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Prestige Rice Cookers



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User Manual & Recipe Book



30 Exciting Recipes for your Prestige OTG Inside



TTK Prestige Ltd.,
(Regd Office): Plot No. 38, Sipcot Industrial Complex, Hosur – 635 126, INDIA.
Visit us at www.prestigesmartkitchen.com

A **TTK** Product

A **TTK** Product

NOTES : _____

Dear Customer,

Congratulations!

Thank You for buying Prestige Oven Toaster Griller.

Prestige Oven Toaster Griller is carefully manufactured, tested and packaged so as to give you trouble-free performance. After all, it is from Prestige - a trusted name in kitchen appliances for generations in India with customers countrywide.

We are sure your Prestige Oven Toaster Griller will add a touch of class and convenience to your kitchen!

To get the best out of your Prestige Oven Toaster Griller, read the instructions in this booklet carefully and give your family some really healthy treats!

Your Prestige Oven Toaster Griller comes with one year warranty. Please ensure that you post/mail your Customer Response Card within 7 days from the date of purchase to enable us to register your purchase.

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USER'S MANUAL

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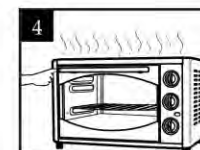
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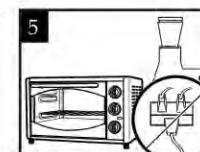
IMPORTANT SAFEGUARDS

When using electrical appliances, in order to reduce the risk of fire, electric shock and / or injury to persons, basic safety precautions should always be followed, including the following:

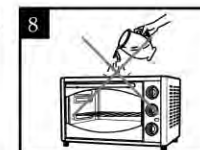
1. Read all instructions carefully, even if you are familiar with the appliance.
2. Before using, please check whether the input voltage corresponds to the one mentioned on the appliance's specification sticker.
3. Dispose off packaging properly keeping plastic bags away from babies / children.
4. Do not touch hot surfaces. Use handle or knobs.



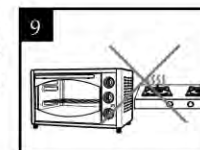
5. Never use an extension cord / operate multiple appliances from the same electrical socket.



6. Close supervision is necessary when the appliance is used by or near children.
7. Store the unit indoors in a dry location.
8. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or other liquids.



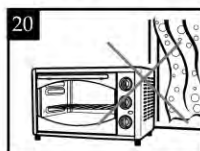
9. Do not let cord hang over edge of the table or counter or touch hot surfaces. Do not place any part of the appliance on or near a hot gas stove or electric burner or in a heated oven or in a microwave oven.



10. Do not operate the appliance with damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Get the appliance tested by the nearest Regional/ Authorised Service Centre for examination, repair or adjustment.



11. Use of any accessory / attachment not recommended by the company may cause hazard or injury.
12. When operating the oven, keep atleast 4 inches of space on all sides of the oven to allow adequate air circulation. Ensure that the power cord does not touch the oven housing when in use.
13. Switch off the appliance and then remove the plug from the power outlet before cleaning or when not in use. To unplug hold the plug and pull from power outlet. Never pull the cord. Never lift/carry appliance by the cord.
14. Allow the appliance to cool before taking off parts or before cleaning.
15. Extreme caution must be taken when moving the appliance containing hot oil or other hot liquids. Do not cover the CRUMB TRAY or any part of the oven with metal foil. This may cause overheating of the oven.
16. Operate the appliance on a level surface. Operating on sinks, drain-boards, or uneven surfaces should be avoided.
17. Use extreme caution when removing the tray or disposing of hot oil or other hot liquids.
18. Do not clean with metal scouring pads. Metal pieces can break off the pad and touch electrical parts causing a risk of electric shocks.
19. Oversized foods or metal utensils must not be inserted in a toaster-oven as they may lead to fire or risk of electric shock and may also damage the appliance.
20. A fire may occur if the oven is covered or operated near or underneath flammable materials such as curtains, draperies and the like. Do not store any item on the oven during operation.



21. Any container placed in this appliance must not be sealed and must have enough capacity to let liquids expand.
22. Never leave the appliance unattended when in use.
23. Do not place any of the following materials in the oven: cardboard, plastic, paper or any similar inflammable materials.
24. Do not store any materials other than the manufacturer's recommended accessories in this oven when not in use.
25. To disconnect: turn all control knobs to "OFF" position, switch off the power and then remove plug from the power outlet.
26. Always wear protective cotton gloves when inserting or removing items from the hot oven.

