little & put 1 tbsp stuffing & seal it carefully & roll it again slightly to oval shape to 15cm length.					
5. When beeps, keep two rolled out paranthas on tawa & press start.					
6. When beeps, turn paranthas. Press start. Make all the paranthas same procedure.					
7. Serve them hot with curd or pickle. Wrap in foil & store.					

\*Refer Page 122, Fig. 2

# Indian Cuisine

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

1. Press **STOP CLEAR**.



2. Press **Indian Cuisine**



3. The display will show "IC1"

4. Press **START/+ 30 seconds** for menu confirmation.



5. Turn the dial until display shows "0.2 kg"



6. **START/+ 30 seconds**



7. When cooking you can increase or decrease cooking time by turning the dial.



## ! NOTE

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

\* Note : If display is blank, press Stop/Clear.  
If display shows ":", do not press Stop/Clear, go directly to step 2.

Menu		Weight Limit	Utensil	Instructions					
IC1	Mix Veg	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Mix Veg. (Carrot, Cauliflower, peas, beans, tomato)	100 g (Total)	200 g (Total)	300 g (Total)	400 g (Total)	500 g (Total)
				Oil	¼ tbsp	½ tbsp	1 tbsp	1½ tbsp	2 tbsp
				Onion (chopped)	¼ cup	1 cup	1½ cup	2 cup	2 cup
				Tomato (chopped)	¼ tbsp	1 cup	1½ cups	1½ cups	1½ cups
				Salt, Cumin powder, Garam masala, Red chilli powder, Coriander	As per taste				
				<b>Method :</b>					
				1. In a MWS bowl add oil, onion, tomato & all spices. Mix well, select menu & weight and press start.					
				2. When beeps, remove & mix well. Add vegetable & some water. Cover & press start.					
				3. When beeps, mix well. Cover & press start. Garnish with coriander leaves.					
IC2	Kadhai Paneer	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	Paneer	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Capsicum & Onion (sliced)	½ cup	1 cup	1½ cup	2 cup	2½ cup
				Sliced tomato	½ no.	1 no.	1½ no.	2 no.	2½ no.
				Onion Paste	3 tbsp	4 tbsp	5 tbsp	6 tbsp	6½ tbsp
				Tomato Puree	2 tbsp	3 tbsp	4 tbsp	4½ tbsp	5 tbsp
				Ginger-Garlic Paste, Salt	As per taste				
				Red Chilli Powder, Haldi, Kasuri Methi, Garam Masala	As per taste				
				Butter	1½ tbsp	2 tbsp	3 tbsp	3½ tbsp	4 tbsp
				Fresh Cream	1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp
				Oil	¼ tbsp	1 tbsp	2 tbsp	2½ tbsp	3 tbsp
<b>Method :</b>									
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 dhanla and serve hot.									
IC3	Dal Tadka	0.2 kg	Microwave safe (MWS) bowl	For	0.2 kg				
				Dal (soaked for 2 hours)	200 g				
				Water	400 mL				
				Oil	2 tbsp				
				Rai, Roasted jeera, Kasuri methi, Dhanla powder, Hara dhanla, Hing, Haldi, Green chilli	As per taste				
				Salt	As per taste				
				<b>Method :</b>					
				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, dhanla powder, hara dhanla, kasuri methi (optional), water (if required). Press start.					
4. When beeps, mix well & again press start.									

# Indian Cuisine

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

Menu	Weight Limit	Utensil	Instructions																																				
IC7	Kadhi	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl																																				
			<table><tr><td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Besan</td><td>25 g</td><td>50 g</td><td>75 g</td></tr><tr><td>Curd / matha</td><td>1/2 cup</td><td>1 cup</td><td>1½ cups</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Rai, Cumin seeds</td><td></td><td>As per taste</td><td></td></tr><tr><td>Chopped onions</td><td>1 cup</td><td>1½ cups</td><td>1½ cups</td></tr><tr><td>Salt, Red chilli powder, Haldi</td><td></td><td>As per taste</td><td></td></tr><tr><td>Coriander powder, Amchur</td><td></td><td></td><td></td></tr><tr><td>Water</td><td>2 cups</td><td>3 cups</td><td>4 cups</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS bowl add oil, rai, jeera, chopped onion. Select menu &amp; weight &amp; press start.</li><li>2. When beeps, mix &amp; add besan, curd/matha, salt, red chilli powder, haldi, coriander powder, amchur powder, water (1/2 the amount mentioned per weight). Mix &amp; press start.</li><li>3. When beeps, mix &amp; add remaining water &amp; press start. Pour tempering &amp; serve.</li></ol>	For	0.3 kg	0.4 kg	0.5 kg	Besan	25 g	50 g	75 g	Curd / matha	1/2 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		As per taste		Coriander powder, Amchur				Water	2 cups	3 cups	4 cups
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Salt, Red chilli powder, Haldi		As per taste																																					
Coriander powder, Amchur																																							
Water	2 cups	3 cups	4 cups																																				
IC8	Baati <sup>9</sup>	0.4 kg	Multicook Tawa & Low Rack <sup>9</sup>																																				
			<table><tr><td>For</td><td>0.4 kg</td></tr><tr><td>Wheat flour</td><td>200 g</td></tr><tr><td>Suji</td><td>50 g</td></tr><tr><td>Melted ghee</td><td>75 mL (5 tbsp)</td></tr><tr><td>Jeera</td><td>¼ tsp</td></tr><tr><td>Ajwain</td><td>¼ tsp</td></tr><tr><td>Baking powder</td><td>¼ tsp</td></tr><tr><td>Salt</td><td>As per taste</td></tr><tr><td>Haldi</td><td>As required</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>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.</li><li>2. Make medium sized balls of the dough. Keep them on tawa &amp; keep tawa on low rack &amp; keep aside.</li><li>3. Select menu &amp; press start. (Preheat process)</li><li>4. When beeps, keep the tawa &amp; low rack &amp; press start.</li><li>5. When beeps, turn over the baatis. Press start. Dip the baati in melted ghee &amp; serve with dal.</li></ol>	For	0.4 kg	Wheat flour	200 g	Suji	50 g	Melted ghee	75 mL (5 tbsp)	Jeera	¼ tsp	Ajwain	¼ tsp	Baking powder	¼ tsp	Salt	As per taste	Haldi	As required																		
For	0.4 kg																																						
Wheat flour	200 g																																						
Suji	50 g																																						
Melted ghee	75 mL (5 tbsp)																																						
Jeera	¼ tsp																																						
Ajwain	¼ tsp																																						
Baking powder	¼ tsp																																						
Salt	As per taste																																						
Haldi	As required																																						
IC9	Pithla	0.6 kg	Microwave safe(MWS) glass bowl & Microwave safe (MWS) flat glass dish																																				
			<table><tr><td>For</td><td>0.6 kg</td></tr><tr><td>Besan</td><td>½ cup</td></tr><tr><td>Oil</td><td>1½ tbsp</td></tr><tr><td>Ginger, Garlic, Green chillies (Chopped)</td><td>1 tsp each</td></tr><tr><td>Onion, Tomato (chopped)</td><td>1 no. each</td></tr><tr><td>Coriander chopped</td><td>A few sprigs</td></tr><tr><td>Water</td><td>2 cups (400 mL)</td></tr><tr><td>Salt, Turmeric powder, Garam masala, Red chilli powder</td><td>As per taste</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS flat glass dish put besan. Select menu &amp; press start.</li><li>2. When beeps, remove &amp; In another MWS glass bowl put oil, chopped ginger, garlic, green chilli, chopped onion &amp; tomato, turmeric powder, garam masala, red chilli powder. Mix well &amp; press start.</li><li>3. When beeps, mix besan with masala &amp; add water &amp; salt. Mix well. Keep MWS glass bowl in microwave &amp; press start.</li><li>4. Stir well. Garnish with fresh coriander &amp; serve.</li></ol>	For	0.6 kg	Besan	½ cup	Oil	1½ tbsp	Ginger, Garlic, Green chillies (Chopped)	1 tsp each	Onion, Tomato (chopped)	1 no. each	Coriander chopped	A few sprigs	Water	2 cups (400 mL)	Salt, Turmeric powder, Garam masala, Red chilli powder	As per taste																				
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Coriander chopped	A few sprigs																																						
Water	2 cups (400 mL)																																						
Salt, Turmeric powder, Garam masala, Red chilli powder	As per taste																																						

<sup>9</sup>Do not put any thing in the oven during the Preheat mode

# Refer Page 122, Fig. 1

# Indian Cuisine

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	2 tbsp			
				Oil	As per taste			
				Bay leaf, Jeera, Dry chillies, Salt, Haldi	4 tbsp			
				Grated coconut	1 no.			
				Chopped onion				
				<b>Method :</b>				
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) glassbowl & Multicook 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	1½ tbsp	2 tbsp
				Chopped onion	½ cup	½ cup	1 cup	1 cup
				Salt, Red chilli powder, Dhania powder, Garam masala, Haldi	As per taste			
				<b>Method :</b>				
				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 Page 122, Fig. 2

# Indian Cuisine

Menu		Weight Limit	Utensil	Instructions			
IC12	Panchmel Ki Sabzi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Chopped vegetables (Gavar ki fali, Chawli, Shimla mirch, Kheera, Gajar)	100 g	200 g	300 g
				Oil	½ tbsp	1 tbsp	2 tbsp
				Jeera	½ tsp	1 tsp	1 tsp
				Onion	½ cup	½ cup	1 cup
				Ginger & Green chilli paste	1 tsp	1½ tsp	2 tsp
				Coriander powder, Amchur, Haldi & Salt	As per taste		
				<b>Method :</b> 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	0.3 kg	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	½ tsp		
				Jeera	½ tsp		
				Finely chopped ginger	1 tbsp		
				Slit green chillies	3 nos.		
				Curry leaves	A few		
				Chopped tomato	2 nos.		
				Chopped onion	1 no.		
				Hing	A pinch		
				Salt, Turmeric powder, Red chilli powder	As per taste		
				Jaggery (Gud)	As per taste		
				<b>Method :</b> 1. In a MWS bowl add tuvar dal, salt, hing, turmeric powder, water. Mix well. Select menu & press start. 2. When beeps, remove the dal. 3. In another MWS bowl add oil, mustard seeds, jeera, finely chopped ginger, slit green chillies, curry leaves, chopped onions, red chilli powder. Mix well & press start. 4. When beeps, remove the bowl & add these ingredients to the dal. Add tomato, jaggery & mix well. Press start. Squeeze lemon juice & serve.			



