

RECIPE MANUAL

MICROWAVE OVEN

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

MC2886BRUM

How the Microwave Function Works

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

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

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

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

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A very safe appliance

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

Various Cook Functions

Please follow the given steps to operate cook functions (Diet Fry/ Low Calorie, Tandoor Se/ Kids' Delight, Indian Roti Basket, Indian Cuisine, Pasteurize Milk/Tea/ Dairy Delight, Cooking Aid/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/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs	Press START/ Add 30 secs

* 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

251 Recipes List

Diet Fry/Low Calorie (page 8-37)	
Diet Fry	
Code No.	Recipe Name
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	Pyaaaz 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
Health Plus	
Code No.	Recipe Name
HP1	Kala Chana
HP2	Karela Sabzi
HP3	Lemon Chicken
HP4	Machi Kali Mirch
HP5	Soya Idli
HP6	Nutrinuggets
HP7	Curd Brinjal
HP8	Bathua Raita
HP9	Soyabean Curry
HP10	Spinach Dal
HP11	Moong Dal
HP12	Leaf Rolls

Health Plus	
Code No.	Recipe Name
HP13	Fish Bharta
HP14	Healthy Khichdi
HP15	Oats Idli
Soup	
Code No.	Recipe Name
So1	Sweet corn soup
So2	Mushroom soup
So3	Wonton Soup
So4	Chicken shorba
So5	Tamatar shorba
So6	Corn Basil & fusili soup
So7	Rasam
So8	Mulligtawny soup
So9	Hot & Sour Soup
So10	Tomato Soup
So11	Palak Makai
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
Continental	
Code No.	Recipe Name
Co1	Pasta
Co2	Veg au Gratin
Co3	Baked mushrooms
Co4	Lasaneya
Co5	Macaroni
Co6	Thai Chicken
Co7	Mediterranean Crostini
Co8	Chilli Veg
Co9	Potato dumpling
Co10	Sweet & Sour Veg

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
Tandoor Se/ Kids' Delight (page 38-61)	
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 Kababs
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 62-71)	
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	Payaaaz Parantha
br18	Chatpata Parantha
br19	Aloo gobhi Parantha
br20	Methi Parantha
Indian Cuisine	
(page 72-99)	
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 ladoo
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	Achari 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 100-102)	
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 103-105)	
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

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/Add 30 secs for menu confirmation.



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



6. Press START/Add 30 secs.



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	<div>Microwave safe (MWS) glass bowl & Multicook tawa & High Rack*</div> <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>Method :</p> <ol style="list-style-type: none">1. In a MWS glass bowl put boneless chicken, pepper corns, cloves, olive oil, chopped garlic. Mix well & cover. Select menu & weight. press start.2. When beeps, remove from microwave. allow to cool & grind everything in a mixer. Take out in the bowl add salt, crumbled bread slices. Mix well.3. Make small round shaped nuggets from the mixture. Keep on tawa. Place the tawa on high rack. Press start.4. When beeps, turn the nuggets & press start. Serve them hot with tomato Ketchup & shredded salad. <p>Note: If the mixture of nuggets is too dry, them sprinkle few drops of water to it.</p>	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
For	0.1 kg	0.2 kg	0.3 kg																																				
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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																																				
dF2	Aloo Chips	0.2 kg	<div>Microwave glass tray</div> <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>Method :</p> <ol style="list-style-type: none">1. In a bowl mix very thinly sliced potatoes, salt, chaat masala.2. Put few drop of oil on the glass tray of the microwave oven & smear it properly throughout.3. Spread the potato slices throughout the glass tray. Select menu & press start. Allow the glass tray to cool down. Remove the chips & serve.	For	0.2 kg	Potato (very thinly sliced)	200 g	Oil	A few drops	Salt, Chaat masala (optional)	As per taste																												
For	0.2 kg																																						
Potato (very thinly sliced)	200 g																																						
Oil	A few drops																																						
Salt, Chaat masala (optional)	As per taste																																						
dF3	Gujiya	10	<div>Multicook tawa & Low rack*</div> <p>For dough</p> <table><tr><td>Maida (refined wheat flour)</td><td>100 g</td></tr><tr><td>Desi ghee</td><td>1 tbsp & 1 tsp</td></tr><tr><td>Water</td><td>To knead the dough</td></tr></table> <p>For stuffing</p> <table><tr><td>Grated khoya</td><td>50 g</td></tr><tr><td>Dessicated coconut</td><td>50 g</td></tr><tr><td>Powdered sugar</td><td>50 g</td></tr><tr><td>Elaichi powder</td><td>1 tsp</td></tr><tr><td>Chopped kishmish, Almonds, Cashew nuts</td><td>As required</td></tr><tr><td>Oil</td><td>¾ tsp</td></tr></table> <p>Method :</p> <ol style="list-style-type: none">1. In a bowl put all the ingredients of stuffing & mix well.2. In another bowl put maida, 1 tbsp ghee, gradually add water & knead a soft dough for gujiyas. Put 1tsp ghee in dough & knead again & keep the dough covered for 15-20 minutes.3. Divide the dough in small balls of equal size & roll out each ball into a thin circle. *Place the rolled out circle in a *gujiya mould & fill the centre with stuffing (as required). Close the gujiya mould carefully & press firmly at edges to seal them properly. remove the excess part of the dough bulging out of the mould. Remove the gujiya from the mould. Prepare all the gujiyas in the similar way.4. Grease the tawa with ¼ tsp oil. Keep on low rack. Keep in the microwave. Select menu & press start. (Preheat process)5. When beeps, place the gujiyas on tawa & keep on low rack. Press start.6. When beeps, turn the gujiyas, sprinkle 3 tsp ghee/oil on all the gujiyas & Press start. <p>*Note : Grease the surface with 1-2 drops of oil before rolling the circle for gujiyas. * Gujiya mould is not provided with the start up kit. 10 indicates the number of gujiya that can be prepared.</p>	Maida (refined wheat flour)	100 g	Desi ghee	1 tbsp & 1 tsp	Water	To knead the dough	Grated khoya	50 g	Dessicated coconut	50 g	Powdered sugar	50 g	Elaichi powder	1 tsp	Chopped kishmish, Almonds, Cashew nuts	As required	Oil	¾ tsp																		
Maida (refined wheat flour)	100 g																																						
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*Refer Page 107 Fig. 2

*Refer Page 107 Fig. 1

Menu		Weight Limit	Utensil	Instructions																											
dF4	Samosa	8	Multicook tawa & Low rack*	<table><tr><td>Maida (refined wheat flour)</td><td>1 cup</td></tr><tr><td>Melted ghee</td><td>½ tbsp</td></tr><tr><td>Oil</td><td>for kneading</td></tr><tr><td>Salt</td><td>½ tsp</td></tr><tr><td colspan="2">For stuffing</td></tr><tr><td>Boiled potatoes</td><td>2 cup</td></tr><tr><td>Boiled peas</td><td>½ cup</td></tr><tr><td>Ginger-green chilli paste</td><td>1 tsp</td></tr><tr><td>Amchoor</td><td>1½ tsp</td></tr><tr><td>Red chilli powder</td><td>1 tsp</td></tr><tr><td>Finely chopped Coriander leaves</td><td>2 tbsp</td></tr><tr><td>Jeera</td><td>1 tsp</td></tr><tr><td>Oil</td><td>2¼ tsp</td></tr></table>	Maida (refined wheat flour)	1 cup	Melted ghee	½ tbsp	Oil	for kneading	Salt	½ tsp	For stuffing		Boiled potatoes	2 cup	Boiled peas	½ cup	Ginger-green chilli paste	1 tsp	Amchoor	1½ tsp	Red chilli powder	1 tsp	Finely chopped Coriander leaves	2 tbsp	Jeera	1 tsp	Oil	2¼ tsp	<p>Method :</p> <ol style="list-style-type: none">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. <p>8 indicates the number of samosas that can be prepared.</p>
Maida (refined wheat flour)	1 cup																														
Melted ghee	½ tbsp																														
Oil	for kneading																														
Salt	½ tsp																														
For stuffing																															
Boiled potatoes	2 cup																														
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Red chilli powder	1 tsp																														
Finely chopped Coriander leaves	2 tbsp																														
Jeera	1 tsp																														
Oil	2¼ tsp																														
dF5	Bread Pakora	04 Pc	Multicook tawa & High rack*	<table><tr><td colspan="2">For batter</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, Haldi, Garam masala, Red chilli powder,</td><td>As per taste</td></tr><tr><td colspan="2">For filling</td></tr><tr><td>Boiled potatoes</td><td>2 nos. (medium)</td></tr><tr><td>Chopped green chillies</td><td>2 nos.</td></tr><tr><td>Chopped coriander</td><td>1 tbsp</td></tr><tr><td>Chopped ginger</td><td>1 tsp</td></tr><tr><td>Salt, Garam masala, Red chilli powder</td><td>As per taste</td></tr><tr><td>Bread slices</td><td>4 nos.</td></tr><tr><td>Oil</td><td>2 tsp</td></tr></table>	For batter		Besan	1 cup (130 g)	Water	200 mL	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.	Oil	2 tsp	<p>Method :</p> <ol style="list-style-type: none">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.		
For batter																															
Besan	1 cup (130 g)																														
Water	200 mL																														
Salt, Haldi, Garam masala, Red chilli powder,	As per taste																														
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Salt, Garam masala, Red chilli powder	As per taste																														
Bread slices	4 nos.																														
Oil	2 tsp																														

*Refer Page 107 Fig. 1

*Refer Page 107 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
				For Batter	
				Besan	1 cup (130 g)
				Water	200 mL
				Salt, Red chilli powder, Haldi, Garam masala	As per taste
				Oil	2 tsp
				Method :	
				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)	
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
				Method :	
				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 107 Fig. 2

*Refer Page 107 Fig. 1

Menu		Weight Limit	Utensil	Instructions							
dF8	Chicken 65	0.2 ~ 0.4 kg	Multicook tawa & High rack* & Microwave safe (MWS) glass bowl	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				
				For Marinade							
				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				
				Method :							
				1. Add all the ingredients of marinade in a bowl & mix well. Add boneless chicken pieces & mix and cover. Keep in refrigerator for atleast 30 minutes.							
				2. When beeps, take marinated chicken pieces & place on tawa. Keep tawa & high rack inside the microwave.							
				3. Select menu & weight and press start.							
				4. When beeps, remove high rack & tawa from microwave. Keep aside. In a MWS glass bowl take oil, mustard seeds, curry leaves, split green chillies & press start.							
				5. When beeps, add roasted chicken pieces & tomato ketchup to the MWS glass bowl. Mix well & press start. Squeeze lime juice on top & serve immediately.							
				dF9	Stuffed Aloo Patties	06 Pc	Multicook tawa & High rack*	For Patties	2 cups		
								Boiled & mashed potatoes	1 tbsp		
								Cornflour	2 nos.		
Finely chopped green chilli	As per taste										
Salt	1 tsp										
Oil											
For Stuffing											
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										
Method :											
1. Pre-preparation for stuffing : In a microwave safe glass bowl take oil & cumin seeds & microwave 100% for 3 minutes. Add boiled green pea, ginger & green chilli paste, chopped coriander leaves & all spices. Mix well & microwave 100% for 2 minutes. Squeeze fresh lemon juice & mix well.											
2. In a bowl take boiled & mashed potatoes, chopped green chilli, cornflour, salt & mix very well and make a dough for patties.											
3. Divide the dough into 6 equal parts & make round balls.											
4. Stuff each potato ball with the stuffing in the centre & seal. Give the shape of round patties.											
5. Place all the patties on tawa & place tawa on high rack. Put both tawa & high rack inside the microwave. Select menu & press start.											
6. When beeps, turn over the patties & again press start. Serve stuffed aloo patties hot with mint chutney or tomato ketchup.											

*Refer Page 107 Fig. 2

Menu		Weight Limit	Utensil	Instructions								
dF10	Mushroom Rolls	8 Pc	Multicook tawa & Low rack*	For Stuffing		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						
				For Rolls								
				Bread slices (white)		8 nos.						
				Butter / oil		For basting						
				Oil (for greasing)		½ tsp						
				Method :								
				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										
Method :												
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 107 Fig. 1

*Refer Page 107 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		
				For Batter			
				Egg (beaten)	1 no.		
				Besan	2 tbsp		
				Hung curd	2 tbsp		
				Ajwain	1 tsp		
				Ginger-garlic paste	½ tbsp		
				Lemon juice	1 no.		
				Salt, Red chilli powder, Garam masala	As per taste		
				Chaat masala, turmeric powder			
				Bread crumbs (for coating)	1 cup		
				Oil (for basting)	1 tbsp		
				Method :			
				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
				Boiled potatoes	100 g	200 g	300 g
				Chopped coriander leaves	2 tbsp	3 tbsp	4 tbsp
				Chopped green chillies	2 nos.	2 nos.	3 nos.
				Chopped onion	1 no.	1½ no.	2 nos.
				Salt,Red chilli powder, Garam masala, Chaat masala	As per taste		
				Roasted jeera	1 tsp	1½ tsp	2 tsp
				Method :			
				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 107 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
				For Batter	
				Besan	1 cup (130 g)
				Water	200 mL
				Salt, Red chilli powder, Haldi, Garam masala	As per taste
				Oil	2 tsp
				Method :	
				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 Pyaz rings 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. (Cut into 1.5" cubes)	
dF15	Mirchi Vada	0.2 kg	Multicook tawa & High rack*	For	0.2 kg
				Mirchi (blanched)	200 g
				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
				For Batter	
				Besan	1 cup (130 g)
				Water	200 mL
				Salt, Red chilli powder, Haldi, Garam masala	As per taste
				Oil	2 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 without any lumps.	
				3. Take Mirchi pieces & slit them from between add boiled mash potato in it and cover chillies with potato mixture and keep it in batter 10-15 min. 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 Mirchi Vada coated with the batter evenly on all sides on tawa & press start.	
				6. When beeps, turn the Mirchi Vada Sprinkle 2 tsp oil on all & press start. Serve hot with tomato ketchup.	
dF16	Aloo Bhaji	0.1 kg	Multicook tawa & High rack*	For	0.1 kg
				Potatoes (cube)	100 g
				For Batter	
				Besan	1 cup (130 g)
				Water	200 mL
				Salt, Red chilli powder, Haldi, Garam masala	As per taste
				Oil	2 tsp
				Method :	
				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 Potatoe 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.	