BREAD PUDDING



Settings:

Cooking time: 30 minutes
 Temperature: 200° Centigrade
 Shelf placement: Centre
 Heater select: Both
 (Pre-heat oven for 5 minutes)
 Serves :- 4 to 5

Method:

Boil the milk and add sugar. Beat the eggs until soft and fluffy. Cut the bread slices into fine pieces. Add the bread pieces to the milk and add beaten egg, lemon rind, vanilla essence and raisins.

Mix well. Grease the baking tray and pour the mixture into the tray. Keep the baking tray in the pre-heated oven. Bake at 200° Centigrade for 30 minutes.

Serve hot.

Ingredients:

2 cups of Milk
 4 slices of Bread
 2 nos. of Eggs
 ½ tsp of Vanilla Essence
 ½ tsp of Lemon Rind
 10 nos. of Raisins
 5 tbsp of Sugar
 1 tbsp of Butter (unsalted)



BAKED VEGETABLE WITH CHEESE MACRONI



Settings:

Cooking time: 8 to 10 minutes
Temperature: 150° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven 5 minutes)
Serves :- 3

Ingredients:

150 gms. of Macaroni (boiled)
1 tbsp of Butter
½ tbsp of Maida
1 cup of Milk
1 cup of Processed Cheese (shredded)
½ cup of Fresh Bread Crumbs
¼ cup of Carrot (chopped and steamed)
¼ cup of Beans (chopped and steamed)
1 tbsp of Capsicum (thin strips and steamed)
pepper to taste
Salt to taste

Method:

Add butter, Maida in a pan and fry on low heat for few seconds. Add salt, pepper and one cup of hot milk and grated cheese. Boil for 2-3 minutes.

Add to this, the boiled macaroni and the steamed vegetables. Mix this well gently without breaking the macaroni.

Sprinkle bread crumbs and grated cheese on the macaroni. Bake it at 150° Centigrade for 8-10 minutes (until golden brown).

Serve hot.

27. This appliance has a tempered safety glass door. The glass is strong and resistant to breakage during normal handling. However, it can break when dropped or hit against hard substances, but the broken pieces will not have sharp edges. Avoid scratching door surface or nicking the edges. If any nicks / cracks are found on the glass door, please contact the Regional service Centre / Authorised Service Centre before using the oven.
28. Do not use the appliance outdoors.
29. This appliance is for HOUSEHOLD USE ONLY.
30. The temperature of the door or the outer surface may be high when the appliance is in use.
31. Do not place any food items / load on the glass door.

WARNING

- If the power supply cord is damaged, it must be replaced with a genuine power supply cord available at the Regional service Centre / Authorised Service Centre.
- This product has not been designed for any use other than those specified in this manual.
- Do not attempt to repair or dismantle the appliance yourself.

SAVE THESE INSTRUCTIONS

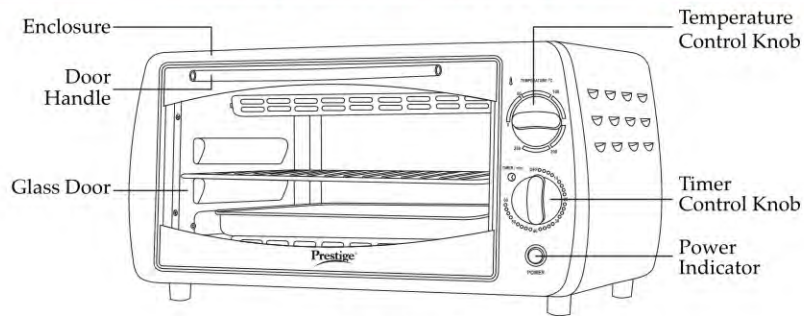
BEFORE USING YOUR PRESTIGE OVEN TOASTER GRILLER (OTG)

- Read all instructions included in this manual
- Make sure oven is unplugged and FUNCTION / TIMER CONTROL is in the "OFF" position
- Remove all racks and pans. Wash them in hot soapy water or in dishwasher
- Dry all accessories thoroughly and re-assemble in the oven.
- Plug the oven into the power outlet and you are ready to use your OTG



