

# Haier

Microwave Oven

## INSTRUCTION MANUAL

**Model:HIL3001CBSH**

**Read these instructions carefully before using your microwave oven, and keep it carefully.**

If you follow the instructions, your oven will provide you with many years of good service.

**SAVE THESE INSTRUCTIONS CAREFULLY**



## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

## ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

## Specifications

Model:	HIL3001CBSH
Rated Voltage:	230V~50Hz
Rated Input Power(Microwave):	1450W
Rated Output Power(Microwave):	900W
Rated Input Power(Grill):	1100W
Rated Input Power(Convection):	2500W
Oven Capacity:	30 L
Turntable Diameter:	∅315mm
External Dimensions:	520 ×508× 326mm
Net Weight:	Approx.18.9kg

# **IMPORTANT SAFETY INSTRUCTIONS**

## **WARNING**

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
2. 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 unless they are older than 8 and supervised. Children less than 8 years of age shall be kept away unless continuously supervised.
3. Keep the appliance and its cord out of reach of children less than 8 years.
4. 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. (For appliance with type Y attachment)
5. **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

6. WARNING: 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.
7. WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
9. Only use utensils that are suitable for use in microwave ovens.
10. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
11. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
12. 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.
13. 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.
14. The oven should be cleaned regularly and any food deposits removed.
15. 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.

16. The appliance must not be installed behind a decorative door in order to avoid overheating. (This is not applicable for appliances with decorative door.)
17. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)
18. The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet.
19. The microwave oven must be operated with the decorative door open. (for ovens with a decorative door.)
20. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - by clients in hotels, motels and other residential type environments;
  - farm houses;
  - bed and breakfast type environments.
21. 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.
22. Metallic containers for food and beverages are not allowed during microwave cooking.
23. The appliance shall not be cleaned with a steam cleaner.
24. The appliance is intended to be used freestanding.
25. The rear surface of appliances shall be placed against a wall.

26. Steam cleaner is not to be used.
27. Surface of a storage drawer can get hot.
28. 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.
29. WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
30. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
31. WARNING: Accessible parts may become hot during use. Young children should be kept away.
32. WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

**READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

# To Reduce the Risk of Injury to Persons Grounding Installation

## **DANGER**

Electric Shock Hazard  
Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

## **WARNING**

Electric Shock Hazard  
Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
  - 1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
  - 2)The extension cord must be a grounding-type 3-wire cord.
  - 3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.



# CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. 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.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.

# UTENSILS

## CAUTION

### Personal Injury Hazard

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.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

#### Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

## Materials you can use in microwave oven

Utensils	Remarks
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

## Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

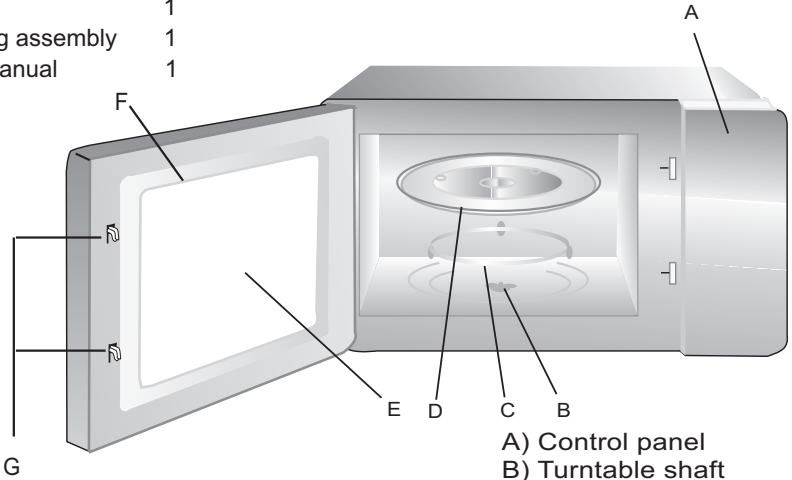
# SETTING UP YOUR OVEN

## Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity.

Your oven comes with the following accessories:

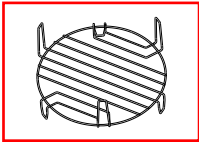
Glass tray	1
Turntable ring assembly	1
Instruction Manual	1



- A) Control panel
- B) Turntable shaft
- C) Turntable ring assembly
- D) Glass tray
- E) Observation window
- F) Door assembly
- G) Safety interlock system

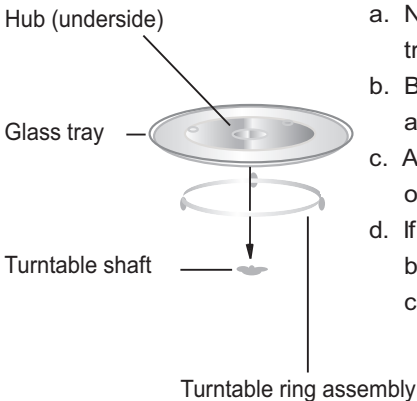


Grill tray( Cannot be used in microwave function and must be placed on the grill rack)



Grill Rack( Cannot be used in microwave function and must be placed on the glass tray )

## Turntable Installation



- a. Never place the glass tray upside down. The glass tray should never be restricted.
- b. Both glass tray and turntable ring assembly must always be used during cooking.
- c. All food and containers of food are always placed on the glass tray for cooking.
- d. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

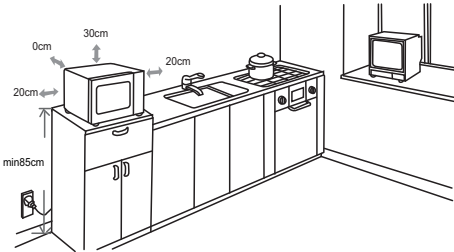
# Countertop Installation

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface. Do not remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.

## Installation

1. Select a level surface that provide enough open space for the intake and/or outlet vents.



(1) The minimum installation height is 85cm.

(2) The rear surface of appliance shall be placed against a wall.

Leave a minimum clearance of 30cm above the oven, a minimum clearance of 20cm is required between the oven and any adjacent walls.

(3) Do not remove the legs from the bottom of the oven.

(4) Blocking the intake and/or outlet openings can damage the oven.

(5) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.

2. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.


**WARNING:** Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

**The accessible surface may be hot during operation.**





# OPERATION INSTRUCTION

## 1. Kitchen Timer

- 1) Press " **TIMER** " once, the screen will display 00:00.
- 2) Turn "  " to enter the correct timer.(The maximum cooking time is 95 minutes.)
- 3) Press " **START/+30SEC.** " to confirm setting.
- 4) When the kitchen time is reached, the buzzer will ring 5 times.

Note: The kitchen Time is differ from 24-hour system,Kitchen Timer is a timer.

## 2. Microwave Cooking

- 1) Press the " **POWER/GRILL/CONVEC/COMBI.** " once and "P100" will flash.
- 2) Press " **START/+30SEC.** " to confirm.The "P100" will light
- 3) Press " **POWER/GRILL/CONVEC/COMBI.** " repeafedly or turn "  " to select the microwave power from 100% to 10%. "P100", "P 80", "P 50", "P 30", "P 10" will display in order.
- 4) Press " **START/+30SEC.** " to confirm.
- 5)Turn "  " to adjust the cooking time. (The time setting should be 0:05- 95:00.)
- 6) Press " **START/+30SEC.** " to start cooking.



NOTE: the step quantities for the adjustment time of the coding switch are as follow:

- 0---1 min : 5 seconds
- 1---5 min : 10 seconds
- 5---10 min : 30 seconds
- 10---30 min : 1 minute
- 30---95 min : 5 minutes



Microwave Power Chart

Press	Once	Twice	Thrice	4 times	5 times
Microwave Power	100%	80%	50%	30%	10%
Display	P100	P80	P50	P30	P10

### 3. Grill Cooking




- 1) Press the **"POWER/GRILL/CONVEC/COMBI."** once and "P100" will flash.
- 2) Press **"POWER/GRILL/CONVEC/COMBI. "** repeatedly or turn " " to select the grill function. Stop pressing/turning when "G-1" flash.
- 3) Press **" START/+30SEC."** to confirm.The "G-1" will light.
- 4)Turn " " to adjust the cooking time. (The time setting should be 0:05- 95:00.)
- 5) Press **" START/+30SEC."** to start cooking.

### 4. Combination Cooking




- 1) Press the **"POWER/GRILL/CONVEC/COMBI."** once and "P100" will flash.
- 2) Press **"POWER/GRILL/CONVEC/COMBI. "** repeatedly or turn " " to select combination mode. Stop pressing/turning when "C-1","C-2","C-3" or "C-4" displays.
- 3) Press **" START/+30SEC."** to confirm.
- 4)Turn " " to adjust the cooking time. (The time setting should be 0:05- 95:00.)
- 5) Press **" START/+30SEC."** to start cooking.

## 5. Convection Cooking(With preheating funtion)

The convection cooking can let you to cook the food as a traditional oven. Microwave is not used. It is recommended that you should preheat the oven to the appropriate temperature before placing the food in the oven.

- 1) Press the "**POWER/GRILL/CONVEC/COMBI.**" once and "P100" will flash.
- 2) Press "**POWER/GRILL/CONVEC/COMBI.**" repeatedly or turn " " to select convection function. Stop pressing/turning when "140" flash.
- 3) Press "**START/+30SEC.**" to confirm.
- 4) Turn " " to select the convection temperature.  
Note:the temperature can be chosen from 140 degrees to 230 degrees.
- 5) Press the "**START/+30SEC.**" to confirm the temperature.
- 6) Press the "**START/+30SEC.**" to start preheating. When the preheating temperature arrives, the buzzer will sound twice to remind you to put the food into the oven. And the preheated temperature is displayed and flash.
- 7) Put the food into the oven and close the door.  
Turn " " to adjust the cooking time. (The maximum setting time is 95 minutes.)
- 8) Press the "**START/+30SEC**" key to start cooking.




## 6. Convection Cooking( Without pre-heating function)

- 1) Press the "**POWER/GRILL/CONVEC/COMBI.**" once and "P100" will flash.
- 2) Press "**POWER/GRILL/CONVEC/COMBI.**" repeatedly or turn " " to select convection function. Stop pressing/turning when "140" flash.
- 3) Press "**START/+30SEC.**" to confirm.
- 4) Turn " " to select the convection temperature.  
Note:the temperature can be chosen from 140 degrees to 230 degrees.
- 5) Press the "**START/+30SEC.**" to confirm the temperature.
- 6) Turn " " to adjust the cooking time. (The maximum setting time is 95 minutes.)
- 7) Press the "**START/+30SEC.**" key to start cooking.

## 7. Multi-Stage Cooking

Two stages can be maximumly set. If one stages is defrosting, it should be put in the first stage automatically. The buzzer will ring once after each stage and the next stage will begin.  
Note: Auto menu and preheating cannot be set as one of the multi-stage.

Example: if you want to defrost the food for 5 minutes, then to cook with 80% microwave power for 7 minutes. The steps are as following:



- 1) Press "**PRO DEFROST**" twice, the screen will display "d EF2";
- 2) Turn " " to adjust the defrost time of 5 minutes;
- 3) Press "**POWER/GRILL/CONVEC/COMBI.**" once;
- 4) Press "**START/+30SEC.**" to confirm;
- 5) Turn " " to choose 80% microwave power till "P80" display;
- 6) Press "**START/+30SEC.**" to confirm;
- 7) Turn " " to adjust the cooking time of 7 minutes;
- 8) Press "**START/+30SEC.**" to start cooking.

## 8. Speedy Cooking

- 1) In waiting state, press "**START/+30SEC.**" key to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds. The maximum cooking time is 95 minutes.
- 2) During microwave, grill, convection and combination states, press "**START/+30SEC.**" key to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds.

Note: this function cannot work under weight defrost, multi-stage or auto menu cooking.

## 9. Auto Menu

- 1) In waiting state, turn " " right to choose the function wanted, and "A1", "A2", "A3"... "A10" will be displayed.
- 2) Press "**START/ +30 SEC.**" to confirm the menu you need.
- 3) Turn " " to choose the weight of menu, and "g" indicator will light.
- 4) Press "**START/ +30 SEC.**" to start cooking.


Note: 1) Cake menu is under convection cooking with 160 °C -warm-up function, and you should preheat first following the auto menu operation, when the oven reaches the temperature, it will stop working and sound to remind opening the door to put cake in, then press "**START/ +30 SEC.**" to start cooking.

2) When roast chicken is selected and 2/3 of the time has passed, it will ring twice to tell you to turn over the food. You can just leave it continue. For better result, turn the food over, close the door, and then press "**START/ +30 SEC.**" to continue cooking.




Menu	Weight	Display	Power
A1 AUTO REHEAT	150g	150	100%
	250g	250	
	350g	350	
	450g	450	
	600g	600	
A2 POTATO	1 (about 230g)	1	100%
	2 (about 460g)	2	
	3 (about 690g)	3	
A3 MEAT	150g	150	100%
	300g	300	
	450g	450	
	600g	600	
A4 VEGETABLE	150g	150	100%
	350g	350	
	500g	500	
A5 FISH	150g	150	80%
	250g	250	
	350g	350	
	450g	450	
	650g	650	
A6 PASTA	50g(with 450g cold water)	50	80%
	100g(with 800g coldwater)	100	
	150g(with 1200g cold water)	150	
A7 SOUP	200ml	200	100%
	400ml	400	
	600ml	600	
A8 CAKE	475g	475	Preheat to 160°C
A9 PIZZA	200g	200	C-4
	300g	300	
	400g	400	
A10 CHICKEN	500g	500	C-4
	750g	750	
	1000g	1000	
	1200g	1200	


## 10. Defrost by W.T.

- 1) Press "**PRO DEFROST**" key once, the oven will display "dEF1".
- 2) Turn " " to select the weight of food. At the same time, "g" will light. The weight should be 100-2000g.
- 3) Press "**START/+30SEC.**" key to start defrosting.

## 11. Defrost by Time

- 1) Press "**PRO DEFROST**" key twice, the oven will display "dEF2".
- 2) Turn " " to select the cooking time. The maximum setting time is 95 minutes.
- 3) Press "**START/+30SEC.**" key to start defrosting.



## 12. Home Fry

- 1) Press the "**HOME FRY**" key.
- 2) Turn " " Stop turning when "H1", "H2", "H3", "H4", "H5", "H6", "H7", "H8" or "H9" displays.
- 3) Press "**START/+30SEC.**" to start preheating.
- 4) When the preheating temperature arrives, the buzzer will sound to remind you to put the food into the oven. Put the food into the oven and close the door.
- 5) Press "**START/+30SEC.**" to start cooking.

Note: When you choose Home Fry function, please do not put the food into the oven at the beginning. The oven needs to be preheated first. After several minutes, the buzzer sounds twice to remind you to put the food into the oven. After putting the food in the oven, please press "**START/+30SEC.**" again. The timer will count down, and the food will be cooked perfectly.

No.	Menu	Weight(g)
H1	Frozen French fries	300
H2	Frozen Potato croquettes	310
H3	Frozen Squid	250
H4	Frozen Onion rings	225
H5	Frozen Chicken nuggets	400
H6	Escalope	350
H7	Shrimps	165
H8	Vegetable	200
H9	Spring Rolls	250




### 13. Crispy Grill

- 1) Press the " **CRISPY GRILL** " key .
- 2) Press " **CRISPY GRILL** " repeatedly or turn "  " to select grill mode.  
Stop pressing/turning when "C1", "C2", "C3" or "C4" displays.
- 3) Press " **START+30SEC.** " to confirm.
- 4) Turn "  " to select the cooking weight.
- 5) Press " **START/+30SEC.** " to start cooking.

Note: All the food should be placed on the grill tray, and the grill tray must be placed on the grill rack.


Crispy grill	Weight(g)	Power	Initial Temp.
C1 Cordon bleu (fresh mini pizza)	200	C-4	Room Temp.
	300		
	400		
	500		
	600		
	700		
	800		
C2(lasagna)	200	C-4	Refrigerated Temp.
	300		
	400		
	500		
	600		
	700		
	800		
C3(bread)	100	C-4	Freezing Temp.
	200		
	300		
C4(pie/tart)	200	C-4	Refrigerated Temp.
	300		
	400		
	500		
	600		
	700		
	800		

## 14. Low Temp Control

- 1) Press the " **LOW TEMP CONTROL** " key .
- 2) Press the " **LOW TEMP CONTROL** " repeatedly or turn "  " to select cooking mode .  
"L1", "L2", "L3", "L4" or "L5" will flash.
- 3) Press " **START/+30SEC.**" to confirm.
- 4) Turn "  " to select the cooking temperature.
- 5) Press " **START/+30SEC.** " to confirm.
- 6) Turn "  " to adjust the cooking time.
- 7) Press " **START/+30SEC.** " to start cooking.

Display	40°C	50°C	60°C	70°C	80°C	90°C	100°C	110°C	Cooking time (Max)
L1(Slow cook)						✓		✓	12h
L2(Keep warm)			✓	✓	✓				95min
L3(Food dry)	✓	✓	✓	✓	✓	✓			12h
L4(Yogurt)	✓								12h
L5(Warming box)	✓	✓	✓	✓	✓	✓	✓		95min

## 15. Speedy Microwave Cooking



In waiting state, turn "  " left to choose cooking time directly then press " **START/+30SEC.**" key to cook with 100% microwave power.

This program can be set as the first stage of multi-stage cook.

## 16. VALID RECIPE NUMBERS FOR EACH AUTO COOK MENU

Menu Name		No. of submenus
Indian Favorite	IF	1 to 94
Overseas	oS	1 to 57
Silm Fry	SF	1 to 47
Bread Basket	BB	1 to 23
Tadka/Curries	TC	1 to 93
Barbecue	bb	1 to 10
Breakfast/Snacks	BS	1 to 60
Fermentation	FE	1 to 10
Paneer/Ghee/Curd	PG	1 to 4
Deodoriser/Steam Clean	DE	1 to 2

## 17. Deodoriser/Steam Clean:

- 1) Press **Auto Menu**, it will display "IF" the display screen. turn "  " right to choose the function wanted, and "IF", "oS", "SF", "BB", "TC", "bb", "BS", "FE", "PG", "DE" will be displayed. To choose the DE menu you need.
- 2) Press "**START/ +30 SEC.**", "DE01" will be displayed. turn "  " button, "DE02" will be displayed.
- 3) Press "**START/ +30 SEC.**" button start working.

## 18. Lock-out Function for Children

Lock: In waiting state, press "**STOP/CLEAR**" for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and the lock indicator will light. screen will display

" . . "

Lock quitting: In locked state, press "**STOP/CLEAR**" for 3 seconds, there will be a long "beep" denoting that the lock is released, and the lock indicator will disappear.

## 19. Specification

- 1) The buzzer will sound once when turning the knob at the beginning;
- 2) "**START/+30 SEC.**" must be pressed to continue cooking if the door is opened during cooking;
- 3) Once the cooking programme has been set , "**START/+30 SEC.**" is not pressed in 5 minutes. The current time will be displayed. The setting will be cancelled.
- 4) The buzzer sounds once by efficient press, inefficient press will be no response.
- 5) The buzzer will sound five times to remind you when cooking is finished.

## 20. Inquiring Function

In cooking state, press "**POWER/GRILL/CONVEC/COMBI.**" the current power will be displayed for 2-3 seconds.

## 21. Mute Function

In waiting state, press " **STOP/CLEAR** " and hold, then press " **START/+30 SEC.**" within 3 seconds, the buzzer will sound once and the oven will enter mute mode. Any operation cannot make the buzzer sound.

In waiting state, press " **STOP/CLEAR** " and hold, then press " **START/+30 SEC.**" within 3 seconds, the buzzer will sound once and the oven will exit mute mode.

## 22. ECO Function

Enter ECO mode: In waiting state, press " **STOP/CLEAR** " briefly, the screen will turn off.

Exit ECO mode: Press any key.

# Trouble shooting

<b>Normal</b>	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

<b>Trouble</b>	<b>Possible Cause</b>	<b>Remedy</b>
Oven can not be started.	(1) Power cord not plugged in tightly.	Unplug. Then plug again after 10 seconds.
	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Door not closed well.	Close door well.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

## INDIAN FAVOURITE

Category	Recipe-	Ingredients:	
IF1	KASHMIRI PULLAO	Basmati Rice Soaked	1½ cup
		Cinnamon Stick	3
		Shahjeera r	1 tsp
		Tej Patta	3
		Cloves	3
		Cardamoms	Few
		Dry Ginger Powder	4
		Fennel Powder	½ tsp
		Ghee	2 tbsp
		Water As Required	
		Salt As Required	
		For Garnishing Pulao:	
		Onion, Sliced Thinly	1
		Cashews	6
		Almonds	5
		Walnuts	5
		Saffron	pinch of
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than water, garnish ingredients, mix well. Select Category IB1, enter recipe code and press start.</p> <p>Step 2: When the oven beeps, remove and add water, mix well and press start. Remove and garnish with onions, cashew, almonds, saffron and Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF2	BISI BELE BATH	Red gram dal	½ cup
		Rice	1 cup
		Brinjal chopped	2
		Tamarind juice	½ cup
		Hing	a pinch
		Oil as required	
		Salt to taste	
		Water as required	
		Paste ingredients	
		Onion	1
		Green chillies	1 tsp
		Cashew nuts	½ cup
		Grated coconut	½ cup
		Khus khus	½ cup
		Curry leaves	Few
		Coriander leaves	½ cup
		Powdered ingredients	
		Dry red chillies	3
		Fenugreek seeds	1 tsp
		Coriander seeds	½ tsp
		Mustard	½ tsp
		Cardamoms	3
		Cinnamon	1
		Cloves	3
		Saunf	1 tsp
<p><b>Method of Preparation:</b>"Step 1: In a microwave oven safe bowl add oil, add all paste and powder ingredients other than rice, dal, brinjal, water, mix well. Select category IB2, enter recipe code and press start. Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot</p>			



Category	Recipe-	Ingredients:	
IF3	VEGETABLE BIRYANI	Rice	1½ cup
		Ghee	1 tbsp
		Carrot Chopped	¼ cup
		French Beans Chopped	¼ cup
		Green Peas	¼ cup
		Red Chilli Powder	½ tsp
		Garam Masala	¼ tsp
		Garlic Paste	¼ tsp
		Ginger Paste	¼ tsp
		Green ChilliesChopped	¼ tbsp
		Onion Chopped	1
		Tomato Chopped	1
		Cinnamon	½ inch
		Cloves	4
		Cardamom	4
		Coconut Milk	1cup
		Cashew Nuts	Few
		Mint Leaves	Few
		Coriander Leaves	Few
		Lemon Juice	½ tsp
		Salt To Taste	
		Water As Required	
<p><b>Method of Preparation:</b>"Step 1: In a microwave oven safe bowl add all ingredients other than rice, tomato, coconut milk, water, cashew nuts, mint leaves, coriander leaves, lemon juice and salt. Mix well, select category IB3, enter recipe code &amp; press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF4	VEG- PULLAO	Rice (Soaked)	1 cup
		Potato Cut Into Cubes	½ cup
		Carrot Cut Into Cubes	½ cup
		Cauliflower Cut Into Florets	½ cup
		Peas	½ cup
		Cashew Nuts	½ tbsp
		Raisins	1 tsp
		Onions	1
		Ghee	2 tbsp
		Oil	1 tsp
		Turmeric Powder	¼ tsp
		Ginger Paste	¼ tsp
		Garlic Paste	½ tsp
		Green Chilli Paste	½ tsp
		Cinnamon Stick	2
		Cloves	3
		Mint Leaves	¼ tbsp
		Cardamom	3
		Water As Required	
		Salt To Taste	
<b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than rice, water and salt, mix well. Select category IB4, enter recipe code and press start. Step 2: when the oven beeps, remove, add the remaining ingredients, mix well, and press start. Serve hot."			

Category	Recipe-	Ingredients:	
IF5	JEERA RICE	Rice	1½ cup
		Jeera (Cumin Seeds)	2 tsp
		Cashew Nuts	2 tbsp
		Peppercorns	4
		Bay Leafs	2
		Cloves	3
		Cinnamon Sticks	2
		Onions, Sliced	1
		Ghee As Required	
		Salt To Taste	
		Water As Required	
<b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than rice and water. Mix well. Select category IB5, enter recipe code and press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well and press start. Serve hot."			

Category	Recipe-	Ingredients:	
IF6	MUTTON CURRY	Mutton	2 cup
		Tomato ( Chopped)	1 cup
		Red chili powder	1½ tsp
		Onions ( Chopped)	1 cup
		Black Pepper Powder	¾ tsp
		Turmeric Powder	
		Cinnamon	1½ tsp
		Coriander seeds	1½ tsp
		Cumin seeds	¾ tsp
		Cloves	3
		Green Cardamoms	4
		Ginger and Garlic Paste.	1½ tsp
		Curry Leaves	Few
		Poppy Seeds	Few
		Fennel Seeds	¾ tsp
		Black Peppercorns	¾ tsp
		Oil as required	
		Salt to taste	
		Coriander Leaves for garnish	
<p><b>Method of Preparation:</b>"Step 1: In a microwave oven safe bowl add all ingredients other than mutton, tomato and coriander leaves. Mix well. Select category IB6, enter recipe code and press start. Step 2: When the oven beeps, remove, add the remaining ingredients other than coriander leaves, mix well and press start. Remove and garnish with coriander leaves. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF7	GOSHT DUM BIRYANI	Basmati Rice (Soaked For 1 Hour)	1 cup
		Boneless Mutton	2 cup
		Chopped Onion	1 cup
		Ginger Garlic Paste	1 tsp
		Cumins	1 tsp
		Red Chilli Powder	1 tsp
		Garam Masala	1 tsp
		Turmeric Powder	¼ tsp
		Cloves	Few
		Bay Leaves	Few
		Salt To Taste	
		Water As Required	
		Oil As Required	
<p><b>Method of Preparation::</b> "Step 1: In a microwave oven safe bowl add oil, jeera, laung, tej patta onion, ginger, garlic paste, mutton &amp; cover. Select category IB7, enter recipe code and press start. Step 2: When the oven beeps, mix well. Add rice, water, salt, red chilli powder, garam masala &amp; cover. Press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF8	RASAM	Red Gram Dal	1½ cup
		Tomatoes	2
		Garlic Paste	½ tsp
		Garlic Grated	½ tsp
		Ginger Chopped	½ inch
		Green Chillies Chopped	1
		Turmeric Powder	¼ tsp
		Mustard Seeds	½ tsp
		Cumin Seeds	½ tsp
		Dried Red Chillies	2
		Hing	a pinch
		Curry Leaves	Few
		Pepper Powder	½ tsp
		Oil	2 tbsp
		Salt To Taste	
		Water As Required	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b>"Step 1: In a microwave oven safe bowl add all ingredients other than red gram dal, tomato,water and coriander leaves. Mix well. Select category IB8, enter recipe code and press start.</p> <p>Step 2: When the oven beeps, remove, add the remaining ingredients other than coriander leaf and mix well and press start. Remove, garnish with coriander leaves and serve hot."</p>			

Category	Recipe-	Ingredients:	
IF9	SAMBHAR	Red Gram Dal	1½ cup
		Turmeric Powder	¼ tsp
		Bitter Gourd (Sliced Into Long Pieces)	¼ cup
		Brinjal (Sliced Into Long Pieces)	¼ cup
		Drum Stick (Sliced Into Long Pieces)	½ stick
		Ladies Finger (Sliced Into Long Pieces)	3
		Dried Red Chillies	4
		Curry Leaves	Few
		Tamarind	¼ cup
		Hing	¼ tsp
		Red Chilli Powder	1 tsp
		Oil	2 tbsp
		White Gram Dal (Fried)	1 tsp
		Coriander Seeds (Fried)	½ tbsp
		Mustard Seeds (Fried)	½ tsp
		Coriander Leaves For Garnish	
		Mustard Seeds For Tadka	
		Water	
		Salt To Taste	
<p><b>Method of Preparation:</b>"Make a paste of fried white gram dal, coriander seeds, mustard seeds. Keep it aside. Mash the tamarind in a cup of water and strain. Keep it aside.</p> <p>Step 1: Take a microwave oven safe bowl add all the ingredients other than red gram dal and water. Mix well. Select category IB9, enter recipe code and press start.</p> <p>Step 2: When the oven beeps, remove, add the remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF10	ZAFRANI PULAO	Basmati Rice	1½ cup
		Water	2 cup
		Sugar	3 tbsp
		Milk	1½ cup
		Cashews	¾ cup
		Cardamoms	5
		Cloves	Few
		Almonds, Blanched And Cut	¾ cup
		Saffron Strands, Soaked In Hot Milk	¼ tsp
		Ghee As Required	1½ tsp
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than water and mix well. Select category IB10, enter recipe code and press start. Step 2:When the oven beeps, remove and add water, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF11	DAL TADKA	Red Lentils (Masoor Dal)	1 cup
		Yellow Lentils (Moong Dal)	1 cup
		Tomato Chopped	2
		Onion Chopped	1
		Oil	1 tbsp
		Red Chilli Powder	1 tsp
		Turmeric Powder	¼ tsp
		Ginger Paste	½ tsp
		Garlic Paste	½ tsp
		Green Chillies Chopped	2
		Mustard Seeds	¼ tsp
		Dried Red Chillies	2
		Coriander Leaves For Garnish	
		Salt To Taste	
		Water As Required	
<p><b>Method of Preparation:</b>"Step 1: In a microwave oven safe bowl add all ingredients other than red lentils, yellow lentils, tomato, water and salt. Mix well. Select category IB11, enter recipe code and press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF12	CHICKEN CHETTINAD	Chicken	200 gms
		Khus Khus Roasted	1 tbsp
		Dry Red Chillies Roasted	3
		Coriander Roasted	½ tsp
		Mustard Roasted	½ tbsp
		Cinnamon Roasted	½ inch
		Cardamom Roasted	2
		Cloves Roasted	2
		Chilli Powder	1 tsp
		Turmeric Powder	½ tsp
		Chopped Ginger	1 tsp
		Chopped Garlic	1 tsp
		Chopped Tomato	1
		Chopped Onions	1
		Oil	1 tbsp
		Curry Leaves	Few
		Lemon Juice	½ tsp
		Sugar	½ tsp
		Grated Coconut for Garnish	
		Coriander Leaves for Garnish	
		Salt To Taste	
<p><b>Method of Preparation:</b>"In a mixer, grind all the roasted ingredients with garlic and ginger to make a uniform paste.</p> <p>Step 1: Take a microwave oven safe bowl add all the ingredients other than chicken, tomato, coconut and coriander leaves. Mix well. Select category IB12, enter recipe code and press start.</p> <p>Step 2: When the oven beeps, remove, add the remaining ingredients except coconut and coriander leaves, mix well and press start. Remove, garnish with coconut and coriander. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF13	CHANA MASALA	Chickpeas, Soaked	200 gms
		Chopped Onion	1 cup
		Chopped Tomato	¾ cup
		Mustard Seeds	½ tsp
		Curry Leaves	Few
		Green Chili	1 tsp
		Bay Leafs	3
		Turmeric Powder	¼ tsp
		Asafoetida	¼ tsp
		Ginger-Garlic Paste	1 tsp
		Coriander Leaves For Garnishing	
		Salt As Required	
		Oil As Required	
		Water As Required	
		Oil As Required	
		For Roasting Masala:	
		Grated Coconut	¾ cup
		Cinnamon	3
		Fennel	1 tsp
		Cumin Seeds	1 tsp
		Coriander Seeds	1 tsp
		Red Chillies	2
		Cloves	Few
		Cardamom	1
		Black Pepper	Few
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than chickpeas, tomato, coriander leaves, water and mix well. Select category IB13, enter recipe code &amp; press start. Step 2: When the oven beeps, remove, add the remaining ingredients other than coriander leaves, mix well and press start. Remove and garnish with coriander leaves. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF14	FISH CURRY	Fish - Washed & Sliced	250 gms
		Coriander Leaves – Chopped	1½ tbsps
		Tomatoes - Finely Chopped	2
		Garlic Cloves	6
		Green Chillies – Chopped	3
		Methi Seeds	1½ tsp
		Coriander Powder	1½ tsp
		Turmeric Powder	½ tsp
		Salt To Taste	
		Oil As Required	
		Water As Required	
		Oil As Required	
<p><b>Method of Preparation:</b> "Marinate the fish in salt and turmeric powder for 15 minutes. Grind the coriander leaves, methi seeds, garlic and green chillies into a paste. Step 1: Take a microwave oven safe bowl, add all the ingredients other than the fish and above paste. Mix well, select category IB14, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add fish &amp; coriander, methi seeds, green chili, garlic paste to the tadka and mix smoothly and press start. Remove and serve hot."</p>			

Category	Recipe-	Ingredients:	
IF15	TOMATO RASAM	Red Gram Dal	3 tbsp
		Tomatoes	5
		Garlic Paste	2 tsp
		Garlic Grated	2 tsp
		Ginger Chopped	1 inch
		Green Chillies Chopped	3
		Turmeric Powder	¼ tsp
		Mustard Seeds	1½ tsp
		Cumin Seeds	1½ tsp
		Dried Red Chillies	4
		Hing	a pinch
		Curry Leaves	Few
		Pepper Powder	2 tsp
		Oil	2 tbsp
		Salt To Taste	
		Water	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b>"Step 1:In a microwave oven safe bowl, add all ingredients other than tomatoes, water,coriander, mix well. Place in the microwave, select category IB15, enter recipe code &amp; press start.</p> <p>Step 2: After the beep, remove &amp; add remaining ingredients other than coriander leaves, mix well and press start. Remove and garnished with coriander leaves. Serve hot</p>			

Category	Recipe-	Ingredients:	
IF16	PANEER MASALA	Paneer (Cut Into Cubes)	250 gms
		Tomatoes (Chopped)	1 cup
		Oil	1½ tbsp
		Green Chilli	4
		Cumin Seeds	1 tsp
		Garlic Ginger Paste	1 tsp
		Cloves	4
		Turmeric Powder	¼ tsp
		Red Chilli Powder	2 tsp
		Pepper Powder	1 tsp
		Cardamom Powder	1 tsp
		Salt To Taste	
		Water As Required	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, water and coriander leaves. Mix well, select category IB16, enter recipe code &amp; press start.</p> <p>Step 2: When the oven beeps, remove and add paneer and water and mix well and press start. Remove, garnish with coriander and serve."</p>			



Category	Recipe-	Ingredients:	
IF17	LEAFY VEGETABLE	Spinach Leaves, Washed & Chopped	2 cup
		Mustard Greens, Washed & Chopped	2 cup
		Cumin Seeds	1 tsp
		Green Chilli (Minced)	1 tsp
		Ginger Paste	1 tsp
		Garlic Paste	1 tsp
		Turmeric Powder	½ tsp
		Red Chilli Powder	
		Hing A Pinch	
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl; add all ingredients other than spinach leaves and mustard greens. Mix well, select category IB17, enter recipe code and press start. Step 2: When the oven beeps, remove and add the remaining ingredients, mix well. Cover the bowl with lid, place it in the microwave oven and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF18	TOMATO CURRY	Tomatoes (Chopped)	250 gms
		Finely Chopped Onion	3
		Red Chilly Powder	1½ tsp
		Cumins	1 tsp
		Turmeric Powder	½ tsp
		Garam Masala	1½ tsp
		Garlic Crushed	4
		Curry Leaves	Few
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than tomato and garam masala. Mix well. Select category IB18, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add the remaining ingredients and mix well. Cover the bowl with lid, place it in the microwave oven and press start. Remove and serve hot."</p>			

Category	Recipe-	Ingredients:	
IF19	PRAWNS CURRY	Prawn – Shelled	250 gms
		Onions Cut Into Small Pieces	3
		Garlic Paste	1½ tsp
		Ginger Paste	1½ tsp
		Chilli Powder	1 tsp
		Turmeric Powder	½ tsp
		Mustard Seeds	½ tsp
		Oil	1 tbsps
		Salt To Taste	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than the prawns. Mix well, select category IB19, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add the prawns and mix well. Place the bowl in the microwave oven and press start. Remove, and serve."</p>			

Category	Recipe-	Ingredients:	
IF20	PALAK PANEER	Paneer	250 gms
		Palak Paste	3 cup
		Onion Paste	2 cup
		Black Pepper Powder	½ tsp
		Ginger-Garlic Paste	1 tsp
		Green Chilli Paste	1 tsp
		Bay Leaves	3
		Cumin Seeds	1 tsp
		Garam Masala Powder	1 tsp
		Butter As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, spinach paste, and salt. Mix well, select category IB20, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF21	BHENDI FRY	Lady Finger (Okra / Bhendi)	250 gms
		Gram Flour	1 cup
		Sliced Onion	1 cup
		Sliced Green Chilli	3
		Coriander Powder	1 tsp
		Red Chilli Powder	1½ tsp
		Garam Masala Powder	1½ tsp
		Cumin Seeds	1 tsp
		Turmeric Powder	¼ tsp
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b>Step 1: Take a microwave oven safe bowl, add all ingredients other than lady finger. Mix well, select category IB21, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add ladyfingers, mix well and press start. Remove and serve hot.</p>			

Category	Recipe-	Ingredients:	
IF22	ALOO MATAR	Potatoes	2 cup
		Green Peas	1½ cup
		Curd	1½ cup
		Green Chillies	2
		Turmeric Powder	¼ tsp
		Onion	2
		Tomatoes Puree	1½ cup
		Ginger	½ tsp
		Coriander Powder	½ tsp
		Red Chilli Powder	1 tsp
		Garam Masala	1 tsp
		Oil As Required	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than tomato puree, salt, green peas, coriander leaves and curd. Mix well, select category IB22, enter recipe code &amp; press start.</p> <p>Step 2: When the oven beeps, remove and add all remaining ingredients other than coriander leaves, mix well and press start. Remove, garnish with coriander leaves and serve."</p>			

Category	Recipe-	Ingredients:	
IF23	PLAIN PALAK CURRY	Palak (Spinach) Finely Chopped	2½ cup
		Red Chilly Powder	1 tsp
		Moong Dal	½ cup
		Garam Masala	1 tsp
		Turmeric Powder	¼ tsp
		Onion	¼ tsp
		Garlic Paste	¼ tsp
		Ginger Paste	¼ tsp
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than palak and salt. Mix well, select category IB23, enter recipe code &amp; press start.</p> <p>Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start. Remove and serve hot."</p>			

Category	Recipe-	Ingredients:	
IF24	KADAI PANEER	Paneer	2 cup
		Tomatoes Chopped	1 cup
		Capsicums	1 cup
		Onions Cubed	2 cup
		Ginger Garlic Paste	2 tsp
		Turmeric Powder	½ tsp
		Coriander Seeds	1 tsp
		Red Chillies	Few
		Garam Masala	2 tsp
		Kasoori Methi	1 tsp
		Coriander Leaves Chopped	3 tbsp
		Cream	3 tbsp
		Salt To Taste	
		Oil As Needed	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, capsicum, tomato, coriander leaves, cream and mix well and select category IB24, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF25	SOYABEAN MASALA	Soya beans	1 cup
		Onions (chopped)	1 cup
		Tomato (chopped)	¾ cup
		Ginger paste	½ tsp
		Garlic paste	½ tsp
		Chilli powder	1 tsp
		Coriander powder	1 tsp
		Turmeric powder	¼ tsp
		Curry leaves	Few
		Cloves	Few
		Cinnamon	2
		Thick coconut milk	½ cup
		Salt - As reqd	
		Oil as required	
		Water as required	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than soya beans, tomato, milk, water and mix well. Select category IB25, enter recipe, code &amp; press start. Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF26	PANEER MATAR	Paneer	2 cup
		Matar	1 cup
		Chopped Tomatoes	¾ cup
		Chopped Onions	1 cup
		Cumin Seeds	1 tsp
		Turmeric Powder	¼ tsp
		Red Chili Powder	1 tsp
		Garam Masala	1 tsp
		Ginger Paste	½ tsp
		Garlic Paste	½ tsp
		Oil Or Ghee	
		Coriander Leaves For Garnishing	
		Salt As Required	
		Water As Required	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, tomato, coriander, water and mixwell. Select category IB26, enter recipe code and press start. Step 2: When the oven beeps, remove and add all the remaining ingredients other than coriander leaves, mix well and press start. Remove garnish with coriander leaves, Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF27	GARLIC GINGER PRAWNS	Prawns, Peeled	300 gr
		Onion Chopped	1 cup
		Tomato Chopped	¾ cup
		Garlic	2 tsp
		Ginger, Grated Finely	3 tsp
		Soy Sauce	3 tsp
		Corn Flour	½ cup
		Chicken Stock	1 cup
		Rice To Serve	
		Oil As Required	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl. Add all ingredients other than prawns, tomato, soya sauce, chickenstock, rice and mix well. Select category IB27, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add all remaining ingredients other than rice, mix well and press start. Remove and serve with rice.</p>			

Category	Recipe-	Ingredients:	
IF28	FISH PULUSU	Fish	300 gr
		Chopped Onions	¾ cup
		Green Chillies Slit	3
		Ginger Garlic Paste	1½ tsp
		Slightly Roasted Poppy Seeds	¾ tsp
		Grated Coconut	¾ cup
		Garam Masala	1½ tsp
		Red Chili Powder	1½ tsp
		Lemon Juice	1½ tsp
		Turmeric Powder	¼ tsp
		Red Chili Powder	1½ tsp
		Fresh Coriander Leaves	2½ tbsp
		Bay Leaf	Few
		Cloves	4
		Cinnamon Stick	3
		Cumin	¾ tsp
		Green Cardamom	3
		Tamarind Juice	¾ cup
		Curry Leaves	Few
		Oil As Required	
		Salt As Needed	

**Method of Preparation:** Step 1: Take a microwave oven safe bowl, add all ingredients other than fish, lemon juice, tamarind juice and mixwell. Select category IB28, enter recipe code & press start.

Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot.

Category	Recipe-	Ingredients:	
IF29	CHILLI CHICKEN	Boneless Chicken	300 gr
		Chilli Sauce	1½ tsp
		Soya Sauce	1½ tsp
		Pepper Powder	1½ tsp
		Vinegar	1½ tsp
		Corn Flour	1½ tbsp
		Red Chili Powder	1½ tsp
		Eggs	3
		Salt To Taste	
		Seasoning :-	
		Soya Sauce	¾ tsp
		Chilli Sauce	¾ tsp
		Red Chilli Powder	¾ tsp
		Sugar	¾ tsp
		Veggies :-	
		Onion Thinly Sliced	¾ cup
		Garlic Chopped	¾ tsp
		Capsicum	¾ cup
		Green Chilies Slit And Deseeded	¾ tsp
		Celery Chopped Finely (Optional)	½ cup
		Spring Onions For Garnish	

**Method of Preparation:** Step 1: Take a microwave oven safe bowl, Add chicken and mix well. Select category IB29, enter recipe code and press start to cook. After the oven beeps, remove and add all ingredients other than seasoning and veggies, mix well and set it aside for 20 minutes for marination.

Step 2: When the oven beeps, remove and add seasonings, veggies, mix well and press start to cook. Garnish with spring onions, Serve hot.

Category	Recipe-	Ingredients:	
IF30	METHI CURRY	Methi , finely chopped	300 gr
		Gram flour	3 tbsp
		Onion chopped	1 cup
		Tomato chopped	1 cup
		Garlic, minced	Few
		Garlic, minced	1 tsp
		Turmeric powder	¼ tsp
		Red chilli powder	1 tsp
		Salt To Taste	
		Lemon juice	1 tsp
		Oil as required	

**Method of Preparation:** Step 1: Take a microwave oven safe bowl, add all ingredients other than methi, tomato, lemon juice and mix well. Select category IB30, enter recipe code & press start.

Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot.

Category	Recipe-	Ingredients:	
IF31	EGG CURRY	Boiled Eggs	4
		Chopped Onions	1½ cup
		Tomato Puree	1 cup
		Ginger Garlic Paste	1 tsp
		Cumin	1 tsp
		Chili Powder	1 tsp
		Curry Leaves	Few
		Mint Leaves	Few
		Garam Masala	1 tsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than eggs, tomato puree, coriander leaves and mix well. Select category IB31, enter recipe code and press start.  Step 2: After the oven beeps, remove and add all remaining ingredients other than coriander leaves, mix smoothly and press start. Garnish with coriander leaves. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF32	PANEER MAKHANI	Paneer	300 gms
		Tomato Puree	1½ cup
		Fresh Cream	1½ cup
		Green Chillies	2
		Red Chilli Powder	1 tsp
		Garam Masala Powder	1 tsp
		Dried Kasuri Methi	Few
		Butter As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than tomato puree and fresh cream. Mix well, select category IB32, enter recipe code &amp; press start.  Step 2: After the oven beeps, remove, add the remaining ingredients, mix well and press start. Remove, and serve hot.</p>			



Category	Recipe-	Ingredients:	
IF33	PANEER MAKHANI	Roasted Vermicelli / Semya	300 gms
		Urad Dal	1½ tsp
		Chana Dal	1½ tsp
		Turmeric Powder	¼ tsp
		Green Chillies	3
		Oil	1 tbsp
		Lemon	¼ tsp
		Mustard Seeds	¼ tsp
		Cumin Seeds	¼ tsp
		Fenugreek Seeds	¼ tsp
		Broken Dry Chillies	3
		Hing	a pinch
		Curry Leaves	few
		Salt To Taste	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than roasted semya, lemon, hing, mix well and select category IB33, enter recipe code &amp;press start. Step 2: After the beep, remove and add all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF34	VEGETABLE PULAO	Basmati rice	1½ cup
		Gobhi	½ cup
		Matar	½ cup
		French beans	½ cup
		Red chilli powder	1 tsp
		Gajar	½ cup
		Jeera	1 tsp
		Laung	Few
		tej patta	3
		garam masala	1 tsp
		Water as required	
<p><b>Method of Preparation:</b>Step 1: Take a microwave oven safe bowl, add oil, jeera, laung, tej patta &amp; all vegetables and mix well. Selectcategory IB34, enter recipe code and press start. Step 2: When the oven beeps, remove and add rice, water, salt, garam masala, red chilli powder, mix well and press start. Step 3: After the oven beeps, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF35	VEG BIRYANI	Rice	1½ cup
		Ghee	2 tbsp
		Carrot Chopped	¼ cup
		French Beans Chopped	¼ cup
		Green Peas	¼ cup
		Red Chilli Powder	½ tsp
		Garam Masala	¼ tsp
		Garlic Paste	¾ tsp
		Ginger Paste	¾ tsp
		Green Chillies Chopped	¼ tbsp
		Onion Chopped	1
		Tomato Chopped	1
		Cinnamon	½ inch
		Cloves	4
		Cardamom	4
		Coconut Milk	1cup
		Cashew Nuts	Few
		Mint Leaves	Few
		Coriander Leaves	Few
		Lemon Juice	½ tsp
		Salt To Taste	
		Water As Required	

**Method of Preparation:**Step 1: Take a microwave oven safe bowl; add all the ingredients other than rice, tomato, coconut milk, water, cashew nuts, mint leaves, coriander leaves, lemon juice and salt and mix well. Select category IB35, enter recipe code & press start.

Step 2: When the oven beeps, remove and add the remaining ingredients other than coconut milk, cashew nuts, lemon juice, mix well and press start.

Step 3: After the oven beeps. Remove, and all remaining ingredients, mix well and press start. Serve hot.

Category	Recipe-	Ingredients:	
IF36	KHUMB PULAO	Basmati Rice (Soaked)	2 cup
		Sliced mushrooms	1½ cup
		Chopped spring onions	1 cup
		Milk	1 cup
		Chopped garlic	1½ tbsp
		Pepper to taste	
		Salt to taste	
		Oil as required	
		Water as required	

**Method of Preparation:**Step 1: Take a microwave oven safe bowl, add oil, chopped garlic & spring onions. Select category IB36, enter recipe code and press start.

Step 2: When the oven beeps, remove and add rice, milk, water, mix well & press start.

Step 3:When the oven beeps, remove and add mushrooms, salt & pepper, mix well and press start. Serve hot.

Category	Recipe-	Ingredients:	
IF37	CHICKEN BIRYANI	Basmati rice (half cooked)	1½ cup
		Boneless chicken	3 cup
		Curd	1½ cup
		Tomato puree	3 tbsp
		Ginger garlic paste	1 tsp
		Garam masala	1 tsp
		Red chilli powder	1 tsp
		Onion paste	1½ cup
		Coriander leaves	Few
		Coriander powder	1 tsp
		Turmeric powder	¼ tsp
		Water as required	
		Salt to taste	
		Oil as required	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than rice, chicken, curd, tomato, water and mix well. Select category IB37, enter recipe code &amp; press start.  Step 2: When the oven beeps, remove and add chicken, curd, tomato, mix well &amp; press start.  Step 3: When the oven beeps, remove and add half cooked rice, water, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF38	MALABAR BIRYANI	Basmati rice (half cooked)	1½ cup
		Boneless chicken	3 cup
		Sliced onion	1 cup
		Red chilli powder	1 tsp
		Turmeric powder	¼ tsp
		Biryani masala	2 tsp
		Curd	1 cup
		Sliced tomato	1 cup
		Water as required	
		Oil as required	
		Salt to taste	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than rice, chicken, curd, tomato, water and mix well. Select category IB38, enter recipe code &amp; press start.  Step 2: When the oven beeps, remove and add chicken, curd, tomato, mix well &amp; press start.  Step 3: When the oven beeps, remove and add half-cooked rice, water, mix well and press start. Wait for 3 minutes. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF39	VEN PONGAL	Rice (soaked )	1 cup
		Moong dal (soaked )	1 cup
		Cumin seeds	1 tsp
		Pepper powder	1 tsp
		Cashewnuts	Few
		Ghee	3 tbsp
		Water as required	
		Salt to taste	
<p><b>Method of Preparation:</b>Step 1: Take a microwave oven safe bowl, add all ingredients other than rice, water and mix well. Select category IB39, enter recipe code &amp; press start.  Step 2: When the oven beeps, remove and add rice, water, mix well &amp; press start. Step 3: When the oven beeps, remove, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF40	BENGALI BIRYANI	Basmati rice (half cooked)	1½ cup
		Fish (Hilsa)	250 g
		Ghee	2 tbsp
		Onion (sliced)	2 nos.
		Ginger-garlic paste	2 tsp
		Red chilli powder	1 tsp
		Cumin powder	1 tsp
		Black pepper	Few
		Bay leaf	3
		Cloves	Few
		Turmeric powder	¼ tsp
		Garam masala	1 tsp
		Cardamom	3
		Cinnamon	2
		Curd	1 cup
		Oil as required	
		Water as required	
		Salt to taste	
<p><b>Method of Preparation:</b>Step 1: Take a microwave oven safe bowl, add all ingredients other than rice, fish, curd, water and mix well. Select category IB40, enter recipe code &amp;press start.  Step 2: When the oven beeps, remove and add chicken, curd, mix well &amp; press start.  Step 3: When the oven beeps, remove and add half-cooked rice, water, mix well and press start. Wait for 3 minutes. Serve hot</p>			

Category	Recipe-	Ingredients:	
IF41	VEG TAHIRI	Basmati rice (soaked )	1 cup
		Gobhi	½ cup
		Matar	½ cup
		Gajar	½ cup
		Tomato	½ cup
		Potato	½ cup
		Jeera	1 tsp
		Garam masala	1 tsp
		Laung	3
		Tej patta	3
		Haldi	¼ tsp
		Red chilli powder	1 tsp
		Salt to taste	
		Water as required	
		Oil as required	

**Method of Preparation:** Step 1: Take a microwave oven safe bowl, add all ingredients other than rice, tomato, water and mix well. Select category IB41, enter recipe code & press start.

Step 2: When the oven beeps, remove and add all remaining ingredients, mix well & press start.

Step 3: When the oven beeps, remove, mix well and press start. Serve hot.

Category	Recipe-	Ingredients:	
IF42	PEPPER RICE	Soaked Rice	1½ cup
		Dry coconut	1 cup
		Green chilli (Chopped)	1 tsp
		Garlic (Chopped)	1 tsp
		Black pepper powder	¼ tsp
		Mustard seeds	½ tsp
		Black gram dal	2 tbsp
		Bengal gram dal	2 tbsp
		Curry leaves	Few
		Dry Red Chilli	3
		Water as required	
		Ghee as required	
		Salt to taste	

**Method of Preparation:** "Step 1: Take a microwave oven safe bowl, add all ingredients other than rice, water and mix well. Select category IB42, enter recipe code & press start.

Step 2: When the oven beeps, remove and add all remaining ingredients, mix well & press start.

Step 3: When the oven beeps, remove, mix well and press start. Serve hot."

Category	Recipe-	Ingredients:	
IF43	CURD RICE	Rice	1½ cup
		Dahi / Yogurt	1½ cup
		Milk	1 cup
		Mustard Seeds	½ tsp
		Cumins Seeds	½ tsp
		Dry Red Chilly (Cut Into Small)	2
		Ghee	1 tbsp
		Medium Size Cucumber Grated	½
		Seedless Grapes (Chopped)	50 gms
		Pomegranate (Dalim) Seeds	¼ tsp
		Water As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, add all ingredients other than rice, yogurt, milk, cucumber, grapes, dalim and water. Mix well. Select category IB43, enter recipe code &amp; press start.</p> <p>Step 2: When the oven beeps, remove and add the remaining ingredients other than grapes, dalim, mix well and press start. Remove, add grapes, dalim and serve hot."</p>			

Category	Recipe-	Ingredients:	
IF44	BAKED POTATO CHEESEBALLS	Potatoes, boiled & smashed	250 gr
		Breadcrumbs	1½ cup
		Cheese grated	½ cup
		Pepper powder	½ cup
		Mint powdered	½ cup
		Salt to taste	
		Ghee	
<p><b>Method of Preparation:</b>"Combine all ingredients to make small potato cheese balls.</p> <p>Step 1: Keep the potato cheese balls in the crispy plate, on the high mesh rack. Select category IB44, enter recipe code and press start.</p> <p>Step 2: When the oven beeps, change the side of the sandwich &amp; again press start."</p>			

Category	Recipe-	Ingredients:	
IF45	EGG-BHURJI	Eggs	4
		Onion, chopped	2 cup
		Tomato	1 cup
		Green chilli, chopped	3
		Ginger Garlic paste	1 tsp
		Cumin seeds	1 tsp
		Chilli powder	1 tsp
		Coriander powder	1 tsp
		Turmeric powder	¼ tsp
		Garam masala	1 tsp
		Oil as required	
		Coriander leaves for garnish	
		Salt to taste	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than eggs, corianderleaves, mix well. Select category IB45, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add the remaining ingredients other than coriander leaves, mix well and press start. Step 3: After the beep, Remove, smash and mix well. Press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF46	BAINGAN KA BARTA	Large Seedless Oval Eggplant	1
		Large Onion Grated	½ tsp
		Ginger Finely Chopped	½ tsp
		Garlic Finely Chopped	2
		Green Chillies Finely Chopped	1 tbsp
		Coriander Leaves Finely Chopped	¼ tsp
		Garam Masala	½ tsp
		Red Chilli Powder	¼ tsp
		Turmeric powder	1 pinch
		Asafetida (Hing)	1 tsp
		Lemon Juice	¼ tsp
		Cumin	¼ tsp
		Mustard Seeds	1 tbsp
		Oil	
		Water	
		Salt To Taste	
<p><b>Method of Preparation:</b> Step 1: Place the eggplant (pierced on all sides with a fork) on the turn table in the microwave oven. Select category IB46, enter recipe code &amp; press start. Step 2: Remove After the beep, mash eggplant till soft and add all remaining ingredients, mix well, cover bowl with lid and press start. Step 3: After the beep, remove, mix well and press start. Serve hot</p>			

Category	Recipe-	Ingredients:	
IF47	EGG BIRYANI	Rice	1½ cup
		Boiled Eggs (Prick With A Fork Randomly)	5
		Tomato Chopped	¾ cup
		Ginger Garlic Paste	1 tsp
		Onion Thinly Sliced	¾ cup
		Green Chilies Minced	4
		Turmeric Powder	½ tsp
		Red Chilli Powder	1½ tsp
		Biryani Masala Powder	1½ tsp
		Coriander Leaves Chopped	Few
		Curd	1 cup
		Star Anise	4
		Bay Leaf	5
		Shahi Jeera	1 tsp
		Cardamoms	4
		Cloves	5
		Cinnamon Stick	5
		Mace	3
		Salt To Taste	
		Water As Required	
		Oil As Required	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than rice, eggs, curd, water, mix well. Select category IB47, enter recipe code and press start.  Step 2: After the beep, remove and add all remaining ingredients other than eggs, mix well and press start.  Step 3: After the beep, remove and add boiled eggs and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF48	TOMATO SAUCE	Tomato	200 g
		Onion	1 cup
		Chilli powder	1 tsp
		Chopped ginger	1 tsp
		Chopped garlic	1 tsp
		Garam masala	1 tsp
		Sugar	1 tsp
		Salt to taste	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe glass bowl put tomato pieces, cover and keep it in a Microwave. Select category IB48, enter recipe code &amp; press start.  Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Allow to cool and grind it in a mixer. Strain it.</p>			



Category	Recipe-	Ingredients:	
IF49	LEHSUN KI CHUTNEY	Chopped tomatoes	4 nos
		Chopped garlic	20 g
		Chopped green chillies	2 nos
		Chopped onion	1 cup
		Oil	2 tsp
		Jeera	1 tsp
		Red chilli powder	1 tsp
		Turmeric powder	¼ tsp
		Water if required	
		Salt to taste	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all the ingredients other than water, salt, mix well. Select category IB49, enter recipe code &amp; press start.</p> <p>Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. When the cooking ends, allow it to cool. Grind it &amp; serve.</p>			

Category	Recipe-	Ingredients:	
IF50	LEMON PICKLE	Lemon pieces	200 gr
		Sugar	200 gr
		Chilli powder	1 tbsp
		Mustard	2 tsp
		Cumins	2 tsp
		Hing	a pinch
		Salt to taste	
<p><b>Method of Preparation:</b> Cut lemon and remove seeds.</p> <p>Step 1: Take a microwave oven safe bowl, add lemon pieces. Select category IB50, enter recipe code and press start.</p> <p>Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Store it in a bottle after it cools.</p>			

Category	Recipe-	Ingredients:	
IF51	COCONUT CHUTNEY	Fresh grated coconut	300 g
		Chopped green chillies	2 nos.
		Chopped ginger	½ tbsp
		Roasted split gram dal (optional)	1 tbsp
		Salt	As per taste
		For tempering	
		Oil	2 tbsp
		Mustard seeds	1 tsp
		Broken dry red chillies	3 no.
		Curry leaves	A few
<b>Method of Preparation:</b> Grind grated coconut, chopped green chillies, ginger, roasted split gram dhal and salt together in a blender.			
Step 1: Take a microwave oven safe glass bowl add oil, mustard seeds, broken dry red chillies, curry leaves. Select category IB51, enter recipe code & press start. When the oven beeps, remove and Pour the tempering over the chutney & serve.			

Category	Recipe-	Ingredients:	
IF52	TIL KI CHUTNEY	Roasted til	2 cup
		Tamarind paste	3 tbsp
		Green chilli	5 nos
		Coriander leaves	2 tbsp
		Mint leaves	1 tbsp
		Water	½ cup
		Garlic pods	3 nos
		Salt	As per taste
		For Tempering	
		Oil	2 tbsp
		Cumin seeds	1 tsp
		Curry leaves	7 nos
		Red chilli (dry)	2 nos
<b>Method of Preparation:</b> Grind together roasted til, tamarind paste, green chilli, coriander leaves, mint leaves, garlic pods, salt & water in spice grinder. Make a rough paste.			
Step 1: Take a microwave oven safe glass bowl,add oil, cumin seeds, curry leaves & dried red chilli. Mix well. Select category IB52, enter recipe code & press start. When the oven beeps, add the grounded paste to the tempering & mix well.			

Category	Recipe-	Ingredients:	
IF53	MANCHURIAN SAUCE	Water	1½ cup
		Vinegar sauce	1 tbsp
		Soya sauce	1 tsp
		Tomato sauce	½ cup
		Ajinomoto	A pinch
		Corn flour	2 tbsp + ½ cupwater
<b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl add all the ingredients and mix well. Select category IB53, enter recipe code & press start.			

Category	Recipe-	Ingredients:	
IF54	MIX VEG PICKLE	Green peas	½ cup
		Beetroot (sliced)	½ cup
		Carrot (sliced)	½ cup
		Cauliflower florets	½ cup
		Radish (sliced)	½ cup
		Lemon juice	1 tsp
		Chilli powder	1 tsp
		Pickle Masala	1 tsp
		Oil	2 tbsp
		Mustard	1 tsp
		Cumins	1 tsp
		Hing	a pinch
		Sugar	1 tsp
		Salt to taste	
<b>Method of Preparation:</b> Step 1: Take a microwave oven safe glass bowl, add all vegetables. Cover and keep it in Microwave. Select category IB54, enter recipe code and press start. Step 2: When it gives a beep, remove and add all remaining ingredients, mix well and p press start. Set to cool. Mix well and store it in a fridge.			

Category	Recipe-	Ingredients:	
IF55	BANANA HALWA	Banana Ground To Paste	2½ cup
		Wheat Flour	1 cup
		Milk	1 cup
		Cardamom Powder	a pinch
		Sugar	1½ cup
		Cashews	Few
		Almonds	Few
		Ghee As Required	
<b>Method of Preparation:</b> "Step 1: Take a microwave oven safe glass bowl, add ghee and wheat flour, mix them well and select category IB55, enter recipe code & press start. Step 2: After the beep, remove, add the remaining ingredients, mix well and press start. Serve hot." Step 2: When it gives a beep, remove and add all remaining ingredients, mix well and press start. Set to cool. Mix well and store it in a fridge.			

Category	Recipe-	Ingredients:	
IF56	COCONUT LADOO	Suji / Rava	2 cup
		Grated Coconut	3 cup
		Condensed Milk	as required
		Powdered Sugar	2 cup
		Dry Coconut Powder	¼ cup
<p><b>Method of Preparation:</b>"Step 1: Take suji (rava) in a microwave oven safe glass bowl, Place in the microwave oven, select category IB56, enter recipe code &amp; press start. Step 2: After the beep, remove, add grated coconut, condensed milk, powdered sugar &amp; mix well and press start. Remove After the beep &amp; set aside to cool. Make small balls of the mixture. Roll the balls in dry coconut powder &amp; serve."</p>			

Category	Recipe-	Ingredients:	
IF57	SUKHDI	Whole Wheat Flour	2 cup
		Ghee	1½ cup
		Jaggery - Sliced Thinly	1½ cup
		Milk	1 cup
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe glass bowl; add wheat flour and ghee mix well. To roast the wheat flour, select category IB57, enter recipe code &amp; press start. Step 2: After the beep, remove and add jaggery, milk, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF58	BESAN KA LADOO	Besan	2 cup
		Sugar Powder	1 cup
		Elaichi Powder	¼ tsp
		Ghee (If Needed)	1½ tbsp
		Roasted Cashews Chopped	¼ cup
		Raisins (Optional)	1½ tbsp
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe glass bowl. Add ghee, besan, mix them well and select category IB58, enter recipe code and press start. (stir twice in between). Step 2: After the beep, remove and add sugar, cardamom, add the ghee if needed, mix well and press start. Step 3: After the beep, remove and add cashew, raisins. Take small portions and roll to balls. Serve warm."</p>			

Category	Recipe-	Ingredients:	
IF59	KAJU KATLI	Roasted Cashew Nuts Powder	1½ cup
		Sugar	¾ cup
		Rose Water	¼ tsp
		Cardamom Powder	¼ tsp
		Water As Required	
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, Add sugar, cardamom powder and rose water, mix well and select category IB59, enter recipe code &amp; press start. Step 2: When the sugar melts off completely add the cashew nuts powder into it. Mix well and press start. After the beep, remove, mix well and blend the sugar syrup and powder. The mixture must be smooth. Pour the mixture in to a lightly greased baking dish. Set to cool and cut to it into desired shapes."</p>			

Category	Recipe-	Ingredients:	
IF60	RAGI KHEER	Ghee	1 tbsp
		Ragi Flour	2 tbsp
		Hot Milk	2 cup
		Sugar	1 cup
		Cashews	6
		Pistachios - Chopped Finely	4
		Almonds - Chopped Finely	3
		Saffron – Optional	6 strands
		Cardamom Powder	1/8 tsp
<p><b>Method of Preparation:</b>"Step 1: Take a microwave oven safe bowl, Add sugar, milk, mix well and select category IB60, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add ragi flour, ghee, mix well and press start. After the beep, remove, mix them well and add all remaining ingredients and serve hot."</p>			

Category	Recipe-	Ingredients:	
IF61	APPLE PIE	Apples cut into slices	4 cup
		Corn starch	3 tbsp
		Honey	3 tbsp
		Raisins (optional)	3 tbsp
		Nutmeg to taste	
		Cinnamon to taste	
		Butter as required	
<p><b>Method of Preparation:</b>"Marinate the apples with the all ingredients for 1/2 hour. Step 1: Arrange the marinate apples in a lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select category IB61, enter recipe code &amp; press start. Turn once in between." -</p>			

Category	Recipe-	Ingredients:	
IF62	CARAMEL PUDDING	Milk	4 cup
		Sugar	2 cup
		Eggs	4
		Vanilla extract	3/4 tsp
		water as required	
<p><b>Method of Preparation:</b>Step 1: Take a grill safe deep bowl, add all the ingredients, mix well and place the bowl in on the mesh rack, select category IB62, enter recipe code and press start. Remove, set to cool and refrigerate. Serve chilled.</p>			

Category	Recipe-	Ingredients:	
IF63	CHHENA PODA	Paneer	2 cup
		Suji	¾ cup
		Cardamom	½ tsp
		Raisins	few
		Roasted Cashews	Few
		Syrup:-	
		Ghee	1½ tbsp
		Sugar	1½ cup
<p><b>Method of Preparation:</b>"Take a mixing bowl, Add paneer , suji, cardamom, mix it and set aside for kneading, till it get a very mashed quality. Add sugar, nuts and mix it with paneer thoroughly to get a crumbly mixture finally.</p> <p>Step 1: Take a baking bowl, pour the ghee, sugar syrup in to a bowl, Pour in the paneer mix over the syrup and select category IB63, enter recipe code &amp; press start to bake. Serve it warm."</p>			

Category	Recipe-	Ingredients:	
IF64	NAAN KHATAI	Maida	150 g
		Suji	50 g
		Powdered sugar	85 g
		Vanilla essence	1 tsp
		Butter	100 g
		Almonds & cashewnuts	A few
<p><b>Method of Preparation:</b>"Cream the butter &amp; sugar together till it turns fluffy. Add vanilla essence followed by maida &amp; suji. Make a dough out of this mixture. Make medium sized balls &amp; put cashewnut on the top of each piece.</p> <p>Step 1: Arrange them on crusty plate and place the plate in on the grill mesh rack, Select category IB64, enter recipe code &amp; press start. "</p>			

Category	Recipe-	Ingredients:	
IF65	SHAHI TUKDA	Roasted Bread Slices	3 slices
		Milkmaid	150 ml
		Milk	125 ml
		Sugar	3 tbsp
		Badam	Few
		Elaichi Powder	a pinch
		Pista Pieces	Few
		Kesar as per taste	
<p><b>Method of Preparation:</b>"Take a mixing bowl, add milkmaid, milk, sugar, dry fruits and kesar elaichi powder, mix well.</p> <p>Step 1: Take a microwave oven safe flat glass dish, pour the mixture on the slices and select category IB65, enter recipe code &amp; press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IF66	BREAD PUDDING	Bread Crumbs	250 gms
		Sugar	200 gram
		Milk	¾ liter
		Butter	50 gms
		Chocolate	20 gram
		Eggs (Yolks & White Suppurate)	4
		Vanilla Essence	1 tsp
<p><b>Method of Preparation:</b>"Soak bread crumbs in milk and press dry, add butter mixed sugar, chocolate, egg yolks, Mix well and add vanilla essence, egg white, mix all ingredients well and set a side. Step 1: Pour the pudding in lightly greased glass bowl and place it in the microwave, select category IB66, enter recipe code and press start."</p>			

Category	Recipe-	Ingredients:	
IF67	PURAN POLI KA PURAN	Chana Dal, Soaked & Cooked	1½ cup
		Jaggery Grated	1½ cup
		Turmeric Powder	¼ tsp
		Cardamom Powder	½ tsp
		Nutmeg Powder	½ tsp
		Oil If Required	
<p><b>Method of Preparation:</b>Step 1: Take a microwave oven safe bowl; add all the ingredients, mix them well. Place the bowl in the microwave oven, select category IB67, enter recipe code and press start. Remove; add in flour flatten dough and make puran poli. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IF68	KALAKAND	Condensed Milk	1 cup
		Crumbled Paneer	1½ cup
		Milk	¾ cup
		Cardamom Powder	½ tsp
		Nuts For Garnish	Few
<p><b>Method of Preparation:</b>Step 1: Take a microwave oven safe bowl, add all ingredients other than cardamom powder, nuts, mix well and select category IB68, enter recipe code and press start. After the beep, remove and add cardamom powder, mix smoothly and garnish with nuts, cut it into desired shapes. Serve warm</p>			

Category	Recipe-	Ingredients:	
IF69	APPLE CUSTARD	Apple Slices	2 cup
		Custard Powder	2½ tbsps
		Sugar	2½ tbsps
		Milk	2½ cup
<p><b>Method of Preparation:</b>Take a microwave oven safe bowl, Add all ingredients other than apples, mix well and select category IB69, enter recipe code &amp; press start. After the beep, remove and add apples, mix well, set aside to cool. Serve warm or cool.</p>			

Category	Recipe-	Ingredients:	
IF70	BETROOT HALWA	Grated Beetroot	3 cup
		Milk	2 cup
		Sugar	1 cup
		Ghee	3 tbsp
		Cardamom Powder	a pinch
		Cashews	10
		Raisins – Optional	6
<b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than cardamom powder, cashew nuts, raisins, mix well and select category IB70, enter recipe code and press start. After the beep, remove and add cardamom powder, cashew, raisins, mix smoothly and Serve warm.			

Category	Recipe-	Ingredients:	
IF71	NARIAL BURFI	Coconut scraped	2 cup
		Sugar	1 cup
		Powdered sugar	2 tbsp
		Fresh cream	½ cup
		Cardamom Powder	a pinch
		Ghee	1 tbsp
<b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all them well ingredients other than cardamom powder, mix and select category IB71, enter recipe code and press start. After the beep, remove and add cardamom powder, mix smoothly and cut it in desired shapes. Serve warm.			

Category	Recipe-	Ingredients:	
IF72	PEDA	Soft Khoya	250 gms
		Sugar Powdered	1 cup
		Cardamom Powder	¼ tsp
		Cardamom Seeds (Crushed)	¼ tsp
		Pistachios	Few
<b>Method of Preparation:</b> Step 1: Take a microwave oven safe glass bowl, add all ingredients other than cardamom seeds and pistachios, mix well and select category IB72, enter recipe code & press start. After the beep, remove and set to cool. When set well, make peda shape and garnish with cardamom seeds and pistachios on top and serve.			

Category	Recipe-	Ingredients:	
IF73	RAVA LADOO	Rava	1 cup
		Coconut Grated And Roasted	¾ cup
		Sugar Powder	¾ cup
		Cardamoms	3
		Melted Ghee AsRequired	
		Raisins And Cashew Nuts As Needed	
<b>Method of Preparation:</b> Step 1: Take a Microwave oven safe glass bowl, Add ghee, rava, mix well and select category IB73, enter recipe code & press start.(Stir twice in between) After the beep, remove and add powdered sugar, cardamoms, coconut, raisins. Add them to the blended mixture. Add ghee as needed and mix. Take small portions of the mix and roll to balls. Serve warm.			



Category	Recipe-	Ingredients:	
IF74	RICE KHEER	Rice	2 cup
		Milk	4 cup
		Cardamom Seeds	Few
		Almonds	Few
		Saffron Threads, Soaked	a pinch
		Pistachio Nuts	Few
		Raisins (Optional)	Few
		Sugar	1 cup
		Water As Required	

**Method of Preparation:**

Step 1: Take a microwave oven safe bowl, add all the ingredients other than cardamom, almonds, saffron, pistachio and raisins mix well. Place the bowl in the microwave oven, select category IB74, enter recipe code, and press start.

Step 2: When the oven beeps, remove and add cardamom, almonds, mix well and press start. After the beep remove and add all remaining ingredients, mix well and serve hot.

Category	Recipe-	Ingredients:	
IF75	BADAM HALWA	Almonds (Soaked & Peeled)	1½ cup
		Sugar	1 cup
		Ghee	1½ tbsp
		Cardamom Powder	¼ tsp
		Milk As Required	
		Few Drops Of Rose Water (Optional)	
		Pinch Of Saffron (Optional)	

**Method of Preparation:**

"Blend badam, sugar, cardamoms, saffron with milk to a smooth paste.

Step 1: Take a microwave oven safe bowl. Add ghee, add the ground paste, rose water. Select category IB75, enter recipe code & press start. Serve hot."

Category	Recipe-	Ingredients:	
IF76	KAJU BURFI	Kaju	2 cups
		Powdered sugar	1¼ cup
		Water	½ cup
<b>Method of Preparation:</b>			
Take kaju in a grinder & make a fine powder and keep aside. Step 1: In a microwave oven safe glass bowl take all the ingredients. Stir very well. Select category IB76 & press start. When the oven beeps, stir till all the lumps are removed. Keep stirring until the paste becomes like a dough (ball formation stage). Grease the kitchen-slab (marble top) a little with ghee. Take the dough & roll out to 1" thickness carefully. Cut the kaju burfi in desired square or diamond shape & decorate with vark and serve.			

Category	Recipe-	Ingredients:	
IF77	BROWNIE	Flour – Sifted	1½ cup
		Margarine	2 tbsps
		Sugar	1½ cup
		Baking Powder	1 tsp
		Cocoa Powder	¾ cup
		Walnuts	½ tbsps
<b>Method of Preparation:</b>			
Mix the margarine and sugar in a mixing bowl until the sugar is completely dissolved. Add cocoa powder, flour, nuts, baking powder and mix well until smooth. Pour into a lightly greased flat glass bowl. Place in the microwave oven, select category IB77, enter recipe code and press start. Remove, allow to cool and serve.			

Category	Recipe-	Ingredients:	
IF78	BASUNDI	Milk	6 cups
		Sugar	2tbsp
		Chopped Almonds	6
		Lemon Juice	1½ tsp
		Crushed Cardamoms	6
		Chopped Charoli Nuts (Saara)	1 tsp
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe large bowl; add all ingredients other than almonds, cardamom and charoli, mix well. Place the bowl in the microwave oven, select category IB78, enter recipe code, and press start. Remove, add all remaining ingredients and serve.			

Category	Recipe-	Ingredients:	
IF79	RABDI	Milk	1 cup
		Grated paneer	1 cup
		Condensed milk	½ cup
		Deshi ghee	1 tbsp
		Elaichi powder	¼ tsp
		Saffron	A few strands
		Rose essence	A few drops
		Chopped pistachios	1 tbsp
		Chopped almonds (skin removed)	2 tbsp
<b>Method of Preparation:</b>			
"Dissolve strands of saffron in 2 tbsp lukewarm milk. Step 1: In a microwave oven safe bowl, put all the ingredients of rabdi except chopped pistachios. Mix them well. Keep the bowl in Microwave. Select category IB79, enter recipe code & press start. Serve chilled garnished with chopped pistachio s."			

Category	Recipe-	Ingredients:	
IF80	FRUIT CUSTURD	Custard Powder	1 cup
		Milk	5 cup
		Sugar	1 cup
		Apple	2
		Banana	3
		Pineapple Slices	½ cup
		Strawberries	½ cup
		Black Grapes (Seedless)	½ cup
		Green Grapes (Seedless)	½ cup
		Cherries To Garnish	½ cup
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe large glass bowl; add milk, sugar and mix well. Place the bowl in the microwave oven, select category IB80, enter recipe code and press start. Step 2: When the oven beeps, remove and add custard powder, mix well and press start. Slice the apple, banana, pineapple into pieces and put them into a bowl, which is large enough to hold all the contents. The grapes and the strawberries need not be cut and should be added along with it. Add custard to the fruits and mix gently. Set to cool and serve"			

Category	Recipe-	Ingredients:	
IF81	STRAWBERRY CUSTARD	Custard Powder	1 cup
		Milk	5 cup
		Sugar	1 cup
		Strawberries	1 cup
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe bowl, add milk, sugar and mix well. Place the bowl in the microwave oven, select category IB81, enter recipe code and press start.			
Step 2: When the oven beeps, remove and add custard powder, mix well and press start. The strawberries need not be cut. Put them into a custard bowl, mix gently. Set to cool and serve			

Category	Recipe-	Ingredients:	
IF82	SUJI KA HALWA	Suji – Roasted	2 cup
		Milk	2 cup
		Sugar	2 cup
		Ghee	1½ cup
		Cardamom Powder	1½ tsp
		Cashews	8
		Almonds	8
		Raisins	Few
		Water As Required	
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe glass bowl; add the suji. Select category IB82, enter recipe code press start (Stir once in between).			
Step 2: When the oven beeps, remove and add all other ingredients mix well and press start. Serve hot."			

Category	Recipe-	Ingredients:	
IF83	SANDESH	Paneer (grated)	250 g
		Milkmaid	75 g
		Rose water	1½ tbsps
		Elaichi seeds	1 tsp
		Chopped pista	Few
		Khoa (mashed)	150 gm
<b>Method of Preparation:</b>			
"Step 1: In a microwave oven safe bowl add grated paneer, khoa, rose water & milkmaid. Mix well. Select category IB83, enter recipe code and press start.			
Step 2: When the oven beeps, stir well & press start. Allow to cool. Hang in Muslin cloth for 20 minutes if it is too wet. Make balls out of the mixture & roll them in elaichi powder & chopped pista. Refrigerate till set."			

Category	Recipe-	Ingredients:	
IF84	COCONUT BURFI	Ghee	2 tbsp
		Grated Coconut	2 cups
		Khoya, Grated	1 cup
		Milk	1½ cups
		Sugar	1 cup
		Cardamom Powder	a pinch
		Chopped Pistachios	1 tbsp
		Saffron Strands	a pinch
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe bowl, add all the ingredients and mix well. Select category IB84, enter recipe code and press start. After the beep, remove and set to cool, cut into required shapes and serve.			

Category	Recipe-	Ingredients:	
IF85	PAYASAM	Milk	6 cups
		Vermicelli (Seviya)	1½ cups
		Sugar	1½ cup
		Cardamom	6
		Cashew Nuts	½ tbsp
		Almonds	½ tbsp
		Ghee	1 tbsp
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl, add all the ingredients other than milk, sugar, cardamom, select category IB85, enter recipe code & press start.			
Step 2: When the oven beeps, remove and add the remaining ingredients, mixwell and press start. Serve hot."			

Category	Recipe-	Ingredients:	
IF86	SABUDANA KHEER	Sabudana Soaked	1 cup
		Milk	2 cup
		Sugar	¾ cup
		Cardamom Powder	½ tsp
		Cashews For Garnish	¾ tbsp
		Raisins For Garnish	¾ tbsp
		Ghee	1½ tbsp
		saffron, soaked in 1 tbsp milk	
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl. Add sabudana and mix well. Select category IB86, enter recipe code, & press start.			
Step 2: After the beep, remove and add ghee, milk, sugar, cardamom powder, mix well and press start. Then add the saffron milk and garnish with nuts and raisins. Serve warm."			

Category	Recipe-	Ingredients:	
IF87	GAJAR HALWA	Carrots (Grated)	3 cup
		Kawa (Mawa Grated)	1cup
		Sugar	2 cup
		Milk Condensed	1 cup
		Milk	1 cup
		Cardamoms	Few
		Pistachio Flakes (Almonds)	Few
		Ghee As Required	
		Raisins	Few
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl, add all the ingredients other than milk, condensed milk, cardamom, flakes and raisins and mix well. Select category IB87, enter recipe code & press start.			
Step 2:When the oven beeps, remove and add the remaining ingredients, mix well and press start."			