Menu		Weight Limit	Utensil	Instructions	
dF17	Soyabeen Tikki	5 pc.	Multicook tawa & High rack*	For	5 pc.
				Boiled potato	1 no.
				Soyabeen (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
				Method : 1. In a bowl take all the ingredientgs & mix well. Make mixture for Tikki. Divide the dough in equal parts & make round & flat Soyabeen Tikki. 2. Take the multicook tawa & keep the Tikkis on tawa. Keep tawa on high rack & keep inside the microwave. Select menu & weight and press start. 3. When beeps, turn the Tikkis & press start. 4. When beeps, again turn the Tikkis & press start. Serve them hot with the chutney of your choice.	
dF18	Oats Cutlets	5 pc.	Multicook tawa & High rack*	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
				Method : 1. In a bowl take all the ingredientgs & mix well. Make mixture for Oats Tikki Divide the dough in equal parts & make round & flat Oats Tikki 2. Take the multicook tawa & keep the Tikkis on tawa. Keep tawa on high rack & keep inside the microwave. Select menu & weight and press start. 3. When beeps, turn the Tikkis & press start. 4. When beeps, again turn the Tikkis & press start. Serve them hot with the chutney of your choice.	
dF19	Methi Masala Vada	5 pc.	Multicook tawa & High rack*	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
				Method : 1. In a bowl take all the ingredientgs & mix well. Make mixture for Methi Masala. 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 vadas & press start. 4. When beeps, again turn the vadas & press start. Serve them hot with the chutney of your choice.	

*Refer Page 107, 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
				Method : 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
				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 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
				Method : 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 107 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>½ 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>Method :</p> <ol style="list-style-type: none">1. In a bowl take all the ingredients & mix well. Make mixture for Palak Tikki. Divide the dough in equal parts & make round & flat2. Take the multicook tawa & high rack & keep inside the microwave. Select menu & weight and press start.3. When beeps, turn the Tikki & press start.4. When beeps, again turn the Tikki & press start. Serve them hot with the chutney of your choice.	For	5 pc.	Boiled potato	1 no.	Palak (chopped)	½ 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	
For	5 pc.																						
Boiled potato	1 no.																						
Palak (chopped)	½ 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																						
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 & Crushed</td><td>1 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>Method :</p> <ol style="list-style-type: none">1. In a bowl take all the ingredients & mix well. Make mixture for Palak Tikki. Divide the dough in equal parts & make round & flat2. Take the multicook tawa & high rack & Tikkies on tawa and keep inside the microwave. Select menu & weight and press start.3. When beeps, turn the Tikki & press start.4. When beeps, again turn the Tikki & press start. Serve them hot with the chutney of your choice.	For	5 pc.	Boiled potato	1 no.	Corn (boiled & Crushed	1 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	
For	5 pc.																						
Boiled potato	1 no.																						
Corn (boiled & Crushed	1 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																						
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>For Batter</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>Method :</p> <ol style="list-style-type: none">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 mix veg. 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.	For	0.1 kg	Potatoes (rings)		Cauliflower (florets)	25 g	Onion (rings)	25 g	For Batter		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																						
For Batter																							
Besan	1 cup (130 g)																						
Water	200 mL																						
Salt, Red chilli powder, Haldi, Garam masala	As per taste																						
Oil	2 tsp																						

*Refer Page 107, 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 107, Fig. 2

Menu		Weight Limit	Utensil	Instructions					
HP4	Machi Kali Mirch	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
				Pomfret fish	100 g	200 g	300 g	400 g	500 g
				Salt, Lemon juice & Kali mirch powder	To marinate as per taste				
				Oil, Chopped onion, Chopped tomatoes, Chopped garlic	As required				
				Method : 1. Take Pomfret Slices as per weight either of (0.1 kg/ 0.2 kg/ 0.3 kg/ 0.4 kg/ 0.5 kg) and marinate with salt, lemon juice, and pepper powder (as per taste) for one hour. 2. In MWS bowl put oil, chopped onion, chopped tomatoes, chopped garlic. Select menu & weight and press start. 3. When beeps, open door and add marinated fish, salt to taste and some water. Cover & press start. 4. When beeps, mix well & press start. 5. Give standing time for 5 minutes.					
HP5	Soya Idli	4,8	Microwave safe (MWS) bowl & Microwave safe (MWS) idli stand*	Rice	100 g				
				Urad	4 tbsp				
				Soyabean	4 tbsp				
				Water	As required				
				Salt	As per taste				
Method : 1. Wash & soak rice, urad dal & soyabeans granules for 4 hours. 2. Grind, mix and ferment for 8 to 10 hours. Grind the mixture to paste consistency. 3. Grease MWS Idli Stand with Oil. Put Idli batter in it. Add ½ cup water in the MWS bowl. Keep the idli stand & cover. Select menu & number and press start to cook. Allow to stand for 3 minutes. Note : After preparing the batter, you can use it for making menu 4 or 8 idlies as per requirement. 4,8 indicates the number of idli that can be prepared.									
HP6	Nutrinuggets	0.1-0.3kg	Microwave safe (MWS) bowl	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, Dhanial powder	As per taste				
				Water	1½ cup	2 cup	2½ cup		
				Chopped coriander leaves	For garnishing				
				Method : 1. In a MWS bowl add oil, jeera, onion. Select menu and weight and press start. Mix well. 2. When beeps, add tomato puree, nutrinuggets, potato, salt, red chilli powder, haldi, dhanial powder and add ½ the amount of water mentioned per weight (For eg. For 100g, add 1 cup of water). Cover and press start. 3. When beeps, mix well and add the remaining amount of water and press start. Mix well. Allow to stand for 3 minutes. Garnish with coriander leaves & serve hot with roti.					

*Provided with start up kit

Menu		Weight Limit	Utensil	Instructions
HP7	Curd Brinjal	0.1 ~ 0.4 kg	Microwave safe (MWS) bowl	For
				0.1 kg
				0.2 kg
				0.3 kg
				0.4 kg
				Brinjal (cut into pieces)
				100 g
				200 g
				300 g
				400 g
HP8	Bathua Raita	0.1 ~ 0.4 kg	Microwave safe (MWS) bowl	Curd
				100 g
				200 g
				300 g
				400 g
				Oil
				1 tbsp
				2 tbsp
				3 tbsp
				4 tbsp
HP9	Soyabean Curry	0.2 kg	Microwave safe (MWS) bowl	Curry leaves
				A few sprigs
				Mustard & Cumin seeds
				1 tsp
				2 tsp
				3 tsp
				Salt
				As per taste
				Chopped ginger
				1 tsp
HP10	Spinach Dal	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	2 tsp
				3 tsp
				3 tsp
				3 tsp
				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
				1/2 cup
				1 cup
				1 cup
				2 cup
				Spinach chopped
				1 cup
				1/2 cup
				2 cup
				Oil
				1 tbsp
				2 tbsp
				2 tbsp
				Cumin seeds
				1 tsp
				1 tsp
				1/2 tsp
				Ginger & Green chillies (chopped)
				1 tbsp
				2 tbsp
				3 tbsp
				Water
				300 mL
				500 mL
				600 mL
				Turmeric, Salt
				As per taste
				Lemon juice
				1 tsp
				2 tsp
				3 tsp
				Coriander leaves
				2 tbsp
				3 tbsp
				4 tbsp
				Method :
				1. In a MWS bowl put soaked dal (lentils), water, turmeric powder & salt. Select menu & weight and press start.
				2. When beeps, in another MWS bowl put oil, chopped onions, cumin seeds, chopped ginger & green chillies, chopped spinach. Mix well and press start.
				3. When beeps, mix well & add boiled lentils. Mix again & press start.
				4. Garnish with coriander leaves & serve hot.

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, Dhania powder,Jeera powder, Haldi, Hing, Kasuri methi, Lemon juice, Hara dhania		As per taste				
				Method :						
				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, dhania powder, jeera powder, hara dhania, 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		
				For filling						
				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.		
				Method :						
				1. In a bowl mix boiled vegetables, chopped onions, salt, chaat masala & lemon juice. 2. In MWS bowl, add ½ cup water, Keep the leaves in MWS flat glass dish. Keep the dish in MWS bowl. Cover. 3. Select 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
Fish (Fillet)		100 g	200 g					300 g	400 g	500 g
Mustard oil		½ tbsp	½ tbsp					1 tbsp	1 tbsp	1 tbsp
Mustard seeds		½ tsp	½ tsp					1 tsp	1 tsp	1 tsp
Chopped onion		½ cup	½ cup					1 cup	1 cup	1 cup
Red chilli powder, Haldi, Garam masala, Salt		As per taste								
Method :										
1. In a MWS bowl add ½ cup water. Place the fish pieces on the MWS flat glass dish. Keep the dish in MWS bowl. Cover. Select menu and press start. 2. When beeps, remove & mash the fish. In a MWS bowl, add oil, chopped onions, mashed fish, red chilli powder, garam masala, haldi, salt. Cover and press start.										

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

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

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

Menu		Weight Limit	Utensil	Instructions	
So10	Tomato Soup	0.6 kg	Microwave Safe (MWS) Glass Bowl	For	0.6 kg
				Chopped Tomato	100 g
				Chopped Carrot	25 g
				Chopped Onion	1 small
				Chopped Ginger, Garlic	1 tsp
				Salt, Sugar, Pepper	As per taste
				Cornflour & Oil / Butter	2 tbsp / 1 tsp
				Water	600 mL (3 cups)
Method : 1. In a MWS glass bowl add chopped tomato, chopped onion, chopped carrot, chopped ginger-garlic along with water. Keep in Microwave. Select menu and press start. 2. When beeps, grind and strain it. 3. In another MWS glass bowl add oil/butter and stock and then put the bowl in microwave and press start. When beep, add sugar, salt, black pepper as per taste and cornflour paste which is made up by mixing the half cup of cold water. Stir well & press start. 4. Garnish with bread croutons, coriander (green dhania) and fresh cream and serve hot.					
So11	Palak Makai Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Palak (chopped)	200 g
				Water	600 mL (3 cups)
				Maggie tastemaker	1 cube
				Corn niblets	½ cup
				Chopped onion	½ cup
				Jeera	1 tsp
				Butter	1 tbsp
				Milk	¼ cup
Method : 1. In a MWS glass bowl add chopped palak & little water. Select menu & press start. 2. When beeps, grind the palak, 3. In another MWS glass bowl add butter, jeera, chopped onions. Press start. 4. When beeps, remove & add palak & water, milk, corn niblets & maggie tastemaker. Press start.					
So12	Chicken Soup	0.6 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
Method : 1. In MWS glass bowl put water & add chicken pieces. Select category & press start. 2. When beeps remove the bowl. 3. In another MWS glass bowl add oil, ginger-garlic paste, chicken stock, salt pepper, cornflour paste, green 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
				Method : 1. In a MWS glass bowl put head & shells of prawns, green/red chillies (cut into 2), salt, roughly crushed lemon grass, lime leaves & stock. Mix well. Select menu & press start. 2. When beeps, strain the stock. Add cleaned prawns, fish sauce, pepper, thai red curry paste. Stir well & press start. 3. Add lemon juice & adjust the seasoning. Serve piping hot.	
So14	Dal Shorba	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Soaked urad dal (dehusked)	½ cup
				Olive oil	1 tsp
				Chopped green chillies	2 no.
				Ginger paste	1 tsp
				Garlic paste	1 tsp
				Chopped onion	1 no.
				Salt, Turmeric powder, Onion powder, Sugar	As per taste
				Lemon juice	As per taste
				Water	600 mL (3 cups)
				Method : 1. In a MWS glass bowl add oil, green chillies, ginger paste, garlic paste. Mix well. 2. Select menu & press start. 3. When beeps, mix well & add onion & add all spices. Press start. 4. When beeps, mix well & add dal & water. Press start. Strain the stock. 5. Add 100 mL hot water & spices as per taste & serve	
So15	Rajma Soup	0.6 kg	Microwave safe (MWS) glass bowl	For	0.6 kg
				Water	600 mL(3 cups)
				Rajma (boiled)	1 cup (170 g)
				Oil	½ tbsp
				Garlic cloves (chopped)	2 nos.
				Onion (chopped)	½ cup
				Tomato (chopped)	½ cup
				Coriander (chopped)	¼ cup
				Salt, Pepper, Red chilli powder	As per taste
				Lemon juice	1 tbsp
				Method : 1. Grind the boiled rajma. Add water & strain it. 2. In a MWS glass bowl add oil, garlic, onion, tomato. Mix well. Select menu & press start. 3. When beeps, mix well & add salt, pepper, red chilli powder & rajma stock. Mix well & press start. 4. Add lemon juice & garnish with coriander leaves & serve hot.	