# Indian Cuisine

Menu	Weight Limit	Utensil	Instructions																																																				
IC14 Butter Chicken	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	<table> <tr> <td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr> <tr> <td>Chicken (boneless)</td><td>300 g</td><td>400 g</td><td>500 g</td></tr> <tr> <td>Ginger garlic paste</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr> <tr> <td>Tomato puree</td><td>½ cup</td><td>1 cup</td><td>1 cup</td></tr> <tr> <td>Chopped onions</td><td>1 no.</td><td>1 no.</td><td>2 nos.</td></tr> <tr> <td>Garam masala, Dhanla powder, Jeera powder, Kasuri methi, Red chilli powder, Salt</td><td colspan="3">As per taste</td></tr> <tr> <td>Kaju paste</td><td>2 tbsp</td><td>2¼ tbsp</td><td>3 tbsp</td></tr> <tr> <td>Fresh cream</td><td>1 cup</td><td>1½ cup</td><td>1½ cup</td></tr> <tr> <td>Butter</td><td>2 tbsp</td><td>3 tbsp</td><td>3½ tbsp</td></tr> <tr> <td>Oil</td><td>2 tbsp</td><td>2¼ tbsp</td><td>2½ tbsp</td></tr> <tr> <td>Slit green chillies</td><td>3 nos.</td><td>4 nos.</td><td>5 nos.</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. In a MWS bowl add oil, ginger garlic paste, chopped onions, garam masala, dhanla powder, jeera powder, salt. Mix well. Select menu &amp; weight &amp; press start.</li> <li>2. When beeps, mix well, add tomato puree, red chilli powder, kasuri methi, chicken pieces. Mix well &amp; cover. Press start.</li> <li>3. When beeps, mix well, add kaju paste, cream &amp; butter. Mix well &amp; cover. Press start.</li> <li>4. Garnish with slit chillies.</li> </ol>	For	0.3 kg	0.4 kg	0.5 kg	Chicken (boneless)	300 g	400 g	500 g	Ginger garlic paste	2 tbsp	2½ tbsp	3 tbsp	Tomato puree	½ cup	1 cup	1 cup	Chopped onions	1 no.	1 no.	2 nos.	Garam masala, Dhanla powder, Jeera powder, Kasuri methi, Red chilli powder, Salt	As per taste			Kaju paste	2 tbsp	2¼ tbsp	3 tbsp	Fresh cream	1 cup	1½ cup	1½ cup	Butter	2 tbsp	3 tbsp	3½ tbsp	Oil	2 tbsp	2¼ tbsp	2½ tbsp	Slit green chillies	3 nos.	4 nos.	5 nos.								
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IC15 Beans Porial	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>French beans (cut evenly)</td><td>100 g</td><td>200 g</td><td>300 g</td></tr> <tr> <td>Oil</td><td>1 tsp</td><td>1 tsp</td><td>2 tsp</td></tr> <tr> <td>Mustard seeds</td><td>¼ tsp</td><td>½ tsp</td><td>½ tsp</td></tr> <tr> <td>Urad dal</td><td>¼ tsp</td><td>½ tsp</td><td>½ tsp</td></tr> <tr> <td>Grated coconut</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr> <tr> <td>Green chillies</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr> <tr> <td>Salt</td><td colspan="3">As per taste</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. In a MWS bowl add oil, mustard seeds &amp; urad dal. Select menu and weight and press start.</li> <li>2. When beeps, add beans, sprinkle little water &amp; cover. Press start.</li> <li>3. When beeps, mix well &amp; add grated coconut, green chillies &amp; salt. Cover &amp; press start. Allow to stand for 3 minutes.</li> </ol>	For	0.1 kg	0.2 kg	0.3 kg	French beans (cut evenly)	100 g	200 g	300 g	Oil	1 tsp	1 tsp	2 tsp	Mustard seeds	¼ tsp	½ tsp	½ tsp	Urad dal	¼ tsp	½ tsp	½ tsp	Grated coconut	2 tbsp	3 tbsp	4 tbsp	Green chillies	1 no.	2 nos.	3 nos.	Salt	As per taste																						
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Green chillies	1 no.	2 nos.	3 nos.																																																				
Salt	As per taste																																																						
IC16 Goan Potato Curry	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	<table> <tr> <td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr> <tr> <td>Boiled potato</td><td>300 g</td><td>400 g</td><td>500 g</td></tr> <tr> <td>Boiled mix veg (Capsicum Cauliflower, Carrot, Peas)</td><td>100 g</td><td>150 g</td><td>200 g</td></tr> <tr> <td>Chopped onion</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr> <tr> <td>Oil</td><td>1½ tbsp</td><td>2 tbsp</td><td>2 tbsp</td></tr> <tr> <td>Mustard seeds</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td></tr> <tr> <td>Grated coconut</td><td>2 tbsp</td><td>2¼ tbsp</td><td>3 tbsp</td></tr> <tr> <td>Coconut milk</td><td>1 cup</td><td>1½ cup</td><td>1½ cup</td></tr> <tr> <td>Tomato puree</td><td>½ cup</td><td>1 cup</td><td>1 cup</td></tr> <tr> <td>Kaju powder</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td></tr> <tr> <td>Salt, Red chilli powder</td><td colspan="3">As per taste</td></tr> <tr> <td>Fresh cream</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr> <tr> <td>Coriander</td><td colspan="3">A few sprigs</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. In a MWS bowl add oil, mustard seeds &amp; chopped onion. Select menu &amp; weight &amp; press start.</li> <li>2. When beeps, add grated coconut, coconut milk, tomato puree, kaju powder, salt, red chilli powder &amp; press start.</li> <li>3. When beeps, mix well &amp; add boiled potato &amp; mix vegetables &amp; fresh cream. Press start. Give standing time of 3 minutes.</li> <li>4. Garnish with chopped coriander leaves &amp; serve.</li> </ol>	For	0.3 kg	0.4 kg	0.5 kg	Boiled potato	300 g	400 g	500 g	Boiled mix veg (Capsicum Cauliflower, Carrot, Peas)	100 g	150 g	200 g	Chopped onion	1 no.	2 nos.	3 nos.	Oil	1½ tbsp	2 tbsp	2 tbsp	Mustard seeds	1 tsp	1½ tsp	2 tsp	Grated coconut	2 tbsp	2¼ tbsp	3 tbsp	Coconut milk	1 cup	1½ cup	1½ cup	Tomato puree	½ cup	1 cup	1 cup	Kaju powder	1 tbsp	2 tbsp	3 tbsp	Salt, Red chilli powder	As per taste			Fresh cream	2 tbsp	3 tbsp	4 tbsp	Coriander	A few sprigs		
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Coriander	A few sprigs																																																						

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	½ no.	1 nos.	1½ nos.	1½ nos.	1½ nos.
				Chopped ginger	1 tsp	2 tsp	3 tsp	4 tsp	5 tsp
				Chopped garlic	1 tsp	2 tsp	3 tsp	4 tsp	5 tsp
				Chilli powder	As per taste				
				Khus Khus paste	1 tsp	2 tsp	3 tsp	4 tsp	5 tsp
				Tomato puree	½ cup	1 cup	1½ cup	2 cup	2 cup
				Milk	½ cup	½ cup	1 cup	1½ cup	1½ cup
				Garam masala & Salt	As per taste				
				<b>Method :</b> 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.					
IC18	Veg Handva*	0.3 kg	Microwave safe (MWS) flat glass dish & Low rack* & High rack*	For	0.3 kg				
				Rice	200 g (1 cup)				
				Urad Dal (Dehusked)	½ cup				
				Boiled vegetables (Potato, Carrots, Peas, Palak)	2 cups				
				Oil	1 tsp				
				Lemon juice	2 tsp				
				Soda bi carb	A pinch				
				Chilli powder, Turmeric powder, Salt	As per taste				
				Ginger & Green chilli paste	1 tsp				
				Mustard seeds	1 tsp				
				Curry leaves	A few sprigs				
				Hing	¼ tsp				
<b>Method :</b> 1. Clean, wash & soak the rice & dal together in enough water for at least 4 to 5 hours. Drain & keep aside. 2. Blend in a mixer till smooth, add the curds & mix well. Cover & keep aside to ferment overnight. 3. After fermentation, add salt, chilli powder, turmeric powder, soda bi carb, ginger & green chilli paste. Mix well. 4. In a MWS bowl, add oil, mustard seeds & curry leaves & microwave for 2 minutes and keep aside. 5. Add the boiled vegetables to the fermented batter, add the tadka prepared & lemon juice & hing. Mix well all the ingredients. 6. Pour the batter in MWS flat glass dish. 7. Select menu & weight and press start. (Preheat process) 8. When beeps, keep the MWS flat glass dish on low rack & press start. 9. When beeps, transfer the MWS flat glass dish to high rack & press start.									

