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## OWNER'S MANUAL

# MICROWAVE OVEN

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Before beginning installation, read these instructions carefully. This will simplify installation and ensure that the product is installed correctly and safely. Leave these instructions near the product after installation for future reference.

### ENGLISH

MC2146BP MC2146BL MC2146BV MC2146BG MC2146BR



MFL72062601  
Rev.06\_012026

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This manual may contain images or content that may be different from the model you purchased.

This manual is subject to revision by the manufacturer.

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# IMPORTANT SAFETY INSTRUCTIONS

## READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. The guidelines are separated into '**WARNING**' and '**CAUTION**' as described below.

### Safety Messages



This symbol is displayed to indicate matters and operations that can cause risk.

Read the part with this symbol carefully and follow the instructions in order to avoid risk.

#### **WARNING**



This indicates that the failure to follow the instructions can cause serious injury or death.

#### **CAUTION**



This indicates that the failure to follow the instructions can cause the minor injury or damage to the appliance.



This symbol is displayed to alert that hot surface. Do not touch surfaces during use in order to prevent burn hazard.

### WARNING

#### **WARNING**

- To reduce the risk of explosion, fire, death, electric shock, injury or scalding to persons when using this product, follow basic precautions, including the following:

### Technical Safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision

or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy when using the microwave oven, read all instructions before using the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not attempt to tamper with, or make any adjustments or repairs to the door, door seals, control panel, safety interlock switches or any other part of the oven which would involve the removal of any cover protecting against exposure to microwave energy.
- Only qualified service person from LG Electronics service centre should disassemble, repair, or modify the appliance.
- It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Unlike other appliances, the microwave oven is a high-voltage and a high electrical-current piece of equipment. Improper use or repair could result in harmful exposure to excessive microwave energy or in electric shock.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
- Liquids and other foods must not be heated in sealed containers since they are liable to explode. Remove the plastic wrapping from

food before cooking or defrosting. Note though that in some cases food should be covered with plastic film, for heating or cooking.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- The microwave oven must not be placed in a cabinet. The microwave oven is intended to be used free-standing.
- Keep the appliance and its cord out of reach of children less than 8 years.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance should not be used for commercial catering purposes. This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm house;
  - By clients in hotels, motels and other residential environments;
  - Bed and breakfast type environments.
- Do not install this appliance inside mobile vehicles (camping cars).
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Only use utensils that are suitable for use in microwave ovens. They may heat-up and char.
  - Remove metal twist ties before using the appliance.
  - Do not use wooden containers and ceramic containers that have metallic (e.g. gold or silver) inlays.
  - Metallic containers for food and beverages are not allowed during microwave cooking. Metal objects in particular may arc in the oven, which can cause serious damage.

- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is observed (or emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flame.
- Only use the temperature probe recommended for this oven.
  - You can not ascertain that the temperature is accurate with an unsuitable temperature probe.
  - This model does not provide a temperature probe.
- When heating liquids, e.g. soups, sauces and beverages in your microwave oven,
  - Avoid using straight sided containers with narrow necks.
  - Do not overheat.
  - Stir the liquid before placing the container in the oven and again halfway through the heating time.
  - Be careful when handling the container.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
  - After heating, let it stand in the appliance for a short time; stir or shake it again carefully and check the temperature of it before consuming to avoid burns (especially, contents of feeding bottles and baby food jars).
- The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- The appliance shall not be cleaned with a steam cleaner.
- Steam cleaner is not to be used.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

- Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

## Installation

- Ensure that the outlet socket is properly grounded, and that the earth pin on the power cord is not damaged or removed from the power plug. For more details on grounding, inquire at an LG Electronics customer information centre.
  - This appliance must be earthed. The wires in the mains lead are coloured in accordance with the following codes:
    - BLUE: Neutral
    - BROWN: Live
    - GREEN and YELLOW: Earth
  - As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:
    - The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured BLACK.
    - The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or Coloured RED.
    - The wire which is coloured GREEN & YELLOW or GREEN must be connected to the terminal which is marked with the letter G or earth symbol.
-  Earth symbol
- This appliance incorporates an earth connection for functional purposes.
  - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Improper use may cause serious electric damage.
  - The appliance is supplied from a cord extension set or an electrical portable outlet device, the cord extension set on electrical portable

outlet device must be positioned so that it is not subject to splashing or ingress of moisture.

- If the power cord is damaged or the hole of the outlet socket is loose, do not use the power cord and contact an authorized service centre.

### Operation

- Children should not allow to play with accessories or hang down from the door or any part of the appliance.
- When the appliance is operated in the combination mode, children should only use the appliance under adult supervision due to the temperatures generated.
- Never operate the appliance when it is empty. Food or water should always be in the appliance during operation to absorb the microwave energy.
- Do not operate your appliance if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces. It could result in harmful exposure to excessive microwave energy.
- Do not use the appliance for the purpose of dehumidification. (ex. Operating the microwave oven with wet newspapers, clothes, toys, electric devices, pet or child etc.) It can be the cause of serious damage to safety such as a fire, a burn or a sudden death due to an electric shock.
- Be certain to use proper accessories on each operation mode. Improper use could result in damage to your appliance and accessories, or could make spark and a fire.

### CAUTION

---

#### CAUTION

- To reduce the risk of injury to persons, malfunction, or damage to the product or property when using the appliance, follow basic safety precautions, including the following:
-

## Installation

- Install the appliance according to the installation requirements that are in this manual.
- Allow at least 8 cm from the front of the oven door to avoid accidental tipping of the appliance.
- The turntable must always be in place when you operate the appliance.
- Do not block an exhaust outlet that is located on the top, bottom or side of the appliance.
- Do not place any object (such as kitchen towels, napkins, etc.) between the appliance front face and the door.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

## Operation

- Do not touch the appliance (including the oven door, outer cabinet, rear cabinet, oven cavity, accessories and dishes) during grill mode, convection mode and auto cook operations. The temperature of accessible surfaces may be high when the appliance is operating. There is the danger of a burn unless wearing thick culinary gloves.
- Do not place an object (a book, a box, water bottle, vase etc.) on the appliance. The appliance may overheat or catch fire or the object may fall, causing injury to persons.
- Do not operate the appliance with the door open. It could result in harmful exposure to excessive microwave energy.
- Set the cooking times correctly. The small amounts of food require shorter cooking or heating time. Over cooking may result in the food catching on fire and subsequent damage to your appliance.
- Do not use recycled paper products. They may contain impurities which may cause sparks or fires when used in cooking.
- Do not cook food wrapped in paper towels or newspaper, unless your cook book contains instructions for the food you are cooking.

- Do not use newspaper in place of paper towels for cooking.
- Do not use the appliance to dry newspapers or clothes. They may catch fire.
- Do not cook eggs in their shell. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended. Pressure will build up inside the egg which will burst.
- Do not attempt deep fat frying in your appliance. This could result in a sudden boil over of the hot liquid.
- Pierce the skin of potatoes, apples or any such fruit or vegetables before cooking. They could burst.
- If smoke is observed (or emitted), switch off or unplug the appliance and keep the door closed in order to stifle any flame.
- Follow exact directions given by each manufacturer for their popcorn product.
  - Never use a brown paper bag for popping corn.
  - Never attempt to pop leftover kernels.
  - Do not leave the appliance unattended while the corn is being popped.
  - If corn fails to pop after the suggested times, discontinue cooking.
  - Overcooking could result in the corn catching a fire.
- The power connection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules. Using improper plug or switch can cause an electric shock or a fire.
- All air vents should be kept clear during cooking. If air vents are covered during appliance operation the appliance may overheat.

### **Maintenance**

- If it is necessary to take precautions during user maintenance, appropriate details shall be given.
- Do not rinse containers, tray and rack by placing them in water immediately after cooking.

- Unplug the power plug and allow it to cool before cleaning.
- Always use gloves when removing food and accessories after cooking as the oven and accessories will be very hot.
- Allow the turntable to cool before removing it from the appliance.
- Do not allow food or cleaner residue to accumulate on sealing surfaces of the appliance.
- Keep the inside and outside of the appliance clean.

## **Cleaning**

Keep the oven clean inside and outside. Take special care to keep the inner door panel and the front frame free of food or grease build-up. Clean your oven weekly or more often, if needed.

- Abrasive cleansers, steel wool pads, gritty wash cloths, some paper towels, etc., can damage the control panel and the interior and exterior of the oven.

## **Cleaning the Interior**

Use a damp cloth to clean the surfaces of the door and wipe out crumbs between the door and the frame. Remove greasy spatters with a soapy cloth then rinse and dry.

- Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon.
- If steam accumulates inside or outside of the oven door, wipe the panels with a soft cloth.

## **Cleaning the Exterior**

Clean the outside of the oven with soap and water. Rinse with clean water and dry with a soft cloth or paper towel.

- Do not allow the water to seep into the ventilation openings to prevent damage to the operating parts inside the oven.
- The door and door seals should be kept clean. Use only warm, soapy water, rinse then dry thoroughly.
- Frequently wipe metal parts with a damp cloth.

## **Cleaning the Control Panel**

Open the door to prevent the oven from accidentally starting. Wipe with a damp cloth followed immediately by a dry cloth. Press **STOP** or **STOP/Clear** after cleaning.

### Cleaning the Accessories

Wash the glass tray and rotating ring in mild, sudsy water. For heavily soiled areas, use a mild cleanser and scouring sponge. Dry completely before use.

- The glass tray and rotating ring are dishwasher safe.

## CARING FOR THE ENVIRONMENT

### Disposal of Your Old Appliance (as per e-waste Rules)



1. When this crossed out wheeled bin symbol is depicted on the product and its operator's manual, it means the product is covered by E-Waste Management Rules India published by MoEF & CC, Govt. of India and are meant to be recycled, dismantled, refurbished or disposed off.

#### 2. Do's

- a. The product is required to be handed over only to the authorized recycler for disposal.
- b. Keep the product in isolated area, after it becomes non-functional/unreparable so as to prevent its accidental breakage.

#### Don'ts

- a. The product should not be opened by the user himself/herself, but only by authorized service personnel.
- b. The product is not meant for re-sale to any unauthorized agencies/scrap dealer/kabariwalah.
- c. The product is not meant for mixing into household waste stream.
- d. Do not keep any replaced spare part(s) from the product in exposed area.

3. Any disposal through unauthorized agencies/person will attract action under Environment (Protection) Act 1986.

4. This product is complied with the requirement of Hazardous Substances as specified under E-Waste Management Rules India published by MoEF & CC, Govt. of India.

5. To locate a nearest collection centre or call for pick-up (limited area only) for disposal of this appliance, please contact No. 08069379999, Toll Free No. 1800-315-9999 for details. All collection centre and pick up facilities are done by third parties with LG Electronics India Ltd. Merely as a facilitator. For more detailed information, please visit : <http://www.lg.com/in>.

## अपने पुराने उपकरण का निपटान (ई- अपशिष्ट नियमों के अनुसार)



1. जब इस काटे गए पहिये वाले बिन का चिह्न किसी उपकरण और इसके ऑपरेटर और उसके ऑपरेटर की पुस्तिका के साथ संलग्न होता है, तो इसका मतलब है कि इसे "ई-अपशिष्ट" (प्रबंधन और हथालन) नियम के अंतर्गत सम्मिलित किया गया है और इसके पुनर्नवीनीकरण, नवीनीकरण, विघटन और निपटान के लिए बनाया गया है।  
MoEF & CC भारत सरकार द्वारा प्रकाशित (भारतीय "ई- अपशिष्ट" (प्रबंधन और हथालन))

2. करें

क. उपकरण को सिर्फ अधिकृत पुनः नवीनीकरणकर्ता को ही निपटारन करने हेतु हस्तांतरित करें।  
ख. जब उपकरण कार्यरत ना हो, इसे अलग क्षेत्र में रखें ताकि उपकरण से होने वाली दुर्घटनाओं से बचा जा सके।

ना करें

क. इस उपकरण को स्वयं उपयोगकर्ता द्वारा नहीं खोला जाना चाहिए, बल्कि केवल अधिकृत सेवा कर्मियों द्वारा ही खोला जाना चाहिए।

ख. इस उपकरण को पुनः बिक्री के लिए किसी भी अनधिकृत संस्था /भंगार वाला /कबाड़ीवाला को ना दे।

ग. इस उपकरण को किसी घरेलू अपशिष्ट सामान के साथ मिलाकर ना रखें।

घ. उपकरण के बदले हुए या आंतरिक पुरजों को खुले क्षेत्र में न रखें।

3. यदि किसी अनधिकृत विभाग या व्यक्ति के द्वारा निपटारन किया जाता है तो यह पर्यावरण (सुरक्षा) अधिनियम 1986 के अंतर्गत आता है।

4. यह उत्पाद ई- अपशिष्ट (प्रबंधन और हथालन) नियम के तहत निर्दिष्ट खतरनाक पदार्थों की आवश्यकता का पालन करता है।

MoEF & CC, भारत सरकार द्वारा प्रकाशित (भारतीय "ई- अपशिष्ट" (प्रबंधन और हथालन))

5. उपरोक्त पदार्थों के निपटारन के लिए नजदीकी निपटारन संस्थान (संकीर्ण क्षेत्र) में कॉल करें। अधिक जानकारी के लिए हमारे नंबर **08069379999**, टोल फ्री नंबर **1800-315-9999** पर पर कॉल करें। सभी संग्रहण केंद्र व पिक-अप की सुविधाएं किसी थर्ड -पार्टी जो "LG Electronics India Ltd." को अपनी सेवाएं प्रदान कर रही हो से करवाएं।

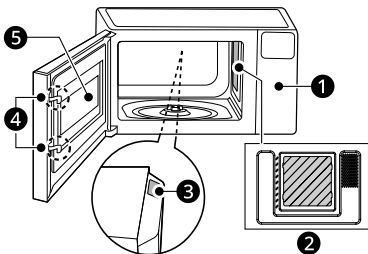
अधिक जानकारी के लिए, कृपया देखें वेब साइट : <http://www.lg.com/in>

# INSTALLATION

## Product Overview

The appearance or components of the appliance may differ from model to model.

### Front View



- 1 Control Panel
- 2 Mica Sheet
- 3 Rating Label
- 4 Safety Door Lock System
- 5 Window

## WARNING

- Do not operate the oven when it is empty or without the glass tray. It is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started.

## CAUTION

- To avoid risk of personal injury or property damage, do not use stoneware, metal cookware, or metal rimmed cookware in the oven.

## NOTE

- Do not remove the mica sheet from the inside cavity of the oven. It is there to protect the microwave components from food spatters.

## Accessories



1



2



3



4

- 1 Glass Tray
- 2 Rotating Ring
- 3 High Rack
- 4 Low Rack

## Accessories Guided

|            | Microwave | Grill | Convection | Grill Combination | Convection Combination |
|------------|-----------|-------|------------|-------------------|------------------------|
| Glass Tray | O         | O     | O          | O                 | O                      |
| High Rack  | -         | O     | O          | O                 | O                      |
| Low Rack   | -         | O     | O          | O                 | O                      |

- O: Acceptable
- : Not Acceptable

**⚠ CAUTION**

- Do not use the microwave oven without the glass tray and rotating ring.
- Be certain to use proper accessories on each operation mode. Improper use could result in damage to your oven and accessories, or could make spark and a fire.

**Specifications**

Power supply and power consumption may vary depending on the model purchased. Refer to the labels for details.

**MC2146BP MC2146BL MC2146BV MC2146BG  
MC2146BR Model**

- **Microwave Output:** Max. 800 W\*1
- **Frequency:** 2450 MHz\*2
- **Dimensions (W x H x D):** 475 mm x 285 mm x 460 mm
- **Power Supply:** 230 V~ 50 Hz
  - **Power Consumption:** Microwave 1350 W, Grill 1150 W, Convection 1860 W, Grill Combination 1860 W, Convection Combination 1860 W

\*1 IEC 60705 RATING STANDARD. Specifications are subject to change without prior notice.

\*2 Microwave Frequency: 2450 MHz +/- 50 MHz (Group 2 / Class B)  
Group 2 equipment: group 2 contains all ISM RF equipment in which radio-frequency energy in the frequency range 9 kHz to 400GHz is intentionally generated and used or only used, in the form of electromagnetic radiation, inductive and /or capacitive coupling, for the treatment of material or inspection/analysis purposes.  
Class B equipment is equipment suitable for use in domestic dwellings and domestic dwellings directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

**NOTE**

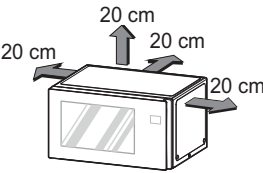
- When operating at 100% and 80% power levels for prolonged periods, the output power will be

reduced gradually to help prevent the unit from electrically overheating.

**Installation Requirements**

**Installation Location**

- 1 Place the microwave oven on a flat surface with more than 85 cm height.
  - The front of the oven should be at least 8 cm from the edge of the surface to prevent tipping.
- 2 Allow at least 20 cm from the top, 20 cm from the sides, and 20 cm back of the oven for proper ventilation.
  - Free airflow around the oven is important.
  - An exhaust outlet is located on bottom or side of the oven. If you use the microwave oven in an enclosed space or cupboard, the air flow for cooling the product could be worse. It may result in lower performance and reduced service life.



- 3 Place the rotating ring inside the oven and place the glass tray on top.
- 4 Insert the power plug into an outlet.

- Do not block the outlet to prevent damage the oven.
- Make sure the microwave oven is the only appliance connected to the socket.
- If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.

---

## NOTE

- Do not place oven above a gas or electric range.
  - The setting of the cooking time should be shorter than common microwave ovens (700 W, 800 W) due to the relatively high output power of the product.
- 

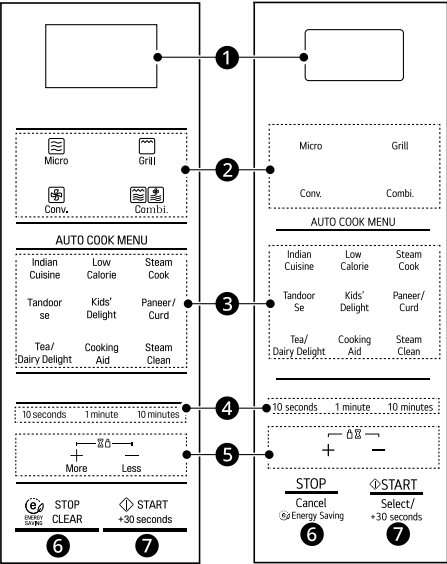
## Radio Frequency Interference

- When operating the microwave oven, If you use a product such as radio, TV, wireless LAN, Bluetooth, medical equipment, wireless equipment etc.
- Using the same frequency as the microwave oven, the product may receive interference from these products. This interference does not indicate a problem of the microwave or the product and is not a malfunction. Therefore, it is safe to use. However, medical equipment may receive interference as well, so use caution when using medical equipment near the product.

# OPERATION

## Control Panel

### Control Panel Features



**1 Display**

Shows the time of day, cooking time settings, and selected cooking functions.

**2 Cook Mode**

Select a cooking mode for the microwave oven, grill, grill combination, convection, and convection combination mode.

**3 Auto Cook Mode**

Press the buttons to select preprogrammed cook for popular food items.

**4 Time**

Select cooking time of a recipe.

**5 More/Less**

Set cooking time, power level, quantity, or weight.

**6 STOP**

Stop the oven or clear all entries.

**Energy Saving**

Allows to save energy.

**7 START**

Press this button to start the oven, enter amounts, or cook at 100% cook power for 30 seconds.

- If you press this button during cooking to increase cook time by 30 seconds. (Up to 99 minutes and 59 seconds)

### Display Icon

| Icon | Indication                      |
|------|---------------------------------|
|      | Microwave                       |
|      | Grill                           |
|      | Convection                      |
|      | Grill Combination               |
|      | Convection Combination          |
|      | Defrost                         |
|      | Knob Rotation                   |
|      | Select an Weight                |
| 10·1 | Select Time                     |
|      | Start Cooking                   |
| kg   | Select an Weight                |
| °C   | Select a Convection Temperature |

### NOTE

- A beep sounds each time you press a key. A melody signals the end of a timer or a cooking cycle.
- This oven has a built-in safety interlocks to prevent exposure to excessive microwave

energy. The oven will automatically turn off any cooking when the door is opened.

## Before Use

### Microwave Power Levels

This microwave oven is equipped with 5 power levels to give you maximum flexibility and control over cooking. See the table for suggested power levels for various foods.

- When operating at 100% and 80% power levels for prolonged periods, the output power will be reduced gradually to help prevent the unit from electrically overheating.

| Power Level                      | Use                                                                                                                                                                                                  |
|----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>High<br/>800 W<br/>(100%)</b> | <ul style="list-style-type: none"><li>• Boiling water.</li><li>• Browning ground beef.</li><li>• Cooking poultry pieces, fish, vegetables, and tender cuts of meat.</li></ul>                        |
| <b>640 W<br/>(80%)</b>           | <ul style="list-style-type: none"><li>• All reheating.</li><li>• Roasting meat and poultry.</li><li>• Cooking mushrooms and shellfish.</li><li>• Cooking foods containing cheese and eggs.</li></ul> |
| <b>480 W<br/>(60%)</b>           | <ul style="list-style-type: none"><li>• Baking cakes and scones.</li><li>• Preparing eggs.</li><li>• Cooking custard.</li><li>• Preparing rice, soup.</li></ul>                                      |
| <b>320 W<br/>(40%)</b>           | <ul style="list-style-type: none"><li>• All thawing.</li><li>• Melting butter and chocolate.</li><li>• Cooking less tender cuts of meat.</li></ul>                                                   |
| <b>160 W<br/>(20%)</b>           | <ul style="list-style-type: none"><li>• Softening butter and cream cheese.</li><li>• Softening ice cream.</li><li>• Raising yeast dough.</li></ul>                                                   |

### Child Lock

Use this safety feature to lock the control panel and prevent the oven from being turned on when cleaning the oven or prevent children from unsupervised use of the oven.

#### Setting Child Lock to ON

- 1 Press **STOP**.
- 2 Press and hold **STOP** until a **L** appears in the display (approximately 3 seconds).

#### Cancelling Child Lock

Press **STOP**, and hold until a **L** disappears in the display (approximately 3 seconds).

### NOTE

- If set, the time of day reappears in the display after 1 second.
- If the oven is locked, a **L** appears in the display when any key is pressed.
- Unlock the oven to resume normal use.

## Quick Start

### Quick Start Feature

This feature allows you to set 30-second intervals of High power cooking with each press of the **START** button.

#### Cooking for 2 Minutes on High Power

- 1 Press **STOP**.
- 2 Press **START** four times.
  - The oven starts cooking and the time counts down in the display.

### NOTE

- The oven will immediately start cooking for 30 seconds on high power.

### NOTE

- Press **START** repeatedly to extend the cook time by 30 seconds every time the button is pressed.
  - The cook time can be extended to 99 minutes and 59 seconds.
- 

## Manual Cooking

When not using the auto cooking functions, the cooking time and power level are set manually.

- 1 Press **STOP**.
- 2 Press **Micro** until a desired power level appears in the display.
- 3 Press **Time** to select a desired time, and press **START**.
  - When cooking is complete, a chime sounds and **End** appears in the display window. **End** remains in the display and the chime repeats every minute until the door is opened, or any button is pressed.

### NOTE

- If a power level is not selected, the oven defaults to High power.
- 

## Grill Cooking

This feature allow you to brown and crisp food quickly without preheating.

- 1 Press **STOP**.
- 2 Press **Grill**.
- 3 Press **Time** to select a desired time, and press **START**.

### ⚠ CAUTION

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

### NOTE

- The rack can be used in grill and grill combination cooking. Place the rack on the glass tray.



## Grill Combination Cooking

This feature allow you to combine microwave cooking with the grill to cook quickly.

- 1 Press **STOP**.
- 2 Press **Combi**.
- 3 Press **Grill**.
- 4 Press **Micro** until a desired power level appears in the display.
  - Microwave power level code: 160 W, 320 W, 480 W
- 5 Press **Time** to select a desired time, and press **START**.

### ⚠ CAUTION

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

- The rack can be used in grill and grill combination cooking. Place the rack on the glass tray.



- 3 Select a desired temperature by using **More/Less**, and press **START** to temperature confirmation.
  - If you do not set a temperature your oven will automatically select **180 °C**.

- 4 Press **Time** to select a desired time, and press **START**.

## Convection Cooking

This feature allow you to cook food with hot blast heating.

### To preheat the oven

- 1 Press **STOP**.
- 2 Press **Conv..**
- 3 Select a desired temperature by using **More/Less**, and press **START** to temperature confirmation.
- 4 Press **START**.
  - Preheating will be started with displaying **Pr-H**.
  - The oven will beep when the desired temperature is reached. It will take a few minutes to reach the selected temperature.
  - Once it has reached correct temperature, place food in your oven and to start cooking.

### To cook food using the convection mode

- 1 Press **STOP**.
- 2 Press **Conv..**
- 3 Select a desired temperature by using **More/Less**, and press **START** to temperature confirmation.
  - If you do not set a temperature your oven will automatically select **180 °C**.
- 4 Press **Time** to select a desired time, and press **START**.

## CAUTION

- Always use gloves when removing food and accessories after cooking as the oven and accessories will be very hot.
- The low rack can be used in convection, and convection combination cooking. Place the low rack on the glass tray.



## NOTE

- The convection oven has a temperature range of 40 - 230 °C.
- The oven has a ferment function at the oven temperature of 40 °C. You may wait until the oven is cool because you cannot use a ferment function if the oven temperature is over 40 °C.

## Convection Combination Cooking

This feature allow you to combine microwave cooking with the hot blast heating to cook quickly.

- 1 Press **STOP**.
- 2 Press **Combi**.
- 3 Press **Conv..**

- 4 Press **Micro** until a desired power level appears in the display.
- Microwave power level code: 160 W, 320 W, 480 W

- 5 Press **Time** to select a desired time, and press **START**.

### CAUTION

- Always use gloves when removing food and accessories after cooking as the oven and accessories will be very hot.
- Be careful when removing food as the container will be hot.
- The low rack can be used in convection, and convection combination cooking. Place the low rack on the glass tray.



## Two Stage Cooking

Program an item to cook in 2 stages with different power levels and cooking times in combination cooking.

- 1 Press **STOP**.
- 2 Set stage 1
- 1) Press **Combi** until a desired combination mode appears in the display.
  - 2) Press **Micro** until a desired power level appears in the display.
    - Microwave power level code: 160 W, 320 W, 480 W
  - 3) Press **Time** to select a desired time.
- 3 Set stage 2
- 1) Press **Combi** until a desired combination mode appears in the display.

- 2) Press **Micro** until a desired power level appears in the display.
  - Microwave power level code: 160 W, 320 W, 480 W
- 3) Press **Time** to select a desired time.

- 4 Press **START**.

## Energy Saving

The microwave oven allows you to save energy by display off when not cooking in oven.

- When door open condition (Lamp/LED on and display on)

- 1 Press **STOP**.

- 2 Lamp/LED off and display off.

- 3 Press any button on control panel, display shows **STOP**.

- When door close condition (Lamp/LED off and display on)

- 1 Press **STOP**.

- 2 Lamp/LED off and display off.

- 3 Press any button on control panel, display shows **STOP** related display and Lamp/LED is turned off.

- When door is open (Lamp/LED and display on)  
Door is open for 5 minutes, Lamp/LED and display are auto cut off.
  - When any button is pressed, Lamp/LED and display are turned on.
  - If door is closed, after 5 minutes display is turned off.

## Cooking Mode

This feature has preprogrammed settings to automatically cook certain foods.