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

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

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

**Refer Page 107 Fig. 5

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

*Refer Page 107 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 tbsp
				Salt & pepper	to taste
				Method : 1. In a MWS bowl put oil, garlic, sugar, soya sauce, red curry paste, broccoli, chicken pieces, mix well. Select menu and press start. 2. When beeps, remove. Add red chilli paste, crushed peanuts. Add sauce of milk, maida, butter, salt & pepper. Mix well press start.	
Co7	Mediterranean Crostini*	0.3 kg	Low rack	For	0.3 kg
				French bread	3 slices
				Black olives (sliced)	¼ cup
				Cheese (grated)	½ cup
				Butter	2 tbsp
				To be mixed together for the marinated tomatoes :	
				Tomatoes (sliced)	2 nos.
				Basil leaves (freshly chopped)	1 tsp
				Garlic (chopped)	1 tsp
				Olive oil	2 tsp
				Salt & freshly crushed pepper corns	As per taste
				Method : 1. In a bowl, put all the ingredients of marinade & mix well. Keep it for 15-20 minutes. 2. Butter the bread slices. Top each slice with 2-3 slices of marinated tomatoes. Put chopped olives & sprinkle grated cheese on top. 3. Select the menu & press start. (Preheat process) 4. When beeps, keep the bread slices on low rack. Keep the rack in microwave & press start.	

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

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

Menu		Weight Limit	Utensil	Instructions							
SA1	Rice Salad	0.2 kg	Microwave Safe (MWS) bowl	For		0.2 kg					
				Basmati Rice		200 g					
				Water		400 mL					
				Apples (diced)		1 no.					
				Green peas		½ cup					
				Cauliflower florets		1 cup					
				Lemon Juice, Salt, Pepper		As per taste					
				Lettuce leaves		2-3 leaves					
				Shredded Cabbage leaves		For garnishing					
				Coriander leaves							
Method :											
				1. In a MWS bowl add rice & water. Select menu & press start.							
				2. When beeps, remove & in another MWS bowl add peas, cauliflower florets & ½ cup water. Cover. Press start.							
				3. In cooled rice add apple, green peas, cauliflower florets, salt & pepper.							
				4. Now add lemon juice & toss well & transfer to serving dish lined with lettuce leaves. Garnish with shredded cabbage & coriander leaves.							
SA2	Spring Basket Salad	0.1-0.3 kg	Microwave safe (MWS) flat glass dish & Microwave safe (MWS) bowl	For		0.1 kg	0.2 kg	0.3 kg			
				Red cabbage leaves		20 g	40 g	60 g			
				Baby corns		30 g	60 g	90 g			
				Sprouts		20 g	40 g	50 g			
				Black/green grapes		30 g	40 g	50 g			
				Macroni (Boiled)		20 g	40 g	50 g			
				For Dressing							
				Olive Oil		1 tbsp	1 tbsp	1½ tbsp			
				Vinegar/lemon juice		½ tbsp	1 tbsp	1½ tbsp			
				Oregano		1 tsp	1 tsp	1½ tsp			
				Finely Chopped Onions		2 tbsp	3 tbsp	4 tbsp			
				Salt & pepper		As per taste					
				Sugar		½ tsp	1 tsp	1 tsp			
				Method :							
								1. 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 & cover. Keep in microwave. Select menu & weight and press start.			
								2. When beeps, remove from microwave. Allow to cool.			
				3. In a bottle or container with lid put all the ingredients of dressing & shake for 1-2 minutes till all ingredients blend well.							
				4. In a bowl add baby corns, grapes cut into halves, sprouts, boiled macaroni & pour dressing over it. Mix well & fill the steamed cabbage leaves with it.							
				5. Serve the Salad basket chilled.							
SA3	Tiranga Salad	0.3 kg	Microwave Safe (MWS) flat glass dish	For		0.3 kg					
				Grated carrot		100 g					
				Grated raddish		100 g					
				Broccoli florets		100 g					
				Olive		1-2					
				Salt, Lemon juice		As per taste					
				Method :							
				1. In a MWS flat glass dish arrange grated carrot first in the form of a band, then grated raddish & then broccoli florets, sprinkle water. cover with cling film. Pierce the cling film. Select menu & press start.							
				2. Add salt & lemon juice. Mix each layer separately.							
				3. Take olive & cut into thin slices. Now make a flower at the center of the raddish layer with olive slices. Chill & serve.							

Menu		Weight Limit	Utensil	Instructions				
SA4	Hari Seekh Salad	0.3 kg	Rotisserie & Rotisserie handle*	For		0.3 kg		
				Vegetable (Spinach leaves, Broccoli, Bulbs of Spring onion, Cabbage leave)		300 g		
				For Marinade				
				Hung curd		3 tbsp		
				Onion paste		2 tbsp		
				Garam masala, Amchoor, Salt		As per taste		
				Oil		For basting		
				Method :				
				1. Mix all the ingredients of marinade in a bowl.				
				2. Take one vegetable at a time and spread the marinade on each vegetable or leaf on both the sides thoroughly. Mix well leave aside for 1 hour mixing at least twice in between.				
3. Oil & wipe the skewers of the rotisserie.								
4. Skewer the vegetables-thread them starting with broccoli, then fold a cabbage leaf & insert, fold a spinach leaf one & then fold again (like a pan) & insert, then insert a whole spring onion & then again another folded cabbage leaf & spinach leaf in the same skewer, Repeat the same for all the skewers.								
5. Install the rotisserie in the oven.								
6. Select menu & press start. Serve hot.								
7. Use the rotisserie handle to take out the rotisserie from microwave oven.								
Note: For rotisserie installation refer page 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		
				Method :				
1. In MWS bowl add ½ cup water. Keep the sliced beetroot on MWS flat glass dish. Keep the dish in MWS bowl. Cover. Select 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		
				Method :				
				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 108 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						
				Method :								
				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				
Method :												
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						
				Method :								
				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						
				Method :								
				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/Add 30 secs for menu confirmation.



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



6. Press START/Add 30 secs.



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	
tS1	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
				Method : 1. Mix all the ingredients of the marinade in a bowl. 2. Make holes in the paneer pieces with the rotisserie skewers. 3. Now add the paneer pieces, capsicum, onion, tomato & mix well, keep in the refrigerator for 1 hour. 4. Skewer all the vegetables in the rotisserie & install the rotisserie in the oven. Pour some oil. Select menu & press start. 5. Use rotisserie handle to take out the rotisserie from microwave oven. Note: For rotisserie installation refer page 106.	
tS2	Murg Tandoori	1 kg	Rotisserie & Rotisserie Handle*	Whole Chicken	1 kg
				For Marinade	
				Hung curd	1 cup
				Garlic paste	3 tbsp
				Ginger paste	1 tbsp
				Salt	As per taste
				Tandoori masala	3 tsp
				Cumin powder	As per taste
				Tandoori color	A pinch
				Red chilli powder	As per taste
				Method : 1. Mix all the ingredient of marinade in a bowl. 2. Wash the chicken properly & make cuts on the chicken all over. 3. Marinate the chicken properly coating all the places. keep marinated for 3-4 hours in refrigerator. 4. Insert the chicken in rotisserie & tie up with thread. 5. Install the rotisserie in the microwave oven, select menu & press start. 6. Use rotisserie handle to take out the rotisserie from microwave oven. Serve with grilled onion slices, lemon wedges & onion chutney. Note: For rotisserie installation refer page 106.	
tS3	Tandoori Sabzi	0.2 kg	Microwave safe (MWS) glass bowl & High rack & Multi cook tawa*	For	0.2 kg
				Mix veg - Bhindi, Cauliflower, Brinjals, Mushrooms, Potato, Paneer cubes	200 g
				Onion paste	2 tbsp
				Ginger garlic paste	1 tsp
				Tomato puree	¼ cup
				Salt, Red chilli powder, Garam masala, Chaat masala, Haldi	As per taste
				Oil	2 tbsp
				Hara dhania	For garnishing
				Method : 1. In a MWS glass bowl take oil, onion paste, ginger garlic paste. 2. Select menu & press start. 3. When beeps, add vegetables, red chilli powder, haldi, garam masala, chat masala, salt, tomato puree & mix well. Press start. 4. When beeps, transfer this mixture to greased tawa, spread evenly. Keep tawa on high rack & press start. Serve with tandoori nan.	

*Refer Page 108 Fig.

*Refer Page 107 Fig. 2

Menu		Weight Limit	Utensil	Instructions				
tS4	Hara Bhara Kababs	0.3 kg	High Rack & Multicook tawa*	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		
				Method :				
				1. Mix all the ingredients together & make a mixture. Make flat kababs out of it.				
				2. Grease the multicook tawa & place on high rack. Now arrange the kababs on the greased multicook tawa. Select menu & press start.				
3. When beeps, turn over the kababs & again press start. Serve with coriander chutney or tomato sauce.								
tS5	Shaami Kababs	0.3 kg	Microwave safe (MWS) glass bowl & High Rack & Multicook tawa*	For		0.3 kg		
				Minced mutton		300 g		
				Soaked bengal gram		50 g		
				Roasted cumin seeds		As per taste		
				Salt, Red chilli powder, Chaat masala, Coriander powder		As per taste		
				Chopped onion		2 Nos.		
				Chopped coriander leaves		A few springs		
				Method :				
				1. In a MWS glass bowl add minced mutton. Select menu and press start.				
				2. Grind the cooked mutton, bengal gram, cumin seeds, coriander powder, salt and chilli powder, chaat masala, chopped coriander and onion. Make long flat kababs of the paste.				
3. Place the kababs on greased multicook tawa and high rack. Press start.								
4. Turn over the kababs and again press start.								
Note: For binding roll the kababs in maida.								
tS6	Mutton Tikka	0.1-0.3 kg	Microwave safe (MWS) glass bowl & Rotisserie & Rotisserie handle*	For		0.1 kg	0.2 kg	0.3 kg
				Mutton boneless pieces		100 g	200 g	300 g
				For marinade				
				Hung curd		1 tbsp	2 tbsp	3 tbsp
				Ginger garlic paste		¼ tsp	½ 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		
				Method :				
1. Wash the mutton pieces & mix with ginger garlic paste, curd, salt, lemon juice, garam masala, chaat masala, red chilli powder. Refrigerate for 1 hour.								
2. In a MWS glass bowl take this mixture, Select menu & 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.								
Note: For rotisserie installation refer page 106.								

*Refer Page 107 Fig. 2

*Refer Page 108 Fig.

Menu		Weight Limit	Utensil	Instructions				
tS7	Chicken Lollipops	0.1 ~ 0.3 kg	Multicook tawa & High Rack®	For	0.1 kg	0.2 kg	0.3 kg	
				Chicken keema	100 g	200 g	300 g	
				Boiled potato	1 no.	2 nos.	3 nos.	
				Ginger garlic paste	1 tbsp	1½ tbsp	2 tbsp	
				Red chilli powder, Garam masala	As per taste			
				Amchur powder, Salt				
				Bread crumbs	For coating the lollipops			
				Method :				
1. Mix the chicken keema with boiled potatoes, ginger garlic paste, red chilli powder, garam masala, amchur powder, salt.								
2. Coat the lollipops with breadcrumbs.								
3. Arrange the lollipops on greased tawa. Place the tawa on high rack. Select menu and weight press start.								
4. When beeps, turn over again & press start. Serve with chutney or sauce.								
tS8	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 chilly	1 no	2 nos.	3 nos.	3 nos.
				Bread crumbs	For coating			
				Method :				
				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 107 Fig. 2

Menu		Weight Limit	Utensil	Instructions			
tS9	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
				Method :			
				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.			
tS10	Fish Tandoori	0.5 kg	Multicook tawa & High Rack*	For	0.5 kg		
				Pomfret	3 small sized		
				For Marinade			
				Degi mirch	2½ tsp		
				Jeera	½ tsp		
				Ginger paste	1 tsp		
				Garlic paste	1 tsp		
				Tandoori masala	½ tsp		
				Garam masala	1½ tsp		
				Amchoor	1 tsp		
Dhania powder	1 tsp						
Lemon juice	2 tbsp						
Chaat masala	¼ tsp						
Salt	As per taste						
Method :							
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 107 Fig. 2

Category		Weight Limit	Utensil	Instructions							
IS11	Veg Kabab Rolls	0.3 kg	Multicook tawa & High rack*	For	0.3 kg						
				Boiled potatoes	200 g						
				Grated paneer	100 g						
				Chopped green chillies	2 nos.						
				Chopped coriander	A few sprigs						
				Roughly ground anardana seeds	1 tbsp						
				Salt, red chilli powder	As per taste						
				Method : 1. Mix all the ingredients in a bowl. Mix well & shape them into rolls. 2. Keep the kebabs on greased tawa. Place the tawa on high rack and keep in microwave. Select category & press start. 3. When beeps, turn over the kebabs & press start again.							
IS12	Corn Kababs	0.2 ~ 0.4 kg	Multicook tawa & High rack*	For	0.2 kg	0.3 kg	0.4 kg				
				Boiled potatoes	2 medium	3 medium	4 medium				
				Boiled sweet corns	¼ cup	½ cup	1 cup				
				Onions (Chopped)	¼ cup	½ 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				
				Method : 1. Mash the boiled potatoes & corns. Mix well. 2. Add onions, green chillies, coriander pudina, garam masala, melted butter, salt & pepper. Add bread crumbs & lemon juice. 3. Make long kababs out of this mixture. 4. Keep the kababs on tawa & tawa on high rack. Select category & weight & press start. 5. When beeps, turn over & press start. 6. When beeps, turn over & press start. Serve with chutney or sauce.							
				IS13	Bharwan Tamatar	0.3-0.5 kg	Multicook Tawa & High rack*	For	0.3 Kg	0.4 Kg	0.5 Kg
								Tomato (Hollowed)	300 g	400 g	500 g
								For Stuffing			
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								
Method : 1. Precook the paneer stuffing- In a MWS bowl add oil, Onions & microwave 100 % for 3 minutes. Add paneer & all the spices & coriander leaves & microwave 100% for 2 minutes 2. Stuff the hollowed tomatoes with paneer. 3. Grease the tomatoes with few drops of oil. 4. Keep the Tomatoes on tawa & tawa on high rack. Select Category & weight and press start 5. Turn over the tomato & press start. Put oil. 6. Turn over the side again & press start. Garnish with fresh coriander leaves & serve.											