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

\*Refer Page 122, Fig. 6

\*Refer Page 122, Fig. 5

# Indian Cuisine

Menu	Weight Limit	Utensil	Instructions																																																
IC19	Gatte Ki Sabzi	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl																																																
			<table> <tr> <td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr> <tr> <td>For making gattas</td><td></td><td></td><td></td></tr> <tr> <td>Besan</td><td>100 g</td><td>125 g</td><td>150 g</td></tr> <tr> <td>Red chilli powder, Haldi, Dhania powder, Salt</td><td></td><td colspan="2">As per taste</td></tr> <tr> <td>Water</td><td></td><td colspan="2">As required</td></tr> <tr> <td>For Sabzi</td><td></td><td></td><td></td></tr> <tr> <td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr> <tr> <td>Rai, Jeera</td><td>2 tsp</td><td>2 tsp</td><td>3 tsp</td></tr> <tr> <td>Curry leaves</td><td></td><td colspan="2">A few</td></tr> <tr> <td>Sour curd</td><td>1 cup</td><td>1 cup</td><td>1½ cups</td></tr> <tr> <td>Red chilli powder, Haldi, Dhaniya powder, Salt</td><td></td><td colspan="2">As per taste</td></tr> <tr> <td>Tomato puree</td><td>¼ cup</td><td>½ cup</td><td>1 cup</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. In a bowl mix besan, red chilli powder, haldi, dhania powder, salt. Add water, little oil and make it like a chapati dough.</li> <li>2. After making the dough break the dough into different pieces and make the rolls out of those pieces.</li> <li>3. In a MWS bowl add the rolls &amp; water (to cover the rolls completely). Cover.</li> <li>4. Select menu and weight and press start.</li> <li>5. When beeps, remove. Take out the gattas, allow to cool. Cut them into slices.</li> <li>6. In a MWS bowl add oil, rai, jeera, curry leaves, tomato puree, red chilli powder, dhaniya powder, haldi, salt. Cover &amp; press start.</li> <li>7. When beeps, add beaten curd, gattas &amp; haldi. Mix well &amp; press start.</li> </ol>	For	0.3 kg	0.4 kg	0.5 kg	For making gattas				Besan	100 g	125 g	150 g	Red chilli powder, Haldi, Dhania powder, Salt		As per taste		Water		As required		For Sabzi				Oil	1 tbsp	1½ tbsp	2 tbsp	Rai, Jeera	2 tsp	2 tsp	3 tsp	Curry leaves		A few		Sour curd	1 cup	1 cup	1½ cups	Red chilli powder, Haldi, Dhaniya powder, Salt		As per taste		Tomato puree	¼ cup	½ cup	1 cup
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IC20	Aloo Gobhi	0.3-0.5 kg	Microwave safe (MWS) bowl																																																
			<table> <tr> <td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr> <tr> <td>Potatoes (cut into pieces)</td><td>150 g</td><td>200 g</td><td>250 g</td></tr> <tr> <td>Cauliflower florets</td><td>150 g</td><td>200 g</td><td>250 g</td></tr> <tr> <td>Oil</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td></tr> <tr> <td>Jeera</td><td>1 tbsp</td><td>1 tbsp</td><td>1 tbsp</td></tr> <tr> <td>Chopped onion</td><td>½ cup</td><td>¾ cup</td><td>1 cup</td></tr> <tr> <td>Chopped green chillies</td><td>1 no</td><td>2 nos.</td><td>3 nos.</td></tr> <tr> <td>Coriander powder, red chilli powder, haldi, salt, garam masala</td><td></td><td colspan="2">As per taste</td></tr> <tr> <td>Coriander leaves</td><td></td><td colspan="2">A few sprigs</td></tr> </table> <p><b>Method :</b></p> <ol style="list-style-type: none"> <li>1. In a MWS bowl add oil, jeera, chopped onion, green chillies, mix well. Select Category &amp; weight &amp; press start.</li> <li>2. When beeps, mix well and add potatoes (chopped in medium sizes), cauliflower florets, coriander powder, red chilli powder, haldi, salt, garam masala &amp; mix well. Add some water Cover. Press start.</li> <li>3. When beeps, mix well &amp; add coriander leaves and cover. Press start. Allow to stand for 15 mins with cover inside the microwave. Garnish with coriander leaves &amp; serve.</li> </ol>	For	0.3 kg	0.4 kg	0.5 kg	Potatoes (cut into pieces)	150 g	200 g	250 g	Cauliflower florets	150 g	200 g	250 g	Oil	1 tbsp	2 tbsp	3 tbsp	Jeera	1 tbsp	1 tbsp	1 tbsp	Chopped onion	½ cup	¾ cup	1 cup	Chopped green chillies	1 no	2 nos.	3 nos.	Coriander powder, red chilli powder, haldi, salt, garam masala		As per taste		Coriander leaves		A few sprigs													
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Coriander powder, red chilli powder, haldi, salt, garam masala		As per taste																																																	
Coriander leaves		A few sprigs																																																	

Menu		Weight Limit	Utensil	Instructions					
IC21	Matar Paneer	0.2-0.4 kg	Microwave safe (MWS) bowl	For	0.2 Kg	0.3 Kg	0.4 Kg		
				Matar	100 g	200 g	300 g		
				Paneer Cubes	100 g	150 g	200 g		
				Oil	1 tbsp	1½tbsp	2 tbsp		
				Tomato puree	¼ cup	½ cup	1 cup		
				Chopped Onion	1 tbsp	1½ tbsp	2 tbsp		
				Chopped Ginger	1 tsp	1½ tsp	2 tsp		
				Chopped garlic	1 tsp	1½ tsp	2 tsp		
				Jeera powder, salt, haldi, red chilli powder, garam masala	As per taste				
				Coriander leaves	A few sprigs				
				Water	¼ cup	½ cup	1 cup		
				<b>Method :</b>					
				1. In a MWS bowl add oil, chopped ginger, garlic, onion. Mix well select category & weight & press start.					
				2. When beeps, mix well, add paneer cubes, peas, tomato puree, jeera, powder, salt, haldi, red chilli powder, garam masala. Mix well cover. Press Start.					
				3. When beeps, mix well, add water, coriander leaves & cover. Press start. Stand for 5 minutes.					
				IC22	Kadhai Chicken	0.1 – 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg
Boneless chicken	100 g	200 g	300 g					400 g	500 g
Oil	1 tbsp	2 tbsp	3 tbsp					3 tbsp	3½ tbsp
Methidana	¼ tsp	¼ tsp	1 tsp					1 tsp	1 tsp
Onion slices	1 no.	2 nos.	3 nos.					3 nos.	3½ nos.
Chopped garlic	1 tsp	2 tsp	3 tsp					4 tsp	5 tsp
Dhanla powder, Red chilli powder, Salt	As per taste								
Tomato puree	¼ cup	½ cup	1 cup					1½ cup	1½ cup
Hara dhanla	A few sprigs								
Capsicum	1 no.	1½ nos.	2 nos.					2 nos.	2 nos.
Ginger (finely sliced)	1 tbsp	2 tbsp	3 tbsp					4 tbsp	4½ tbsp
Cream	For garnishing								
<b>Method :</b>									
1. In MWS Bowl add oil, methidana, onion slices, garlic, dhanla powder, red chilli powder, chicken & salt. Cover. Select menu & weight and press start.									
2. When beeps, mix well & add tomato puree, hara dhana, capsicum & ginger. Mix well & cover and press start. Stand for 3 minutes.									
3. Add cream. Mix well. Serve hot.									
IC23	Kofta Curry	0.1-0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For	0.1 Kg	0.2 Kg	0.3 Kg		
				Grated Lauki	100 g	200 g	300 g		
				Besan	1 tbsp	2 tbsp	3 tbsp		
				Chopped Onion	½ cup	1 cup	1 cup		
				Tomato puree	¼ cup	½ cup	1 cup		
				Chopped garlic	1 tsp	1½ tsp	2 tsp		
				Chopped Ginger	1 tsp	1½ tsp	2 tsp		
				Coriander power, haldi, garam masala, red chilli powder, jeera, salt	As per taste				
				Oil	½ tbsp	1 tbsp	1½ tbsp		
				Water	½ cup	1 cup	1 cup		
				Lemon juice	As per taste				
				<b>Method :</b>					
				1. In a bowl mix grated lauki, besan, salt & haldi together. Mix well & prepare balls of medium size out of the mixture.					
				2. Grease a MWS flat glass dish & keep the koftas on it select category & weight & press start.					
				3. When beeps, remove in a MWS bowl add oil, jeera, onion, garlic & ginger & press start.					
				4. When beeps, mix well, add tomato puree, coriander power, garam masala, red chilli powder, salt, water. Add koftas & press start. Stand for 5 minutes. Squeeze lemon juice & serve.					

# Indian Cuisine

Menu		Weight Limit	Utensil	Instructions			
IC24	Egg Curry	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg
				Boiled eggs	2 nos.	4 nos.	6 nos.
				Onions (chopped)	2 nos.	3 nos.	4 nos.
				Green chilli	1 no.	2 nos.	3 nos.
				Garlic (pods)	6-7 nos.	8-10 nos.	10-12 nos.
				Ginger (chopped)	1 tbsp	1½ tbsp	2 tbsp
				Tomato puree	3 tbsp	5 tbsp	6 tbsp
				Water	½ cup	1 cup	1½ cup
				Green peas (shelled)	¼ cup	½ cup	1 cup
				Salt, Red chilli powder, Garam masala, Turmeric powder, Dhania powder	As per taste		
				Oil	2 tbsp	3 tbsp	3 tbsp
				Coriander leaves	A few sprigs		
				<b>Method :</b>			
				1. Put chopped onions, green chilli, garlic, ginger in a spice blender & make paste adding 1 tbsp water.			
				2. In a MWS bowl take oil & add the paste. Mix well. Select menu & weight and press start.			
				3. When beeps, stir & add tomato puree, peas, water & all the spices. Mix well & press start.			
				4. When beeps, stir & add boiled eggs (each cut into 2), add some water if required. Mix well & press start. Garnish with fresh coriander leaves & serve hot.			
IC25	Jhinga Matar Curry	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.2 kg	0.3 kg	0.4 kg
				Prawns (deveined & cleaned)	50 g	100 g	150 g
				Peas (shelled)	½ cup	1 cup	1 cup
				Water	¼ cup	½ cup	1 cup
				Salt, Red chilli powder, Garam masala	As per taste		
				Oil	1 tbsp	1½ tbsp	2 tbsp
				<b>For Paste</b>			
				Onions	1 no.	2 nos.	2½ nos.
				Green chilli	1 no.	2 nos.	2 nos.
				Coriander powder, Turmeric powder	As per taste		
				Ginger (chopped)	1 tap	1½ tap	2 tap
				<b>Method :</b>			
				1. Grind all together onions, green chilli, ginger, coriander powder & turmeric powder without adding any water & make a paste.			
				2. In a MWS bowl take oil & paste. Mix well. Select menu & weight and press start.			
				3. When beeps, mix & add shelled peas, prawns, all other spices & water. Mix well & cover and press start.			
				4. When beeps, remove lid & stir well. Press start. Serve hot with steamed rice.			