### Indian Cuisine Mode

- 1 Press **STOP**.
- 2 Press **Indian Cuisine** until a desired menu appears in the display.
  - **I**: **Indian Cuisine**
  - **SC**: **Sweet Corner**
  - **CC**: **Chatpat Corner**
- 3 Select a desired weight by using **More/Less**. (If required)
- 4 Press **START**.

### Low Calorie Mode

- 1 Press **STOP**.
- 2 Press **Low Calorie** until a desired menu appears in the display.
  - **HP**: **Health Plus**
  - **S**: **Soup**
  - **C**: **Continental**
- 3 Select a desired weight by using **More/Less**. (If required)
- 4 Press **START**.

## Steam Cook Mode

- 1 Press **STOP**.
- 2 Press **Steam Cook** until a desired menu appears in the display.
  - **SC**: **Steam Cook**
- 3 Select a desired weight by using **More/Less**. (If required)
- 4 Press **START**.

## Tandoor Se Mode

- 1 Press **STOP**.
- 2 Press **Tandoor Se** until a desired menu appears in the display.
  - **TS**: **Tandoor Se**
- 3 Select a desired weight by using **More/Less**. (If required)
- 4 Press **START**.

## Kids' Delight Mode

- 1 Press **STOP**.
- 2 Press **Kids' Delight** until a desired menu appears in the display.
  - **CF**: **Child's Favourite**
  - **CR**: **Cake**

## 24 OPERATION

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**3** Select a desired weight by using **More/Less**. (If required)

**4** Press **START**.

### Paneer/Curd Mode

**1** Press **STOP**.

**2** Press **Paneer/Curd** until a desired menu appears in the display.  
• **PA, CU: Paneer/Curd**

**3** Select a desired weight by using **More/Less**. (If required)

**4** Press **START**.

### Tea/Dairy Delight Mode

**1** Press **STOP**.

**2** Press **Tea/Dairy Delight** until a desired menu appears in the display.  
• **dd: Tea/Dairy Delight**

**3** Select a desired weight by using **More/Less**. (If required)

**4** Press **START**.

### Cooking Aid Mode

**1** Press **STOP**.

**2** Press **Cooking Aid** until a desired menu appears in the display..  
• **UE: Cooking Aid**

**3** Select a desired weight by using **More/Less**. (If required)

**4** Press **START**.

### Steam Clean Mode

**1** Press **STOP**.

**2** Press **Steam Clean** until a desired menu appears in the display.  
• **SL: Steam Clean**

**3** Select a desired weight by using **More/Less**. (If required)

**4** Press **START**.

# Recipe

## Indian Cuisine

### I [ 1: Mix Veg

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

#### Ingredients

| List        |                                                                       | Weight-1      | Weight-2      | Weight-3      | Weight-4      | Weight-5      |
|-------------|-----------------------------------------------------------------------|---------------|---------------|---------------|---------------|---------------|
| For Mix Veg | Weight Limit                                                          | 0.1 kg        | 0.2 kg        | 0.3 kg        | 0.4 kg        | 0.5 kg        |
|             | Mix Veg. (Carrot, Cauliflower, peas, beans, potato)                   | 100 g (Total) | 200 g (Total) | 300 g (Total) | 400 g (Total) | 500 g (Total) |
|             | Oil                                                                   | 0.25 tbsp     | 0.5 tbsp      | 1 tbsp        | 1.5 tbsps     | 2 tbsps       |
|             | Onion (chopped)                                                       | 0.5 cup       | 1 cup         | 1.5 cups      | 2 cups        | 2 cups        |
|             | Tomato (chopped)                                                      | 0.25 cup      | 1 cup         | 1.5 cups      | 1.5 cups      | 1.5 cups      |
|             | Salt, Cumin powder, Garam masala, Red Chilli powder, Coriander powder | As per taste  |               |               |               |               |

#### Instructions

- 1) In a Microwave safe bowl add oil, onion, tomato and all spices. Mix well, Select menu and weight, then press start.
- 2) When beeps, remove and mix well. Add vegetable and some water. Cover, then press start.
- 3) When beeps, mix well. Cover, then press start. Garnish with coriander leaves.

### I [ 2: Veg biryani

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List            |                                                                                             | Weight-1     | Weight-2 | Weight-3 | Weight-4  | Weight-5 |
|-----------------|---------------------------------------------------------------------------------------------|--------------|----------|----------|-----------|----------|
| For Veg Biryani | Weight Limit                                                                                | 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   | 600 ml    | 650 ml   |
|                 | oil                                                                                         | 1 tbsp       | 2 tbsps  | 3 tbsps  | 3.5 tbsps | 4 tbsps  |
|                 | Laung, elaichi, dalchini, black pepper, tej patta, salt, garam masala and red chilli powder | As per taste |          |          |           |          |
|                 | Mix vegetables- Gobhi, mutter, gajar, French beans etc                                      | 0.5 cup      | 1 cup    | 1.5 cups | 2 cups    | 2.5 cups |

Instructions

- 1) In Microwave safe bowl, add oil, laung, dalchini, elaichi, tej pataa and kali mirch and mix vegetables. Select menu and weight, then press start.
- 2) When beep, add rice, water, salt and spices. Mix well, cover it and press start. Stand in 5 minutes after cook ends. Serve hot with raita and salad.

🍽️: Kadhai Paneer

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List              |                                                      | Weight-1     | Weight-2 | Weight-3 | Weight-4  | Weight-5  |
|-------------------|------------------------------------------------------|--------------|----------|----------|-----------|-----------|
| For Kadhai Paneer | Weight Limit                                         | 0.1 kg       | 0.2 kg   | 0.3 kg   | 0.4 kg    | 0.5 kg    |
|                   | Capsicum and Onion (sliced)                          | 0.5 cup      | 1 cup    | 1.5 cups | 2 cups    | 2.5 cups  |
|                   | Onion Paste                                          | 3 tbsps      | 4 tbsps  | 5 tbsps  | 6 tbsps   | 6.5 tbsps |
|                   | Tomato Puree                                         | 2 tbsps      | 3 tbsps  | 4 tbsps  | 4.5 tbsps | 5 tbsps   |
|                   | Ginger-Garlic Paste, Salt and Sugar                  | As per taste |          |          |           |           |
|                   | Red Chilli Powder, Haldi, Kasuri Methi, Garam Masala | As per taste |          |          |           |           |
|                   | Butter                                               | 1.5 tbsps    | 2 tbsps  | 3 tbsps  | 3.5 tbsps | 4 tbsps   |
|                   | Fresh Cream                                          | 1 tbsp       | 2 tbsps  | 3 tbsps  | 4 tbsps   | 5 tbsps   |
|                   | Oil                                                  | 0.5 tbsp     | 1 tbsp   | 2 tbsps  | 2.5 tbsps | 3 tbsps   |

Instructions

- 1) In Microwave safe bowl, add oil, onion paste, ginger-garlic paste, sliced capsicum and onion. Mix well, cover. Select menu and weight, then press start.
- 2) When beep, add tomato puree, butter, fresh cream, haldi, red chilli powder, garam masala, kasuri methi, salt, sugar and paneer cubes, mix well, then press start. Stand for 5 minutes. Garnish with hara dhania and serve hot.

I [4: Kadhai Chicken

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List               |                                       | Weight-1       | Weight-2 | Weight-3 | Weight-4 | Weight-5  |
|--------------------|---------------------------------------|----------------|----------|----------|----------|-----------|
| For Kadhai Chicken | Weight Limit                          | 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 tbsps  | 3 tbsps  | 3 tbsps  | 3.5 tbsps |
|                    | Methidana                             | 0.25 tsp       | 0.25 tsp | 1 tsp    | 1 tsp    | 1 tsp     |
|                    | Onion slices                          | 1 no.          | 2 nos.   | 3 nos.   | 3 nos.   | 3.5 nos.  |
|                    | Chopped garlic                        | 1 tsp          | 2 tsps   | 3 tsps   | 4 tsps   | 5 tsps    |
|                    | Dhania powder, red chilli powder salt | As per taste   |          |          |          |           |
|                    | Tomato puree                          | 0.25 cup       | 0.5 cup  | 1 cup    | 1.5 cups | 1.5 cups  |
|                    | Hara dhania                           | A few sprigs   |          |          |          |           |
|                    | Capsicum                              | 1 no.          | 1.5 nos. | 2 nos.   | 2 nos.   | 2 nos.    |
|                    | Ginger (finely sliced)                | 1 tbsp         | 2 tbsps  | 3 tbsps  | 4 tbsp   | 4.5 tbsp  |
|                    | Cream                                 | For garnishing |          |          |          |           |

Instructions

- 1) In Microwave Safe Bowl add oil, methidana, onion slices, garlic, dhania powder, red chilli powder, chicken and salt. Cover. Select menu and weight, then press start.
- 2) When beeps, mix well and add tomato puree, hara dhana, capsicum and ginger. Mix well and cover, then press start. Stand for 3 minutes.
- 3) Add cream. Mix well. Serve hot.

I 5: Dal Tadka

- **Weight Limit:** 0.2 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List          |                                                                                                     | Weight       |
|---------------|-----------------------------------------------------------------------------------------------------|--------------|
| For Dal Tadka | Weight Limit                                                                                        | 0.2 kg       |
|               | Dal (soaked for 2 hours)                                                                            | 200 g        |
|               | Water                                                                                               | 400 ml       |
|               | Oil                                                                                                 | 2 tbsps      |
|               | Rai, Roasted Jeera, Kasuri methi, Hara dhania, Curry leaves, Hing, Haldi, Hari mirch, Dhania powder | As per taste |
|               | Salt,                                                                                               | As per taste |

Instructions

- 1) Take dal in Microwave Safe bowl, add Water, Haldi and Hing.
- 2) Select menu and weight, then press start to cook.
- 3) When beeps, take another bowl add oil, roasted jeera, hari mirch, curry leaves, salt, dhania powder, hara dhania, kasuri methi (optional). Press start.
- 4) When beeps, add dal, water (if required), mix well and again press start.

I [6: Butter Chicken

- **Weight Limit:** 0.3 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List               |                                                                                  | Weight-1     | Weight-2  | Weight-3  |
|--------------------|----------------------------------------------------------------------------------|--------------|-----------|-----------|
| For Butter Chicken | Weight Limit                                                                     | 0.3 kg       | 0.4 kg    | 0.5 kg    |
|                    | Chicken (boneless)                                                               | 300 g        | 400 g     | 500 g     |
|                    | Ginger garlic paste                                                              | 2 tbsps      | 2.5 tbsps | 3 tbsps   |
|                    | Tomato puree                                                                     | 0.5 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 tbsps      | 2.5 tbsps | 3 tbsps   |
|                    | Fresh cream                                                                      | 1 cup        | 1.5 cups  | 1.5 cups  |
|                    | Butter                                                                           | 2 tbsps      | 3 tbsps   | 3.5 tbsps |
|                    | Oil                                                                              | 2 tbsps      | 2.5 tbsps | 2.5 tbsps |
|                    | Slit green chillies                                                              | 3 nos.       | 4 nos.    | 5 nos.    |

Instructions

- 1) In a Microwave safe bowl add oil, ginger garlic paste, chopped onions, garam masala, dhania powder, jeera powder, salt. Mix well. Select menu and weight, then press start.
- 2) When beeps, mix well, add tomato puree, red chilli powder, kasuri methi, chicken pieces. Mix well and cover. Press start.
- 3) When beeps, mix well, add kaju paste, cream and butter. Mix well and cover. Press start.
- 4) Garnish with slit chillies.

I [ ]: Dum Aloo

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List         |                                                                                   | Weight-1     | Weight-2 | Weight-3 |
|--------------|-----------------------------------------------------------------------------------|--------------|----------|----------|
| For Dum Aloo | Weight Limit                                                                      | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|              | Boiled Aloo (small)                                                               | 100 g        | 200 g    | 300 g    |
|              | Oil                                                                               | 2 tbsps      | 3 tbsps  | 3 tbsps  |
|              | Jeera, pepper seeds, cloves, hing                                                 | As required  |          |          |
|              | Onion paste                                                                       | 2 tbsps      | 3 tbsps  | 4 tbsp   |
|              | Ginger and garlic paste                                                           | 1 tsp        | 1.5 tsps | 1.5 tsps |
|              | Tomato puree                                                                      | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|              | Curd                                                                              | 0.5 cup      | 1 cup    | 1 cup    |
|              | Turmeric powder, red chilli powder, deghi mirch, salt, garam masala, saunf powder | As per taste |          |          |

Instructions

- 1) In a Microwave safe bowl add oil, jeera, pepper seeds, cloves, hing, onion paste, ginger garlic paste. Mix well.
- 2) Select menu and weight, then press start.
- 3) When beeps, mix well and add tomato puree and boiled potatoes. Mix well and cover. Press start.
- 4) When beeps, mix well and add curd. Cover, then press start.
- 5) Allow to stand for 3 minutes.

IB: Baigan Ka Bharta

- **Weight Limit:** 0.3 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                 |                                                             | Weight-1     | Weight-2  | Weight-3 |
|----------------------|-------------------------------------------------------------|--------------|-----------|----------|
| For Baigan Ka Bharta | Weight Limit                                                | 0.3 kg       | 0.4 kg    | 0.5 kg   |
|                      | Baingan (Chopped in big pieces)                             | 300 g        | 400 g     | 500 g    |
|                      | Oil                                                         | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
|                      | Chopped onions                                              | 1 cup        | 1.5 cups  | 2 cups   |
|                      | Chopped green chillies                                      | 3 nos.       | 4 nos.    | 5 nos.   |
|                      | Chopped ginger                                              | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
|                      | Chopped tomato                                              | 2 nos.       | 3 nos.    | 4 nos.   |
|                      | Tomato puree                                                | 4 tbsps      | 5 tbsps   | 6 tbsps  |
|                      | Salt, dhania powder, garam masala, red chilli powder, haldi | As per taste |           |          |
|                      | Chopped coriander leaves                                    | A few sprigs |           |          |

Instructions

- 1) In a Microwave safe bowl add peeled and chopped baigan. Sprinkle some water. Cover. Select menu and weight, then press start.
- 2) When beeps, remove and mash the baigan well.
- 3) In another Microwave safe bowl add oil, chopped onion, green chillies, ginger, tomato, tomato puree, salt, dhania powder, garam masala, red chilli powder, haldi. Mix well. Cover, then press start.
- 4) When beeps, mix well. Add the mashed baingan and mix well. Press start. Allow to stand for 3 minutes. Garnish with coriander leaves.

I [9: Gatte Ki Sabzi

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl, Microwave safe bowl

Ingredients

| List               |              | Weight-1 |
|--------------------|--------------|----------|
| For Gatte Ki Sabzi | Weight Limit | 0.3 kg   |

| List              |                                               | Weight-1     |
|-------------------|-----------------------------------------------|--------------|
| For Making gattas | Besan                                         | 100 g        |
|                   | Red chilli powder, haldi, dhania powder, salt | As per taste |
|                   | Water                                         | As required  |
| For Subzi         | Oil                                           | 1 tbsp       |
|                   | Rai, jeera                                    | 2 tsps       |
|                   | Curry leaves                                  | A few        |
|                   | Sour curd                                     | 1 cup        |
|                   | Red chilli powder, haldi, dhania powder, salt | As per taste |
|                   | Tomato puree                                  | 0.25 cup     |

Instructions

- 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 Microwave safe bowl add the rolls and water (to cover the rolls completely). Cover.
- 4) Select menu and weight, then press start.
- 5) When beeps, remove. Take out the gattas, allow to cool. Cut them into slices.
- 6) In a Microwave safe bowl add oil, rai, jeera, curry leaves, tomato puree, red chilli powder, dhaniya powder, haldi, salt. Cover, then press start.
- 7) When beeps, add beaten curd, gattas and haldi. Mix well, then press start.

 Beans Porial

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List             |                           | Weight-1     | Weight-2 | Weight-3 |
|------------------|---------------------------|--------------|----------|----------|
| For Beans Porial | Weight Limit              | 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 tsps   |
|                  | Mustard seeds             | 0.25 tsp     | 0.5 tsp  | 0.5 tsp  |
|                  | Urad dhal                 | 0.25 tsp     | 0.5 tsp  | 0.5 tsp  |
|                  | Grated coconut            | 2 tbsps      | 3 tbsps  | 4 tbsps  |
|                  | Green chillies            | 1 no.        | 2 nos.   | 3 nos.   |
|                  | Salt                      | As per taste |          |          |

Instructions

- 1) In a Microwave safe bowl add oil, mustard seeds, urad dal, green chillies and salt. Select menu and weight, then press start.
- 2) When beeps, add beans, sprinkle little water. Cover, then press start.
- 3) Add grated coconut, cover and stand for 3 minutes.

||| Dalma

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List      |                                                                               | Weight |
|-----------|-------------------------------------------------------------------------------|--------|
| For Dalma | Weight Limit                                                                  | 0.3 kg |
|           | Moong dal (soaked for 2 hours)                                                | 300 g  |
|           | Water                                                                         | 600 ml |
|           | Chopped vegetables (drumsticks, potato, raw banana, pumpkin, brinjal, tomato) | 2 cups |

| List      |                                             | Weight       |
|-----------|---------------------------------------------|--------------|
| For tadka | Oil                                         | 2 tbsps      |
|           | Bay leafs, jeera, dry chillies, salt, haldi | As per taste |
|           | Grated coconut                              | 4 tbsps      |
|           | Chopped onion                               | 1 no.        |

Instructions

- 1) In a Microwave safe bowl add soaked moong dal, chopped vegetables and water. Mix well. Select menu, then press start.
- 2) When beeps, in another Microwave safe bowl add oil, bay leafs, jeera, dry chillies, salt, haldi, grated coconut and chopped onion. Mix well, then press start.
- 3) When beeps, mix well add the tadka ingredients to the dal. Mix well, then press start.

📖 🍲: Gosht Dum Biryani

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                  |                                                                                 | Weight-1     | Weight-2  | Weight-3  | Weight-4  | Weight-5 |
|-----------------------|---------------------------------------------------------------------------------|--------------|-----------|-----------|-----------|----------|
| For Gosht Dum Biryani | Weight Limit                                                                    | 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    |
|                       | Water                                                                           | 200 ml       | 400 ml    | 500 ml    | 600 ml    | 650 ml   |
|                       | Oil                                                                             | 1 tbsp       | 1.5 tbsps | 2 tbsps   | 2.5 tbsps | 3 tbsps  |
|                       | Ginger garlic paste                                                             | 1 tbsp       | 1.5 tbsps | 1.5 tbsps | 2 tbsps   | 2 tbsps  |
|                       | Jeera Laung, black pepper, tej patta, salt , garam masala and red chilli powder | As per taste |           |           |           |          |
|                       | Chopped onion                                                                   | 0.5 cup      | 1 cup     | 1 cup     | 1.5 cups  | 1.5 cups |

Instructions

- 1) In Microwave safe bowl, add oil, laung , tej pataa , mutton, ginger garlic paste and kali mirch and cover. Select menu and weight, then press start.
- 2) When beeps, mix well add rice, water , salt and spices. Mix well , cover it and press start. Stand in 5 minutes after cook ends . Serve hot with raita and salad.

🍽️: Chicken Biryani

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                |              | Weight-1 | Weight-2 | Weight-3 | Weight-4 | Weight-5 |
|---------------------|--------------|----------|----------|----------|----------|----------|
| For Chicken Biryani | Weight Limit | 0.1 kg   | 0.2 kg   | 0.3 kg   | 0.4 kg   | 0.5 kg   |

| List            |                                                                           | Weight-1     | Weight-2  | Weight-3  | Weight-4  | Weight-5 |
|-----------------|---------------------------------------------------------------------------|--------------|-----------|-----------|-----------|----------|
| For<br>marinade | Basmati rice<br>(soaked for<br>1 hour)                                    | 100 g        | 200 g     | 300 g     | 400 g     | 500 g    |
|                 | Boneless<br>chicken                                                       | 100 g        | 200 g     | 300 g     | 400 g     | 500 g    |
|                 | Hung curd                                                                 | 0.5 cup      | 1 cup     | 1.5 cups  | 2 cups    | 2.5 cups |
|                 | Tomato<br>puree                                                           | 2 tbsps      | 3 tbsps   | 4 tbsps   | 5 tbsps   | 6 tbsps  |
|                 | Water                                                                     | 200 ml       | 400 ml    | 500 ml    | 600 ml    | 650 ml   |
|                 | Oil                                                                       | 1 tbsp       | 1.5 tbsps | 2 tbsps   | 2.5 tbsps | 3 tbsps  |
|                 | Ginger<br>garlic paste                                                    | 1 tbsp       | 1.5 tbsps | 1.5 tbsps | 2 tbsps   | 2 tbsps  |
|                 | salt , garam<br>masala,<br>turmeric<br>powder and<br>red chilli<br>powder | As per taste |           |           |           |          |
|                 | coriander<br>leaves                                                       | A few sprigs |           |           |           |          |
|                 | Chopped<br>onion                                                          | 0.5 cup      | 1 cup     | 1 cup     | 1.5 cups  | 1.5 cups |

Instructions

- 1) Marinade the chicken and keep it in refrigerator for 1 hour.
- 2) In a Microwave safe bowl add oil, chopped onions and marinated chicken and cover. Select category and weight & press start.
- 3) When beeps, mix well, add rice, salt (if required), coriander leaves,water. Cover and press start. Stand for 5 minutes. Serve hot.

I [ 14: Kadhi

- **Weight Limit:** 0.3 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List      |                                                          | Weight-1     | Weight-2  | Weight-3 |
|-----------|----------------------------------------------------------|--------------|-----------|----------|
| For Kadhi | Weight Limit                                             | 0.3 kg       | 0.4 kg    | 0.5 kg   |
|           | Besan                                                    | 25 g         | 50 g      | 75 g     |
|           | Curd / matha                                             | 0.5 cup      | 1 cup     | 1.5 cups |
|           | Oil                                                      | 1 tbsp       | 1.5 tsbps | 2 tsbps  |
|           | Rai, cumin seeds                                         | As per taste |           |          |
|           | Chopped onions                                           | 1 cup        | 1.5 cups  | 1.5 cups |
|           | Salt, red chilli powder, haldi, coriander powder, amchur | As per taste |           |          |
|           | Water                                                    | 2 cups       | 3 cups    | 4 cups   |

Instructions

- 1) In a Microwave safe bowl add oil, rai, jeera, chopped onion. Select menu and weight, then press start.
- 2) When beeps, mix and add besan, curd/matha, salt, red chilli powder, haldi, coriander powder, amchur powder, water (0.5 the amount mentioned per weight). Mix, then press start.
- 3) When beeps, mix and add remaining water, then press start. Pour tempering and serve.

I [ 15: Kofta Curry

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe flat glass dish, Microwave safe bowl

Ingredients

| List            |                                                                      | Weight-1     | Weight-2 | Weight-3  |
|-----------------|----------------------------------------------------------------------|--------------|----------|-----------|
| For Kofta Curry | Weight Limit                                                         | 0.1 kg       | 0.2 kg   | 0.3 kg    |
|                 | Grated Lauki                                                         | 100 g        | 200 g    | 300 g     |
|                 | Besan                                                                | 1 tbsp       | 2 tbsps  | 3 tbsps   |
|                 | Chopped Onion                                                        | 0.5 cup      | 1 cup    | 1 cup     |
|                 | Tomato puree                                                         | 0.25 cup     | 0.5 cup  | 1 cup     |
|                 | Chopped garlic                                                       | 1 tsp        | 1.5 tsps | 2 tsps    |
|                 | Chopped Ginger                                                       | 1 tsp        | 1.5 tsps | 2 tsps    |
|                 | Coriander power, haldi, garam masala, red chilli powder, jeera, salt | As per taste |          |           |
|                 | Oil                                                                  | 0.5 tbsp     | 1 tbsp   | 1.5 tbsps |
|                 | Water                                                                | 0.5 cup      | 1 cup    | 1.5 cups  |
|                 | Lemon juice                                                          | As per taste |          |           |

Instructions

- 1) In a bowl mix grated lauki, besan, salt and haldi together. Mix well and prepare balls of medium size out of the mixture.
- 2) Grease a Microwave safe flat glass dish and keep the koftas on it Select menu and weight, then press start.
- 3) When beeps, remove in a Microwave safe bowl add oil, jeera, onion, garlic and ginger, then press start.
- 4) When beeps, mix well, add tomato puree, coriander power, garam masala, red chilli powder, salt, water. Add koftas, then press start. Stand for 5 minutes. Squeeze lemon juice and serve.

I [ 15: Aloo Gobhi

- **Weight Limit:** 0.3 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List           |                                                                | Weight-1     | Weight-2 | Weight-3 |
|----------------|----------------------------------------------------------------|--------------|----------|----------|
| For Aloo Gobhi | Weight Limit                                                   | 0.3 kg       | 0.4 kg   | 0.5 kg   |
|                | Potatoes (chopped)                                             | 150 g        | 200 g    | 250 g    |
|                | Cauliflower florets                                            | 150 g        | 200 g    | 250 g    |
|                | Oil                                                            | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|                | Jeera                                                          | 1 tbsp       | 1 tbsp   | 1 tbsp   |
|                | Chopped onion                                                  | 0.5 cup      | 0.5 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 |          |          |

Instructions

- 1) In a Microwave safe bowl add oil, jeera, chopped onion, green chillies, mix well. Select menu and weight, then 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 and mix well. Add some water Cover. Press start.
- 3) When beeps, mix well and add coriander leaves and cover. Press start. Allow to stand for 15 mins with cover inside the microwave. Garnish with coriander leaves and serve.

📖: Malai Khumb

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** High rack

Ingredients

| List            |                     | Weight-1 | Weight-2 | Weight-3 |
|-----------------|---------------------|----------|----------|----------|
| For Malai khumb | Weight Limit        | 0.1 kg   | 0.2 kg   | 0.3 kg   |
|                 | Mushroom(Big sized) | 100 g    | 200 g    | 300 g    |

| List         |                    | Weight-1     | Weight-2 | Weight-3 |
|--------------|--------------------|--------------|----------|----------|
| For marinade | Hung Curd          | 0.25 cup     | 0.25 cup | 1 cup    |
|              | Thick cream        | 0.5 tsp      | 1 tsp    | 1 tsp    |
|              | Grated cheese      | 0.5 cup      | 0.5 cup  | 1 cup    |
|              | Cornflour          | 1 tsp        | 1.5 tsps | 2 tsps   |
|              | Ginger paste       | 0.5 tsp      | 1 tsp    | 1.5 tsps |
|              | Chopped coriander  | 1 tbsp       | 2 tsps   | 3 tsps   |
|              | Salt, garam masala | As per taste |          |          |
|              | Oil                | 0.5 tbsp     | 0.5 tbsp | 0.5 tbsp |

Instructions

- 1) Mix all the other ingredients of the marinade. Marinate the mushrooms in this mixture.
- 2) Place the marinated mushrooms on high rack.
- 3) Select category and weight, then press start.
- 4) When beeps, turn over the mushrooms. Press start.

IB: Sambhar

- **Weight Limit:** 0.2 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List        |                                                                     | Weight            |
|-------------|---------------------------------------------------------------------|-------------------|
| For Sambhar | Weight Limit                                                        | 0.2 kg            |
|             | Arhar Dal (Soaked for 2 hrs)                                        | 200 g             |
|             | Oil                                                                 | 2 tsps            |
|             | 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                  | As per your taste |

Instructions

- 1) Soak dal for 2 hours, In Microwave Safe Bowl take dal, haldi, onion, green chilli, tomato, mix vegetables and boiled water. Select menu, then press start.
- 2) When beeps, in another Microwave Safe Bowl take oil, add rai, hing, curry leaves, dhania, red chilli. 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 minutes. Garnish with coconut and hara dhania and serve with Idli.