*Refer Page 107 Fig. 2

Category		Weight Limit	Utensil	Instructions								
tS14	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						
				Method :								
				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.								
tS15	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					
				Method :								
				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.								
				tS16	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 tbsp	2 tbsp	3 tbsp					4 tbsp				
Ginger Garlic Paste	½ tbsp	1 tbsp	2 tbsp					2½ tbsp				
Salt, Coriander powder, cumin powder, amchoor		As per taste										
Cornflour	¼ tsp	½ tsp	1 tsp					1½ tsp				
Tandoori Color		A pinch										
Method :												
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. Note: If mushroom run watery while cooking, drain water & start cooking again.												

*Refer Page 107 Fig. 2

Category	Weight Limit	Utensil	Instructions																																																																								
tS17	Mahi Tikka	0.3 ~ 0.5 kg	<p>Multicook tawa & High rack*</p> <table border="1"> <tr> <td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr> <tr> <td>Fish fillets (Cut into 2" cubes)</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></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>½ 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>½ tsp</td><td>½ 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 tsp</td></tr> <tr> <td>Red chilli powder, salt</td><td></td><td>As per taste</td><td></td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. Rub the fish well with 3 tbsp besan & 2 tbsp lemon juice to remove the fishy odour. Keep aside for 15 minutes. Wash well & pat dry. Pick fish all over with a forks. 2. Mix all the ingredients of marinade. Add the fish pieces & keep aside for 3-4 hours. 3. Transfer the marinated fish pieces to tawa & keep tawa on high rack. select category & weight & press start. 4. When beeps, turn over the pieces & press start. 5. When beep, turn over the pieces & press start. Sprinkle chaat masala & serve onion slices. <p>Note: In case there is excess water during cooking & drain it & restart.</p>	For	0.3 kg	0.4 kg	0.5 kg	Fish fillets (Cut into 2" cubes)	300 g	400 g	500 g	For marinade				Hung Curd	2 tbsp	3 tbsp	4 tbsp	Thick cream	¼ cup	¼ cup	½ cup	Ginger garlic paste	1 tsp	2 tsp	2½ tsp	Ajwain	¼ tsp	½ tsp	½ tsp	Garam masala		As per taste		Salt pepper		As per taste		Lemon juice	1 tbsp	2 tbsp	2½ tsp	Red chilli powder, salt		As per taste																													
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Red chilli powder, salt		As per taste																																																																									
tS18	Arbi Tandoori	0.3 ~ 0.5 kg	<p>Microwave safe (MWS) glass bowl & Multicook tawa & High rack*</p> <table border="1"> <tr> <td>For</td><td>0.3 kg</td><td>0.4 kg</td><td>0.5 kg</td></tr> <tr> <td>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>For Marinade</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 tbsp</td><td>1 tbsp</td><td>1½ tbsp</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>Method :</p> <ol style="list-style-type: none"> 1. Pre- preparation –In a MWS glass bowl arbi slices with some water. Cover & micro at 100% for 5 mins. 2. Mix all the ingredients of marinade in a bowl. Add the arbi slices & keep for ½ an hour. 3. In a MWS glass bowl add oil, onion rings, shredded ginger & green chillies, garam masala, amchoor & salt. Mix well. Select Category & weight & press start 4. When beeps, remove the bowl from microwave oven, Transfer the marinated arbi on tawa & keep the tawa on high rack. 5. Press start. 6. When beeps, drizzle few drops of oil. Add onion rings mixture & turn over the slices 7. Press start. 	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	For Marinade				Hung curd	2 tbsp	3 tbsp	4 tbsp	Tandoori Masala	½ tbsp	1 tbsp	1½ tbsp	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 107 Fig. 2

Category	Weight Limit	Utensil	Instructions					
tS19	Mix Veg Platter	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			
			For Marinade					
			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						
Method :								
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.								
Note: In case there is excess water during the cooking process, drain it & cook.								
tS20	Spicy chicken kababs	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	
			For Marinade					
			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			
			Method :					
			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 107, Fig. 2

Category		Weight Limit	Utensil	Instructions			
tS21	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
				Method :			
				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.							
tS22	Chilka 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		
				Method :			
				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 107, Fig. 2

Menu	Weight Limit	Utensil	Instructions																																																
tS23 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 & 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 colspan="3">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 colspan="3">As per taste</td></tr> </table> <p>Method :</p> <ol style="list-style-type: none"> 1. In a bowl take boiled & grilled jimikand, chopped green chilli, coriander leaves, cornflour, anardana powder & all the spices. Mix well. 2. Remove the sides (brown part) of the bread slices with a knife. Crumble them with hands & add this to jimikand mixture. Mix well and make equal sized flat kababs. 3. Keep the kababs on multicook tawa. Keep tawa on high rack & keep inside the microwave. Select menu & weight and press start. 4. When beeps, turn all the kababs & press start. 5. When beeps, again turn the kababs & press start. Serve them hot with onion rings & mint chutney. 	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																		
For	0.2 kg	0.3 kg	0.4 kg																																																
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tS24 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>½ 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>½ tsp</td><td>1 tsp</td><td>1 tsp</td></tr> <tr> <td>Salt, Red chilli powder, Garam masala</td><td colspan="3">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>Method :</p> <ol style="list-style-type: none"> 1. In a MWS glass bowl take cut potatoes, chopped onion, peas & cauliflower. Put ½ cup water & cover. Select menu & weight and press start. 2. When beeps, remove the bowl, strain the vegetables. Remove all the moisture & mash well when cool. 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. 4. Keep the kababs on tawa & tawa on high rack. Keep inside the microwave and press start. 5. When beeps turn the kababs & press start. Serve them hot with mint chutney. 	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	½ 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	½ tsp	1 tsp	1 tsp	Salt, Red chilli powder, Garam masala	As per taste			Coriander leaves (chopped)	1 tbsp	1½ tbsp	2 tbsp
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*Refer Page 107, 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 to 10 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.
				Method : 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.	

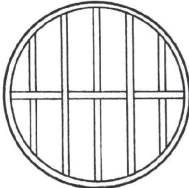
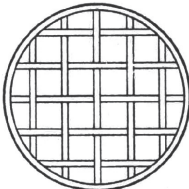
*Refer Page 107, Fig. 2

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

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

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Menu		Weight Limit	Utensil	Instructions																																																																							
CF7	Apple Pie [®]	0.6 kg	Metal cake tin & Low rack*	<table><tr><td>For</td><td colspan="3">0.6 kg</td></tr><tr><td>Apple Filling</td><td colspan="3"></td></tr><tr><td>Apples (peeled, cleaned & sliced thinly)</td><td colspan="3">4 large sized</td></tr><tr><td>White sugar</td><td colspan="3">¼ cup</td></tr><tr><td>Brown sugar</td><td colspan="3">¼ cup</td></tr><tr><td>Lemon juice</td><td colspan="3">1 tsp</td></tr><tr><td>Cinnamon powder</td><td colspan="3">1 tsp</td></tr><tr><td>Nutmeg powder</td><td colspan="3">¼ tsp</td></tr><tr><td>Salt</td><td colspan="3">¼ tsp</td></tr><tr><td>Softened butter</td><td colspan="3">2 tbsp</td></tr><tr><td>Cornflour</td><td colspan="3">2 tbsp</td></tr><tr><td>Short Crust Pastry</td><td colspan="3"></td></tr><tr><td>Maida</td><td colspan="3">2½ cups (300 g)</td></tr><tr><td>Salt</td><td colspan="3">½ tsp</td></tr><tr><td>Sugar (granulated)</td><td colspan="3">2 tsbp</td></tr><tr><td>Unsalted butter (chilled & cut into 1 inch pieces)</td><td colspan="3">1 cup (225 g)</td></tr><tr><td>Ice water</td><td colspan="3">¼ - ½ cup (60-120 mL)</td></tr></table>				For	0.6 kg			Apple Filling				Apples (peeled, cleaned & sliced thinly)	4 large sized			White sugar	¼ cup			Brown sugar	¼ cup			Lemon juice	1 tsp			Cinnamon powder	1 tsp			Nutmeg powder	¼ tsp			Salt	¼ tsp			Softened butter	2 tbsp			Cornflour	2 tbsp			Short Crust Pastry				Maida	2½ cups (300 g)			Salt	½ tsp			Sugar (granulated)	2 tsbp			Unsalted butter (chilled & cut into 1 inch pieces)	1 cup (225 g)			Ice water	¼ - ½ cup (60-120 mL)		
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				<p><i>Fig -2</i></p>																																																																							
				<p>Method :</p> <ol style="list-style-type: none">Put maida, salt, sugar in a food processor/mixer. Grind it well. Take it in a bowl. Add chilled cubes of butter. Rub with hand to make bread crumb texture or till soft & well granulated.Add ¼ cup ice water to make a soft dough when pinched. Roll out the dough into 2 equal parts. Make disc shapes. Cover with plastic wrap & keep refrigerated at least for 30 minutes.When chilled, roll out one disc into big shape & place in a greased cake tin, covering it from the edges. Again keep in refrigerator for 1 hour.Take all the ingredients of apple filling in a mixer. Grind it to make a puree without any water. Pour this mixture in the cake tin.Roll out the second chilled disc & cut out long strips of ½ inch width. Cover the pie dish with these strips, arranging crossways as shown in figure 1 & figure 2.Seal the edges & wet them with water. Cover the edges with foil paper to avoid over burning.Select the menu & press start. (Preheat process) When beeps, place the cake tin on low rack & press start. When beeps, give a standing time of 5-10 minutes. Cool & serve in pieces. <p>Note: If the butter 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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				<p>Method :</p> <ol style="list-style-type: none">Make small pieces of bread slices. Beat the egg very well . Mix all the ingredient very well.Pour this mixture into MWS flat glass dish. Select menu and weight. Press start.																																																																							

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

* Refer Page 107, Fig. 4

Menu		Weight Limit	Utensil	Instructions			
CF9	Cheesy Nachos	0.3 kg	Microwave safe (MWS) flat glass dish	For	0.3 kg		
				Nachos	300 g		
				Grated cheese	1 cup		
				Pizza sauce	6 tbsp		
				Chopped onion, tomato	2 cups		
Method :				1. In a MWS flat glass dish add nachos, chopped onion, tomato, pizza sauce & grated cheese. Select menu & press start.			
CF10	Chocolate Balls	0.3 kg	Microwave safe (MWS) glass bowl	For	0.3kg		
				Milkmaid	1 cup		
				Marie biscuit powder	1 cup		
				Milk powder	½ cup		
				Bournvita	½ cup		
Grated coconut	½ cup						
Method :				1. In a MWS glass bowl add milkmaid, marie biscuit powder, milk powder, bournvita. Mix well. Select menu & press start. 2. Allow to cool. Make balls out of the mixture. Roll out the balls in the grated coconut. 3. Keep in refrigerator for half an hour.			
CF11	Strawberry Custard	0.5 kg	Microwave safe (MWS) bowl	For	0.5 kg		
				Milk	1 cup		
				Strawberry custard powder	3 tbsp		
				Sugar	50 g		
				Strawberry pieces	As required		
Method :				1. In a MWS bowl add milk, strawberry custard powder, sugar. Mix well. 2. Select menu & press start. 3. When beeps, stir well. Press start. 4. When beeps, stir well. Press start. Allow to set in refrigerator.			
CF12	Veg Burger	0.1 ~ 0.3 kg	Multicook tawa & High rack*	For	0.1 kg	0.2 kg	0.3 kg
				Burger buns	1 no.	2 nos.	3 nos.
				For Tikkis			
				Potatoes (boiled)	100 g	200 g	300 g
				Boiled peas	¼ cup	½ 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		
				Cornflour	For binding		
				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
Method :				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 107 Fig. 2

Menu		Weight Limit	Utensil	Instructions	
CF13	Mushroom & Pepper pizza	0.3 kg	Multicook Tawa & Low Rack*	For	0.3 kg
				Pizza base	
				Dry active yeast	3 g
				Water	2 tbsp
				Sugar	¼ tsp
				Maida	60 g
				Salt	¼ tsp
				Oil	1 tsp
				Topping	
				Pizza sauce	2 tbsp
				Vegetables (Sliced mushroom, Chopped yellow & Red bell pepper)	1 cup
				Grated cheese	1 cup
				Oregano & chilli flakes	As per taste
				Method :	
				1. Dissolve the yeast in lukewarm water, stir in sugar & keep for 10 minutes till frothy.	
CF14	Noodle Rosti	0.2 kg	Microwave safe (MWS) glass bowl & Multicook tawa & High rack *	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
				For Topping	
				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
				Method :	
				1. In a bowl take all the ingredients for rosti & mix well with hands. Divide the dough into 4 equal parts.	
CF15	Bread Rolls	10 Pc	Multicook tawa & High rack*	For	10 Pc
				Bread slices	10 slices
				For filling	
				Boiled potatoes	200 g
				Chopped green chillies	2 nos
				Chat masala, Garam masala, Salt, Red chilli powder, Pepper	As per taste
				Oil	For brushing
				Method :	
				1. Take the bread slices & cut the edges.	
				2. Mix all the ingredients for filling in a bowl.	
				3. Take bread slices one by one & soak in water. Squeeze & drain extra.	
				4. Fill in the prepared potato mixture & shape into cylindrical rolls.	
				5. Brush with some oil. Prepare all the rolls.	
				6. Grease the multicook tawa with some oil.	
				7. Keep the roll in multicook tawa & keep the tawa on high rack.	
				8. Select menu & press start.	
				9. When beeps, turn over & press start.	
				10. When beeps, again turn over & press start. Serve with sauce or chutney of your choice.	