KNOW YOUR PRESTIGE OVEN TOASTER GRILLER

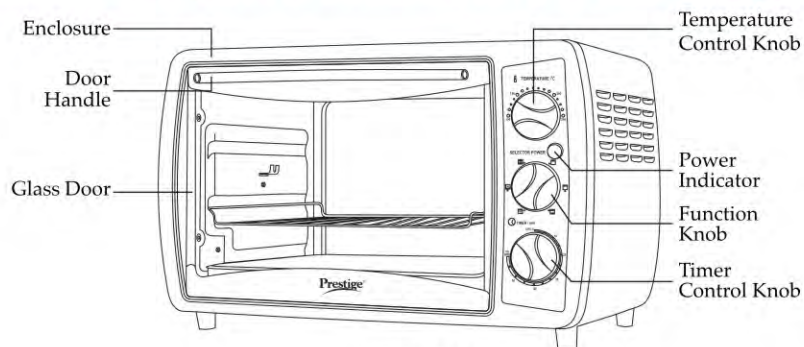
MODEL : POTG 9 PC (9L) & POTG 9 PC (9L) Red



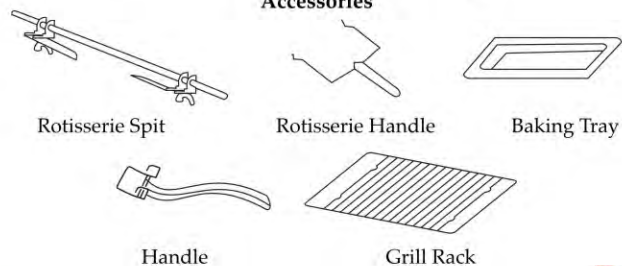
Accessories



MODEL : POTG 19 PCR (19L) & POTG 19 PCR (19L) Red



Accessories



BHARWA BAINGAN



Settings:

Cooking time: 20 minutes
Temperature: 200° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven 10 minutes)
Serves :- 3 to 4

¼ tsp of Garam Masala
1 tsp of Dhania Powder
1 tsp of Oil
Salt to taste

Method:

Wash and slit the brinjals vertically from the middle while not cutting it completely.

Mix all the ingredients of the stuffing. Fill the stuffing in the brinjals. Arrange the brinjals on the grill rack. Add one tbsp of oil to it and bake at 200° Centigrade for 15 minutes.

Add oil, onion, ginger-garlic paste in a bowl and fry on a gas stove or microwave for 3-4 minutes.

Add tamarind pulp, sugar, salt, garam masala and chilli powder. Mix well. Add the baked brinjal to this mixture gently so that the masala coats the brinjals evenly.

Keep the coated brinjals in the oven for 5 minutes at 200° centigrade.

Serve hot.

Ingredients:

250 gms. of Small Brinjals
2 tbsp of Oil
1 no. of Onion (grated)
1 tsp of Ginger-Garlic Paste
¼ tsp of Sugar
¼ tsp of Garam Masala Powder
½ tsp of Red Chilli Powder
1 tsp of Tamarind Pulp

For Stuffing:

1 tbsp of Roasted Peanuts (crushed)
1 tsp of Sesame Seeds
½ tsp of Amchoor (dry mango) powder
¼ tsp of Turmeric Powder
¼ tsp of Sugar
¼ tsp of Red Chilli Powder



KULCHA



Settings:

Cooking time: 10 minutes
Temperature: 120° Centigrade
Shelf placement: Top
Heater select: Both
(Pre-heat oven 5 minutes)
Serves :- 3 to 4

Ingredients:

2 cups Maida
½ tsp of Baking Powder
¼ tsp of Soda Bi-carbonate
1 tsp of Sugar
½ cup of Milk
1 tbsp of Curd
1 tbsp of Oil
2 tsp of Butter
1 tsp of Sesame Seeds (til)
Few Coriander leaves (finely chopped)
Salt to taste

Method:

Sieve Maida, baking powder, salt and soda bicarbonate. Add sugar, milk and curd and mix it well. Add water if required and knead it into a soft smooth dough.