I [ 19: Goan Potato Curry

- **Weight Limit:** 0.3 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                  |                                                      | Weight-1     | Weight-2  | Weight-3 |
|-----------------------|------------------------------------------------------|--------------|-----------|----------|
| For Goan Potato Curry | Weight Limit                                         | 0.3 kg       | 0.4 kg    | 0.5 kg   |
|                       | Boiled potato                                        | 300 g        | 400 g     | 500 g    |
|                       | Boiled mix veg (capsicum, cauliflower, carrot, peas) | 100 g        | 150 g     | 200 g    |
|                       | Chopped onion                                        | 1 no.        | 2 nos.    | 3 nos.   |
|                       | Oil                                                  | 1.5 tbsps    | 2 tbsps   | 2 tbsps  |
|                       | Mustard seeds                                        | 1 tsp        | 1.5 tsps  | 2 tsps   |
|                       | Grated coconut                                       | 2 tbsps      | 2.5 tbsps | 3 tbsps  |
|                       | Coconut milk                                         | 1 cup        | 1.5 cups  | 1.5 cups |
|                       | Tomato puree                                         | 0.5 cup      | 1 cup     | 1 cup    |
|                       | Kaju powder                                          | 1 tbsps      | 2 tbsps   | 3 tbsps  |
|                       | Salt, red chilli powder                              | As per taste |           |          |
|                       | Fresh cream                                          | 2 tbsps      | 3 tbsps   | 4 tbsps  |
|                       | Coriander                                            | A few sprigs |           |          |

Instructions

- 1) In a Microwave safe bowl add oil, mustard seeds and chopped onion. Select menu and weight, then press start.
- 2) When beeps, add grated coconut, coconut milk, tomato puree, kaju powder, salt, red chilli powder, then press start.

- 3) When beeps, mix well and add boiled potato and mix vegetables and fresh cream. Press start. Give standing time of 3 minutes.
- 4) Garnish with chopped coriander leaves and serve.

I [20: Gujarati Tuvar Dal

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                   |                                            | Weight       |
|------------------------|--------------------------------------------|--------------|
| For Gujarati Tuvar Dal | Weight Limit                               | 0.3 kg       |
|                        | Tuvar dal / Arhar dal (soaked for 2 hours) | 300 g        |
|                        | Water                                      | 600 ml       |
|                        | Oil                                        | 1 tbsp       |
|                        | Mustard seeds                              | 0.5 tsp      |
|                        | Jeera                                      | 0.5 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 |

Instructions

- 1) In a Microwave safe bowl add tuvar dal, salt, hing, turmeric powder, water. Mix well. Select menu, then press start.
- 2) When beeps, remove the dal.
- 3) In another Microwave safe bowl add oil, mustard seeds, jeera, finely chopped ginger, slit green chillies, curry leaves, chopped, onions, red chilli powder. Mix well, then press start.
- 4) When beeps, remove the bowl and add these ingredients to the dal. Add tomato, jaggery and mix well. Press start. Squeeze lemon juice and serve.

I [2 I: Methi Aloo

- **Weight Limit:** 0.2 ~ 0.4 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List           |                                              | Weight-1     | Weight-2  | Weight-3 |
|----------------|----------------------------------------------|--------------|-----------|----------|
| For Methi Aloo | Weight Limit                                 | 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       | 1.5 tbsps | 2 tbsps  |
|                | Green chilli (chopped)                       | 1 no.        | 2 nos.    | 2 nos.   |
|                | Salt, red chilli powder, haldi, garam masala | As per taste |           |          |

Instructions

- 1) In a Microwave safe bowl take oil, chopped green chilli and chopped tomato. Mix well. Select menu and weight, then press start.
- 2) When beeps, mix and add cut potatoes. Sprinkle little water on top. Cover, then press start.
- 3) When beeps, remove cover. Add chopped methi leaves and all the spices. Mix well and cover. Press start. Give standing time for 5 minutes. Serve hot with chappati or parantha.

I [22: Veg Handva

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe flat glass dish, Low rack, High rack

Ingredients

| List           |                                                  | Weight        |
|----------------|--------------------------------------------------|---------------|
| For Veg Handva | Weight Limit                                     | 0.3 kg        |
|                | Rice                                             | 200 g (1 cup) |
|                | Urad Dal (Dehusked)                              | 0.5 cup       |
|                | Boiled vegetables (Potato, Carrots, Peas, Palak) | 2 cups        |
|                | Oil                                              | 1 tsp         |
|                | Lemon juice                                      | 2 tsps        |
|                | Baking soda                                      | A pinch       |
|                | Chilli powder, turmeric powder, salt             | As per taste  |
|                | Ginger and chilli paste                          | 1 tsp         |
|                | Mustard seeds                                    | 1 tsp         |
|                | Curry leaves                                     | A few sprigs  |
|                | Hing                                             | 0.25 tsp      |

Instructions

- 1) Clean, wash and soak the rice and dal together in enough water for at least 4 to 5 hours. Drain and keep aside.
- 2) Blend in a mixer till smooth, add the curds and mix well. Cover and keep aside to ferment overnight.
- 3) After fermentation, add salt, chilli powder, turmeric powder, Baking soda, ginger and green chilli paste. Mix well.
- 4) In a Microwave safe bowl, add oil, mustard seeds and curry leaves and microwave for 2 minutes and keep aside.
- 5) Add the boiled vegetables to the fermented batter, add the tadka prepared and lemon juice and hing. Mix well all the ingredients.
- 6) Pour the batter in Microwave safe flat glass dish.
- 7) Select menu, then press start. (Pre-heat process)
- 8) When beeps, keep the Microwave safe flat glass dish on low rack, then press start.
- 9) When beeps, transfer the Microwave safe flat glass dish to high rack, then press start.

I [23]: Jeera Aloo

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List           |                                               | Weight -1    | Weight-2 | Weight-3  | Weight-4 | Weight-5  |
|----------------|-----------------------------------------------|--------------|----------|-----------|----------|-----------|
| For Jeera Aloo | Weight Limit                                  | 0.1 kg       | 0.2 kg   | 0.3 kg    | 0.4 kg   | 0.5 kg    |
|                | Jeera                                         | 1 tbsp       | 1 tbsp   | 1.5 tsbps | 2 tsbps  | 2.5 tsbps |
|                | Big size potato                               | 1 no.        | 1.5 no.  | 2 nos.    | 2.5 nos. | 3 nos.    |
|                | Tomato                                        | 1 no.        | 1 no.    | 2 nos.    | 3 nos.   | 3 nos.    |
|                | Green chilli chopped                          | 0.5 tbsp     | 1 tbsp   | 1.5 tsbps | 2 tsbps  | 2.5 tsbps |
|                | Salt, red chilli powder, haldi , garam masala | As per taste |          |           |          |           |

Instructions

- 1) In a Microwave bowl take oil, jeera, chopped green chilli ,and chopped tomato. Mix well.Select menu and weight and pressstart.
- 2) When beeps, mixa and add cut potatoes. sprinkle little water on top. Cover and press start.
- 3) Give standing time for 5minutes.Serve hot with chappati or parantha.

I 24: Kaddu Ki Subzi

- **Weight Limit:** 0.2 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List               |                                                                | Weight-1     | Weight-2  | Weight-3 | Weight-4  |
|--------------------|----------------------------------------------------------------|--------------|-----------|----------|-----------|
| For Kaddu Ki Sabzi | Weight Limit                                                   | 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                                          | 0.5 tsp      | 0.5 tsp   | 1 tsp    | 1 tsp     |
|                    | Chopped coriander leaves                                       | 1 tbsp       | 2 tbsps   | 3 tbsps  | 4 tbsps   |
|                    | Oil                                                            | 1 tbsp       | 1.5 tbsps | 2 tbsps  | 2.5 tbsps |
|                    | Salt, red chilli power, garam masala, amchoor, turmeric powder | As per taste |           |          |           |

Instructions

- 1) In a Microwave safe bowl take kaddu pieces, sprinkle some water and cover. Select menu and weight, then press start.
- 2) When beeps, remove kaddu and keep aside. In another Microwave safe bowl put oil, chopped ginger, green chilli, coriander leaves and chopped tomatoes. Mix well, then press start.
- 3) When beeps, remove and mix well. Add cooked kaddu and all the spices. Mash with the back of laddle / spoon. Press start. Serve hot.

I 25: Matar Paneer

- **Weight Limit:** 0.2 - 0.4 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List             |                                                            | Weight-1     | Weight-2  | Weight-3 |
|------------------|------------------------------------------------------------|--------------|-----------|----------|
| For Matar Paneer | Weight Limit                                               | 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       | 1.5 tbsps | 2 tbsps  |
|                  | Tomato puree                                               | 0.25 cup     | 0.5 cup   | 1 cup    |
|                  | Chopped Onion                                              | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
|                  | Chopped Ginger                                             | 1 tsp        | 1.5 tsps  | 2 tsps   |
|                  | Chopped garlic                                             | 1 tsp        | 1.5 tsps  | 2 tsps   |
|                  | Jeera powder, salt, haldi, red chilli powder, garam masala | As per taste |           |          |
|                  | Coriander leaves                                           | A few sprigs |           |          |
|                  | Water                                                      | 0.25 cup     | 0.5 cup   | 1 cup    |

Instructions

- 1) In a Microwave safe bowl add oil, chopped ginger, garlic, onion. Mix well Select menu and weight, then 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 and cover. Press start. Stand for 5 minutes.

I 25: Jhinga Matar Curry

- **Weight Limit:** 0.2 - 0.4 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                   |                                      | Weight-1     | Weight-2  | Weight-3 |
|------------------------|--------------------------------------|--------------|-----------|----------|
| For Jhinga Matar Curry | Weight Limit                         | 0.2 kg       | 0.3 kg    | 0.4 kg   |
|                        | Prawns (deviened and cleaned)        | 50 g         | 100 g     | 150 g    |
|                        | Peas (shelled)                       | 0.5 cup      | 1 cup     | 1 cup    |
|                        | Water                                | 0.25 cup     | 0.5 cup   | 1 cup    |
|                        | Salt, red chilli power, garam masala | As per taste |           |          |
|                        | Oil                                  | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
| For Paste              | Onions                               | 1 no.        | 2 nos.    | 2.5 nos. |
|                        | Green chilli                         | 1 no.        | 2 nos.    | 2 nos.   |
|                        | Coriander powder, turmeric powder    | As per taste |           |          |
|                        | Ginger (chopped)                     | 1 tsp        | 1.5 tsps  | 2 tsps   |

Instructions

- 1) Grind all together onions, green chilli, ginger, coriander powder and turmeric powder without adding any water and make a paste.
- 2) In a Microwave safe bowl take oil and paste. Mix well. Select menu and weight, then press start.
- 3) When beeps, mix and add shelled peas, prawns, all other spices and water. Mix well and cover, then press start.
- 4) When beeps, remove lid and stir well. Press start. Serve hot with steamed rice.

🍳: Egg Curry

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List          |                                                                       | Weight-1     | Weight-2  | Weight-3   |
|---------------|-----------------------------------------------------------------------|--------------|-----------|------------|
| For Egg Curry | Weight Limit                                                          | 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       | 1.5 tbsps | 2 tbsps    |
|               | Tomato puree                                                          | 3 tbsps      | 5 tbsps   | 6 tbsps    |
|               | Water                                                                 | 0.5 cup      | 1 cup     | 1.5 cups   |
|               | Green peas (shelled)                                                  | 0.25 cup     | 0.5 cup   | 1 cup      |
|               | Salt, red chilli powder, garam masala, turmeric powder, dhania powder | As per taste |           |            |
|               | Oil                                                                   | 2 tbsps      | 3 tbsps   | 3 tbsps    |
|               | Coriander leaves                                                      | A few sprigs |           |            |

Instructions

- 1) Put chopped onions, green chilli, garlic, ginger in a spice blender and make paste adding 1 tbsp water.
- 2) In a Microwave safe bowl take oil and add the paste. Mix well. Select menu and weight, then press start.
- 3) When beeps, stir and add tomato puree, peas, water and all the spices. Mix well, then press start.
- 4) When beeps, stir and add boiled eggs (each cut into 2), add some water if required. Mix well, then press start. Garnish with fresh coriander leaves and serve hot.

I [28: Bhindi Fry

- **Weight Limit:** 0.1 ~ 0.4 kg
- **Utensil:** Microwave safe glass bowl, Microwave safe flat glass dish

Ingredients

| List           |                                                             | Weight-1     | Weight-2 | Weight-3  | Weight-4 |
|----------------|-------------------------------------------------------------|--------------|----------|-----------|----------|
| For Bhindi Fry | Weight Limit                                                | 0.1 kg       | 0.2 kg   | 0.3 kg    | 0.4 kg   |
|                | Bhindi (cut lengthwise)                                     | 100 g        | 200 g    | 300 g     | 400 g    |
|                | Ajwain                                                      | As per taste |          |           |          |
|                | Oil                                                         | 1 tbsp       | 1 tbsp   | 1.5 tbsps | 2 tbsps  |
|                | Chopped onion                                               | 0.5 cup      | 0.5 cup  | 1 cup     | 1 cup    |
|                | Salt, Red chilli powder, Dhania powder, Garam masala, Haldi | As per taste |          |           |          |

Instructions

- 1) In a Microwave safe bowl add soaked moong dal, chopped vegetables and water. Mix well. Select menu, then press start.
- 2) When beeps, add bhindi, salt, red chilli powder, dhania powder, garam masala and haldi. Cover, then press start.
- 3) When beeps, transfer to Microwave safe flat glass dish and cover. Press start. Allow to stand for 3 minutes.

I [29: Kashmiri Kaju Paneer

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                     |                       | Weight-1     | Weight-2 | Weight-3 | Weight-4 | Weight-5 |
|--------------------------|-----------------------|--------------|----------|----------|----------|----------|
| For Kashmiri Kaju Paneer | Weight Limit          | 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 paste            | 2 tsps       | 3 tsps   | 4 tsps   | 5 tsps   | 6 tsps   |
|                          | Sliced onions         | 0.5 no.      | 1 no.    | 1.5 nos. | 1.5 nos. | 2 nos.   |
|                          | Chopped ginger        | 1 tsp        | 2 tsps   | 3 tsps   | 4 tsps   | 5 tsps   |
|                          | Chopped garlic        | 1 tsp        | 2 tsps   | 3 tsps   | 4 tsps   | 5 tsps   |
|                          | Chilli powder         | As per taste |          |          |          |          |
|                          | Khus Khus paste       | 1 tbsp       | 2 tbsps  | 3 tbsps  | 4 tbsps  | 5 tbsps  |
|                          | Tomato puree          | 0.5 cup      | 1 cup    | 1.5 cups | 2 cups   | 2 cups   |
|                          | Milk                  | 0.25 cup     | 0.5 cup  | 1 cup    | 1.5 cups | 1.5 cups |
|                          | Garam masala and salt | As per taste |          |          |          |          |

Instructions

- 1) In a Microwave safe bowl add oil, onion slices, chopped ginger and garlic. Select menu and weight, then press start.
- 2) When beeps, mix well, add khus khus paste, kaju paste, tomato puree, chilli powder, garam masala and salt, then press start.
- 3) When beeps, mix well, add paneer pieces and milk. Press start. Stand for 3 minutes.

I 30: Egg Biryani

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List            |                                                                       | Weight-1     | Weight-2 | Weight-3 |
|-----------------|-----------------------------------------------------------------------|--------------|----------|----------|
| For Egg Biryani | Weight Limit                                                          | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|                 | Boiled eggs                                                           | 2 nos.       | 4 nos.   | 6 nos.   |
|                 | Rice (Soaked for 1 hour)                                              | 100 g        | 200 g    | 300 g    |
|                 | Water                                                                 | 200 ml       | 350 ml   | 500 ml   |
|                 | Onions (chopped)                                                      | 1 no.        | 2 nos.   | 2 nos.   |
|                 | Coriander leaves (chopped)                                            | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|                 | Ginger garlic paste                                                   | 0.5 tsp      | 1 tsp    | 1 tsp    |
|                 | Slit Green chillies                                                   | 1 no.        | 2 nos.   | 2 nos.   |
|                 | Biryani masala                                                        | 3 tbsps      | 5 tbsps  | 6 tbsps  |
|                 | Salt, red chilli powder, garam masala, turmeric powder, dhania powder | As per taste |          |          |

Instructions

- 1) In a Microwave safe bowl take soaked rice, water. Select category and weight and press start.
- 2) When beeps, take out the cooked rice and keep aside. In another Microwave safe bowl take oil, dropped coriander leaves, sliced onions. biryani masala,ginger-garlic paste, slit green chillies and all the spices. Mix very well and press start.
- 3) When beeps ,add boiled eggs (cut into 2) and boiled rice b the sliced onions. Mix well without breaking the eggs. Press start.
- 4) Serve egg biryani hot with plain curd or raita

I [3] I: Achari Chana Pulao

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                   |                                                | Weight-1           | Weight-2  | Weight-3 |
|------------------------|------------------------------------------------|--------------------|-----------|----------|
| For Achari Chana Pulao | Weight Limit                                   | 0.1 kg             | 0.2 kg    | 0.3 kg   |
|                        | Soaked and boiled kabuli chana                 | 0.5 cup            | 1 cup     | 1.5 cups |
|                        | Rice (Soaked for 1 hour)                       | 100 g              | 200 g     | 300 g    |
|                        | Water                                          | 200 ml             | 350 ml    | 500 ml   |
|                        | Sliced Onions                                  | 1.5 cups           | 1 cup     | 1.5 cups |
|                        | Desi ghee                                      | 1 tbsp             | 1.5 tbsps | 2 tbsps  |
|                        | Ginger garlic paste                            | 0.5 tsp            | 1 tsp     | 1.5 tsps |
|                        | Slit Green chillies                            | 1 no.              | 2 nos.    | 2 nos.   |
|                        | Mango pickle paste                             | 1 tbsp             | 1.5 tbsps | 2 tbsps  |
|                        | Laung, choti elaichi, badi elaichi,saunf jeera | As per requirement |           |          |
|                        | Salt, red chilli powder, garam masala, haldi   | As per taste       |           |          |

Instructions

- 1) In a Microwave safe bowl take soaked rice, water. Select category and weight and press start.
- 2) When beeps, remove the rice and keep aside. In another Microwave safe bowl take desi ghee,jeera, saunf, laung, chhoti elaichi, badi elaichi, ginger-garlicpaste,slicedonions and green chillies. Mix very well and press start.
- 3) When beeps, add onion-mixture to the cooked rice, also add mango pickle pastea and all the spices. Mix very well and press start.
- 4) Serve achari chana pulao hot with plain curd or raita

🍲: Methi Rice

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List           |                                       | Weight-1     | Weight-2 | Weight-3  |
|----------------|---------------------------------------|--------------|----------|-----------|
| For Methi Rice | Weight Limit                          | 0.1 kg       | 0.2 kg   | 0.3 kg    |
|                | Methi leaves ( Chopped)               | 1 cup        | 1.5 cups | 2 cups    |
|                | Rice (Soaked for 1 hour)              | 100 g        | 200 g    | 300 g     |
|                | Water                                 | 200 ml       | 350 ml   | 500 ml    |
|                | Sliced Onions                         | 1.5 cups     | 1 cup    | 1.5 cups  |
|                | Desi ghee                             | 1.5 tbsp     | 2 tbsps  | 2.5 tbsps |
|                | Ginger garlic paste                   | 0.5 tsp      | 1 tsp    | 1.5 tsps  |
|                | Salt, red chilli powder, garam masala | As per taste |          |           |

Instructions

- 1) In a Microwave safe bowl take soaked rice, water. Select category and weight and press start.
- 2) When beeps, remove me rice and Keep aside. In another Micorwave safe bowl take oil / ghee, chopped methi leaves, sliced onions,ginger-garlic paste. Mix well and 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.

I [33]: Coconut Rice

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List             |                          | Weight-1     | Weight-2 | Weight-3 |
|------------------|--------------------------|--------------|----------|----------|
| For Coconut Rice | Weight Limit             | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|                  | Coconut grated           | 0.25 cup     | 0.5 cup  | 1 cup    |
|                  | Rice (Soaked for 1 hour) | 100 g        | 200 g    | 300 g    |
|                  | Water                    | 100 ml       | 150 ml   | 200 ml   |
|                  | Chopped cahewnuts        | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|                  | Oil                      | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|                  | Mustard seeds            | 0.5 tsp      | 1 tsp    | 1.5 tsps |
|                  | Slit Green chillies      | 2 no.        | 3 nos.   | 3 nos.   |
|                  | Beaten curd              | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|                  | Finely chopped ginger    | 1 tsp        | 1.5 tsps | 2 tsps   |
|                  | Salt, Pepper             | As per taste |          |          |

Instructions

- 1) In a Microwave safe bowl take soaked rice coconut milk and water. Select category and weight and press start.
- 2) When beeps, remove the rice and separate rice grains using a fork and keep aside. In another Microwave safe bowl take oil, mustard seeds, chopped cashewnuts, curry leaves, chopped ginger, chopped green chilli. Mix well and press start.
- 3) When beeps, add cooked rice to the tadka. Add beaten curd, grated coconut, salt and pepper. Mix very well and press start. Serve coconut ricehot with sambhar.

I 34: Curd Rice

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List          |                          | Weight-1     | Weight-2 | Weight-3 | Weight -4 | Weight- 5 |
|---------------|--------------------------|--------------|----------|----------|-----------|-----------|
| For Curd Rice | Weight Limit             | 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    |
|               | Mustard seeds            | 0.5 tsp      | 0.5 tsp  | 1 tsp    | 1 tsp     | 1.5 tsps  |
|               | Oil                      | 1 tbsp       | 1.5 tbsp | 2 tsbps  | 2.5 tsbps | 3 tsbps   |
|               | Urad daal                | 0.5 tsp      | 0.5 tsp  | 1 tsp    | 1 tsp     | 1.5 tsps  |
|               | Chana daal               | 0.5 tsp.     | 0.5 tsp  | 1 tsp    | 1 tsp     | 1.5 tsps  |
|               | Curd                     | 0.5 cup      | 0.5 cup  | 1 cup    | 1 cup     | 1.5 cups  |
|               | Finely chopped ginger    | 0.5 tsp      | 0.5 tsp  | 1 tsp    | 1 tsp     | 1.5 tsps  |
|               | Milk                     | 0.25 cup     | 0.25 cup | 1 cup    | 1 cup     | 1.5 cups  |
|               | Coriander leaves chopped | A few sprigs |          |          |           |           |
|               | Curry leaves             | A Few leaves |          |          |           |           |

Instructions

- 1) In a Microwave safe glass bowl add oil, mustard seeds, urad dal, chana dal. Select category and weight and press start.
- 2) When beeps, mix well and add curry leaves, green chillies, grated ginger. Mix well and press start.
- 3) When beeps, remove the bowl.
- 4) Now in another microwave safe glass bowl, add rice and water. Press start. Stand for 5 minutes.
- 5) Add cooked rice, curd, milk, chopped coriander leaves to the first Microwave glass bowl. Mix well and serve.

Sweet Corner

SC 1: Besan Ladoo

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe flat glass dish

Ingredients

| List            |                | Weight-1 | Weight-2 | Weight-3 |
|-----------------|----------------|----------|----------|----------|
| For Besan Ladoo | Weight Limit   | 0.1 kg   | 0.2 kg   | 0.3 kg   |
|                 | Besan          | 100 g    | 200 g    | 300 g    |
|                 | Ghee (melted)  | 3 tbsps  | 5 tbsps  | 7 tbsps  |
|                 | Powdered Sugar | 50 g     | 100 g    | 150 g    |
|                 | Elaichi Powder | 0.5 tbsp | 1 tbsp   | 1 tbsp   |

Instructions

- 1) In Microwave safe flat glass dish take besan and ghee. Select menu and weight, then press start.
- 2) When beeps, stir it, then press start.
- 3) Again when beeps, stir it, then press start.
- 4) Allow to cool. Add powdered sugar and elaichi powder. Mix it well and make a ladoo of same size.

NOTE

- For binding the ladoo use ghee

5C2: Kalakand

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List         |                           | Weight-1 | Weight-2 | Weight-3 |
|--------------|---------------------------|----------|----------|----------|
| For Kalakand | Weight Limit              | 0.1 kg   | 0.2 kg   | 0.3 kg   |
|              | Condensed Milk (Milkmaid) | 50 ml    | 100 ml   | 200 ml   |
|              | Milk Powder               | 2 tbsps  | 3 tbsps  | 4 tbsps  |
|              | Cornflour                 | 0.5 tbsp | 1 tbsp   | 1 tbsp   |
|              | Elaichi Powder            | 0.5 tsp  | 1 tsp    | 1 tsp    |
|              | Grated Paneer             | 100 g    | 200 g    | 300 g    |

Instructions

- 1) In Microwave safe bowl take grated paneer, Condensed Milk (Milkmaid), milk powder, cornflour, Elaichi powder. Mix well, select menu and weight, then press start.
- 2) When beeps, mix it again, then press start.
- 3) When set cut into pieces. Garnish with dry fruits.

5C3: Shahi Tukda

- **Weight Limit:** 0.1 ~ 0.4 kg
- **Utensil:** Microwave safe flat glass dish, High rack

Ingredients

| List            |                           | Weight-1          | Weight-2 | Weight-3 | Weight-4 |
|-----------------|---------------------------|-------------------|----------|----------|----------|
| For Shahi Tukda | Weight Limit              | 0.1 kg            | 0.2 kg   | 0.3 kg   | 0.4 kg   |
|                 | Bread Slices              | 1 slice           | 2 slices | 3 slices | 4 slices |
|                 | Condensed Milk (Milkmaid) | 50 ml             | 100 ml   | 150 ml   | 200 ml   |
|                 | Milk                      | 50 ml             | 100 ml   | 125 ml   | 150 ml   |
|                 | Sugar                     | 1 tbsp            | 2 tsbps  | 3 tsbps  | 4 tsbps  |
|                 | Badam, Pista Pieces       | 2 tbsp            | 3 tsbps  | 4 tsbps  | 5 tsbps  |
|                 | Kesar-Elaichi Powder      | As per your taste |          |          |          |

Instructions

- 1) Arrange bread slices on low rack. Select menu and weight, then press start.
- 2) When beeps, turn slices press start.
- 3) When beeps, mix Condensed Milk (Milkmaid), milk, sugar, dry fruits and kesar elaichi powder in Microwave safe flat glass dish. Pour the mixture on slices, then press start. Serve hot.

5C4: Kheer

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List      |                           | Weight-1     | Weight-2 | Weight-3 |
|-----------|---------------------------|--------------|----------|----------|
| For Kheer | Weight Limit              | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|           | Milk                      | 100 ml       | 200 ml   | 300 ml   |
|           | Condensed Milk (Milkmaid) | 150 ml       | 200 ml   | 300 ml   |
|           | Seviyaan (roasted)        | 20 gm        | 40 gm    | 60 gm    |
|           | Badam, Pista Pieces       | 2 tbsps      | 3 tbsps  | 4 tbsps  |
|           | Kesar and Elaichi Powder  | As per taste |          |          |

Instructions

- 1) In Microwave Safe Glass Bowl add milk, Condensed Milk (Milkmaid) and mix well. Select menu, then press start.
- 2) When beeps, add badam, pista pieces, kesar rlaichi powder and seviyaan. Mix well, then press start..
- 3) When beeps, mix it well. Add more milk (if required), then press start. Stand for 5 minutes. Serve hot or chilled.

NOTE

- The bowl should be filled at 1/4 level of the total volume.