Menu		Weight Limit	Utensil	Instructions					
IC26	Dum Tangri	0.6 kg	Microwave safe (MWS) glass bowl & High rack	For		0.6 kg			
				Chicken legs		5 nos.			
				For Marinade					
				Hung curd				4 tbsp	
				Fresh cream				1 tbsp	
				Ginger-garlic paste				1 tsp	
				Oil				½ tbsp	
				Tandoori chicken masala				1 tbsp	
				Kasoori methi				As required	
				Salt, Red chilli powder, Garam masala, pepper				As per taste	
				For Gravy					
				Fresh tomato paste				5 tbsp	
				Onion paste				5 tbsp	
				Tomato puree				3 tbsp	
				Ginger-garlic paste				1 tsp	
				Oil				2 tbsp	
				Fresh coriander leaves (chopped)				As required	
				Salt, Red chilli power, Garam masala, Dhanla powder				As per taste	
				Method :					
				1. Pre-prepare the gravy : Add all ingredient of gravy in MWS glass bowl and microwave at 100% for 5 mins. Keep aside.					
				2. Take chicken legs, wash, clean & pat dry them with kitchen towel. Make cuts on legs with a sharp knife & keep aside.					
3. In a bowl take all the ingredients of marinade & mix to a thick paste. Apply the marinade on chicken legs all over & inside the cuts as well. Keep covered inside the refrigerator for at least half an hour.									
4. After marination is done, keep the marinated chicken legs on high rack. Keep high rack with chicken legs in the microwave. Select menu & press start.									
5. When beeps, turn the chicken legs & press start.									
6. When beeps, remove chicken legs from high rack and add chicken legs to prepared gravy and cover with cling film and press start. Stand for 5 minutes.									
7. Mix well & serve hot with butter naan or laccha parantha.									
IC27	Makki Korma	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For		0.1 kg	0.2 kg	0.3 kg	
				Corns		100 g	200 g	300 g	
				Peas		¼ cup	½ cup	¾ cup	
				Onion (chopped)		1 no.	2 nos.	2 nos.	
				Tomato (chopped)		1 no.	2 nos.	2 nos.	
				Green chilli (chopped)		1 no.	2 nos.	3 nos.	
				Beaten curd		4 tbsp	6 tbsp	8 tbsp	
				Water (for boiling)		½ cup	1 cup	1 cup	
				Water (for cooking)		¼ cup	½ cup	1 cup	
				Salt, Red chilli power, Turmeric powder, Garam masala		As per taste			
				Oil		½ tbsp	1 tbsp	1½ tbsp	
				Method :					
				1. In a MWS glass bowl put corns, peas, water (for boiling) & stir. Select menu & weight and press start.					
				2. When beeps, remove & strain the corns & peas in a strainer & keep aside. In the same glass bowl add put oil, chopped onion, tomato & green chilli. Mix well & press start.					
				3. When beeps, add corns & peas, water (for cooking), add all spices, beaten curd & mix well. Press start. Give standing time of 5-10 minutes & serve hot.					

# Indian Cuisine

Menu		Weight Limit	Utensil	Instructions			
IC28	Litti*	06 Pc	Multicook Tawa & Low rack*	For	Dough		
				Whole wheat flour	1 cup		
				Curd	¼ cup		
				Desi ghee	2 tbsp		
				Ajwain	1 tsp		
				Salt	As per taste		
				Baking soda	A pinch		
				Water (to knead the dough)	¼ cup		
				For Stuffing			
				Sattu	½ cup		
				Chopped onion	½ cup		
				Chopped coriander	½ cup		
				Chopped green chilli	1 tbsp		
				Chopped ginger	1 tsp		
				Mustard oil	1 tbsp		
				Red chilli pickle masala	1 tbsp		
Lemon juice	1 tsp						
Salt, Red chilli powder, Garam masala	As per taste						
		<b>Method :</b>					
		1. In a bowl mix all the ingredients of dough except water & mix well with hands. Now add water & knead a soft dough. Cover & keep aside for 10-15 minutes.					
		2. In another bowl take all the ingredients of stuffing & mix very well. If the stuffing is too dry, then add 1 or 2 cup water (just enough to mix all the ingredients) & mix well. The stuffing should not be wet.					
		3. Divide the dough into 6 equal medium sized balls (approx. 45 g each). Now fill the stuffing (1-2 tbsp) & make round shape balls.					
		4. Keep multicook tawa on low rack & keep tawa and rack aside . Select menu and press start. (Preheat process)					
		5. When beeps, keep the prepared balls on tawa & keep tawa on low rack & press start.					
		6. When beeps, change over the side. Press start. Dip the hot Litti in melted ghee & serve hot with chokha.					
IC29	Chokha	0.3 kg	Microwave safe (MWS) glass bowl & Multicook tawa & High rack*	For	0.3 kg		
				Brinjal (peeled & chopped)	300 g		
				Onion (chopped)	1 no.		
				Tomato (de-seeded & cut into pieces)	3 nos.		
				Green chilli (chopped)	2 nos.		
				Coriander leaves (chopped)	2 tbsp		
				Ginger (chopped)	1 tsp		
				Mustard oil	½ tbsp		
				Salt, Red chilli powder	As per taste		
						<b>Method :</b>	
						1. In a MWS glass bowl take peeled & chopped brinjal pieces. Sprinkle some water. Select menu & press start.	
		2. When beeps, remove MWS glass bowl from the microwave. Mash the cooked brinjal with the back of the spoon/ladle & keep aside.					
		3. Take tomatoes pieces & keep on tawa. Keep tawa & high rack inside the microwave & press start.					
		4. When cooking ends, add grilled tomatoes to the mashed brinjal. Add all the spices, mustard oil, chopped onions & green chilli, coriander leaves & mix very well & mash a little. Serve chokha with freshly made Litti.					

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

\*Refer Page 122, Fig. 1

\*Refer Page 122, Fig. 2

Menu		Weight Limit	Utensil	Instructions				
IC30	Methi Aloo	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	For	0.2 kg	0.3 kg	0.4 kg	
				Methi leaves (chopped)	2 cups	3 cups	4 cups	
				Big size potato (cut in pieces)	1 no.	2 nos.	3 nos.	
				Tomato (chopped)	1 no.	2 nos.	3 nos.	
				Oil	1 tbsp	1½ tbsp	2 tbsp	
				Green chilli (chopped)	1 no.	2 nos.	2 nos.	
				Salt, Red chilli powder, Haldi, Garam masala	As per taste			
<b>Method :</b>								
1. In a MWS bowl take oil, chopped green chilli & chopped tomato. Mix well. Select menu & weight and press start.								
2. When beeps, mix & add cut potatoes. Sprinkle little water on top. Cover & press start.								
3. When beeps, remove cover. Add chopped methi leaves & all the spices. Mix well & cover. Press start. Give standing time for 5 minutes. Serve hot with chappati or parantha.								
IC31	Kaddu Ki Sabzi	0.2 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Kaddu (cut into pieces)	200 g	300 g	400 g	500 g
				Chopped tomato	1 no.	2 nos.	3 nos.	4 nos.
				Chopped green chilli	1 no.	2 nos.	3 nos.	4 nos.
				Finely chopped ginger	½ tsp	½ tsp	1 tsp	1 tsp
				Chopped coriander leaves	1 tbsp	2 tbsp	3 tbsp	4 tbsp
				Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp
				Salt, Red chilli power, Garam masala, Amchoor, Turmeric powder	As per taste			
<b>Method :</b>								
1. In a MWS bowl take kaddu pieces, sprinkle some water & cover. Select menu & weight and press start.								
2. When beeps, remove kaddu & keep aside. In another MWS bowl put oil, chopped ginger, green chilli, coriander leaves & chopped tomatoes. Mix well & press start.								
3. When beeps, remove & mix well. Add cooked kaddu & all the spices. Mash with the back of laddle / spoon. Press start. Serve hot.								