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

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

*Refer Page 107, 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> <p>Method :</p> <ol style="list-style-type: none">1. Sieve the flour with salt. Divide the fat into three equal portions. Rub one portion into the flour to get a bread crumb texture, add salt & make a dough of rolling consistency with iced water.2. On a lightly floured marble top roll out the dough (about 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.3. Bring up the bottom third of the pastry dough & fold like an envelope with its flap open (Fig.2). Then bring up the folded portion over again so as to close the envelope (Fig.3).4. Turn the pastry at right angles; seal open ends of the pastry & rib it (Fig.4). This means to depress it with rolling pin at intervals. Cover & cool in the fridge for 5-10 minutes. Repeat the step 2 with third portion of the fat & chill it for 30 minutes.5. Roll out the dough 1/4" thick & put the stuffing. Fold it back. Prepare all the patties in same way.6. Select menu & press start. (Preheat process). When beeps, arrange the patties on tawa. Keep the tawa on low rack & press start.		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				
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Dry mix vegetables for stuffing	As required																				
<div><div><div>1</div><div>2</div><div>3</div></div><p>Fig. 1</p><div><div>3</div></div><p>Fig. 3</p></div> <div><div><div>1</div><div>3</div></div><p>Fig. 2</p><div></div><p>Fig. 4</p></div>																					
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> <p>Method :</p> <ol style="list-style-type: none">1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well.2. Sieve maida, baking powder & add walnuts to it.3. Now add the maida mixture to the beaten curd mixture & add beaten egg mixture as well. Combine all three mixtures & beat well.4. Grease a metal cake tin or line with a butter paper. Add the cake batter.5. Select menu & press start. (Preheat process)6. When beeps, put the cake tin on low rack & keep in microwave & press start.		For	0.25 kg	Maida	110 g	Baking powder	¼ tsp	Walnuts	½ cup	Curd	70 mL	Powdered sugar	170 g	Egg	1 no.	Vanilla essence	¼ tsp
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																				

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

*Refer Page 107, Fig. 1

**Refer Page 107, Fig. 4

Menu		Weight Limit	Utensil	Instructions	
bA5	Swiss® Roll	0.2 kg	Multicook tawa & Low Rack®	For	0.2 kg
				Maida	80 g
				Condensed milk (Milkmaid)	100 mL
				Butter	75 g
				Soda bicarb	¼ tsp
				Vanilla essence	¼ tsp
				Mix fruit jam	2 tbsp
				Method :	
				1. Sieve maida & soda. In a bowl add milkmaid & butter. Beat well. Add the maida mixture, vanilla essence & mix well.	
				2. For spoon dropping consistency add milk or water. Place the butter paper at the bottom of the tawa. Pour the batter.	
bA6	Carrot® Cake	0.3 kg	Metal Cake Tin & Low Rack**	For	0.3 kg
				Maida	110 g
				Baking powder	¼ tsp
				Grated carrot	½ cup
				Curd	70 mL
				Powdered suger	170 g
				Egg	1 no.
				Vanilla essence	¼ tsp
				Method :	
				1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well.	
bA7	Chocolate® Cake	0.3 kg	Metal Cake Tin & Low Rack**	For	0.3 kg
				Maida	110 g
				Baking powder	¼ tsp
				Cocoa powder	50 g
				Curd	70 mL
				Powder sugar	170 g
				Egg	1 no.
				Vanilla essence	¼ tsp
				Method :	
				1. In a bowl beat curd & sugar well till light & fluffy. In another bowl beat eggs with vanilla essence well.	

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

® Refer Page 107, Fig. 1

**Refer Page 107, 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
Method :					
1. Sieve maida, baking powder and soda. In a bowl add powdered sugar and butter and beat well. Add maida, jeera powder, ajwain and make a soft dough with little water. Roll a thick roti and cut cookies with the cutter. Prick with a fork. Arrange on tawa.					
2. Select menu & press start. (Preheat process)					
3. When beeps, keep the tawa & press start to bake. Remove when it gives a beep. Allow them to cool.					
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
				Method :	
1. Cream the butter & sugar together till it turns fluffy.					
2. Add vanilla essence followed by maida & suji.					
3. Make a dough out of this mixture.					
4. Roll out a medium sized ball & put cashewnut on the top of each piece. Arrange them on tawa. Keep the tawa on low rack. Keep aside.					
5. Select menu & press start. (Preheat process).					
6. When beeps, place the tawa & press start.					
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
				Method :	
1. Mix chena, sugar & suji together adding little water.					
2. Transfer this mixture to MWS flat glass dish.					
3. Select menu & press start. (Preheat process)					
4. When beeps, place the MWS flat glass dish on low rack. Press start.					
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
				Method :	
1. Sieve maida & baking powder together. Cream butter & sugar together.					
2. Add maida to the butter & cream mixture. Add salt, chilli powder & coriander powder. Mix them well adding little water (if required) to form a soft dough.					
3. Roll out the dough & shape into biscuits with the help of a biscuit cutter.					
4. Select menu & press start. (Preheat process)					
5. When beeps, keep the biscuits on the multi cook tawa & place the tawa on low rack & press start.					

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

**Refer Page 107, Fig. 1

**Refer Page 107, Fig. 6

Menu		Weight Limit	Utensil	Instructions	
bA12	Lamington Cake®	0.4 kg	Low Rack & Metal Cake Tin** & Microwave safe (MWS) glass bowl	For	0.4 kg
				Maida	100 g
				Powdered sugar	75 g
				Butter	75 g
				Eggs	1 No.
				Baking powder	1 tsp
				Vanilla essence	1 tsp
				For Lamington solution - Coco powder	2 tbsp
				Water	1 cup
				Desiccated coconut	As required
				Cornflour	1 tbsp
				Method :	
				1. Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add maida to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin.	
2. Select menu, press start. (Preheat process).					
3. When there is a beep put the tin on low rack. Press start to bake. Remove when it gives a beep.					
4. In MWS glass bowl add water, coco powder and cornflour, put in the microwave. Press start. When it gives a beep remove and cool. Cut the cake in to squares and dip the pieces in the coco solution on all sides. Roll these in the desiccated coconut and serve.					
bA13	Doughnuts®	0.2 kg	Multicook tawa & Low rack®	For	0.2 kg
				Maida	200 g
				Yeast	½ tbsp
				Luke warm milk	100 mL
				Powdered sugar	50 g
				Nutmeg powder	A pinch
				Egg	½ (beaten)
				Vanilla essence	¼ tsp
				Butter	1 tbsp
				Method :	
				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 1hour. 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®	0.3 kg	Multicook tawa & Low rack®	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	½ tsp
				Baking powder	½ tsp
				Method :	
				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.	

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

**Refer Page 107, Fig. 4

*Refer Page 107, Fig. 1

Menu		Weight Limit	Utensil	Instructions																							
bA15	Buns®	04 Pc	Multicook tawa & Low rack*	<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>Method :</p> <ol style="list-style-type: none">1. In a bowl / cup take sugar & warm water and dissolve it. Add dry yeast & stir to dissolve. Cover & keep aside for 5-6 minutes.2. In another bowl take maida, salt & milk powder. Add beaten egg & mix well with hands to get a crumbly texture. Now add yeast water & knead a soft dough for buns. The dough may be a little sticky at this stage. Add oil & knead the dough again.3. Take multicook tawa & grease it with little oil & then dust with little flour. Divide the dough into 4 equal parts & make round shape & keep on tawa at equal distance.4. Cover the tawa with a lid & keep at warm & dark place for atleast 45 minutes to 1 hour.5. Select menu & press start. (Preheat process)6. When beeps, keep tawa with dough balls on low rack & keep both inside the microwave & press start.7. When beeps, turn over the buns & again press start. Immediately remove the buns from tray & use when cool.		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®	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 & pureed)</td><td>½ cup</td></tr><tr><td>Powdered sugar</td><td>½ cup</td></tr><tr><td>Brown sugar</td><td>¼ cup</td></tr><tr><td>Butter (softened)</td><td>50 g</td></tr><tr><td>Cinnamon powder, Clove powder</td><td>A pinch (each)</td></tr><tr><td>Nutmeg powder</td><td></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>Method :</p> <ol style="list-style-type: none">1. In a dry & clean bowl take maida, baking powder, cinnamon powder, nutmeg powder, salt & mix with a fork & keep aside.2. In another bowl take softened butter, powdered sugar, brown sugar & beat with a electric beater till light & fluffy. Add one egg at a time & beat. Add apple puree & again mix well.3. Select menu & press start.4. Softly mix all the dry mixture to the beaten butter & sugar mixture with a wooden spoon. Do not over mix.5. Pour 2 tbsp batter (for each muffin) in the greased muffin tray. When beeps, keep the low rack & metal tray and press start. Give standing time of 5 minutes.		For	0.4 kg	Maida	1 cup	Apple (peeled & pureed)	½ cup	Powdered sugar	½ cup	Brown sugar	¼ cup	Butter (softened)	50 g	Cinnamon powder, Clove powder	A pinch (each)	Nutmeg powder		Eggs	2 nos.	Chopped almonds	2 tbsp	Baking powder	½ tsp
For	0.4 kg																										
Maida	1 cup																										
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Cinnamon powder, Clove powder	A pinch (each)																										
Nutmeg powder																											
Eggs	2 nos.																										
Chopped almonds	2 tbsp																										
Baking powder	½ tsp																										
bA17	Eggless Chocolate Cake®	0.5 kg	Metal cake tin & Low rack**	<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>Method :</p> <ol style="list-style-type: none">1. Select menu & press start for pre-heating.2. Meanwhile, prepare the cake batter - sieve the maida, coco powder, baking powder, soda bi carb together.3. In another bowl add milkmaid, water & melted butter. Beat well. Mix all the ingredients together and beat the cake batter well. Pour the batter in cake tin lined with greased butter paper.4. When beeps (pre-heat over), keep the cake tin on low rack & keep in microwave oven. Press start. Allow the cake to cool properly & then serve.		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																										

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

* Refer Page 107, Fig. 1

* Refer Page 107, Fig. 4

Menu		Weight Limit	Utensil	Instructions	
bA18	Cheese Straw [®]	0.2 kg	Multicook tawa & Low rack [*]	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
				Method : 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 [®]	0.4 kg	Metal Cake Tin & Low Rack [*]	For	0.4 kg
				Maida	100 g
				Powdered Sugar	75 g
				Butter	75 g
				Eggs	1 no.
				Baking Powder	1 tsp
				Vanilla essence	1 tsp
				Method : 1. Sieve maida, baking powder. In a bowl add powdered sugar and butter and beat well. Add eggs and essence and again beat well. Add maida to this. For spoon dropping consistency add milk or water. Pour the mixture in a greased cake tin. 2. Select menu & press start. (Preheat process) 3. When beeps, keep the cake tin on low rack & press start.	
bA20	Chocolate [®] cookies	0.3 kg	Multicook tawa & Low rack [*]	For	0.3 kg
				Maida	200 g
				Powdered sugar	100 g
				Butter	75 g
				Baking powder	A pinch
				Cocoa powder	2-3 tbsps
				Vanilla essence	¼ tsp
				Method : 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.	

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

^{*}Refer Page 107, Fig. 1

^{*}Refer Page 107, 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/Add 30 secs for menu confirmation.