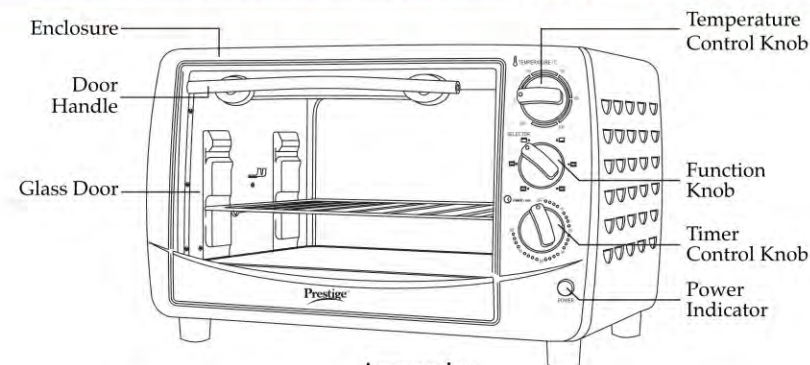
Apply one tsp of oil on the dough and cover it with a damp cloth. Keep it aside for 5 to 6 hours.

Knead the dough again with little oil and roll it into the shape of a chapatti (little thick).

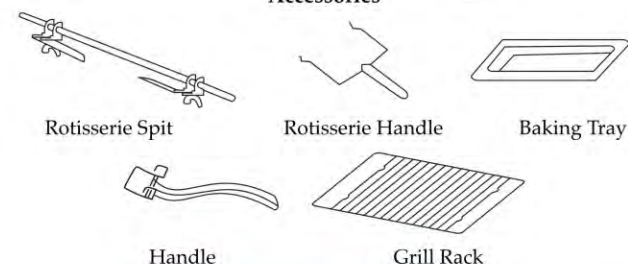
Sprinkle sesame seeds and coriander leaves on it. Keep the kulchas on the grill rack and grill it for 10 minutes at 120° Centigrade.

Serve it with butter.

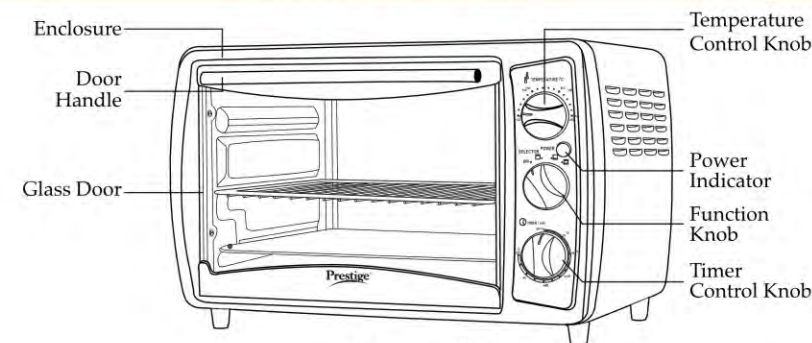
MODEL : POTG 28 PCR (28L) & POTG 28 PCR (28L) Red



Accessories



MODEL : POTG 19 PC (19L)

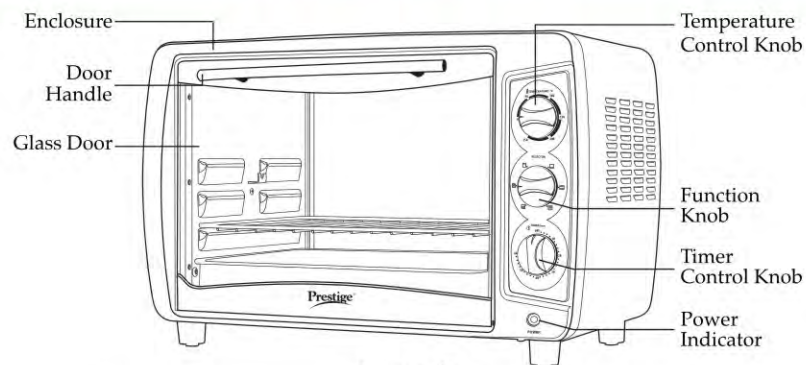


Accessories

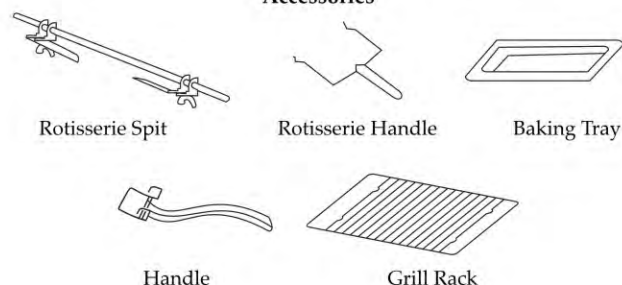




MODEL : POTG 36 PCR (35L)