# Sweet Corner

Menu	Weight Limit	Utensil	Instructions																																			
SC1	Suji Halwa	0.1 ~ 0.3 kg	Microwave safe (MWS) glass bowl																																			
			<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Suji</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Ghee (melted)</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Water</td><td>300 mL</td><td>600 mL</td><td>900 mL</td></tr><tr><td>Sugar</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Cashewnuts, Kishmish, Kesar, Elaichi powder</td><td colspan="3">As per taste</td></tr></table>	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													
For	0.1 kg	0.2 kg	0.3 kg																																			
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Water	300 mL	600 mL	900 mL																																			
Sugar	100 g	200 g	300 g																																			
Cashewnuts, Kishmish, Kesar, Elaichi powder	As per taste																																					
			<b>Method :</b> 1. In MWS glass bowl take suji, add ghee, mix it together. Select menu & weight press start. 2. When beeps, stir it. Allow to cool. Add sugar & ½ qty. of water (For 0.1kg add 150 mL). Mix well & press start. 3. When beeps, add remaining ½ water, sugar, cashewnuts, kishmish, kesar, elaichi powder, mix it well and press start. Serve hot.																																			
SC2	Besan Ladoo	0.1 ~ 0.3 kg	Microwave safe (MWS) flat glass dish																																			
			<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Besan</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Ghee (melted)</td><td>3 tbsp</td><td>5 tbsp</td><td>7 tbsp</td></tr><tr><td>Powder sugar</td><td>50 g</td><td>100 g</td><td>150 g</td></tr><tr><td>Elaichi powder</td><td>1/2 tsp</td><td>1 tsp</td><td>1 tsp</td></tr></table>	For	0.1 kg	0.2 kg	0.3 kg	Besan	100 g	200 g	300 g	Ghee (melted)	3 tbsp	5 tbsp	7 tbsp	Powder sugar	50 g	100 g	150 g	Elaichi powder	1/2 tsp	1 tsp	1 tsp															
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Powder sugar	50 g	100 g	150 g																																			
Elaichi powder	1/2 tsp	1 tsp	1 tsp																																			
			<b>Method :</b> 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 laddoo of same size. <b>Note :</b> For binding the laddoo use ghee.																																			
SC3	Shahi Tukda	0.1 ~ 0.4 kg	Microwave safe (MWS) flat glass dish* & Low Rack																																			
			<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr><tr><td>Bread Slices</td><td>1 slice</td><td>2 slices</td><td>3 slices</td><td>4 slices</td></tr><tr><td>Milkmaid</td><td>50 mL</td><td>100 mL</td><td>150 mL</td><td>200 mL</td></tr><tr><td>Milk</td><td>50 mL</td><td>100 mL</td><td>125 mL</td><td>150 mL</td></tr><tr><td>Sugar</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Badam, Pista Pieces</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Kesar-Elaichi Powder</td><td colspan="4">As per taste</td></tr></table>	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			
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg																																		
Bread Slices	1 slice	2 slices	3 slices	4 slices																																		
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Badam, Pista Pieces	2 tbsp	3 tbsp	4 tbsp	5 tbsp																																		
Kesar-Elaichi Powder	As per taste																																					
			<b>Method :</b> 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																																			
			<table><tr><td>For</td><td>0.5 kg</td></tr><tr><td>Milk</td><td>500 mL</td></tr><tr><td>Milkmaid</td><td>400 mL</td></tr><tr><td>Seviyan (roasted)</td><td>80 g</td></tr><tr><td>Badam, Pista Pieces</td><td>5 tbsp</td></tr><tr><td>Kesar &amp; Elaichi Powder</td><td>As required</td></tr></table>	For	0.5 kg	Milk	500 mL	Milkmaid	400 mL	Seviyan (roasted)	80 g	Badam, Pista Pieces	5 tbsp	Kesar & Elaichi Powder	As required																							
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Seviyan (roasted)	80 g																																					
Badam, Pista Pieces	5 tbsp																																					
Kesar & Elaichi Powder	As required																																					
			<b>Method :</b> 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. <b>Note :</b> The bowl should be filled at 1/4 level of the total volume.																																			

\* Refer Page 122, Fig.6

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	1½ tsp
				<b>Method :</b>			
				1. In a MWS flat glass dish add besan. Select menu & weight & press start.			
				2. When beeps, remove & in another MWS glass bowl add water & sugar. Press start.			
				3. When beeps, add sugar to the besan stirring continuously. After this add melted ghee, stirring continuously. Pour the mixture in a MWS flat glass dish. Press start.			
				4. Allow to cool. Cut it into square shape pieces & serve.			
				<b>Note:</b> 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	¼ cup	1 cup	1½ cup
				Milk powder	3 tbsp	4 tbsp	5 tbsp
				Ghee	1 tsp	2 tsp	3 tsp
				Elaichi powder	1 tsp	2 tsp	3 tsp
				<b>Method :</b>			
				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 thall & allow to set for 1 hour. Cut into rectangles & store in a air tight container			
SC7	Sandesh	0.2 ~ 0.4 kg	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	1½ tbsp	2 tbsp
				Elaichi seeds	½ tsp	1 tsp	1½ tsp
				Chopped pista		A few	
				Khoa (mashed)	100 g	150 g	200 g
				<b>Method :</b>			
				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	0.3 kg	Microwave safe (MWS) bowl	For	0.3 kg		
				Milk	1 cup		
				Grated paneer	1 cup		
				Condensed milk	½ cup		
				Desi ghee	1 tbsp		
				Elaichi powder	¼ tsp		
				Saffron	A few strands		
				Rose essence	A few drops		
				Chopped pistachios	1 tbsp		
				Chopped almonds (skin removed)	2 tbsp		
				<b>Method :</b>			
				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.			

# Sweet Corner

Menu		Weight Limit	Utensil	Instructions			
SC9	Payasam	0.1 ~ 0.3 kg	Microwave safe(MWS) bowl				
				For	0.1 kg	0.2 kg	0.3 kg
				Broken Rice (soaked for 2 hour)	100 g	200 g	300 g
				Milk + Water	300 mL	500 mL	700 mL
				Sugar	75 g	150 g	200 g
				Kesar, Elaichi powder, Dry fruits	As per taste		
				Ghee	1 tbsp	1½ tbsp	2 tbsp
				<b>Method :</b>			
				1. In a MWS bowl take ghee, soaked rice, milk & water & cover it.			
				2. Select menu & weight & press start.			
				3. When beeps, add more milk, dry fruits, kesar, elaichi powder. Mix well & press start. Stand for 5 minutes. Sprinkle kewada jal on it. Serve hot or chilled.			
SC10	Kaddu Kheer	0.5 kg	Microwave safe (MWS) glass bowl				
				For	0.5 kg		
				Milk	300 mL		
				Grated kaddu	200 g		
				Milkmaid	150 g		
				Dry fruits (Kaju, kishmish, pista)	As required		
				<b>Method :</b>			
				1. In a MWS glass bowl add milk & milkmaid, grated kaddu. Select menu & press start.			
				2. When beeps, mix well & add sugar. Press start.			
				3. When beeps, mix well & add dry fruits. Press start. Serve it chilled or hot.			
SC11	Seviyan Zarda	0.2 kg	Microwave safe (MWS) glass bowl				
				For	0.2 kg		
				Roasted Seviyan	200 g		
				Sugar	5 tbsp		
				Water	2 cups		
				Rose essence	A few drops		
				Almonds	A few		
				Chopped pista	A few		
				Elaichi powder	½ tsp		
				Ghee	1 ¼ tbsp		
				<b>Method :</b>			
				1. In a MWS glass bowl add sugar & water. Select menu & press start.			
				2. When beeps, add rose essence, cardamom powder, seviyan to the bowl. Press start. Give standing time of 3 mins. Garnish with almonds & pista & serve.			
SC12	Phimi	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl				
				For	0.3 kg	0.4 kg	0.5 kg
				Milk	350 mL	500 mL	650 mL
				Rice (Soaked)	50 g	75 g	100 g
				Sugar	100 g	150 g	200 g
				Elaichi powder	1 tsp	1 tsp	1½ tsp
				Cream (whipped)	2 tbsp	3 tbsp	4 tbsp
				Dry fruits ( almonds, cashewnuts, raisins)	As required		
				Kesar	A few		
				<b>Method :</b>			
				1. Grind the soaked rice to a paste with little water.			
				2. In a MWS glass bowl add milk. Select menu and weight and press start.			
				3. When beeps, add rice paste & sugar to it. Press start.			
				4. When beeps, add cream & press start.			
				5. Mix well, add cardamom powder & dry fruits & keep in the refrigerator to chill. Garnish with kesar & serve.			