Category	Recipe-	Ingredients:	
IF88	SEVIYA KHEER	Seviya	3 cup
		Milk	6 cup
		Condensed Milk	1½ cup
		Sugar	1½ cup
		Raisins	1½ tbsp
		Cashew Nut Pieces (Roasted)	1½ tbsp
		Almonds (Roasted)	1tbsp
		Powdered Elaichi (Cardamom)	Few
		Water As Required	
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl; add seviya and select category IB88, enter recipe code & press start.			
Step 2: When the oven beeps, remove and add all the ingredients except elaichi powder and raisins mix well and press start.			
Step 3: When the oven beeps, remove and add all remaining ingredients. Mix well and press start. Serve hot."			

Category	Recipe-	Ingredients:	
IF89	MYSORE PAK	Besan	2 cup
		Melted ghee	1 cup
		Powdered Sugar	1 cup
		Milk	½ cup
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe flat glass dish add besan. Select Category IB89 & press start.			
Step 2:When the oven beeps, mix well & add melted ghee, powdered sugar. Mix very well while adding and press start.			
Step 3: When the oven beeps, mix well & add milk. Press start. Allow to cool & cut into pieces & serve.			

Category	Recipe-	Ingredients:	
IF90	KADDU KI KHEER	Grated Pumpkin	2 cup
		Milk	2 cup
		Ghee	2 tbsp
		Sugar	2 tbsp
		Cardamom Powder	¼ tsp
		Saffron Strands	5
		Almonds Thinly Sliced	4
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl, add all the ingredients other than cardamom, saffron and almonds and mix well. Select category IB90, enter recipe code & press start.			
Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start."			

Category	Recipe-	Ingredients:	
IF91	KHOYA BARFI	Grated Khoya	200 g
		Powdered sugar	100 g
		Milk powder	2 tbsp
		Cardamom powder	½ tsp
		Almond pieces for garnish	Few
		Saffron	¼ tsp
<b>Method of Preparation:</b>			
Step 1:- Take a microwave safe bowl, add grated khoya, milk powder, saffron & cardamom powder, Mix well and Select category IB91, enter recipe code and press start.			
Step 2:- When beep add powdered sugar, stir well, and press start. Garnish it with almonds and when set, cut into pieces.			

Category	Recipe-	Ingredients:	
IF92	PUNJABI PHIRNI	Rice (soaked in 2 cup milk for 1 hr)	1 cup
		Milk	1 cup
		Sugar	½ cup
		Cardamom powder	½ tsp
		Saffron	½ tsp
		Pista Pieces	Few
<b>Method of Preparation:</b>			
Step1:- Blend soaked rice with milk. Pour this in microwave safe bowl and Select category IB92, enter recipe code, press start.			
Step 2:- When beep adds sugar, saffron, cardamom powder, mix it well & press start.			
Step 3:- Take it out and add Pista pieces, stir it, press start. Serve cool.			

Category	Recipe-	Ingredients:	
IF93	FRUIT DESERT	Milk	200 g
		Sugar	1 cup
		Custard Powder	3 tbsp
		Fruits:-	
		Pineapple Chopped	1 cup
		Orange Pieces	½ cup
		Green Grapes	½ cup
<b>Method of Preparation:</b>			
Step1:- Take a microwave oven safe bowl, add milk, sugar, mix well and place it in the oven, select category IB93, enter recipe code and press start.			
Step 2:- After beep, remove and add custard powder, mix well, press start.			
After beep, remove and add fruits, mix well and set to cool and Serve.			

Category	Recipe-	Ingredients:	
IF94	PANEER PAYESH	Crumbled Paneer	2 cup
		Milk	6 cup
		Sugar	1 cup
		Cardamom Powder	¼ tsp
		Saffron (optional)	Few
		Rose Essence	Few
		Sliced Pistachios	Few
<b>Method of Preparation:</b>			
Step1:- Take a microwave oven safe bowl, add milk, mix well and place it in the oven, select category IB94, enter recipe code and press start.			
Step 2:- After beep, remove and add paneer, mix well, press start.			
Step 3:- After beep, remove and add all remaining ingredients, mix well and press start. Serve Hot.			



## OVERSEAS

Category	Recipe-	Ingredients:	
oS1	SPANISH RICE	Rice (Boiled)	2 cup
		Tomato (Chopped)	2 cup
		Tomato Puree	1 cup
		Onion (Chopped)	½ cup
		Butter	2 tbsp
		Pepper	½ tsp
		Salt To Taste	

### Method of Preparation:

"Step 1: Take a microwave oven safe bowl; add butter, onion, tomato, tomato puree, salt and pepper stir and select category IN1, enter recipe code & press start.

Step 2: When the oven beeps, remove and add boiled rice, mix well and press start. Serve hot. "

Category	Recipe-	Ingredients:	
oS2	TOFU (THAI)	Tofu (Cut In To Cubes)	200 gr
		Chopped Onion	½ cup
		Sesame Oil	1½ tsp
		Olive Oil	1½ tsp
		Soya Sauce	2 tsp
		Grated Ginger	1 tsp
		Chunky Peanut Butter	¼ cup
		Flaked Coconut	
		Sesame Seeds	1½ tbsp

### Method of Preparation:

"Step 1: In a MWO safe bowl add olive oil, sesame oil, onion, tofu, Soya sauce, peanuts butter, ginger, stir carefully without breaking the tofu, until well incorporated, and select category IN2, enter recipe code & press start.

Step 2: when the oven beeps, remove the bowl from microwave oven, add flaked coconut, and sprinkle sesame seeds. Cover the bowl with lid and press start. Serve hot. "

Category	Recipe-	Ingredients:	
oS3	ITALIAN VEGGIE PIZZA	Pizza Base	1
		Butter	1 tbsp
		Chopped Cabbage	¼ cup
		Chopped Green Pepper	¼ cup
		Chopped Mushrooms	¼ cup
		Sweet Peas	¼ cup
		Chopped Carrot	¼ cup
		Tomato Ketch Up	2 tbsp,
		Red Chili Powder	1 tsp
		Grated Cheese	½ cup
		Salt To Taste	

### Method of Preparation:

Step 1: Take a pizza base, apply butter, ketchup, some grated cheese on the pizza base and arrange all vegetables on it, pour the remaining grated cheese on the top of vegetables. Put pizza base on the grill mesh rack, place it in the oven and select category IN3, enter recipe code & press start. Cut in to pieces and Serve hot.

Category	Recipe-	Ingredients:	
o54	MOYETTES (MEXICAN)	Mushrooms (Quartered)	1 cup
		Tomatoes (Chopped)	1 cup
		Crushed Garlic	1 clove
		Chopped Green Chilies	1 tsp
		Onions Chopped	1 cup
		Red Chilly Powder	½ tsp
		Roasted Cumin Seeds Powder	1 tsp
		Sugar	2 tsp
		Butter	3 tbsp
		Salt To Taste	
		Bread Buns	
		Grated Cheese	
		(Option For The Topping)	
		Shredded Cabbage	
		Grated Carrot	
		Chopped Spring Onions	

**Method of Preparation:**

"Take a mixing bowl, add 2 tbsp butter, onion, mushrooms, tomato, garlic, green chily, chily powder. Cumin's seed powder, sugar, salt, mix all ingredients.

Step 1: Cut off the tops from the buns, scoop out the canthers, and fill the canthers with some mixed vegetable and top with some grated cheese; apply 1 tablespoon butter lightly on to all buns. Arrange all buns in on a crusty plate and put it on grill rack and select category IN4, enter recipe code & press start.

Take out moyettes from oven and top with cabbage, carrot, spring onions and serve."

Category	Recipe-	Ingredients:	
o55	JAMAICAN JERK PIZZA	Pizza base	1
		Chicken chopped	½ cup
		Bell pepper	½ cup
		Chopped onion	½ cup
		Pineapple chunks drained	Few
		Jamaican jerk sauce (Tomato sauce)	¼ cup
		Cheddar cheese, grated	½ cup
		Salt & Pepper to taste	

**Method of Preparation:**

"Take a mixing bowl, add all ingredients other than pizza base and cheese and mix well.

Step 1: Place the pizza base in on the crusty plate and top with all mixed ingredients, sprinkle the grated cheese

over itplace the crusty plate in on grill rack. Select category IN5, and enter recipe code and press start.

Remove and Serve."

Category	Recipe-	Ingredients:	
o56	MEXICAN CHICKEN PIZZA	Pizza base	1
		Cooked Chicken, shredded	¼ cup
		Yellow Bell Pepper, chopped	¼ cup
		Roasted Diced Tomatoes	¼ cup
		Plain Diced Tomatoes, drained	¼ cup
		Sweet Corn Kernels	¼ cup
		Spring onion, chopped	¼ cup
		Grated Cheese	¼ cup
		Chopped Coriander leaves	Few

**Method of Preparation:**

Take a mixing bowl, add all ingredients other than pizza base, roasted diced tomatoes, chicken, cheese and coriander leaves, mix well. Spread cooked chicken and vegetables over pizza base. Sprinkle the grated cheese over it. Place the pizza base on the crusty plate and place it on the grill rack. Select category IN6, enter recipe code and press start. Remove and serve.

Category	Recipe-	Ingredients:	
o57	MEXICAN GREEN WAVE PIZZA	Pizza base	1
		Crunchy Onions	½ cup
		Crispy Capsicum	¼ cup
		Broccoli Florets	¼ cup
		Tomato Ketchup	2 tbsp
		Basil	Few
		Mozzarella Cheese, grated	¼ cup
		Red chilli powder	½ tsp
		Salt & Pepper to taste	

**Method of Preparation:**

Take a microwave oven safe bowl; add all ingredients other than pizza base and cheese and mix well. Spread cooked vegetables over pizza base. Sprinkle the grated mozzarella cheese over it. Place the pizza base on the baking dish. Select category IN7, enter recipe code and press start. Remove and serve.

Category	Recipe-	Ingredients:	
o58	SPANISH FLAN	White Sugar	2 cup
		Eggs	6
		Sweetened Condensed Milk	1 cup
		Evaporated Milk (Thick)	1 cup
		Vanilla Extract	¼ tsp

**Method of Preparation:**

"Step 1: Take sugar in a microwave oven safe bowl, add little water and select category IN8, enter recipe code & press start to melt the sugar.

Step 2: When you hear a beep, remove and press start to preheat the oven.

Step 3: After the beep, add beaten eggs, condensed milk, evaporated milk and vanilla extract, in to melted sugar and blend all ingredients until smooth. Pour the egg mixture in a Baking dish. Set the baking dish in a pre-heated oven and press start. Let cool completely to serve."

Category	Recipe-	Ingredients:	
oS9	SPANISH BAKED FISH	Fish	300 g
		Butter	2 tbsp
		Sour cream	½ cup
		Bread crumbs	1 cup
		Grated cheese	¼ cup
		Parsley (for garnish)	

**Method of Preparation:**

"Marinate fish with butter and sour cream for 15 minutes.

Step 1: Put the marinade fish in a microwave oven safe bowl and cover with lid then select category IN9, enter recipe code & press start.

Step 2: When the oven beeps, press start to preheat the oven.

Step 3: Sprinkle with bread-crumbs and grated cheese over fish and put in on high rack and press start. Garnish with parsley. Serve hot." oven and press start. Let cool completely to serve."

Category	Recipe-	Ingredients:	
oS10	SPANISH BAKED CHICKEN	Chicken	300 g
		Tomato Sauce	2 tbsp
		Butter	1 tbsp
		Bread-Crumbs	2 tbsp
		Boiled Rice For Serve	2 cup

**Method of Preparation:**

"Step1: Take a microwave oven safe bowl, add chicken with butter, salt & pepper and select category IN10, enter recipe code & press start.

Step 2: When the oven beeps, press start to preheat the oven.

Step 3: Put the chicken in a baking dish (top rack) pour over tomato sauce highly seasoned, sprinkle with bread-crumbs and press start."

Category	Recipe-	Ingredients:	
oS11	LASAGNA (ITALIAN)	Butter (Melted)	2 tbsp
		Flour	2 tbsp
		Milk	1 cup
		Garlic	½ tsp
		Chicken Broth	½ cup
		Cheese	1 cup
		Onions Chopped	2
		Salt To Taste	
		Basil (Dried)	½ tsp
		½ Tsp Oregano Leaves (Dried)	½ tsp
		½ Tsp Pepper	½ tsp
		Lasagne Layers (Cooked)	4
		Chicken Chunks	1 cup
		Spinach	50 gms
		*Béchamel Sauce; *	1½ Cup
		*Béchamel Sauce; *	1½ Cup
		Flour	10 gram
		Butter	10 gram
		Milk	100 gram
		Bay Leave	3
		Nutmeg	pinch of
		Salt	pinch of
		A Pinch Of Block Pepper	Few
<p><b>Method of Preparation:</b></p> <p>"Step 1: Take a microwave oven safe bowl, add butter, onions, spinach, flour, salt, milk, broth, cheese, basil, oregano, pepper, chicken chunks and stir. Select category IN11, enter recipe code &amp; press start. When the oven beeps, remove and keep it aside to cool. Spread the béchamel sauce mixture in the bottom of the baking dish and spread the cheese. Arrange Lasagne layer over the sauce. Pour some chicken, spinach mixture, cheese, over the lasagne layer and spread remaining sauce evenly over lasagne layers and sprinkle with cheese.</p> <p>Step 2: Press start to preheat oven.</p> <p>Step 3: When the oven beeps, insert baking dish in preheated oven and press start to bake."</p>			

Category	Recipe-	Ingredients:	
o512	<b>CRUSTLESS MICROWAVEQUICHE (FRENCH)</b>	Eggs	2
		Light Cream	½ cup
		Nut Mug	Pinch of
		Pepper	½ tsp
		Spinach (Broccoli, Optional)	300 gr
		Bacon (Cooked & Crumbled)	2 slices
		Cheese	½ cup
		Chopped Onions	¼ cup
		Salt To Taste	
<b>Method of Preparation:</b> "Step 1: Mix all ingredients together and pour it into lightly greased oven safe bowl, select category IN12, enter recipe code & press start. Step 2: When the oven beeps, press start to preheat oven. Step 3: After the beep, remove and put quiche on the grill rack and press start to bake."			

Category	Recipe-	Ingredients:	
o513	<b>SPANISH ALMOND BISCUITS</b>	All Purpose Flour	2 cups
		Baking Powder	1 tsp
		Butter	½ cup
		Granulated Sugar r	¾ cup
		Egg (¾ Egg For Flour Mix, ¼ Egg ForGlazing)	1
		Almond Essence	¼ tsp
		Blanched Almonds For Decoration	
		Water As Required	
<b>Method of Preparation:</b> "Take a mixing bowl; add butter, sugar, ¾ parts of egg, flour, essence, and baking powder and stir all the ingredients to make stiff dough. Form the mixture into balls of about 1 to 1.5 inch diameter and place these on a greased baking tray. Place half an almond (split lengthways) on each ball and press to flatten. Slightly brush with ¼ part of the remaining egg. Step 1: Select category IN13, enter recipe code & press start to preheat the oven. Step 2: Arrange the baking tray in preheated oven and press start to bake. Set it aside to cool and serve."			

Category	Recipe-	Ingredients:	
oS14	SPANISH COOKIES	All- Purpose Flour	2 cups
		Melted Butter	1 cup
		White Sugar	¾ cup
		Anise Extract	¼ tsp
		Ground Cinnamon	1/8 tsp
		Blanched Almonds	24

**Method of Preparation:**

"Combine flour, sugar, and cinnamon together, and add melted butter until all is mixed well. Stir in the anise extract and knead for 15 minutes. Roll it into 1 inch balls and place it on the ungreased baking dish. Place blanched almonds on the top of each cookie and push it down slightly.

Step 1: Select category IN14, enter recipe code & press start to pre heat the oven.

Step 2: When the oven beeps, Put the baking dish in preheated oven and press start to bake. Let cookies cool on baking dish for 10 minutes."

Category	Recipe-	Ingredients:	
oS15	BUTTER COOKIES (FRENCH)	All- Purpose Flour	2 cup
		Baking Powder	1 tsp
		Salt	¼ tsp
		Butter	¾ cup
		Sugar	¾ cup
		Egg	1
		Vanilla Extract	¼ tsp
		Almond Extract	¼ tsp
		Powdered Sugar For Sprinkling	

**Method of Preparation:**

"Take a mixing bowl, combine flour, baking powder, and salt and set it aside. Take another bowl; beat together butter, sugar, and egg until light fluffy. Add vanilla and almond extracts and mix well. Add flour mixture to butter mixture and mix until it blended properly, with your hands to form a ball shaped dough or any other shape. Place cookies on a greased cookie sheet or baking dish.

Step 1: Select category IN15, enter recipe code & press start to preheat the oven.

Step 2: Put the baking dish in preheated oven and press start to bake. Sprinkle powdered sugar over the cookies and serve. "

Category	Recipe-	Ingredients:	
oS16	THAI CHIKEN BALLS	Ground Chicken	300 g
		Bread Crumbs	1 cup
		Green Onions (Sliced)	½ cup
		Ground Coriander Seeds	Few
		Chopped Fresh Cilantro	2 tbsp
		Sweet Chili Sauce	2 tbsp
		Fresh Lemon Juice	1 tsp
		Oil	2 tbsp

**Method of Preparation:**

"In a MWO safe bowl mix together the chicken and bread crumbs, onion, coriander, Cilantros, chili sauce, lemon juice. Mix well. Using damp hands, form the mixture into evenly shaped balls that are either small enough to eat as mini balls or large enough to use it as a filling for burgers. Apply oil lightly to all the balls from outside. Arrange the balls on the crusty plate.

Step 1: Select category IN16, enter recipe code & press start to pre -heat the oven.

Step 2:When the oven beeps, place the crusty plate in on grill rack and press start to bake the balls. Serve hot."

Category	Recipe-	Ingredients:	
oS17	THAI SPICED SHRIMP(PRAWNS)	Medium Shrimp (Peeled & Deveined)	300 g
		Fresh Lemon Juice	3 tbsp
		Soy Sauce	1 tbsp
		Mustard	1 tbsp
		Garlic, Minced	2 cloves
		Brown Sugar	1 tbsp
		Curry Paste	2 tsp

**Method of Preparation:**

"Take a microwave oven safe bowl, add and mix together the lemon juice, soy sauce, mustard, garlic, brown sugar, curry paste, shrimp and marinate it in the refrigerator for 1 hour. Transfer the marinate to a baking tray.

Step 1: Select category IN17, enter recipe code & press start to preheat the oven.

Step 2:When the oven beeps, place the baking try in on the grill rack and press start. Serve hot."

Category	Recipe-	Ingredients:	
oS18	ENGLISH MUFFINS. (ENGLAND)	Warm Milk	¾ liter
		Dissolved Yeast	½ cup
		Grounded Sugar	1 tsp
		Flour (Enough To Make Stiff Batter)	
		Butter	½ cup
		Soda (Dissolved In A Little Water)	1 tsp

**Method of Preparation:**

"Take a mixing bowl, add warm milk, yeast, sugar and enough flour to make a stiff batter. Let it stand for 1 hour to rise. Add melted butter and soda. Take enough flour to make a very stiff batter and let it rise for one hour. Fill the batter into well-greased muffin rings or plate.

Step 1: Select category IN18 &press start to preheat the oven.

Step 2: Put the muffin rings in pre-heated oven and press start to bake."

Step 2:When the oven beeps, place the baking try in on the grill rack and press start. Serve hot."



Category	Recipe-	Ingredients:	
oS19	<b>CHOCOLATE-BREAD PUDDING(ENGLAND)</b>	Bread Crumbs	300 gr
		Milk	½ liter
		Butter	50 gram
		Sugar	100 gram
		Chocolate	70 gram
		Eggs (Yolks& White Suppurate)	4
		Vanilla Essence	¼ tsp
<b>Method of Preparation:</b>			
"Soak the bread crumbs in milk and dry them, add butter mixed sugar, chocolate, and egg yolks, vanilla essence and egg white. Mixes all the ingredients well and set it aside.			
Step 1: Select category IN19, enter recipe code & press start to preheat the oven. Pour the pudding in lightly greased baking dish.			
Step 2: place the baking dish on the grill rack and press start."			

Category	Recipe-	Ingredients:	
oS20	<b>BAKED POTATOES (ENGLAND)</b>	Potato, Boiled	300 gr
		Bread Crumbs	2 cup
		Butter	50 gr
		Eggs	2
		Milk	3 tbsp
		Pepper To Taste	
		Salt To Taste	
<b>Method of Preparation:</b>			
"Take potato in a bowl dish and mash with butter. Now add salt & pepper. Put it in well-buttered glass baking dish. A layer of the potatoes followed by a layer of bread crumbs until dish is full. Add the beaten eggs on the top of breadcrumbs.			
Step 1: Select category IN20, enter recipe code & press start to preheat the oven.			
Step 2: When the oven beeps, put the baking dish on the high Rock and press start to bake. Serve with boiled fish. "			

Category	Recipe-	Ingredients:	
oS21	<b>APPLE SOUFFLE (FRENCH)</b>	Apples, Peeled & Chopped	2 big size
		Eggs (Divide In To Yolks& White)	2
		Butter	2 tbsp
		Sugar	2 tbsp
		Lime Juice	1 tsp
		Lemon Rind	¼ tsp
<b>Method of Preparation:</b>			
"In a bowl, add apples and butter. Mash well. Take another mixing bowl, beat the yolk of eggs with sugar, apple mash, lime juice, rind of lemon, mix well and add the egg white to it. Mix properly.			
Step 1: Select category IN21, enter recipe code & press start to preheat the oven.			
Step 2: Pour the apple mixture in a buttered pudding dish and press start to bake."			

Category	Recipe-	Ingredients:	
oS22	MEXICAN VEG - KEBABS	Green Peppers (Cut In To Large Slices)	1 cup
		Yellow Peppers (Cut In To Large Slices)	1 cup
		Baby Corns (Cut In To Two)	1 cup
		Cottage Cheese (Paneer) Large Slices	1 cup
		Mushrooms	1 cup
		White Onions (Cut In To Large Slices)	1 cup
		Chili Powder	2 tsp
		Cocoa Powder	2 tsp
		Crushed Garlic	4 cloves
		Oregano	½ tsp
		Fresh Curd	1 tbsp
		Sour Cream For Serve	1 cup
		Spring Onions (Chopped) For Garnish	½ cup
		Salt To Taste	
		Pepper To Taste	

**Method of Preparation:**

"Take a mixing bowl; add green and yellow peppers, baby corns, cottage cheese, mushrooms, white onions, chili powder, cocoa powder, garlic, oregano, curds, salt and pepper. Stir all ingredients and allow marinating for 4 hours. Arrange one piece each of all vegetables on the skewer.

Step 1: Select category IN22, enter recipe code & press start to pre heat the oven.

Step 2: When the oven beeps, insert skewer properly in oven and press start. Serve hot with sour cream and spring onions."

Category	Recipe-	Ingredients:	
oS23	CARROT CAKE (FRENCH)	Grated Carrots	1½ cup
		Flour	1 cup
		Sugar	1 cup
		Cinnamon	½ tsp
		Nut Meg	½ tsp
		Baking Powder	1 tsp
		Baking Soda	½ tsp
		Egg	1
		Oil	½ cup
		Vanilla Extract	¼ tsp
		Chopped Walnuts	¼ cup

**Method of Preparation:**

"Take a mixing bowl, add flour sugar, cinnamon, nutmeg, baking soda, baking powder. Mix well. Now add oil, egg, carrots, vanilla and walnuts and stir.

Step 1: Select category IN23, enter recipe code & press start to pre heat the oven.

Step 2: When the oven beeps, pour the mixture in to lightly greased baking dish put in preheated oven and press start to bake."

Category	Recipe-	Ingredients:	
o524	APPLE CAKE (FRENCH)	Finely Chopped Apples	2 cups
		Sugar	1½ cup
		Egg (Beaten)	1
		Flour	1 cup
		Cinnamon	½ tsp
		Baking Powder	½ tsp
		Vanilla Extract	¼ tsp
		Raisins (Kismis)	2 tbsp
		Nuts (Chopped)	2 tbsp
<p><b>Method of Preparation:</b>  "Place apples in large mixing bowl, add sugar, stir and let stand for ½ hour. Add egg, flour, cinnamon, baking powder, nuts, and raisins and blend well.  Step 1: Select category IN24, enter recipe code &amp; press start to preheat the oven.  Step 2: When the oven beeps, pour the mixture in to lightly greased baking dish and press start to bake. Serve with powdered sugar sprinkled over cake."</p>			

Category	Recipe-	Ingredients:	
o525	GRILLED KEY LIME CHICKEN(THAI)	Chicken Breast (Boneless, Skinless)	300 gr
		Lime Juice	2½ tbsp
		Honey	3 tbsp
		Water	½ cup
		Black Pepper (Ground)	¼ tsp
		Oil	2 tbsp
		Ginger (Grated)	½ tbsp
<p><b>Method of Preparation:</b>  "Combine all ingredients except the chicken, in a blender or food processor. Process until combined well. Pour it over the chicken, cover and let it marinate in the refrigerator overnight.  Step 1: Select category IN25, enter recipe code &amp; press start to Preheat the oven. When the oven beeps, remove and arrange the marinade chicken on to lightly greased baking dish, place the dish on the grill rack, and press start. Garnish with cilantro and lime slices."</p>			

Category	Recipe-	Ingredients:	
oS26	CINNAMON HONEY WINGS(ITALIAN)	Chicken Wings	300 gr
		Garlic (Chopped)	4 cloves
		Olive Oil	2 tbsp
		Soy Sauce	2 tbsp
		Rice Vinegar	¼ cup
		Honey	¼ cup
		Cinnamon (Ground)	¼ tsp
		Thyme	1 tsp
		Ginger (Ground)	½ tsp
		Mustard (Dry)	½ tsp

**Method of Preparation:**

"Take a mixing bowl; add oil, garlic, ginger, mustard, thyme, cinnamon, honey, vinegar, soy sauce, chicken wings.

Mix well and set it aside for 2 hours to marinate.

Step 1: Select category IN26, enter recipe code & press start to pre heat the oven.

Step 2: When the oven beeps, Arrange the chicken wings on lightly greased baking dish and press start. Serve hot. "

Category	Recipe-	Ingredients:	
oS27	BARBECUED ORANGE CHICK EN (ENGLAND)	Chicken	300 gr
		onions (chopped)	2
		tomato (cut in to wedges)	1 cup
		Vinegar	1 tbsp
		Pepper	1/8 tsp
		salt to taste	
		oil to taste	
		orange slices (with out rind) for garnish	
		*BBQ Sauce*:	
		Oil	1 tbsp
		orange juice	2 tbsp
		Vinegar	1 tbsp
		tomato paste	2 tbsp
		orange zest (removed with grater)	1 tbsp

**Method of Preparation:**

"Marinate the chicken with all BBQ ingredients for 30 minutes.

Step 1: Take a microwave oven safe bowl, add all ingredients other than marinated chicken, orange slices and mixwell. Select category IN27, enter recipe code & press start.

Step 2: When the oven beeps, remove and add all remaining ingredients other than orange slices, mix well and arrange into a lightly greased baking dish and press start. Serve chicken with orange slices on the side."

Category	Recipe-	Ingredients:	
o528	CHICKEN ALFREDO (MEXICAN)	Chicken Breasts (Skinless, Boneless)	300 gr
		Eggs	2
		Milk	1 cup
		Grated Cheese	1 cup
		Heavy Cream	½ cup
		Parsley (For Garnish)	
		Butter As Required	
<b>Method of Preparation:</b>			
"Take the chicken in a mixing bowl and add beaten eggs, milk, butter, mix well and set it aside for 3 hours for marinade.			
Step 1: Take a microwave oven safe bowl, add marinated chicken, select category IN28, enter recipe code, and press start. When the oven beeps, take out the Chicken pieces from the mixture and roll in bread crumbs and set all the pieces in a baking dish and top it with grated cheese.			
Step 2: Place the baking dish on the grill rack and press start. Serve hot."			

Category	Recipe-	Ingredients:	
o529	MACARONI AND CHEESE(FRENCH)	Butter	½ cup
		Onion, Finely Chopped	1 cup
		Flour	3 tbsp
		Milk	1½ cup
		Grated Tasty Cheese	½ cup
		Cooked Macaroni(Drained Well)	2½ cup
		Paprika	1 tsp
<b>Method of Preparation:</b>			
"Step 1: Take onion, flour, milk, mix well and blend all smoothly. Pour the mixture into a microwave oven safe bowl and select category IN29, enter recipe code & press start.			
Step 2: When the oven beeps, add butter, macaroni, cheese and sprinkle with paprika, stir and press start.			
Step 3: After the beep, remove and collect the mixture into another Grill safe utensil and top it with extra grated cheese. Put it on grill rack and Press start."			

Category	Recipe-	Ingredients:	
oS30	SPANISH FRICASEED SHRIMPS	Shrimps	400 gm
		Onion (Chopped)	1½ cup
		Tomatoes (Chopped)	1½ cup
		Flour	1 tbsp
		Butter	1 tbsp
		Parsley	1 tbsp
		Pepper	½ tsp
		Egg Yolk	1
		Boiled Rice	2 cup
		Water As Required	
		Salt To Taste	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl, add butter, onion, tomatoes, flour, and mix well. Select category IN30, enter recipe code and press start.

Step 2: When the oven beeps, remove and add water, shrimps, salt & pepper, parsley, and stir it and then press start.

Step 3: After the beep, add the egg yolk, stir and press start. Put some boiled rice on a plate, add Shrimps and pour over the sauce. Serve very hot."

Category	Recipe-	Ingredients:	
oS31	SEA FOOD PAELLA (SPANISH)	Rice (Cooked)	2 cup
		Tomato Puree	1 cup
		Chicken Broth (For Veg : Coconut Milk)	1 cup
		Onions (Grounded)	2
		Thyme	1 tsp
		Black Pepper	½ tsp
		Green Peas	½ cup
		Mussels (Optional)	200 gm
		Shrimps (For Veg : Mushrooms)	200 gm
		Fish (Roughly, Pomfret Or Surmai) (For Veg : Paneer)	200 gm
		Oil	2 tsp
		Chili Powder	1 tsp
		Salt	1 tsp
		Spring Or Green Onions For Garnish	

**Method of Preparation:**

"Step 1: In a deep microwave able casserole bowl, combine grounded onion, tomato puree, broth thyme, ½ tsp salt and pepper. Cover the bowl with lid and select category IN31, enter recipe code & press start.

When the oven beeps, remove and add rice and peas. Mix well and set it aside.

Step 2: Take mussels, shrimp and fish in another oven safe bowl, add oil, chili powder, ½ tsp salt. Stir and press start.

Step 3: Arrange fish, shrimps, mussels on the top of the rice mixture and cover with lid and press start. Let it Wait for 3 minutes. Sprinkle with green or spring onions and Serve. "

Category	Recipe-	Ingredients:	
oS32	CHINESE LO MEIN	Cooked Chinese Noodles (Spaghetti)	2 cups
		Diced Cooked Chicken	200gm
		French Beans (Thawed)	100gm
		Bean Sprout	1 cup
		Scallions (Chopped)	2
		Gingers (Shredded)	½ slice
		Garlic (Minced)	1 clove
		Lime Juice	1 tsp
		Sugar	1 tsp
		Soya Sauce	1 tbsp
		Oil	1½ tbsp
		Sesame Oil	½ tsp
		Sherry	1 tbsp

**Method of Preparation:**

"Step 1: Mix together soya sauce, lime juice, sugar and set it aside. Take a MWO safe bowl, add vegetable oil, garlic, ginger, scallions, bean sprouts, french beans, sherry, and mix well and select category IN 32, enter recipe code & press start. Set it aside.

Step 2: Take another MWO safe bowl, add sesame oil, cooked noodles and cooked chicken, soya sauce mixture, stir and Press start.

Step 3: After the beep, now add the vegetables, mix thoroughly and press start. Serve hot."

Category	Recipe-	Ingredients:	
o533	CHINESE GARLIC CHICKEN	Boneless, Skinless, Chicken Breasts(Cut In To Thin Shreds)	400 gm
		Egg White	2
		Corn Starch	3 tbsp
		Sherry	1 tbsp
		Green Onion (Cut In To Thin Slices)	½ cup
		Ginger (Minced)	1 tsp
		Garlic (Minced)	3 tsp
		Oil As Required	
		Sauce:	
		Crushed Chilly Paste	1 tsp
		Corn Starch	1 tsp
		Sugar	1 tsp
		Rice Vinegar	2 tsp
		Sherry	2 tbsp
		Soya Sauce	2 tbsp
		Sesame Oil	1 tsp
		Water As Required	
<b>Method of Preparation:</b>			
"Marinate chicken with egg white, sherry, and starch, mix well, and set it aside for 30 minutes.			
Step 1: Take a MWO safe bowl, add oil, onions, ginger, garlic, chili paste, sugar, cornstarch, rice vinegar, combine all ingredients mix well and select category IN33, enter recipe code & press start.			
Step 2: When the oven beeps, remove and add marinade chicken stir and press start.			
Step 3: After the beep, remove and add water, sherry, soya sauce in to chicken mixture stir and press start. Splash with 1 tsp of dark sesame oil. Serve over rice.			
"Step 2: Take another MWO safe bowl, add sesame oil, cooked noodles and cooked chicken, soya sauce mixture, stir and Press start.			
Step 3: After the beep, now add the vegetables, mix thoroughly and press start. Serve hot."			

Category	Recipe-	Ingredients:	
o534	PIQUANT CHICKEN WINGS(CHINESE)	Chicken Lollipops	300 gms
		Orange Juice	1 cup
		Corn Flour	2 tbsp
		Crushed Black Pepper Corns	1 tsp
		Crushed Red Chilies	2 tsp
		Honey	3 tbsp
		Lemon Juice	2 tbsp
		Salt To Taste	
<b>Method of Preparation:</b>			
"Place the chicken lollipops in a bowl and add orange juice and salt. Marinate the chicken for 30 minutes.			
Step 1: Select category IN34, enter recipe code & press start to cook the marinade chicken.			
Step 2: When the oven beeps, remove and add crushed peppercorns, crushed red chilies, honey and press start.			
Step 3: After the beep, remove and mix corn flour in a half cup of water. Add the flour mix and lemon juice onto chicken lollipops. Stir and press start. Serve hot."			



Category	Recipe-	Ingredients:	
oS35	NEW YEAR'S NOODLES(CHINA)	Noodles	3 cups
		Mushrooms (Chopped)	1 cup
		Vegetable Broth	1 cup
		Soy Sauce	2 tbsp
		Corn Starch	3 tbsp
		Sugar	1 tsp
		Peanut Oil	2 tbsp
		Minced Garlic	1 tsp
		Minced Ginger	1 tsp
		Chopped Cabbage	1 cup
		Bean Sprouts	1 cup
		Chopped Spring Onion	½ cup
		Chopped Scallions (For Garnish)	2

**Method of Preparation:**

"Soak mushrooms in warm water for 15 minutes and cut it into bite sized pieces. While the mushrooms are soaking, make the sauce by mixing vegetable broth, soy sauce, cornstarch and sugar in a small bowl and set it aside. Step 1: Take the noodles and water into a microwave oven safe bowl and select category IN35, enter recipe code and press start. Allow it to cool.

Step 2: When the oven beeps, take another bowl; add oil, garlic, ginger, mushrooms, cabbage, bean sprouts, and spring onion, stir and press start.

Step 3: After the beep, remove and add sauce, noodles and press start Garnish with scallions and serve."

Category	Recipe-	Ingredients:	
oS36	CHICKEN NOODLES SOUP(THAI)	Skinless, Boneless, Chicken Breast(Cut Into Small Pieces)	400 gm
		Soaked Egg Noodles (Brake In ToSmall Pieces)	1 cup
		Chopped Spring Onion	1 cup
		Garlic	3 cloves
		Chicken Stock	2 cups
		Crunchy Peanut Butter	1 tsp
		Ginger (Sliced)	½ inch
		Black Pepper Corn (Crushed)	¼ tsp
		Coriander Leaves (Chopped)	½ cup
		Red Chilies (Slit)	3
		Lemon Juice	1 tsp
		Thick Coconut Milk	¼ cup
		Oil As Required	
		Salt To Taste	

**Method of Preparation:**

"Step 1: In a MWO safe bowl add oil, garlic, spring onion, peanut butter, ginger, chicken, salt, crushed pepper corns, red chilies, mix all the ingredients well and select category IN36, enter recipe code & press start.

Step 2: When the oven beeps, remove and add chicken stock, lemon juice, stir and press start.

Step 3: After the beep, remove and now add soaked egg Noodles and coconut milk cover the bowl with lid and press start."

Category	Recipe-	Ingredients:	
oS37	PRAWN CURRY (THAI)	French Beans	400 gm
		Prawns	1 cup
		Mushrooms (Sliced)	1 cup
		Red Pepper (Cut In To Slices)	3 cloves
		*Thai Red Curry Paste*	2 cups
		Chicken Stock	1 tsp
		Thai Fish Sauce	½ inch
		Coconut Milk	¼ tsp
		Basil	½ cup
		Coriander	3
		Lime Juice	1 tsp
		Olive Oil	¼ cup
		Basmati Rice (Cooked)	
		*Thai Red Curry Paste*	
		5 Red Chilies (Soaked In Warm Water/ Drained)	
		Chopped Onions	¼ Cup
		Peeled Garlic	2 Cloves
		Grated Ginger	½ Tbsp
		Lemon Grass	1 Stalk
		Coriander	1 Stalk
		Coriander Seeds (Dania)	1 Tbsp
		White Pepper	½ Tbsp
		Salt	½ Tsp
<b>Method of Preparation:</b>			
"Step 1: Take a MWO safe bowl, add oil, beans, red peppers, mushrooms and thai red curry paste. Mix well and select category IN37, enter recipe code & press start.			
Step 2: When the oven beeps, remove and add prawn, chicken stock, fish sauces, basil, coriander, coconut milk, lime juice, stir and press start. Serve over basmati rice."			

Category	Recipe-	Ingredients:	
o538	FRITTATA (ITALIAN)	Eggs	4
		Red Capsicums	½ cup
		Yellow Capsicum	½ cup
		Zucchini	½ cup
		Fresh Basil Leaves	Few
		Crushed Black Pepper	½ tsp
		Thai Fish Sauce	
		Oil As Required	
		Salt To Taste	

**Method of Preparation:**

"Beat the eggs in a bowl with salt & pepper. Set it aside.

Step 1: Take a MWO safe bowl add oil, red capsicum, yellow capsicum, zucchini, basil, crushed black pepper, stir and select category IN38, enter recipe code & press start.

Step 2: When the oven beeps, remove and pour the egg mixture in it, cover the bowl with lid, mix well and press start.

Step 3: When the oven beeps, remove and turn over and press start. Serve hot. "

Category	Recipe-	Ingredients:	
o539	SPANISH OMELETTE	Olive Oil	3 tbsp
		Onion (Minced)	2 cup
		Boiled Potato (Minced)	2 cup
		Salt	¼ tsp
		Eggs, Beaten	5

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl; add oil, onion, potato, salt, stir and select category IN39, enter recipe code & press start.

Step 2:When the oven beeps, remove and add beaten eggs on the top of potato mix and press start.

Step 3:When the oven beeps, remove and turn potato and eggs mixture and press start. Serve hot."

Category	Recipe-	Ingredients:	
o540	MEXICAN RICE	Oil	2 tbsp
		Rice	1½ cup
		Salt	1 tsp
		Cumin	½ tsp
		Chopped Tomato	1 cup
		Tomato Puree	½ cup
		Chicken Broth	3 cup
		Onion (Chopped)	1 cup

**Method of Preparation:**

"Step 1: In a microwave oven safe bowl add oil, cumin's, onions, salt, rice and mix well. Select category IN40, enter recipe code & press start.

Step 2: When the oven beeps, now add chicken broth and tomato sauce stir, and press start.

Step 3: After the beep, remove, mix well and cover the bowl with lid and press start. Let it stand for 5 minutes & serve."

Category	Recipe-	Ingredients:	
oS41	IRISH EGGS(ENGLAND)	Butter (Melted)	2½ tbsp
		Potatoes (Cut In To Slices)	1½ cup
		Onion (Minced)	1 cup
		Green Bell Pepper (Chopped)	1 cup
		Eggs (Beaten)	5
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl; add butter, potatoes, onion and green peppers. Stir and select category IN41, enter recipe code & press start.			
Step 2:When the oven beeps, remove and stir the eggs and press start. Serve warm."			