SC5: Suji Halwa

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List           |                                             | Weight-1          | Weight-2 | Weight-3 |
|----------------|---------------------------------------------|-------------------|----------|----------|
| For Suji Halwa | Weight Limit                                | 0.1 kg            | 0.2 kg   | 0.3 kg   |
|                | Suji                                        | 100 g             | 200 g    | 300 g    |
|                | Ghee (melted)                               | 2 tbsps           | 3 tbsps  | 4 tbsps  |
|                | Water                                       | 300ml             | 600ml    | 900ml    |
|                | Sugar                                       | 100 g             | 200 g    | 300 g    |
|                | Cashewnuts, Kishmish, Kesar, Elaichi Powder | As per your taste |          |          |

Instructions

- 1) In microwave safe glass bowl take suji, add ghee mix it together. Select menu, then press start.
- 2) When beeps, stir it. Allow to cool. Add sugar and 0.5 qty. of water (For 0.1 kg add 150 ml). Mix well, then press start.
- 3) When beeps, add remaining 0.5 water, sugar, cashewnuts, kishmish, kesar, elaichi powder, mix it well, then press start. Serve hot.

5C6: Payasam

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List        |                                  | Weight-1     | Weight-2  | Weight-3 |
|-------------|----------------------------------|--------------|-----------|----------|
| For Payasam | Weight Limit                     | 0.1 kg       | 0.2 kg    | 0.3 kg   |
|             | Broken rice (soaked for 2 hour)  | 100 g        | 200 g     | 300 g    |
|             | Milk and 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       | 1.5 tbsps | 2 tbsps  |

Instructions

- 1) In a Microwave safe bowl take ghee, soaked rice, milk, sugar and water and cover it.
- 2) Select menu and weight, then press start.
- 3) When beeps, add more milk, dry fruits, kesar, elaichi powder. Mix well, then press start. Stand for 5 minutes. Sprinkle kewada jal on it. Serve hot or chilled.

5C7: Sandesh

- **Weight Limit:** 0.2 ~ 0.4 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List        |                           | Weight-2 | Weight-3  | Weight-4  |
|-------------|---------------------------|----------|-----------|-----------|
| For Sandesh | Weight Limit              | 0.2 kg   | 0.3 kg    | 0.4 kg    |
|             | Paneer (grated)           | 200 g    | 300 g     | 400 g     |
|             | Condensed Milk (Milkmaid) | 50 g     | 75 g      | 100 g     |
|             | Rose water                | 1 tbsp   | 1.5 tbsps | 2 tbsps   |
|             | Elaichi seeds             | 0.5 tbsp | 1 tbsp    | 1.5 tbsps |
|             | Chopped pista             | A few    |           |           |
|             | Khoa (mashed)             | 100 g    | 150 g     | 200 g     |

Instructions

- 1) In a Microwave safe bowl add grated paneer, khoa, rose water and Condensed Milk (Milkmaid). Mix well.
- 2) Select menu and weight, then press start.
- 3) When beeps, stir well, then press start.
- 4) Allow to cool. Hang in Muslin cloth for 20 minutes if it is too wet. Make balls out of the mixture and roll them in elaichi powder and chopped pista. Refrigerate till set.

5CB: Seviyan Zarda

- **Weight Limit:** 0.2 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List              |                 | Weight      |
|-------------------|-----------------|-------------|
| For Seviyan Zarda | Weight Limit    | 0.2 kg      |
|                   | Roasted Seviyan | 200 g       |
|                   | Sugar           | 5 tbsps     |
|                   | Water           | 2 cups      |
|                   | Rose essence    | A few drops |
|                   | Almonds         | A few       |
|                   | Chopped pista   | A few       |
|                   | Elaichi powder  | 0.5 tbsp    |
|                   | Ghee            | 1.5 tbsps   |

Instructions

- 1) In a Microwave safe glass bowl add sugar and water. Select menu, then press start.
- 2) When beeps, add rose essence , cardamom powder, seviyan to the bowl. Press start. Give standing time of 3 minutes. Garnish with almonds and pista and serve.

SC9: Phirni

- **Weight Limit:** 0.3 ~ 0.5 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List       |                                           | Weight-1    | Weight-2 | Weight-3 |
|------------|-------------------------------------------|-------------|----------|----------|
| For Phirni | Weight Limit                              | 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    | 1.5 tsps |
|            | Cream (whipped)                           | 2 tbsps     | 3 tbsps  | 4 tbsps  |
|            | Dry fruits (almonds, cashewnuts, raisins) | As required |          |          |
|            | Kesar                                     | A few       |          |          |

Instructions

- 1) Grind the soaked rice to a paste with little water.
- 2) In a Microwave safe glass bowl add milk. Select menu and weight, then press start.
- 3) When beeps, add rice paste and sugar to it. Press start.
- 4) When beeps, add cream and press start
- 5) Mix well, add cardamom powder and dry fruits and keep in the refrigerator to chill. Garnish with kesar and serve

SC 10: Mysore Pak

- **Weight Limit:** 0.1 kg
- **Utensil:** Microwave safe flat glass dish, Microwave safe glass bowl

Ingredients

| List           |                | Weight   |
|----------------|----------------|----------|
| For Mysore Pak | Weight Limit   | 0.1 kg   |
|                | Besan          | 100 g    |
|                | Melted ghee    | 100 ml   |
|                | Powdered sugar | 100 g    |
|                | Milk           | 0.25 cup |

Instructions

- 1) In a Microwave safe flat glass dish add besan. Select menu and weight, then press start.
- 2) When beeps, remove and in another Microwave safe glass bowl add water and 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 Microwave safe flat glass dish. Press start.
- 4) Allow to cool. Cut it into square shape pieces and serve.  
Note: For stirring take the help of one more person.

5C 11: Kaddu Kheer

- **Weight Limit:** 0.5 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List            |                                    | Weight      |
|-----------------|------------------------------------|-------------|
| For Kaddu Kheer | Weight Limit                       | 0.5 kg      |
|                 | Milk                               | 300 ml      |
|                 | Grated Kaddu                       | 200 g       |
|                 | Condensed Milk (Milkmaid)          | 150 g       |
|                 | Dry Fruits (Kaju, Kishmish, Pista) | As required |

Instructions

- 1) In a Microwave safe glass bowl add milk and Condensed Milk (Milkmaid), grated kaddu. Select menu, then press start.
- 2) When beeps, mix well. Press start.
- 3) When beeps, mix well and add dry fruits. Press start. Serve it chilled or hot.

5C 12: Rava Ladoo

- **Weight Limit:** 0.5 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List          |                           | Weight   |
|---------------|---------------------------|----------|
| For Rava Lado | Weight Limit              | 0.5 kg   |
|               | Roasted rava / sooji      | 1 cup    |
|               | Grated Khoya              | 1.5 cups |
|               | Sugar                     | 0.5 cup  |
|               | Milk                      | 0.5 cup  |
|               | Kishmish                  | 2 tbsps  |
|               | Chopped almonds           | 2 tbsps  |
|               | Desi ghee                 | 1 tbsp   |
|               | Elaichi powder (optional) | 0.5 tbsp |

Instructions

- 1) In a Microwave safe glass bowl take sugar and milk. Mix and select menu, then press start.
- 2) When beeps, add roasted rava/sooji, kishmish and chopped almonds.Sprinkle elaichi powder and mix very well. Press start.
- 3) When beeps, mix well and add grated khoya. Mix well and again press start.
- 4) Make equal sized ladoos from the mixture, when it is still warm.

5C 13: Kaju Burfi

- **Weight Limit:** 0.4 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List           |                | Weight    |
|----------------|----------------|-----------|
| For Kaju Burfi | Weight Limit   | 0.4 kg    |
|                | Kaju           | 2 cups    |
|                | Powdered sugar | 1.25 cups |
|                | Water          | 0.5 cup   |

Instructions

- 1) Take kaju in a spice-grinder and make a fine powder and keep aside.
- 2) In a Microwave safe glass bowl take powdered sugar and water. Stir very well. Select menu, then press start..
- 3) When beeps, stir very well and dissolve all the sugar. Add kaju powder and 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 and roll out to 25 mm thickness carefully. Cut the kaju burfi in desired square or diamond shape and decorate with vark and serve.

5C 14: Badam Halwa

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List            |                                        | Weight-1 | Weight-2 | Weight-3 |
|-----------------|----------------------------------------|----------|----------|----------|
| For Badam Halwa | Weight Limit                           | 0.1 kg   | 0.2 kg   | 0.3 kg   |
|                 | Badam (soaked in hot water for 1 hour) | 0.5 cup  | 1 cup    | 1.5 cups |
|                 | Milk (for making paste)                | 0.5 cup  | 1 cup    | 1 cup    |
|                 | Milk (for cooking)                     | 0.5 cup  | 0.75 cup | 1 cup    |
|                 | Sugar                                  | 3 tbsps  | 5 tbsps  | 7 tbsps  |
|                 | Desi ghee                              | 2 tbsps  | 3 tbsps  | 4 tbsps  |
|                 | Slivered almonds (for garnishing)      | A few    |          |          |

Instructions

- 1) Remove the skin from badam and grind them to a fine paste adding milk. Take out this paste in a microwave safe glass bowl.
- 2) Add desi ghee to the paste and mix well. Select menu and weight, then press start.
- 3) When beeps, stir very well and again press start.
- 4) When beeps, stir very well. Add sugar and milk (for cooking). Again mix well, then press start. Give standing time of 5-6 minutes and mix well. Garnish with slivered almonds and serve badam halwa hot.

Chatpat Corner

6C 1: Apple Tomato Chutney

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                                  |                             | Weight            |
|---------------------------------------|-----------------------------|-------------------|
| For Apple Tomato Chutney              | Weight Limit                | 0.3 kg            |
|                                       | Apple pieces                | 150 g             |
|                                       | Tomato pieces               | 150 g             |
|                                       | Green chillies, Salt, Sugar | As per your taste |
|                                       | Oil                         | 2 tbsps           |
| For Tempering : Rai, Jeera, Hing etc. | As per requirement          |                   |

Instructions

- 1) In a Microwave safe glass bowl put apple, tomato, green chillies, salt and sugar and keep it in Microwave. Select menu, then press start to cook.
- 2) When beeps, remove, allow to cool and grind it in a mixer. In another Microwave safe glass bowl, add oil and tempering, then press start .
- 3) When beeps, add ground mixture, then press start . Garnish with chopped coriander.

[[2: Lemon Pickle

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                                  |                     | Weight            |
|---------------------------------------|---------------------|-------------------|
| For Lemon Pickle                      | Weight Limit        | 0.3 kg            |
|                                       | Lemon pieces        | 150 g             |
|                                       | Sugar               | 150 g             |
|                                       | Chilli powder, Salt | As per your taste |
| For Tempering : Rai, Jeera, Hing etc. | As per requirement  |                   |

Instructions

- 1) Cut lemon and remove seeds. In Microwave safe glass bowl add lemon pieces, sugar, salt and chilli powder. Select menu, then press start . Store it in a bottle after it cools.

[[3: Mix Veg. Pickle

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                                  |                                                                  | Weight            |
|---------------------------------------|------------------------------------------------------------------|-------------------|
| For Mix Veg. Pickle                   | Weight Limit                                                     | 0.3 kg            |
|                                       | Mix Vegetable (Cauliflower, Carrot, Radish, Shalgam, Green peas) | 300 g             |
|                                       | Lemon juice                                                      | 2 tbsps           |
|                                       | Salt, Chilli powder, Sugar, Pickle Masala                        | As per your taste |
|                                       | Oil                                                              | 2 tbsps           |
| For tempering : Rai, Jeera, Hing etc. | As per requirement                                               |                   |

Instructions

- 1) In a Microwave safe glass bowl put vegetables cut in long strips. Cover and keep it in Microwave. Select menu, then press start to cook.
- 2) When it gives a beep, remove.
- 3) In another Microwave safe glass bowl add oil and tempering, then press start . When it gives a beep add masala, sugar, salt and lemon juice. Add vegetables to this when it cools. Mix well and store it in a fridge.

[[4: Pizza Sauce

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List            |                                            | Weight            |
|-----------------|--------------------------------------------|-------------------|
| For Pizza Sauce | Weight Limit                               | 0.3 kg            |
|                 | Tomato                                     | 200 g             |
|                 | Onion                                      | 100 g             |
|                 | Salt, Sugar, Ajwain, Oregano, Basil leaves | As per your taste |
|                 | Garlic pods                                | 7-8 nos.          |
|                 | Oil                                        | 2 tbsps           |

Instructions

- 1) In a Microwave safe glass bowl put oil, tomato, onion, garlic pods and keep it in Microwave. Select menu, then 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, then press start .
- 3) When cooking ends, the sauce is ready.

[[5: Tomato Sauce

- **Weight Limit:**0.5 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List             |                            | Weight            |
|------------------|----------------------------|-------------------|
| For Tomato Sauce | Weight Limit               | 0.5 kg            |
|                  | Tomato                     | 500 g             |
|                  | Onion                      | 1 No.             |
|                  | Chilli powder, Salt, Sugar | As per your taste |
|                  | Chopped ginger and garlic  | 2 tbsps           |
|                  | Garam masala               | 1 tsp             |

Instructions

- 1) In a Microwave safe glass bowl put tomato pieces, cover and keep it in a Microwave. Select menu, then 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.

[[6: Masala Chutney

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List               |                                                                                        | Weight            |
|--------------------|----------------------------------------------------------------------------------------|-------------------|
| For Masala Chutney | Weight Limit                                                                           | 0.5 kg            |
|                    | Chana Daal, Urad Daal                                                                  | 100 g each        |
|                    | Grated dry coconut                                                                     | 100 g             |
|                    | Sesame, Salt, Sugar, Turmeric, Dhaniya powder, Jeera powder, Curry leaves, Methi seeds | As per your taste |
|                    | Oil                                                                                    | 1 tsp             |

Instructions

- 1) In a Microwave safe bowl put daals and keep it in Microwave. Select menu, then press start to cook.

- 2) When beeps, remove. Add the rest of the ingredients and keep it in microwave, then press start .
- 3) Remove, cool it and grind it in a mixer adding required amount of water. This chutney can be served with Idly, Parantha or Rice.

[[7: Aam Ki Chutney

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List               |                                | Weight       |
|--------------------|--------------------------------|--------------|
| For Aam Ki Chutney | Weight Limit                   | 0.3 kg       |
|                    | Aam (peeled and chopped)       | 300 g        |
|                    | Kishmish(seedless and chopped) | 25 g         |
|                    | Chopped ginger and garlic      | 2 tsps       |
|                    | Tamarind pulp                  | 1 tbsp       |
|                    | Salt and sugar                 | As per taste |

Instructions

- 1) In a Microwave safe bowl mix all the ingredients. Cover. Select category and weight and then press start .

[[8: Coconut Chutney

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                |                                | Weight       |
|---------------------|--------------------------------|--------------|
| For Coconut Chutney | Weight Limit                   | 0.3 kg       |
|                     | Fresh grated coconut           | 300 g        |
|                     | Chopped green chillies         | 2 nos.       |
|                     | Chopped ginger                 | 0.5 tbsp     |
|                     | Roasted split g dal (optional) | 1 tbsp       |
|                     | Salt                           | As per taste |

| List          |                         | Weight  |
|---------------|-------------------------|---------|
| For tempering | Oil                     | 1 tbsp  |
|               | Mustard seeds           | 0.5 tsp |
|               | Broken dry red chillies | 1 no.   |
|               | Curry leaves            | A few   |

Instructions

- 1) Grind grated coconut, chopped green chillies, ginger, roasted split gram dhal, salt together in a blender.
- 2) In a Microwave safe glass bowl add oil, mustard seeds, broken dry red chillies, curry leaves. Select menu, then press start .
- 3) Pour the tempering over the chutney and serve.

[[9: Gongura Chutney

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                |                            | Weight       |
|---------------------|----------------------------|--------------|
| For Gongura chutney | Weight Limit               | 0.3 kg       |
|                     | Gongura                    | 300 g        |
|                     | Chopped onion              | 1 no.        |
|                     | Chopped green chillies     | 5 nos.       |
|                     | Mustard seeds              | 1 tbsp       |
|                     | Salt and red chilli powder | As per taste |

Instructions

- 1) Grind all the ingredients together except mustard seeds and oil.
- 2) In a microwave glass bowl add oil and mustard seeds. Select category and press start.
- 3) Mix the ingredients with mustard seeds and serve.

[[ 10: Til Ki Chutney

- **Weight Limit:** 0.2 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List               |                  | Weight       |
|--------------------|------------------|--------------|
| For Til Ki Chutney | Weight Limit     | 0.2 kg       |
|                    | Roasted til      | 0.5 cup      |
|                    | Tamarind paste   | 2 tbsps      |
|                    | Green chilli     | 4-5 nos.     |
|                    | Coriander leaves | 2 tbsps      |
|                    | Mint leaves      | 1 tbsp       |
|                    | Water            | 0.5 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.       |

Instructions

- 1) Grind together roasted til, tamarind paste, green chilli, coriander leaves, mint leaves, garlic pods, salt and water in spice grinder. Make a rough paste.
- 2) In a Microwave safe glass bowl take oil, cumin seeds, curry leaves and dried red chilli. Mix well. Select menu, then press start .
- 3) When beeps, add the grounded paste to the tempering and mix well.

Health Plus

HP I: Kala Chana

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List           |                                                    | Weight-1     | Weight-2 | Weight-3 | Weight-4  | Weight-5 |
|----------------|----------------------------------------------------|--------------|----------|----------|-----------|----------|
| For Kala Chana | Weight Limit                                       | 0.1 kg       | 0.2 kg   | 0.3 kg   | 0.4 kg    | 0.5 kg   |
|                | Soaked Kala Chana                                  | 100 g        | 200 g    | 300 g    | 400 g     | 500 g    |
|                | Water                                              | 200 ml       | 400 ml   | 600 ml   | 800 ml    | 1000 ml  |
|                | Oil                                                | 1 tbsp       | 2 tsbps  | 3 tsbps  | 3.5 tsbps | 4 tsbps  |
|                | Onion chopped                                      | 0.5 cup      | 1 cup    | 1.5 cups | 2 cups    | 2.5 cups |
|                | Salt, Chaat masala, Red chilli powder, hara dhania | As per taste |          |          |           |          |

Instructions

- 1) Soak chana overnight, in Microwave safe bowl, put soaked chanas and cover. Select category and weight, then press start.
- 2) When beeps, remove and drain the water. In a Microwave safe bowl add oil, chopped onion, salt, chaat masala, red chilli powder and hara dhania and press start. Mix well.
- 3) When beeps, add chanas to the Microwave safe bowl along with little water and press start. Mix well. Serve hot.

HP2: Karela Subzi

- **Weight Limit:**0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl, High rack

Ingredients

| List             |                                                 | Weight-1          | Weight-2 | Weight-3 |
|------------------|-------------------------------------------------|-------------------|----------|----------|
| For Karela Subzi | Weight Limit                                    | 0.1 kg            | 0.2 kg   | 0.3 kg   |
|                  | Chopped Karela                                  | 0.1 kg            | 0.2kg    | 0.3 kg   |
|                  | Oil                                             | 1 tbsp            | 1 tbsp   | 2 tbsps  |
|                  | Chopped Onion                                   | 0.75 cup          | 0.5 cup  | 1 cup    |
|                  | Water                                           | As Required       |          |          |
|                  | Rai, Jeera, Hing and Haldi                      | For tempering     |          |          |
|                  | Salt, Sugar, Garam Masala, Dhania, Jeera Powder | As per your taste |          |          |
|                  | Grated Coconut and Hara Dhania                  | For garnishing    |          |          |

Instructions

- 1) In a Microwave safe glass bowl take Oil add Rai, Jeera, Hing, Haldi and Chopped Onion. Select category and weight, then press start.
- 2) When beeps, add Chopped Karela, some water, salt, sugar, masala, dhania-jeera powder and cover. Press start.
- 3) When beeps, remove the bowl from microwave oven, transfer subzi to high rack and press start,
- 4) Garnish with Coconut and Dhania, Serve Hot.

NOTE

- Before cooking, scrap and rub the karela with salt and keep aside for 2-3 hours.

HP3: Moong Dal

- **Weight Limit:** 0.2 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List          |                                                                     | Weight         |
|---------------|---------------------------------------------------------------------|----------------|
| For Moong Dal | Weight Limit                                                        | 0.2 kg         |
|               | Moong dal (soaked in water for 1 hour)                              | 200 g          |
|               | Oil                                                                 | 2 tbsps        |
|               | Jeera                                                               | 1 tsp          |
|               | Hari Mirch                                                          | 2-3 nos.       |
|               | Curry leaves                                                        | 5-6 nos.       |
|               | Salt, Dhania- Jeera Powder, Haldi, Hing, Kasuri Methi, Lemon Juice, | As per taste   |
|               | Water                                                               | 400 ml         |
|               | Coriander leaves                                                    | For garnishing |

Instructions

- 1) Take 200 g dal in Microwave safe bowl, add water, haldi and hing.
- 2) Select category, press start to cook.
- 3) When beeps, take another bowl add oil, jeera, hari mirch, curry leaves and press start.
- 4) When beeps, add dal , salt , dhania - jeera powder , hara dhania, kasuri methi (optional), water (if required) and lemon juice and press start to cook.

HP4: Machi Kali Mirch

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                    |                                                      | Weight-1                      | Weight-2 | Weight-3 | Weight-4 | Weight-5 |
|-------------------------|------------------------------------------------------|-------------------------------|----------|----------|----------|----------|
| For Machi<br>Kali Mirch | Weight Limit                                         | 0.1 kg                        | 0.2 kg   | 0.3 kg   | 0.4 kg   | 0.5 kg   |
|                         | Pomfret (fish category)                              | 0.1 kg                        | 0.2 kg   | 0.3 kg   | 0.4 kg   | 0.5 kg   |
|                         | Salt, Lemon Juice and Kali Mirch Powder              | To marinate as per your taste |          |          |          |          |
|                         | Oil, Chopped Onion, Chopped Tomatoes, Chopped Garlic | As required                   |          |          |          |          |

Instructions

- 1) Take Pomfret Slices as per weight (0.1 kg/ 0.2 kg/ 0.3 kg/ 0.4 kg/ 0.5 kg) and marinate with salt, lemon juice, and kali mirch powder (as per taste) for one hour.
- 2) In Microwave Safe bowl put oil, chopped onion, chopped tomatoes, chopped garlic. Select category and weight and press start.
- 3) When beeps, open door and add marinated fish, salt to taste and some water. Cover and press start.
- 4) Give standing time for 5 minutes.

HPS: Ghiya Raita

- **Weight Limit:**0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List            |                                                  | Weight-1          | Weight-2 | Weight-3 |
|-----------------|--------------------------------------------------|-------------------|----------|----------|
| For Ghiya Raita | Weight Limit                                     | 0.1 kg            | 0.2 kg   | 0.3 kg   |
|                 | Grated ghiya                                     | 0.1 kg            | 0.2kg    | 0.3 kg   |
|                 | Water                                            | 1 tbsp            | 1 tbsp   | 2 tbsps  |
|                 | Curd                                             | 3 tbsps           | 4 tbsps  | 5 tbsps  |
|                 | Salt                                             | As Required       |          |          |
|                 | Salt, Sugar,<br>Mustard powder,<br>Green chilli. | As per your taste |          |          |

Instructions

- 1) In a Microwave safe glass bowl add grated ghiya, sprinkle water and salt. Select category and weight, then press start to cook.
- 2) Strain ghiya and take it in Microwave safe bowl and add curd, taste. Serve chilled.

HPB: Nutrinuggets

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List             |                                                             | Weight-1       | Weight-2  | Weight-3 |
|------------------|-------------------------------------------------------------|----------------|-----------|----------|
| For Nutrinuggets | Weight Limit                                                | 0.1 kg         | 0.2 kg    | 0.3 kg   |
|                  | Soaked and boiled nutrinuggets                              | 50 g           | 100 g     | 150 g    |
|                  | Potato                                                      | 50 g           | 100 g     | 150 g    |
|                  | Oil                                                         | 1 tbsp         | 1.5 tbsps | 2 tbsps  |
|                  | Jeera                                                       | As per taste   |           |          |
|                  | Chopped onion                                               | 0.5 cup        | 1 cup     | 1.5 cups |
|                  | Tomato puree                                                | 2 tbsps        | 3 tbsps   | 4 tbsps  |
|                  | Salt, garam masala, red chilli powder, haldi, dhania powder | As per taste   |           |          |
|                  | Water                                                       | 1.5 cups       | 2 cups    | 2.5 cups |
|                  | Chopped coriander leaves                                    | For garnishing |           |          |

Instructions

- 1) In a Microwave safe bowl add oil, jeera, onion. Select category and weight, then press start. Mix well.
- 2) When beeps, add tomato puree, nutrinuggets, potato, salt, red chilli powder, haldi, dhania powder and add 0.5 the amount of water mentioned per weight (For eg. For 100g, add 1 cup of water). Cover and press start. Mix well.
- 3) When beeps, add the remaining amount of water and press start. Mix well. Allow to stand for 3 minutes. Garnish with coriander leaves and serve hot with roti.

HP7: Curd Brinjal

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List             |                           | Weight-1     | Weight-2 | Weight-3 | Weight-4 | Weight-5 |
|------------------|---------------------------|--------------|----------|----------|----------|----------|
| For Curd Brinjal | Weight Limit              | 0.1 kg       | 0.2 kg   | 0.3 kg   | 0.4 kg   | 0.5 kg   |
|                  | Brinjal (cut into pieces) | 100 g        | 200 g    | 300 g    | 400 g    | 500 g    |
|                  | Curd                      | 100 g        | 200 g    | 300 g    | 400 g    | 500 g    |
|                  | Oil                       | 1 tbsp       | 2 tbsps  | 3 tbsps  | 4 tbsps  | 4 tbsps  |
|                  | Curry leaves              | A few sprigs |          |          |          |          |
|                  | Mustard and cumin seeds   | 1 tsp        | 2 tsps   | 3 tsps   | 4 tsps   | 4 tsps   |
|                  | Salt                      | As per taste |          |          |          |          |
|                  | Chopped ginger            | 1 tsp        | 2 tsps   | 3 tsps   | 4 tsps   | 4 tsps   |

Instructions

- 1) In a Microwave safe bowl add oil and brinjal. Cover. Select category and weight, then press start.
- 2) When beeps, remove and in another Microwave safe bowl add oil, mustard and cumin seeds, curry leaves and chopped ginger. Press start.
- 3) When beeps, add brinjal, curd and salt. Mix well and press start.

HPB: Bathua Raita

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List             |                                 | Weight-1     | Weight-2 | Weight-3 |
|------------------|---------------------------------|--------------|----------|----------|
| For Bathua Raita | Weight Limit                    | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|                  | Chopped bathua                  | 25 g         | 50 g     | 75 g     |
|                  | Water                           | 50 ml        | 75 ml    | 100 ml   |
|                  | Beaten curd                     | 3 tbsps      | 4 tbsps  | 5 tbsps  |
|                  | Salt, roasted cumin seed powder | As per taste |          |          |

Instructions

- 1) In a Microwave safe bowl add chopped bathua leaves. Sprinkle some water and cover. Select category and weight, then press start.
- 2) When beeps, remove.
- 3) In a bowl add water, beaten curd, bathua leaves and mix well. Add salt and roasted cumin seed powder.
- 4) Mix well and refrigerate it for some time and serve.

HPQ: Healthy Khichdi

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                |                            | Weight-1     | Weight-2 | Weight-3  |
|---------------------|----------------------------|--------------|----------|-----------|
| For Healthy khichdi | Weight Limit               | 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                  | 0.5 tbsp     | 1 tbsp   | 1.5 tbsps |
|                     | Carrot (gated finely)      | 1 no.        | 2 nos.   | 2 nos.    |
|                     | Soya granules (soaked)     | 2 tbsps      | 3 tbsps  | 4 tbsps   |
|                     | Salt and pepper            | As per taste |          |           |
|                     | Water                      | 300 ml       | 500 ml   | 750 ml    |

Instructions

- 1) In a Microwave safe bowl take soaked dal, rice and ghee. Also add grated carrot, soaked and drained soya granules and peas. Mix well. Select category and weight, then press start.
- 2) When beeps, mix, add water and salt. Mix again and press start.
- 3) When beeps, stir and mash well. Add pepper powder and 0.5 cup water. Mix and cover, then press start.
- 4) Serve hot with fresh curd.