Accessories



ACHARI BHINDI



Settings:

Cooking time: 25 minutes
Temperature: 180° Centigrade
Shelf placement: Top
Heater select: Top
(Pre-heat oven 5 minutes)
Serves :- 4

Method:

Wash and wipe the bhindi. Slit the bhindi from the middle without cutting completely. Keep bhindi on the grill rack and add oil. Bake till crisp for 15 minutes.

Take the bhindis out of the oven.

Add the achari spices, tomatoes, lemon juice other ingredients to the bhindi.

Mix it well and keep it in the oven for 10 minutes at 180° Centigrade.

Serve hot with chapatti or poori.

Ingredients:

500 gms. of Bhindi (lady's finger)
1 tsp of Ginger Paste
1 tsp of Dhania (coriander) Powder
½ tsp of Red Chilli Powder
½ tsp of Amchoor (dry mango) powder
½ tsp of Garam Masala Powder
2 no. of Tomatoes (chopped)
½ tsp of Lemon Juice
1 tsp of Oil

Achari Spices:

Saunf (fennel)
½ tsp of Mustard Seeds
½ tsp of Kalaunji
¼ tsp of Jeera
Salt to taste



TANDOORI CHILLI CHICKEN



Settings:

Cooking time: 30 minutes
Temperature: 200° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven 10 minutes)
Serves :- 3 to 4

Ingredients:

250 gms. of Chicken (cut into ½ inch pieces)
½ of Onion (cut into cubes)
4 no. of Garlic (finely chopped)
½ inch of Ginger (finely chopped)
2 tbsp of Soya Sauce
1 tbsp of Vinegar
3-4 no. of Green Chillies (slit long)
1 no. of Capsicum (cut into thin strips)
1 tsp of Sugar
2 tsp of Sherry Wine (optional)
1 tbsp of Corn Flour mixed with
¼ cup of Water
2 ½ tbsp of Oil
Salt to taste

Method:

To the baking tray add two and half table spoon oil, ginger, garlic, soya sauce and chicken pieces. Mix well. Add the remaining ingredients. Mix them well.

Keep the baking tray. Bake at 200° Centigrade for about 30 minutes.

Turn the chicken pieces midway during the cooking process.

Serve hot.

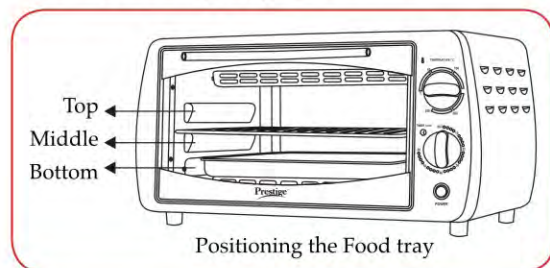
IMPORTANT FEATURES OF YOUR PRESTIGE OVEN TOASTER GRILLER

- Your Prestige OTG has a stay cool door handle, which makes it convenient to open the door.
- Your Prestige OTG is provided with an easy view tempered glass door.
- Models POTG 19PCR, POTG 19PCR-Red, POTG 19PC, POTG 28PCR, POTG 28PCR-Red and POTG 36PCR have a movable and slide crumb tray which is easy to take out and convenient for cleaning. Model POTG 9PC and POTG 9PC-Red come with a drop down crumb tray which is convenient for cleaning.
- Your Prestige OTG has an easy cleaning inner cavity.
- Your Prestige OTG is equipped with temperature control function which allows you to choose required temperature up to 250 degree centigrade.
- Your Prestige OTG comes with a 60 minutes Max. timer.
- Models POTG 19PCR, POTG 19PCR-Red, POTG 19PC, POTG 28PCR, POTG 28PCR-Red and POTG 36PCR are provided with 4 heating elements for more uniform heating, faster cooking and durability.
- Model POTG 9PC is provided with 2 quartz heating elements for more uniform heating, faster cooking and durability.
- POTG 19 PCR, POTG 19PCR-Red, POTG 28PCR, POTG 28PCR-Red and POTG 36PCR are provided with 5 heating positions. Upper heating, Lower heating, Upper and Lower Heating, Rotisserie with upper heating and Rotisserie with upper and lower heating.
- POG 19PC is provided with 3 heating positions. Upper heating, Lower heating, Upper and Lower Heating.
- Models POTG 19PCR, POTG 19PCR-Red, POTG 28 PCR, POTG 28PCR-Red and POTG 36PCR come with accessories like Enameled baking tray, Grill rack, Crumb Tray, Tray Handle, Rotisserie Handle and Rotisserie Spit.
- Model POTG 9 PC and POTG 9PC-Red come with accessories like Enameled Baking Tray, Grill Rack and Tray Handle.
- Model POTG 19PC comes with accessories like Enameled Baking Tray, Crumb Tray, Grill Rack and Tray Handle.