Category	Recipe-	Ingredients:	
oS42	FISH A LA MARSEILLES(FRENCH)	Fish (Use Two Kinds Of Fish Cut In ToSlices)	300 g
		Onion (Sliced)	1 cup
		Tomato (Chopped)	1 cup
		Parsley (Minced)	¼ cup
		Thyme (Minced)	¼ cup
		Bay Leaves (Minced)	3
		Pepper	½ tsp
		Chilly Powder (Optional)	1 tsp
		Garlic (Minced)	2 cloves
		Butter	¼ cup
		Juice Of Lemon	2 tsp
		Water	2 cup
		Sherry (White Wine)	1 cup
		Sugar	
		Salt To Taste	
<b>Method of Preparation:</b>			
"Season the fish slices with salt, garlic, parsley, thyme, bay leaves and pepper. Set it aside.			
Step 1: Take a oven safe bowl; add butter, onion, tomato, chili powder, juice of lemon and seasoned fish slices.Mix all ingredients well, then select category IN42, enter recipe code &press start.			
Step 2: When the oven beeps, remove and add water, sherry, sugar pour over the fish. Mix slowly and press start. Serve with toast			

Category	Recipe-	Ingredients:	
o543	SCRAMBLED EGGS (ENGLAND)	Eggs	5
		Mozzarella Cheese	¼ cup
		Butter (Melted)	¼ cup
		Milk	3 tbsp
		Onion (Chopped)	2 cup
		Mushrooms (Chopped)	2 cup
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl; add butter, onion, mushrooms stir and select category IN43, enter recipe code & press start.			
Step 2: When the oven beeps, remove and break eggs in to a bowl. Whip until fully beaten. Add milk, mix well and press start. Place cheese slice on the top of the eggs, cover with lid and stand until cheese melts. Serve hot."			

Category	Recipe-	Ingredients:	
o544	CHINISE FRIED RICE	Eggs	2
		Ground White Pepper	¼ tsp
		Soya Sauce	¼ cup
		Rice (Cooked)	4 cups
		Scallions Including Green Ends(Chopped)	½ cup
		Chicken (Diced)	2 cup
		Ginger (Minced)	1 slice
		Garlic (Minced)	1 clove
		Sliced Mushrooms (Optional)	½ cup
		Oil	¼ cup
<b>Method of Preparation:</b>			
"Put first three ingredients in a mixing bowl and stir slightly; eggs should not be well beaten. Keep it side.			
Step 1: Take a microwave oven safe bowl, add oil, garlic, ginger, scallions, chicken, and mushrooms, mix all ingredients and select category IN44, enter recipe code & press start.			
Step 2: When the oven beeps, remove and add the rest of the ingredients. Cooked rice and egg mixture; stir constantly until thoroughly mixed. Coat with oil and press start. Serve hot."			

Category	Recipe-	Ingredients:	
o545	GREEN CURRY CHICKEN	Boneless, Skinless, Chicken Breast(Cut Into 1 Inch Cubes)	300 g
		Dark Soya Sauce	½ tbsp
		All Purpose Flour	2 tbsp
		Oil	2 tbsp
		*Green Curry Paste*	3 tbsp
		Green Onions With Tops (Chopped)	2
		Cloves Garlic (Peeled & Chopped)	3
		Garlic (Minced)	3
		Ginger	1 tsp
		Coconut Milk	2 cup
		Fish Sauce	1 tbsp
		Soya Sauce	½ tbsp
		White Sugar	2 tbsp
		Cilantro Leaves For Garnish	½ cup
		Cilantro Leaves For Garnish	
		Green Chillies (Chopped)	12
		Garlic (Peeled)	6 Cloves
		Large Onion (Chopped)	1
		Ginger (Peeled)	1" Piece
		Coriander (Chopped)	1 Cup
		Lemon Juice	1 Tsp
		Ground Coriander	1 Tbsp
		Cumin (Ground)	2 Tsp
		Lemon Grass	2 Stalks
		Salt	1 Tsp
		Pepper	½ Tsp

**Method of Preparation:**

"Put first three ingredients in a mixing bowl and stir slightly; eggs should not be well beaten. Keep it side.

Step 1: Take a microwave oven safe bowl, add oil, garlic, ginger, scallions, chicken, and mushrooms, mix all ingredients and select category IN45, enter recipe code & press start.

Step 2: When the oven beeps, remove and add the rest of the ingredients. Cooked rice and egg mixture; stir constantly until thoroughly mixed. Coat with oil and press start. Serve hot."

Category	Recipe-	Ingredients:	
o546	CHICKEN HUNTER'S STYLE(ITALIAN)	Chicken	300 g
		Butter	2 tbsp
		Oil	1½ tbsp
		Finely Chopped Onion	1 cup
		Green Peppers Chopped	½ tsp
		Garlic Cloves Minced	2
		Basil	½ tsp
		Salt	1 tsp
		Pepper	½ tsp
		Stewed Tomato (Undrained)	1 cup
		Tomato Juice Or Chicken Broth	½ cup
		Sliced Mushrooms For Garnish.	

**Method of Preparation:**

"Step 1: Take a microwave safe bowl; add butter, oil, onion, green pepper, garlic, basil, salt, pepper. Stir well and select category IN46, enter recipe code & press start.

Step 2: When the oven beeps, remove and add chicken stir and press start.

Step 3: When the oven beeps, remove and add tomato, tomato juice or chicken broth or water, stir and press start. Garnish with mushroom slices, if desired. Serve hot."

Category	Recipe-	Ingredients:	
o547	PASTA CHICKEN (ITALIAN)	Chicken Breast (Diced)	300 g
		Broccolis (Diced)	½
		Garlic Cloves (Minced)	5
		Basil	¼ tbsp
		Oregano	¼ tbsp
		Carrots (Cut In To Small Pieces)	½ cup
		Ripe Tomatoes	½ cup
		Shell Pasta	1½ cup
		Olive Oil	1½ cup
		Tomato Juice Or Chicken Broth	½ cup

**Method of Preparation:**

"Step 1: Take a MWO safe bowl; add water, pasta, and broccoli, mix well and select category IN47, enter recipe code & press start. Keep it aside.

Step 2: When the oven beeps, take another MWO safe bowl, add oil, tomatoes, garlic, basil, oregano, and chicken mix all ingredients and press start.

Step 3: When the oven beeps, remove and drain the boiled pasta and broccoli add in to cooked chicken. Stir well and cover the bowl with lid and press start to cook. Garnish with grated cheese and serve."



Category	Recipe-	Ingredients:	
o548	MUSHROOMS A LA BORDELAISE (SPANISH)	Mushroom (Chopped)	300 g
		Onions (Chopped)	4
		Butter	2 tbsp
		Pepper	½ tsp
		Salt To Taste	
		Parsley	
		Bay Leaf	
		Glass Of Sherry	
<b>Method of Preparation:</b>			
"Step 1: Take some butter in a microwave safe oven bowl, add onions, mushrooms, stir and select category IN48, enter recipe code & press start.			
Step 2: When the oven beeps, remove and add the sherry, parsley, bay leaf, salt and pep per, mix well and press start. Serve hot."			

Category	Recipe-	Ingredients:	
o549	MOO GOO GAI PAN (CHINESE)	Chicken (Breast Halves, Skinned, AndSliced)	300 g
		Pepper	1 tsp
		Garlic	3 cloves
		Water	1 cup
		Corn Starch	3 tbsp
		Oil	2 tbsp
		Sliced Mushrooms	½ cup
		Chopped Cabbage	¾ cup
		Sugar	2 tbsp
		Soy Sauce	2 tbsp
		Scallions (Chopped)	1 cup
		Salt To Taste	
<b>Method of Preparation:</b>			
"In a bowl, toss chicken with salt and pepper, garlic and corn starch mixture. Set it aside.			
Step 1: Take an oven safe bowl add oil, mushrooms, cabbage, sugar Mix well and select category IN49, enter recipe code & press start.			
Step 2: When the oven beeps, remove and add chicken, Soy sauce, scallions stir well and press start. Serve hot."			

Category	Recipe-	Ingredients:	
o550	<b>COUNTRY STYLE CHICKEN STEW (ENGLAND)</b>	Chicken (Cut In To Pieces)	300 g
		Potatoes (Cut In To Pieces)	1 cup
		Carrot (Cut In To Pieces)	½ cup
		Onion, Cut In To Pieces	1 cup
		Tiny Pearl Onions (Peeled)	5
		French Beans (Cut In To Pieces)	½ cup
		Cauliflower Florets	½ cup
		Springs Of Parsley	3
		Sugar	Few
		Soy Sauce	2 inch
		Scallions (Chopped)	½ tsp
		Salt To Taste	3
		Garlic (Crushed)	2 tbsp
		Whole Wheat Flour	6 cloves
		Salt To Taste	2 tbsp
		Water As Required	

**Method of Preparation:**

"Step 1: Take oil in a oven safe bowl, add flour, chicken, garlic, stir and select category IN50, enter recipe code, & press start.

Step 2: When the oven beeps, remove and add potatoes, carrot, turnip, french beans, cauliflower, onions, bay leaf, parsley, celery, water, thyme, and pepper corns, salt. Stir all ingredients and press start. Serve hot."

Category	Recipe-	Ingredients:	
o551	<b>CHICKEN CASSEROLE (ITALIAN)</b>	Chicken (Cut In To Pieces)	300 g
		Baby Onions)	1 cup
		Tomatoes	1 cup
		Tomato Paste	1 cup
		Marjoram	¼ tsp
		Oregano	¼ tsp
		Button Mushrooms	1 cup
		Block Olives	1 cup
		Garlic	1 clove
		Chopped Parsley	Few
		Salt And Pepper To Taste	
		Water As Required	
		Oil As Required	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl; add oil, garlic, onions, marjoram, oregano, chicken, block olives, stir well and select category IN51, enter recipe code & press start.

Step 2: When the oven beeps, remove and add tomatoes, tomato paste, mushrooms, water, parsley, salt & pep-per. Stir and press star. Serve hot."

Category	Recipe-	Ingredients:	
o552	SPAGHETTI (MEXICAN)	Skinless, Bone Less Chicken Breast(Cut In To Small Pieces)	200 g
		Spaghetti Noodles (Broken In To Half)	2 cup
		Chopped Tomato	1 cup
		Onion	1 cup
		Cumin	1 tsp
		Chili Powder	2 tsp
		Cheese	½ cup
		Oil As Required	
		Salt And Pepper To Taste	
		Water As Required	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl; add oil, broken spaghetti, stir well and select category IN52, enter recipe code & Press start.

Step 2: When the oven beeps, remove and add tomato, onion, chicken breasts, with cumin's, chili powder, Salt and pepper, mix well, pour water stir and cover the bowl with lid and press start. Garnish with cheese. Serve hot."

Category	Recipe-	Ingredients:	
o553	GARLIC AND GINGER PRAWN'S(CHINESE)	Prawns	300 g
		Red Capsicums (Cut In To Strips)	1 cup
		Spring Onion Greens (Cut InTo ½ Inch-Diamonds)	1 cup
		Grated Ginger	2 inch
		Chopped Red Chilly	2
		Garlic (Chopped)	4 cloves
		Soya Sauce	2 tsp
		Sugar	2 tsp
		Chicken Stocks	1 cup
		Corn Flour	2 tbsp
		Lemon Juice	1 tsp
		Coriander Leaves (Chopped)	2 tbsp
		Oil	2 tbsp
		Salt & Pepper To Taste	

**Method of Preparation:**

Step 1: Take a MWO safe bowl, add oil, garlic, ginger, red chili and red capsicum stir and select category IN53,enter recipe code & press start.

Step 2: When the oven beeps, remove and add prawns. Soya sauce, sugar, chicken stock, mixes well and press start. Mix the corn flour in a ¼ cup of water, add the flour mix and lemon juice in to boiled prawns bowl.

Garnish with spring onion greens and coriander leaves. Ser ve hot.

Category	Recipe-	Ingredients:	
o554	VEGETABLE PASTA	Pasta	2 cup
		Chopped Tomatoes	½ cup
		Broccoli Florets	½ cup
		Sliced Carrots	½ cup
		Chopped Capsicum	½ cup
		Sliced Squash	½ cup
		Minced Fresh Basil	1 tbsp
		Thyme	1 tsp
		Fresh Oregano	1 tbsp
		Garlic, Ginger Paste	1 tsp
		Pepper Powder	1 tsp
		Grated Cheese for Garnish	2 tbsp
		Salt to taste	
		Water as required	
<b>Method of Preparation:</b>			
Step1:-Take a microwave oven safe bowl, add pasta and water, mix well and place it in the oven, select category IN54, enter recipe code and press start.			
Step 2:- . After beep, remove and add all remaining ingredients, mix well, press start. Serve Hot.			

Category	Recipe-	Ingredients:	
o555	BABY CORN, BEANS SALAD	Black Beans soaked	1 cup
		Baby Corns chopped	1 cup
		Red Bell Peppers chopped	½ cup
		Onion chopped	½ cup
		Cumin Powder	1 tsp
		Lime Juice	½ tsp
		Hot Sauce	2 tsp
		Oil If required	
		Salt as required	
<b>Method of Preparation:</b>			
Step1:- Take a microwave oven safe bowl, add all ingredients, mix well and place it in the oven, select IN55, enter recipe code and press start. After beep, remove and Serve Hot.			

Category	Recipe-	Ingredients:	
o556	PIZZA SAUCE	Diced Tomatoes	200 g
		Chopped Garlic	2 tsp
		Ground Black Pepper	½ tsp
		Sugar	2 tsp
		Vinegar	1 tsp
		Oil as required	
		Salt as required	
<b>Method of Preparation:</b>			
Step1:- Pricks the tomatoes with fork and take in a microwave oven safe bowl, mix well and place it in the oven, select category IN56, enter recipe code and press start.			
Step 2:- After beep, remove and add all ingredients, mix well, press start.			
After beep, remove and blend it to make sauce.			

Category	Recipe-	Ingredients:	
o557	MASHED POTATO SALAD	Potatoes	200 g
		Onion Diced	1 cup
		Boiled Eggs chopped	2
		Chopped Sweet Pickles	½ cup
		Ground Black Pepper	½ tsp
		Mayonnaise	1 cup
		Sweet Pickle Juice	½ cup
		Mustard	1 tsp
		Salt to taste	

**Method of Preparation:**

Step1:- Pricks the potatoes with fork and place it on the turntable in the oven, select category IN57 , enter recipe code and press start. After beep, remove and set to cool. Peel the potato cover and mash the potatoes.  
Step 2:- Take a microwave oven safe bowl, add mashed potato and all remaining ingredients, mix well, press start.

## INSTACOOK MENU

### Silm Fry

Category	Recipe-	Ingredients:	500 gr
SF1	CHICKEN LOLLY POPS	Chicken Wings	500 gms
		Maida	3 tbsp
		Eggs	3
		Soya Sauce	1½ tbsp
		Green Chilli Paste	2½ tsp
		Ginger, Garlic Paste	2 tsp
		Garam Masala	2 tsp
		Pepper Powder	½ tsp
		Chilli Sauce	1½ tbsp
		Red Color (Optional)	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Marinate the chicken with the all ingredients for 1 hour. Arrange the marinate chicken in a lightly greased crusty plate and then place the crusty plate on the mesh rack in the microwave oven. Select category OF1, enter recipe code and press start. Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	500 gr
SF2	MUTTON KABAB	Boneless Mutton, Minced	500 gms
		Coriander Powder	2 tsp
		Khus Khus Grinded	¾ cup
		Cumin Powder	2 tsp
		Curd	¾ cup
		Garlic Paste	2 tsp
		Ginger Paste	2 tsp
		Onion Paste	¾ cup
<p><b>Method of Preparation:</b> "Apply ginger-garlic paste, coriander- cumins powder, khus khus, beaten curds, salt, to the minced mutton and allow the mutton to marinate for about 2 hours. Make the meat into shape of kebab, arrange the mutton kababs in a lightly greased crusty plate, and place the crusty plate on the mesh rack in the microwave oven. Select category OF2, enter recipe code and press start.Serve hot!"</p>			

Category	Recipe-	Ingredients:	500 gr
SF3	CHICKEN TANDOORI	Chicken Breast Or Legs	500 gr
		Red Chilli Powder	1½ tsp
		Lemon Juice	1½ tsp
		Yogurt	1 cup
		Ginger Paste	1½ tsp
		Garlic Paste	1½ tsp
		Garam Masala Powder	1½ tsp
		Oil 2 Tablespoons	1½ tsp
		Chaat Masala	1½ tsp
		Salt To Taste	
<p><b>Method of Preparation:</b> "Marinate the chicken with the all ingredients for 3 hours. Arrange the marinate chicken in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF3, enter recipe code and press start.Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	500 gr
SF4	LITTI	Wheat Flour	2½ cup
		Yogurt	1½ cup
		Salt To Taste	
		<b>Filling</b>	
		Sattu	2 cup
		Ginger, Garlic Paste	1¼ tsp
		Cloves	6
		Green Chilies Chopped	1 tsp
		Coriander Leaves Chopped	¾ cup
		Ajwain	1¼ tsp
		Onion Seeds	1¼ tsp
		Salt To Taste	
		Lemon Juice	1¼ tsp
<p><b>Method of Preparation:</b> "Add salt and yogurt to the wheat flour and knead into a soft dough. Rest the dough for some time.For the filling mix sattu with all filling ingredients. Now, Divide the dough into lemon sized balls and spread them into small puris with your fingers. Place a portion of the filling mixture and once again roll them into balls. Arrange them on a lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select category OF4, enter recipe code and press start. Turn once in -between.Serve Hot"</p>			

Category	Recipe-	Ingredients:	500 gr
SF5	BATI	Whole Wheat Flour (Gehun Ka Atta)	2 cup
		Semolina (Rava)	1 cup
		Besan (Bengal Gram Flour)	3 tbsp
		Milk	1½ cup
		Melted Ghee	1 cup
		Salt To Taste	
<p><b>Method of Preparation:</b> ""Mix all the ingredients and knead into a firm dough and make round flatten shape batis . Arrange batis in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF5, enter recipe code and press start. Turn once in between. Serve hot"</p>			

Category	Recipe-	Ingredients:	500 gr
SF6	CHICKEN ROAST	Chicken	500 gms
		Ground Black Pepper	2 tsp
		Lemon Juice	2 tsp
		Garlic	2 tsp
		Thyme	2 tsp
		Salt To Taste	
<p><b>Method of Preparation:</b> "Take a mixing bowl. Add oil, chicken, salt, pepper, garlic, lemon, thyme and mix well.Now, set it aside for 30 minutes to marinate. Arrange marinated chicken in a lightly greased crusty plate and place the crusty plate on the mesh rack and in the microwave oven. Select category OF6,enter recipe code and press start. Turn once in between. Serve hot."</p>			

Category	Recipe-	Ingredients:	500 gr
SF7	LEMON CHICKEN	Boneless Chicken Breast	500 gms
		Garlic Paste	2 tsp
		Grated Lemon Zest	1¼ tsp
		Lemon Juice	2 tbsp
		Dried Oregano	1¼ tsp
		Thyme Leaves	Few
		Salt And Pepper To Taste	
<p><b>Method of Preparation:</b> First, marinate the chicken with the all ingredients for 1 hour. Arrange the marinated chicken in a lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select category OF7, enter recipe code and press start. Turn once in-between. Serve hot.</p>			



Category	Recipe-	Ingredients:	500 gr
SF8	CHICKEN KABABS	Boneless Chicken (Cut Into 1½" Pieces)	500 gms
		<b>For Marinade</b>	
		Onion Paste	1 cup
		Garlic, Ginger Paste	2 tbsp
		Cumin Powder	1 tsp
		Red Chilli Flakes	1 tsp
		Black Pepper (Freshly Crushed)	1 tsp
		Barbeque Sauce	2 tsp
		Oregano	1 tsp
		Thyme	2 tsp
		Salt To Taste	
<p><b>Method of Preparation:</b> "Take a mixing bowl. Mix all the ingredients and then add the chicken. Mix well &amp; set it aside for 1 hour. Keep the marinated chicken on lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF8, enter recipe code and press start. Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	500 gr
SF9	RESHMI KABAB	Boneless Chicken	500 gms
		Garlic Paste	2 tsp
		Ginger Paste	2 tsp
		Coriander Leaves Paste	2 tbsp
		Onions Paste	2 tsp
		Yoghurt	2 cup
		Almonds Grated	2 tbsp
		Juice Of Lemon	1
		Salt To Taste	
<p><b>Method of Preparation:</b> "Marinate the chicken with the all ingredients for 2 hour. Arrange the marinate chicken in a lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select category OF9, enter recipe code and press start. Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	500 gr
SF10	KASTOORI KABAB	Boneless Chicken Mince (Keema) For Marinade	500 gms
		Bread Crumbs	1½ cup
		Roasted Besan	3 tbsp
		Chopped Coriander Leaves	4 tbsp
		Red Chilli Powder	2 tsp
		Jeera Powder	1 tsp
		Pepper Powder n	1 tsp
		Ginger Garlic Paste	2 tsp
		Elaichi Powder	1 tsp
		Kesar (Soaked In ½ Cup In Milk)	1 tsp
		Lemon Juice	2 tsp
		Chaat Masala For Garnish	1 tsp
		Salt To Taste	

**Method of Preparation:** "Marinate the mince with all the ingredients mentioned under marinade. Make flat kababs of the mixture.Keep the kababs on lightly greased crusty plate, place the crusty plate on the mesh rack in the microwave oven. Select category OF10, enter recipe code & press start. Turn once in between. Sprinkle chaat masala & serve."

Category	Recipe-	Ingredients:	500 gr
SF11	BAKED CHICKEN	Chicken	500 gms
		Tomato Sauce	1 cup
		Butter	3 tbsp
		Bread-Crumbs	1½ cup

**Method of Preparation:** In a mixing bowl add butter, chicken, tomato sauce, salt, mix well and toss the chicken in the bread crumbs and arrange chicken pieces in a lightly greased crusty plate. Place the crusty plate on the mesh rack in the microwave oven. Select category OF11, enter recipe code &press start. Serve hot.

Category	Recipe-	Ingredients:	500 gr
SF12	CHICKEN 65	Chicken Breast - Boneless	500 gms
		Red Chilli Powder	1½ tsp
		Pepper Powder	1½ tsp
		Egg Whites	3
		Corn Flour	1 tbsp
		Wheat Flour	1 tbsp
		Butter Milk	1 cup
		Ginger Paste	1½ tsp
		Garlic Paste	1 tsp
		Orange Food Color	1 tsp
		Lemon Juice	1½ tsp
		Salt To Taste	

**Method of Preparation:** Marinate the chicken with the all ingredients for 2 hours. Arrange the marinate chicken in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF12, enter recipe code and press start. Turn once in-between. Serve hot.

Category	Recipe-	Ingredients:	300 gr
SF13	BAKED FISH	Fish	300 gms
		Butter	2 tbsp
		Sour Cream	2 tbsp
		Bread Crumbs	1½ cup
		Grated Cheese	1 tbsp
		Parsley (For Garnish)	
		Salt To Taste	
<p><b>Method of Preparation:</b> Marinade fish with butter and sour cream for 30 minutes. Toss the marinated fish in bread crumbs and arrange it in a lightly greased baking dish, sprinkle the grated cheese over it and place the baking dish on the mesh rack in the microwave oven. Select category OF13, enter recipe code and press start. Turn once in-between. Garnish with parsley. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
SF14	CHICKEN NUGGETS	All-Purpose Flour	¾ cup
		Garlic Paste	1½ tsp
		Ground Black Pepper	¾ tsp
		Chicken Breasts, Cut Into 1½-Inch Pieces	300 gr
		Breadcrumbs	1½ cup
		Egg	2
		Salt To Taste	
<p><b>Method of Preparation:</b> "Take flour, garlic, pepper, salt and chicken. Mix them well. Dip the chicken in the beaten egg, then in the breadcrumbs. Arrange them on a lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select category OF14, enter recipe code and press start. Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	300 gr
SF15	FISH AMRITSARI	Boneless Fish (Cut Into 2" Pieces)	300 gr
		Lemon Juice	1½ tsp
		Salt	½ tsp
		<b>For Batter</b>	
		Egg (Beaten)	2
		Besan	2½ tbsp
		Curd	2½ tbsp
		Ajwain	1½ tsp
		Ginger-Garlic Paste	1 tbsp
		Lemon Juice	1½ no
		Salt, Red Chilli Powder, Garam Masala,	As per taste
		Chaat Masala, Turmeric Powder	As per taste
		Bread Crumbs (For Coating)	1½ cup
<p><b>Method of Preparation:</b> Apply lemon juice, salt to fish pieces and set aside for 10 minutes. Apply oil to the fish pieces. Make batter with all ingredients other than bread crumbs. Rub the batter on the fish pieces and toss it in bread crumbs. Set it aside for 1 hour for marinate. Arrange the fish in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF15, enter recipe code &amp; press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
SF16	MATAR KABAB	Boiled Peas	300 gr
		Roasted Makhanas	1½ cup
		Chopped Green Chillies	1½ tsp
		Garam Masala	1½ tsp
		Seeds Of Elaichi	Few
		Cashewnuts	3 tbsp
		Pepper Powder	¾ tsp
		Chaat Masala For Garnish	¾ tsp
		Salt To Taste	

**Method of Preparation:** Grind the boiled peas, green chillies & elaichi seeds together to form a fine paste. Grind the makhanas & cashew-nuts together into a rough powder. Mix peas & makhanas paste. Add salt, pepper and garam masala. Make small balls & flatten them to get small round kababs. Keep the kababs on lightly greased crusty plate, place the crusty plate, on the mesh rack in the microwave oven. Select category OF16, enter recipe code & press start. Sprinkle chaat masala & serve.

Category	Recipe-	Ingredients:	300 gr
SF17	CORN KABAB	Boiled Potatoes	300 gr
		Boiled Sweet Corns	¾ cup
		Onions (Chopped)	¾ cup
		Green Chillies (Chopped)	1½ tsp
		Coriander (Chopped)	3 tbsp
		Pudina (Chopped)	3 tbsp
		Melted Butter	3 tbsp
		Garam Masala	1½ tsp
		Lemon Juice	1½ tsp
		Bread Crumbs	1 cup
		Pepper Powder	¾ tsp
		Salt To Taste	

**Method of Preparation:** Mash the boiled potatoes & corns. Mix them well. Now add onions, green chillies, coriander pudina, garam masala, melted butter, salt & pepper. Add bread crumbs & lemon juice. Make long kababs out of this mixture. Keep the kababs on lightly greased crusty plate. Place the crusty plate on the mesh rack in the microwave oven. Select category OF17, enter recipe code and press start. Turn once in between. Serve with chutney or sauce. Serve hot.

Category	Recipe-	Ingredients:	300 gr
SF18	CHEESE CORN BALLS	Boiled Sweet Corn Kernels,	2 cup
		Cheese Grated	½ cup
		Potatoes, Boiled And Mashed	½ cup
		Capsicum,	½ cup
		Breadcrumbs	1½ cup
		Maida	1 tbsp
		Corn Flour,	1 tbsp
		Oregano,	Few
		Salt To Taste,	

**Method of Preparation:** Blend all ingredients together. Roll them to make corn balls. Arrange corn balls in a crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF18, enter recipe code and press start. Turn once in-between. Serve hot.

Category	Recipe-	Ingredients:	300 gr
SF19	PANEER PAKORA	Paneer (Cut Into 1.5" Cubes)	300 gr
		For Batter	
		Besan	1½ cup
		Turmeric Powder	¼ tsp
		Red Chilli Powder	1½ tsp
		Garam Masala	1½ tsp
		Salt To Taste,	
		Water As Required	

**Method of Preparation:** In a bowl, take all the batter ingredients, mix well and make a smooth paste of it. Place all the paneer pieces even-ly coated with the batter, on the tawa. Keep the tawa on the high rack & pour oil on all pakoras. Select category OF19, enter recipe code & press start. Turn the pakoras once in between. Serve hot with Chutney or Sauce.

Category	Recipe-	Ingredients:	300 gr
SF20	HARA BARA KABAB	Spinach, Finely Chopped	¾ cup
		Green Peas Boiled And Mashed	¾ cup
		Potatoes Boiled, Peeled And Grated	1 cup
		Green Chillies Chopped	1½ tsp
		Ginger Chopped	1½ tsp
		Coriander Leaves Chopped	2½ tbsp
		Chaat Masala	1½ tsp
		Cornflour	2½ tbsp
		Salt To Taste	

**Method of Preparation:** In a bowl take all the ingredients other than oil. Mix well and make flat tikkies of it. Arrange all the tikkies in a lightly greased crusty plate. Apply oil and place the crusty plate on the mesh rack in the microwave oven. Select category OF20, enter recipe code & press start. Serve hot with Sauce.

Category	Recipe-	Ingredients:	300 gr
SF21	SABUDANA VADA	Boiled Potato	2 nos.
		Sabudana (Soaked)	¾ cup
		Roasted & Crushed Peanuts	2 tbsp
		Chopped Green Chilli	2 nos.
		Finely Chopped Ginger	½ tsp
		Fresh Curry Leaves	Few
		Coriander Leaves (Chopped)	1 tbsp
		<b>Salt to taste</b>	

**Method of Preparation:** In a bowl take all ingredients other than oil. Mix well and make flat tikkies of it. Arrange all the tikkies in a lightly greased crusty plate, apply oil and place the crusty plate on the mesh rack in the microwave oven. Select category OF21, enter recipe code & press start. Serve hot with Sauce.

Category	Recipe-	Ingredients:	300 gr
SF22	CHANA KABABS	Kabuli Chana (Chole), Boiled	300 gr
		Soaked Bread Pieces	2
		Bread Crumbs (For Coating)	1 cup
		Red Chilly	1½ tsp
		Garlic ,Ginger Paste	1½ tsp
		Cloves	¼ tsp
		Pepper Powder	¾ tsp
		Cinnamon Powder	¾ tsp
		Salt To Taste	
<p><b>Method of Preparation:</b> Grind boiled kabuli chana, cloves, pepper powder, cinnamon powders, garlic cloves, salt, ginger, soaked bread pieces and whole red chilli to form a paste. Now shape the paste in the form of kababs &amp; roll out each kababs in bread crumbs for complete coating. Keep the kababs on tawa &amp; keep the tawa on high rack. Select category OF22, enter recipe code &amp; press start. Turn once in between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
SF23	FISH TANDOORI	Pomfret	300 gr
		<b>For Marinade</b>	
		Red Chili Powder	1½ tsp
		Garlic ,Ginger Paste	1½ tsp
		Jeera	¾ tsp
		Garam Masala	1½ tsp
		Tandoori Masala	1½ tsp
		Dhania Powder	¾ tsp
		Amchoor Powder	¾ tsp
		Chaat Masala	¾ tsp
		Lemon Juice	1½ tsp
		Salt To Taste	
<p><b>Method of Preparation:</b> Marinade fish with all marinate ingredients for 2 hours. Arrange the marinated fish in a lightly greased baking dish.Place the baking dish on the mesh rack in the microwave oven. Select category OF23, enter recipe code and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
SF24	BHARWAN TAMATAR	Tomato (Hollowed)	300 gr
		<b>For Stuffing</b>	
		Onion Chopped	1 cup
		Paneer (Mashed)	1 cup
		Garam Masala,	1½ tsp
		Red Chilli Powder,	1½ tsp
		Cumin Powder	¾ tsp
		Coriander Leaves Chopped	2½ tbsps
<p><b>Method of Preparation:</b> Take microwave oven safe bowl, add add all ingredients hollowed tomatoes with all stuffing ingredients. Grease the tomatoes with few drops of oil. Arrange the stuffed tomatoes in a lightly greased baking dish, place the baking dish on the mesh rack in the microwave oven. Select category OF24, enter recipe code &amp; press start.Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
SF25	GRILLED PRAWNS	Prawns	300 gr
		Onion Paste	1½ cup
		Ginger, Garlic Paste	2 tsp
		Red Chilli Powder	1½ tsp
		Pepper Powder	½ tsp
		Salt To Taste	
<p><b>Method of Preparation:</b> Marinate the prawns with the all ingredients for 30 minutes. Arrange the marinate prawns in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF25, enter recipe code and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
SF26	FISH ROAST	Pomfret - Washed And Cleaned	300 gr
		Garlic Paste	1½ tsp
		Lemon Juice	1 tsp
		Chilli Powder	1½ tsp
		Turmeric Powder	½ tsp
		Pepper Powder	¼ tsp
		Garam Masala	1½ tsp
		Rice Flour	2 tbsps
		Salt To Taste	
<p><b>Method of Preparation:</b> Mix all the ingredients to make a paste. Toss the fish into it and apply evenly on all sides. Set aside for 1 hr. Arrange the marinated fish in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF26, enter recipe code and press start. Turn once in-between. Remove and serve.</p>			

Category	Recipe-	Ingredients:	300 gr
SF27	VEGETABLE CUTLETS	Potatoes boiled	1½ cup
		Green Peas boiled	½ cup
		Beans boiled	½ cup
		Beetroot boiled	½ cup
		Corn flour	½ cup
		Dry Mango Powder	1½ tsp
		Red chilli powder	1½ tsp
		Salt to taste	
		Coriander leaves for garnish	
<p><b>Method of Preparation:</b> Blend all boiled ingredients together. Mash them lightly. Add all remaining ingredients, mix well in the shape of medium sized cutlets. Arrange cutlets in a lightly greased crusty plate. Place the crusty plate on the mesh rack in the microwave oven. Select category OF27, enter recipe code and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
SF28	ALOO TIKKI	Boiled Aloo	300 gms
		Green Peas Cooked	1½ cup
		Black Pepper Powder	¾ tsp
		Ginger Paste	1½ tsp
		Garam Masala	1½ tsp
		Red Chili Powder	1½ tsp
		Cumins Powder	1½ tsp
		Salt to taste	

**Method of Preparation:** Mash potatoes and green peas together. Add all the remaining ingredients, mix well and shape them as medium sized tikkis. Arrange tikki in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF28, enter recipe code and press start. Turn once in-between. Serve hot.

Category	Recipe-	Ingredients:	300 gr
SF29	CHICKEN SAUSAGES	Ready To Cook Chicken Sausages	

**Method of Preparation:** Arrange chicken sausages in a lightly greased crusty plate, place the crusty plate on the mesh rack in the micro-wave oven. Select category OF29, enter recipe code and press start. Turn once in-between.

Category	Recipe-	Ingredients:	300 gr
SF30	FRENCH FRIES	Slice Potatoes In To French Fries	300 gr
		Sea Salt As Required	
		Cold water As Needed	

**Method of Preparation:** Take water in a mixing bowl, add potatoes into it, set it aside for 1 hr. Drain off the water, and dry them with paper towel. Arrange the french fries in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF30, enter recipe code and press start. Turn once in-between. Remove and mix with salt. Serve hot.



Category	Recipe-	Ingredients:	300 gr
SF31	FISH CUTLETS	Fish boiled & bones removed	300 gr
		Egg	2
		Bread slices soaked in water	3
		Garlic paste	½ tsp
		Ginger paste	½ tsp
		Bread Crumbs	1½ tbsp
		Green Chilies	3
		Corn Flour	1½ tbsp
		Garam Masala	1½ tsp
		Turmeric Powder	½ tsp
		Coriander Leaves	1½ tbsp
		Salt to taste	
<p><b>Method of Preparation:</b> Mash the fish and bread slices gently with the hands and adds all ingredients together other than eggs, bread crumbs and mash them lightly. Add all remaining ingredients, mix well and shape them as medium sized cutlets. Arrange cutlets in a lightly greased crusty plate. Place the crusty plate on the mesh rack in the microwave oven. Select category OF31, enter recipe code and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
SF32	SURAN CUTLETS	Suran (Cooked)	300 gr
		Lime Juice	2 tsp
		Chopped Ginger	1 tsp
		Chopped Green Chilies	Few
		Curry Leaves Chopped	Few
		Chopped Coriander Leaves	3 tbsp
		Rice Flour	3 tbsp
		Rice Flour For Coating	3 tbsp
		Black Pepper	½ tsp
		Cumin Seeds	1 tsp
		Fennel Seeds	Few
		Fenugreek Seeds	Few
		Cloves	3
		Salt As Required	
<p><b>Method of Preparation:</b> Mash the suran gently with the hands and adds all ingredients together, mash them lightly, mix well and shape as medium sized cutlets. Coat with rice flour. Arrange all the cutlets in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category OF32, enter recipe code and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
SF33	TANDOORI ALOO	Aloo (Cut Into Quarters)	300 gr
		For Marinade	
		Curd	2½ tbsp
		Garlic Paste	1½ tsp
		Cumin Powder	¾ tsp
		Red Chilli Powder	1½ tsp
		Tandoori Masala	1½ tsp
		Tandoori Color	a pinch
		Salt To Taste,	
		Chaat Masala For Garnish	
		Lime Juice For Garnish	
<p><b>Method of Preparation:</b> "Take a mixing bowl. Add all the ingredients of marinade and add the aloo pieces, mix well &amp; set aside for ½ hour for marinate. Keep the marinated aloo on lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select category OF33, enter recipe code &amp; press start. Sprinkle chaat masala, lemon juice &amp; serve."</p>			

Category	Recipe-	Ingredients:	300 gr
SF34	TANDOORI GOBHI	Cauliflower Florets	300 gr
		For Marinade	
		Curd	2½ tbsp
		Red Chilli Powder	1½ tsp
		Jeera Powder	¾ tsp
		Coriander Powder	¾ tsp
		Garam Masala	1½ tsp
		Tandoori Color Or Haldi	a pinch
		Salt To Taste	
<p><b>Method of Preparation:</b> "Take a mixing bowl, Add all the ingredients of marinade, cauliflower florets and mix well. Set it aside for 1 hour to marinate. Keep the marinated cauliflower florets on lightly greased baking dish. Place the baking dish on the mesh rack in the microwave oven. Select category OF34, enter recipe code, &amp; press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	300 gr
SF35	TANDOORI MUSHROOM	mushroom buttons (stalk removed)	300 gr
		For Marinade	2½ tbsp
		Curd	1½ tsp
		ginger, garlic Paste	¾ tsp
		coriander powder	¾ tsp
		cumin powder	¾ tsp
		amchoor powder	1 tsp
		Cornflour	2½ tbsp
		tandoori color	A pinch of
		salt to taste	

**Method of Preparation:** "Take a mixing bowl, add all the ingredients of marinade and add the mushroom buttons. Mix well & set it aside 1 hour for marinate. Keep the marinated mushroom buttons on lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select category OF35, enter recipe code & press start. Serve hot."

Category	Recipe-	Ingredients:	300 gr
SF36	MIX VEG PLATTER	Paneer (Cut 1½" Cubes)	¾ cup
		Mushroom Buttons (Trim The Stalk)	¾ cup
		Baby Corn (Blanched)	¾ cup
		Capsicum (Cut Into Large Cubes)	¾ cup
		Tomatoes (Cut Into Quarters)	¾ cup
		Onion (Cut Into Quarters & Separated)	¾ cup
		For Marinade	
		Curd	2½ tbsp
		Thick Cream	2½ tbsp
		Cornflour	2½ tbsp
		Red Chilli Powder	1½ tsp
		Ginger Garlic Paste	1½ tsp
		Tandoori Masala	1½ tsp
		Tandoori Color	a pinch
		Salt To Taste	

**Method of Preparation:** "Take a mixing bowl, add all the ingredients of marinade and add the paneer, mushroom buttons, baby corn, capsicum, tomatoes, onion. Mix them well & set aside for ½ hour for marinate. Keep the marinated vegetables on lightly greased baking dish, place the baking dish on the mesh rack in the microwave oven. Select category OF36, enter recipe code and press start. Serve hot."