4. Turn dial to display 2 Pc.



5. Press START/Add 30 secs.



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*	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
Method :					
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*	For	Dough
				Whole wheat flour	2 cups
				Salt	½ tsp
				Ghee	2 Tbsp
				Milk	½ cup
				Water	½ cup
				Method :	
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 laccha paranthas on tawa & press start.					
6. When beeps, turn the paranthas & again press start. Make all laccha 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 107, Fig. 1

*Refer Page 107, 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
				Method : 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. 3. Keep the tawa on high rack, keep inside the microwave. Select category & press start. 4. When beeps, pour ½ cup batter (approx 100 ml) on tawa & spread evenly to a circle keep on the rack & press start. 5. When beeps, turn the appam carefully without breaking. Press start. 6. Serve hot with coconut chutney or veg stew. Note: While pouring the appam batter, try to make a thin size appam. It should not be very thick.	
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
				Method : 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 107, Fig. 2

*Refer Page 107, Fig. 1

Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br5	Missi Roti	2 Pc	Multicook Tawa & low rack #	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
				Method :	
				1. In a bowl add all the ingredients of the dough & knead it by rubbing in the oil in the flour & slowly adding water to make a soft dough.	
				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 & roll out the roti into 15 cm ovalar length.	
				3. Keep the tawa on low rack & put few drops of oil & spread. Select category & keep the tawa & low rack inside the microwave & press start.	
				4. When beeps, keep the rolled out missi roties on the tawa & press start.	
				5. When beeps, add ¼ tsp oil on the roties & turn over. Press start. Wrap in foil & store.	
br6	Stuffed Naan	2 Pc	Multicook Tawa & High Rack*	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
				For filling	
				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
				Method :	
				1. In a bowl add all the ingredients mentioned for filling & mix well & prepare the stuffing for naan.	
				2. In another bowl sieve the flour, salt, sugar & baking powder. Rub in butter. Mix curd & soda-bi carb & add to the dough. Mix well & knead & soft dough adding the milk & water (if required). Add melted butter & again knead the dough. Keep the dough covered in a warm place of about 1-2 hours to ferment properly.	
				3. Keep the tawa on low rack. Keep inside the microwave. Select category & press start.	
				4. Divide the dough into 10-11 equal portions (approx 35 gm each) Roll out a portion & put 2 tbsp stuffing & fold from all sides & again make a ball. Roll out again to an oblong shape. Brush the top with melted butter & sprinkle onion seeds.	
				5. When beeps, keep 2 rolled out naans on tawa & press start.	
				6. Make all other naans following the same procedure. Serve hot with the gravy/curry of your choice.	
				Note: Grease the surface with little oil to prevent the naan from sticking to the surface while rolling.	

*Refer Page 107, Fig. 1

*Refer Page 107, 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
				Method : 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
				Method : 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
				Method : 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 107, Fig. 2

#Refer Page 107, Fig. 1

Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br10	Paneer Parantha	2 Pc	Multicook Tawa & High Rack*	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
				Method :	
				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 multicook tawa with ¼ tsp ghee & keep on high rack. Keep the high rack & tawa inside the microwave. Select category and press start.	
br11	Kulche	2 Pc	Multicook Tawa & Low Rack*	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
				Method :	
				1. In a cup/bowl take 50 ml lukewarm water & add sugar. Stir well. Add dry yeast & stir again to dissolve. Keep aside for at least 5-7 minutes.	
				2. In a bowl take maida, salt & fresh cream. Mix well with hands. Add the yeast water & knead a firm dough. Pour ½ tsp oil & knead again.	
				3. Divide the dough into 4 equal portions (approx. 60 gm each). Make balls & apply butter on top & sprinkle kalonji (onion seeds) & fresh coriander leaves on top. Press with fingers & dust with maida & roll out each ball into 15cm ovalar length. Keep the rolled dough on dusted multi cook tawa. Keep them covered in dark & warm place for at least 30 minutes.	
				4. Select category & press start. (Pre-heat process)	
br12	Daal Parantha	2 Pcs	Multi cook Tawa + High rack*	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
				Method :	
				1. 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.	
				2. Keep tawa on high rack. Keep inside microwave. Select menu & press start.	
				3. Divide dough into 6 to 7 equal size portions(approximate 35 to 40 gram). Rollout each dough into ovalar shape of length 15cm length.	
				4. When beeps keep to rolled out paranthas on tawa & press start.	
				5. When beeps turn paranthas. Press start. Make all the paranthas same procedure.	
				6. Serve them hot with curd or pickle. Wrap in foil & store.	

*Refer Page 107, Fig. 1

*Refer Page 107, Fig. 2

Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br13	Aloo Parantha	2 Pcs	Multi cook Tawa + High rack*	For Dough	
				Whole wheat flour(aata)	2 cups
				Desi ghee	1 tbsp + 1 tsp
				Salt	A pinch
				Water (to knead dough)	1 cup (200 ml)
				For Stuffing	
				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
				Method :	
				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.					
br14	Palak Parantha	2 Pcs	Multi cook Tawa + High rack*	For Dough	
				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
				Method :	
				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 107, Fig. 2

Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br15	Gobhi Parantha	2 Pcs	Multi cook Tawa + High rack*	For Dough	
				Whole wheat flour(aata)	2 cups
				Desi ghee	1 tbsp + 1 tsp
				Salt	A pinch
				Water (to knead dough)	1 cup (200 ml)
				For Stuffing	
				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
				Method :	
				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*	For Dough	
				Whole wheat flour(aata)	2 cups
				Ajwain	2 tsp
				Salt, Red chilli powder, Garam masala	As per taste
				Water	To knead dough
				Method :	
				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*	For Dough	
				Whole wheat flour(aata)	2 cups
				Desi ghee	1 tbsp + 1 tsp
				Salt	A pinch
				Water (to knead dough)	1 cup (200 ml)
				For Stuffing	
				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
				Method :	
				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">For Dough</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>Method :</p> <ol style="list-style-type: none">1. In a bowl combine wheat flour, salt, amchoor, 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 chaat masala 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.	For Dough		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												
For Dough																											
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">For Dough</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><tr><td colspan="2">For Stuffing</td></tr><tr><td>Boiled & mashed potato</td><td>1 cup</td></tr><tr><td>Boiled & 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>Method :</p> <ol style="list-style-type: none">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 into 15cm oval length.5. When beeps, keep two rolled out paranthas on tawa & press start.6. When beeps, turn parantha. Press start. Make all the paranthas same procedure.7. Serve them hot with curd or pickle. Wrap in foil & store.	For Dough		Whole wheat flour(aata)	2 cups	Desi ghee	1 tbsp + 1 tsp	Salt	A pinch	Water (to knead dough)	1 cup (200 ml)	For Stuffing		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
For Dough																											
Whole wheat flour(aata)	2 cups																										
Desi ghee	1 tbsp + 1 tsp																										
Salt	A pinch																										
Water (to knead dough)	1 cup (200 ml)																										
For Stuffing																											
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																										

*Refer Page 107, Fig. 2

Indian Roti Basket

Category		Weight Limit	Utensil	Instructions	
br20	Methi Parantha	2 Pcs	Multi cook Tawa + High rack*	For Dough	
				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
				Method : 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 107, 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/Add 30 secs for menu confirmation.



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



6. Press START/Add 30 secs.



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

Indian Cuisine

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

Menu		Weight Limit	Utensil	Instructions
IC7	Kadhi	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For
				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
				As per taste
				Water
				2 cups
				3 cups
				4 cups
				Method :
				1. In a MWS bowl add oil, rai, jeera, chopped onion. Select menu & weight & press start.
				2. When beeps, mix & add besan, curd/matha, salt, red chilli powder, haldi, coriander powder, amchur powder, water (1/2 the amount mentioned per weight). Mix & press start.
				3. When beeps, mix & add remaining water & press start. Pour tempering & serve.
IC8	Baati®	0.4 kg	Multicook Tawa & Low Rack*	For
				0.4 kg
				Wheat flour
				200 g
				Suji
				50 g
				Melted ghee
				75 mL (5 tbsp)
				Jeera
				½ tsp
				Ajwain
				¼ tsp
				Baking powder
				¼ tsp
				Salt
				As per taste
				Haldi
				As required
				Method :
				1. In a bowl mix all the ingredients, but ghee only 3 tbsp. Knead the dough with little warm water to make it like poori dough. Cover and keep for half an hour.
				2. Make medium sized balls of the dough. Keep them on tawa & keep tawa on low rack & keep aside.
				3. Select menu & press start. (Preheat process)
				4. When beeps, keep the tawa & low rack & press start.
				5. When beeps, turn over the baatis. Press start. Dip the baati in melted ghee & serve with dal.
IC9	Pithla	0.6 kg	Microwave safe(MWS) glass bowl & Microwave safe (MWS) flat glass dish	For
				0.6 kg
				Besan
				½ cup
				Oil
				1½ tbsp
				(Ginger, Garlic, Green chillies (Chopped)
				1 tsp each
				Onion, Tomato (chopped)
				1 no. each
				Coriander chopped
				A few sprigs
				Water
				2 cups (400 mL)
				Salt, Turmeric powder, Garam masala, Red chilli powder
				As per taste
				Method :
				1. In a MWS flat glass dish put besan. Select menu & press start.
				2. When beeps, remove & in another MWS glass bowl put oil, chopped ginger, garlic, green chilli, chopped onion & tomato, turmeric powder, garam masala, red chilli powder. Mix well & press start.
				3. When beeps, mix besan with masala & add water & salt. Mix well. Keep MWS glass bowl in microwave & press start.
				4. Stir well. Garnish with fresh coriander & serve.

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

Refer Page 107, 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					
				Method :					
1. In a MWS bowl add soaked moong dal, chopped vegetables & water. Mix well. Select menu & press start.									
2. When beeps, in another MWS bowl add oil, bay leaves, jeera, dry chillies, salt, haldi, grated coconut & chopped onion. Mix well & press start.									
3. When beeps, mix well add the tadka ingredients to the dal. Mix well & press start.									
IC11	Bhindi Fry	0.1 ~ 0.4 kg	Microwave safe (MWS) 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				
Method :									
1. In a MWS glass bowl add oil, ajwain & chopped onion & mix well. Select menu & weight and press start.									
2. When beeps, add bhindi, salt, red chilli powder, dhania powder, garam masala & haldi. Cover & press start.									
3. When beeps, transfer to multicook tawa. Keep on high rack. Press start. Allow to stand for 3 minutes.									

*Refer Page 107, 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		
				Method :			
				1. In a MWS bowl add oil, jeera, onion, ginger & green chilli paste. Mix well.			
				2. Select menu & weight and press start.			
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						
Method :							
1. In a MWS bowl add tuvor dal, salt, hing, turmeric powder, water. Mix well. Select menu & press start.							
2. When beeps, remove the dal.							
3. In another MWS bowl add oil, mustard seeds, jeera, finely chopped ginger, slit green chillies, curry leaves, chopped onions, red chilli powder. Mix well & press start.							
4. When beeps, remove the bowl & add these ingredients to the dal. Add tomato, jaggery & mix well. Press start. Squeeze lemon juice & serve.							

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions							
IC14	Butter Chicken	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg				
				Chicken (boneless)	300 g	400 g	500 g				
				Ginger garlic paste	2 tbsp	2½ tbsp	3 tbsp				
				Tomato puree	½ cup	1 cup	1 cup				
				Chopped onions	1 no.	1 no.	2 nos.				
				Garam masala,Dhania powder, Jeera powder, Kasuri methi, Red chilli powder, Salt	As per taste						
				Kaju paste	2 tbsp	2½ tbsp	3 tbsp				
				Fresh cream	1 cup	1½ cup	1½ cup				
				Butter	2 tbsp	3 tbsp	3½ tbsp				
				Oil	2 tbsp	2½ tbsp	2½ tbsp				
				Slit green chillies	3 nos.	4 nos.	5 nos.				
				Method :							
				1. In a MWS bowl add oil, ginger garlic paste, chopped onions, garam masala, dhania powder, jeera powder, salt. Mix well. Select menu & weight & press start.							
				2. When beeps, mix well, add tomato puree, red chilli powder, kasuri methi, chicken pieces. Mix well & cover. Press start.							
				3. When beeps, mix well, add kaju paste, cream & butter. Mix well & cover. Press start.							
				4. Garnish with slit chillies.							
IC15	Beans Porial	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	For	0.1 kg	0.2 kg	0.3 kg				
				French beans (cut evenly)	100 g	200 g	300 g				
				Oil	1 tsp	1 tsp	2 tsp				
				Mustard seeds	¼ tsp	½ tsp	½ tsp				
				Urad dal	¼ tsp	½ tsp	½ tsp				
				Grated coconut	2 tbsp	3 tbsp	4 tbsp				
				Green chillies	1 no.	2 nos.	3 nos.				
				Salt	As per taste						
				Method :							
				1. In a MWS bowl add oil, mustard seeds & urad dal. Select menu and weight and press start.							
				2. When beeps, add beans, sprinkle little water & cover. Press start.							
				3. When beeps, mix well & add grated coconut, green chillies & salt. Cover & press start. Allow to standfor 3 minutes.							
				IC16	Goan Potato Curry	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg
								Boiled potato	300 g	400 g	500 g
								Boiled mix veg (Capsicum Cauliflower, Carrot, Peas)	100 g	150 g	200 g
								Chopped onion	1 no.	2 nos.	3 nos.
Oil	1½ tbsp	2 tbsp	2 tbsp								
Mustard seeds	1 tsp	1½ tsp	2 tsp								
Grated coconut	2 tbsp	2½ tbsp	3 tbsp								
Coconut milk	1 cup	1½ cup	1½ cup								
Tomato puree	½ cup	1 cup	1 cup								
Kaju powder	1 tbsp	2 tbsp	3 tbsp								
Salt, Red chilli powder	As per taste										
Fresh cream	2 tbsp	3 tbsp	4 tbsp								
Coriander	A few sprigs										
Method :											
1. In a MWS bowl add oil, mustard seeds & chopped onion. Select menu & weight & press start.											
2. When beeps, add grated coconut, coconut milk, tomato puree, kaju powder, salt, red chilli powder & press start.											
3. When beeps, mix well & add boiled potato & mix vegetables & fresh cream. Press start. Give standing time of 3 minutes.											
4. Garnish with chopped coriander leaves & serve.											