HOW TO USE YOUR PRESTIGE OVEN TOASTER GRILLER

- Place the food tray on the support guide as shown.



- Place food to be cooked on griller rack and then place the griller rack on the food tray.
- Close the glass door with the help of the door handle.
- Insert the power plug in the power outlet.
- Now your Prestige OTG is ready for use. Put the mains switch "ON", the indicator will glow.
- Turn the Function Knob to the desired position depending on the type of food being cooked. (Only in models POTG 19PCR, POTG 19PCR-Red, POTG 19PC, POTG 28PCR, POTG 28PCR-Red and POTG 36PCR).
- Set the temperature required by using the temperature control knob.
- Rotate the Timer Knob to desired time required for cooking. After cooking time is over, you will hear a beep sound indicating the completion of cooking.
- To check or remove food, use the Tray Handle provided. You can reset the time if cooking is not complete.
- Turn the Timer Knob as well as Temperature Control Knob to "OFF" position when cooking is complete.

Note: Some of the recipes may require pre-heating. Please use the temperature control knob and function knob (Only in models: 19PCR, 19PCR-Red, 19PC, 28PCR, 28PCR-Red and 36PCR) for attaining pre-heating temperature.

SPINACH CORN SANDWICH



Settings:

Cooking time: 15 minutes
 Temperature: 170° Centigrade
 Shelf placement: Centre
 Heater select: Both
 (Pre-heat oven 5 minutes)
 Serves :- 5 to 6

Ingredients:

6 no. of Bread Slices
 4 tsp of Butter
 1 cup of Boiled Corn
 1 cup of Spinach (blanched and cut finely)
 2 no. of Cheese Slice
 2 tbsp of Pudina (mint) Chutney
 Pepper to taste
 Salt to taste

Method:

Smear butter to the bread slices (inside and outside the bread). Smear mint chutney on both the sides (of the insides of the bread).

To the boiled corn, add spinach, salt and pepper. Mix well.

Place a cheese slice in the bread and put the spinach-corn stuffing equally in all the sandwiches. Place the sandwiches on the grill rack. Grill it at 170° Centigrade for 15 minutes.

Cut each toast into four triangular or square pieces.

Serve with tomato ketchup or mustard sauce.



SUBMARINE



Settings:

Cooking time: 8 minutes
Temperature: 150° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven 5 minutes)
Serves :- 2

Ingredients:

1 no. of long French Bread (cut lengthwise)
1 tbsp of Soft Butter
1 tbsp of Pudina (mint) Chutney
½ no. of Cucumber (round slices without peeling)
1 no. of tomato (round slices)
50 gms. of Paneer
A pinch of Haldi (turmeric)
½ tsp of Red Chilli Powder
½ tsp of Chat Masala Powder
1 tsp of Oil
2 no. of Slice of Cheese
2 no. of Lettuce Leaves/Cabbage Leaves
Salt to taste

Method:

Cut paneer into thick cubes. Put salt, turmeric, red chilli powder, oil and chat masala powder to the paneer and mix well. Grill the paneer pieces on the grill rack for 10 minutes.

Open the french bread and spread butter on all sides. Place the bread on the grill rack and grill for about 10 minutes.

Remove it from the oven and smear mint chutney on inside of the bread. Sprinkle chat masala on cucumber and the tomato slices and place the lettuce/cabbage leaves inside the bread.