Category	Recipe-	Ingredients:	300 gr
SF37	SAMOSAS	All-purpose flour	1 cup
		Ajwain	a pinch of
		Salt as required	
		Water as required	
		For Filling:	
		Boiled Potatoes	2
		Boiled Pies	¼ cup
		Grated Ginger	¼ tsp
		Red Chilli Powder	1 tsp
		Coriander Powder	½ tsp
		Cumins Powder	
		Kasoori Methi	
		Lemon Juice	
		Garam Masala	
		Chopped Coriander Leaves	
		Salt to taste	

**Method of Preparation:** Mix the maida with salt, oil, ghee and ajwain, combine to form a crumbly mixture. Now slowly add enough water to make pliable dough, not too soft. Divide the dough and shape into balls. Now prepare the filing for the samosa by mixing all the ingredients for filling. Divide the dough into 4 equal parts and make into balls. Roll each ball into 6-inch diameter circles and cut each circle in half. Spread the paste lightly all along the edge of one semicircle. Spread potato filling in center leaving the edges fold it into triangle shape pockets or desired shape seal the edges with a little water. Continue filling the rest of the Samosa's. Step 1:- Now Keep the 4 Samosa on the crusty plate and brush all sides with oil. Put the crusty plate on grill high rack and select category OF37, enter recipe code, press start. Step 2;- When beep, turn the side and press start. Serve hot.

Category	Recipe-	Ingredients:	
SF38	PANEER CUTLET	Grated Paneer	250 g
		Boiled Potato	2
		Bread Crumbs	1 cup
		Ginger, Garlic Paste	1 tsp
		Red Chili Powder	1 tsp
		Turmeric Powder	¼ tsp
		Garam Masala	1 tsp
		Coriander Leaves	2 tbsp
		Salt to taste	

**Method of Preparation:** Mix the maida with salt, oil, ghee and ajwain, combine to form a crumbly mixture. Now slowly add enough water to make pliable dough, not too soft. Divide the dough and shape into balls. Now prepare the filing for the samosa by mixing all the ingredients for filling. Divide the dough into 4 equal parts and make into balls. Roll each ball into 6-inch diameter circles and cut each circle in half. Spread the paste lightly all along the edge of one semicircle. Spread potato filling in center leaving the edges fold it into triangle shape pockets or desired shape seal the edges with a little water. Continue filling the rest of the Samosa's. Step 1:- Now Keep the 4 Samosa on the crusty plate and brush all sides with oil. Put the crusty plate on grill high rack and select category OF38, enter recipe code and press start. Step 2;- When beep, turn the side and press start. Serve hot.

Category	Recipe-	Ingredients:	
SF39	BENGALI DOI ILISH	Hilsa Fish chunks(Ilish Mach)	250 g
		Green Chili	4
		Smooth Curd	200 g
		Turmeric Powder	1 tsp
		Sugar	1 tbsp
		Salt to taste	
<p><b>Method of Preparation:</b> Rub fish chunks with oil, turmeric powder and salt and leave fish chunks for 15 minutes. Take a microwave oven safe bowl, add curd, sugar, green chili, mix well, place hilsa chunks in the curd mixture and coat from both sides. Cover the bowl with lid and marinade it for 30 minutes. After marinade, arrange the fish pieces in a baking or crusty plate. Place the baking dish or crusty plate on the grill mesh rack in the oven.</p> <p>1. Select category OF39, enter recipe code and press start. Step 2:- After beep, remove and turn the fish pieces and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
SF40	FISH IN BANANA LEAF	Fish Chunks	250 g
		Grated Coconut	4 tbsp
		Cumin seeds	1 tsp
		Green Chili	4
		Coriander leaves	1 cup
		Garlic, Ginger Paste	1 tsp
		Lemon Juice	3 tbsp
		Salt to taste	
		Banana Leaves	
<p><b>Method of Preparation:</b> Take a large bowl and mix together fish chunks, lemon juice and salt. Leave aside for 15 minutes. In a grinder, mix all remaining ingredients and make a fine paste. Spread banana leaf and lay the marinated fish on it. Now spread the paste over it. Fold the banana leaves neatly and arrange the banana leaves in a baking dish or crusty plate. Place the baking or crusty plate on the grill mesh rack in the oven.</p> <p>1. Select category OF40, enter recipe code and press start. Step 2:- After beep, remove and turn the banana leaves upside down and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
SF41	BHAPA ILISH	Hilsa Fish Chunks	250 g
		Grated Coconut	2 tbsp
		Mustard Seeds	2 tsp
		Green Chili	3
		Curd	2 tbsp
		Garlic, Ginger	1 tsp
		Turmeric Powder	1 tsp
		Red chili powder	½ tsp
		Poppy seeds	1½ tbsp
		Mustard Oil	2 tbsp
		Salt to taste	

**Method of Preparation:** Take a large bowl and mix together fish chunks, turmeric powder, red chili powder and oil. Set aside for 15 minutes. In a grinder, mix all remaining ingredients other than curd and make a fine paste. Spread the paste and curd over the fish chunks. Leave aside for 20 minutes. Arrange the fish chunks in a baking dish or crusty plate. Place the baking or crusty plate on the grill mesh rack in the oven.

1. Select category OF41, enter recipe code and press start. Step 2: -After beep, remove and turn the banana leaves upside down and press start. Serve hot.

Category	Recipe-	Ingredients:	
SF42	POTATOES AU GRATIN	Sliced Potatoes	250 g
		Sliced Onion	1
		All Purpose Flour	3 tbsp
		Milk	1 cup
		Butter	2 tbsp
		Grated Cheese	½ cup
		Pepper to taste	
		Salt to taste	

**Method of Preparation:** In a large bowl, melt butter, stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir 2 minutes or until thickened. Stir in cheese until melted. Remove; add potatoes and onion in to it. Transfer to a greased baking dish. Place the baking dish on low grill mesh rack in oven. Step 1:- Select category OF42, enter recipe code and press start. Serve hot.

Category	Recipe-	Ingredients:	
SF43	BATATA VADA	Boiled & Mashed Potatoes	250 g
		Red chili powder	1 tsp
		All Purpose Flour	1 cup
		Green Chilies	1 tsp
		turmeric powder	¼ tsp
		Garam masala powder	1 tsp
		Coriander leaves	½ cup
		Salt to taste	

**Method of Preparation:** In a bowl add chili powder, garam masala, coriander, green chilies, salt to the mashed potatoes, mix well and take a cup of gram flour; add turmeric powder and chili powder to it. Add little water and mixing with hand make a batter (neither too thick nor too loses). Make small balls of potato mixture and flatten them to make turnovers. Brush little oil on the crusty plate. Dip each ball in the batter, keep it on the crusty plate, and brush it with oil. Step 1:-Put the crusty plate on High rack and Select category OF43, enter recipe code and press start. Step 2:- When beep, turn the side and press start. Serve aloo bonda hot with chutney.

Category	Recipe-	Ingredients:	
SF44	GUJIYA	Maida	1 cup
		Ghee	2 tbsp
		Water as required	
		For Stuffing:-	
		Desiccated Coconut	1 cup
		Grated Khoya	1 cup
		Powdered Sugar	1 cup
		Elaichi Powder	½ tsp
		Almonds Chopped	Few
		Cashew Chopped	Few
		Kishmish	Few
<p><b>Method of Preparation:</b> In a bowl put maida, ghee, add water and knead a soft dough for gujiya. Keep the dough covered for 15 minutes and knead again. Divide the dough in small balls of equal size. Roll out each ball in to a thin circle. Place the rolled out circle in a gujiya mould and fill the center with stuffing. Close the gujiya mould carefully &amp; press firmly at edges to seal them properly. Remove the excess part of the dough bulging out of the mould. Remove gujiya from mould. Prepare all the gujias in the same way.  Step 1:- Arrange all gujias in on crusty plate and place it on grill mesh rack in the oven. Select category OF44, enter recipe code and start. Step 2:- After beep, remove and turn gujias upside to down carefully and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
SF45	KHEEMA BALLS	Boiled Chicken Kheema	250g
		Boiled & Mashed Potato	2 cups
		Bengali Gram powder	2 tbsp
		Ginger, Garlic paste	1½ tsp
		Garam Masala	1 tsp
		Coriander powder	1 tsp
		Lemon juice	1½ tsp
		Salt to Taste	
<p><b>Method of Preparation:</b> In a mixing bowl, mix all the ingredients together. Make balls from it. Arrange the balls in greased crusty plate or baking dish. Place the crusty plate on grill mesh rack in the oven. Step 1:- Select category OF45, enter recipe code and Press start. Step 2:- After beep, remove and turn upside to down. Press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
SF46	TANDOORI SOYA CHAAP	Soya Chaap	6 sticks
		Ginger, Garlic Paste	1 tsp
		Red Chili Powder	1 tsp
		Turmeric Powder	<b>¼ tsp</b>
		Garam Masala	1 tsp
		Chaat Masala	½ tsp
		Coriander powder	1 tsp
		Black Pepper Powder	½ tsp
		Curd	½ cup
		Cheese Grated	1 cube
		Salt as required	
<p><b>Method of Preparation:</b> Mix all ingredients to soya chaap sticks and marinade for 20 minutes. Arrange marinade soya chaap sticks in crusty plate. Place the crusty plate on the grill mesh rack in the oven. Step 1:- Select category OF46, enter recipe code and press start. Step 2:- After beep, remove and turn upside to down and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
SF47	ALOO CHIPS	Potato (thinly sliced)	6 sticks
		Chaat Masala (optional)	1 tsp
		Red Chili Powder	1 tsp
		Turmeric Powder	<b>¼ tsp</b>
		Garam Masala	1 tsp
<p><b>Method of Preparation:</b> Mix all ingredients to thinly sliced potatoes. Grease the turntable with oil. Spread the potato slices throughout turntable. Step 1:- Select category OF47, enter recipe code and press start. Serve hot.</p>			



## BREAD BASKET

Category	Recipe-	Ingredients:
BB1	MILK BREAD	All Purpose Flour (Maida)
		Dry Yeast
		Sugar
		Oil
		Salt
		Milk Powder
		Water
<p><b>Method of Preparation:</b> "Take warm water in a bowl, add dry yeast, sugar, mix well and cover with lid, set it aside another mixing bowl, add maida, oil, salt, milk powder and dry yeast water, mix well to make a smooth, soft dough. Punch the dough for 10 minutes. Set it aside for 15 minutes. Punch the dough again for 7 minutes. Set the dough batter in a bread tin and cover with lid, set it aside again for 20 minutes.            Step 1: To preheat the oven, select category BB1, enter recipe code &amp; press start            Step 2: When your oven beeps, arrange bread tin in on the turntable and press start. Cut and serve.</p>		

Category	Recipe-	Ingredients:	1 (230 gms)
BB2	GARLIC BREAD	Warm Milk	¼ cup
		Dry Yeast	1 tsp
		Sugar	1 tsp
		Salt	pinch of
		Garlic, Finely Chopped	3 cloves
		Oregano	¼ tsp
		Unsalted Butter, Melted	1 tbsp
		Maida	1 cup
		Oil	2 tsp
		For Garlic Butter:	
		Butter, Melted	¼ cup
		Garlic, Finely Chopped	3 cloves
		Coriander Leaves, Finely Chopped	2 tbsp
		Other Ingredients:	
		Maida To Dust	3 tbsp
		Grated Cheese	¼ cup
		Chili Flakes	2 tsp
		Oregano	1 tsp
		Mixed Herbs	1 tsp

**Method of Preparation:** "Take warm milk in a bowl. Add dry yeast, sugar, mix well and cover with a lid. Set it aside for 5 minutes. Add salt, butter, garlic, oregano and maida. Mix well to make a smooth and soft dough. Add oil and punch the dough for 5 minutes. Set it aside for 15 minutes. Punch again the dough for 5 minutes. Set the dough batter in a bowl and cover with lid. Set it aside again for 1 hour. Mix batter, garlic, coriander leaves in a bowl and spread it over the dough. Further, top it with cheese on half of the dough. Season with chili flakes, oregano, and fold the dough. Seal the edges. Brush and top with the prepared garlic butter, chili flakes and mixed herbs. Make marks over bread without cutting them fully and place it on lightly greased baking dish.

Step 1: For preheat the oven select category BB2, enter recipe code & press start.

Step 2: When you hear a beep, arrange baking dish in on the turntable and press start. Cut and serve.

Category	Recipe-	Ingredients:	230 gms
BB3	WHEAT BREAD	Warm Water	1¼ cups
		Active Dry Yeast	½ tbsps
		Salt	1 tsp
		Sugar	1 tbsps
		Butter, Melted	2 tbsps
		Curd	2 tbsps
		Whole Wheat Flour	3 cups
		Milk For Brushing	2 tbsps
<p><b>Method of Preparation:</b> "Take warm water in a bowl, add dry yeast, sugar, mix well and cover with lid. Set it aside for 5 minutes. Take another mixing bowl. Add wheat flour, salt, butter, dry yeast and curd. Mix well to make a smooth and soft dough. Punch the dough for 10 minutes. Set it aside for 15 minutes. Punch again the dough for 5 minutes. Set the dough batter in a bread tin and cover with lid, set it aside again for 20 minutes.</p> <p>Step 1: To preheat the oven, select category BB3, enter recipe code &amp; press start.</p> <p>Step 2: When your oven beeps, arrange bread tin in on the turntable and press start. Cut and serve.</p>			

Category	Recipe-	Ingredients:	230 gms
BB4	TOOTY FROOTY BREAD	All-Purpose Flour	2 cups
		Custard Powder	2 tbsps
		Sugar	2 tsp
		Milk Powder	2 tbsps
		Dry Yeast	1½ tsp
		Tutti Frutti	½ cup
		Oil	2 tbsps
		Butter	2 tbsps
		Water As Required	
		Salt As Required	
<p><b>Method of Preparation:</b> "Take warm water in a bowl. Add dry yeast, sugar, mix well and cover with a lid. Set it aside for 5 minutes. Take another mixing bowl. Add maida, oil, salt, milk powder, custard powder, butter, dry yeast and water. Mix well to make a smooth and soft dough. Punch the dough for 10 minutes. Set it aside for 15 minutes. Punch the dough again for 7 minutes. Set the dough batter in a bread tin and cover with al lid. Set it aside again for 20 minutes.</p> <p>Step 1: To preheat the oven, select category BB4, enter recipe code &amp; press start.</p> <p>Step 2: When your oven beeps, arrange bread tin in on the turntable and press start. Cut and serve.</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB5	BURGER /PAV	All Purpose Flour (Maida)	3 cups
		Salt	1 tsp
		Bread Improver	1 tsp
		Butter	3 tbsps
		Dry Yeast	1 tbsps
		Sugar	2 tsp
		Vanilla Powder	1 tsp
		Water As Required	

**Method of Preparation:** "Take half a cup of warm water, add sugar, yeast and a pinch of flour, stir and cover. Keep aside for 5 minutes. Sieve the flour, add salt and mix, add the yeast water. Make soft dough using of water as required. add butter and knead the dough for 10 minutes. Cover the dough and leave in a warm place for 30 minutes, till the dough is al-most double in size. Knead the dough and make medium smooth roundels from it. Place them on a lightly greased baking try. Keep distance in between to let them rise and leave it for 20 minutes.

Step 1: To preheat the oven, select category BB5, enter recipe code & press start.

Step 2: When your oven beeps, arrange baking tray on the turntable and press start.

Category	Recipe-	Ingredients:	1 (230 gms)
BB6	DABELI KA PAV	All Purpose Flour	3 cup
		Butter	2½ tbsps
		Baking Powder	1 tsp
		Oil	2 tbsps
		Salt	1 tsp
		Butter For Basting (Optional)	
		Sesame Seeds (Optional)	
		Water Or Milk As Required	
		Yeast Preparation	
		Dry Yeast	2 tsp
		Water	1/2 cup
		Milk	3 tsp
		Sugar	2 tsp

**Method of Preparation:** "Take half a cup of warm water. Add sugar, yeast and milk. Stir and cover. Keep aside for 5 minutes. Sieve the flour. Add all other ingredients, mix well, add the yeast water. Make soft dough using water or milk as required. Set it aside for 15 minutes. Knead the dough and make medium smooth roundels from it. Place them on a lightly greased baking tray. Keep distance between them to rise and leave it for 20 minutes.

Step 1: For preheat the oven select category BB6, enter recipe code & press start.

Step 2: When you hear a beep, arrange the baking tray on the low grill mesh rack and press start.

Category	Recipe-	Ingredients:	1 (230 gms)
BB7	FOCACCIA BREAD	All-Purpose Flour	2½ cups
		Salt	1 tsp
		Sugar	1 tsp
		Active Dry Yeast	1 tbsps
		Salt	1 tsp
		Garlic Powder	1 tsp
		Dried Oregano	1 tsp
		Dried Thyme	1 tsp
		Dried Basil	½ tsp
		Ground Black Pepper	a pinch
		Oil	2 tbsps
		Mozzarella Cheese	1 cup
		Olive Oil	2 tbsps
		Water As Required	
<p><b>Method of Preparation:</b> "In a large bowl, mix all ingredients other than cheese and olive oil to make a smooth, soft dough. Place the dough in the bowl, cover with a damp cloth and let it rise in a warm place for 30 minutes. Punch dough down and place it on greased baking tray. Pat into a 1/2 inch thick rectangle. Brush the top with olive oil. Sprinkle mozzarella cheese. Step 1: To preheat the oven, select category BB7, enter recipe code &amp; press start. Step 2: When your oven beeps, arrange baking tray on low grill mesh rack and press start. Serve warm."</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB8	SANDWICH BREAD	All-Purpose Flour	2 cups
		Warm Water	½ cup
		Active-Dry Yeast	1 tsp
		Unsalted Butter	1 tbsps
		Milk Powder	3 tbsps
		Sugar	1tsp
		Oil	2 tbsps
		Salt To Taste	
		Water As Required	
<p><b>Method of Preparation:</b> "Take warm water in a bowl, add dry yeast, sugar and 2 tsp flour. Mix well and set it aside for 5 minutes. Take another mixing bowl, add maida, oil, salt, milk powder, butter, dry yeast and water. Mix well to make a smooth, soft dough. Punch the dough for 10 minutes. set it aside for 15 minutes. Punch the dough again for 5 minutes. Set the dough batter in a bread tin and cover it with a lid. Set it aside again for 20 minutes. Step 1: To preheat the oven, select category BB8, enter recipe code &amp; press start. Step 2: When your oven beeps, arrange the bread tin on the turntable and press start. Cut and serve."</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB9	PIZZA BASE	All Purpose Flour (Maida)	2 cups
		Salt	1 tsp
		Dry Yeast	2 tsp
		Sugar	1 tsp
		Oil	3 tsp
		Oregano	1 tsp
		Chili Flakes	1 tsp
		Water As Required	
<p><b>Method of Preparation:</b> "Take half a cup of warm water. Add sugar, yeast and a pinch of flour. Stir and cover it. Keep it aside for 5 minutes. Sieve the flour, add salt, chili flakes, oregano, oil and mix well. Add the yeast water and make smooth and soft dough using water as required. Set it aside for 15 minutes. Roll out the dough. Place it on baking tray and prick with a fork. Cover and leave it for 20 minutes to double its size.  Step 1: To preheat the oven select category BB9, enter recipe code &amp; press start.  Step 2: When your oven beeps, arrange the baking tray on the low grill mesh rack and press start. "</p>			

Category	Recipe-	Ingredients:
BB10	BREAD TOAST	Bread Slices
<p><b>Method of Preparation:</b> "Arrange bread slices on the high grill mesh rack. Place the grill mesh rack in the oven.  Step 1: Select category BB10, enter recipe code &amp; press start.  Step 2: When the oven beeps, turn the slices upside down and press start. "</p>		

Category	Recipe-	Ingredients:	1 (230 gms)
BB11	ROASTED SANDWICH	Bread Slices	8
		Onion Cut Into Round Slices	1 tsp
		Cucumber Cut Into Round Slices	2 tsp
		Tomatoes Cut Into Round Slices	1 tsp
		Green Capsicum Cut Into Thin Strips	3 tsp
		Green Mint And Coriander Chutney	1 tsp
		Cheese	1 tsp
		Tomato Ketchup	
		Chaat Masala	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Arrange paneer, onion, cucumber, tomato, capsicum slices on four bread slices. Sprinkle salt and chaat masala over them. Top it with a cheese slice. Apply one tablespoon green chutney on each of the remaining four slices. Top it with one tablespoon of tomato ketchup. Keep them on lightly greased crusty plate, place the crusty plate on the mesh rack in the microwave oven.  Step 1: Select category BB11, enter recipe code &amp; press start.  Step 2: When the oven beeps, turn over &amp; press start, serve hot"</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB12	TANDOORI ROTI	Wheat Flour	1 cup
		Dry Yeast	1 tsp
		Sugar	1 tsp
		Curd	½ cup
		Oil To Finish Up The Dough	1 tbsp
		Ghee To Brush All The Rotis	4 tbsp
		Water As Required	
		Salt To Taste	
		Wheat Flour For Rolling	

**Method of Preparation:** "Take warm water in a bowl. Add dry yeast, sugar. Mix well and cover it with a lid. Set it aside for 10 minutes. Take another mixing bowl, combine all the ingredients other than ghee, including the yeast mixture and knead it into a smooth, soft dough using enough water. Cover it with a damp cloth and keep it aside for 30 minutes. Divide the dough into 6 equal portions. Roll out each portion into a diameter of 5 inches. Use little dry flour for rolling the roti.

Step 1: Keep the tawa on the low rack. Keep it inside the microwave. Select category BB12, enter recipe code & press start.

Step 2: When the oven beeps, keep 2 rolled out roties on tawa & press start.

Step 3: When the oven beeps again, turn & again press start. Make all the roties following the same procedure. Brush the ghee to the rotis and Serve hot."

Category	Recipe-	Ingredients:	1 (230 gms)
BB13	BUTTER NAAN	All Purpose Flour	1 cup
		Wheat Flour	¼ cup
		Sugar	1 tsp
		Instant Yeast	½ tsp
		Water As Required	
		Curd	2 tbsp
		Butter, Melted	1 tbsp
		Salt As Required	
		Butter For Spreading On The Naan	3 tbsp

**Method of Preparation:** "Take warm water in a bowl. Add dry yeast, sugar, mix well and cover with lid. Set it aside for 5 minutes. Take another mixing bowl. Combine all the ingredients, including the yeast mixture and knead into a smooth, soft dough using enough water. Cover it with a damp cloth and keep it aside for 2 hours. Divide the dough into 6 equal portions. Roll out each portion into a diameter of 5 inches. Use little dry flour while rolling the roti.

Step 1: Keep the tawa on the low rack. Keep it inside the microwave oven. Select the category BB13, enter recipe code & press start.

Step 2: When the oven beeps, keep 2 rolled out naan roti on tawa & press start.

Step 3: When the oven beeps, turn & again press start.

Make all the naan roties following the same procedure. Brush the butter to the naan rotis and Serve hot."

Category	Recipe-	Ingredients:	1 (230 gms)
BB14	PLAIN PARATHA	Wheat Flour	1 cup
		Melted Butter	2 tbsp
		Butter Milk	¼ cup
		Ghee As Needed	
		Salt To Taste	
		Water As Required	

**Method of Preparation:** "In a bowl combine wheat flour, salt, ghee. Rub them well. Gradually add milk & butter then water & knead a soft dough.

Step 1: Keep tawa on the rack; keep inside the microwave to preheat the tawa. Select category BB14, enter recipe code & press start. Divide the dough into 5 equal portion (approx. of 45-46 gms). Roll-out each portion to a diameter of 6" spread ½ tsp ghee/oil all over & dust some dry flour. Fold to half & again repeat the same procedure. So that you get a long strip. Apply few drops of ghee on the strip. Again, roll the strip to form a ball. Roll out the ball to 5" diameter for parantha. When the oven beeps, remove the tawa keep 2 rolled out parantha on tawa & press start.

Step 2: When the oven beeps, turn the paranthas & again press start. Make all laccha paranthas following the same procedure. Apply some ghee on top (optional) & crush the parantha slightly to open up the layers. Serve hot with gravy/curry of your choice. Wrap in foil & store. "

Category	Recipe-	Ingredients:	1 (230 gms)
BB15	ALOO PARATHA	For The Potato Stuffing:	
		Boiled & Mashed Potato	1 cup
		Green Chili, Chopped	2
		Coriander Leaves	2 tsp
		Ajwain	½ tsp
		Garam Masala	¼ tsp
		Chili Powder	¼ tsp
		Salt As Required	
		For The Dough:	
		Wheat Flour	2 cup
		Salt To Taste	
		Oil (Optional)	½ tsp
		Water As Required	
		For Frying The Paranthas	
		Oil Or Ghee As Required	

**Method of Preparation:** "In a bowl combine wheat flour, salt, ghee. Rub them well. Gradually add milk & butter then water & knead a soft dough.

Step 1: Keep tawa on the rack; keep inside the microwave to preheat the tawa. Select category BB15, enter recipe code & press start. Divide the dough into 5 equal portion (approx. of 45-46 gms). Roll out each portion to a diameter of 6" spread ½ tsp ghee/oil all over & dust some dry flour. Fold to half & again repeat the same procedure. So that you get a long strip. Apply few drops of ghee on the strip. Again, roll the strip to form a ball. Roll out the ball to 5" diameter for parantha. When the oven beeps, remove the tawa keep 2 rolled out parantha on tawa & press start.

Step 2: When the oven beeps, turn the paranthas & again press start. Make all laccha paranthas following the same procedure. Apply some ghee on top (optional) & crush the parantha slightly to open up the layers. Serve hot with gravy/curry of your choice. Wrap in foil & store. "

Category	Recipe-	Ingredients:	1 (230 gms)
BB16	KULCHA	Maida	1 cup
		Dry Yeast	1 tsp
		Sugar	1 tbsp
		Warm Water	50 ml
		Fresh Cream	2 tbsp
		Coriander Leaves	as required
		Kalonji	as required
		Oil	½ tsp
		Salt	a pinch
<p><b>Method of Preparation:</b> "In a cup take warm water add dry yeast &amp; add sugar. Stir well to dissolve. Keep aside for at least 5 minutes. In a mixing bowl take maida, salt &amp; fresh cream. Mix well with hands. Add the yeast water &amp; knead a firm dough. Pour ½ tsp oil &amp; cover the dough and keep a side for 2 hours. Divide the dough into 4 equal portions (approx. 60gm each). Make balls &amp; apply butter on top &amp; sprinkle kalonji &amp; coriander leaves on top. Press with fingers &amp; dust with maida &amp; roll out each ball into a diameter of 5". Keep the rolled dough on dusted multi cook tawa. Keep them covered in dark &amp; warm place for at least 30 minutes.  Step1: Select category BB16, enter recipe code &amp; press start.  Step 2: When the oven beeps, keep tawa with rolled doughs &amp; press start.  Step 3: Apply butter on top of kulchas or roast them a little &amp; serve hot with chole."</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB17	ALOO KULCHA	For The Potato Stuffing:	
		Boiled & Mashed Potato	1 cup
		Green Chili, Chopped	2
		Coriander Leaves	2 tsp
		Ajwain	½ tsp
		Garam Masala	¼ tsp
		Chili Powder	¼ tsp
		Salt As Required	
		For Kulcha:	
		Maida	1 cup
		Dry Yeast	1 tsp
		Sugar	1 tbsp
		Warm Water	50 ml
		Fresh Cream	2 tbsp
		Coriander Leaves	as required
		Kalonji	as required
		Oil	½ tsp
		Salt	a pinch
<p><b>Method of Preparation:</b> "In a cup take warm water add dry yeast &amp; add sugar. Stir well to dissolve. Keep aside for at least 5 minutes. In a mixing bowl take maida, salt &amp; fresh cream. Mix well with hands. Add the yeast water, oil &amp; knead a firm dough. Cover the dough and keep a side for 2 hours. Mix all stuffing ingredients, mix uniformly. Take two medium balls from the dough and roll the balls into small circles, apply butter on top &amp; sprinkle kalonji &amp; coriander leaves on top. Place a few tbsp of the filling on one of the dough circle. Press with fingers &amp; dust with maida &amp; roll out each ball into a diameter of 5". Keep the rolled dough on dusted multi cook tawa. Keep them covered in dark &amp; warm place for at least 30 minutes.  Step1: Select category BB17, enter recipe code &amp; press start.  Step 2: When the oven beeps, keep tawa with rolled doughs &amp; press start.  Step 3: Apply butter on top of kulchas or roast them a little &amp; serve hot."</p>			



Category	Recipe-	Ingredients:	1 (230 gms)
BB18	GARLIC NAAN	Maida	230 gms
		Curd	4 tbsp
		Milk	100 ml
		Butter	1 tbsp
		Salt	1/8 tsp
		Castor Sugar	1 tsp
		Baking Powder	½ tsp
		Butter (Melted)	1 tsp
		Soda	¼ tsp
		Onion Seeds	1 tsp
		Garlic Paste	1 tsp
<p><b>Method of Preparation:</b> "In a bowl sieve the flour, salt, sugar &amp; baking powder. Rub in butter, garlic, curd &amp; soda, add to the dough. Mix it well &amp; knead a soft dough, add the milk &amp; water (if required). After making the dough add melted butter &amp; knead the dough again. Keep the dough covered in a warm place for about 2 hours to ferment properly.</p> <p>Step 1: Keep the tawa on low rack &amp; keep inside the microwave. Select category BB18, enter recipe code &amp; press start. Divide the dough into 10 equal portions/balls. (approx. of 40 gm each). Roll out each portion in an oblong shape. Brush with melted butter &amp; sprinkle onion seeds on the top.</p> <p>Step 2: When the oven beeps, keep 2 rolled out naan on the tawa &amp; press start.</p> <p>Step 3: When the oven beeps, turn and press start. Serve hot with gravy curry for your choice. "</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB19	LACHHA PARATHA	Whole Wheat Flour	2 cups
		Ghee	2 Tbsp
		Milk	½ cup
		Water	½ cup
		Salt	½ tsp
<p><b>Method of Preparation:</b> "In a bowl sieve the flour, salt, sugar &amp; baking powder. Rub in butter. curd&amp; soda, add to the dough. Mix it well &amp; knead a soft dough adding all the seeds, milk &amp; water (if required). After making the dough add melted butter &amp; knead the dough again. Keep the dough covered in a warm place for about 2 hours to ferment properly.</p> <p>Step 1: Keep the tawa on the low rack &amp; keep inside the microwave. Select category BB19, enter recipe code &amp; press start. Divide the dough into 10 equal portions/balls. (approx. of 40 gm each). Roll out each portion in an oblong shape. Brush with melted butter &amp; sprinkle onion seeds on the top.</p> <p>Step 2:When the oven beeps, keep 2 rolled out naan on the tawa &amp; press start.</p> <p>Step 3: When the oven beeps, turn and press start. Serve hot with gravy curry for your choice. "</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB20	TANDOORI NAAN	Maida	230 gr
		Curd	4 tbsp
		Milk For Brushing	100 ml
		Butter	1 tbsp
		Salt	1/8 tsp
		Sugar	1 tsp
		Baking Powder	½ tsp
		Butter (Melted)	1 tsp
		Soda	¼ tsp
		Onion Seeds	1 tsp
		Kalonji Seeds	1 tsp
		Aniseeds	1 tsp
<p><b>Method of Preparation:</b> "In a bowl sieve the flour, salt, sugar &amp; baking powder. Rub in butter, curd &amp; soda, add to the dough. Mix it well &amp; knead a soft dough adding all the seeds, milk &amp; water (if required). After making the dough add melted butter &amp; knead the dough again. Keep the dough covered in a warm place for about 2 hours to ferment properly.</p> <p>Step 1: Keep the tawa on the low rack &amp; keep inside the microwave. Select category BB20, enter recipe code &amp; press start. Divide the dough into 10 equal portions/balls. (approx. of 40 gm each). Roll out each portion in an oblong shape. Brush with melted butter &amp; sprinkle onion seeds on the top.</p> <p>Step 2: When the oven beeps, keep 2 rolled out naan on the tawa &amp; press start.</p> <p>Step 3: When the oven beeps, turn and press start. Serve hot with gravy curry for your choice. "</p>			

Category	Recipe-	Ingredients:	
BB21	TART	All-Purpose Flour, Plus	1¼ cups
		More As Needed	8 tbsp
		Sugar Powder	3 tbsp
		Salt To Taste	
<p><b>Method of Preparation:</b> "Combine the butter, sugar, and salt in a large bowl and stir until evenly incorporated. Add the flour and stir until a soft dough forms. Sprinkle the dough over the bottom of a 9-inch tart pan with a removable bottom. Using your fingers, evenly press the dough into the bottom and top side of the pan. Cover the tart shell with plastic wrap and let it rest in the refrigerator for 30 minutes. Once chilled, prick it all over with a fork.</p> <p>Step 1: Select category BB21, enter recipe code &amp; press start.</p> <p>Step 2 : When the oven beeps, keep tart pan on the grill mesh rack in the oven &amp; press start.</p> <p>Step 3: Apply little butter on the top of the tart and press start.."</p>			

Category	Recipe-	Ingredients:	
BB22	BREAD CRUMBS	Bread Slices	4
<p><b>Method of Preparation:</b> Place the bread slices on the grill mesh rack in the oven.</p> <p>Step 1:- Select BB22, enter recipe code and press start. After beep, remove and grind for breadcrumbs.</p> <p>Step 2 : When the oven beeps, keep tart pan on the grill mesh rack in the oven &amp; press start.</p> <p>Step 3: Apply little butter on the top of the tart and press start.."</p>			

Category	Recipe-	Ingredients:	
<b>BB23</b>	BREAD PIZZA	Bread Slices	4
		Capsicum Chopped	1 cup
		Onion Chopped	1 cup
		Pizza Sauce	3 tbsp
		Grated Cheese	4 cubes
		Butter	2 tbsp
		Chili Flakes	Few
<p><b>Method of Preparation:</b> Arrange the bread slice on the grill mesh rack and apply butter, pizza sauce, chili flakes over it top with chopped capsicum, onion. Pour grated cheese over toppings and place it in the oven.</p> <p>Step 1:- Select BB23, enter recipe code and press start. After beep, remove and cut in to pieces and serve hot.</p>			

## TADKA / CURRIES

Category	Recipe-	Ingredients:	
TC1	TADKA / CHOWK/ VAGHAR	Oil / Ghee	3 tbsp
		Green Chillies	3
		Chopped Onions	2
		Jeera	1 tsp
		Garlic	½ tsp
		Ginger	½ tsp
		Hing	½ tsp
		Mustard Seeds	½ tsp
		Turmeric Powder	½ tsp
		Red Chili Powder	½ tsp
		Curry Leaves	Few
		Cinnamon	3
		Cardamom	4
		Bay Leaves	3
		Coriander	Few
		Cloves	3
		Pepper Corns	6

**Method of Preparation:** Take a microwave oven safe bowl, add the ingredients according to the recipe, mix well. Select Category TC1, enter recipe code and press start. When the oven beeps, remove and use it for seasoning your dish.

Category	Recipe-	Ingredients:	
TC2	COCONUT PRAWNS	To Marinate	
		Prawns	250gr
		Ginger, Garlic Paste	1 tsp
		Red Chili Powder	1 tsp
		Lemon Juice	1 tsp
		Salt To Taste	
		<b>For Curry</b>	
		Granted Coconut	1 cup
		Onion Paste	1 cup
		Tomatoes Paste	½ cup
		Curry Leaves	6
		Green Chillies Chopped	2
		Ginger, Garlic Paste	1 tsp
		Red Chili Powder	½ tsp
		Coriander Powder	½ tsp
		Turmeric Powder	¼ tsp
		Cumin Powder	½ tsp
		Garam Masala	½ tsp
		Chopped Coriander Leaves	2 tbsp
		Oil As Required	

**Method of Preparation:** "In a mixing bowl, add all marinate ingredients, mix well and set aside 20 minutes for marination. Take another microwave oven safe bowl, combine all the curry ingredients, mix well, keep bowl on the turntable.

Step 1: Select category TC2, enter recipe code & press start.

Step 2: When the oven beeps, remove and add marinated prawns, mix smoothly and press start. Serve hot."

Category	Recipe-	Ingredients:	
TC3	SCHEZWAN CHICKEN	Boneless Chicken	250 gr
		Spring Onions	¾ cup
		Tomato Ketchup	2 tbsp
		Dry Red Chillies	2 nos.
		Garlic Paste	1 tsp
		Red Chilli Sauce	1 tsp
		Ajinomoto	1 tbsp
		Vinegar	¼ tsp
		Sugar	1 tsp
		Corn flour(Mixed With¼ Cup Water)	2 tsp
		Oil	2 tbsp
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than chicken, ketchup, vinegar, corn flour and mix well. Select category TC3, enter recipe code &amp; press start. Step 2:When the oven beeps, remove and add all remaining ingredients, mix well and &amp; press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	250 gr
TC4	KASHMIRI KAJU PANEER	Paneer Pieces	250 gr
		Kaju Paste	4 tsp
		Onions Chopped	¾ cup
		Chopped Ginger	1 tsp
		Chopped Garlic	1 tsp
		Chilli Powder	1 tsp
		Khus Khus Paste	3 tbsp
		Tomato Puree	1 cup
		Milk	1 cup
		Garam Masala	1 tsp
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, kaju paste, khus khus paste, tomato puree and mix well. Select category TC4, enter recipe code &amp; press start. Step 2:When the oven beeps, remove and add all remaining ingredients, mix well and &amp; press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	250 gr
TC5	KADHI	Yogurt	2 cup
		Besan	4 tsp
		Grated Ginger	½ tsp
		Turmeric Powder	¼ tsp
		Ghee	½ tbsp
		Dry Red Chillies	2
		Curry Leaves	Few
		Chopped Green Chillies	1
		Hing	a pinch
		Sugar	1 tsp
		Cumin Seeds	½ tsp
		Mustard Seeds	½ tsp
		Salt To Taste	
		Chopped Coriander Leaves For Garnish	
		Water As Required	
<p><b>Method of Preparation:</b> "Step 1: Beat the yogurt, water &amp; besan in a vessel so that no lumps are formed. Take a microwave oven safe bowl, add all the ingredients other than yogurt, besan, water mixture and mix well. Select category TC5, enter recipe code &amp; press start.</p> <p>Step 2: After the beep, Remove and add the remaining ingredients and mix well and press start. Remove and garnish with coriander leaves and serve."</p>			

Category	Recipe-	Ingredients:	250 gr
TC6	MUSHROOM MASALA	Mushrooms (Sliced)	250 gms
		Bread Crumbs	1 tbsp
		Sour Cream	1 cup
		Flour	1 tbsp
		Red Chili Powder	1 tsp
		Lemon Juice	½ tsp
		Butter	1½ tsp
		Salt To Taste	
		Cheese (Grated) For Garnish	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than bread crumbs, sour cream, flour and cheese and mix them well and select Category TC6, enter recipe code &amp; press start.</p> <p>Step 2: When the oven beeps, remove and add the remaining ingredients other than the cheese, mix well and press start. Remove, garnish with grated cheese and serve."</p>			

Category	Recipe-	Ingredients:	250 gr
TC7	DRUMSTICK LEAVES CURRY	Drum Stick Leaves	3 cup
		Coconut Grated	1 tbsp
		Masoor Dal	1 tsp
		Cumins Seeds	½ tsp
		Mustard Seeds	½ tsp
		Red Chilli Powder	1½ tsp
		Turmeric Powder	¼ tsp
		Oil As Required	
		Salt To Taste,	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than drum stick leaves and mix well. Select category TC7, enter recipe code &amp; press start. Step 2: After the beep, remove and add remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	250 gr
TC8	HONEY CHILLI POTATO	Potatoes, Sliced	2 cup
		Onion, Finely Chopped	1 cup
		Spring Onions, Chopped Round	¼ cup
		Tomatoes, Chopped	½ cup
		Garlic & Ginger Paste	1 tsp
		Soya Sauce	1 tsp
		Tomato Ketchup	1 tbsp
		Chili Sauce	1 tsp
		Honey	1 tbsp
		Maida	1 tbsp
		Corn Flour	1 tbsp
		Parsley	1 tbsp
		Oregano	¼ tsp
		Red Chilli Powder	1 tsp
		Salt To Taste	
		Oil As Required	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add oil, sliced potatoes, maida, corn flour and mix well. Select category TC8, enter recipe code and press start. Step 2: After the beep, remove and add some more oil and all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	250 gr
TC9	PANEER PEAS CURRY	Paneer Cubed	250 gms
		Green Peas	½ cup
		Onions	2
		Tomato Puree	1½ cup
		Ginger, Garlic Paste	1½ tsp
		Coriander Powder	½ tsp
		Cumin Powder	½ tsp
		Garam Masala	½ tsp
		Turmeric Powder	¼ tsp
		Green ChilliesChopped	3
		Heavy Cream	¼ cup
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	

**Method of Preparation:** Take a microwave oven safe bowl, add all the ingredients other than paneer, tomato puree, heavy cream, coriander leaves and salt and mix well. Select category TC9, enter recipe code press start.