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

# Sweet Corner

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

Menu	Weight Limit	Utensil	Instructions																																																																														
rd1	Chicken Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl																																																																														
			<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Basmati rice (soaked for 1 hour)</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Boneless chicken</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>For Marinade</td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>Hung curd</td><td>1/2 cup</td><td>1 cup</td><td>1½ cup</td><td>2 cup</td><td>2½ cup</td></tr><tr><td>Tomato puree</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td><td>6 tbsp</td></tr><tr><td>Ginger garlic paste</td><td>1 tbsp</td><td>1½ tbsp</td><td>1½ tbsp</td><td>2 tbsp</td><td>2 tbsp</td></tr><tr><td>Salt, garam masala, coriander powder, red chilli powder, turmeric powder</td><td colspan="5">As per taste</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr><tr><td>Onion</td><td>1/2 cup</td><td>1 cup</td><td>1 cup</td><td>1½ cup</td><td>1½ cup</td></tr><tr><td>Salt</td><td colspan="5">If required</td></tr><tr><td>Coriander leaves</td><td colspan="5">A few springs</td></tr><tr><td>Water</td><td>200 mL</td><td>400 mL</td><td>500 mL</td><td>550 mL</td><td>650 mL</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Marinate the chicken &amp; keep it in refrigerator for 1 hour.</li><li>2. In a MWS bowl add oil, chopped onions &amp; marinated chicken &amp; cover. Select menu &amp; weight &amp; press start.</li><li>3. When beeps, mix well, add rice, salt (if required), coriander leaves, water. Cover &amp; press start. Stand for 5 minutes. Serve hot.</li></ol>	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Basmati rice (soaked for 1 hour)	100 g	200 g	300 g	400 g	500 g	Boneless chicken	100 g	200 g	300 g	400 g	500 g	For Marinade						Hung curd	1/2 cup	1 cup	1½ cup	2 cup	2½ cup	Tomato puree	2 tbsp	3 tbsp	4 tbsp	5 tbsp	6 tbsp	Ginger garlic paste	1 tbsp	1½ tbsp	1½ tbsp	2 tbsp	2 tbsp	Salt, garam masala, coriander powder, red chilli powder, turmeric powder	As per taste					Oil	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp	Onion	1/2 cup	1 cup	1 cup	1½ cup	1½ cup	Salt	If required					Coriander leaves	A few springs					Water	200 mL	400 mL	500 mL	550 mL	650 mL
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																																																												
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Water	200 mL	400 mL	500 mL	550 mL	650 mL																																																																												
rd2	Gosht Dum Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl																																																																														
			<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Basmati rice (soaked for 1 hour)</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Boneless mutton</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr><tr><td>Chopped onion</td><td>½ cup</td><td>1 cup</td><td>1 cup</td><td>1½ cup</td><td>1½ cup</td></tr><tr><td>Ginger garlic paste</td><td>1 tbsp</td><td>1½ tbsp</td><td>1½ tbsp</td><td>2 tbsp</td><td>2 tbsp</td></tr><tr><td>Jeera, laung, tej patta, salt, red chilli powder, garam masala</td><td colspan="5">As per taste</td></tr><tr><td>Water</td><td>200 mL</td><td>400 mL</td><td>600 mL</td><td>650 mL</td><td>750 mL</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS bowl add oil, Jeera, laung, tej patta onion, ginger garlic paste, mutton &amp; cover. Select menu &amp; weight and press start.</li><li>2. When beeps, mix well, add rice, water, salt, red chilli powder, garam masala &amp; cover. Press start. Stand for 5 minutes. Serve hot.</li></ol>	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																														
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Jeera, laung, tej patta, salt, red chilli powder, garam masala	As per taste																																																																																
Water	200 mL	400 mL	600 mL	650 mL	750 mL																																																																												
rd3	Malabar Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl																																																																														
			<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Basmati rice (soaked for 1 hour)</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Boneless chicken</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>For Marinade</td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>Salt, Red chilli powder, Turmeric powder</td><td colspan="5">As per taste</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr><tr><td>Biryani masala</td><td colspan="5">As per taste</td></tr><tr><td>Curd</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr><tr><td>Sliced tomato</td><td>1 No.</td><td>1 No.</td><td>2 Nos.</td><td>2 Nos.</td><td>3 Nos.</td></tr><tr><td>Sliced onion</td><td>1 No.</td><td>1 No.</td><td>2 Nos.</td><td>2 Nos.</td><td>3 Nos.</td></tr><tr><td>Water</td><td>200 mL</td><td>400 mL</td><td>600 mL</td><td>650 mL</td><td>750 mL</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. Marinate the chicken &amp; refrigerate it for 1 hour.</li><li>2. In a MWS bowl add oil, onion, chopped coriander &amp; mint leaves, biryani masala &amp; salt. Mix, select menu &amp; weight &amp; press start.</li><li>3. When beeps, remove the bowl &amp; in another MWS bowl add soaked rice, water, tomato, curd, mix &amp; cover. Press start.</li><li>4. When beeps, add the marinated chicken to the first bowl. Cover &amp; press start. Stand for 5 minutes. Serve hot.</li></ol>	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												
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Sliced onion	1 No.	1 No.	2 Nos.	2 Nos.	3 Nos.																																																																												
Water	200 mL	400 mL	600 mL	650 mL	750 mL																																																																												

# Rice Delight

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

Menu		Weight Limit	Utensil	Instructions																																																																		
rd7	Pepper Rice	0.1-0.3kg	Microwave safe (MWS) glass bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Soaked Rice (2 hours)</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Water</td><td>200 mL</td><td>400 mL</td><td>600 mL</td></tr><tr><td>Dry coconut</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td></tr><tr><td>Green chilli (Chopped)</td><td>2 nos.</td><td>3 nos.</td><td>4 nos.</td></tr><tr><td>Garlic (Chopped)</td><td>2 cloves</td><td>3 cloves</td><td>4 cloves</td></tr><tr><td>Ghee</td><td>1 tbsp</td><td>2 tbsp</td><td>2½ tbsp</td></tr><tr><td>Salt</td><td colspan="3">As per taste</td></tr><tr><td>Black pepper powder</td><td colspan="3">As per taste</td></tr><tr><td colspan="4"><b>Seasoning</b></td></tr><tr><td>Mustard seeds</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Black gram dal</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Bengal gram dal</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Curry leaves</td><td colspan="3">A few leaves</td></tr><tr><td>Dry Red Chilli</td><td>1 no.</td><td>2 nos.</td><td>3 nos.</td></tr><tr><td>Oil</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS glass bowl take soaked rice &amp; water. Select menu &amp; weight &amp; press start.</li><li>2. When beeps, in another MWS glass bowl add oil, dry red chilli, green chilli, chopped garlic, mustard seeds, black gram dal, Bengal gram dal, curry leaves.</li><li>3. Press start.</li><li>4. When beeps, add cooked rice, ghee, salt, black pepper powder. Mix well &amp; press start. Stand for 5 minutes. Add grated coconut &amp; serve hot.</li></ol>	For	0.1 kg	0.2 kg	0.3 kg	Soaked Rice (2 hours)	100 g	200 g	300 g	Water	200 mL	400 mL	600 mL	Dry coconut	2 tbsp	3 tbsp	4 tbsp	Green chilli (Chopped)	2 nos.	3 nos.	4 nos.	Garlic (Chopped)	2 cloves	3 cloves	4 cloves	Ghee	1 tbsp	2 tbsp	2½ tbsp	Salt	As per taste			Black pepper powder	As per taste			<b>Seasoning</b>				Mustard seeds	½ tsp	1 tsp	1½ tsp	Black gram dal	½ tsp	1 tsp	1½ tsp	Bengal gram dal	½ tsp	1 tsp	1½ tsp	Curry leaves	A few leaves			Dry Red Chilli	1 no.	2 nos.	3 nos.	Oil	1 tbsp	2 tbsp	3 tbsp		
For	0.1 kg	0.2 kg	0.3 kg																																																																			
Soaked Rice (2 hours)	100 g	200 g	300 g																																																																			
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Curry leaves	A few leaves																																																																					
Dry Red Chilli	1 no.	2 nos.	3 nos.																																																																			
Oil	1 tbsp	2 tbsp	3 tbsp																																																																			
rd8	Zafrani Pulao	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Basmati rice</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Melted ghee</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Nutmeg powder, Cardamon powder</td><td colspan="5">As per taste</td></tr><tr><td>Sugar</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td></tr><tr><td>Saffron (Kesar)</td><td colspan="5">A pinch</td></tr><tr><td>Warm milk</td><td>1 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Water</td><td>150 mL</td><td>300 mL</td><td>350 mL</td><td>650 mL</td><td>750 mL</td></tr><tr><td>Kishmish, Kaju</td><td colspan="5">As per required</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a MWS bowl add ghee &amp; rice. Mix well. select menu &amp; weight and press start.</li><li>2. When beeps, mix well add nutmeg powder, cardamom powder, kishmish, kaju, sugar, saffron mixed with warm milk, water. Press start. Stand for 5 minutes. Garnish with kishmish &amp; kaju and serve.</li></ol>	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Basmati rice	100 g	200 g	300 g	400 g	500 g	Melted ghee	1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp	Nutmeg powder, Cardamon powder	As per taste					Sugar	1 tbsp	1½ tbsp	2 tbsp	2½ tbsp	3 tbsp	Saffron (Kesar)	A pinch					Warm milk	1 tbsp	2 tbsp	3 tbsp	4 tbsp	5 tbsp	Water	150 mL	300 mL	350 mL	650 mL	750 mL	Kishmish, Kaju	As per required																
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																																																	
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Saffron (Kesar)	A pinch																																																																					
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Water	150 mL	300 mL	350 mL	650 mL	750 mL																																																																	
Kishmish, Kaju	As per required																																																																					
rd9	Bengali Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr><tr><td>Basmati Rice (Cooked)</td><td>100 g</td><td>200 g</td><td>300 g</td><td>400 g</td><td>500 g</td></tr><tr><td>Fish (Hilsa)</td><td>250 g</td><td>350 g</td><td>450 g</td><td>550 g</td><td>650 g</td></tr><tr><td>Desi Ghee</td><td>1 tbsp</td><td>2 tbsp</td><td>2 tbsp</td><td>3 tbsp</td><td>3 tbsp</td></tr><tr><td>Onion (sliced)</td><td>1 no.</td><td>2 nos.</td><td>2 nos.</td><td>3 nos.</td><td>3 nos.</td></tr><tr><td>Ginger-garlic paste</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td><td>2½ tsp</td><td>3 tsp</td></tr><tr><td>Red chilli powder, Salt, Turmeric powder, Cumin powder, Garam masala</td><td colspan="5">As per taste</td></tr><tr><td>Black pepper corns, Cloves, Cinnamon, Bayleaf, Cardamom (green)</td><td colspan="5">As per requirement</td></tr><tr><td>Hung curd</td><td>2 tbsp</td><td>2½ tbsp</td><td>3 tbsp</td><td>3½ tbsp</td><td>4 tbsp</td></tr><tr><td>Oil</td><td>1 tsp</td><td>1½ tsp</td><td>2 tsp</td><td>2½ tsp</td><td>3 tsp</td></tr><tr><td>Water</td><td>200 mL</td><td>400 mL</td><td>600 mL</td><td>650 mL</td><td>750 mL</td></tr></table> <p><b>Method :</b></p> <ol style="list-style-type: none"><li>1. In a bowl take hung curd, ginger-garlic paste, oil, all the spices, mix well &amp; make a paste for marinade. Apply this marinade on fish pieces evenly keep the marinated fish in refrigerator for atleast 1-1½ hours.</li><li>2. In a MWS bowl take soaked rice, water, select menu &amp; weight &amp; press start.</li><li>3. When beeps, remove rice from microwave. In another MWS bowl take sliced onions, desi ghee, black pepper corns, cloves, cinnamon stick, bay leaf, cardamom, mix well. Press start.</li><li>4. When beeps, add the cooked onions to rice, add marinated fish pieces, salt. Mix well, cover &amp; press start. Allow to stand for 5-10 minutes.</li><li>5. Serve hot with curd or gravy of your choice.</li></ol>	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg	Basmati Rice (Cooked)	100 g	200 g	300 g	400 g	500 g	Fish (Hilsa)	250 g	350 g	450 g	550 g	650 g	Desi Ghee	1 tbsp	2 tbsp	2 tbsp	3 tbsp	3 tbsp	Onion (sliced)	1 no.	2 nos.	2 nos.	3 nos.	3 nos.	Ginger-garlic paste	1 tsp	1½ tsp	2 tsp	2½ tsp	3 tsp	Red chilli powder, Salt, Turmeric powder, Cumin powder, Garam masala	As per taste					Black pepper corns, Cloves, Cinnamon, Bayleaf, Cardamom (green)	As per requirement					Hung curd	2 tbsp	2½ tbsp	3 tbsp	3½ tbsp	4 tbsp	Oil	1 tsp	1½ tsp	2 tsp	2½ tsp	3 tsp	Water	200 mL	400 mL	600 mL	650 mL	750 mL
For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg																																																																	
Basmati Rice (Cooked)	100 g	200 g	300 g	400 g	500 g																																																																	
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Water	200 mL	400 mL	600 mL	650 mL	750 mL																																																																	