Place a piece of paneer, then cucumber and a tomato slice inside the bread. Keep repeating the sequence so that the bread loaf gets covered.

Place them in slightly overlapping positions.

Place the cheese slices on top of the vegetables.

Serve hot.

ROTISSERIE FUNCTION (POTG -19PCR 19PCR-Red, 28PCR, 28PCR-Red & 36PCR)

This function is ideal for cooking Tikkas, Kababs, Meats etc.

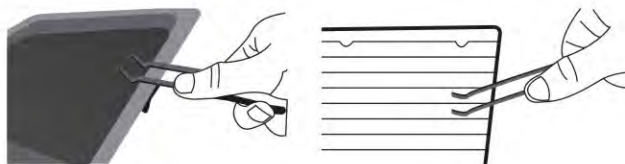
- Insert the pointed end of the spit through the fork, making sure the points of the fork face the same direction as that of the pointed end of spit.
- Slide the fork towards the square of the spit and secure with thumbscrew. Place the food to be cooked on the spit by running the spit directly through the center of food.
- Place second fork into the other end of the food. Check that food is centered on the spit.
- Insert the pointed end of the spit into the drive socket, located on right-hand side of the oven wall. Make sure the square end of the spit rests on the spit support, located on the left-hand side of oven wall.
- Grease the food tray and place it on the bottom support guide.
- Set the Temperature Control Knob to the desired temperature.
- Set the Function Knob to any of the two Rotisserie functions.
- Set the Timer Knob to the desired time.



CLEANING & CARE

HOW TO CARE AND CLEAN YOUR PRESTIGE OVEN TOASTER GRILLER

- Always unplug OTG and allow it to cool before cleaning
- Wipe the walls of the OTG with damp sponge, cloth or nylon scouring pad and mild detergent
- Do not use steel wool, metal scouring pad or abrasive cleaners or scrape walls with metal spoons etc., as this may damage the interior.
- Please use the Tray Handle for removing the grill rack and baking tray as shown below as they might be hot and greasy



- Wash all accessories in warm soapy water or in a dishwasher.
- Wipe the door with a clean damp sponge and wipe dry with a paper or cloth towel
- Clean the exterior with a damp sponge
- Do not use any abrasive cleaner as this may damage the exterior finish
- Do not use any abrasive cleaner or steel wool metal scouring pad on the drip pan as it may damage the enamel finish
- Dry all the parts and surfaces thoroughly prior to every use

TANDOORI FRUIT CHAT



Settings:

Cooking time: 10 minutes
 Temperature: 80° degree Centigrade
 Shelf placement: Top
 Heater select: Top
 (Pre-heat oven 5 minutes)
 Serves :- 3 to 4

Method:

In a bowl add all the diced fruits, cinnamon powder, honey, chat masala, red chilly powder and mix them well.

Put it on the baking tray. Bake at 80° degree Centigrade for 10 minutes.

Serve hot or cold.

Ingredients:

1 cup of Apple (diced)
 1 cup of Guava (diced)
 1 cup of Pineapple (diced)
 1 cup of Grapes
 ¼ cup of Honey
 ½ tsp of Cinnamon Powder
 ½ tsp of Chat Masala
 ½ tsp of Red Chilli Powder



DUDHI (BOTTLE GUARD) HALWA



Settings:

Cooking time: 30 minutes
Temperature: 180° Centigrade
Shelf placement: Centre
Heater select: Both
Serves :- 5

Method:

Mix the dudhi (bottle guard) with all the other ingredients. Keep it aside for 15 minutes.

Grease the tray and pour the mixture in it. Bake at 180° Centigrade for 30 minutes.

Serve hot or cold.