Step 2: When the oven beeps, remove and add the remaining ingredients other than the coriander leaf and mix well and press start. Remove, garnish with coriander leaves and serve.

Category	Recipe-	Ingredients:	250 gr		
TC10	GRATED RADISH CURRY	Radish (Grated)	250 gms		
		Coconut (Grated)	1 cup		
		Onion Chopped	1 cup		
		Chilli Powder	1½ tsp		
		Chopped Green Chillies	3		
		Turmeric Powder	¼ tsp		
		Mustard Seeds	½ tsp		
		Curry Leaves	Few		
				Oil As Required	
				Salt To Taste	
				Coriander Leaves For Garnish	

**Method of Preparation:** "Step 1: Take a microwave oven safe bowl, add all the ingredients other than grated radish, grated coconut and coriander leaves, mix well. Select Category TC10, enter recipe code & press start.

Step 2: When the oven beeps, remove; add all remaining ingredients other than coriander leaves and mix well, Cover the bowl with lid and press start. Remove, garnish with coriander leaves and serve."

Category	Recipe-	Ingredients:	250 gr
TC11	MUSHROOM CHILLI FRY	Mushrooms Cut Into Halves	250 gms
		Mustard Seeds	½ tsp
		Red Chillies	2
		Butter To Taste	
		Salt To Taste	

**Method of Preparation:** "Step 1: Take a microwave oven safe bowl, add all the ingredients other than salt and mix well. Select category TC11, enter recipe code & press start.

Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start. Serve hot"



Category	Recipe-	Ingredients:	250 gr
TC12	PALAK MAKAI SHORBA	Spinach	2 cup
		Vegetable Stock Cube	1½
		Corn Kernels	¾ tsp
		Onion Chopped Finely	¾ tsp
		Cumin Seeds	2½ tbsp
		Butter	¾ cup
		Milk	
		Salt To Taste	
		Water If Required	

**Method of Preparation:** Step 1: Take a microwave oven safe bowl, Add butter, cumins, spinach, corn kernels, onions and mix well. Select category TC12, enter recipe code & press start. After the beep, remove and grind to a fine paste. Step 2: Take another MWO safe bowl, add all other ingredients to grinded paste, mix well and press start. Serve hot.

Category	Recipe-	Ingredients:	
TC13	CARROT CURRY	Carrots Chopped	250 gms
		Roasted Sesame Seeds Paste	¾ cup
		Dried Red Chillies	2
		Red Chilli Powder	1½ tsp
		Turmeric Powder	¼ tsp
		Mustard Seeds	½ tsp
		Cumin Seeds	½ tsp
		Urad Dal	1½ tsp
		Curry Leaves	Few
		Oil As Required	
		Salt To Taste	
		Coriander For Garnish	

**Method of Preparation:** "Step 1: Take a microwave oven safe bowl, add all the ingredients other than carrots and salt. Select category TC13, enter recipe code & press start.  
Step 2: After the beep, remove and add theremaining ingredients, mix well a start. Remove, garnish with coriander and serve."

Category	Recipe-	Ingredients:	
TC14	SEV BHAJI	Sev	2 cup
		Tomato Puree	¾ cup
		Chopped Tomato	1
		Chopped Onions	1
		Mustard Seeds	¼ tsp
		Cumin Seeds	¼ tsp
		Green Chilli	1
		Hing	a pinch
		Curry Leaves	Few
		Turmeric Powder	¼ tsp
		Red Chilli Powder	1tsp
		Ground Coriander	½ tsp
		Ground Cumin	½ tsp
		Oil	1 tbsp
		Salt To Taste	
		Water As Required	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than tomato puree, sev, water, mix well, select category TC14, enter recipe code &amp; press start. Step 2: When it beeps, remove and add the remaining ingredients, mix well and press start. Remove and garnish with coriander leaves and serve."</p>			

Category	Recipe-	Ingredients:	250 gr
TC15	CRISPY DRUMSTICKS	Scraped Drumstick (Chopped Length-wise)	250 gr
		Mustard Seeds	½ tsp
		Asafoetida	a pinch of
		Chopped Green Chilli	½ tsp
		Chopped Tomato	½ cup
		Powdered Turmeric	¼ tsp
		Cumin Powder	1 tsp
		Curry Leaves	Few
		Chopped Garlic	½ tsp
		Chopped Onion	1 cup
		Red Chilli Powder	1 tsp
		Coriander Powder	1½ tsp
		Garam Masala Powder	1 tsp
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than tomato, drumsticks, mix well, select category TC15, enter recipe code &amp; press start. Step 2: When you hear a beep, remove and add the remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	250 gr
TC16	PRAWNS MATAR CURRY	Prawns	2 cup
		Green Peas	¾ cup
		Onion	1 cup
		Tomato	¾ cup
		Ginger Garlic Paste	1 tsp
		Green Chilli	¾ tsp
		Chilli Powder	1 tsp
		Turmeric Powder	¼ tsp
		Garam Masala Powder	1 tsp
		Coriander Leaves	2 tbsp
		Salt To Taste	
		Oil As Required	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than prawns, tomato, mix well, select category TC16, enter recipe code &amp; press start. Step 2: When beep, Remove and add the remaining ingredients, mix well and press start. Remove and Serve hot."</p>			

Category	Recipe-	Ingredients:	250 gr
TC17	KASHMIRI KAJU PANEER	Paneer Pieces	250 gr
		Sliced Onions	1 cup
		Tomato Puree	1 cup
		Kaju Paste	4 tsp
		Khus Khus Paste	3 tbsp
		Milk	1 cup
		Chopped Ginger	3 tsp
		Chopped Garlic	2 tsp
		Chilli Powder	1 tsp
		Garam Masala	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than paneer, tomato puree, milk and mix well. Select category TC17, enter recipe code and press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Remove and Serve hot."</p>			

Category	Recipe-	Ingredients:	250 gr
TC18	CHILI SOYA NUGGETS	Soya Nuggets, Soaked	250 gr
		Spring Onions, Chopped	1 cup
		Garlic Paste	1 tsp
		Green Chillies, Sliced	1 tsp
		Soya Sauce	3 tbsp
		Vinegar	1 tsp
		Coriander Leaves For Garnish	3 tbsp
		Salt To Taste	
		Oil As Required	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than soya nuggets, soya sauce, coriander leaves and mix well. Select category TC18, enter recipe code &amp; press start. Step 2: After the beep, remove and add the remaining ingredients other than coriander leaves, mix well and press start. Remove and garnish with coriander leaves. Serve hot."</p>			

Category	Recipe-	Ingredients:	250 gr
TC19	MIRCHI KA SALAN	Deep fried Green chillies	250 gr
		Onion paste	1 cup
		Ginger garlic paste	½ tsp
		Mustard seeds d	½ tsp
		Cloves	Few
		Curry leaves r	Few
		Tamarind pulp	1 cup
		Oil as required	
		Coriander leaves for garnish	
		Salt to taste	
		Salan Paste	
		Grated Coconut	1 cup
		Roasted Peanuts	¾ cup
		Coriander seeds	½ cup
		Sesame seeds	½ cup
		Cumin seeds	1½ tsp
		Peppercorns	1½ tsp
		Red Chili	4
<p><b>Method of Preparation:</b> "Grind all salan paste ingredients to make fine paste.  Step 1: Take a microwave oven safe bowl, add all the ingredients other than green chillies, tamarind pulp and coriander leaves and mix well. Select category TC19, enter recipe code &amp; press start.  Step 2: After the beep, remove, add the remaining ingredients other than the coriander leaves and mix smoothly and press start. Finally, remove, garnish with grated coriander and serve."</p>			

Category	Recipe-	Ingredients:	250 gr
TC20	PRAWNS VINDALOO	Shelled Prawns	250 gr
		Tomatoes, Chopped	1½ cup
		Cumin Seeds	1 tsp
		Ginger, Garlic Paste	1½ tsp
		Curry Leaves	Few
		Chili Powder	1½ tsp
		Turmeric Powder	¼ tsp
		Vinegar	1 tbsps
		Corn Flour	1 tbsps
		Sugar	1½ tsp
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than prawns and vinegar and mix well. Select category TC20, enter recipe code and press start.  Step 2: After the beep, remove, add the remaining ingredients, mix well, and press start. Remove and serve hot."</p>			

Category	Recipe-	Ingredients:	
TC21	CRAB CURRY	Big Size Crabs	5
		Big Size Onion Sliced	2
		Red Chillies Whole	2
		Tamarind Pulp	1½ tbsp
		Cumin Seeds	1 tsp
		Coconut Scraped	1½ tbsp
		Garam Masala Powder	1½ tsp
		Garlic & Ginger Paste	1 tsp
		Turmeric Powder	1 tbsp
		Oil As Required	
		Water As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Clean the crabs, only the body and claws are used (the crab claws can be lightly cracked and the body cut into half, to facilitate eating). Grind the scraped coconut with red chillies, cumin seeds, turmeric powder and garlic to a fine paste.  Step 1: Take a microwave oven safe bowl, add all ingredients other than tamarind pulp and water, mix well and select category TC21, enter recipe code &amp; press start.  Step 2: After the beep, remove and add tamarind pulp, water, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC22	PAKODA CURRY	Pakodas	250 gms
		Tomato Puree	1½ cup
		Green Chili	2
		Ginger Paste	½ tsp
		Curry Leaves	Few
		Mustard Seeds	½ tsp
		Cumin Seeds	½ tsp
		Hing	a pinch
		Coriander Powder	½ tsp
		Red Chili Powder	½ tsp
		Sugar	1½ tsp
		Turmeric	a pinch
		Salt To Taste	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than pakodas, tomato puree and coriander leaves and mix well. Select category TC22, enter recipe code &amp; press start.  Step 2: After the beep, remove, add the remaining ingredients other than the coriander leaf and mix well and press start. Remove, garnish with grated coriander and serve."</p>			

Category	Recipe-	Ingredients:	250 gms
TC23	DUM ALOO	Aloo (Potatoes)	250 gms
		Ghee	1½ tbsp
		Tomato Puree	1½ cup
		Curd	½ cup
		Spices	
		Cloves	3
		Bay Leaves	2
		Black Peppercorns	5
		Green Cardamoms	3
		Brown Cardamom	3
		Cinnamon Stick	2
		Paste	
		Onion (Chopped)	2
		Flakes Garlic	4
		Ginger	½" inch
		Black Peppercorns	5
		Poppy Seeds	½ tsp
		Coriander Seeds	½ tsp
		Cumin Seeds	½ tsp
		Dry Red Chilies	3
		Turmeric Powder	¼ tsp
		Ground Mace	a pinch
		Ground Nutmeg	a pinch
		Salt To Taste	

**Method of Preparation:** "Step 1: Take a microwave oven safe bowl, add all the ingredients other than potato, tomato puree, curd and all the paste items. Mix well and select category TC23, enter recipe code & press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Remove and Serve hot."

Category	Recipe-	Ingredients:	
TC24	CAPSICUM CURRY	Capsicum, Chopped	250 gms
		Onion, Chopped	1½ cup
		Green Chillies, Slit Lengthwise	4
		Ginger Paste	1 tsp
		Garlic Paste	1 tsp
		Turmeric Powder	½ tsp
		Chole Masala	1 tbsp
		Cumins Seeds	1 tsp
		Mustard Seeds	1 tsp
		Oil As Required	
		Salt To Taste	
		Water As Required	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than capsicum, chole masala and water. Mix well and select category TC24, enter recipe code &amp; press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Remove and Serve hot."</p>			

Category	Recipe-	Ingredients:	250 gms
TC25	METHI MALAI MATAR	Green Peas	1½ cup
		Methi Leaves	1½ cup
		Malai / Cream	100 gms
		Onion Paste	1½ cup
		Green Chili Paste	1½ tsp
		Garlic, Ginger Paste	1 tsp
		Khus Khus Paste	2 tbsp
		Cumins	1 tsp
		Cashew Nuts	5
		Milk	1½ cup
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than baby corn, tomatoes and coriander leaves. Mix well and select category TC25, enter recipe code &amp; press start. Step 2: After the beep, remove and add the remaining ingredients other than coriander leaf and mix well and press start. Remove and garnish with coriander leaves. Serve hot. "</p>			

Category	Recipe-	Ingredients:	250 gms
TC26	BABY CORN MASALA	Baby Corn	250 gms
		Tomatoes Chopped	1½ cup
		Onion Chopped	1½ cup
		Roasted Groundnut Powder	½ cup
		Chilli Powder	1½ tsp
		Turmeric Powder	¼ tsp
		Mustard Seeds	¾ tsp
		Cumin Seeds	1½ tsp
		Fenugreek Seeds	1½ tsp
		Saunf	1½ tsp
		Salt To Taste	
		Oil As Required	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than baby corn, tomatoes and coriander leaves. Mix well and select category TC26, enter recipe code &amp; press start. Step 2: After the beep, remove and add the remaining ingredients other than coriander leaf and mix well and press start. Remove and garnish with coriander leaves. Serve hot. "</p>			

Category	Recipe-	Ingredients:	
TC27	KARELA FRY	Karela (Cut Into Thin Round)	250 gms
		Lemon Juice	2 tsp
		Turmeric Powder	¾ tsp
		Red Chilli Powder	1½ tsp
		Jeera Powder	1½ tsp
		Garam Masala	1½ tsp
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Marinate karela with the lemon juice, turmeric, salt for 20 minutes and wash it well. Step 1: Take a microwave oven safe bowl, add all the ingredients other than garam masala and mix well. Select category TC27, enter recipe code &amp; press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Remove and Serve hot."</p>			



Category	Recipe-	Ingredients:	
TC28	CAULIFLOWER ONION FRY	Cauliflower Florets	250 gms
		Onion Chopped	2
		Green Chillies	3
		Coriander Powder	3 tsp
		Lemon Juice	2 tsp
		Turmeric Powder	¼ tsp
		Mustard Seeds	½ tsp
		Cumin Seeds	1 tsp
		Curry Leaves	Few
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than cauliflower florets and salt. Mix well and select category TC28, enter recipe code &amp; P press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Remove and Serve hot. "</p>			

Category	Recipe-	Ingredients:	
TC29	ARBI / TARO ROOT FRY	Taro Root (Boiled & Peeled)	250 gms
		Roasted Dalia Powder	1½ cup
		Red Chilli Powder	1 tsp
		Turmeric Powder	a pinch
		Mustard Seeds	½ tsp
		Cumin Seeds	1 tsp
		Urad Dal	4 tsp
		Curry Leaves	Few
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> " Step 1: Take a microwave oven safe bowl, add all the ingredients other than taro root, salt and mix well. Select category TC29, enter recipe code &amp; press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	250 gms
TC30	GREEN CHANA CURRY	Green Chana	1½ cup
		Tomato Chopped	1½ cup
		Onion Chopped	1½ cup
		Green Chilli Chopped	3
		Ginger, Garlic Paste	2 tsp
		Cumins Powder	1½ tsp
		Hing	a pinch
		Turmeric Powder	a pinch
		Coriander Powder	1½ tsp
		Garam Masala	2 tsp
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than green chana and tomato. Mix well and select category TC30, enter recipe code &amp; press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	
TC31	DOI MACHCH	Fish (Rohu)-sliced & rubbed with turmeric & salt	250 gms
		Curd	1½ cup
		Onion paste	1½ cup
		Garlic paste	¾ tsp
		Ginger paste	¾ tsp
		Turmeric powder	¾ tsp
		Chilli powder	1½ tsp
		Bay leaves	2
		Cumin seeds	¾ tsp
		Cardamoms	4
		Cloves	3
		Cinnamon-broken	2
		Sugar	1½ tsp
		Oil as required	
		Salt to taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than fish, curd, and sugar. Mix well and select category TC31, enter recipe code &amp; press start. Step 2: After the beep, remove and add all the remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	250 gms
TC32	TAMATAR KA SHORBA	Tomatoes, Chopped	1½ cup
		Chopped Ginger	¾ tsp
		Chopped Garlic	¾ tsp
		Green Chili	¾ tsp
		Garam Masala	¾ tsp
		Bay Leaf	3
		Chopped Green Coriander	2½ tbsp
		Cumin Seeds	¾ tsp
		Sugar	¾ tsp
		Salt To Taste	
		Oil As Required	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than tomatoes, sugar and mix well. Select category TC32, enter recipe code &amp; press start. Step 2: After the beep, remove and add all the remaining ingredients, mix well and press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	250 gms
TC33	MATAR MUSHROOM	Mushrooms, cut in to halves	1½ cup
		Green peas	¾ tsp
		Tomato puree	¾ tsp
		Cardamoms	4
		Cinnamon	3
		Chopped onion	¾ cup
		Ginger garlic paste	¾ tsp
		Chilli powder	¾ tsp
		Coriander powder	¾ tsp
		Turmeric powder	¼ tsp
		Garam masala	¾ tsp
		Cashew nuts paste	1½ tbsp
		Salt to taste	
		Oil as required	
		Chopped coriander for garnish	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than mushrooms, green peas, tomato puree and garnish ingredient, mix well and category TC33, enter recipe code &amp; press start. Step 2: After the beep, remove and add all remaining ingredients other than coriander, mix well and press start. Garnish with coriander. Serve hot."</p>			

Category	Recipe-	Ingredients:	250 gms
TC34	GOBI SUBZI	Cauliflower Florets	¾ cup
		Green peas	¾ cup
		Chopped Cabbage	¾ cup
		Green Chillies	3
		Cashew Nut Paste	¾ cup
		Garam Masala	2 tsp
		Curd	1½ cup
		Oil As Required	
<p><b>Method of Preparation:</b> " Step1: Take a microwave oven safe bowl, add all ingredients other than cabbage, green peas and curd and mix well. Select category TC34, enter recipe code &amp; press start. Step 2: After the beep, remove and add all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC35	METHI ALOO	Methi leaves (chopped)	3 cups
		Big size potato (cut in pieces)	2 nos.
		Tomato (chopped)	2 nos.
		Oil	1½ tbsps
		Green chilli (chopped)	2 nos.
		Red chilli powder, haldi,	1½ tsp
		Turmeric powder	¾ tsp
		Garam masala	1½ tsp
		Salt to taste	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than methi leaves, tomato, mix well. Select category TC35, enter recipe code and press start. Step 2: When the oven beeps, remove and add all other remaining ingredients, mix well and cover the bowl with lid. Press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC36	CURD BRINJAL	Brinjal (cut into pieces)	250 g
		Curd	200 g
		Chopped ginger	1 tsp
		Curry leaves	3 tsp
		Mustard seeds	1 tsp.
		Cumins seeds	1 tsp
		Oil as required	
		Salt to taste	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than curd, mix well. Select category TC36, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC37	BROCCOLI CURRY	Broccoli, Chopped	250 g
		Onions, Chopped	1 cup
		Chili Powder	1 tsp
		Black Pepper	Few
		Cumin	1 tsp.
		Coriander Powder	1 tsp
		Turmeric	¼ tsp
		Dried Coconut	½ cup
		Lemon Juice	1 tsp
		Butter	3 tbsp
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than broccoli, lime juice, mix well. Select category TC37, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC38	KEEMA PALAK	chicken mince	250 g
		spinach, chopped	1 cup
		onion, finely chopped	1 cup
		tomato puree	½ cup
		green chilli, finally chopped	3
		ginger garlic paste	1 tsp
		Cumins	1 tsp
		bay leaf	Few
		garam masala	1 tsp
		oil as required	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than chicken, tomato puree, mix well. Select category TC38, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC39	ALOO GOBI	Cauliflower Florets	1 cup
		Potatoes Sliced	1 cup
		Ginger Chopped	1 tsp
		Turmeric Powder	¼ tsp
		Red Chili Powder	1 tsp
		Garam Masala	1 tsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than cauliflower, coriander leaves, mix well. Select category TC39, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients other than coriander leaves, mix well and press start. Garnish with coriander leaves. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC40	BEANS PORIAL	French beans chopped	250 gr
		Urad dhal	3 tsp
		Grated coconut	1 cup
		Mustard seeds	1 tsp
		Green chillies	1 tsp
		Salt to taste	
		Oil As Required	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than french beans, mix well. Select category TC40, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC41	BABY CORN CURRY	Baby corn	250 gr
		Tomatoes puree	1 cup
		Onion paste	1 cup
		Ginger, Garlic paste	1 tsp
		Cumin seeds	1 tsp
		Green chilli	1 tsp
		Turmeric powder	¼ tsp
		Coriander powder	1 tsp
		Chilli powder	1 tsp
		Garam masala	1 tsp
		Cashew nuts	Few
		Oil as required	
		Salt to taste	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than baby corn, tomato puree, cashew nuts, mix well. Select category TC41, enter recipe code press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC42	KADDU KI SUBZI	Kaddu (cut into pieces)	250 gr
		Chopped tomato	1 cup
		Chopped green chilli	1 tsp
		Finely chopped ginger	1 tsp
		Garam masala	1 tsp
		Red chilli power	1 tbsp
		Turmeric powder	¼ tsp
		Amchoor powder	1 tsp
		Oil as required	
		Salt to taste	
		Coriander leaves for garnish	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than kaddu, tomato, coriander leaves, mix well. Select category TC42, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients other than coriander leaves, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC43	JEERA ALOO	Potatoes, Chopped	250 gr
		Cumin Seeds	2 tsp
		Green Chillies, Chopped	1 tsp
		Turmeric Powder	¼ tsp
		Red Chili Powder	1 tsp
		Lemon Juice	1 tsp
		Oil As Required	
		Salt As Per Taste	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than potatoes, lemon juice, coriander leaves, mix well. Select category TC 43, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients other than coriander leaves, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC44	MACHI KALI MIRCH	Pomfret	250 gr
		Chopped Onion	1 cup
		Tomatoes, Chopped	1 cup
		Garlic Paste	2 tsp
		Kali Mirch powder	1 tsp
		Lemon Juice	3 tsp
		Salt to taste	
		Oil as required	
<p><b>Method of Preparation:</b> "Take Pomfret slices and marinate with salt, lemon juice, kali mirch powder and set aside for one hour. Step 1: In Microwave Safe bowl put oil, chopped onion, chopped tomatoes, chopped garlic. Select category TC44, enter recipe code and press start. Step 2: When the oven beeps, open door and add marinated fish, salt to taste and some water. Cover &amp; press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC45	TANDOORI SUBZI	Paneer cubes	¾ cup
		Capsicum Cut into fine rings	¾ cup
		Onion Cut into fine rings	¾ cup
		Tandoori Color	pinch of
		Tandoori Masala	2 tsp
		Ginger, Garlic paste	2 tsp
		Red chilli powder	1 tsp
		Green Chillies	1 tsp
		Jeera	1 tsp
		Lemon juice	1 tsp
		Oil as required	
		Salt to taste	
<p><b>Method of Preparation:</b> Step 1: In a mixing bowl, add all ingredients, mix well and set it aside for 20 minutes to marinate. Place all marinated ingredients in the crispy plate, on the grill mesh rack. Select category TC45, enter recipe code and press start.</p> <p>Step 2: When the oven beeps, remove and turn smoothly and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC46	MALAI KHUMB	Sweet Corn Kernels	¾ cup
		Mushrooms	¾ cup
		Cupcapsicum Cubes	¾ cup
		Cumin Seeds	1 tsp
		Onions Chopped	¾ cup
		Green Chillies	2
		Ginger, Garlic	1 tsp
		Cumin Seeds Powder	1 tsp
		Chilli Powder	1 tsp
		Tomatoes	¾ cup
		Tomato Ketchup	2 tbsp
		Corn flour	2 tbsp
		Sugar	1 tsp
		Salt To Taste	
		Oil	
		Coriander For Garnish	
<p><b>Method of Preparation:</b> Step 1: In a mixing bowl, add all ingredients, mix well and set it aside for 20 minutes for marinate. Place all marinated ingredients in the crispy plate on the grill mesh rack. Select category TC46, enter recipe code and press start. Garnish with coriander leaves. Serve hot.</p>			



Category	Recipe-	Ingredients:	
TC47	MOONG DAL	Yellow Lentils (Moong Dal)	1½ cup
		Tomato Chopped	3
		Onion Chopped	1½
		Red Chilli Powder	1½ tsp
		Turmeric Powder	¼ tsp
		Ginger Paste	¼ tsp
		Garlic Paste	¼ tsp
		Green Chillies Chopped	3
		Mustard Seeds	¼ tsp
		Dried Red Chillies	3
		Salt To Taste	
		Water As Required	
		Oil As Required	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than lentils, tomatoes, water, coriander leaves and mix well. Select category TC47, enter recipe code and press start.</p> <p>Step 2: When the oven beeps, remove and add other remaining ingredients other than coriander leaves, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	200 gr
TC48	SPINACH DAL	Chana Dal	¾ cup
		Toor Dal	¾ cup
		Moong Dal	¾ cup
		Chopped Palak	2 cup
		Cumin Seeds	1 tsp
		Hing	a pinch of
		Onion, Finely Chopped	1 cup
		Ginger-Garlic Paste	1 tsp
		Green Chillies, Finely Chopped	1 tsp
		Coriander Powder	1 tsp
		Lemon Juice	1 tsp
		Oil As Required	
		Ghee As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than palak, lemon juice and mix well. Select category TC48, enter recipe code and press start.</p> <p>Step 2: When the oven beeps, remove and add other remaining ingredients. Mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC49	GUJARATI TUVAR DAL	Tuvar dal soaked	200 gr
		Chopped tomato	¾ cup
		Chopped onion	1 cup
		Red chilli powder	1 tsp
		Mustard seeds	½ tsp
		Jeera	½ tsp
		Finely chopped ginger	1 tbsp
		Slit green chillies	3 nos.
		Curry leaves	A few
		Hing	A pinch
		Turmeric powder	As per taste
		Jaggery (Gud)	As per taste
		Water as required	
		Oil as required	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than dal, tomato, water and mix well. Select category TC49, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC50	AMRITSARI DAL	Urad Dal	1 cup
		Chana Dal	1 cup
		Tomatoes	1 cup
		Onion Chopped	1 cup
		Mint Leaves	Few
		Ginger, Garlic Paste	1 tsp
		Green Chillies Chopped	2
		Butter As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than urad dal, tomato, chana dal and mix well. Select category TC50, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	200 gr
TC51	TADKA DAL	Red Lentils (Masoor Dal)	1 cup
		Yellow Lentils (Moong Dal)	1 cup
		Tomato Chopped	2
		Onion Chopped	1
		Oil	1 tbsp
		Red Chilli Powder	1 tsp
		Turmeric Powder	¼ tsp
		Ginger Paste	½ tsp
		Garlic Paste	½ tsp
		Green Chillies Chopped	2
		Mustard Seeds	¼ tsp
		Dried Red Chillies	2
		Coriander Leaves For Garnish	
Salt To Taste			
	Water As Required		
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl add all ingredients other than red lentils, yellow lentils, tomato, water, coriander leaves and salt and mix well. Place the bowl in the microwave oven, select category TC51, enter recipe code and press start. Step 2: After the oven beeps, Remove, add the remaining ingredients other than coriander leaves and mix well and press start. Remove, garnish with coriander leaves and serve hot."</p>			

Category	Recipe-	Ingredients:		
TC52	DALMA	Moong dal, soaked	200 gr	
		Raw banana	¼ cup	
		Drumsticks	¼ cup	
		Potato	¼ cup	
		Tomato	¼ cup	
		Pumpkin	¼ cup	
		Brinjal	¼ cup	
			For tadka	
			Oil	2 tbsp
			Dry chillies	3
			Grated coconut	4 tbsp
			Chopped onion	1 cup
			Turmeric powder	¼ tsp
			Bay leaves	Few
	Jeera	1 tsp		
	Water as required			
	Salt to taste			
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than all vegetables and mix well. Select category TC52, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot</p>				

Category	Recipe-	Ingredients:	200 gr
TC53	MUTTON MINCE	Mutton mince (kheema)	200 gr
		Green peas	1 cup
		Onion	1 cup
		Tomato puree	1 cup
		Ginger-Garlic paste	1 tsp
		Red chili powder	1 tsp
		Garam masala	1 tsp
		Turmeric powder	¼ tsp
		Oil	2 tbsp
		Salt to taste	
		Coriander for garnishing	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than mince, tomato puree, coriander leaves and mix well. Select category TC53, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients than coriander leaves, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC54	EGGPLANT DAL	Toovar Dal	1½ cup
		Eggplants Chopped	2 cup
		Dried Coconut	3 tbsp
		Turmeric Powder	¼ tsp
		Green Chillies	3
		Cumins Seeds	½ tsp
		Garlic, Ginger Paste	1 tsp
		Mustard Seeds	½ tsp
		Oil As Required	
		Salt to taste	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than eggplants and mix well. Select category TC54, enter recipe code and press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC55	SINDHI CURRY	Chopped Carrots	¾ cup
		Chopped Potatoes	¾ cup
		Chopped Cauliflower	¾ cup
		Chopped Eggplant	¾ cup
		Chopped Okra	¾ cup
		Besan	1½ tbsp
		Cumin Seeds Roasted	1 tsp
		Methi Seeds Roasted	1 tsp
		Hing	a pinch
		Turmeric Powder	½ tsp
		Red Chilli Powder	2 tsp
		Tamarind Paste Juice	1 cup
		Curry Leaves	Few
		Green Chilli	4
		Chopped Ginger	¾ tsp
		Oil As Required	
		Salt To Taste	
		Warm Water	
		Chopped Coriander For Garnish	
		Chopped Mint For Garnish	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than hing, tamarind juice, water and coriander, mint leaves, mix well and Select category TC55, enter recipe code and press start. Step 2: When the oven beeps, remove and add the remaining ingredients other than coriander, mint leaves and mix well and press start. Remove, garnish with coriander, mint leaves. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC56	KOOTTU CURRY	Bengal Gram Dal (Chana Dal)	1 cup
		White Gram Dal (Urad Dal)	1½ tbsp
		Pumpkin (Cut Into Small Pieces)	1 cup
		Snake Gourd (Cut Into Small Pieces)	1 cup
		French Beans (Cut Into Small Pieces)	1 cup
		Yam (Cut Into Small Pieces)	1 cup
		Cucumber (Cut Into Small Pieces)	1 cup
		Inner Flesh Of Drum Stick Pieces	1 cup
		Grated Coconut Paste	1 cup
		Turmeric Powder	1 tsp
		Green Chillies Paste	1 tsp
		Mustard Seeds	¾ tsp
		Dried Red Chillies	5
		Curry Leaves	Few
		Ghee Or Coconut Oil	2 tbsp
		Salt To Taste	
		Water As Required	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than chana dal, urad dal, pumpkin, snake gourd, french beans, yam, cucumber, drumsticks and water, mix well and Select category TC56, enter recipe code and press start. Step 2: When the oven beeps, remove, add the remaining ingredients except coriander leave, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC57	ACHARI MUTTON	Mutton	3 cup
		Tomatoes	2
		Onions	2
		Fenugreek Seeds	1 tsp
		Fennel Seeds	1 tsp
		Cumin Seeds	1 tsp
		Turmeric Powder	½ tsp
		Dried Red Chilli	3
		Red Chilli Powder	2 tsp
		Cloves	4
		Ginger, Garlic Paste	2 tsp
		Mustard Seeds	1 tsp
		Coriander Leaves For Garnish	
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than mutton, tomato and coriander leaves, mix well and select category TC57, enter recipe code and press start. Step 2: When the oven beeps, remove, add the remaining ingredients other than coriander leaves and mix well and press start. Remove, and garnish with coriander leaves. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC58	PULISSERI	Grated Coconut	2 cup
		Onion, Finely Chopped	1
		Curds	3 cup
		Cumin Seeds (Jeera)	½ tsp
		Coriander Powder	½ tsp
		Fenugreek Seeds (Methi)	½ tsp
		Garlic Paste	½ tsp
		Turmeric Powder	¼ tsp
		Mustard Seeds	½ tsp
		Curry Leaves	Few
		Green Chili, Broken	1
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than curd and mix well. Select category TC58, enter recipe code and press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC59	SHAHI SHORBA	Onions, Chopped	1½ cup
		Butter Melted	3 tbsp
		Whole Wheat Flour	3 tbsp
		Mint Leaves Paste	3 tbsp
		Coarsely Chopped Walnuts	1½ tsp
		Sugar	2 tsp
		Black Pepper Powder	½ tsp
		Salt To Taste	
		Water As Required	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, Add butter, wheat flour, onions and mix well. Select category TC59, enter recipe code and press start. Step 2: When the oven beeps, remove, and add all remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC60	MIX VEGETABLE CURRY	Carrots (Cut Into Pieces)	¼Cup
		Potatoes (Cut Into Pieces)	¼Cup
		French Beans (Chopped)	¼ cup
		Green Peas (Chopped)	¼ cup
		Tomato (Chopped)	¼ cup
		Onion (Chopped)	2
		Mustard	¼ tsp
		Garlic Ginger Paste	½ tsp
		Red Chili Powder	1 tsp
		Turmeric Powder	¼ tsp
		Bay Leaves	2
		Cinnamon	2" stick
		Cloves	Few
		Cumins	1 tsp
		Garam Masala	1 tsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	
<p><b>Method of Preparation:</b> Step 1: In a microwave oven safe bowl add all ingredients other than carrots, potato, beans, green peas, tomato and coriander leaves and mix well. Select category TC60, enter recipe code &amp; press start.</p> <p>Step 2: when the oven beeps, remove, Remove, add the remaining ingredients other than the coriander, mix well, and press start. Remove, garnish with coriander leaves and serve.</p>			

Category	Recipe-	Ingredients:	
TC61	CHICKEN SHORBA	Boneless Chicken Shredded	2 cup
		Chicken Stock	2 cup
		Cumin Seeds	1 tsp
		Flour	1 cup
		Fresh Cream	1 cup
		Butter As Required	1 cup
		Salt & Pepper To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than chicken stock, flour, fresh cream and mix well. Select category TC61, enter recipe code &amp; press start.</p> <p>Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC62	MURG KESARI	Chicken cut into pieces	250 gr
		For Kesari gravy:	
		White onion paste	1 cup
		Almond paste	2 tbsp
		Cashew paste	2 tbsp
		Cream	¼ cup
		Curd	½ cup
		Lemon juice	1 tsp
		Peppercorns	Few
		Cumin	½ tsp
		Green cardamoms	Few
		Cloves	Few
		Saffron strands	Few
		Red chili powder	1 tsp
		Green chilies chopped	1 tsp
		Ginger paste	1 tsp
		Bay leaf	Few
		Butter	2 tbsp
		Water as required	
		Salt to taste	
		Chopped coriander for garnish	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than chicken and mix well. Select category TC62, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC63	CHILI - GARLIC CHICKEN	Chicken breast ( cut into small pieces )	250 gr
		Capsicum ( cut into cubes )	¾ cup
		Ginger garlic paste	1 tsp
		Vinegar	1 tsp
		Corn flour	2 tbsp
		All purpose flour	2 tbsp
		Oil	2 tbsp
		Garlic ( chopped )	½ tsp
		Ginger ( chopped )	½ tsp
		Red chillies ( slit into halves )	3
		Red chili paste	1 tsp
		Soy sauce	1 tsp
		Tomato ketchup	3 tbsp
		Salt to taste	
		Spring onion for garnishing	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than chicken, vinegar, soya sauce, ketchup, spring onions and mix well. Select category TC63, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add all remaining ingredients other than spring onions, mix well and press start. After the beep, remove and garnish with spring onions. Serve hot.</p>			



Category	Recipe-	Ingredients:	
TC64	BOMBIL FRY	Bombay Duck Fish	250 gr
		Ginger, Garlic Paste	1½ tsp
		Red Chilli Powder	1 tsp
		Garam Masala Powder	½ tbsp
		Rice Flour	½ tbsp
		Salt To Taste	
		Oil As Required	
		Coriander Leaves For Garnish	

**Method of Preparation:** Marinate bombil with all ingredients other than oil and coriander leaves for 20 minutes.

Step 1: Take a microwave oven safe bowl, add oil and marinated bombil, mix well. Place the bowl in the microwave oven. Select the category TC64, enter recipe code and press start. Remove, garnish with coriander leaves, serve hot.

Category	Recipe-	Ingredients:	
TC65	PRAWNS MALAI CURRY	Prawns	250 gr
		Onion Paste	1 cup
		Coconut Milk	½ cup
		Cinnamon Stick	2
		Green Cardamom	3
		Ginger Paste	1 tsp
		Chilli Powder	1 tsp
		Garam Masala Powder	1 tsp
		Cumin Powder	1 tsp
		Lime Juice	1 tsp
		Turmeric Powder	¼ tsp
		Sugar	1 tsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	

**Method of Preparation:** Marinate prawns with all ingredients other than oil and coriander leaves for 20 minutes.

Step 1: Take a microwave oven safe bowl, add oil and marinated prawns and mix well. Place the bowl in the microwave oven selects category TC65, enter recipe code and press start. Remove, garnish with coriander leaves and serve hot.

Category	Recipe-	Ingredients:	
TC66	FISH BARTA	Fish Bones Removed	250 gr
		Onion, Finely Chopped	1 cup
		Tomatoes, Finely Chopped	1 cup
		Chopped Garlic	1 tsp
		Green Chili, Chopped	1 tsp
		Red Chili Powder	1 tsp

**Method of Preparation:** Step 1: Take a microwave oven safe bowl and add the fish. Select category TC66, enter recipe code &press start. After the beep, remove fish bones and smash them well.

Step 2: Add all remaining ingredients other than coriander leaves, mix well and press start. After the beep, remove and garnish with coriander leaves. Serve hot.