HP IQ: Spinach Dal

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List            |                                                | Weight-1     | Weight-2 | Weight-3 |
|-----------------|------------------------------------------------|--------------|----------|----------|
| For Spinach Dal | Weight Limit                                   | 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                                 | 0.5 cup      | 1 cup    | 1 cup    |
|                 | Spinach chopped                                | 1 cup        | 1.5 cups | 2 cups   |
|                 | Oil                                            | 1 tbsp       | 2 tbsps  | 2 tbsps  |
|                 | Cumin seeds                                    | 1 tsp        | 1 tsp    | 1.5 tsps |
|                 | Ginger and green chillies (chopped)            | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|                 | Water                                          | 300 ml       | 500 ml   | 700 ml   |
|                 | Turmeric, salt                                 | As per taste |          |          |
|                 | Lemon juice                                    | 1 tsp        | 2 tsps   | 3 tsps   |
|                 | Coriander leaves                               | 2 tbsps      | 3 tbsps  | 4 tbsps  |

Instructions

- 1) In a Microwave safe bowl put soaked dal (lentils), water, salt, turmeric powder. Select category and weight, then press start.
- 2) When beeps, in another Microwave safe bowl put oil, chopped onions, cumin seeds, chopped ginger and green chillies, chopped spinach. Mix well and press start.
- 3) When beeps, mix well and add boiled lentils, add some water (if required). Mix again and press start.
- 4) Garnish with coriander leaves and serve hot.

HP I I: Fish Masala

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List            |                                                                   | Weight-1     | Weight-2 | Weight-3 |
|-----------------|-------------------------------------------------------------------|--------------|----------|----------|
| For Fish Masala | Weight Limit                                                      | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|                 | Pomphret pieces                                                   | 100 g        | 200 g    | 300 g    |
|                 | Onions                                                            | 1 no.        | 2 nos.   | 2 nos.   |
|                 | Tomato                                                            | 1 no.        | 1 no.    | 1 no.    |
|                 | Oil                                                               | 1 tbsp       | 2 tbsps  | 2 tbsps  |
|                 | Dhania jeera powder                                               | 2 tsps       | 2 tsps   | 2 tsps   |
|                 | Chilli powder, Turmeric, ginger, garlic paste, salt, saunf powder | As per taste |          |          |
|                 | Lemon juice                                                       | 1 tsp        | 2 tsps   | 3 tsps   |
|                 | Coriander leaves                                                  | 2 tbsps      | 2 tbsps  | 2 tbsps  |

Instructions

- 1) In a Microwave safe bowl take oil and chopped onions. Select menu and press start.
- 2) When beeps, Remove and add pomphret pieces and toamato. Press start.
- 3) When beeps, add all other ingredients and one cup water and mix well. Press start . When beeps, remove and garnish with coriander leaves.

HP 12: Soya Idli

- **Weight Limit:** 4pcs, 8pcs (40-50 g each)
- **Utensil:** Microwave safe idli stand, Microwave safe bowl

Ingredients

| List            |              | Weight                    |
|-----------------|--------------|---------------------------|
| For Idli batter | Weight Limit | 4pcs, 8pcs (40-50 g each) |
|                 | Rice         | 1 cup                     |
|                 | Urad         | 4 tbsps                   |
|                 | Soyabean     | 4 tbsps                   |
|                 | Water        | As required               |
|                 | Salt         | As per taste              |

Instructions

- 1) Wash and soak rice , urad dal and soyabean granules for 4 hours.
- 2) Grind , mix and ferment for 8-10 hours. Grind the mixture to paste consistency.
- 3) Grease idli stand with oil. Put idli batter in it. Add 0.5 cup water in the Microwave safe bowl. keep the idli stand and cover. Select category and number and press start to cook. Allow to stand for 3 Minutes.

NOTE

- After preparing the batter , you can use it for making 4 or 8 idlies as per requirement.

HP 13: Soyabean Curry

- **Weight Limit:** 0.2 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List               |                                                          | Weight         |
|--------------------|----------------------------------------------------------|----------------|
| For Soyabean Curry | Weight Limit                                             | 0.2 kg         |
|                    | Soyabean (soaked overnight)                              | 0.2 kg         |
|                    | Oil                                                      | 1.5 tbsps      |
|                    | chopped onions                                           | 1 cup          |
|                    | Tomato puree                                             | 0.5 cup        |
|                    | Chopped green chillies                                   | 1 tbsp         |
|                    | Red chilli powder, garam masala, coriander powder , salt | As per taste   |
|                    | Water                                                    | 200 L          |
|                    | Coriander leaves                                         | For garnishing |

Instructions

- 1) In a microwave safe bowl add oil, chopped onions. Select menu and press start. Mix well.
- 2) When beeps, in another Microwave safe bowl add tomato puree and haldi and press start. Mix well.
- 3) When beeps add chopped green chillies, red chilli powder, garam masala, coriander powder, salt, soyabean, and water. Press start.
- 4) Garnish with coriander leaves and serve hot.

HP 14: Fish Bharta

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl, Microwave safe flat glass dish

Ingredients

| List            |                                              | Weight -1    | Weight -2 | Weight-3 | Weight-4 | Weight-5 |
|-----------------|----------------------------------------------|--------------|-----------|----------|----------|----------|
| For Fish Bharta | Weight Limit                                 | 0.1 kg       | 0.2kg     | 0.3 kg   | 0.4kg    | 0.5kg    |
|                 | Fish (Fillet)                                | 100g         | 200g      | 300 g    | 400g     | 500g     |
|                 | Mustard oil                                  | 1tbsp        | 1tbsp     | 1 tbsp   | 2 tsps   | 2 tsps   |
|                 | Mustard seeds                                | 1tsp         | 1tsp      | 1 tsp    | 2 tsps   | 2 tsps   |
|                 | Chopped onion                                | 1 cup        | 1 cup     | 1 cup    | 1 cup    | 1 cup    |
|                 | Red chilli powder, haldi, garam masala, salt | As per taste |           |          |          |          |

Instructions

- 1) In a Microwave safe bowl add 0.5 cup water. Place the fish pieces on the Microwave safe flat glass dish. Cover. Keep the dish in Microwave safe bowl. Select category and press start.
- 2) When beeps, remove and mash the fish. In a Microwave safe bowl, add oil, chopped onions, mashed fish, red chilli powder, garam masala, haldi, salt. Cover and select category and press start.

HP 15: Oats Idli

- **Weight Limit:** 4pcs, 8pcs (40-50 g each)
- **Utensil:** Microwave safe idli stand, Microwave safe bowl

Ingredients

| List            |                           | Weight                    |
|-----------------|---------------------------|---------------------------|
| For Idli batter | Weight Limit              | 4pcs, 8pcs (40-50 g each) |
|                 | Roasted and powdered oats | 1 cup                     |
|                 | Semolina                  | 0.5 cup                   |
|                 | Curd                      | 0.5 cup                   |
|                 | Water                     | 3/4 cup                   |
|                 | Salt                      | As per taste              |
|                 | Baking soda               | 0.25 tsp                  |
|                 | Grated carrot             | 0.25 cup                  |
|                 | Chopped green chillies    | 2 nos.                    |
|                 | Oil                       | For greasing              |
| For tempering   | Mustard seeds             | 0.5 tsp                   |
|                 | Curry leaves              | A few                     |
|                 | Dry Red chillies          | A few                     |
|                 | oil                       | 0.5 tbsp                  |

Instructions

- 1) Mix all the ingredients of batter in a bowl. Allow to stand for 10 minutes
- 2) Grease Microwave safe idli stand and pour the batter (depending on the number you want to cook).
- 3) Add 0.5 cup water in Microwave safe bowl. Keep the idli stand in Microwave safe bowl and cover.
- 4) Select category and number, then press start.
- 5) When beeps , remove the idli from the stand.
- 6) Take a Microwave safe glass bowl, add oil, mustard seeds, curry leaves and dry red chillies . Press start. Mix with idli and serve .Add lemon juice(optional)

HP 16: Lemon Chicken

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List              |                        | Weight-1     | Weight-2  | Weight-3  | Weight-4  | Weight-5  |
|-------------------|------------------------|--------------|-----------|-----------|-----------|-----------|
| For Lemon Chicken | Weight Limit           | 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             | 0.5 tbsp     | 1 tbsp    | 1.5 tbsps | 2 tbsps   | 2.5 tbsps |
|                   | Corn flour             | 0.5 tbsp     | 1 tbsp    | 1.5 tbsps | 2 tbsps   | 2.5 tbsps |
|                   | Water                  | 0.5 cup      | 0.5 cup   | 0.5 cup   | 1 cup     | 1 cup     |
|                   | Salt, pepper and sugar | As per taste |           |           |           |           |
|                   | Garlic paste           | 1 tbsp       | 1.5 tbsps | 2 tbsps   | 2.5 tbsps | 3 tbsps   |
|                   | Lemon juice            | 2 tsps       | 3 tsps    | 4 tsps    | 4 tsps    | 5 tsps    |
|                   | Oil                    | 0.5 tbsp     | 1 tbsp    | 1.5 tbsps | 2 tbsps   | 2.5 tbsps |

Instructions

- 1) Mix boneless chicken, soya sauce, salt and pepper, garlic paste and lemon juice in a bowl. Refrigerate for 0.5 hour.
- 2) In a Microwave safe bowl add oil, marinated chicken pieces, sugar, corn flour mixed with water. Cover. Select category and weight, then press start.
- 3) When beeps, mix well. Cover and press start. Allow to stand for 3 minutes.

Soup

50 l: Sweet Corn Soup

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                |                                             | Weight                    |
|---------------------|---------------------------------------------|---------------------------|
| For Sweet Corn Soup | Weight Limit                                | 0.6 kg                    |
|                     | Sweet Corn                                  | 200 g                     |
|                     | Water                                       | 600 ml (3 cups)           |
|                     | Oil                                         | 1 tsp                     |
|                     | Cornflour                                   | 2 tbsps and 0.5 cup water |
|                     | Salt, Sugar and Kali Mirch and Green Chilli | As per taste              |

Instructions

- 1) Grind sweet corn with water and put in microwave safe Glass Bowl. Select menu, then press start.
- 2) When beeps, remove, in another microwave safe glass bowl put oil, green chilli, then press start.
- 3) When beeps, add corn mixture in it. Mix cornflour with 0.5 cup water and mix with it. Add salt, sugar, pepper, then press start.

502: Mushroom Soup

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List              |               | Weight             |
|-------------------|---------------|--------------------|
| For Mushroom Soup | Weight Limit  | 0.6 kg             |
|                   | Mushroom      | 120 g              |
|                   | Potato        | 1 No.              |
|                   | Cabbage       | 50 g               |
|                   | Onion         | 1 small            |
|                   | Water         | 600 ml (3 cups)    |
|                   | Salt, Pepper  | As per taste       |
|                   | Oil           | 1 tsp              |
|                   | Grated cheese | As per requirement |

Instructions

- 1) In microwave safe glass bowl add potato in small pieces, chopped cabbage, onion and mushrooms with water. Select menu, then press start.

- 2) When beeps, remove the bowl. Allow to cool and separate the mushrooms and grind the remaining stock and strain it..
- 3) In a Microwave safe glass bowl. add oil. mushrooms, salt and pepper. Mix, then press start. When beeps, add the stock, then press start. Garnish with grated cheese and serve.

### 5o3: Tomato Soup

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

#### Ingredients

| List            |                            | Weight            |
|-----------------|----------------------------|-------------------|
| For Tomato Soup | Weight Limit               | 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 your taste |
|                 | Cornflour and Oil / Butter | 2 tbsps / 1 tsp   |
|                 | Water                      | 600 ml (3 cups)   |

#### Instructions

- 1) In a Microwave safe glass bowl add chopped tomato, chopped onion, chopped carrot, chopped ginger-garlic along with water. Keep in Microwave. Select menu, then press start.
- 2) When beeps, grind and strain it.
- 3) In another microwave safe glass bowl add oil/butter and stock and then put the bowl in microwave, then 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, then press start.
- 4) Garnish with bread croutons, coriander (green dhania) and fresh cream and serve hot.

### 5o4: Chicken Soup

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List             |                        | Weight                             |
|------------------|------------------------|------------------------------------|
| For Chicken Soup | For                    | 0.6 kg                             |
|                  | Boneless Chicken       | 300 g                              |
|                  | Ginger Paste           | 1 tbsp                             |
|                  | Garlic paste           | 1 tbsp                             |
|                  | Salt and Pepper Powder | As per taste                       |
|                  | Cornflour Paste        | 2 tbsps (mixed with 0.5 cup water) |
|                  | Oil                    | 1 tbsp                             |
|                  | Water                  | 600 ml / 3 cups                    |

Instructions

- 1) In Microwave safe glass bowl put water and add chicken pieces. Select menu, then press start.
- 2) When beeps remove the bowl.
- 3) In another microwave safe glass bowl add oil, ginger-garlic paste, chicken stock, salt, pepper, cornflour paste, green chillies. Press start.

5o5: Chicken Tortilla Soup

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                      |                           | Weight          |
|---------------------------|---------------------------|-----------------|
| For Chicken tortilla Soup | For                       | 0.6 kg          |
|                           | Chicken pieces( boneless) | 250 g           |
|                           | Ginger Garlic Paste       | 2 tsps          |
|                           | Tortilla pieces           | 10-15 nos.      |
|                           | Salt and Pepper Powder    | As per taste    |
|                           | Oil                       | 1 tbsp          |
|                           | Water                     | 600 ml / 3 cups |

Instructions

- 1) In Microwave safe bowl put water and chicken pieces. Keep it in Microwave. Select category and press start to cook.

- 2) When it gives a beep, remove. In another bowl add oil and ginger garlic paste, salt, pepper powder, green chilli 8 chicken stock. Mix well and press start.
- 3) Serve with tortilla pieces.

5o 6: Rasam

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List      |                                              | Weight          |
|-----------|----------------------------------------------|-----------------|
| For Rasam | Weight Limit                                 | 0.6 kg          |
|           | Tomato                                       | 300 g           |
|           | Tamarind pulp                                | 50 g            |
|           | Salt and Jaggery                             | As per taste    |
|           | Green chillies                               | 2 nos.          |
|           | Coriander and 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          |

Instructions

- 1) In a Microwave safe bowl add chopped tomato and water. Select menu, then press start..
- 2) When beeps, remove and cool. Grind and strain it.
- 3) In a Microwave safe bowl add oil, coriander seeds, cumin seeds, cinnamon, hing, chopped garlic, green chillies, salt and jaggery and strained tomato stock. Press start.
- 4) When beeps, strain it again and add more water (if required), tamarind pulp. Press start.
- 5) Garnish with coriander and curry leaves and serve.

5o 7: Hot and Sour Soup

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                  |                                                                 | Weight                  |
|-----------------------|-----------------------------------------------------------------|-------------------------|
| For Hot and Sour Soup | Weight Limit                                                    | 0.6 kg                  |
|                       | Water                                                           | 600 ml (3 cups)         |
|                       | Chilli sauce                                                    | 1 tbsp                  |
|                       | Soya sauce                                                      | 2 tbsps                 |
|                       | Vinegar                                                         | 2 cups                  |
|                       | Chopped vegetables ( capsicum, spring onions, carrots, cabbage) | 100 g                   |
|                       | Tomato sauce                                                    | 2 tbsps                 |
|                       | Cornflour                                                       | 2 tbsps + 0.5 cup water |
|                       | Salt, pepper                                                    | As per taste            |
|                       | Paneer                                                          | 50 g                    |

Instructions

- 1) In a microwave safe glass bowl add water, chili sauce, soya sauce, vinegar, sugar, salt, pepper powder. Select menu, then press start.
- 2) When beeps, stir well and add all the chopped vegetables, except paneer. Press start.
- 3) When beeps, stir well and add corn flour, tomato sauce, paneer pieces, then press start.

5oB: Palak Makai Shorba

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                   |                   | Weight            |
|------------------------|-------------------|-------------------|
| For Palak Makai Shorba | Weight Limit      | 0.3 kg            |
|                        | Palak (chopped)   | 200 g             |
|                        | Water             | 300 ml (1.5 cups) |
|                        | Maggie tastemaker | 1 cube            |
|                        | Corn Niblets      | 0.5 cup           |
|                        | Chopped onion     | 0.5 cup           |
|                        | Jeera             | 1 tsp             |
|                        | Butter            | 1 tbsp            |
|                        | Milk              | 0.25 cup          |

Instructions

- 1) In a microwave safe glass bowl add chopped palak and little water. Select menu, then press start.
- 2) When beeps, grind the palak,
- 3) In another microwave safe glass bowl add butter, jeera, chopped onions. Press start.
- 4) When beeps, remove and add palak and water, milk, corn niblets and Maggie tastemaker. Press start.

509: Wonton Soup

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List            |                                                 | Weight            |
|-----------------|-------------------------------------------------|-------------------|
| For Wonton Soup | For                                             | 0.3 kg            |
|                 | Chopped cabbage, carrot, capsicum, french beans | 200 g (Total)     |
|                 | Ginger paste                                    | 2 tsps            |
|                 | Garlic paste                                    | 2 tsps            |
|                 | Spinach in pieces                               | 10 leaves         |
|                 | Oil                                             | 1 tsp             |
|                 | Salt, pepper                                    | As per taste      |
|                 | Water                                           | 300 ml (1.5 cups) |
|                 | Ready wonton                                    | 6-7 pieces        |

Instructions

- 1) In Microwave safe glass bowl add oil and vegetables, ginger-garlic paste.Select menu, then press start.
- 2) When beeps, add salt, pepper, water and palak (in pieces). Mix well and put in microwave, then press start.
- 3) When beeps, mix well, then press start. Add wonton and 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 withtoo warm 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, then press it.

50 10: Mulligatawny Soup

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                  |                            | Weight          |
|-----------------------|----------------------------|-----------------|
| For Mulligatawny Soup | Weight Limit               | 0.6 kg          |
|                       | Cooked rice                | 50 g            |
|                       | Dehusked lentil            | 30 g            |
|                       | Apples (pealed and sliced) | 0.5 no.         |
|                       | Carrot                     | 50 g            |
|                       | Onion                      | 50 g            |
|                       | Veg stock/water            | 600 ml (3 cups) |
|                       | Salt and Pepper            | To taste        |
|                       | Butter                     | 1 tsp           |
|                       | Curry powder               | 1 tsp           |
|                       | Lemon juice                | 1 tsp           |

Instructions

- 1) In microwave safe glass bowl add butter, carrot, onion and apples. Mix well. Select menu and weight, then press start.
- 2) When, beep, mix well, add cooked rice, lentils and water, then press start.
- 3) When, beep, mix well, allow to cool. Blend and strain. In the same microwave safe glass bowl add the strained stock, salt, pepper, curry powder and lemon juice. Press start.

So I l: Rajma Soup

- **Weight Limit:** 0.6 Kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List           |                                 | Weight           |
|----------------|---------------------------------|------------------|
| For Rajma Soup | Weight Limit                    | 0.6 kg           |
|                | Water                           | 600 ml ( 3 cups) |
|                | Rajma (boiled)                  | 1 cup (170 g)    |
|                | Oil                             | 0.5 tbsp         |
|                | Garlic cloves (chopped)         | 2 nos.           |
|                | Onion (chopped)                 | 0.5 cup          |
|                | Tomato (chopped)                | 0.5 cup          |
|                | Coriander (chopped)             | 0.25 cup         |
|                | Salt, pepper, red chilli powder | As per taste     |
|                | Lemon juice                     | 1 tbsp           |

Instructions

- 1) Grind the boiled rajma. Add water and strain it.
- 2) In a microwave safe glass bowl add oil, garlic, onion, tomato. Mix well. Select menu, then press start.
- 3) When beeps, mix well and add salt, pepper, red chilli powder and rajma stock. Mix well, then press start.
- 4) Add lemon juice and garnish with coriander leaves and serve hot.

50 12: Shahi Shorba

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List             |                             | Weight       |
|------------------|-----------------------------|--------------|
| For Shahi Shorba | Weight Limit                | 0.6 kg       |
|                  | Onions (finely chopped)     | 2 nos.       |
|                  | Walnuts (coarsely chopped)  | 0.25 cup     |
|                  | Mint paste                  | 1 tbsp       |
|                  | Whole wheat flour           | 2 tsbps      |
|                  | Butter                      | 2 tsbps      |
|                  | Salt, pepper , garam masala | As per taste |

Instructions

- 1) In a microwave safe glass bowl take butter and chopped onion. Mix well. Select menu, then press start.
- 2) When beeps, stir well. Add whole wheat flour, mint paste, coarsely chopped walnuts and 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.

50 13: Bombay Curry Soup

- **Weight Limit:** 0.6 Kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                  |                              | Weight            |
|-----------------------|------------------------------|-------------------|
| For Bombay Curry Soup | Weight Limit                 | 0.6 kg            |
|                       | Water                        | 500 ml (2.5 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    |

Instructions

- 1) In a microwave safe glass bowl add soaked masoor dal, tomato and water. Select menu, then press start.
- 2) When beeps, remove and allow the dal to cool. Grind it in a mixer and strain.
- 3) In another microwave safe glass bowl, add oil, crushed garlic, chopped onion. Press start.
- 4) When beeps, mix and add strained dal stock, salt, chilli powder, curry powder and add 150 ml of water. Mix well, then press start. Garnish with coriander leaves and serve hot.

50 14: Badam Soup

- **Weight Limit:** 0.6 Kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List           |                             | Weight          |
|----------------|-----------------------------|-----------------|
| For Badam Soup | Weight Limit                | 0.6 kg          |
|                | Badam (soaked and blanched) | 50 g            |
|                | Fresh basil leaves (Tulsi)  | 8-10 nos.       |
|                | Water                       | 600 ml (3 cups) |
|                | Cinnamon                    | 25 mm stick     |
|                | Elaichi (green)             | 2-3 nos.        |
|                | Cloves                      | 2-3 nos.        |
|                | Sugar                       | 0.5 tbsp        |
|                | Cornflour                   | 0.5 tbsp        |
|                | Salt and pepper             | As per taste    |

Instructions

- 1) Grind soaked and blanched badam and basil leaves to a fine paste, adding 0.5 cup water. Take out in a microwave safe glass bowl. Add 3 cups water and stirwell. Add cinnamon, elaichi and cloves.
- 2) Select menu, then press start.
- 3) When beeps, stir and strain the soup and sieve.Take the strained soup in a microwave safe glass bowl. Add salt and peppers and cornflour (mixed with 0.5 cup water), then press start. Serve hot.

So 15: Limbu Dhania Shorba

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                    |                            | Weight                                |
|-------------------------|----------------------------|---------------------------------------|
| For Limbu Dhania Shorba | Weight Limit               | 0.6 kg                                |
|                         | Water                      | 600 ml (3 cups)                       |
|                         | Oil                        | 0.5 tbsp                              |
|                         | Shredded cabbage           | 1 cup                                 |
|                         | Chopped carrot             | 0.5 cup                               |
|                         | Celery                     | 0.5 cup                               |
|                         | Spring onions              | 0.5 cup                               |
|                         | Ginger (grated)            | 1 tsp                                 |
|                         | Chopped garlic             | 3 nos.                                |
|                         | Bayleaf                    | 2 nos.                                |
|                         | Cloves                     | 2 nos.                                |
|                         | Pepper corns               | 3 nos.                                |
|                         | Besan                      | 2 tbsps (dissolved in 0.25 cup water) |
|                         | Lemon juice                | 2 tbsps                               |
|                         | Coriander leaves (chopped) | 0.5 cup                               |
|                         | Salt                       | As per taste                          |

Instructions

- 1) In a microwave safe glass bowl add oil, cabbage, carrot, celery, spring onions,ginger, garlic, bayleaves, cloves, peppercorns. Mix well. Select menu and press start.
- 2) When beeps, mix well and add water, then press start. When beeps, add besan paste, lemon juice, coriander leaves, salt. Mix well, then press start. Garnish with coriander leaves and serve hot.

Continental

☐ !:Pasta

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe glass bowl, Microwave safe flat glass dish, High rack

Ingredients

| List            |                                         | Weight-1     | Weight-2  | Weight-3 |
|-----------------|-----------------------------------------|--------------|-----------|----------|
| For Penne Pasta | Weight Limit                            | 0.1 kg       | 0.2 kg    | 0.3 kg   |
|                 | Penne pasta                             | 100 g        | 200 g     | 300 g    |
|                 | Butter                                  | 1 tbsp       | 2 tbsps   | 3 tbsps  |
|                 | Chopped onion                           | 0.5 cup      | 1 cup     | 1.5 cups |
|                 | Chopped garlic                          | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
|                 | Chopped Palak leaves                    | 50 g         | 75 g      | 100 g    |
|                 | Water                                   | 400 ml       | 800 ml    | 1200 ml  |
|                 | Cream                                   | 0.25 cup     | 1 cup     | 1.5 cups |
|                 | Grated Cheese                           | 2 tbsp       | 3 tbsps   | 4 tbsps  |
|                 | Nutmeg Powder, oregano, salt and pepper | As per taste |           |          |

Instructions

- 1) In a microwave glass bowl take pasta, add water (sufficient to boil the pasta) and few drops of oil. Select menu and weight, then press start.
- 2) When beeps, drain water from the pasta, wash and separate under running water. In a microwave safe flat glass dish add butter, onion, garlic and palak. Mix well, then 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, then press start.

👉: Veg Au Gratin

- **Weight Limit:** 0.2 kg
- **Utensil:** Microwave safe flat glass dish, Microwave safe flat glass dish, High rack

Ingredients

| List              |                                                                         | Weight       |
|-------------------|-------------------------------------------------------------------------|--------------|
| For Veg Au Gratin | Weight Limit                                                            | 0.2 kg       |
|                   | Mix Vegetables (cut gajar, gobhi, French beans, sweet corns, peas etc.) | 200 g        |
|                   | Maida                                                                   | 2 tbsps      |
|                   | Butter                                                                  | 2 tsps       |
|                   | Milk                                                                    | 0.5 cup      |
|                   | Grated Cheese                                                           | 5 tbsps      |
|                   | Salt, Pepper                                                            | As per taste |

Instructions

- 1) In a microwave glass bowl take vegetables and add 400 ml water. Select menu, then press start.
- 2) When beeps, remove microwave safe glass bowl and transfer boiled Vegetables to microwave safe flat glass dish add milk, maida, salt and pepper. Mix well. Cover, then press start.
- 3) When beeps, mix well and spread grated cheese on it, place the dish on high rack, then press start.

[o]: Macaroni

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List         |                          | Weight-1     | Weight-2 | Weight-3 |
|--------------|--------------------------|--------------|----------|----------|
| For Macaroni | Weight Limit             | 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 tbsps  | 3 tbsps  |
|              | Spring Onion Chopped     | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|              | Garlic Chopped           | 1 tsp        | 2 tsps   | 3 tsps   |
|              | Mushroom Chopped         | 3 nos.       | 4 nos.   | 5 nos.   |
|              | Tomato Sauce             | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|              | Chilli Sauce             | 1 tsp        | 2 tsps   | 3 tsps   |
|              | Salt, Pepper and Oregano | As per taste |          |          |

Instructions

- 1) In microwave safe bowl take Macaroni with water. Select menu and weight, then press start.
- 2) When beeps, drain water from it. In microwave safe bowl add all the ingredients with boiled Macaroni. mix well, then press start.