# Rice Delight

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

# Rice Delight

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

# Rice Delight

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

# Chatpat Corner

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

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

# Chatpat Corner

Menu		Weight Limit	Utensil	Instructions	
CC11	Til ki Chutney	0.2 kg	Microwave Safe (MWS) Glass Bowl	For	0.2 kg
				Roasted til	½ cup
				Tamarind paste	2 tbsp
				Green chilli	4-5 nos.
				Coriander leaves	2 tbsp
				Mint leaves	1 tbsp
				Water	½ cup
				Garlic pods	2-3 nos.
				Salt	As per taste
				<b>For Tempering</b>	
				Oil	1 tbsp
				Cumin seeds	1 tsp
				Curry leaves	6-7 nos.
				Red chilli (dry)	2 nos.
				<b>Method :</b>	
				1. Grind together roasted til, tamarind paste, green chilli, coriander leaves, mint leaves, garlic pods, salt & water in spice grinder. Make a rough paste.	
				2. In a MWS glass bowl take oil, cumin seeds, curry leaves & dried red chilli. Mix well. Select menu & press start.	
				3. When beeps, add the grounded paste to the tempering & mix well.	

# Pasteurize Milk/Tea /Dairy Delight

In the following example, show you how to Pasteurize 2.0 L of Milk at 25°C.

1. Press STOP/CLEAR.



2. Press Pasteurize Milk/ Tea/Dairy Delight button one time, the display will show "PS1".



3. Turn Dial until display shows "2.0 L"



4. \*Press **START/+ 30 seconds** for weight confirmation.



5. \*Turn Dial until display show "25 °C".

6. Press **START/+ 30 seconds**

(Do not increase/decrease cook time during Pasteurize Milk/ Tea/Dairy Delight)



## Tea/Dairy Delight

1. If you want to select Tea/Dairy Delight Press the button twice, the display will show "dd1"

2. Turn the dial to select dd1 to dd3.
3. Press **START/+ 30 seconds** for menu confirmation.
4. Turn dial to select weight.
5. Press **START/+ 30 seconds**

When cooking you can increase or decrease cooking time by turning Dial. (Tea/Dairy Delight Only)

### ! NOTE

Pasteurize Milk/ Tea/Dairy Delight menus are programmed.

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

\*Note: If the recipe has single weight (e.g, "dd3") do not follow step 3 & 4, Directly go to step 5.

# Pasteurize Milk/ Tea /Dairy Delight

Menu		Weight Limit	Utensil	Instructions			
PS1	Pasteurize Milk	1.0- 2.0 L	Milk Pasteurization Kit	Milk (Cow, Buffalo, Packet etc)	2 L	1 L	1.5 L
				<b>Method :</b> 1. Pour milk to the scale shown in the Milk Pasteurization kit. (Fig.1) 2. Cover with lid & close as per the directions on the kit. (Fig.2) 3. Place the kit in microwave oven. 4. Select the menu, weight & temperature. (refrigerated - select 4 °C , room temp –select 25 °C) 5. Press start. When pasteurization is over, use the milk for drinking, making tea or coffee etc. For opening the lid refer (Fig.3)			
				<b>Tips :</b> 1. Milk Pasteurization kit is only for milk. Do not use for other purpose. 2. Use fresh loose or packet milk. Do not repeat pasteurization. 3. For storage, let the milk stand to cool down after pasteurization, and then keep it in a refrigerator with covered. Do not move to another container. 4. The pasteurized milk can be consumed up to 2-3 days.			

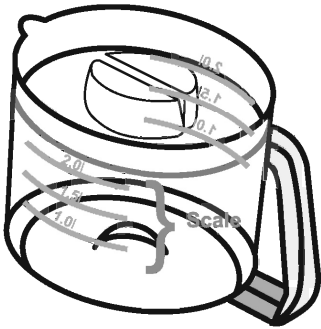


Fig.1

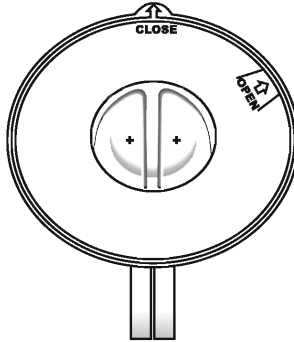


Fig.2

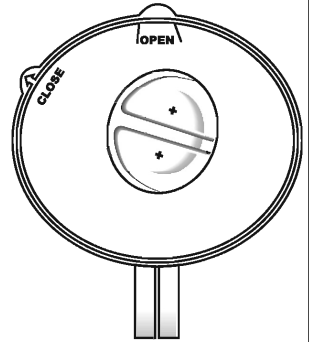


Fig.3



# Pasteurize Milk/ Tea /Dairy Delight

Menu		Weight Limit	Utensil	Instructions				
dd1	Tea	1-4	Microwave safe (MWS) glass bowl	For	1 cup	2 cups	3 cups	4 cups
				Water	120 mL	240 mL	360 mL	480 mL
				Tea leaves	1 tsp	2 tsp	3 tsp	4 tsp
				Milk	120 mL	150 mL	225 mL	300 mL
				Sugar	As per taste			
				Ginger/cardamom (crushed)	As per taste(optional)			
				<b>Method :</b>				
				1. In a MWS glass bowl add water, tea leaves & crushed ginger/cardamom (optional). Select menu & weight. Press start.				
				2. When beeps, add milk & sugar. Press start. Serve hot.				
				<b>1 cup tea = 150mL approx</b>				
Note : 1-4 indicates the number of tea that can be prepared								
dd2	Coffee	1-4	Microwave safe (MWS) glass bowl	For	1 cup	2 cups	3 cups	4 cups
				Water	60 mL	120 mL	180 mL	240 mL
				Coffee	½ tsp (Each cup)			
				Milk	120 mL	150 mL	225 mL	300 mL
				Sugar	As per taste			
				Ginger/cardamom (crushed)	As per taste (optional)			
				<b>Method :</b>				
				1. In a MWS glass bowl add water. Select menu & weight & press start.				
				2. Meanwhile in each cup add 1/2tsp coffee (with few water drops ) & sugar. Beat well.				
				3. When beeps, add milk to boiling water. Press start.				
4. Add milk to each cup & serve hot.								
<b>1 cup coffee = 150mL approx</b>								
Note : 1-4 indicates the number of coffee that can be prepared								
dd3	Flavoured Yoghurt <sup>a</sup>	0.6 kg	Microwave safe (MWS) glass bowl & Low rack <sup>a</sup>	For	0.6 kg			
				Curd	200 mL			
				Milkmaid	100 mL			
				Fresh cream	200 mL			
				Flavours (Vanilla, Strawberry, Pineapple essence)	As per choice (½ tsp)			
				<b>Method :</b>				
				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.				
<b>Note :</b> 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.								
PA1	Paneer	0.5 kg	Microwave safe (MWS) glass bowl	Milk	500ml			
				Lemon juice/Vinager	4 tbsps			
				<b>Method :</b>				
1. In a MWS glass bowl add milk and lemon juice/vinager. Select menu & press start.								
2. When it gives beeps, stir it & again press start.								
3. When beeps, remove the bowl & strain in a muslin cloth & press it.								
CU1	Curd	0.5 kg	Microwave safe (MWS) glass bowl	Milk	500 ml			
				Starter curd	2 tbsps			
				<b>Method :</b>				
1. In a MWS glass bowl add milk and select menu & press start.								
2. When beeps add starter culture of curd for inoculation & stir it. Again press start.								
3. Now take out the bowl & keep it in a casserole & store in warm place for proceeding appropriate setting temperature & time for 5-6 hours								

<sup>a</sup>Do not put any thing in the oven during the Preheat mode

<sup>a</sup>Refer Page 122, Fig. 3

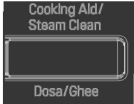
# Cooking Aid / Steam Clean/Dosa/Ghee

In the following example, show you how to cook 0.2 kg Pizza Base.

1. Press STOP/CLEAR.



2. Press Cooking Aid / Steam Clean/Dosa/Ghee one time.



3. Turn Dial until display show "UC6"



4. \*Press **START/+ 30 seconds** for menu confirmation.



5. The display will show "0.2 kg".

6. Press **START/+ 30 seconds**

When cooking you can increase or decrease cooking time by turning Dial.



## Dosa/Ghee

1. If you want to Select Dosa/Ghee, Press the button twice, the display will show "do1"
2. Follow steps 3-6 for recipe selection.



### NOTE

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

\*Note: If the recipe has single weight (e.g, "UC1") do not follow step 4 & 5. Directly go to step 6.