Category	Recipe-	Ingredients:	
TC67	BATHUA RAITA	Chopped bathua	0.3 kg
		Cumin seed powder	2 tsp
		Beaten curd	1 cup
		Salt to taste	
		Water as required	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add bathua. Select category TC67, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC68	PITHLA	Besan	1½ cup
		Onion (chopped)	1 cup
		Tomato (chopped)	¾ cup
		Green chillies (chopped)	1 tsp
		Ginger, Garlic paste	1 tsp
		Turmeric powder	¼ tsp
		Red chilli powder	1 tsp
		Garam masala	1 tsp
		Coriander leaves for garnish	
		Water as required	
		Oil as required	
		Salt to taste	
<p><b>Method of Preparation:</b> "Step 1: In a microwave oven safe flat glass dish put besan. Select category TC68, enter recipe code &amp; press start. When the oven beeps, remove &amp; set it aside.  Step 2: Take another microwave oven safe bowl, add all ingredients other than besan, water, salt, mix well &amp; press start.  Step 3: When the oven beeps, mix besan with masala, add water &amp; salt. Mix well and press start. Garnish with coriander leaves &amp; serve."</p>			

Category	Recipe-	Ingredients:	
TC69	PANEER BHURJI	Paneer Grated	250 gms
		Oil	½ tsp
		Cumin Seeds	3
		Green Chillies	1 cup
		Onion Chopped	¼ tsp
		Turmeric powder	1 tsp
		Garam Masala Powder	1 tsp
		Ginger-Garlic Paste	1 tsp
		Tomatoes	1 cup
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than grated paneer, tomato and salt and mix well. Select category TC69, enter recipe code and press start.  Step 2: When the oven beeps, remove, and add tomato, mix well and press start.  Step 3: When the oven beeps, remove and add grated paneer, salt, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC70	GAON POTATO CURRY	Potato, chopped	1½ cup
		Mix veg (capsicum, cauliflower, carrot, peas)	1 cup
		Chopped onion	1 no.
		Mustard seeds	1 tsp
		Grated coconut	2 tbsp
		Coconut milk	1 cup
		Tomato puree	½ cup
		Kaju powder	1 tbsp
		Red chilli powder	1 tsp
		Fresh cream	2 tbsp
		Coriander leaves for garnish	
		Salt to taste	
		Oil as required	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than potato, capsicum, peas, coconut milk, tomato puree, fresh cream, coriander leaves and mix well. Select category TC70, enter recipe code &amp; press start.  Step 2: When the oven beeps, remove, and add potato, capsicum, peas, mix well and press start.  Step 3: When the oven beeps, remove and add coconut milk, tomato puree, fresh cream, mix well and press start. Garnish with coriander leaves. Serve hot."  Step 3: When the oven beeps, remove and add grated paneer, salt, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC71	KALA CHANA CURRY	Soaked Kala Chana	200 g
		Tomatoes Chopped	1 cup
		Onion Chopped	1 cup
		Green Chili	1 tsp
		Turmeric Powder	¼ tsp
		Garlic, Ginger Paste	1 tsp
		Red Chili Powder	1 tsp
		Asafoetida	A pinch
		Garam Masala	1 tsp
		Fresh cream	Few
		Coriander leaves for garnish	
		Salt to taste	
		Oil as required	
		Water as required	
<p><b>Method of Preparation:</b> Step 1: Prepare Tadka in a microwave oven safe bowl, add all ingredients other than kala chana, tomatoes, asafoetida and water, mix well. Select category TC 71, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and select category TC 71 &amp; press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	
TC72	DOSA SUBZI	Boiled Potatoes, Chopped	200 g
		Onion	1 cup
		Green Chili	1 tsp
		Turmeric Powder	¼ tsp
		Mustard Seeds	½ tsp
		Cumins Seeds	1 tsp
		Curry Leaves	Few
		Oil as required	
		Salt as required	
		Water as required	
<p><b>Method of Preparation:</b> Step 1: Prepare Tadka in a microwave oven safe bowl, add all ingredients other than salt, mix well. Select category TC 72, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add salt, mix well and press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	
TC73	CHINGIRI MALAI KARI	King Prawns	1 tsp
		Turmeric Powder	1 tsp
		Red Chili powder	
		Salt to taste	
		For Gravy:-	
		Onion Chopped	1 cup
		Coconut Milk	1 cup
		Green Chili	1 tsp
		Red Chili Powder	½ tsp
		Ginger, Garlic Paste	1 tsp
		Cinnamon Stick	3
		Cloves	Few
		Peppercorns	Few
		Bay leaves	3
		Cumin Seeds	1 tsp
		Garam Masala	1 tsp
		Sugar	½ tsp
		Salt to taste	
		Oil as required	
		Water as required	
<p><b>Method of Preparation:</b> Place Prawns in a mixing bowl, Sprinkle on the salt, turmeric powder, red chili powder and mix well, set aside for 10 minutes.</p> <p>Step 1:-Take a microwave oven safe bowl, add all gravy ingredients other than coconut milk and water mix well and place it in the oven. Select category TC73, enter recipe code and press start.</p> <p>Step 2:- After beep, remove, add prawns, coconut milk and press start.</p> <p>Step 3:- When beep, remove, add water, mix well and press start.Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC74	BATI KA CHOKHA	Large Baingan	200 g
		Chopped Onion	1 cup
		Green Chilies	1 tsp
		Chopped Garlic	1 tsp
		Chopped Coriander leaves	2 tbsp
		Lemon Juice	½ tsp
		Mustard Oil	2 tbsp
<p><b>Method of Preparation:</b> Step 1:- Prick the baingan, place it on the turntable in the oven, select TC74, enter recipe code and press start. (Turn once in between). After beep, remove the baingan and set aside.</p> <p>Step 2:- Take a microwave oven safe bowl, add all ingredients other than baingan, mix well and press start.</p> <p>Step 3:- After beep, remove, add baingan, mix well and press start.</p> <p>Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC75	DAL KHICHDI	Soaked Rice	1 cup
		Soaked Tuvar Dal	½ cup
		Tomato paste	1 cup
		Onion chopped	1 cup
		Red Chili Powder	1 tsp
		Green Chili	½ tsp
		Turmeric Powder	½ tsp
		Garlic, Ginger Paste	1 tsp
		Garam Masala	1 tsp
		Cumin Seeds	1 tsp
		Bay Leaves	2
		Asafoetida	A pinch
		Butter as required	
		Salt as required	
		Water as required	
<p><b>Method of Preparation:</b> Step1:- take a microwave oven safe bowl, add all ingredients, mix well and place it in the oven, select TC75, enter recipe code and press start.  Step 2:- After beep, remove and mix well, press start.Serve Hot.</p>			

Category	Recipe-	Ingredients:	
TC76	ORIA KHECHUDI	Rice	1 cup
		Chana Dal	2 tbsp
		Moong Da	2 tbsp
		Ghee	1 tbsp
		Grated Coconut	2 tbsp
		Garlic, Ginger Paste	1 tsp
		Bay Leaves	3
		Hing	¼ tsp
		Water as required	
<p><b>Method of Preparation:</b> Step1:- Take a microwave oven safe bowl, add all ingredients, mix well and place it in the oven, select TC76, enter recipe code and press start.  Step 2:- After beep, remove and mix well, press start.Serve Hot.</p>			

Category	Recipe-	Ingredients:	
TC77	CHICKEN PICKLE	Boneless Chicken	250 g
		Red Chili Powder	2 tsp
		Turmeric Powder	½ tsp
		Coriander Powder	1 tbsp
		Poppy Seeds Paste	2 tsp
		Cashew Paste	Few
		Ginger Paste	1 tsp
		Garlic Paste	1 tsp
		Mustard Seeds Paste	1 tsp
		Fenugreek Seeds Paste	1 tsp
		Cloves	Few
		Cinnamon Powder	1/8 tsp
		Cardamom Powder	1/8 tsp
		Lemon Juice	3 tsp
		Oil as required	
		Salt to taste	

**Method of Preparation:** Step 1:- Take a microwave oven safe bowl, add chicken and prick the chicken with fork, mix well and place it in the oven. Select category TC77, enter recipe code and press start. After beep, remove the chicken and set aside.

Step 2:- Add all ingredients other than cashew paste, cinnamon, cardamom powder, lemon juice to the chicken, mix well and press start.

Step 3:- After beep, remove, add all remaining ingredients, mix well and press start. Store in airtight pot.

Category	Recipe-	Ingredients:	
TC78	RIDGE GUARD CURRY	Ridge Gourd (Peeled & Chopped)	2 cup
		Moong Dal	½ cup
		Urad Dal	½ cup
		Jeera	¼ tsp
		Mustard Seeds	½ tsp
		Red Chilli Powder	1½ tsp
		Onion (Chopped)	1½ cup
		Curry Leaves	Few
		Whole Red Chillies	3
		Turmeric Powder	¼ tsp
		Fresh Coconut	½ cup
		Hing	a pinch
		Oil as required	
		Salt to taste	

**Method of Preparation:** "Step 1: Take a microwave oven safe bowl, add all ingredients other than ridge gourd, salt. Mix well. Select category TC78, enter recipe code and press start.

Step 2: When the oven beeps, remove the bowl, add the remaining ingredients mix well and press start. Remove and serve."

Category	Recipe-	Ingredients:	
TC79	FISH MASALA	Fish	250 g
		Onion Chopped	1 cup
		Tomato Chopped	½ cup
		Green Chillies, Chopped	½ tsp
		Coriander Leaves	2 tbsp
		Garam Masala	1 tsp
		Turmeric Powder	¼ tsp
		Coriander Powder	½ tsp
		Chili Powder	1 tsp
		Lemon Juice	½ tsp
		Ginger-Garlic Paste	½ tsp
		Water As Required	
		Oil As Required	
		Salt to taste	
<b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than fish, tomato, coriander leaves, water and mix well. Select category TC79, enter recipe code & press start. Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot."			

Category	Recipe-	Ingredients:	
TC80	BUTTER CHICKEN	Boneless Chicken	250gms
		Yogurt	1 tbsp
		Lime Juice	1 tsp
		Red Chilli Powder	1 tsp
		Roasted Cloves	2
		Roasted Pepper Corns	2
		Roasted Cinnamon	½ inch
		Cardamom	2
		Roasted Almonds	3
		Bay Leaves	1
		Oil	½ tbsp
		Chopped Onions	1
		Garlic Paste	½ tsp
		Ginger Paste	½ tsp
		Coriander Powder	½ tsp
		Cumin Powder	½ tsp
		Turmeric Powder	¼ tsp
		Tomato Puree	1 tbsp
		Chicken Stock	1 cup
		Kasuri Methi	1 tsp
		Butter	½ tbsp
		Salt To Taste	
		Coriander Leaves For Garnish	
<b>Method of Preparation:</b> "Grind & make a paste of cloves, pepper corns, cinnamon, almonds & cardamom. Marinate the chicken with the above paste and butter, yogurt, salt, lime juice, red chilli powder, bay leaves, coriander, cumin, turmeric powder & set aside for 1 hour. Step 1: Take a microwave oven safe bowl, Add oil, onion, garlic, ginger paste, mix well, select category TC80, enter recipe code & press start. Step 2: when the oven beeps, remove, add the remaining ingredients, mix well, and press start. Remove and garnish with coriander leaves and serve."			



Category	Recipe-	Ingredients:	
TC81	SHAHI PANEER	Paneer (Cut In Thin Slices)	2 cups
		Milk	1 tsp,
		Turmeric Powder	1 tbsp
		Fennel (Saunf) Grinded	2
		Bay Leaves	4
		Cardamoms	2
		Sticks Cinnamon	1tsp
		Cumin Seeds	4
		Fresh Seedless Green Chilies	
		Salt To Taste	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than paneer slices, fennel (Saunf powder), milk and mix well, select category TC81, enter recipe code &amp; press start. Step 2: when the oven beeps, remove, add all remaining ingredients, mix well smoothly, and press start. Remove and serve.</p> <p>Step 2: when the oven beeps, remove, add the remaining ingredients, mix well, and press start. Remove and garnish with coriander leaves and serve."</p>			
Category	Recipe-	Ingredients:	
TC82	KARELA KA SUBJI	Karela, Chopped	2 cups
		Onion, Finely Chopped	1 tsp,
		Besan	1 tbsp
		Green Chilli, Finely Chopped	2
		Ginger, Garlic Paste	4
		Fresh Coriander, Chopped	2
		Oil As Required	1tsp
		Red Chilli Powder	4
		Coriander Powder	
		Turmeric Powder	
		Amchoor Powder	
		Cumin Seeds	
		Hing	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than karela and besan and mix well, select category TC82, enter recipe code &amp; press start.</p> <p>Step 2: When the oven beeps, remove, add the remaining ingredients and mix well and press start. Remove and serve."</p>			

Category	Recipe-	Ingredients:	
TC83	POTATO CURRY	Potatoes, Peeled And Cubed	2 cup
		Tomatoes, Chopped	1½ cup
		Onion, Chopped	1½ cup
		Garlic, Ginger Paste	¼ tsp
		Chili Powder	1½ tsp
		Coriander Powder	1½ tsp
		Cumin Seeds	1½ tsp
		Turmeric Powder	¼ tsp
		Ghee	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than potato and tomatoes. Mix well, select category TC83, enter recipe code &amp; press start. Step 2: When the oven beeps, remove, add the all-remaining ingredients, mix well and press start. Remove and serve hot."</p>			

Category	Recipe-	Ingredients:	
TC84	GOAN FISH CURRY	Fish	250 gms
		Fried onion, paste	1½ cup
		Tomato puree	1 cup
		Ginger-Garlic paste	1½ tsp
		Goan fish masala	1½ tsp
		Tamarind paste	½ cup
		Cumin	1 tsp
		Peppercorns	Few
		Cloves	Few
		Red chillies whole	3
		Red chili powder	1 tsp
		Turmeric powder	¼ tsp
		Lemon juice	1 tsp
		Sugar	½ tsp
		Oil as required	
		Salt to taste	
		Chopped coriander for garnishing	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all the ingredients other than fish, tomato puree, tamarind paste, lemon juice, coriander leaves, mix well, select category TC84, enter recipe code &amp; press start. Step 2: When the remove and add the all remaining ingredients oven beeps, other than coriander leaves, mix well and press start. Remove and garnish with coriander leaves. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC85	ACHARI CHICKEN	Boneless chicken	250 gms
		Fennel seeds	1 tsp
		Chili powder	1 tsp
		Kalonji	1 tsp
		Mustard seeds	½ tsp
		Cumin	1 tsp
		Fenugreek seeds	½ tsp
		Ginger, Garlic paste	1½ tsp
		Turmeric powder	¼ tsp
		Dry red chillies	3
		Vinegar	2 tbsp
		Salt to taste	
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all the ingredients other than vinegar and salt. Mix well, select category TC85, enter recipe code and press start, Step 2: When the oven beeps, remove and add the all remaining ingredients mix well and press start. Remove and serve hot.</p>			

Category	Recipe-	Ingredients:	
TC86	CHICKEN STEW	Chicken (Cut In To Pieces)	2 cups
		Potatoes (Cut In To Pieces)	½ cup
		Carrot Medium (Cut In To Pieces)	½ cup
		Tiny Pearl Onions (Peeled)	½ cup
		French Beans (Cut In To Pieces)	½ cup
		Cauliflower Florets	½ cup
		Garlic (Crushed)	Few
		Corn Flour	¾ cup
		Bay Leaves	Few
		Parsley	1½ tbsp
		Celery Stalk (Lightly Crushed)	1½ tbsp
		Dried Thyme	Few
		Block Pepper Corns (Crushed)	Few
		Salt To Taste	
		Oil As Required	
		Water As Required	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than chicken. Mix well and select category TC86, enter recipe code &amp; press start. Step 2: When the oven beeps, Remove and add remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC87	AVIAL	Carrot	½ cup
		Potato	½ cup
		Drumstick	½ cup
		French beans	½ cup
		Bottle gourd	½ cup
		Coconut milk	½ cup
		Curd (beaten)	½ cup
		Curry leaves	Few
		Mustard seeds	1 tsp
		Turmeric powder	¼ tsp
		Salt to taste	
		Oil as required	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than coconut milk, curd and mix well and select category TC87, enter recipe code &amp; press start. Step 2: When the oven beeps, Remove and add remaining ingredients, mix well and Press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC88	BEAN SPROUTS	Mixed Bean Sprouts	250 gms
		Onion Chopped	1½ cup
		Tomato Chopped	1 cup
		Cumin Seeds	1 tsp
		Ginger, Garlic Paste	1½ tsp
		Green Chillies – Chopped	2
		Cumin Powder	1 tsp
		Coriander Powder	Few
		Garam Masala	1 tsp
		Turmeric Powder	¼ tsp
		Asafoetida	¼ tsp
		Water As Required	
		Oil As Required	
		Coriander Leaves For Garnish	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than bean sprouts, tomato, water, coriander leaves. Mix well and select category TC88, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add remaining ingredients other than coriander leaves, mix well and Press start. Remove and garnish with coriander leaves, Serve hot. "</p>			

Category	Recipe-	Ingredients:	
TC89	BEAN SPROUTS	Mixed Bean Sprouts	250 gms
		Onion Chopped	1½ cup
		Tomato Chopped	1 cup
		Cumin Seeds	1 tsp
		Ginger, Garlic Paste	1½ tsp
		Green Chilies – Chopped	2
		Cumin Powder	1 tsp
		Coriander Powder	Few
		Garam Masala	1 tsp
		Turmeric Powder	¼ tsp
		Asafoetida	¼ tsp
		Water As Required	
		Oil As Required	
		Coriander Leaves For Garnish	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than bean sprouts, tomato, water, coriander leaves. Mix well and select category TC89, enter recipe code, &amp; press start.</p> <p>Step 2: When the oven beeps, remove and add remaining ingredients other than coriander leaves, mix well and Press start. Remove and garnish with coriander leaves, Serve hot. "</p>			

Category	Recipe-	Ingredients:	
TC90	MISAL PAV	Mixed Sprouts	250 gms
		Tomato Puree	1½ cup
		Chilli Powder	1 tsp
		Jeera	1 tsp
		Ginger Garlic Paste	1½ tsp
		Cumin Powder	½ tsp
		Misal Masala	1 tsp
		Turmeric Powder	¼ tsp
		Sugar	½ tsp
		Cloves	Few
		Cinnamon Powder	¼ tsp
		Oil As Required	
		Coriander For Garnishing	
		Salt To Taste	
Water As Required			
<p><b>Method of Preparation:</b> Step 1: Take a microwave oven safe bowl, add all ingredients other than tomato puree, coriander leaves, mix well, select category TC90, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add all remaining ingredients other than coriander leaves, mix well &amp; press start. Garnish with coriander leaves.</p>			

Category	Recipe-	Ingredients:	
TC91	KADAI CHICKEN	To marinate:	250 gms
		Chicken	1 tsp
		Red chilly powder	½ tsp
		Turmeric powder	1 tsp
		Ginger garlic paste	1 tsp
		Lemon juice	1 tbsp
		Salt to taste	
		To prepare Gravy:	
		Onion	1½ cup
		Tomato	1 cup
		Chopped capsicum	½ cup
		Cardamom	2
		Cloves	3
		Cinnamon	1
		Star anise	1
		Ginger garlic paste	1 tsp
		Coriander powder	½ tsp
		Cumin powder	½ tsp
		Bay leaf	3
		Red chili powder	½ tsp
		Coriander leaves for garnish	2 tbsp
		Salt to taste	
		<p><b>Method of Preparation:</b> "Marinate the chicken with all marinate ingredients for 20 minutes. Step 1: Take a microwave oven safe bowl, add all ingredients other than marinated chicken, tomato, coriander leaves and mix well. Select category TC91, enter recipe code &amp; press start. Step 2: When the oven beeps, remove and add all remaining ingredients other than coriander leaves, mix well &amp; press start. Garnish with coriander leaves. Serve hot."</p>	

Category	Recipe-	Ingredients:	
TC92	SARSON KA SAG	Sarson (Green Mustard) Chopped	2 cup
		Palak Chopped	2 cup
		Onion Chopped	4
		Garlic, Ginger Paste	2 tsp
		Green Chillies (Finely Chopped)	2 tsp
		Makkai Ka Atta (Corn Flour)	2 tbsp
		Powdered Gul (Jaggery)	2 tbsp
		Red Chilli Powder	2 tsp
		Ghee As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than sarson, spinach, corn flour and mix well. Select category TC92, enter recipe code &amp; press start. Step 2: when the oven beeps, remove, add the remaining ingredients, mix well, and press start. Remove, set to cool and grind the mixture to a rough paste and serve hot."</p>			

Category	Recipe-	Ingredients:	
TC93	MUTTON LEVER CURRY	Mutton lever	2½ cup
		Tomato ( Chopped)	1 cup
		Red chili powder	2 tsp
		Onions ( Chopped)	1 cup
		Black Pepper Powder	½ tsp
		Turmeric Powder	¼ tsp
		Cinnamon	2
		Coriander seeds	2 tsp
		Cumin seeds	1 tsp
		Cloves	4
		Green Cardamoms	5
		Ginger and Garlic Paste.	2 tsp
		Curry Leaves	Few
		Oil as required	
		Salt to taste	
		Coriander Leaves for garnish	
<p><b>Method of Preparation:</b> "Step 1: Take a microwave oven safe bowl, add all ingredients other than mutton, tomato, coriander leaves and mix well. Select category TC93, enter recipe code &amp; press start. Step 2: When the oven beeps, remove, add the remaining ingredients other than coriander leaves, mix well and press start. Serve hot."</p>			

# BARBECUE

Category	Recipe-	Ingredients:	
<b>bb1</b>	<b>BARBECUED CHICKEN LEGS</b>	Chicken Legs	4
		Bbq Sauce	½ cup
		Ground Black Pepper	½ tsp
		Paprika	½ tsp
		Cumin Powder	1 tsp
		Cayenne Pepper	1 tsp
		Garlic Paste	3 tbsp
		Onion Paste	1 tsp
		Olive Oil	2 tbsp
		Salt To Taste	
<b>Method of Preparation:</b>			
"Take a mixing bowl, add all the ingredients, mix well and set aside 2 hours for marinade. Grease the rotisserie Skewers with some oil. Arrange the chicken legs on rotisserie skewers and assemble the rotisserie. Install the rotisserie in the microwave; spread the tissue paper on the glass tray. Select category BQ1, enter recipe code, and press start. Serve hot. "			

Category	Recipe-	Ingredients:	
<b>bb2</b>	<b>CHICKEN HONEY WINGS</b>	Chicken Wings	4
		Garlic (Chopped)	½ cup
		Olive Oil	½ tsp
		Soy Sauce	½ tsp
		Rice Vinegar	1 tsp
		Honey	1 tsp
		Cinnamon (Ground)	3 tbsp
		Thyme	1 tsp
		Ginger (Ground)	2 tbsp
		Mustard (Dry)	
<b>Method of Preparation:</b>			
"Take a mixing bowl, add oil, garlic, ginger, mustard, thyme, cinnamon, honey, vinegar, soy sauce and chicken wings. Mix well and set it aside for 2 hours to marinate. Grease the rotisserie skewers with some oil. Arrange the chicken wings on rotisserie skewers and assemble the rotisserie. Install the rotisserie in the microwave, spread the tissue paper on the glass tray. Select category BQ2, enter recipe code & press start. Serve hot."			



Category	Recipe-	Ingredients:	
<b>bb3</b>	<b>MALAI TIKKA</b>	Boneless Chicken (1½" pieces )	400 gm
		Oil	2 tbsp
		Thick cream	¼ cup
		Green cardamom powder	¼ cup
		Pepper powder	As per taste
		Garlic paste	½ tsp
		Ginger paste	1 tsp
		Melted butter	¼ tbsp
		Garam masala	As per taste
		Cumins powder	1 tsp
		Green chillies Paste	1 tsp
		Amchoor powder	½ tsp
		Salt to taste	
<b>Method of Preparation:</b>			
Mix all the ingredients in a bowl, marinate the chicken & keep it in the refrigerator for 1 hour. Grease the rotisserie skewers with some oil. Put the chicken pieces on the skewers. Assemble the rotisserie. Install the rotisserie in the microwave, spread the tissue paper on the glass tray. Select category BQ3, enter recipe code & press start. Sprinkle the chaat masala & serve.			

Category	Recipe-	Ingredients:	
<b>bb4</b>	<b>CHICKEN TIKKA</b>	Chicken	400g
		For Marinade;	
		Curd	1 cup
		Cumin (Jeera Powder)	1 tsp
		Thick Cream	3 tbsp
		Orange Colour	3 drops
		Oil	2 tbsp
		Corn Flour	2 tbsp
		Red Chilly Powder	1 tsp
		Garam Masala	1 tsp
		Ginger, Garlic Paste	½ tbsp
		Lime Juice	1 tsp
		Salt To Taste.	¼ cup
		For Garnish;	
		Capsicum, Chopped & Cooked	1 large
		Onion, Chopped & Cooked	1
		Tomato, Chopped & Cooked	1
		Chopped Coriander For Garnish	¼ cup
<b>Method of Preparation:</b>			
Marinate the chicken with all marinade ingredients. Stir and set it aside in the fridge for 2 hours to marinade. Grease the rotisserie skewers with some oil. Put the chicken pieces on skewers. Assemble the rotisserie. Install the rotisserie in the microwave, spread the tissue paper on the glass tray. Select category BQ4, enter recipe code & press start. Mix with all vegetables and garnish with coriander. Serve hot.			

Category	Recipe-	Ingredients:	
bb5	PANEER TIKKA	Paneer cubes, cut into 1½" cubes	1 cup
		Capsicum, cut into cubes	1 cup
		Onion, cut into cube	1 cup
		Tomato, cut into cubes, pulp removed	1 cup
		For marinade	
		Hung curd	2 tbsp
		Ginger garlic paste	1 tbsp
		Red Chilli powder	As per taste
		Tandoori masala	1 tsp
		Tandoori Color	A pinch
		Garam masala	1 tsp
		Oil	For basting
		Salt to taste	

**Method of Preparation:**

Make holes in the paneer pieces with the rotisserie skewers. Mix all the ingredients of the marinade in a bowl. Now add the paneer pieces capsicum, onion, tomato & mix well keep in the refrigerator for 1 hour. Arrange vegetables to rotisserie skewers, assemble the rotisserie & install the rotisserie in the oven. Select category BQ5, enter recipe code & press start. Serve hot.

Category	Recipe-	Ingredients:	
bb6	BABY CORN TIKKA	Baby Corns	300 g
		For Marinade	
		Cornflour	½ cup
		Red Chilly Powder	1 tsp
		Cumin Powder	1 tsp
		Garam Masala Powder	1 tsp
		Coriander Powder	1 tsp
		Tomato Sauce	½ cup
		Oil	4 tbsp
		Salt To Taste	

**Method of Preparation:**

Make holes in the corn pieces with the rotisserie skewers. Mix all the ingredients of the marinade in a bowl. Now add the corn pieces, mix well and keep in the refrigerator for 1 hour. Arrange the corn onto the rotisserie skewers, assemble the rotisserie & install the rotisserie in the oven. Select category BQ6, enter recipe code, & press start. Poke a toothpick to the corn. Baby Corn Tikka is ready to serve. Serve hot

Category	Recipe-	Ingredients:	
bb7	CHICKEN SEEKH KABAB	Minced Chicken	400 gr
		Chilli Flakes	1 tsp
		Ginger & Garlic Paste	2 tsp
		Lemon Juice	2 tsp
		Coriander Powder	1 tsp
		Cumin Powder	1 tsp
		Garam Masala	1 tsp
		Onion Paste	½ cup
		Bread Crumbs	½ cup
		Egg, Yolk And White Separated	2
		Oil As Required	
		Salt To Taste	
<b>Method of Preparation:</b>			
Mix all the ingredients in a bowl and mix the chicken kababs. Marinate Chicken & keep in the refrigerator for 1 hour. Grease the rotisserie skewers with some oil. Put the chicken kababs on skewers. Assemble the rotisserie. Install the rotisserie in the microwave, spread the tissue paper on the glass tray. Select category BQ7, enter recipe code & press start. Serve hot.			

Category	Recipe-	Ingredients:	
bb8	HARI SEEKH SALAD	Spinach leaves	100 gms
		Spring onion bulbs	100 gms
		Cabbage leave	100 gms
		Broccoli	100 gms
		Hung curd	1 cup
		Onion paste	1 cup
		Garam Masala	2 tsp
		Amchoor	1 tsp
		Oil As Required	
		Salt To Taste	
<b>Method of Preparation:</b>			
Mix all the ingredients of marinade in a bowl. Take one vegetable at a time and spread the marinade on each vegetable or leaf on both the sides thoroughly. Mix well and leave it aside for 1 hour. Mix it at least twice in between. Oil & wipe the skewers of the rotisserie. Skewer the vegetables, thread them starting with broccoli, then fold a cabbage leaf & insert, fold a spinach leaf (one) & then fold again (like a pan) & insert, then insert a whole spring onion & then again another folded cabbage leaf & spinach leaf in the same skewer, Repeat the same for all the skewers. Install the rotisserie in the oven. Select category BQ8, enter recipe code & press start. Serve hot.			

Category	Recipe-	Ingredients:	
bb9	TIKKA ACHAARI	Boneless chicken (Cut into 1½" pieces)	400 gr
		For marinade	
		Hung curd	3 tbsp
		Raw papaya Paste	½ tbsp
		Onion (Sliced)	¼ cup
		Red chilli powder	As per taste
		Amchoor powder	As per taste
		Saunf	2 tsp.
		Jeera	½ tsp.
		Mustard seeds	½ tsp.
		Ginger garlic paste	1 tbsp
		Tandoori Color	A pinch
		Methidana	A pinch
		Salt to taste	
<b>Method of Preparation:</b>			
Wash the chicken pieces. Prick them with a fork. Mix all the ingredients of marinade in a bowl. Add the chicken pieces & keep them for 3 hours in a refrigerator. Remove from the fridge & let them come to the room temperature. Spread the tissue paper on glass tray & insert the chicken pieces in rotisserie skewers. Assemble the rotis-series & install it in the microwave. Select category BQ9, enter recipe code & press start. Serve hot.			

Category	Recipe-	Ingredients:	
bb10	MURG TANDOORI	Whole Chicken	1 Kg
		For marinade	
		Hung curd	1 Cup
		Garlic Paste	3 Tbsp
		Ginger Paste	1 Tbsp
		Tandoori Masala	3 Tsp
		Cumin Powder	As per taste
		Tandoori Color	A pinch
		Red Chilli Powder	As per taste
		Salt to taste	
<b>Method of Preparation:</b>			
Mix all the ingredient of marinade in a bowl. Wash the Chicken properly & make cuts on the chicken all over. Marinade the Chicken properly coating all the pastes. Keep marinated for 3 hours in refrigerator. Keep paper towel on glass tray. Assemble the rotisserie & insert the Chicken & tie up with thread. Install the rotisserie in the microwave. Select category BQ10, enter recipe code & press start. Serve with grilled onion slices, lemon wedges & schezwan chutney.			

## BREAKFASTS/SNACKS

Category	Recipe-	Ingredients:	
BS01	RAVA UPMA	Roasted Rava (Suji)	2 cup
		Potato Finely Chopped	½ cup
		Chopped Tomato	½ cup
		Carrot Grated	½ cup
		Onion, Chopped	1 cup
		Green Chillies Finely Chopped	2
		Channa Dal	½ tbsp
		Urad Dal	½ tbsp
		Mustard Seeds	¼ tsp
		Jeera	½ tsp
		Green Peas	¼ cup
		Cashew	½ tbsp
		Ghee	½ tbsp
		Turmeric	a pinch
		Green Coriander For Garnish	
		Coconut Grated For Garnish	
		Water	
<p><b>Method of Preparation:</b>                      "Step 1: Take a microwave oven safe bowl, add all ingredients other than rava, tomato, cashew, coconut, coriander, water, mix well and select category BS01, enter recipe code &amp; press start.                      Step 2: When the oven beeps, remove and add all the remaining ingredients other than coconut, coriander and mix well. Cover the bowl with a lid, place it in the microwave oven, and press start. Remove, garnish with coconut and coriander. Serve hot."</p>			

Category	Recipe-	Ingredients:	
BS02	DALIYA KICHDI	Dalia (Broken Wheat)	1½ cup
		Mix Vegetable Chopped	1½ cup
		Onion Chopped	1½ cup
		Green Chillies	3
		Garlic, Ginger Paste	1½ tsp
		Turmeric Powder	a pinch
		Cumins Seeds	1½ tsp
		Coriander Powder	1½ tsp
		Oil As Required	
		Salt To Taste	
<p><b>Method of Preparation:</b>                      Step 1: Take a microwave oven safe bowl, add all ingredients other than dalia and coriander leaves. Mix well, select category BS02, enter recipe code and press start.                      Step 2: When the oven beeps, remove, add the remaining ingredients other than the coriander leave, mix well and press start. Remove, garnish with grated coriander and serve.</p>			

Category	Recipe-	Ingredients:	
BS03	STIR FRIED OATS	Oats	2½ cup
		Raisins	Few
		Flour	1½ tbsp
		Cinnamon	3 stick
		Sugar	2 tsp
		Butter As Required	
		Salt To Taste	
		Water As Required	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl; add all ingredients other than raisins, water and flour. Mix well. Select category BS03, enter recipe code and press start.

Step 2: When the oven beeps, remove and add the remaining ingredients and mix well and press start. Serve hot."

Category	Recipe-	Ingredients:	
BS04	HAKKA NOODLES	Boiled Noodles	1½ cup
		Spring Onions	1½ tbsp
		Carrot Chopped	¼ cup
		Garlic Chopped	½ tsp
		Capsicum Chopped	1½ tbsp
		Pepper Powder	½ tsp
		Chili Sauce	1½ tsp
		Soya Sauce	1½ tsp
		White Vinegar	1½ tsp
		Beans Chopped (Optional)	¼ cup
		Finely Shredded Cabbage (Optional)	¼ cup
		Mushrooms Chopped (Optional)	¼ cup
		Salt To Taste	
		Oil As Required	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl, add all the ingredients other than noodles. Mix well, Select category BS04, enter recipe code & press start.

Step 2: When the oven beeps, remove and add noodles. mix well and press start. Serve hot."

Category	Recipe-	Ingredients:	
BS05	VERMICELLI UPMA	Vermicelli, Roasted	2 cup
		Onion, Chopped	1½ cup
		Curry Leaves	Few
		Mustard Seeds	½ tsp
		Cumin	1 tsp
		Urad Dal	2 tbsp
		Green Chili, Chopped	1 tsp
		Red Chili	2
		Ginger	½ tsp
		Salt As Required	
		Oil As Required	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl, add all ingredients other than roasted vermicelli, water, mix well and select category BS05, enter recipe code & press start.

Step 2: After the beep, remove and add all remaining ingredients, mix well and press start. Serve hot."

Category	Recipe-	Ingredients:	
BS06	BREAD UPMA	Bread slices (cut into small pieces)	2½ cup
		Oil	2½ tbsp
		Mustard seeds	1 tsp
		Jeera	1 tsp
		Curry leaves	Few
		Onion (chopped)	1 cup
		Chopped green chillies	4 nos.
		Chopped tomatoes	2 nos.
		Red chilli powder	1 tsp
		Lemon juice	1 tsp
		Turmeric powder	¼ tsp
		Salt to taste	

**Method of Preparation:**

"Step 1: In a microwave oven safe bowl add all ingredients other than bread slices, tomatoes, lemon juice, mix well, Select category BS06, enter recipe code and press start.

Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. "

Category	Recipe-	Ingredients:	
BS07	BREAD CHIVDA	Bread Slices	250 gms
		Mustard Seeds	½ tsp
		Cumin Seeds	1 tsp
		Onion Finely Chopped	1
		Turmeric Powder	¼ tsp
		Hing	a pinch
		Curry Leaves	Few
		Raw Peanuts	1 tbsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl; add all the ingredients other than bread slices, hing and coriander leaves, mix well and select category BS07, enter recipe code and press start.

Step 2: When the oven beeps, remove and add all remaining ingredients other than the coriander leave and mix well and press start. Remove, garnish with grated coriander and serve."

Category	Recipe-	Ingredients:	
BS08	POHA	Poha	3 cup
		Green Peas	¼ tbsp
		Chana Dhal	1½ tsp
		Urad Dhal	1½ tsp
		Onions (Chopped)	2
		Green Chili (Small Chopped)	3
		Carrot (Chopped)	3 tbsp
		Turmeric Powder	¼ tsp
		Cumin Seeds	1 tsp
		Salt To Taste	
		Oil As Required	
		Grated Coconut For Garnish;	
		Fresh Coriander For Garnish;	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl; add all the ingredients other than pohe, salt, sugar, lime and garnish ingredients. mix well and select category BS08, enter recipe code and press start.

Step 2: When the oven beeps, remove and add the remaining ingredients other than garnish ingredients, mix well, cover the bowl with lid and place it in the microwave oven and press start. Remove, garnish with coriander and grated coconut. Serve hot."



Category	Recipe-	Ingredients:	
BS09	SABUDANA KICHDI	Sabudana (Soaked)	3 cup
		Ground Nut Powder	1½ cup
		Chopped Green Chillies	4
		Boiled & Peeled Potato	1 cup
		Oil	2 tbsp
		Hing	a pinch
		Cumin Seeds	¾ tsp
		Sugar	1½ tsp
		Lime Juice	¾ tsp
		Salt To Taste	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl; add all the ingredients other than sabudana, salt, sugar and lime. Mix well and select category BS09, enter recipe code and press start.

Step 2: When the oven beeps, remove and add the remaining ingredients and mix well. Cover the bowl with lid, place it in the microwave oven, and press start. Remove and mix well and serve hot."

Category	Recipe-	Ingredients:	
BS10	ROTI KA CHIVDA	Leftover Chapattis, Cut In To Small Pieces	4
		Mustard Seeds	½ tsp
		Cumin Seeds	1 tsp
		Onion Finely Chopped	1
		Oil	¾ tsp
		Hing	a pinch
		Curry Leaves	Few
		Raw Peanuts	2 tbsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	

**Method of Preparation:**

Step 1: Take a microwave oven safe bowl; add all the ingredients other than chapatti, hing and coriander leaves.

After the beep, remove, add the remaining ingredients other than the coriander leave, mix well and select category BS10, enter recipe code & press start. Remove, garnish with grated coriander and serve.

Category	Recipe-	Ingredients:	
BS11	GUAJRATHI HANDVA	Toovar Dal, Soaked	½ cup
		Urad Dal, Soaked	¼ cup
		Moong Dal, Soaked	¼ cup
		Chana Dal, Soaked	¼ cup
		Rice, Soaked	½ cup
		Curd	½ cup
		Lauki, Grated	1 cup
		Oil	2 tbsp
		Lemon Juice	1 tsp
		Soda	pinch of
		Sugar	1 tsp
		Chilli Powder	1 tsp
		Turmeric Powder (Haldi)	¼ tsp
		Ginger-Green Chilli Paste	2 tsp
		Salt To Taste	
Mustard Seeds	½ tsp		
Sesame Seeds	1 tsp		
Ajwain	½ tsp		
Hing	pinch of		
<b>Method of Preparation:</b>			
"Blend the dals, rice in a mixer to a smooth mixture. Transfer the mixture to a bowl, add the curds and mix well. Cover and keep aside to ferment overnight. Add all other ingredients, mix well and set aside for 20 minutes. Pour the mixture in a lightly greased baking dish. Step 1: Place the baking dish in on the turntable, select category BS11, enter recipe code and press start. "			

Category	Recipe-	Ingredients:	
BS12	PAV BHAJI	Potato, chopped	1 cup
		Cauliflower, chopped	½ cup
		Capsicum, chopped	½ cup
		Green Peas, chopped	½ cup
		Chopped onion	1 cup
		Chopped tomato	½ cup
		Garlic paste	1 tsp
		Red chilli powder	1 tsp
		Pav bhaji masala	2 tsp
		Lemon juice	1 tsp
		Hara dhania	½ cup
		Butter	2 tbsp
		Water as required	
		Salt to taste	
		Salt To Taste	
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe bowl, add all ingredients other than pav, water, mix well and select category BS12, enter recipe code & press start.			
Step 2: Remove After the beep, add all remaining ingredients, mix well press start. Step			
3: After the beep, remove, mix well and press start.. Serve hot.			

Category	Recipe-	Ingredients:	
BS13	IDLI	Idli Batter	250 gr
<b>Method of Preparation:</b> Pour idli batter in lightly greased microwave safe idli stand. Pour some water in the bottom of the idli bowl and cover the bowl with lid. Place the bowl in the microwave oven, select category BS13, enter recipe code, & press start. Remove After the beep & serve hot with sambar and coconut chutney.			

Category	Recipe-	Ingredients:	
BS14	DOKHLA	Besan (Gram Flour)	2 cup
		Corn Flour	2 tsp
		Sugar	1½ tsp
		Turmeric Powder	½ tsp
		Citric Acid	1 tsp
		Soda-Bi-Carb	½ tsp
		Lemon Juice	2 tsp
		Mustard Seeds	¼ tbsps
		Green Chillies - Finely Chopped	2 tsp
		Amchoor Powder	½ tsp
		Salt To Taste	
		Oil As Required	
		Grated Coconut For Garnish	
		Coriander Leaves For Garnish	
		Water As Required	
<b>Method of Preparation:</b> "Take gram flour, curd, water, salt, mix well into a batter. Cover it and set aside for 4 hours to marinate. Add green chillies, ginger paste, turmeric, lime juice, oil, soda-bi-carb and mix into a smooth batter. Step 1: Pour into microwave oven safe lightly greased bowl, place in the microwave oven, select category BS14, enter recipe code and press start. For tampering use curry leaves, mustard seeds, oil, and green chillies. Garnish with coriander leaves and grated coconut. Serve with chutney."			

Category	Recipe-	Ingredients:	
BS15	TEA	Milk	4 cup
		Tea Powder	3 tsp
		Sugar To Taste	
		Water As Required	
<b>Method of Preparation:</b> "Step 1: In a microwave oven safe bowl, add all ingredients other than sugar, mix well and select category BS15, enter recipe code and press start. Step 2: When the oven beeps, remove and add sugar, mix well and press start. Serve hot."			