Co4: Baked Mushrooms

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe flat glass dish, High rack

Ingredients

| List                |                               | Weight-1     | Weight-2 | Weight-3 |
|---------------------|-------------------------------|--------------|----------|----------|
| For Baked Mushrooms | Weight Limit                  | 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 |          |          |

Instructions

- 1) In microwave flat glass dish put all the ingredients except cheese, mix well.
- 2) Select menu and weight, then press start.

3) When beeps, keep on high rack. Spread grated cheese on the top of the mixture, then press start.

Co5: Lasaneya

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass dish, High rack

Ingredients

| List         |                                                                          | Weight       |
|--------------|--------------------------------------------------------------------------|--------------|
| For Lasaneya | Weight Limit                                                             | 0.3 kg       |
|              | Lasagne sheets (cooked)                                                  | 150 g        |
|              | White sauce                                                              | 1 cup        |
|              | Pizza sauce                                                              | 0.5 cup      |
|              | Mix veg (boiled) - Egg plant, Zucchini, Broccoli, Mushrooms, Sweet corns | 2 cups       |
|              | Oil                                                                      | 2 tbps       |
|              | Oregano, Salt and Black Pepper                                           | As per taste |
|              | Grated cheese                                                            | 5 tbps       |

Instructions

- 1) Except lasagne and cheese add all the ingredients in microwave safe flat glass dish. Select menu, then press start.
- 2) When beeps, remove the ingredients and in same dish arrange lasagna sheets in the bottom. Then spread vegetable mixture on it and make layers of sheets and vegetable mixture. then press start.
- 3) When beeps, spread the grated cheese and keep the glass dish on high rack, then press start.

Co6: Chilli Veg

- **Weight Limit:** 0.3 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List           |                            | Weight-1          | Weight-2  | Weight-3  |
|----------------|----------------------------|-------------------|-----------|-----------|
| For Chilli Veg | Weight Limit               | 0.3 kg            | 0.4 kg    | 0.5 kg    |
|                | Paneer pieces              | 300 g             | 400 g     | 500 g     |
|                | Chopped Capsicum and onion | 1.5 cups          | 2 cups    | 2.5 cups  |
|                | Chopped green chillies     | 3 nos.            | 4 nos.    | 5 nos.    |
|                | Ginger garlic paste        | 1.5 tbsps         | 2 tbsps   | 2.5 tbsps |
|                | Oil                        | 1.5 tsps          | 2 tsps    | 2.5 tsps  |
|                | Soya sauce                 | 2 tsps            | 2.5 tsps  | 3 tsps    |
|                | Cornflour                  | 2 tbsps           | 2.5 tbsps | 3 tbsps   |
|                | Green chilli sauce         | 3 tbsps           | 3.5 tbsps | 4 tbsps   |
|                | Salt and Pepper            | As per your taste |           |           |
|                | Water                      | 1 cup             | 2 cups    | 2.5 cups  |

Instructions

- 1) In a microwave safe bowl add oil, onions, green chillies, ginger garlic paste and capsicum. Mix well and cover.
- 2) Select menu and weight, then press start
- 3) When beeps, mix well and add paneer pieces, soya sauce, chilli sauce, cornflour (mixed with 0.5 cup water), water, salt, pepper and ajinomoto, then press start.
- 4) Mix well and serve.

👉: Thai Chicken

- **Weight Limit:** 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List             |                               | Weight   |
|------------------|-------------------------------|----------|
| For Thai Chicken | Weight Limit                  | 0.5 kg   |
|                  | Boneless chicken              | 500 g    |
|                  | Red curry paste               | 2 tbsps  |
|                  | Sugar                         | 1 tsp    |
|                  | Soya sauce                    | 2 tbsps  |
|                  | Salt                          | to taste |
|                  | Chopped garlic                | 1 tsp    |
|                  | Blanched Broccoli (florets)   | 1 cup    |
|                  | Peanuts (Roasted and crushed) | 0.25 cup |
|                  | Oil                           | 2 tbsps  |
|                  | Red chilli paste              | 1 tsp    |
| For Sauce        | Butter                        | 2 tbsps  |
|                  | Maida                         | 2 tbsps  |
|                  | Milk                          | 1 tbsp   |
|                  | Salt and pepper               | To taste |

Instructions

- 1) In a microwave safe bowl put oil, garlic, sugar, soya sauce, red curry paste, broccoli, chicken pieces, mix well. Select menu, then press start.
- 2) When beeps, remove. Add red chilli paste, crushed peanuts. Add sauce of milk, maida, butter, salt and pepper. Mix well then press start.

CoB: Sweet and Sour Veg

- **Weight Limit:** 0.1 ~ 0.3 kg.
- **Utensil:** Microwave safe bowl

Ingredients

| List                   |                                                                                                          | Weight-1                        | Weight-2 | Weight-3  |
|------------------------|----------------------------------------------------------------------------------------------------------|---------------------------------|----------|-----------|
| For Sweet and Sour Veg | Weight Limit                                                                                             | 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     |
|                        | Chopped spring onion and garlic                                                                          | 0.25 cup                        | 0.5 cup  | 1 cup     |
|                        | Oil                                                                                                      | 0.5 tbsp                        | 1 tbsp   | 1.5 tbsps |
|                        | Red chilli paste                                                                                         | 0.25 tsp                        | 0.25 tsp | 0.5 tsp   |
|                        | Tomato Ketchup                                                                                           | 0.25 cup                        | 0.25 cup | 0.5 cup   |
|                        | Vinegar                                                                                                  | As per taste                    |          |           |
|                        | Sugar                                                                                                    | 0.5 tsp                         | 1 tsp    | 1 tsp     |
|                        | Salt                                                                                                     | As per taste                    |          |           |
|                        | Soya sauce                                                                                               | 1 tsp                           | 1 tsp    | 1 tsp     |
|                        | Pineapple juice                                                                                          | 0.25 cup                        | 0.25 cup | 0.5 cup   |
|                        | Water                                                                                                    | 1 cup                           | 1 cup    | 1 cup     |
|                        | Cornflour                                                                                                | 2 tbsp mixed with 0.5 cup water |          |           |

Instructions

- 1) In a microwave safe bowl add oil, chopped spring onions and garlic, red chilli paste. Select menu and weight, then press start.
- 2) When beeps, mix well and cut vegetables, tomato ketchup, vinegar, salt,sugar, soya sauce, pineapple juice, water and cornflour. Mix well, then press start. Stand for 5 minutes.

☞: Mediterranean Crostini

- **Weight Limit:** 0.2 kg
- **Utensil:** Low rack

Ingredients

| List                       |                                                   | Weight       |
|----------------------------|---------------------------------------------------|--------------|
| For Mediterranean Crostini | Weight Limit                                      | 0.2 kg       |
|                            | French bread                                      | 2 slices     |
|                            | Black olives (sliced)                             | 0.25 cup     |
|                            | Cheese (grated)                                   | 0.5 cup      |
|                            | Butter                                            | 2 tbsps      |
|                            | 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 tsps       |
|                            | Salt and freshly crushed pepper<br>corns          | As per taste |

Instructions

- 1) In a bowl, put all the ingredients of marinade and 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 and sprinkle grated cheese on top.
- 3) Select the menu, then press start. (Preheat process.)
- 4) When beeps, keep the bread slices on low rack. Keep the rack in microwave and then press start.

  Rissoto Rice

- **Weight Limit:** 0.1 ~ 0.4 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List             |                              | Weight-1          | Weight-2 | Weight-3 | Weight-4 |
|------------------|------------------------------|-------------------|----------|----------|----------|
| For Risotto rice | Weight Limit                 | 0.1 kg            | 0.2 kg   | 0.3 kg   | 0.4 kg   |
|                  | Arborio rice(soaked)         | 100 g             | 200 g    | 300 g    | 400 g    |
|                  | Water                        | 200 ml            | 400 ml   | 600 ml   | 650 ml   |
|                  | Chopped carrots              | 0.25 cup          | 0.25 cup | 1 cup    | 1.5 cups |
|                  | chopped garlic               | 1 tsp             | 1.5 tsps | 2 tsps   | 2.5 tsps |
|                  | Peas                         | 0.25 cup          | 0.5 cup  | 1 cup    | 1.5 cups |
|                  | Sliced mushroom              | 0.25 cup          | 0.5 cup  | 1 cup    | 1.5 cups |
|                  | Chopped coriander leaves     | As required       |          |          |          |
|                  | Spinach (blended and pureed) | 0.25 cup          | 0.5 cup  | 1 cup    | 1 cup    |
|                  | Tomato puree                 | 0.25 cup          | 0.5 cup  | 1 cup    | 1 cup    |
|                  | Fresh cream                  | 3 tsbsps          | 4 tsbsps | 5 tsbsps | 6 tsbsps |
|                  | olive oil                    | 1 tbsps           | 2 tsbsps | 3 tsbsps | 4 tsbsps |
|                  | Salt and Pepper              | As per your taste |          |          |          |
|                  | Grated cheese                | As required       |          |          |          |

Instructions

- 1) In a Microwave safe bowl add olive oil, garlic, mushrooms, peas, carrots and tomato puree. Mix well. Select category and weight and press start.
- 2) When beeps, mix well and add rice. Mix well and press start.
- 3) When beeps, mix well and add water and salt. Press start.
- 4) Mix well and serve.
- 5) Add spinach, tomato puree, cream, grated cheese and chopped coriander/parseley and serve.

📌 I: Spaghetti with tomato sauce

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                            |                   | Weight-1          | Weight-2  | Weight-3 |
|---------------------------------|-------------------|-------------------|-----------|----------|
| For Spaghetti with tomato sauce | Weight Limit      | 0.1 kg            | 0.2 kg    | 0.3 kg   |
|                                 | Spaghetti noodles | 100 g             | 200 g     | 300 g    |
|                                 | Water             | 400 ml            | 800 ml    | 1200 ml  |
|                                 | Chopped garlic    | 1 tbsp            | 1.5 tbsps | 2 tbsps  |
|                                 | Chopped tomatoes  | 1 cup             | 1.5 cups  | 2 cups   |
|                                 | Chopped mushroom  | 0.25 cup          | 0.5 cup   | 1 cup    |
|                                 | Chopped onion     | 0.5 cup           | 1 cup     | 1.5 cups |
|                                 | Sliced olives     | 5 nos.            | 6 nos.    | 7 nos.   |
|                                 | Fresh basil       | As required       |           |          |
|                                 | Salt and Pepper   | As per your taste |           |          |
|                                 | Parmesan cheese   | As required       |           |          |

Instructions

- 1) In a Microwave safe bowl add spaghetti noodles, water 8 few drops of oil. Select category and weight and press start.
- 2) When beeps, remove and drain the water. Wash the noodles under running waterto separate.
- 3) In another Microwave safe bowl add olive oil, garlic, olives, onions, mushrooms, chopped tomatoes, salt, peppers, oregano and chilli flakes. Press start.
- 4) When beeps, mix well and add the spaghetti. Mix well and press start. Rip all the basil over it 8 spread grated parmesan cheese and serve.

 Cottage cheese tortellini

- **Weight Limit:** 8 pc
- **Utensil:** Microwave safe bowl

**Ingredients**

| List         |                                  | Weight         |
|--------------|----------------------------------|----------------|
| For dough    | Weight Limit                     | 8 pc           |
|              | Maida                            | 1 cup          |
|              | Egg                              | 1 no.          |
|              | Olive oil                        | 1 tbsp         |
|              | Salt                             | As per taste   |
|              | Water                            | To knead dough |
| For stuffing | Blanched spinach                 | 0.5 cup        |
|              | Paneer (roughly mashed)          | 100 g          |
|              | Olive oil                        | 1 tbsp         |
|              | Garlic(minced)                   | 1 tbsp         |
|              | Salt and pepper                  | As per taste   |
| For sauce    | Blanched tomatoes (Skin removed) | 5 nos.         |
|              | Garlic pods                      | 8-10 nos.      |
|              | Coriander leaves                 | 1 tbsp         |
|              | Olive oil                        | 1 tbsp         |
|              | Chilli flakes                    | 1 tsp          |
|              | Salt, pepper                     | As per taste   |
|              | Oregano                          | 0.5 tsp        |

**Instructions**

- 1) In a Microwave safe glass bowl take olive oil and minced garlic, mix and microwave 100% for 2 minutes. Add mashed paneer and blanched and chopped spinach, salt and pepper. Mix well and microwave 100 % for 2 minutes..
- 2) In another bowl take maida, salt, beaten egg and olive oil. Mix well and knead a firm dough adding enough water. Cover and keep aside for 10-15 minutes.
- 3) Divide the dough into 5-6 equal sized balls and roll out each ball into a long and rectangular strip (approx. 65 mm broad) and cut into squares.
- 4) Fill each square shape with spinach 8 cottage cheese stuffing (1 tsp). Wet the edges with little water 8 cover with another square 8 seal it by pressing tightly. There should be no air-bubble left within. Make all tortellinis following same procedure.
- 5) Take 500 ml water in a Microwave safe bowl and keep inside the microwave. Select category and press start.

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- 6) When beeps, put the tortellinis in the boiling water. Cover and press start.
- 7) When beeps, remove and strain the tortellinis and place in a serving dish and keep aside covered.
- 8) Blend together blanched tomatoes, garlic pods, coriander leaves with a blender. Take this puree in a Microwave safe bowl, add olive oil, salt, pepper oregano and chilli flakes. Mix well and press start.
- 9) When cooking ends, pour this sauce over the cooked tortellini and serve hot.

📖📖: Mexican corn Rice

- **Weight Limit:** 0.1 ~ 0.4 kg
- **Utensil:** Microwave safe bowl , Microwave safe Flat glass dish, Low rack

Ingredients

| List                  |                   | Weight-1          | Weight-2 | Weight-3  | Weight-4 |
|-----------------------|-------------------|-------------------|----------|-----------|----------|
| For Mexican corn rice | Weight Limit      | 0.1 kg            | 0.2 kg   | 0.3 kg    | 0.4 kg   |
|                       | Rice              | 100 g             | 200 g    | 300 g     | 400 g    |
|                       | Water             | 200 ml            | 400 ml   | 600 ml    | 650 ml   |
|                       | Cloves            | 2 nos.            | 3 nos.   | 4 nos.    | 5 nos.   |
|                       | Oil               | 0.5 tbsp          | 1 tbsp   | 1.5 tsbps | 2 tsbps  |
|                       | Butter            | 0.5 tbsp          | 1 tbsp   | 1.5 tsbps | 2 tsbps  |
|                       | Sweet corns       | 0.25 cup          | 0.5 cup  | 1 cup     | 1.5 cups |
|                       | Hot sauce         | 0.25 cup          | 0.5 cup  | 1 cup     | 1 cup    |
|                       | Cheese cubes      | 1 no.             | 2 nos.   | 3 nos.    | 4 nos.   |
|                       | Tomato (chopped)  | 2 nos.            | 3 nos.   | 4 nos.    | 5 nos.   |
|                       | Salt and Pepper   | As per your taste |          |           |          |
|                       | Red chilli powder | As required       |          |           |          |

Instructions

- 1) In a Microwave safe glass bowl add rice, cloves, water. Select category and weight and press start.
- 2) When beeps, remove the bowl and keep aside after mixing.
- 3) In another Microwave safe glass bowl add butter and sweet corns and press start.
- 4) When beeps, add hot sauce, cooked rice, cheese cubes, salt and red chilli powder (if required). Mix well. Now take a Microwave flat glass dish and spread chopped tomatoes at the bottom, now layer with cooked rice and press it down properly. Cover with aluminium foil. Keep the Microwave safe flat glass dish on low rack and press start.

NOTE

- ‘Note : For Hot Sauce - In a Microwave safe glass bowl take 8 blanded 8 pureed tomatoes, 4 tbsp butter, 1 cup chopped onions, salt, red chilli powder,oregano, sugar, chilli sauce (as per taste), 1 tbsp garlic paste, 2 tbsp tomato sauce, a pinch ajwain. Mix well and microwave at 100% for 5 minutes.

Steam Cook

5t 1: Keema Balls

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave Safe flat glass dish, Microwave safe bowl

Ingredients

| List            |                                                                   | Weight-1     | Weight-2 | Weight-3 |
|-----------------|-------------------------------------------------------------------|--------------|----------|----------|
| For Keema Balls | Weight Limit                                                      | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|                 | Chicken Kheema                                                    | 75 gms       | 125 gms  | 175 gms  |
|                 | Boiled and Mashed Potato                                          | 1 no.        | 2 nos.   | 3 nos.   |
|                 | Ginger, Garlic Paste, Salt, Garam Masala, Hara Dhania Lemon Juice | As per taste |          |          |
|                 | Besan                                                             | 1 tsp        | 2 tsps   | 3 tsps   |

Instructions

- 1) Mix all the ingredients together. Make balls from it. Place the balls in greased Microwave safe flat glass dish. Add 0.5 cup water to the Microwave safe bowl. Place the Microwave safe glass dish inside the bowl. Cover. Select category and weight, then press start.

5t2: Gajar Ka Halwa

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl, Microwave safe bowl

Ingredients

| List               |                               | Weight       |
|--------------------|-------------------------------|--------------|
| For Gajar Ka Halwa | Weight Limit                  | 0.3 kg       |
|                    | Grated Gajar                  | 300 gms      |
|                    | Ghee                          | 2 tbsps      |
|                    | Milk Powder                   | 4 tbsps      |
|                    | Khoya                         | 5 tbsps      |
|                    | Sugar                         | 4 tbsps      |
|                    | Elaichi Powder and Dry Fruits | As per taste |

Instructions

- 1) In a Microwave safe glass bowl take all the ingredients and mix well.
- 2) Add 0.5 cup water to the Microwave safe bowl.
- 3) Keep the Microwave safe Glass bowl in the bowl. Cover. Select category, then press start.

5.3: Shakarkandi

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe flat glass dish, Microwave safe bowl

Ingredients

| List            |                      | Weight-1     | Weight-2 | Weight-3 |
|-----------------|----------------------|--------------|----------|----------|
| For Shakarkandi | Weight Limit         | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|                 | Salt and Chat Masala | As per taste |          |          |

Instructions

- 1) In Microwave safe bowl add 0.5 water. Keep the peeled off shakarkandi in Microwave safe flat glass dish and put in the bowl. Cover. Select category and weight, then press start.
- 2) After steaming sprinkle some salt and chaat masala and serve

5.4: Methi Muthiya

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe flat glass dish, Microwave safe bowl

**Ingredients**

| List              |                                                               | Weight-1     | Weight-2  | Weight-3  |
|-------------------|---------------------------------------------------------------|--------------|-----------|-----------|
| For Methi Muthiya | Weight Limit                                                  | 0.1 kg       | 0.2 kg    | 0.3 kg    |
|                   | Methi Leaves                                                  | 0.5 cup      | 0.75 cup  | 1 cup     |
|                   | Atta                                                          | 0.25 cup     | 0.5 cup   | 0.75 cup  |
|                   | Besan                                                         | 2 tbsps      | 3 tbsps   | 4 tbsps   |
|                   | Suji                                                          | 1 tbsp       | 1.5 tbsps | 0.75 tbsp |
|                   | Baking Soda                                                   | 0.25 tsp     | 0.5 tsp   | 0.75 tsp  |
|                   | Ginger garlic chilli paste, Dhania Powder, Haldi, Salt, Sugar | As per taste |           |           |

**Utensil**

- 1) Mix all the ingredients. Add some water and make a soft dough. Make small rolls from this mixture. Place rolls on Microwave safe flat glass dish.
- 2) Add 0.5 cup water to the bowl. Keep the Microwave safe flat glass dish in Microwave safe bowl. Cover. Select category and weight, then press start.

**5-5: Kothimbir Vadi**

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl, Microwave safe flat glass dish

**Ingredients**

| List               |                                      | Weight-1     | Weight-2 | Weight-3 |
|--------------------|--------------------------------------|--------------|----------|----------|
| For Kothimbir Vadi | Weight Limit                         | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|                    | Kothimbir (Hara Dhaniya)             | 100 g        | 200 g    | 300 g    |
|                    | Besan                                | 0.5 cup      | 1 cup    | 1.5 cups |
|                    | Suji                                 | 2 tbsps      | 3 tbsps  | 4 tbsps  |
|                    | Red chili powder, salt, garam masala | As per taste |          |          |
|                    | Baking powder                        | 0.5 tsp      | 0.5 tsp  | 1 tsp    |

**Instructions**

- 1) Mix all the ingredients together and make vadis out of it.

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- 2) In Microwave safe bowl, add 0.5 cup water. Place the vadis on Microwave safe flat glass dish. Keep in the bowl and cover. Select category and weight, then press start.
- 3) Allow to stand for 3 minutes.

## 5.6: Sarson Ka Saag

- **Weight Limit:** 0.1 ~ 0.4 kg
- **Utensil:** Microwave safe bowl and Microwave safe flat glass dish

### Ingredients

| List               |                                      | Weight-1     | Weight-2  | Weight-3 | Weight-4  |
|--------------------|--------------------------------------|--------------|-----------|----------|-----------|
| For Sarson Ka Saag | Weight Limit                         | 0.1 kg       | 0.2 kg    | 0.3 kg   | 0.4 kg    |
|                    | Sarson (washed and separated leaves) | 75 g         | 150 g     | 200 g    | 250 g     |
|                    | Palak (washed and separated leaves)  | 20 g         | 50 g      | 100 g    | 150 g     |
|                    | Oil                                  | 1 tbsp       | 1.5 tbsps | 2 tbsps  | 2.5 tbsps |
|                    | Onion garlic paste                   | 1 tsp        | 1.5 tsps  | 2 tsps   | 2.5 tsps  |
|                    | Tomato (chopped)                     | 0.5 cup      | 1 cup     | 1.5 cup  | 2 cups    |
|                    | Salt, Red chilli powder              | As per taste |           |          |           |
|                    | Water                                | As required  |           |          |           |

### Instructions

- 1) In the Microwave safe bowl, add 0.5 water. Place sarson and palak in the Microwave safe flat glass dish. Keep the Microwave safe flat glass dish in Microwave safe bowl and cover. Select category and weight, then press start.
- 2) When beeps, remove the Microwave safe bowl, grind the steamed sarson and Palak with water
- 3) In a Microwave safe bowl add oil, onion garlic paste, tomato, salt and red chilli powder, then press start. Mix well.
- 4) When beeps, add grind sarson and palak, water (as required) to the Microwave safe bowl. Mix well, then press start. Serve it ith makki ki roti.

## 5.7: Bhafouri

- **Weight Limit:** 0.1 - 0.2 kg
- **Utensil:** Microwave safe bowl, Microwave safe flat glass dish

Ingredients

| List         |                                     | Weight-1     | Weight-2 |
|--------------|-------------------------------------|--------------|----------|
| For Bhafouri | Weight Limit                        | 0.1 kg       | 0.2 kg   |
|              | Mix dal paste (Moong dal, Urad dal) | 100 g        | 200 g    |
|              | Ginger- garlic paste                | 0.5 tbsp     | 1 tbsp   |
|              | Hing                                | A pinch      |          |
|              | Mitha soda                          | 0.125 tsp    | 0.25 tsp |
|              | Salt                                | As per taste |          |

Instructions

- 1) Mix all the ingredients together and make bails out of the mixture.
- 2) In Microwave safe bowl, add 0.5 cup water. Keep the balls in Microwave safe idli stand and keep it inside the bowl. Cover. Select category and weight, then press start. Allow to stand for 3 minutes.

5t8: Steamed Peas

- **Weight Limit:** 0.1 - 0.3 kg
- **Utensil:** Microwave safe bowl, Microwave safe flat glass dish

Ingredients

| List             |                       | Weight-1     | Weight-2 | Weight-3  |
|------------------|-----------------------|--------------|----------|-----------|
| For Steamed Peas | Weight Limit          | 0.1 kg       | 0.2 kg   | 0.3 kg    |
|                  | Shelled peas          | 100 g        | 200 g    | 300 g     |
|                  | Salt and Chaat masala | As per taste |          |           |
|                  | Butter                | 0.5 tbsp     | 1 tbsp   | 1.5 tsbps |

Instructions

- 1) In Microwave safe bowl, add 0.5 cup water to the Microwave safe bowl, place put the peas in Microwave safe flat glass dish. Keep in Microwave safe bowl and cover. Select category and weight, then press start.
- 2) Remove and add butter, salt and chaat masala and serve.

5t9: Matar Mushroom

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl, Microwave safe flat glass dish

Ingredients

| List               |                                      | Weight-1     | Weight-2  | Weight-3 |
|--------------------|--------------------------------------|--------------|-----------|----------|
| For Matar Mushroom | Weight Limit                         | 0.1 kg       | 0.2 kg    | 0.3 kg   |
|                    | Matar                                | 50 g         | 100 g     | 150 g    |
|                    | Mushroom (chopped)                   | 50 g         | 100 g     | 150 g    |
|                    | Oil                                  | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
|                    | Onion (chopped)                      | 0.5 cup      | 1 cup     | 1 cup    |
|                    | Tomato puree                         | 2 tbsps      | 2.5 tbsps | 3 tbsps  |
|                    | Salt, Red chili powder, Garam masala | As per taste |           |          |

Instructions

- 1) Add 0.5 cup water to Microwave safe bowl. bowl, place the matar and chopped mushroom on the Microwave safe flat glass dish, keep in Microwave safe bowl and cover. Select category and weight, then press start..
- 2) When beeps, remove.
- 3) In a Microwave safe bowl add oil, onion, tomato puree, salt, red chilli powder, garam masala, then press start. Mix well.
- 4) When beeps, add steamed matar and mushroom to the Microwave safe bowl and add little water, press start. Mix well and add chopped coriander leaves and serve with roti.

Set ID: Avial

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl, Microwave safe flat glass dish

Ingredients

| List      |                                                                                    | Weight-1     | Weight-2 | Weight-3  |
|-----------|------------------------------------------------------------------------------------|--------------|----------|-----------|
| For Avial | Weight Limit                                                                       | 0.1 kg       | 0.2 kg   | 0.3 kg    |
|           | Cut vegetables (long pieces), Carrot, potato, drumstick, French beans, bottlegourd | 100 g        | 200 g    | 300 g     |
|           | Oil                                                                                | 1 tbsp       | 1 tbsp   | 1.5 tsbps |
|           | Mustard seeds, Curry leaves, Salt, Haldi                                           | As per taste |          |           |
|           | Coconut milk                                                                       | 0.5 cup      | 1 cup    | 1.5 cups  |
|           | Curd (beaten)                                                                      | 0.5 cup      | 1 cup    | 1.5 cups  |

Instructions

- 1) Add 0.5 cup water to Microwave safe bowl, place the vegetables in Microwave safe flat glass dish and keep in Microwave safe bowl and cover. Press start.
- 2) Select category and weight, then press start.
- 3) When beeps, remove the all from microwave oven.
- 4) When beeps, in a Microwave safe bowl add 1 tbsp oil, mustard seeds, curry leaves, haldi, salt. Add coconut milk and curd.
- 5) When beeps, add the steamed vegetables to the coconut milk ,then press start. Garnish with grated coconut and serve

Tandoor Se

5 l: Grill chicken

- **Weight Limit:** 0.3 kg
- **Utensil:** High rack

Ingredients

| List              |                    | Weight |
|-------------------|--------------------|--------|
| For Chicken Tikka | Weight Limit       | 0.3 kg |
|                   | Chicken drumsticks | 300 g  |

| List         |                                                              | Weight       |
|--------------|--------------------------------------------------------------|--------------|
| For marinate | Barbeque sauce                                               | For basting  |
|              | Olive oil                                                    | 0.5 tsp      |
|              | Ginger garlic paste, cumin powder, Black pepper, onion paste | 1 tbsp       |
|              | Brown sugar                                                  | 2 tbsps      |
|              | Salt                                                         | As per taste |

Instructions

- 1) Mash brown sugar, garlic paste, salt and pepper together in a pestle mortar to form a paste.
- 2) Add chicken drumsticks and coat with the paste and refrigerate for 6-8 hours.
- 3) Place marinated chicken pieces on High rack in microwave. Select menu and weight, then press start.
- 4) When beeps, turn and press start.
- 5) Now when beeps, again turn and press start.
- 6) Serve hot with mint chutney or ketchtup

٥٢: Chicken Lollipops

- **Weight Limit:** 0.2 kg
- **Utensil:** High rack

Ingredients

| List                  |                                                      | Weight                    |
|-----------------------|------------------------------------------------------|---------------------------|
| For Chicken Lollipops | Weight Limit                                         | 0.2 kg                    |
|                       | Chicken keema                                        | 200 g                     |
|                       | Boiled potato                                        | 2 nos.                    |
|                       | Ginger garlic paste                                  | 1.5 tbsp                  |
|                       | Red chilli powder, Garam masala, Amchur powder, Salt | As per taste              |
|                       | Bread crumbs                                         | For coating the lollipops |

Instructions

- 1) Mix the chicken keema with boiled potatoes, ginger garlic paste, red chilli powder, garam masala, amchur powder, salt.
- 2) Coat the lollipops with breadcrumbs.
- 3) Arrange the lollipops on high rack. Select menu and weight, then press start.
- 4) When beeps, turn over lollipops and then press start. Serve with chutney or sauce.