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
IC18	Veg Handva®	0.3 kg	Microwave safe (MWS) flat glass dish & Low rack* & High rack*	0.3 kg
				200 g (1 cup)
				½ cup
				2 cups
				1 tsp
				2 tsp
				A pinch
				As per taste
				1 tsp
				1 tsp
				1 tsp
				A few sprigs
				¼ tsp

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

*Refer Page 107, Fig. 6

*Refer Page 107, Fig. 5

Indian Cuisine

Menu		Weight Limit	Utensil	Instructions			
IC19	Gatte Ki Sabzi	0.3 ~ 0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg
				For making gattas			
				Besan	100 g	125 g	150 g
				Red chilli powder, Haldi, Dhania powder, Salt	As per taste		
				Water	As required		
				For Sabzi			
				Oil	1 tbsp	1½ tbsp	2 tbsp
				Rai, Jeera	2 tsp	2 tsp	3 tsp
				Curry leaves	A few		
				Sour curd	1 cup	1 cup	1½ cups
				Red chilli powder, Haldi, Dhaniya powder, Salt	As per taste		
				Tomato puree	¼ cup	½ cup	1 cup
				Method :			
				1. In a bowl mix besan, red chilli powder, haldi, dhania powder, salt. Add water, little oil and make it like a chapati dough.			
				2. After making the dough break the dough into different pieces and make the rolls out of those pieces.			
				3. In a MWS bowl add the rolls & water (to cover the rolls completely). Cover.			
				4. Select menu and weight and press start.			
				5. When beeps, remove. Take out the gattas, allow to cool. Cut them into slices.			
				6. In a MWS bowl add oil, rai, jeera, curry leaves, tomato puree, red chilli powder, dhaniya powder, haldi, salt. Cover & press start.			
				7. When beeps, add beaten curd, gattas & haldi. Mix well & press start.			
IC20	Aloo Gobhi	0.3-0.5 kg	Microwave safe (MWS) bowl	For	0.3 kg	0.4 kg	0.5 kg
				Potatoes (cut into pieces)	150 g	200 g	250 g
				Cauliflower florets	150 g	200 g	250 g
				Oil	1 tbsp	2 tbsp	3 tbsp
				Jeera	1 tbsp	1 tbsp	1 tbsp
				Chopped onion	½ cup	½ cup	1 cup
				Chopped green chillies	1 no	2 nos.	3 nos.
				Coriander powder, red chilli powder, haldi, salt, garam masala	As per taste		
				Coriander leaves	A few sprigs		
				Method :			
				1. In a MWS bowl add oil, jeera, chopped onion, green chillies, mix well. Select Category & weight & press start.			
				2. When beeps, mix well and add potatoes (chopped in medium sizes), cauliflower florets, coriander powder, red chilli powder, haldi, salt, garam masala & mix well. Add some water Cover. Press start.			
				3. When beeps, mix well & add coriander leaves and cover. Press start. Allow to stand for 15 mins with cover inside the microwave. Garnish with coriander leaves & serve.			

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

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		
				Method :			
				1. Put chopped onions, green chilli, garlic, ginger in a spice blender & make paste adding 1 tbsp water.			
				2. In a MWS bowl take oil & add the paste. Mix well. Select menu & weight and press start.			
				3. When beeps, stir & add tomato puree, peas, water & all the spices. Mix well & press start.			
				4. When beeps, stir & add boiled eggs (each cut into 2), add some water if required. Mix well & press start. Garnish with fresh coriander leaves & serve hot.			
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
				For Paste			
				Onions	1 no.	2 nos.	2½ nos.
				Green chilli	1 no.	2 nos.	2 nos.
				Coriander powder, Turmeric powder	As per taste		
				Ginger (chopped)	1 tsp	1½ tsp	2 tsp
				Method :			
				1. Grind all together onions, green chilli, ginger, coriander powder & turmeric powder without adding any water & make a paste.			
				2. In a MWS bowl take oil & paste. Mix well. Select menu & weight and press start.			
				3. When beeps, mix & add shelled peas, prawns, all other spices & water. Mix well & cover and press start.			
				4. When beeps, remove lid & stir well. Press start. Serve hot with steamed rice.			

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, Dhania powder	As per taste		
				Method :			
				1. Pre-prepare the gravy : Add all ingredient of gravy in MWS glass bowl and microwave at 100% for 5 mins. Keep aside.			
				2. Take chicken legs, wash, clean & pat dry them with kitchen towel. Make cuts on legs with a sharp knife & keep aside.			
				3. In a bowl take all the ingredients of marinade & mix to a thick paste. Apply the marinade on chicken legs all over & inside the cuts as well. Keep covered inside the refrigerator for at least half an hour.			
				4. After marination is done, keep the marinated chicken legs on high rack. Keep high rack with chicken legs in the microwave. Select menu & press start.			
				5. When beeps, turn the chicken legs & press start.			
				6. When beeps, remove chicken legs from high rack and add chicken legs to prepared gravy and cover with cling film and press start. Stand for 5 minutes.			
				7. Mix well & serve hot with butter naan or laccha parantha.			
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
				Method :	
				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
				Method :	
				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 107, Fig. 1

*Refer Page 107, 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			
				Method :				
				1. In a MWS bowl take oil, chopped green chilli & chopped tomato. Mix well. Select menu & weight and press start.				
				2. When beeps, mix & add cut potatoes. Sprinkle little water on top. Cover & press start.				
3. When beeps, remove cover. Add chopped methi leaves & all the spices. Mix well & cover. Press start. Give standing time for 5 minutes. Serve hot with chappati or parantha.								
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			
				Method :				
				1. In a MWS bowl take kaddu pieces, sprinkle some water & cover. Select menu & weight and press start.				
2. When beeps, remove kaddu & keep aside. In another MWS bowl put oil, chopped ginger, green chilli, coriander leaves & chopped tomatoes. Mix well & press start.								
3. When beeps, remove & mix well. Add cooked kaddu & all the spices. Mash with the back of laddle / spoon. Press start. Serve hot.								

Sweet Corner

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

* Refer Page 107, 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	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Besan</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Sugar</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Ghee</td><td>1/2 cup</td><td>1 cup</td><td>1 cup</td></tr><tr><td>Water</td><td>100 mL</td><td>200 mL</td><td>250 mL</td></tr><tr><td>Cardamom powder</td><td>1 tsp</td><td>1 tsp</td><td>1½ tsp</td></tr></table> <p>Method :</p> <ol style="list-style-type: none">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. <p>Note: For stirring take the help of one more person.</p>				For	0.1 kg	0.2 kg	0.3 kg	Besan	100 g	200 g	300 g	Sugar	100 g	200 g	300 g	Ghee	1/2 cup	1 cup	1 cup	Water	100 mL	200 mL	250 mL	Cardamom powder	1 tsp	1 tsp	1½ tsp				
For	0.1 kg	0.2 kg	0.3 kg																																
Besan	100 g	200 g	300 g																																
Sugar	100 g	200 g	300 g																																
Ghee	1/2 cup	1 cup	1 cup																																
Water	100 mL	200 mL	250 mL																																
Cardamom powder	1 tsp	1 tsp	1½ tsp																																
SC6	Nariyal Burfi	0.1 ~ 0.3 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.1 kg</td><td>0.2 kg</td><td>0.3 kg</td></tr><tr><td>Grated coconut</td><td>100 g</td><td>200 g</td><td>300 g</td></tr><tr><td>Milkmaid</td><td>½ cup</td><td>1 cup</td><td>1½ cup</td></tr><tr><td>Milk powder</td><td>3 tbsp</td><td>4 tbsp</td><td>5 tbsp</td></tr><tr><td>Ghee</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td></tr><tr><td>Elaichi powder</td><td>1 tsp</td><td>2 tsp</td><td>3 tsp</td></tr></table> <p>Method :</p> <ol style="list-style-type: none">1. In a MWS bowl add ghee & fresh grated coconut. Mix well.2. Select menu & weight & press start.3. When beeps, add milkmaid, milk powder, elaichi powder & press start.4. When beeps, remove & spread the mixture onto a greased thali & allow to set for 1 hour. Cut into rectangles & store in a air tight container				For	0.1 kg	0.2 kg	0.3 kg	Grated coconut	100 g	200 g	300 g	Milkmaid	½ cup	1 cup	1½ cup	Milk powder	3 tbsp	4 tbsp	5 tbsp	Ghee	1 tsp	2 tsp	3 tsp	Elaichi powder	1 tsp	2 tsp	3 tsp				
For	0.1 kg	0.2 kg	0.3 kg																																
Grated coconut	100 g	200 g	300 g																																
Milkmaid	½ cup	1 cup	1½ cup																																
Milk powder	3 tbsp	4 tbsp	5 tbsp																																
Ghee	1 tsp	2 tsp	3 tsp																																
Elaichi powder	1 tsp	2 tsp	3 tsp																																
SC7	Sandesh	0.2 ~ 0.4 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.2 kg</td><td>0.3 kg</td><td>0.4 kg</td></tr><tr><td>Paneer (grated)</td><td>200 g</td><td>300 g</td><td>400 g</td></tr><tr><td>Milkmaid</td><td>50 g</td><td>75 g</td><td>100 g</td></tr><tr><td>Rose water</td><td>1 tbsp</td><td>1½ tbsp</td><td>2 tbsp</td></tr><tr><td>Elaichi seeds</td><td>½ tsp</td><td>1 tsp</td><td>1½ tsp</td></tr><tr><td>Chopped pista</td><td></td><td>A few</td><td></td></tr><tr><td>Khoa (mashed)</td><td>100 g</td><td>150 g</td><td>200 g</td></tr></table> <p>Method :</p> <ol style="list-style-type: none">1. In a MWS bowl add grated paneer, khoa & milkmaid. Mix well.2. Select menu & weight & press start.3. When beeps, stir well & press start.4. Allow to cool. Hang in Muslin cloth for 20 minutes if it too wet. Make balls out of the mixture & roll them in elaichi powder & chopped pista. Refrigerate till set.				For	0.2 kg	0.3 kg	0.4 kg	Paneer (grated)	200 g	300 g	400 g	Milkmaid	50 g	75 g	100 g	Rose water	1 tbsp	1½ tbsp	2 tbsp	Elaichi seeds	½ tsp	1 tsp	1½ tsp	Chopped pista		A few		Khoa (mashed)	100 g	150 g	200 g
For	0.2 kg	0.3 kg	0.4 kg																																
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																																
SC8	Shahi Rabdi	0.3 kg	Microwave safe (MWS) bowl	<table><tr><td>For</td><td>0.3 kg</td></tr><tr><td>Milk</td><td>1 cup</td></tr><tr><td>Grated paneer</td><td>1 cup</td></tr><tr><td>Condensed milk</td><td>½ cup</td></tr><tr><td>Desi ghee</td><td>1 tbsp</td></tr><tr><td>Elaichi powder</td><td>¼ tsp</td></tr><tr><td>Saffron</td><td>A few strands</td></tr><tr><td>Rose essence</td><td>A few drops</td></tr><tr><td>Chopped pistachios</td><td>1 tbsp</td></tr><tr><td>Chopped almonds (skin removed)</td><td>2 tbsp</td></tr></table> <p>Method :</p> <ol style="list-style-type: none">1. Dissolve strands of saffron in 2 tbsp lukewarm milk.2. In a MWS bowl, put all the ingredients of rabdi except chopped pistachios. Mix well.3. Keep the bowl in Microwave. Select menu & press start.4. Serve chilled garnished with chopped pistachios.				For	0.3 kg	Milk	1 cup	Grated paneer	1 cup	Condensed milk	½ cup	Desi ghee	1 tbsp	Elaichi powder	¼ tsp	Saffron	A few strands	Rose essence	A few drops	Chopped pistachios	1 tbsp	Chopped almonds (skin removed)	2 tbsp								
For	0.3 kg																																		
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																																		

Sweet Corner

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

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

Sweet Corner

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

Rice Delight

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

Rice Delight

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

Rice Delight

Menu		Weight Limit	Utensil	Instructions										
rd7	Pepper Rice	0.1-0.3kg	Microwave safe (MWS) glass bowl	For		0.1 kg	0.2 kg	0.3 kg						
				Soaked Rice (2 hours)		100 g	200 g	300 g						
				Water		200 mL	400 mL	600 mL						
				Dry coconut		2 tbsp	3 tbsp	4 tbsp						
				Green chilli (Chopped)		2 nos.	3 nos.	4 nos.						
				Garlic (Chopped)		2 cloves	3 cloves	4 cloves						
				Ghee		1 tbsp	2 tbsp	2½ tbsp						
				Salt		As per taste								
				Black pepper powder		As per taste								
				Seasoning										
				Mustard seeds		½ tsp	1 tsp	1½ tsp						
				Black gram dal		½ tsp	1 tsp	1½ tsp						
				Bengal gram dal		½ tsp	1 tsp	1½ tsp						
				Curry leaves		A few leaves								
				Dry Red Chilli		1 no.	2 nos.	3 nos.						
				Oil		1 tbsp	2 tbsp	3 tbsp						
				Method :										
				1. In a MWS glass bowl take soaked rice & water. Select menu & weight & press start.										
2. When beeps, in another MWS glass bowl add oil, dry red chilli, green chilli, chopped garlic, mustard seeds, black gram dal, Bengal gram dal, curry leaves.														
3. Press start.														
4. When beeps, add cooked rice, ghee, salt, black pepper powder. Mix well & press start. Stand for 5 minutes. Add grated coconut & serve hot.														
rd8	Zafrani 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		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								
				Method :										
				1. In a MWS bowl add ghee & rice. Mix well. select menu & weight and press start.										
				2. When beeps, mix well add nutmeg powder, cardamom powder, kishmish, kaju, sugar, saffron mixed with warm milk, water. Press start. Stand for 5 minutes. Garnish with kishmish & kaju and serve.										
				rd9	Bengali Biryani	0.1 ~ 0.5 kg	Microwave safe (MWS) bowl	For		0.1 kg	0.2 kg	0.3 kg	0.4 kg	0.5 kg
								Basmati Rice (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				
Method :														
1. In a bowl take hung curd, ginger-garlic paste, oil, all the spices, mix well & make a paste for marinade. Apply this marinade on fish pieces evenly keep the marinated fish in refrigerator for atleast 1-1½ hours.														
2. In a MWS bowl take soaked rice, water, select menu & weight & press start.														
3. When beeps, remove rice from microwave. In another MWS bowl take sliced onions, desi ghee, black pepper corns, cloves, cinnamon stick, bay leaf, cardamom, mix well. Press start.														
4. When beeps, add the cooked onions to rice, add marinated fish pieces, salt. Mix well, cover & press start. Allow to stand for 5-10 minutes.														
5. Serve hot with curd or gravy of your choice.														