# Cooking Aid

Menu		Weight Limit	Utensil	Instructions													
UC1	Keep warm	0.3 kg	Microwave safe (MWS) bowl	<b>Method :</b> 1. Any cooked food with cover (Rice, Dal, Subzi, Halwa, Upma etc.) Select menu & press start. When beeps, mix & press start. When beeps, mix & press start.													
UC2	Defrost Veg	0.2 ~ 0.5 kg	Microwave safe (MWS) bowl	<b>Method :</b> Veg - (Paneer, Green Peas, Corn etc.) 1. Take in MWS Bowl, select menu & weight and press start. 2. When beeps, turn the food. Press start.													
UC3	Defrost Non- Veg	0.5 ~ 1.0 kg	Microwave safe (MWS) bowl	<b>Method :</b> Non-Veg - (Chicken, Mutton etc.) 1. Take in MWS Bowl, select menu & weight and press start. 2. When beeps, turn the food. Press start.													
UC4	De-humidification	0.3 kg	Microwave safe (MWS) bowl	<b>Method :</b> Namkin, Biscuits, Bhujia, Papad and Wafers etc. 1. In MWS bowl add the food to be dehumidified. Select menu and press start.													
UC5	Light Disinfect		Microwave safe (MWS) glass utensil & Empty cavity	<b>Method :</b> 1. <b>Sterilize Microwave safe glass utensil</b> - Keep the empty utensil & select menu & press start. 2. <b>Clean the cavity</b> - Keep the cavity empty. Select menu & press start. When time ends (beeps), clean the cavity with a damp cloth. <b>Note :</b> The oven has a special function <b>Light Disinfect</b> which allows to sterilize the MWS glass utensil thereby giving a hygiene & clean utensils/cavity.													
UC6	Pizza base*	0.2 kg	Low Rack* & Multicook Tawa	<table><tr><td>For</td><td>0.2 kg</td></tr><tr><td>Malda</td><td>200 g</td></tr><tr><td>Yeast</td><td>1 tbsp</td></tr><tr><td>Salt</td><td>1/2 tsp</td></tr><tr><td>Sugar</td><td>1 tsp</td></tr><tr><td>Water</td><td>As required</td></tr></table>	For	0.2 kg	Malda	200 g	Yeast	1 tbsp	Salt	1/2 tsp	Sugar	1 tsp	Water	As required	<b>Method :</b> 1. In a bowl add malda, 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.
For	0.2 kg																
Malda	200 g																
Yeast	1 tbsp																
Salt	1/2 tsp																
Sugar	1 tsp																
Water	As required																
UC7	Body Massage Oil	0.2 kg	Microwave Safe (MWS) Glass Bowl	<table><tr><td>For</td><td>0.2 kg</td></tr><tr><td>Garlic</td><td>10 pods</td></tr><tr><td>Ajwain</td><td>1/2 tsp</td></tr><tr><td>Cloves</td><td>2-3 Nos.</td></tr><tr><td>Almonds</td><td>3-4 Nos.</td></tr><tr><td>Mustard oil</td><td>1 cup</td></tr></table>	For	0.2 kg	Garlic	10 pods	Ajwain	1/2 tsp	Cloves	2-3 Nos.	Almonds	3-4 Nos.	Mustard oil	1 cup	<b>Method :</b> 1. In MWS glass bowl put all the ingredients. Select menu and press start. Remove when it gives a beep. Keep it for 2 hours. Strain and store in a glass jar.
For	0.2 kg																
Garlic	10 pods																
Ajwain	1/2 tsp																
Cloves	2-3 Nos.																
Almonds	3-4 Nos.																
Mustard oil	1 cup																

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

\*Refer Page 122, Fig. 1

# Steam Clean

Menu		Weight Limit	Utensil	Instructions
SL1	Steam clean	0.3 kg	Microwave safe (MWS) bowl	<b>Method :</b> <ol style="list-style-type: none"> <li>1. Take water in MWS bowl, add vinegar or lemon juice. Select menu &amp; press start.</li> <li>2. When beeps, wipe out with clean napkin. Press start.</li> <li>3. Again wipe out. Take out the plug.</li> </ol>

# Dosa/Ghee




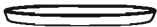





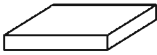

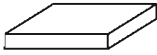
Category		Weight Limit	Utensil	Instructions	
do1	Masala dosa*	1 Pc	Microwave safe (MWS) glass bowl & Multicook tawa & High Rack*	<b>For Dough</b> Parboiled rice/Ukda chawal Split black lentils/Urad daal Fenugreek/Methi seeds Salt Water <b>For Stuffing</b> Boiled & mashed potato Oil Jeera, Mustard seeds, hing, onion, Turmeric powder Salt	 1 cup 1 cup 1/4 tsp As per taste As required  1 cup 1 tbsp 1 tsp As per taste
				<b>Method :</b> 1. Soak parboiled rice & urad daal(with fenugreek seeds) for 5 hours separately. Now drain the water & grind rice to form smooth paste & in the same way grind soaked urad daal to form paste. 2. Now blend both together so that it mix well. Add some salt & water if necessary. Cover batter with a lid & keep in warm place for 9 hours(Fermentation process) 3. Now in a MWS glass bowl add jeera, oil, mustard seeds, onion, curry leaves, hing, turmeric powder & allow to microwave (100%) for 3 minutes & then add boiled mashed potatoes & again microwave for 3 minutes. Keep it aside. 4. Select menu & press start (Pre-heat process). 5. Take a big spoonfull of dosa batter, pour it on tawa & spread the batter in a circular motion to get thin & round dosa shape. 6. After beep, put the tawa on high rack & press start. 7. When beeps, fill the stuffing & fold the dosa from both ends.	
Gh1	Ghee	250 g	Microwave safe (MWS) glass bowl	Malai/Cream (Collected over 10 days) Cold water	250g - 300g As required
				<b>Method :</b> 1. In a big vessel put all the malai & blend with a hand mixer till it solidifies into butter & separates from residual liquid. 2. Wash this white butter in cold water as couple of times, so as to remove any remaining smell of milk. 3. Now collect all the butter in a MWS glass bowl & keep in the microwave. Select menu & press start. 4. When beeps, stir it properly with the spoon (not plastic) & again press start. 5. After beeps, allow it to stand for 5 minutes & then strain it through stainless steel strainer into a glass jar & then store it.	

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

\* Refer Page 122, Fig. 2

# Usage Of Accessories/Utensils

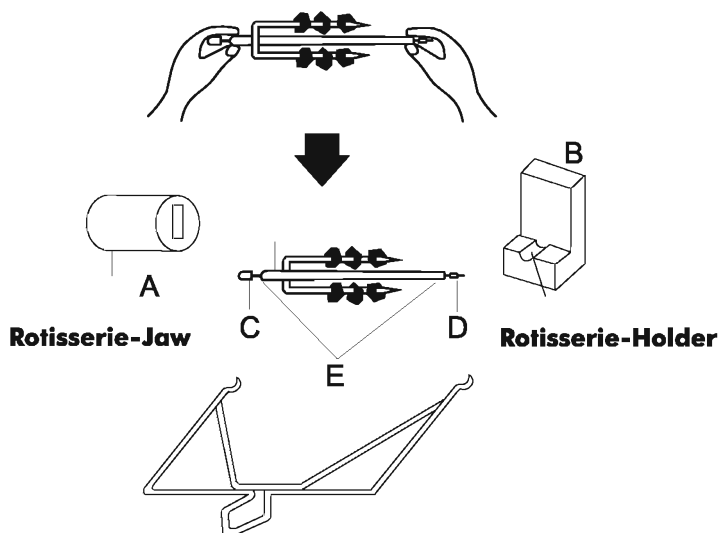
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- 1)  +   
Low rack                      Multi cook tawa
- 2)  +   
High rack                      Multi cook tawa
- 3)  +   
Low rack                      Microwave safe glass bowl  
(Not provided with LG Kit)
- 4)  +   
Low rack                      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)

# Rotisserie - Installation

**Never operate the oven at combination mode with rotisserie bar (without food). Do not use rotisserie bar in micro mode.**

1. Position the food on the spit, ensuring that the rotisserie bar runs centrally through the food. And tie the food with thread to the bar if necessary.
2. Insert the end of the rotisserie bar (C) into the rotisserie jaw (A) on the left hand of the oven wall. Push it to the left, rotating the rotisserie bar slightly until the rotisserie-bar fits into the rotisserie jaw (A).
3. Support the other end of the rotisserie bar (D) on the hollow of the rotisserie holder (B).



# List of Ingredients

## Spices

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

## Vegetables

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

## Vegetables

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



# List of Ingredients

## Fruits

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

## Cereals

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

## Pulses

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

## Dry Fruits

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

## Fats & oils

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

## Miscellaneous

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

## To Clean Your Oven

### 1 Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between the seal and door surfaces. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers will absorb microwave energy and lengthen cooking times. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry.

Do not use harsh detergent or abrasive cleaners.

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

### 2 Keep the outside of the oven clean

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

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

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

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

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

5 Do not use steam cleaners.

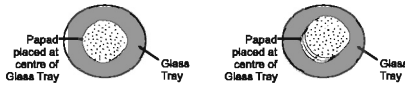
6 Unplug your oven from the electrical socket when you clean control panel with wet cloth or spray water on control glass to clean. If it is not unplugged, this product can be operated by touching the START/+30 seconds button.

## Questions & Answers

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

## Two Recipe for starters

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

**1**


### 1. ROASTED PAPAD

#### Procedure :

#### Papad:

1. Place the raw papad at the centre of Glass Tray, as shown in the picture above.
2. Select Micro-100% Power Level and Cook time.  
Press START/+30 seconds
3. After Papad cooking give standing time of 30-45 seconds.

#### To Cook Multiple Papads :

\*Place Multiple papads over one another, as shown in the picture above.

#### Crispy Papad :

1. Press START/+30 seconds once without papad.
2. Sprinkle little water or oil over the papad.
3. After beep, place the papad at the centre and press START/+30 seconds

\*Note : The cooking time may vary –

- a. As per the composition of the papad material.
- b. As per the Quantity of papad used.

**2**


2. POP CORN : Place the pop corn bag to the glass tray properly as instructed on packing. Use seconds START/+ 30 seconds set 3~4 minutes or set time as instructed on the packed. Remove the bag after popping sound has stopped. Take care that bag corners do not touch sides while rotating.

**Note :** Attend popping process carefully. Do not overheat as it may cause fire.



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