## ٤٥٣: Chicken Tikka

- **Weight Limit:** 0.3 kg
- **Utensil:** High rack

### Ingredients

| List              |                                                                        | Weight       |
|-------------------|------------------------------------------------------------------------|--------------|
| For Chicken Tikka | Weight Limit                                                           | 0.3 kg       |
|                   | Boneless chicken                                                       | 300 g        |
|                   | Oil                                                                    | For basting  |
|                   | Hung Curd                                                              | 2 tbsps      |
|                   | Red chilli powder, Garam masala, Tandoori masala, Tandoori color, Salt | As per taste |
|                   | Ginger garlic paste                                                    | 2 tbsps      |

### Instructions

- 1) Mix all the ingredients of marinade in a bowl.
- 2) Mix boneless chicken with marinade and keep in refrigerator for 2-3 hours.
- 3) Now place the marinated chicken on high rack..
- 4) Select category and press start.
- 5) When beeps, turn over and baste with some oil. Press start.
- 6) When beeps, again turn over . Press start.

## ٤٥٤: Veg kababs

- **Weight Limit:** 0.3 kg
- **Utensil:** High rack

### Ingredients

| List          |                               | Weight        |
|---------------|-------------------------------|---------------|
| For Veg Kabab | Weight Limit                  | 0.3 kg        |
|               | Boiled Potatoes               | 200 g         |
|               | Grated Paneer                 | 100 g         |
|               | Chopped green chillies        | 2 nos.        |
|               | Chopped coriander             | A few springs |
|               | Roughly ground anardana seeds | 1 tbsp        |
|               | Salt, red chilli powder       | As per taste  |

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## Instructions

- 1) Mix all the ingredients in a bowl. Mix well and shape them into flat kabab.
- 2) Keep the kebabs on high rack and keep in microwave. Select category and then press start.
- 3) When beeps, turn over the kebabs and then press start again.

## Child's Favourite

### [F 1: Omelette

- **Weight Limit:** 0.2 ~ 0.4 kg
- **Utensil:** Microwave safe flat glass dish

## Ingredients

| List         |                                         | Weight-1     | Weight-2 | Weight-3 |
|--------------|-----------------------------------------|--------------|----------|----------|
| For Omelette | Weight Limit                            | 0.2 kg       | 0.3 kg   | 0.4 kg   |
|              | Eggs                                    | 2 nos.       | 3 nos.   | 4 nos.   |
|              | Oil                                     | 0.5 tbsp     | 1 tbsp   | 1 tbsp   |
|              | Chopped onion, tomato, coriander leaves | 0.5 cup      | 1 cup    | 1 cup    |
|              | Salt, pepper                            | As per taste |          |          |

## Instructions

- 1) Beat the eggs well and add salt, pepper and coriander leaves.
- 2) Add oil, tomato and onion to Microwave safe flat glass dish. Select category and weight, then press start.
- 3) When beeps, add the egg mixture. Cover ,then press start. Allow to stand for 3 minutes.

### [F2: Noodles

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List        |                                                                      | Weight-1     | Weight-2 | Weight-3 |
|-------------|----------------------------------------------------------------------|--------------|----------|----------|
| For Noodles | Weight Limit                                                         | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|             | Noodles                                                              | 100 g        | 200 g    | 300 g    |
|             | Water                                                                | 400 ml       | 800 ml   | 1200 ml  |
|             | Oil                                                                  | 1 tsp        | 2 tsps   | 3 tsps   |
|             | Vinegar                                                              | 0.5 tsp      | 1 tsp    | 1 tsp    |
|             | soya sauce                                                           | 0.5 tsp      | 1 tsp    | 1 tsp    |
|             | Chilli sauce                                                         | 0.5 tsp      | 1 tsp    | 1 tsp    |
|             | Mix vegetables-<br>cabbage,<br>capsicum, carrot,<br>French beans etc | 0.5 cup      | 1 cup    | 1 cup    |
|             | Salt, sugar,<br>pepper                                               | As per taste |          |          |

Instructions

- 1) In Microwave Safe Bowl take noodles, water, oil. Select category and weight and press start.
- 2) When beeps, strain noodles & pour cold water over it. In Microwave Safe Bowl put some oil and finely chopped vegetables, add vinegar,soyasauce, chilli sauce, salt & pepper press start.
- 3) When beeps, add noodles and mix well and press start. Serve hot.

[F3]: Corn Chaat

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List           |                                                             | Weight-1     | Weight-2 | Weight-3 |
|----------------|-------------------------------------------------------------|--------------|----------|----------|
| For Corn Chaat | Weight Limit                                                | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|                | Sweet corn                                                  | 100 g        | 200 g    | 300 g    |
|                | Mix fruits<br>(Pomegranate,<br>cucumber, apple)             | 0.5 cup      | 1 cup    | 1.5 cups |
|                | Salt, red chilli<br>powder, chaat<br>masala, lemon<br>juice | As per taste |          |          |

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### Instructions

- 1) In a Microwave safe bowl add some water and sweet corns. Select category and weight, then press start.
- 2) Transfer the corns in a bowl add mix fruits, salt, red chilli powder, chaat masala, lemon juice. Mix well and serve.

### [F4: Pizza

- **Weight Limit:** 0.3 kg
- **Utensil:** Low rack

### Ingredients

| List      |                                          | Weight            |
|-----------|------------------------------------------|-------------------|
| For Pizza | Weight Limit                             | 0.3 kg            |
|           | Pizza base                               | 1 big pizza base  |
|           | Topping                                  | 3 tbsps           |
|           | Mix Vegetables - Tomato, Capsicum, Onion | 1 cup             |
|           | Grated Cheese                            | 0.5 cup           |
|           | Oregano and Chilli flakes (Optional)     | As per your taste |

### Instructions

- 1) Select category ,then press start. (Pre-heat process)
- 2) Spread pizza topping on pizza base, spread chopped vegetables on it. Sprinkle grated cheese.
- 3) When beeps, place the pizza on low rack ,then press start.
- 4) When beeps, do not open the door ,continue cooking.

### [F5: Vermicelli Khichdi

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                      |                                                    | Weight-1     | Weight-2  | Weight-3 |
|---------------------------|----------------------------------------------------|--------------|-----------|----------|
| For Vermicelli<br>Khichdi | Weight Limit                                       | 0.1 kg       | 0.2 kg    | 0.3 kg   |
|                           | Roasted vermicelli                                 | 100 g        | 200 g     | 300 g    |
|                           | Oil                                                | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
|                           | Rai, urad dal,<br>curry leaves                     | As per taste |           |          |
|                           | Chopped onion                                      | 0.5 cup      | 1 cup     | 1 cup    |
|                           | Chopped tomato                                     | 1 no.        | 2 nos.    | 3 nos.   |
|                           | Salt, red chilli<br>powder, haldi,<br>garam masala | As per taste |           |          |
|                           | Water                                              | 400 ml       | 800 ml    | 1200 ml  |
|                           | Lemon juice                                        | As per taste |           |          |

Instructions

- 1) In a Microwave safe bowl add oil, rai, chana dal, curry leaves, chopped onion. Mix. Select category and weight, then press start.
- 2) When beeps, mix and add tomato. Press start.
- 3) When beeps, mix and add vermicelli, water, salt, red chilli powder, haldi, garam masala. Press start. Stand for 3 minutes.
- 4) Squeeze lemon, mix and serve.

CF5: Chocolate Balls

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe glass bowl

Ingredients

| List                |                                        | Weight  |
|---------------------|----------------------------------------|---------|
| For Chocolate Balls | Weight Limit                           | 0.3 kg  |
|                     | Condensed Milk (Milkmaid)              | 1 cup   |
|                     | Marie biscuit powder                   | 1 cup   |
|                     | Milk powder                            | 0.5 cup |
|                     | Malted Chocolate powder<br>(Bournvita) | 0.5 cup |
|                     | Grated coconut                         | 0.5 cup |

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## Instructions

- 1) In a Microwave safe safe glass bowl add Condensed Milk (Milkmaid), marie biscuit powder, milk powder, Malted Chocolate powder (Bournvita). Mix well. Select category ,then 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.

## [F]: Veg Burger

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** High rack

## Ingredients

| List           |                                                     | Weight-1     | Weight-2 | Weight-3 |
|----------------|-----------------------------------------------------|--------------|----------|----------|
| For Veg Burger | Weight Limit                                        | 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                                         | 0.25 cup     | 0.5 cup  | 1 cup    |
|                | Chopped ginger                                      | 1 tsp        | 2 tsps   | 3 tsps   |
|                | Green chillies                                      | 1 no.        | 2 nos.   | 3 nos.   |
|                | Chopped coriander leaves                            | 2 tbsps      | 3 tbsps  | 4 tbsps  |
|                | 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 nos.       | 4 nos.   | 6 nos.   |
|                | Cheese slices                                       | 1 no.        | 2 nos.   | 3 nos.   |
|                | Butter                                              | 1 tsp        | 2 tsps   | 3 tsps   |
|                | Tomato sauce                                        | 1 tbsp       | 2 tbsps  | 3 tbsps  |

## Instructions

- 1) In a bowl mix all the ingredients for tikkis and prepare round and flat tikkis out of it.
- 2) Slit the buns into two halves. Apply the butter inside the buns.
- 3) Keep the tikkis on the high rack. Select category and weight, then press start.
- 4) When beeps, turn over the tikkis ,then 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 and cheese slices and cover with the second half of the bun.
- 6) Now keep the burger on high rack ,then press start.

[FB: Strawberry Custard

- **Weight Limit:** 0.5 kg
- **Utensil:** Microwave safe bowl

Ingredients

| List                   |                           | Weight      |
|------------------------|---------------------------|-------------|
| For Strawberry Custard | Weight Limit              | 0.5 kg      |
|                        | Milk                      | 1 cup       |
|                        | Strawberry custard powder | 3 tbsps     |
|                        | Sugar                     | 50 g        |
|                        | Strawberry pieces         | As required |

Instructions

- 1) In a Microwave safe bowl add milk, strawberry custard powder, sugar. Mix well.
- 2) Select category ,then press start.
- 3) When beeps, stir well. Press start.
- 4) When beeps, stir well. Press start. Allow to set in refrigerator.

[F9: Garlic Bread

- **Weight Limit:** 0.3 kg
- **Utensil:** High rack

Ingredients

| List             |                                                  | Weight-1     | Weight-2  | Weight-3 |
|------------------|--------------------------------------------------|--------------|-----------|----------|
| For Garlic Bread | Weight Limit                                     | 0.1 kg       | 0.2 kg    | 0.3 kg   |
|                  | Bread slices (French Bread)                      | 2 slices     | 3 slices  | 4 slices |
|                  | Butter                                           | 3 tbsps      | 4 tbsps   | 5 tbsps  |
|                  | Garlic paste                                     | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
|                  | Grated cheese                                    | 2 tbsps      | 3 tbsps   | 4 tbsps  |
|                  | Salt, kali mirchi powder, Oregano, chilli flakes | As per taste |           |          |

Instructions

- 1) Mix butter, garlic paste, grated cheese, salt, kali mirchi powder and oregano together. Apply this mixture to both sides of bread slices.
- 2) Select category ,then press start. (Pre-heat process)
- 3) When beeps, keep the bread slices on low rack ,then press start. Sprinke the grated cheese and press start.
- Note : Use French bread to make garlic bread.

[F ID: Choco Bars

- **Weight Limit:** 0.2 kg
- **Utensil:** Microwave safe bowl, Microwave safe flat glass dish.

Ingredients

| List           |                                            | Weight      |
|----------------|--------------------------------------------|-------------|
| For Choco Bars | Weight Limit                               | 0.3 kg      |
|                | Chocolate chips                            | 0.5 cup     |
|                | Oats crushed                               | 1 Cup       |
|                | Honey                                      | 3 tbsps     |
|                | Brown sugar                                | 4 tbsps     |
|                | Chopped nuts (almonds, pistachio, walnuts) | As required |
|                | Butter softened                            | 8 tbsps     |

Instructions

- 1) In a microwave safe glass bowl put oats, half amount of butter (4 tbsp), honey and brown sugar. mixwell. Select category 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 and sprinkle chopped nuts.
- 6) Cut into rectangle bars when set and serve chilled.

[F I I: Creamy Mushroom Buns

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe bowl, High rack

Ingredients

| List                     |                                   | Weight-1     | Weight-2 | Weight-3 |
|--------------------------|-----------------------------------|--------------|----------|----------|
| For Creamy Mushroom Buns | Weight Limit                      | 0.1 kg       | 0.2 kg   | 0.3 kg   |
|                          | Buns( cut into half horizontally) | 1 no.        | 2 nos.   | 3 nos.   |
|                          | Butter                            | 1 tbsp       | 2 tbsps  | 3 tbsps  |
|                          | Garlic (chopped)                  | 1 tsp        | 2 tsps   | 3 tsps   |
|                          | Onions Chopped                    | 0.75 cup     | 0.5 cup  | 1 cup    |
|                          | Mushrooms( sliced)                | 0.75 cup     | 0.5 cup  | 1 cup    |
|                          | Chopped spinached                 | 0.75 cup     | 0.5 cup  | 1 cup    |
|                          | Salt and pepper                   | As per taste |          |          |
|                          | Oregano                           | 1 tsp        | 1.5 tsps | 2 tsps   |
|                          | Cheese grated                     | 2 nos.       | 4 nos.   | 6 nos.   |
|                          | Milk                              | 0.75 cup     | 0.5 cup  | 1 cup    |

Instructions

- 1) Take the horizontally cut buns, hollow them to make a cavity in the buns for the filling. Soak the removed bun crumbs in milk & keep aside.
- 2) In a MWS glass bowl put butter, onions, garlic, green chilli, mushrooms & mix well. Select category & weight & press start.
- 3) When beeps, remove and add chopped spinach, grated cheese, salt,pepper & oregano. Mix and press start.
- 4) When beeps, mix again. Fill this mixture into the buns. Place the filled buns on high rack. Sprinkle grated cheese (as required) and 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 and cheese slices and cover with the second half of the bun.
- 6) Remove and serve hotwith tomato ketchup. .

[F 12: Bread Pudding

- **Weight Limit:** 0.1 ~ 0.3 kg
- **Utensil:** Microwave safe flat glass dish

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## Ingredients

| List              |                              | Weight-1 | Weight-2 | Weight-3 |
|-------------------|------------------------------|----------|----------|----------|
| For Bread Pudding | Weight Limit                 | 0.1 kg   | 0.2 kg   | 0.3 kg   |
|                   | Bread slices                 | 2 nos.   | 3 nos.   | 4 nos.   |
|                   | Milk( for dipping the bread) | 1 tbsp   | 2 tbsps  | 3 tbsps  |
|                   | Egg                          | 1 tsp    | 2 tsps   | 3 tsps   |
|                   | Vanilla essence              | 0.75 cup | 0.5 cup  | 1 cup    |
|                   | Sugar                        | 0.75 cup | 0.5 cup  | 1 cup    |
|                   | Dry fruits                   | 0.75 cup | 0.5 cup  | 1 cup    |

## Instructions

- 1) Make small pieces of Bread slices. Beat the egg very well . Mix all the ingredient very well.Make small pieces of Bread slices. Beat the egg very well . Mix all the ingredient very well.
- 2) Pour this mixture into Microwave safe flat glass dish. Select category and weight. Press start.

## [F 13: Quick Cheesy Fondue

- **Weight Limit:** 0.2 ~ 0.4 kg
- **Utensil:** Microwave safe glass bowl

## Ingredients

| List                    |                | Weight-1     | Weight-2  | Weight-3 |
|-------------------------|----------------|--------------|-----------|----------|
| For Quick Cheesy Fondue | Weight Limit   | 0.2 kg       | 0.3 kg    | 0.4 kg   |
|                         | Milk           | 0.5 cup      | 1 cup     | 1.5 cups |
|                         | Butter         | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
|                         | Cornflour      | 1 tbsp       | 1.5 tbsps | 2 tbsps  |
|                         | Chopped onions | 0.75 cup     | 0.5 cup   | 0.5 cup  |
|                         | Cheese spread  | 0.75 cup     | 0.5 cup   | 0.5 cup  |
|                         | Salt, pepper   | As per taste |           |          |

## Instructions

- 1) In a MWS bowl add butter & chopped onions. Select category and weight and press start.
- 2) When beeps, remove.
- 3) Dissolve the cornflour with milk.
- 4) Add milk, cheese spread, salt & pepper. Mix well and press start.
- 5) When beeps, mix well and press start.

CF 14: Cheesy Nachos

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe flat glass dish

Ingredients

| List              |                       | Weight  |
|-------------------|-----------------------|---------|
| For Cheesy Nachos | Weight Limit          | 0.3 kg  |
|                   | Nachos                | 300 g   |
|                   | Grated cheese         | 1 cup   |
|                   | Pizza sauce           | 6 tbsps |
|                   | Chopped onion, tomato | 2 cups  |

Instructions

- 1) In a Microwave safe flat glass dish add nachos, chopped onion, tomato, pizza sauce and grated cheese. Select category ,then press start.

Cake

CR 1: Walnut Cake

- **Weight Limit:** 0.3 kg
- **Utensil:** Metal cake tin, low rack

Ingredients

| List            |                 | Weight   |
|-----------------|-----------------|----------|
| For Walnut Cake | Weight Limit    | 0.3 kg   |
|                 | Maida           | 110 g    |
|                 | Baking powder   | 0.25 tsp |
|                 | Walnuts         | 0.5 cup  |
|                 | Curd            | 70 mL    |
|                 | Powdered sugar  | 170 g    |
|                 | Egg             | 1 no.    |
|                 | Vanilla essence | 0.25 tsp |

Instructions

- 1) In a bowl beat curd and sugar well till light and fluffy. In another bowl beat eggs with vanilla essence well.

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- 2) Sieve maida, baking powder and add walnuts to it.
- 3) Now add the maida mixture to the beaten curd mixture and add beaten egg mixture as well. Combine all three mixtures and beat well.
- 4) Grease a metal cake tin or line with a butter paper. Add the cake batter. .
- 5) Select menu ,then press start. (Preheat process)
- 6) When beeps, put the cake tin on low rack and keep in microwave ,then press start.

## [A2]: Swiss Roll

- **Weight Limit:** 0.2 kg
- **Utensil:** Multicook tawa, Low rack

### Ingredients

| List           |                           | Weight   |
|----------------|---------------------------|----------|
| For Swiss Roll | Weight Limit              | 0.2 kg   |
|                | Maida                     | 80 g     |
|                | Condensed Milk (Milkmaid) | 100 ml   |
|                | Butter                    | 75 g     |
|                | Baking soda               | 0.25 tsp |
|                | Vanilla essence           | 0.25 tsp |
|                | Mix fruit jam             | 2 tbpsps |

### Instructions

- 1) Sieve maida and soda. In a bowl add Condensed Milk (Milkmaid) and butter. Beat well. Add the maida mixture, vanilla essence and mix well.
- 2) For spoon dropping consistency add milk or water. Place the butter paper at the bottom of the tray. Pour the batter.
- 3) Select menu ,then press start. (Pre-heat process)
- 4) When beeps, place the tawa on low rack and keep inside the microwave oven. Press start.

## [A3]: Carrot Cake

- **Weight Limit:** 0.3 kg
- **Utensil:** Metal cake tin, Low rack

Ingredients

| List            |                 | Weight   |
|-----------------|-----------------|----------|
| For Carrot Cake | Weight Limit    | 0.3 kg   |
|                 | Maida           | 110 g    |
|                 | Baking powder   | 0.25 tsp |
|                 | Grated carrot   | 0.5 cup  |
|                 | Curd            | 70 ml    |
|                 | Powdered sugar  | 170 g    |
|                 | Egg             | 1 no.    |
|                 | Vanilla essence | 0.25 tsp |

Instructions

- 1) In a bowl beat curd and sugar well till light and fluffy. In another bowl beat eggs with vanilla essence well.
- 2) Sieve maida, baking powder and add grated carrot to it.
- 3) Now add the maida mixture to the beaten curd mixture and add beaten egg mixture as well. Combine all three mixtures and beat well.
- 4) Grease a metal cake tin or line with butter paper. Add the cake batter.
- 5) Select menu ,then press start.(Preheat process)
- 6) When beeps, put the cake tin on low rack and keep in microwave ,then press start.

CAF: Chocolate Cake

- **Weight Limit:** 0.3 kg
- **Utensil:** Metal cake tin, Low rack

Ingredients

| List               |                 | Weight   |
|--------------------|-----------------|----------|
| For Chocolate Cake | Weight Limit    | 0.3 kg   |
|                    | Maida           | 110 g    |
|                    | Baking powder   | 0.25 tsp |
|                    | Cocoa Powder    | 50 g     |
|                    | Curd            | 70 mL    |
|                    | Powdered sugar  | 170 g    |
|                    | Egg             | 1 no.    |
|                    | Vanilla essence | 0.25 tsp |

Instructions

- 1) In a bowl beat curd and sugar well till light and fluffy. In another bowl beat eggs with vanilla essence well.
- 2) Sieve maida, baking powder and cocoa powder together
- 3) Now add the maida mixture to the beaten curd mixture and add beaten egg mixture as well. Combine all beat well.
- 4) Grease a metal cake tin or line with butter paper. Add the cake batter.
- 5) Select menu ,then press start.(Preheat process)
- 6) When beeps, put the cake tin on low rack and keep in microwave ,then press start.

CAS: Vanilla Cake

- **Weight Limit:** 0.4 kg
- **Utensil:** Metal cake tin, Low rack

Ingredients

| List             |                 | Weight |
|------------------|-----------------|--------|
| For Vanilla Cake | Weight Limit    | 0.4 kg |
|                  | Maida           | 100 g  |
|                  | Powdered Sugar  | 75 g   |
|                  | Butter          | 75 g   |
|                  | Eggs            | 1 no.  |
|                  | Baking Powder   | 1 tsp  |
|                  | Vanilla essence | 1 tsp  |

**Instructions**

- 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 ,then press start. (Pre-heat process)
- 3) When beeps, keep the cake tin on low rack ,then press start.

**Paneer/Curd****PA 1: Paneer**

- **Weight Limit:** 0.5 kg
- **Utensil:** Microwave safe glass bowl

**Ingredients**

| List       |                     | Weight  |
|------------|---------------------|---------|
| For Paneer | Weight Limit        | 0.5 kg  |
|            | Milk                | 500 ml  |
|            | Lemon juice/Vinegar | 4 tbsps |

**Instructions**

- 1) In a Microwave safe glass bowl add milk and lemon juice/vinegar. Select menu and press start.
- 2) When it gives beeps, stir it and again press start.
- 3) When beeps, remove the bowl, then strain in a muslin cloth and press it.

**PA2: Masala Paneer**

- **Weight Limit:** 0.5 kg
- **Utensil:** Microwave safe glass bowl

**Ingredients**

| List              |                  | Weight  |
|-------------------|------------------|---------|
| For Masala Paneer | Weight Limit     | 0.5 kg  |
|                   | Milk             | 500 ml  |
|                   | curd             | 2 tbsps |
|                   | Coriander powder | 1 tbsps |
|                   | Jeera powder     | 1 tsp   |

**Instructions**

- 1) In a Microwave safe glass bowl add milk and lemon juice/vinegar. Select menu and press start.

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- 2) When it gives beeps, remove and add curd, coriander, jeera powder. When beeps, remove and strain and press in a muslin cloth.

## CU 1: Curd

- **Weight Limit:** 0.5 kg
- **Utensil:** Microwave safe glass bowl

### Ingredients

| List     |              | Weight  |
|----------|--------------|---------|
| For Curd | Weight Limit | 0.5 kg  |
|          | Milk         | 500 ml  |
|          | Starter curd | 2 tbsps |

### Instructions

- 1) In a Microwave safe glass bowl add milk and select menu and press start.
- 2) When beeps add starter culture of curd for inoculation and stir it. Again press start.
- 3) Now take out the bowl and keep it in a casserole and store in warm place for proceeding appropriate setting temperature and time for 5-6 hours

## CU2: Flavoured Yoghurt

- **Weight Limit:** 0.6 kg
- **Utensil:** Microwave safe glass bowl, Low rack

### Ingredients

| List                  |                                                   | Weight |
|-----------------------|---------------------------------------------------|--------|
| For Flavoured Yoghurt | Weight Limit                                      | 0.6 kg |
|                       | Curd                                              | 200 ml |
|                       | Condensed Milk (Milkmaid)                         | 100 ml |
|                       | Fresh cream                                       | 200 ml |
|                       | Flavours (Vanilla, Strawberry, Pineapple essence) | 500 ml |

### Instructions

- 1) In a Microwave safe glass bowl mix all the ingredients. Beat well till smooth.
- 2) Select menu and press start. (Pre-heat process)
- 3) When beeps, keep the Microwave safe glass bowl on low rack and keep it in microwave. Press start.
- 4) When cooking ends, take out and allow to come to room temperature. Keep in freezer 1 hour.

NOTE

- In case you use strawberry essence, add a pinch of pink food color to add color to the yoghurt. For pineapple yoghurt, add pineapple slices during the time serving.
- Do not put anything in the oven during Pre-heat mode.