Rice Delight

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

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

Rice Delight

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

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

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

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
				For Tempering	
				Oil	1 tbsp
				Cumin seeds	1 tsp
				Curry leaves	6-7 nos.
				Red chilli (dry)	2 nos.
				Method :	
				1. Grind together roasted til, tamarind paste, green chilli, coriander leaves, mint leaves, garlic pods, salt & water in spice grinder. Make a rough paste.	
				2. In a MWS glass bowl take oil, cumin seeds, curry leaves & dried red chilli. Mix well. Select menu & press start.	
				3. When beeps, add the grounded paste to the tempering & mix well.	

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/Add 30 secs for weight confirmation.



5. *Turn Dial until display show "25 °C".
6. Press START/Add 30 secs.
(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/Add 30 secs for menu confirmation.
4. Turn dial to select weight.
5. Press START/Add 30 secs.
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
				Method : <ol style="list-style-type: none"> 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. <p>When pasteurization is over, use the milk for drinking, making tea or coffee etc. For opening the lid refer (Fig.3)</p>			
				Tips : <ol style="list-style-type: none"> 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. 			

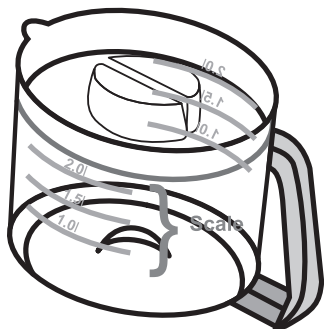


Fig.1

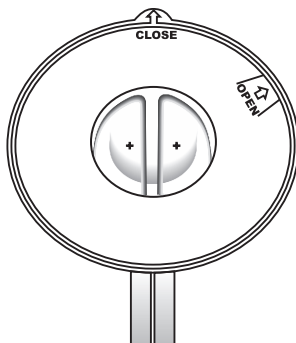


Fig.2

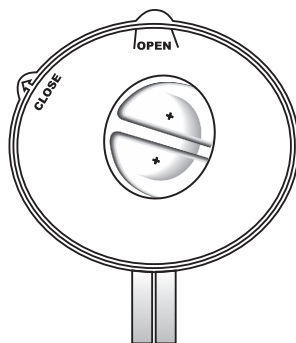


Fig.3

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/cardamon (crushed)	As per taste(optional)			
				Method :				
				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.				
				1 cup tea = 150mL approx 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/cardamon (crushed)	As per taste (optional)			
				Method :				
				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.								
1 cup coffee = 150mL approx Note : 1-4 indicates the number of coffee that can be prepared								
dd3	Flavoured Yoghurt®	0.6 kg	Microwave safe (MWS) glass bowl & Low rack*	For	0.6 kg			
				Curd	200 mL			
				Milkmaid	100 mL			
				Fresh cream	200 mL			
				Flavours (Vanilla, Strawberry, Pineapple essence)	As per choice (½ tsp)			
				Method :				
				1. In a MWS glass bowl mix all the ingredients. Beat well till smooth.				
				2. Select menu & press start. (Preheat process)				
				3. When beeps, keep the MWS glass bowl on low rack & keep it in microwave. Press start.				
				4. When cooking ends, take out & allow to come to room temperature. Keep in refrigerator for 1 hour.				
Note : In case you use strawberry essence, add a pinch of pink food colour to add colour to the yoghurt. For pineapple yoghurt, add pineapple slices at the time of serving.								
PA1	Paneer	0.5 kg	Microwave safe (MWS) glass bowl	Milk	500ml			
				Lemon juice/Vinager	4 tbsp			
				Method :				
				1. In a MWS glass bowl add milk and lemon juice/vinegar. Select menu & press start.				
2. When it gives beeps, stir it & again press start.								
3. When beeps, remove the bowl & strain in a muslin cloth & press it.								
CU1	Curd	0.5 kg	Microwave safe (MWS) glass bowl	Milk	500 ml			
				Starter curd	2 tbsp			
				Method :				
				1. In a MWS glass bowl add milk and select menu & press start.				
2. When beeps add starter culture of curd for inoculation & stir it. Again press start.								
3. Now take out the bowl & keep it in a casserole & store in warm place for proceeding appropriate setting temperature & time for 5-6 hours								

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

*Refer Page 107, Fig. 3

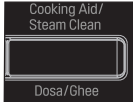
Cooking Aid / Steam Clean/Dosa/Ghee

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/Add 30 secs for menu confirmation.



5. The display will show "0.2 kg".

6. Press START/Add 30 Secs.

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	Method : 1. Any cooked food with cover (Rice, Dal, Subzi, Halwa, Upma etc.) Select menu & press start. When beeps, mix & press start. When beeps, mix & press start.													
UC2	Defrost Veg	0.2 ~ 0.5 kg	Microwave safe (MWS) bowl	Method : Veg - (Paneer, Green Peas, Corn etc.) 1. Take in MWS Bowl, select menu & weight and press start. 2. When beeps, turn the food. Press start.													
UC3	Defrost Non- Veg	0.5 ~ 1.0 kg	Microwave safe (MWS) bowl	Method : Non-Veg - (Chicken, Mutton etc.) 1. Take in MWS Bowl, select menu & weight and press start. 2. When beeps, turn the food. Press start.													
UC4	De-humidification	0.3 kg	Microwave safe (MWS) bowl	Method : Namkin, Biscuits, Bhujia, Papad and Wafers etc. 1. In MWS bowl add the food to be dehumidified. Select menu and press start.													
UC5	Light Disinfect		Microwave safe (MWS) glass utensil & Empty cavity	Method : 1. Sterilize Microwave safe glass utensil - Keep the empty utensil & select menu & press start. 2. Clean the cavity - Keep the cavity empty. Select menu & press start. When time ends (beeps), clean the cavity with a damp cloth. Note : The oven has a special function Light Disinfect which allows to sterilize the MWS glass utensil thereby giving a hygiene & clean utensils/cavity.													
UC6	Pizza base®	0.2 kg	Low Rack® & Multicook Tawa	<table><tr><td>For</td><td>0.2 kg</td></tr><tr><td>Maida</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	Maida	200 g	Yeast	1 tbsp	Salt	1/2 tsp	Sugar	1 tsp	Water	As required	Method : 1. In a bowl add maida, yeast, salt and sugar. Mix well, add water and make a soft dough. Keep for half hour. Roll a roti, prick with a fork and rest for 5 mins. Select menu and press start. (Preheat process) 2. When beeps, keep the pizza base on tawa & on low rack. Press start. Remove when it gives a beep.
For	0.2 kg																
Maida	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	Method : 1. In MWS glass bowl put all the ingredients. Select menu and press start. Remove when it gives a beep. Keep it for 2 hours. Strain and store in a glass jar.
For	0.2 kg																
Garlic	10 pods																
Ajwain	1/2 tsp																
Cloves	2-3 Nos.																
Almonds	3-4 Nos.																
Mustard oil	1 cup																

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

®Refer Page 107, Fig. 1

Steam Clean

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










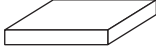


Dosa/Ghee

Category		Weight Limit	Utensil	Instructions																							
do1	Masala dosa®	1 Pc	Microwave safe (MWS) glass bowl & Multicook tawa & High Rack*	<table><tr><td colspan="2">For Dough</td></tr><tr><td>Parboiled rice/Ukda chawal</td><td>1 cup</td></tr><tr><td>Split black lentils/Urad daal</td><td>1 cup</td></tr><tr><td>Fenugreek/Methi seeds</td><td>1/4 tsp</td></tr><tr><td>Salt</td><td>As per taste</td></tr><tr><td>Water</td><td>As required</td></tr><tr><td colspan="2">For Stuffing</td></tr><tr><td>Boiled & mashed potato</td><td>1 cup</td></tr><tr><td>Oil</td><td>1 tbsp</td></tr><tr><td>Jeera, Mustard seeds, hing, onion, Turmeric powder</td><td>1 tsp</td></tr><tr><td>Salt</td><td>As per taste</td></tr></table> <p>Method :</p> <p>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.</p> <p>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)</p> <p>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.</p> <p>4. Select menu & press start (Pre-heat process).</p> <p>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.</p> <p>6. After beep, put the tawa on high rack & press start.</p> <p>7. When beeps, fill the stuffing & fold the dosa from both ends.</p>		For Dough		Parboiled rice/Ukda chawal	1 cup	Split black lentils/Urad daal	1 cup	Fenugreek/Methi seeds	1/4 tsp	Salt	As per taste	Water	As required	For Stuffing		Boiled & mashed potato	1 cup	Oil	1 tbsp	Jeera, Mustard seeds, hing, onion, Turmeric powder	1 tsp	Salt	As per taste
For Dough																											
Parboiled rice/Ukda chawal	1 cup																										
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Boiled & mashed potato	1 cup																										
Oil	1 tbsp																										
Jeera, Mustard seeds, hing, onion, Turmeric powder	1 tsp																										
Salt	As per taste																										
Gh1	Ghee	250 g	Microwave safe (MWS) glass bowl	<table><tr><td>Malai/Cream (Collected over 10 days)</td><td>250g - 300g</td></tr><tr><td>Cold water</td><td>As required</td></tr></table> <p>Method :</p> <p>1. In a big vessel put all the malai & blend with a hand mixer till it solidifies into butter & separates from residual liquid.</p> <p>2. Wash this white butter in cold water as couple of times, so as to remove any remaining smell of milk.</p> <p>3. Now collect all the butter in a MWS glass bowl & keep in the microwave. Select menu & press start.</p> <p>4. When beeps, stir it properly with the spoon (not plastic) & again press start.</p> <p>5. After beeps, allow it to stand for 5 minutes & then strain it through stainless steel strainer into a glass jar & then store it.</p>		Malai/Cream (Collected over 10 days)	250g - 300g	Cold water	As required																		
Malai/Cream (Collected over 10 days)	250g - 300g																										
Cold water	As required																										

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

* Refer Page 107, Fig. 2

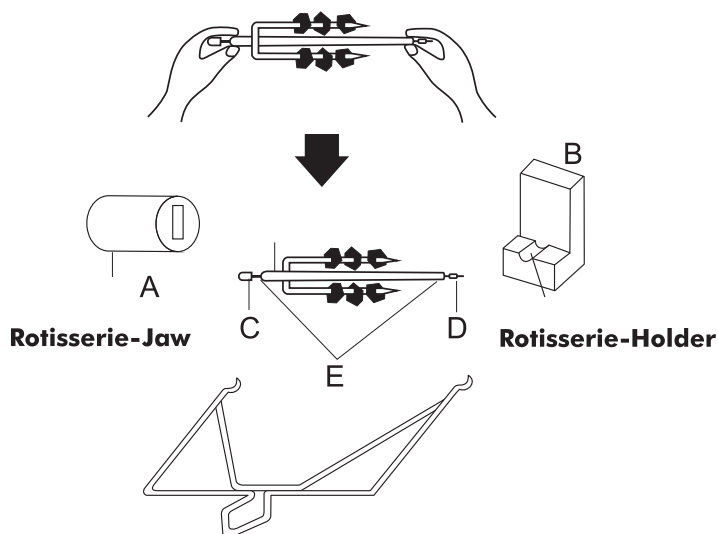
Usage Of Accessories/Utensils

- 1)  + 
Low rack Multi cook tawa
- 2)  + 
High rack Multi cook tawa
- 3)  + 
Low rack Microwave safe glass bowl
(Not provided with LG Kit)
- 4)  + 
Low rack Metal cake tin
(Not provided with LG Kit)
- 5)  + 
High rack Microwave flat glass dish
(Not provided with LG Kit)
- 6)  + 
Low rack Microwave flat glass dish
(Not provided with LG Kit)

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

Vegetables

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

Vegetables

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

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

List of Ingredients

Fruits

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

Cereals

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

Pulses

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

Dry Fruits

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

Fats & oils

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

Miscellaneous

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



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