Category	Recipe-	Ingredients:	
BS16	SWEET CORN SOUP	Corn Kernels	1½ cup
		Potato Finely Chopped	¼ cup
		Green Peas	¼ cup
		Chopped Carrots	¼ cup
		Chopped Beans	¼ cup
		Spring Onions Chopped	¼ cup
		Corn Starch	2 tbsp
		Butter As Required	
		Water As Required	
		Salt / Sugar To Taste	
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl. Add all the ingredients other than water and cornstarch, mix well select category BS16, enter recipe code and press start.			
Step 2: After the beep, remove and add cornstarch and water, mixwell and press start. Serve warm with pepper."			

Category	Recipe-	Ingredients:	
BS17	PUMPKIN SOUP	Pumpkin	250 gms
		Chopped Onion	1 cup
		Green Chillies	2
		Garlic, Finely Chopped	3
		Curry Powder	1 tsp
		Chili Powder	1½ tsp
		Black Pepper	Few
		Sugar	1½tsp
		Curry Leaves	Few
		Chicken Broth	1 cup
		Evaporated Milk	1 cup
		Coconut Milk	1 cup
		Butter As Required	
		Salt To Taste	
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl, add all the ingredients other than pumpkin, chicken broth, evaporated milk and coconut milk and mix well. Select category BS17, enter recipe code & press start.			
Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start."			

Category	Recipe-	Ingredients:	
BS18	ASPARAGUS SOUP	Asparagus (Chopped)	1 cup
		Carrots Chopped	1 cup
		Celery Chopped	1½ tbsp
		Garlic Paste	1 tsp
		Corn Starch	2½ cup
		Sugar	1½ tsp
		Bay Leaves	3
		Oil As Required	
		Water As Required	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl. Add all ingredients other than water, corn starch, sugar, mix them well and select category BS18, enter recipe code and press start.

Step 2: After the beep, remove and add all remaining ingredients, mix them well and press start. Blend and strain the soup. Serve hot."

Category	Recipe-	Ingredients:	
BS19	MUSHROOM SOUP	Button Mushrooms	250 gms
		Chicken Stock	1½ cup
		Sprig Onions, Chopped Finely	½ tbsp
		Ginger Paste	½ tsp
		Block Peppers	Few
		Salt To Taste	

**Method of Preparation:**

"Step 1: In a microwave oven safe glass bowl, add all the ingredients other than mushrooms and salt, mix them well and select category BS19, enter recipe code & press start.

Step 2: After the beep, remove, add all remaining ingredients, mix well, and press start. Remove and serve."

Category	Recipe-	Ingredients:	
BS20	SWEET POTATO SOUP	Sweet Potato Chopped	250 gms
		Onion Chopped	1
		Nutmeg Powder	a pinch
		Black Pepper Powder	a pinch
		Milk Or Heavy Cream	1 cup
		Corn Flour	1 tbsp
		Vegetable Stock	1 cup
		Lemon Juice	1 tsp
		Butter	1 tbsp
		Salt To Taste	

**Method of Preparation:**

"Step 1: In a microwave oven safe bowl, add all the ingredients other than nutmeg powder, pepper powder, milk, vegetable stock and lemon juice. Mix them well and select category BS20, enter recipe code & press start.

Step 2: After the beep, remove and add all remaining ingredients, mix well and press start. Remove and make puree of the sweet potato mixture. Serve hot."

Category	Recipe-	Ingredients:	
BS21	HOT & SOUR SOUP	Water	1½ cup
		Chilli sauce	2 tsp
		Soya sauce	2 tsp
		Vinegar	As per taste
		Chopped capsicum,	½ cup
		Spring onions	½ cup
		Carrots	½ cup
		Cabbage	½ cup
		Paneer	½ cup
		Tomato sauce	2 tbsp
		Corn flour	2 tbsp
		Pepper	1 tsp
		Sugar	1 tsp
		Ajinomoto	a pinch
		Salt to taste	

**Method of Preparation:**

Step 1: In a microwave oven safe glass bowl add water, chili sauce, soya sauce, vinegar, sugar, salt, pepper powder and ajinomoto. Select category BS21, enter recipe code & press start. Step 2: When the oven beeps, stir well & add all the chopped vegetables, stir well & add corn flour, tomato sauce, paneer pieces & press start.

Category	Recipe-	Ingredients:	
BS22	BABY POTATO SOUP	Baby Potato	250 gms
		Onion Chopped	1
		Nutmeg Powder	a pinch
		Black Pepper Powder	a pinch
		Milk Or Heavy Cream	1 cup
		Corn Flour	1 tbsp
		Vegetable Stock	1 cup
		Lemon Juice	1 tsp
		Butter	1 tbsp
		Salt To Taste	

**Method of Preparation:**

"Step 1: In a microwave oven safe bowl, add all the ingredients other than nutmeg powder, pepper powder, milk, vegetable stock and lemon juice. Mix them well and select category BS22, enter recipe code & press start. Step 2: After the beep, remove and add all remaining ingredients, mix them well and press start. Remove and make puree of the baby potato mixture. Serve hot."

Category	Recipe-	Ingredients:	
BS23	CHICKEN CORN SOUP	Chicken Stock	6 cup
		Chicken Breast (Boneless)	2 cup
		Corn Kernels	1 cup
		Corn flour	2 tbsp
		Soy Sauce	1 tbsp
		Eggs (Beaten)	2
		Spring Onions	¼ cup
<b>Method of Preparation:</b>			
"Step 1: In a microwave oven safe bowl, add all the ingredients other than chicken stock, eggs, mix them well and select category BS23, enter recipe code & press start.			
Step 2: After the beep, remove and add all remaining ingredients, mix well and press start.			
When beeps, Remove and blend it and strain the soup. Serve hot."			

Category	Recipe-	Ingredients:	
BS24	CHICKEN SOUP	Chicken	250 gms
		Spring Onion Chopped	½ cup
		Eggs	1
		Black Pepper Powder	1 tsp
		Coconut Milk	½ cup
		Chicken Stock	½ cup
		Sugar	1 tsp
		Salt As Per Taste	
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl, add all the ingredients other than coconut milk and chicken stock, mix them well and select category BS24, enter recipe code & press start.			
Step 2: After the beep, remove, add the all-remaining ingredients, mix well, and press start. Remove and serve hot."			

Category	Recipe-	Ingredients:	
BS25	VEGETABLE SOUP	Carrot – Chopped	½ cup
		Sweet Potato – Chopped	½ cup
		Onion – Chopped	½ cup
		Tomato Chopped	½ cup
		Vegetable Broth	2 cup
		Coconut Milk	1 cup
		Ginger Sliced	1 inch
		Garlic Chopped	2 clove
		Curry Powder	1 tsp
		Pepper Powder	1 tsp
		Salt To Taste	

**Method of Preparation:**

"Step 1: take a microwave oven safe bowl, add all the ingredients other than coconut milk & vegetable broth and mix well. Select category BS25, enter recipe code & press start.

Step 2: When the oven beeps, remove and add coconut milk and vegetable broth mix well and press start.

After the beep, Remove, allow to cool and blend in the vegetables in a juicer. Drain, reheat and serve."

Category	Recipe-	Ingredients:	
BS26	BROCCOLI SOUP	Butter	3 tbsp
		Broccoli	250 gr
		Onion, Chopped	1 cup
		Carrot, Chopped	½ cup
		All-Purpose Flour	3 tbsp
		Chicken Broth	4 cup
		Cream	½ cup
		Salt And Black Pepper To Taste	

**Method of Preparation:**

"Step 1: Put chicken pieces, cabbage, carrot, capsicum, mushrooms, spring onion bulbs, peppercorns and chicken stock in a microwave oven safe glass bowl. Select category BS26, enter recipe code & press start.

Step 2: When the oven beeps, take the bowl out & add red chilli paste, vinegar, salt & sugar, cornflour dissolved in ¼ cup cold water & paneer pieces. Stir well & press start. Garnish with greens of spring onions. Adjust seasonings & serve hot



Category	Recipe-	Ingredients:	
BS27	CARROT SOUP	Carrot – Chopped	1½ cup
		Sweet Potato – Chopped	1 cup
		Onion – Chopped	1 cup
		Vegetable Broth	1 cup
		Coconut Milk	1 cup
		Ginger Sliced	½ tsp
		Garlic Chopped	½ tsp
		Curry Powder	½ tsp
		Pepper Powder	½ tsp
		Salt To Taste	1 tsp
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe bowl, add all the ingredients other than coconut milk & vegetable broth and mix well. Select category BS27, enter recipe code & press start.			
Step 2: After the oven beeps, remove, add coconut milk and vegetable broth mix well and press start. Remove, allow to cool and blend in the juicer. Drain, reheat and serve.			

Category	Recipe-	Ingredients:	
BS28	TOMATO SOUP	Tomatoes – Large	5
		Mint Leaves	Few
		Salt & Pepper To Taste	
<b>Method of Preparation:</b>			
Step 1: Keep tomatoes in a microwave oven safe bowl; add all ingredients and mix well. Select category BS28, enter recipe code and press start. Remove After the oven beeps, when cool; blend the tomatoes in a mixer. Strain and serve hot.			

Category	Recipe-	Ingredients:	
BS29	SPINACH SOUP	Spinach (Palak), Chopped	2 cup
		Onions, Chopped	2 cup
		Garlic, Chopped	3
		Gram Flour (Besan)	2 tbsp
		Cumin Powder	1 tsp
		Bay Leaf	2
		Water	2 cup
		Oil	½ tsp
		Salt As Required	
		Pepper As Required	
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe bowl, add all ingredients other than spinach and mix well. Select category BS29, enter recipe code and press start. Step 2: When the oven beeps, remove and add spinach, mix well and press start.			
After the oven beeps, when it cools; blend the spinach in a mixer. Strain and serve hot.			

Category	Recipe-	Ingredients:	
BS30	BADAM SOUP	Almonds	1½ cup
		White Stock	3 cups
		Butter Melted	2 tsp
		Plain Flour (Maida)	2 tbsp
		Almond Essence	4 drops
		Fresh Cream	3 tbsp
		Almond Slivers For Garnish	3 tbsp
		Salt & Pepper To Taste	

**Method of Preparation:**

"Soak the almonds in hot water for 20 minutes, drain and remove the skin. Blend the almonds in a mixer till coarse. Keep aside.

Step 1: Take a microwave oven safe bowl, add butter, plain flour, almond coarse paste, white stock, mix well and select category BS30, e enter recipe code & press start. After the beep, remove Add the fresh cream, salt and pepper and mix well. Serve hot garnished with almond slivers."

Category	Recipe-	Ingredients:	
BS31	LENTIL SOUP	Split Lentils	2½ cup
		Garlic, Ginger Paste	2 tsp
		Red Chilli Powder	2 tsp
		Turmeric Powder	½ tsp
		Green Chili, Chopped	3
		Salt To Taste	
		Coriander Leaves For Garnish	
		Water As Required	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl, add all the ingredients other than water and coriander leaves, mix well. Select category BS31, enter recipe code & press start.

Step 2: When the oven beeps, remove and add the remaining ingredients other than coriander leaves and mix well and press start. Remove and garnish with coriander leaves. Serve hot."

Category	Recipe-	Ingredients:	
BS32	KALA CHANA SOUP	Black chana	1 cup
		Cumin seeds	1 tsp
		Hing	¼ tsp
		Pepper powder	½ tsp
		Ghee	2 tbsp
		Lemon juice	1 tsp
		Salt to taste	
		Water As Required	
		Spring onion ( for garnishing)	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl, add all the ingredients other than hing, lemon juice, water, spring onions, mix well and select category BS32, enter recipe code & press start.

Step 2: After the beep, remove add all remaining ingredients, mix well and press start. Remove, allow to cool and blend in the juicer. Drain, reheat and serve."

Category	Recipe-	Ingredients:	
BS33	SICHUAN SOUP	Boneless chicken pieces	½ cup
		Carrot (grated)	½ cup
		Capsicum (chopped)	½ cup
		Cabbage (shredded)	½ cup
		Mushrooms (sliced)	½ cup
		Paneer (pieces)	½ cup
		Spring onions (bulb & greens)	½ cup
		Peppercorns (freshly crushed)	Few
		Chicken stock	3 cup
		Corn flour	3 tbsp
		Vinegar	2 tsp
		Red chilli paste	1 tbsp
		Salt & sugar to taste	
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe bowl, add all ingredients other than spinach and mix well. Select category BS33, enter recipe code and press start.			
Step 2: When the oven beeps, Remove and add spinach, mix well and press start.			
After the oven beeps, when cool; blend the spinach in a mixer. Strain and serve hot.			

Category	Recipe-	Ingredients:	
BS34	CHANNA CHAT	Green Chana / Kabuli Chana	¾ cup
		Potato Chopped	¾ cup
		Potato Chopped	¾ cup
		Onion Chopped	¾ cup
		Grated Raw Mango(Optional)	Few
		Green Chili Finely Chopped	Few
		Garam Masala	1 tsp
		Hing	A pinch
		Cumin Powder	1 tsp
		Chili Powder	1 tsp
		Lime Juice	1 tsp
		Coriander Leaves For Garnish	
		Salt To Taste	
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe bowl; add all the ingredients other than raw mango, hing and coriander leave. Place the bowl in the microwave oven. Select category BS34, enter recipe code and press start.			
Step 2: After the beep, remove and add all remaining ingredients, mix well and press start. Garnish with coriander leaves and serve.			

Category	Recipe-	Ingredients:	
BS35	MASALA PEANUTS	Peanuts	250 gms
		Red Chilli Powder	1 tbsp
		Gram Flour (Besan)	1½ cup
		Rice Flour	1 tbsp
		Coriander Powder (Dhania)	1½ tsp
		Turmeric Powder	1 tsp
		Salt To Taste	2 tsp
		Water As Required	

**Method of Preparation:**

"Mix all ingredients in a mixing bowl and set aside for 20 minutes to marinate.

Step 1: In a microwave oven safe glass bowl, add all marinated ingredients, Select category BS35, enter recipe code & press start.

Step 2: When the oven beeps, remove, stir well and press start. "

Category	Recipe-	Ingredients:	
BS36	KHANDVI	Besan	2 cup
		Butter Milk	4 cup
		Turmeric Powder	½ tsp
		Oil	¾ tbsp
		Sesame Seeds	2 tsp
		Mustard Seeds	¾ tsp
		Coconut Scraped	¾ tbsp
		Chopped Coriander	¾ tbsp
		Hing	a pinch
		Chopped Green Chillies	3
		Salt To Taste	

**Method of Preparation:**

"Step 1: Take butter milk in a microwave oven safe bowl, add besan, turmeric powder, oil, salt, sesame seeds, mustard, hing, coconut, coriander, green chillies & mix well to avoid lump formation. Place the bowl on the turntable in the microwave oven, select category BS36, enter recipe code & press start.

Step 2: When the oven beeps, remove, stir well and press start. When done, pour a cup full in a large flat plate. Spread as thin as possible with the back of a large flat spoon using circular outward movements. Allow to cool & cut into 1½-inch wide strips. Carefully roll each strip & Serve with chutney."

Category	Recipe-	Ingredients:	
BS37	OMLETTE	Eggs – Beaten	4
		Onion - Finely Chopped	2
		Green Chilies - Finely Chopped	1 tsp
		Red Chilli Powder	1 tsp
		Oil	3 tsp
		Coriander Leaves For Garnish	
		Salt To Taste	
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl; add all the ingredients other than egg and coriander leaves. Mix well and select category BS37, enter recipe code and press start.			
Step 2: When the oven beeps, remove and add the beaten eggs, but not the coriander leaves, mix well and press start. Remove, garnish with coriander leaves and serve			

Category	Recipe-	Ingredients:	
BS38	MURMURA CHIDWA	Poha (Thin Flattened Rice)	1 cup
		Murmura (Puffed Rice)	2 cup
		Peanuts	1 cup
		Almonds	Few
		Cashew Nuts	Few
		Black Raisins	Few
		Coconut Flakes	Few
		Chopped Green Chilies	3
		Curry Leaves	Few
		Mustard Seeds	½ tsp
		Turmeric Powder	¼ tsp
		Sugar	1 tsp
		Oil As Required	
		Salt To Taste	
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe bowl; add all the ingredients other than the poha, murmura and sugar. Mix well and select category BS38, enter recipe code and press start.			
Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start. Remove, and serve."			

Category	Recipe-	Ingredients:	
BS39	CHIVDA	Thin White Poha	2 cup
		Raw Peanuts	¾ cup
		Chana Dal	2 tbsp
		Cashew Nuts	½ cup
		Coconut Slices	½ cup
		Raisins	1 tbsp
		Curry Leaves	Few
		Green Chili	2 tsp
		Turmeric Powder	¼ tsp
		Hing	a pinch
		Sugar	1 tsp
		Oil As Required	
		Salt To Taste	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl, add all ingredients other than poha, cashew nuts, raisins, mix well and select category BS39, enter recipe code & press start.

Step 2: After the beep, remove and add all remaining ingredients, mix well and press start. serve hot."

Category	Recipe-	Ingredients:	
BS40	UGGANI	Puffed rice (murmura)	3 cup
		Besan (roasted)	2 tbsp
		Oil	1½ tbsp
		Mustard seeds (spluttered)	1 tsp
		Green chilli (chopped)	2 nos.
		Curry leaves	Few
		Coriander leaves (chopped)	2 tbsp
		Onion (chopped)	2 nos.
		Tomato (chopped)	2 nos.
		Lemon juice (optional)	1 tbsp
		Red chilli powder	1 tsp
		Garam masala	1 tsp
		Turmeric powder	¼ tsp
		Salt to taste	

**Method of Preparation:**

"Step 1: Take a microwave oven safe bowl, add all ingredients other than poha, cashew nuts, raisins, mix well and select category BS40, enter recipe code & press start.

Step 2: After the beep, remove and add all remaining ingredients, mix well and press start. serve hot."

Category	Recipe-	Ingredients:	
BS41	KOTHIMBIR VADI	Kothimbir (Hara Dhaniya)	300 g
		Besan	1½ cup
		Suji	4 tbsp
		Red chilli powder	1 tsp
		Baking powder	½ tsp
		Turmeric powder	1 tsp
		Salt to taste	

**Method of Preparation:**

"Mix all the ingredients together & make vadis out of it.

Step 1: Take a microwave oven safe idli maker bowl, add 1 cup water, Select category BS41, enter recipe code & press start.

Step 2: When you hear a beep, remove and place the vadis in idli plates. Keep in the bowl & cover and press start. Allow to stand for 3 minutes."

Category	Recipe-	Ingredients:	
BS42	SHAKARKANDI	Shakarkandi	250 gr
		Chat Masala	1 tsp p
		Salt to taste	

**Method of Preparation:**

"Step 1: In a microwave oven safe bowl, add ½ water. Keep the peeled off Shakarkandi in the bowl. Select category BS42, enter recipe code & press start.

Step 2: After the beep, remove and it turn upside down and press start. Remove and sprinkle salt & chaat masala & serve hot."

Category	Recipe-	Ingredients:	
BS43	CORN CHAT	Sweat Corn Kernels	¾ cup
		Tomato Chopped To Small Pieces	¾ cup
		Cooked Potato Cut To Small Pieces	¾ cup
		Cucumber Cut To Small Pieces	¾ cup
		Chopped Coriander	½ tbsp
		Lime Juice	¼ tsp
		Chat Masala	2 tsp
		Cumins Powder	1 tsp
		Red Chili Powder	1 tsp
Salt To Taste			

**Method of Preparation:**

"Step 1: In a microwave oven safe bowl, add all ingredients other than cucumber, coriander, lemon juice. Mix well and select category BS43, enter recipe code and press start.

Step 2: After the beep, remove and add all remaining ingredients, mix well and press start."

Category	Recipe-	Ingredients:	
BS44	MUMPALLI ROAST	Mumpalli	250 gr
<b>Method of Preparation:</b> "Step 1: In a microwave oven safe glass bowl, add mumpalli and select category BS44, enter recipe code & press start. Step 2: When the oven beeps, remove and mix well and press start. Serve hot."			

Category	Recipe-	Ingredients:	
BS45	SWEET CORN	Whole Sweet Corns	2
<b>Method of Preparation:</b> "Step 1: Remove the husk until three layers remain. Arrange the sweet corn of the turn table, Select category BS45, enter recipe code & press start. Step 2: When the oven beeps, remove and turn the corns up side down and press start. Set to cool. Deseed and serve."			

Category	Recipe-	Ingredients:	
BS46	VEG SANDWICH	Bread slices	6
		Chopped onion	1 cup
		Chopped tomato	1 cup
		Chopped capsicum	1 cup
		Grated cheese	4 tbsp
		Pepper	½ tsp
		Butter	4 tbsp
		Sauce / spread	4 tbsp
		Salt To Taste	
<b>Method of Preparation:</b> "On a bread slice apply butter, layer with sauce, spread chopped vegetables, sprinkle grated cheese. Cover it with the other bread slice. Step 1: Keep the sandwich on high rack. Select category BS46, enter recipe code and press start. Step 2: When the oven beeps, change the side of the sandwich & again press start."			



Category	Recipe-	Ingredients:	
BS47	CHEESE TOAST	Bread slices	6
		Butter as required	
		For Filling	
		Boiled cabbage	¼ cup
		Boiled Cauliflower	¼ cup
		Boiled Capsicum	¼ cup
		Chopped onions	¼ cup
		Mashed boiled potatoes	¼ cup
		Chopped green chillies	1 tsp
		Red chilli powder	1 tsp
		Grated cheese	1 cup
		Green peas	¼ cup
		French beans	¼ cup
		Garam masala	1 tsp
		Chopped coriander leaves	3 tbsp
		Salt to taste	

**Method of Preparation:**

"In a bowl add mashed boiled potatoes, boiled vegetables, Mash them well. Add chopped onion, green chillies & hopped coriander leaves. Mix well. Now add salt, red chilli powder, garam masala. Mix well. Apply butter on one side of all bread slices. Put the filling & grated cheese on one slice & cover with other slice. Prepare all the toasts in same way.

Step 1: Keep the toasts on the high rack. Select category BS47, enter recipe code and press start.

Step 2: When the oven beeps, turn over the side & press start."

Category	Recipe-	Ingredients:	300 gr
BS48	SURAN TIKKI	Boiled Suran	300 gms
		Green Peas Cooked	1½ cup
		Black Pepper Powder	¾ tsp
		Ginger Paste	1½ tsp
		Garam Masala	1½ tsp
		Red Chili Powder	1½ tsp
		Cumins Powder	1½ tsp
		Oil As Required	
		Salt to taste	

**Method of Preparation:**

Mash suran and green peas together. Add all the remaining ingredients, mix well and shape them as medium sized tikkies. Arrange tikki in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select category BS48, enter recipe code and press start. Turn once in-between.

Category	Recipe-	Ingredients:	
BS49	VEGETABLE CHAT	Sev	¼ cup
		Peanuts - Roasted & Crushed	¼ cup
		Boiled Potato - Diced Into Small Cubes	¼ cup
		Chick Peas (Kabuli Channa) – Boiled(Optional)	¼ cup
		Corn Kernel – Boiled	¼ cup
		Tomato - Chopped Finely	¼ cup
		Onion - Chopped Finely	1
		Green Chilli - Chopped Finely	2
		Fresh Coriander Leaves - Chopped	½ tbsp
		Chaat Masala Powder (Optional)	1 tsp
		Red Chilli Powder	½ tsp
		Lemon Juice	½ tsp
		Salt To Taste	
<b>Method of Preparation:</b>			
Step 1: Take a Microwave oven safe bowl, combine all the ingredients, mix them well, keep bowl on the turn table and select category BS49, enter recipe code, & press start. Remove and serve.			

Category	Recipe-	Ingredients:	
BS50	PAPADI CHAT	Crisp Papdis	1 cup
		Potato Boiled,	½ cup
		Boiled Chickpeas	½ cup
		Onion, Chopped	1 cup
		Tomato, Chopped	1 cup
		Chopped Coriander Leaves	¼ cup
		Red Chili Powder	1 tsp
		Cumin Powder	1 tsp
		Chaat Masala	1 tsp
		Lemon Juice	1 tsp
		Sev	3 tbsp
		Salt To Taste	
<b>Method of Preparation:</b>			
Step 1: Take a Microwave oven safe bowl, combine all the ingredients, mix them well, keep bowl on the turn table and select category BS50, enter recipe code & press start. Remove and serve.			

Category	Recipe-	Ingredients:	
BS51	POP CORN	Pop Corn	250 gms
		Butter	2 tsp
		Red Chilli Powder (Optional)	½ tsp
		Turmeric Powder	½ tsp
		Salt To Taste	
<b>Method of Preparation:</b>			
"Step 1: Take a microwave oven safe large glass bowl, add all ingredients, mix well and place the bowl in the microwave oven, select category BS51, enter recipe code & press start. Remove and serve hot."			

Category	Recipe-	Ingredients:	
<b>BS52</b>	<b>CHOCOLATE MUFFINS</b>	Maida	1 cup
		Cocoa Powder	¼ cup
		Caster Sugar	½ tsp
		Dark Choc Bits	¼ cup
		Oil	2 tbsps
		Cup Milk	¼ cup
		Vanilla Extract	¼ tsp
		Eggs	1
<b>Method of Preparation:</b>			
"Step 1: Take a mixing bowl, add all ingredients to make a smooth batter, mix well and pour the batter in muffin tins and place the muffin tins in the microwave oven, select category BS52, enter recipe code press start. Remove and serve hot."			

Category	Recipe-	Ingredients:	
<b>BS53</b>	<b>CHOCOLATE BALLS</b>	Milkmaid	1 cup
		Marie biscuit powder	1 cup
		Milk powder	½ cup
		Bournvita	½ cup
		Grated coconut	½ cup
<b>Method of Preparation:</b>			
Step 1: In a microwave oven safe glass bowl add milkmaid, marie biscuit powder, milk powder, Bournvita. Mix well. Select category BS53, enter recipe code & press start. Allow to cool. Make balls out of the mixture. Roll out the balls in the grated coconut. Keep in refrigerator for half an hour.			

Category	Recipe-	Ingredients:	
<b>BS54</b>	<b>CHEESY NACHOS</b>	Nachos	250 g
		Grated cheese	1 cup
		Pizza sauce	6 tbsps
		Chopped onion, tomato	2 cups
<b>Method of Preparation:</b>			
Step 1: In a microwave oven safe flat add nachos, chopped onion, tomato, pizza sauce glass dish; & grated cheese. Select category BS54, enter recipe code & press start			

Category	Recipe-	Ingredients:	
<b>BS55</b>	<b>PAPAYA SALAD</b>	Papaya - Finely Shredded	250 g
		Garlic Cloves	4
		Green Chillies	1
		Jaggery	4 tbsps
		Lemon Juice	1 tsp
		Soy Sauce	1 tsp
		Peanuts - Roasted	2 tbsps
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe flat glass bowl, add all ingredients, mix well and keep it on the turn table. Select category BS55 & enter recipe code and press start. Chill & serve.			

Category	Recipe-	Ingredients:	
BS56	BEETROOT SALAD	Beetroot (sliced)	250 g
		Saunf	1 tsp
		Coriander powder	1 tsp
		Lemon juice	1 tsp
		Pepper powder	½ tsp
		Salt to taste	
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe flat glass bowl, add sliced beetroot. Keep the in the on the turn table. Select category BS56, enter recipe code and press start. After the oven beeps, remove and add saunf, coriander powder, pepper powder, salt & lemon juice. Toss well. Chill & serve.			

Category	Recipe-	Ingredients:	
BS57	CARROT, PEAS SALAD	Carrot	150 g
		Peas	100 g
		Pepper powder	1 tsp
		Lemon juice	1 tsp
		Salt to taste	
		Water if required	
<b>Method of Preparation:</b>			
Step 1: Take a microwave safe bowl add carrot & peas together. Add some water cover. Select category BS57, enter recipe code & press start. Add salt, lemon juice, pepper powder. Mix well & Serve.			

Category	Recipe-	Ingredients:	
BS58	TIRANGA SALAD	Grated carrot	1½ cup
		Grated radish	1½ cup
		Broccoli florets	1½ cup
		Olive	2
		Lemon juice	1 tsp
		Salt to taste	
<b>Method of Preparation:</b>			
Step 1: In a microwave oven safe flat glass dish arrange grated carrot first in the form of a band, then grated radish& then broccoli florets. Select category BS58, enter recipe code & press start. After the oven beeps, remove and add salt & lemon juice. Mix each layer separately. Take olive & cut into thin slices. Now make a flower at the center of the radish layer with olive slices, chill & serve.			

Category	Recipe-	Ingredients:	
BS59	DALIYA SALAD	Dalia	200 gr
		Coriander Leaves, Chopped	1 tbsp
		Mint Leaves, Chopped	1 tbsp
		Onion, Chopped	1 cup
		Tomato Chopped	½ cup
		Lemon Juice	1 tsp
		Olive Oil	2 tbsp
		Pepper Powder	1 tsp
		Cinnamon Powder	a pinch
		Salt To Taste	
		Water As Required	

**Method of Preparation:**

Step 1: Take a microwave oven safe bowl add dalia, water & few drops of oil. Select category BS59, enter recipe code & press start.

Step2: When the oven beeps, remove and add all ingredients, mix well and press start. Chill & serve.

Category	Recipe-	Ingredients:	
BS60	PASTA SALAD	Pasta	200 g
		Grated carrot	½ cup
		Chopped capsicum	½ cup
		Chopped spring onion	½ cup
		Sliced olives	Few
		Pepper powder	1 tsp
		Olive oil	2 tsp
		Vinegar	1 tsp
		Oregano (optional)	As per taste
		Water As Required	
		Salt to taste	

**Method of Preparation:**

Step 1: Take a microwave oven safe bowl add pasta, water & few drops of oil. Select category BS60, enter recipe code & press start. Wash the boiled paste under cold water to separate them.

Step 2: In another bowl take boiled pasta, add vegetable, salt, pepper powder, vinegar, curd, olive oil. Mix well and press start. Chill & serve.

## FERMENTATION

Category	Recipe-	Ingredients:	
FE1	YOGURT	Curd	250 ml
		Milkmaid	100 ml
		Fresh cream	200 ml
		Essence	¼ tsp
<b>Method of Preparation:</b>			
"Step 1: Select category SF20, enter recipe code & press start to pre heat the oven. Take a mixing bowl, add all ingredients mix well.			
Step 2:When the oven beeps, place the bowl in pre heated oven and press start."			

Category	Recipe-	Ingredients:	
FE2	BREAD DOUGH	All-Purpose Flour	2 cups
		Warm Water	½ cup
		Active-Dry Yeast	2 tsp
		Unsalted Butter	1 tbsp
		Milk Powder	3 tbsp
		Sugar	1tsp
		Oil	2 tbsp
		Salt To Taste	
		Water As Required	
<b>Method of Preparation:</b>			
Take warm water in a bowl, add dry yeast, sugar and 2 tsp flour, mix well and set it aside for 5 minutes. Take another mixing bowl, add maida, oil, salt, milk powder, butter and dry yeast water, mix well to make a smooth, soft dough. Punch the dough for 10 minutes. Set it aside for 15 minutes. Punch the dough again for 5 minutes. Set the dough batter in a bowl. Select category SF21, enter recipe code & press start.			

Category	Recipe-	Ingredients:	
FE3	PIZZA DOUGH	All Purpose Flour (Maida)	2 cups
		Salt	1 tsp
		Dry Yeast	2 tsp
		Sugar	1 tsp
		Oil	3 tsp
		Oregano	1 tsp
		Chili Flakes	1 tsp
		Water As Required	
<b>Method of Preparation:</b>			
Take half a cup of warm water, add sugar, yeast and a pinch of flour, stir and cover. Keep aside for 5 minutes. Sieve the flour, add salt, chili flakes, oregano and oil, mix well, add the yeast water. Make smooth and soft dough using of water as required. Set it aside for 15 minutes. Roll out the dough. Place on adjusted baking tray and prick with a fork. Cover and leave in the oven select category SF22, enter recipe code& press start.			

Category	Recipe-	Ingredients:	
FE4	DOSA BATTER	Parboiled Rice	½ cup
		Regular Rice	½ cup
		Urad Dal	¼ cup
		Methi Seeds	½ tsp
		Poha	3 tbsp
		Water For Soaking	
		Water For Grinding	
		Salt As Required	
		Oil As Required	

**Method of Preparation:**

Soak & make a smooth batter with all above ingredients and take the batter in a large bowl, place it in the oven and select category SF23, enter recipe code & press start.

Category	Recipe-	Ingredients:	
FE5	JALEBI BATTER	All Purpose Flour	2 cup
		Besan	4 tbsp
		Turmeric Powder	1/8 tsp
		Baking Soda	1 pinch
		Water	2 cup

**Method of Preparation:**

Soak & make a smooth batter with all above ingredients and take the batter in a large bowl, place it in the oven and select category SF24, enter recipe code & press start.

Category	Recipe-	Ingredients:	
FE6	IDLI BATTER	Parboiled Rice	½ cup
		Regular Rice	½ cup
		Urad Dal	¼ cup
		Methi Seeds	½ tsp
		Poha	3 tbsp
		Water For Soaking	
		Water For Grinding	
		Salt As Required	
		Oil As Required	

**Method of Preparation:**

Soak & make a smooth batter with all above ingredients and take the batter in a large bowl, place it in the oven and select category SF25, enter recipe code & press start.

Category	Recipe-	Ingredients:	
FE7	APPAM BATTER	Raw rice	2 cup
		Par boiled rice	2 cup
		Fenugreek seeds	2 tsp
		Urad dal	5 tbsp
		Coconut milk	6 tbsp
		Cooking soda	1 tsp
<b>Method of Preparation:</b>			
Soak & make a smooth batter with all above ingredients and take the batter in a large bowl, place it in the oven and select category SF26, enter recipe code & press start.			

Category	Recipe-	Ingredients:	
FE8	NAAN DOUGH	All Purpose Flour	1 cup
		Wheat Flour	¼ cup
		Sugar	1 tsp
		Instant Yeast	½ tsp p
		Water As Required	
		Curd	2 tbsp
		Butter, Melted	1 tbsp
		Salt As Required	
<b>Method of Preparation:</b>			
Take warm water in a bowl, add dry yeast, sugar, mix well and cover with lid, set it aside for 5 minutes. Take another mixing bowl, Combine all the ingredients, including the yeast mixture and knead into a smooth, soft dough using enough water. Cover with a damp cloth and place it in the oven, Select category SF27, enter recipe code & press start.			

Category	Recipe-	Ingredients:	
FE9	DHOKLA BATTER	Gram Flour	1½ cup
		Rava (Optional)	1 tbsp
		Ginger-Green Chilies Paste	3 tsp
		Turmeric Powder	¼ tsp
		Asafoetida	a pinch
		Baking Soda	1 tsp
		Lime Juice	1 tsp
		Water As Required	
		Salt To Taste	
<b>Method of Preparation:</b>			
Combine all ingredients to make a smooth batter and pour the batter in a mixing bowl. Place it in the oven and select categorySF28, enter recipe code & press start.			



Category	Recipe-	Ingredients:
FE10	KEEP WARM	Any Cooked Food
<b>Method of Preparation:</b> Place the cooked food bowl in the oven and select category SF29, enter recipe code & press start.		

## PANEER/GHEE/ CURD

Category	Recipe-	Ingredients:	
PG1	PANEER	Milk	6 cup
		Curd	¼ cup
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe bowl, add all the ingredients and mix well. Select category PG1, enter recipe code & press start. After the beep, remove and strain the milk in the cheese cloth. Drain the whey. Collect the cheese cloth together with the coagulated milk shredded tightly. Place it on a plate and keep a heavy weight on top of the cheesecloth. Check after 30-40 minutes. the paneer would be set. Once warm or cooled cut paneer into cubes or any shape.			

Category	Recipe-	Ingredients:	
PG2	MASALA PANEER	Milk	500 ml
		Curd	2 tbsp
		Coriander powder	1 tbsp
		Jeera powder	1 tsp
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe glass bowl add all ingredients and mix well. Select category PG2, enter recipe code & press start. When the oven beeps, remove and strain and press in a muslin cloth.			

Category	Recipe-	Ingredients:	
PG3	GHEE	butter globules	3 cup
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe deep glass bowl, add butter globules, mix well, cover the bowl with lid and select category PG3, enter recipe code & press start. After the beep, remove and set to cool and store in a glass jar.			

Category	Recipe-	Ingredients:	
PG4	CURD	Milk	8 cup
		Curd	¼ cup
<b>Method of Preparation:</b>			
Step 1: Take a microwave oven safe deep glass bowl, add all ingredients and mix well. Select category PG4, enter recipe code & press start.			

Customer Name..... Address.....

Serial No..... Date of purchase..... Model No.....

Dealer Seal.....

## HAIER WARRANTY

HAIER APPLIANCES (INDIA) PVT. LTD. (hereinafter referred to as "the Company") hereby offers the following warranty to the original domestic purchaser commencing from the date of the purchase. The Company, at its sole discretion, will free of charge repair or replace any defective part or parts which prove to be defective in workmanship and/or materials and not due to abnormal or improper usage.

### CONDITIONS OF WARRANTY

- 1) This warranty will automatically terminate on the expiry of the warranty period from the date of delivery.
- 2) The Company is not liable for any delay in servicing due to reasons beyond the control of the Company or any of its authorised service centres.
- 3) Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period.
- 4) It is entirely left to the Company's discretion to repair/replace parts at the site of installation or at the authorised service centre of the Company.
- 5) This warranty shall be strictly limited to the repairs or replacement of defective parts specified in the warranty. This warranty shall not cover any consequential or resulting liability.
- 6) This warranty shall not, in any case, extend towards payment of any monetary consideration whatsoever or replacement or return of the product.
- 7) The Company may repair/supply parts free of cost during the warranty period. This warranty does not cover any Excise duty, Central or Sales tax, Octroi and other local taxes or levies on the components/parts.
- 8) The parts shall be replaced by functionally operating equivalent material only and not with brand new ones and are likely to be different from the one originally fitted. The parts thus removed shall be taken back by the Company.
- 9) The Company reserves the right to retain any part or component replaced at its sole discretion during the warranty period.
- 10) In no event the Company or its authorised service centre be liable for any consequential damages or resulting liability, damage or loss arising directly or indirectly out of any defect in the product.
- 11) This warranty is not valid in case of the following events:
  - a) If the Product has been Installed/Service/Repaired/Opened or Tampered by any unauthorised personnel.
  - b) If defects arise/caused by accidents, alteration, misuse, neglect, substitution of original components with spurious/non-genuine components, attacked by household pest / rodents, fire, flood, earthquake, lightning and/or any other act of God/natural calamities.
  - c) The product is shifted outside India.
- 12) For any service under this warranty beyond city/town/municipal limits from the Company/authorised service centre, a fixed charge of Rs. 50 will be collected from the customer in addition to the actual to and fro charges by the shortest route.
- 13) Any change of location or change in the ownership during the warranty period must be intimated in writing to the Company.
- 14) The Company's employees or its authorised representatives have no authority to vary the terms of this warranty.
- 15) This warranty is effected in New Delhi and claims, if any, shall be made only before the courts having jurisdiction in New Delhi and no claim shall be made against the Company outside New Delhi notwithstanding that the Appliance may have been sold or delivered elsewhere.

Product	Warranty	
	Period	Parts not covered
Colour TV	12 Months	Remote, Cabinet
Refrigerator	Comprehensive: 12 Months Compressor: 60 Months	Plastic, Glassware, Light Bulb
Washing Machine	Comprehensive: 24 Months Motor: 60 Months	Top Lid, Outer Casing
Airconditioner	Comprehensive: 12 Months Compressor: 60 Months	Air Filter, Front Grill
Microwave	Product: 12 Months Magnetron: 36 Months	Glass, Turn table, Bulb
Dishwasher	24 Months	
Cloth Dryer	12 Months	
DVD	12 Months	



HAIER APPLIANCES (INDIA) PVT.LTD., Building No.-1, Okhla Industrial Estate, Phase III, New Delhi-110020  
Ph: 011-3064500-4000. Fax:011-26971562

Customer Name..... Address.....

Serial No..... Date of purchase..... Model No.....

Dealer Seal.....







# Haier

**Haier Appliances (India) Pvt. Ltd,**  
**Building No. - 1, Okhla Industrial Estate, Phase III, New Delhi – 110020**  
**Tel: 011-3064500-4000, Fax:011-26971562**  
**[www.haierindia.com](http://www.haierindia.com)**