Tea/Dairy Delight

dd 1: Tea

- **Weight Limit:** 1-4 cups
- **Utensil:** Microwave safe glass bowl

Ingredients

| List    |              | Weight-1     | Weight-2 | Weight-3 | Weight-4 |
|---------|--------------|--------------|----------|----------|----------|
| For Tea | Weight Limit | 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 |          |          |          |

Instructions

- 1) In a Microwave safe bowl glass bowl add water, tea leaves. Select category and weight. Press start.
  - 2) When beeps, add milk and sugar. Press start. Serve hot.
- 1 cup tea = 150ml approx**

dd2: Lemon Tea

- **Weight Limit:** 1-4 cups
- **Utensil:** Microwave safe glass bowl

Ingredients

| List     |              | Weight-1     | Weight-2 | Weight-3 | Weight-4 |
|----------|--------------|--------------|----------|----------|----------|
| LemonTea | Weight Limit | 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    |
|          | Lemon        | 0.5 pc       | 1 pc     | 1 pc     | 1 pc     |
|          | Sugar        | As per taste |          |          |          |

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## Instructions

- 1) In a Microwave safe glass bowl add water, tea leaves. Select category and weight then Press start.
- 2) When beeps, add sugar. Press start
- 3) Add lemon and serve hot.  
[1 cup tea = 150ml approx]

## dd3: Green Tea

- **Weight Limit:** 1-4 cups
- **Utensil:** Microwave safe glass bowl

## Ingredients

| List      |                  | Weight-1 | Weight-2 | Weight-3 | Weight-4 |
|-----------|------------------|----------|----------|----------|----------|
| Green Tea | Weight Limit     | 1 cup    | 2 cups   | 3 cups   | 4 cups   |
|           | Water            | 120 ml   | 240 ml   | 360 ml   | 480 ml   |
|           | Green Tea leaves | 1 tsp    | 2 tsp    | 3 tsp    | 4 tsp    |

## Instructions

- 1) In a Microwave safe glass bowl add water. Select category and weight then Press start.
- 2) When beeps, add green tea leaves. Press start
- 3) Serve hot.  
[1 cup tea = 150ml approx]

## dd4: Coffee

- **Weight Limit:** 1-4 cups
- **Utensil:** Microwave safe glass bowl

## Ingredients

| List   |                                  | Weight-1               | Weight-2 | Weight-3 | Weight-4 |
|--------|----------------------------------|------------------------|----------|----------|----------|
| Coffee | Weight Limit                     | 1 cup                  | 2 cups   | 3 cups   | 4 cups   |
|        | Water                            | 60 ml                  | 120 ml   | 180 ml   | 240 ml   |
|        | Coffee                           | 0.5 tsp (Each cup)     |          |          |          |
|        | Milk                             | 120 ml                 | 150 ml   | 225 ml   | 300 ml   |
|        | Sugar                            | As per taste           |          |          |          |
|        | Ginger/<br>cardamon<br>(crushed) | As per taste(optional) |          |          |          |

**Instructions**

- 1) In a Microwave safe bowl glass bowl add water. Select category and weight ,then press start.
- 2) Meanwhile in each cup add 0.5 tsp coffee (with few water drops ) and sugar. Beat well.
- 3) When beeps, add milk to boiling water. Press start.
- 4) Add milk to each cup and serve hot.

**1 cup coffee = 150ml approx**

**Cooking Aid****UC 1: Keep Warm**

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

| List          |              | Weight |
|---------------|--------------|--------|
| For Keep Warm | Weight Limit | 0.3 kg |

**Instructions**

- 1) Any cooked food with cover (Rice, Dal, Subzi, Halwa, Upma etc.) Select category ,then press start.

**UC2: Garlic Peel**

- **Weight Limit:** 10 Cloves
- **Utensil:** Microwave safe glass bowl

**Ingredients**

| List            |               | Weight    |
|-----------------|---------------|-----------|
| For Garlic Peel | Weight Limit  | 10 Cloves |
|                 | Garlic Cloves | 10 nos.   |

**Instructions**

- 1) Take 10 cloves of garlic and keep in Microwave safe glass tray of microwave oven.
- 2) Select menu ,then press start.
- 3) When beeps, take out cloves will slide right out of their skin, hassle free.

**UC3: Defrost Veg**

- **Weight Limit:** 0.1 ~ 0.5 kg
- **Utensil:** Microwave safe bowl

| List            |              | Weight       |
|-----------------|--------------|--------------|
| For Defrost Veg | Weight Limit | 0.1 ~ 0.5 kg |

Instructions

Veg - (Paneer, Green Peas, Corn etc.)

- 1) Take in Microwave Safe Bowl, select category and weight ,then press start.
- 2) When beeps, turn the food. Press start.

UC4: Defrost Non-Veg

- **Weight Limit:** 0.5 ~ 1.0 kg
- **Utensil:** Microwave safe bowl

| List                |              | Weight       |
|---------------------|--------------|--------------|
| For Defrost Non-Veg | Weight Limit | 0.5 ~ 1.0 kg |

Instructions

Non-Veg - (Chicken, Mutton etc.)

- 1) Take in Microwave Safe Bowl, select category and weight, then press start.
- 2) When beeps, turn the food. Press start.

UC5: Dehumidification

- **Weight Limit:**0.1~ 0.3 kg
- **Utensil:** Microwave safe bowl

| List                 |              | Weight      |
|----------------------|--------------|-------------|
| For Dehumidification | Weight Limit | 0.1 ~0.3 kg |

Instructions

Namkin, Biscuits, Bhujia, Papad and Wafers etc.

- 1) In Microwave safe bowl add the food to be dehumidified. Select category and then press start.

UC6: Disinfect Aid

- **Weight Limit:**
- **Utensil:** Microwave safe glass utensil and Empty cavity

Instructions

- 1) Aid in disinfecting Microwave safe glass utensils - Keep the empty utensil and select category ,then press start.
- 2) Aid in cleaning the cavity- Keep the cavity empty. Select category ,then press start. When time ends (beeps), clean the cavity with damp cloth.

NOTE

- The Oven has a function disinfect aid which helps in disinfecting the Microwave safe glass utensil thereby giving clean utensils/cavity.

UC 7: Lemon Squeeze

- **Weight Limit:** 2 pcs
- **Utensil:** Glass tray

Ingredients

| List              |              | Weight |
|-------------------|--------------|--------|
| For Lemon Squeeze | Weight Limit | 2 pcs  |
|                   | Lemon        | 2 pcs  |

Instructions

- 1) Take 2 nos. of lemons and keep on glass tray of microwave oven.
- 2) Now select menu ,then press start.
- 3) When beeps, take out lemons and squeeze it to get more juice out of them.

Steam Clean

SL 1: Steam Clean

- **Weight Limit:** 0.3 kg
- **Utensil:** Microwave safe bowl

| List            |              | Weight |
|-----------------|--------------|--------|
| For Steam clean | Weight Limit | 0.3 kg |

Instructions

- 1) Take 300 ml water in a Microwave safe bowl, add 1 tbsp vinegar or lemon juice. Select category and press start.
- 2) When beeps, wipe with soft and clean napkin. Press start.
- 3) When beeps over, wipe with soft and clean napkin after taking out power plug.

NOTE

- Use this feature to aid in cavity cleaning.

Two Recipes for Beginners

Roasted Papad

Papad

- 1 Place the raw papad at the centre of glass tray.

- 2 Select microwave oven 100% power level and cook time, then press start.

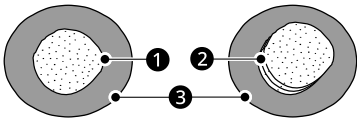
- 3 After papad cooking give standing time of 30-45 seconds.

Multiple papads

Place multiple papads over one another.

Crispy papad

- 1 Press start once without papad.
- 2 Sprinkle little water or oil over the papad.
- 3 After beep, place the papad at the at the center, then press start.



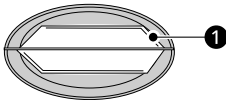
- 1 Papad
- 2 Multiple Papads
- 3 Glass Tray

NOTE

- The cooking time may vary.
  - As per the composition of the papad material.
  - As per the Quantity of papad used.

Pop Corn

- 1 Place the pop corn bag to the glass tray properly as instructed on packing.
- 2 Press start to set 3~4 minutes.
- 3 Remove the bag after popping sound has stopped. Take care that bag corners do not touch sides while rotating.



1 Pop Corn

NOTE

- Attend popping process carefully.
- Do not overheat as cause flash fire.

List of Ingredients

Spices

| English name            | Hindi name            |
|-------------------------|-----------------------|
| Asafoetida              | Hing                  |
| Basil                   | Tulsi                 |
| Bay Leaf                | Tej Patta             |
| Cardamom, black         | Moti Elaichi          |
| Cardamom, green         | Choti Elaichi         |
| Carom seeds             | Ajwain                |
| Cinnamon                | Dalchini              |
| Cloves                  | Laung                 |
| Coriander Seeds         | Sabut Dhania          |
| Cumin seeds             | Jeera                 |
| Dry Mango Powder        | Amchur                |
| Dry red chilli          | Sukhi Sabut Lal Mirch |
| Fennel                  | Saunf                 |
| Fenugreek leaves, dried | Kasuri Methi          |
| Fenugreek seeds         | Methidana             |
| Mace                    | Javitri               |
| Mustard seeds           | Sarson , Rai          |
| Nutmeg                  | Jaiphal               |
| Onion seeds             | Kalonji               |
| Oregano                 | Oregano               |

| English name             | Hindi name |
|--------------------------|------------|
| Pepper                   | Kali Mirch |
| Pomegranate seeds, dried | Anardana   |
| Poppy seeds              | Khus Khus  |
| Red Chilli               | Lal Mirch  |
| Salt                     | Namak      |
| Turmeric                 | Haldi      |
| Thyme                    | Thyme      |

Vegetables

| English name     | Hindi name             |
|------------------|------------------------|
| Amaranth         | Chavli                 |
| Baby corn        | Baby corn              |
| Bittergourd      | Karela                 |
| Bottlegourd      | Ghiya                  |
| Brinjal/Eggplant | Baigan                 |
| Broccoli         | Hari Phool Gobhi       |
| Cabbage          | Pata Gobhi/Bandh Gobhi |
| Capsicum         | Shimla Mirch           |
| Cauliflower      | Phool Gobhi            |
| Carrot           | Gajar                  |
| Celery           | Ajmod                  |
| Cluster Beans    | Gavar Ki Fali          |
| Coriander leaves | Hara Dhania            |
| Colocasia        | Arbi                   |
| Cucumber         | Kheera                 |
| Curry leaves     | Curry Patta            |
| Drumsticks       | Drumsticks             |

| English name       | Hindi name   |
|--------------------|--------------|
| French beans       | France beans |
| Garlic             | Lehsun       |
| Ginger             | Adrak        |
| Elephant Foot Yam  | Jimikand     |
| Lady Finger        | Bhindi       |
| Lemon              | Nimbu        |
| Lemon Grass        | Lemon Grass  |
| Lettuce            | Lettuce      |
| Lime               | Nimbu        |
| Mint               | Pudina       |
| Mushroom           | Kukurmutta   |
| Olives             | Jafiun       |
| Onion              | Pyaz         |
| Parsley            | Ajmoda       |
| Potato             | Aloo         |
| Peas               | Hari Matar   |
| Radish             | Mooli        |
| Red Pumpkin        | LalKaddu     |
| Snake Gourd        | Torai        |
| Spinach            | Palak        |
| Spring Onion       | Hari Pyaz    |
| Sweet Potato       | Shakarkandi  |
| Tomato             | Tamatar      |
| Turnip             | Shalgam      |
| Chenopodium leaves | Bathua       |
| Zucchini           | Torai        |

Fruits

| English name | Hindi name |
|--------------|------------|
| Apple        | Seb        |
| Coconut      | Nariyal    |
| Grapes       | Angoor     |
| Mango        | Aam        |
| Papaya       | Papeeta    |
| Pineapple    | Anannas    |
| Pomegranate  | Anaar      |
| Raw Banana   | Kacha Kela |

Cereals

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

Pulses

| English name              | Hindi name        |
|---------------------------|-------------------|
| Bengal Gram Dal           | Chana Dal         |
| Bengal Gram flour         | Besan             |
| Black Gram Dal            | Urad Dal          |
| Green Gram Dal (Dehusked) | Moong Dal (Dhuli) |

| English name       | Hindi name         |
|--------------------|--------------------|
| Kidney Beans       | Rajma              |
| Lentils (Dehusked) | Masoor Dal (Dhuli) |
| Red Gram Dal       | Arhar/Tuvar Dal    |
| Soyabean           | Soyabean           |

Dry Fruits

| English name | Hindi name |
|--------------|------------|
| Almonds      | Badam      |
| Cashewnuts   | Kaju       |
| Pistachio    | Pista      |
| Raisins      | Kishmish   |
| Walnuts      | Akhrot     |
| Peanuts      | Mungfali   |

Fats and Oils

| English name | Hindi name    |
|--------------|---------------|
| Butter       | Makhan        |
| Ghee         | Ghee          |
| Oil          | Tel           |
| Olive Oil    | Jaitun Ka Tel |
| Mustard Oil  | Sarson Ka Tel |
| Sesame Oil   | Til Ka Tel    |

Miscellaneous

| English name   | Hindi name   |
|----------------|--------------|
| Bread crumbs   | Bread crumbs |
| Cornflour      | Cornflour    |
| Coffee         | Coffee       |
| Cottage cheese | Paneer       |

| English name   | Hindi name |
|----------------|------------|
| Curd           | Dahi       |
| Eggs           | Ande       |
| Honey          | Shahed     |
| Jaggery        | Gud        |
| Khoa           | Khoa       |
| Lotus Seeds    | Makhana    |
| Milk           | Doodh      |
| Powdered Sugar | Bura       |
| Sugar          | Cheeni     |
| Tamarind       | Imli       |
| Tea            | Chai       |
| Saffron        | Kesar      |
| Sprouts        | Ankur      |
| Vinegar        | Sirka      |

- **Plastic Cooking Bags:** Provided they are specially made for cooking, cooking bags are microwave safe. Remember to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in the microwave oven, as they will melt and rupture.
- **Plastic Microwave Utensils:** A variety of shapes and sizes of microwave utensils are available. You may be able to use items you already have on hand rather than investing in new kitchen equipment.
- **Paper:** Use paper towels, waxed paper, paper napkins, and paper plates with no metallic rim or design. Paper plates and containers are convenient and safe to use in the microwave oven, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked. In general, avoid coloured paper products as the color may run. Some recycled paper products may contain impurities which could cause arcing or fires when used in the microwave.
- **Tableware:** Many containers made of pottery, stoneware and ceramic are also microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test. Do not put plates with painted decoration in the oven, as the paint may contain metal and cause arcing.

## Utensils Guide

### Microwave-Safe Utensils

- **Ovenproof Glass:** Glassware that is heat-resistant is microwave-safe. This would include all brands of oven tempered glass utensils. However, do not use delicate glassware, such as tumblers or wine glasses, as these might shatter as the food warms.
- **Pottery Stoneware Ceramic:** Use bowls, cups, serving plates, pottery, stoneware, ceramic, and platters without metallic rim. Many containers made of these materials are microwave-safe, but test them before use.
- **Plastic**
  - **Plastic Storage Containers:** These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.

### Microwave-Unsafe Utensils

- **Metal Containers and Metal Decoration**
  - Never use metal or metal-rimmed utensils in the microwave oven.
  - Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning.
  - Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers, foil trays, metal-rimmed or metal-banded dinnerware, casserole dishes, etc. The metal rim interferes with normal cooking and may damage the oven.

## Testing Utensils before Use

Most heat resistant and non-metallic utensils are safe for use in your oven. However, some utensils may contain materials that are not suitable for microwave use. Follow the steps below to find out if utensils can be used in the microwave.

- 1 Place the container in question and a glass measuring cup filled with water next to each other inside the oven.
- 2 Heat the container and glass measuring cup for 1 minute at HIGH power.
  - If the water heats up but the container remains cool to the press, the container is microwave-safe.
  - If the temperature of the water does not change but the container becomes warm, it is not safe for use in the microwave oven.

### CAUTION

- Some items with high lead or iron content are not suitable for microwave cooking.
- Utensils should be checked to ensure that it is suitable for use in the microwave.
- Always be careful when taking utensils out of the oven. Some dishes absorb heat from the cooked food and may be hot.

## Cooking Guide

### Cooking Tips

Carefully monitor the food in the microwave oven when it is cooked. Directions given in recipes to elevate, stir, etc., are the minimum steps recommended. If the food seems to be cooked unevenly, simply make the necessary adjustments to correct the problem.

- **Covering:** Cover the plate with a lid, parchment paper (not waxed paper) or cling plastic wrap for use in the microwave oven. A cover traps heat and steam, which help to cook the food more quickly.

- **Stirring:** Stir from the outside towards the center, as food at the outside of the dish heats more quickly.
- **Standing Time:** Standing time allows foods to finish cooking and also helps flavors blend and develop. Foods are often allowed to stand for 3 to 10 minutes after being removed from the oven.
- **Cooking Time:** Set the cooking time according to the temperature of the ingredients. Ice-cold ingredients take considerably longer to cook than room temperature ingredients.
- **Sprinkling:** Low-moisture foods such as roasts and vegetables should be sprinkled with water before cooking or covered to retain moisture.
- **Arranging:** The upper portion of thick foods will be cooked more quickly than the lower portion. Turn food over several times during cooking.
- **Piercing:** Pierce foods that are enclosed in a shell, skin or membrane before cooking to prevent them from bursting.
  - Such foods include yolks and whites of eggs, clams, oysters, potatoes, and other whole vegetables and fruits.
- **Shape of Food:** Microwaves penetrate only about 2 cm into food. Only the outer edge of food is cooked by microwave energy; the rest is cooked as the heat moves inward.
  - Place the thickest portions of foods like meat, poultry or fish toward the outside of the utensils to help them cook more evenly.
  - If possible, shape foods into thin rounds or rings.
- **Density:** Light, porous food such as cakes and breads are cooked more quickly than heavy, dense foods such as roasts and casseroles.
- **Bones and Fat:** Bones conduct heat and fat cooks more quickly than meat. Take care with bony or fatty cuts of meat.
- **Quantity:** The more food you place in the oven, the longer the required cooking time.
- **Shielding:** Cover the corners of square dishes with strips of aluminum foil to prevent overcooking. Do not use too much foil, and make sure the foil is secured to the dish. If the foil gets too close to the oven walls during cooking, it can cause arcing.

# TROUBLESHOOTING

## FAQs

### Frequently Asked Questions

**Q: What's wrong when the oven light will not glow?**

A: There may be several reasons why the oven light will not glow. Either the light bulb has blown or the electric circuit has failed.

**Q: Does microwave energy pass through the viewing screen in the door?**

A: No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.

**Q: Why does the beep tone sound when a button on the control panel is touched?**

A: The beep tone sounds to assure that the setting is being properly entered.

**Q: Will the microwave function be damaged if it operates empty?**

A: Yes. Never run it empty.

**Q: Why do eggs sometimes pop?**

A: When baking, frying, or poaching eggs, the yolk may pop due to steam build up inside the yolk membrane. To prevent this, simply pierce the yolk before cooking. Never microwave eggs in the shell.

**Q: Why is standing time recommended after microwave cooking is over?**

A: After microwave cooking is finished, food keeps on cooking during standing time. This standing time finishes cooking evenly throughout the food. the amount of standing time depends on the density of the food.

**Q: Why doesn't my oven always cook as fast as the cooking guide says?**

A:

- Check your cooking guide again to make sure you have followed directions correctly, and to see what might cause variations in cooking time.
- Cooking guide times and heat settings are suggestions, chosen to help prevent overcooking, the most common problem in getting used to this oven.
- Variations in the size, shape, weight and dimensions of the food require longer cooking time.
- Use your own judgment along with the cooking guide suggestions to test food conditions, just as you would do with a conventional cooker.

## Before Calling for Service

If following symptoms appear while using the microwave oven, check it one more time. It may not be a failure.

### Operation

| Symptoms                      | Possible Cause & Solution                                                                                                                                                                               |
|-------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Microwave oven does not start | <b>Power cord is unplugged, door is open. Or, cooking time is not set.</b> <ul style="list-style-type: none"><li>• Plug in power cord.</li><li>• Close oven door.</li><li>• Set cooking time.</li></ul> |

| Symptoms                      | Possible Cause & Solution                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Microwave oven does not start | <p><b>A fuse in your home may be blown or the circuit breaker tripped. Or the appliance is connected to a GFCI (Ground Fault Circuit Interrupter) outlet, and the outlet's circuit breaker has tripped.</b></p> <ul style="list-style-type: none"><li>• Check the main electrical box and replace the fuse or reset the circuit breaker.</li><li>• Do not increase fuse capacity. If the problem is a circuit overload, have it corrected by a qualified electrician.</li><li>• Reset the circuit breaker on the GFCI. If the problem persists, contact an electrician.</li></ul> |
| Arcing or Sparking            | <p><b>Utensils is not microwave safe. Or, operated the oven when it is empty.</b></p> <ul style="list-style-type: none"><li>• Use microwave-safe utensils. When in doubt, test utensils before use.</li><li>• Do not operate oven while it is empty.</li></ul>                                                                                                                                                                                                                                                                                                                    |
| Unevenly Cooked Foods         | <p><b>Utensils is not microwave safe. Or, cooking settings was wrong.</b></p> <ul style="list-style-type: none"><li>• Test utensils to make sure it is microwave safe.</li><li>• Do not cook without the glass tray.</li><li>• Turn or stir food while cooking.</li><li>• Defrost food completely before cooking.</li><li>• Use correct cook time and power level.</li></ul>                                                                                                                                                                                                      |
| Overcooked Foods              | <p><b>Cooking settings and methods are wrong.</b></p> <ul style="list-style-type: none"><li>• Change cook time or power level.</li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| Undercooked Foods             | <p><b>Utensils is not microwave safe. Or, cooking settings was wrong.</b></p> <ul style="list-style-type: none"><li>• Test that utensils is microwave safe.</li><li>• Defrost food completely before cooking.</li><li>• Change cook time or power level.</li><li>• Make sure that ventilation ports are not blocked.</li></ul>                                                                                                                                                                                                                                                    |

# APPENDIX

## Warranty

### Warranty and Service Information

#### Warranty

The Microwave oven comes with 1 year warranty on all parts (except Plastic parts, Consumables, Loose Plastic Parts, Glass) from the date of purchases on producing the tax paid invoice of the product provided always that the warranty card bears the rubber stamp, date and signature of our authorized dealer.

#### TERMS & CONDITIONS

1. The warranty is confined to the first purchaser of the Microwave oven only & is non-transferable.
2. Repairs & replacements will be carried out through the Authorized Service Centres of LG Electronics India Ltd. (hereinafter referred as LG or LGEIL). Customer may place their service call through the LG customer care or through the dealer from whom the product has been purchased. In case the customer shifts the place of residence during warranty period, it is advised to contact our helpline.
3. Repair under warranty shall be carried out by an authorized service personnel only. The details of centralized helplines are attached.
4. For units installed beyond municipal limits of the jurisdiction of company's Authorized Service Centre, it is responsibility of the purchaser to contact the nearest authorized service centre and bring the unit to the authorized service at its own cost and risk. All expense incurred in collecting the units or parts thereof from the company's authorized service centre, as well as expenses incurred with deputing of service personnel/ technician toward conveyance and other incidentals etc. will be borne by the customer. Local charges for transportation and handling charges may vary from location to location. Customers are advised to verify before. In case the customer desires to bring the unit on its own to the Authorized Service Centre, the same shall be at its own risks & consequences.
5. The concerned authorized service centre will advise the customer whether to effect the repairs at site or at the authorized service centre.
6. Call registered with the centralized helpline/Authorized service centre, wherein only cleaning of the unit/ parts in the unit due to dust accumulation on portions of the units are not to be considered as defects.
7. In case of repairs or replacement of any part/s of the unit, this warranty will thereafter continue and remain in force only for the unexpired period of the warranty. LGEIL may use parts that are new or refurbished and equivalent to new in performance and reliability. Replacement of parts would be purely at the discretion of LGEIL alone. In case the replacement of the entire unit is being made, (subject to the sole discretion of LGEIL), the same model shall be replaced and in the event such model has been discontinued, it shall be replaced with the model price equivalent at the time of purchase.
8. In case of any damage to the product/customer abuse/repairs by un-authorized personnel's/ misuse detected/ by the Authorized Service Centre personnel, the warranty conditions are not applicable and repairs will be done subject to availability of parts and on a chargeable basis only.
9. This warranty shall not cover any consequential or resulting liability, damage or loss to property or life arising directly or indirectly out of any defect being noticed in the equipment during warranty period of the Microwave oven. The company's obligation under this warranty shall be limited to repair or providing replacement of defective parts only under the warranty period
10. The company or its Authorized Service Centre reserves the right to retain any part/s or component replaced its discretion, in the event of defect being noticed in the equipment during warranty period.
11. While the company will make every effort to carry out repairs at the earliest, it however is made expressly clear that the company is under no obligation to do so in a specified period of time.
12. Warranty does not cover accessories external to the equipment supplied by the dealer.

- 13. If any coloured internal or external components are replaced, there will be commitment to ensure that the shades match with the original or other components. The replaced shades, patterns, tints may vary from the customer's unit due to continuous usage of the unit. Any matching components changed at customer's request will be chargeable basis except the component which actually needed.
- 14. In the event of any unforeseen circumstance, and spares not being available, the company's prevailing depreciation rules will be binding on the purchaser to accept as a commercial solution in lieu of repairs.
- 15. Free Installation or Demo of the product, can be availed only once & within 3 months from the date of purchase.
- 16. Any extended warranty offered by LGEIL has to be supported by relevant proof.
- 17. Warranty shall expire after the warranty period as mentioned above even if the Microwave oven may not be in use for any time during the warranty period for any reason.
- 18. Only courts in state of Delhi and places where LGEIL has its branch office shall have the jurisdiction for settling any claims, disputes arising under the warranty.

**Warranty is not applicable in any of the following cases :**

- 1. The warranty card is not completed properly at the time of purchase.
- 2. The completed warranty card is not presented to authorized service personnel at the time of service of the product.
- 3. The product is not operated according to instructions given in the Operating Instruction Booklet/ Owner's Manual.
- 4. The product is used for commercial purposes.
- 5. The product has failed under certain conditions like water logging, flood, fire, misuse etc.
- 6. Defects/malfunction are caused by improper or reckless use, which shall be determined by the company personnel.
- 7. Any repair work is carried out by persons other than authorized service personnel.
- 8. Defect/malfunction are caused which are beyond control like lightening, abnormal voltage, Acts of God, virus etc.
- 9. Any issue is caused by usage of 3rd party product like voltage stabilizer, power outlet socket, MCB, extension board etc.
- 10. Defects/malfunction caused while in transit to service centre or purchaser's residence.
- 11. Defects caused by rodents bite or by pests and vermin ants/Insects/animals/birds etc.
- 12. The serial number is deleted, defected or altered.
- 13. Damage is caused to the product or any part/s due to transportation or shifting.
- 14. Any accessory external to the equipment are supplied by dealer or LG.

**CUSTOMER'S COPY**

CUSTOMER'S COPY

MODEL No. :  
UNIT SERIAL No. :

DATE OF PURCHASE :

CUSTOMER'S NAME & ADDRESS  
\_\_\_\_\_  
\_\_\_\_\_  
TEL. \_\_\_\_\_

DEALER'S NAME & ADDRESS  
\_\_\_\_\_  
\_\_\_\_\_  
TEL. \_\_\_\_\_

Customer's Signature

Dealer's Signature

This card is valid only if it is filled in and stamped by our authorised dealer on the date of purchase.

**Memo**

**Memo**

**Memo**



**Brand Owner (LG Electronics India Ltd.) & Packaging Type Details as per PWM Rules**

| Packaging type   | Company name             | Registration number        | Thickness         |
|------------------|--------------------------|----------------------------|-------------------|
| Plastic Sheet    | LG Electronics India Ltd | BO-13-000-07-AAACL1745Q-22 | 0.05 mm and above |
| Multilayered bag | LG Electronics India Ltd |                            | N/A               |

**LG Electronics India Ltd.**

|                    |                                                                                                                                                          |
|--------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|
| Phone              | 08069379999<br>1800 315 9999 [Toll Free]                                                                                                                 |
| WhatsApp No.       | 9711709999                                                                                                                                               |
| Mobile Application | 'LG Service India Mobile App' available at Google Play                                                                                                   |
| SNS                | <a href="https://www.facebook.com/LGIndiaPage">www.facebook.com/LGIndiaPage</a><br><a href="https://www.twitter.com/LGIndia">www.twitter.com/LGIndia</a> |
| Address            | Regd. Office: LG Electronics India Ltd., A-24/6 Mohan Cooperative Industrial Estate, Mathura Road, New Delhi-110044<br>CIN No. L32107DL1997PLC220109     |

24 hours, 7 days a week ( except National Holidays )