Ingredients:

1 cup of Milkmaid
1 cup of Sugar
3 cups of Dudhi (Bottle Guard) Grated
1 tsp of Cardamom Powder
1 tbsp of Ghee
½ cup of Fresh Cream

TECHNICAL SPECIFICATIONS

Model	POTG 9PC & POTG 9PC-Red	POTG 19PC, POTG 19PCR & POTG 19PCR-Red	POTG 28 PCR & POTG 28PCR-Red	POTG 36 PCR
Body & Cavity	Powder Coated	Powder Coated	Powder Coated	Powder Coated
Rated Voltage	230 v 50 Hz	230 v 50 Hz	230 v 50 Hz	230 v 50 Hz
No. of Heating Elements	Two	Four	Four	Four
Wattage	800 watts	1380 watts	1500 watts	1500 watts
Capacity	9 Ltr.	19 Ltr.	28 Ltr.	36 Ltr.
Temperature Control	Upto 250° C	Upto 250° C	Upto 250° C	Upto 250° C
Timer	0-60 Minutes	0-60 Minutes	0-60 Minutes	0-60 Minutes
Timer Control	With Auto Cut-off	With Auto Cut-off	With Auto Cut-off	With Auto Cut-off
Crumb Tray	Drop-Down	Removable	Removable	Removable
Power Cord	1.8m approx.	1.8m approx.	1.8m approx.	1.8m approx.



WARRANTY CARD (CUSTOMER'S COPY)

This page has to be treated as a full fledged warranty card and is required to be maintained by you. You will be required to produce this while claiming the service within the warranty period. In the unlikely event that a defect should develop in the Oven Toaster Griller during the period of this warranty, the product should be delivered at your cost to the Regional Service Centre or Authorised Service Centre along with this warranty card.

Date of Purchase :

Model : PRESTIGE OVEN TOASTER GRILLER

Model No. : POTG 9PC ☐ POTG 9PC-Red ☐
 POTG 19PCR ☐ POTG 19PCR-Red ☐
 POTG 28 PCR ☐ POTG 28PCR-Red ☐
 POTG 19PC ☐ POTG 36PCR ☐
 (tick the appropriate model)

Serial No. :

Customer's Name :

Address :

Dealer's Stamp & Address

TANDOORI CHICKEN



Settings:

Cooking time: 30 minutes
 Temperature: 230° Centigrade
 Set the Rotisserie
 Heater select: Both
 (Pre-heat oven 10 minutes)
 Serves :- 5 to 6

Method:

Wash the chicken and make diagonal incisions all over it. Mix all ingredients of the marinade. Add the chicken pieces and refrigerate for 1 hour.

Brush with oil or butter and then place the chicken in rotisserie. Bake at 230° Centigrade for 30 minutes.

Once it is done sprinkle with chat masala. Serve hot with onion slices and lemon wedges.

Ingredients:

800gms. of 1 Chicken

For Marinade :

3 tsp of Lemon Juice
 2 tsp of Red Chilli Powder
 1 cup of Curd
 1 tsp of Garlic Paste
 1 tsp of Ginger Paste
 1 tsp of Green Chilli Paste
 ½ tsp of Garam Masala Powder
 Oil for Brushing
 Salt to taste
 Few drops of Edible Red Colour



BUTTER BISCUIT



Settings:

Cooking time: 25 minutes
Temperature: 170° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven 10 minutes)
Serves :- 20 to 25

Ingredients:

250 gms. of Maida
200 gms. of Butter
150 gms. of Powdered Sugar
¼ tsp of Cooking Soda
¼ tsp of Vanilla Essence

Method:

Beat butter and sugar until light and fluffy. Sieve Maida and cooking soda. Mix this with the butter and sugar mixture to make a soft batter. Add vanilla essence. Knead until the dough becomes soft.

Divide the dough into small balls. Press the balls to biscuit shape.

Place these on the baking tray. Bake it at 170° Centigrade for 25 minutes.

Serve the biscuits with tea/coffee.

WARRANTY TERMS & CONDITIONS

Prestige (hereinafter referred to as the Company) warrants to the purchaser of "Prestige Oven Toaster Griller", (hereinafter referred to as Oven Toaster Griller) that the said Oven Toaster Griller is free from all defects in material and workmanship.

This warranty is valid for a period of one year from the date of original purchase, subject to the following terms and conditions:-

- 1) The warranty card is to be completed, signed by the dealer immediately on purchase.
- 2) The Oven Toaster Griller is only to be serviced by the Company Regional Service Centre or by its Authorised Service Centre (addresses listed in this manual).
- 3) The customer shall carry the Oven Toaster Griller to the nearest Company Regional Service Centre / Authorised Service Centre at his/her own cost and risk.
- 4) The Company shall make all endeavours / attempts to carry out the Service / Replacement under this Warranty at the earliest, but shall not be liable to do so within any specified time.
- 5) The Warranty will continue and remain in force only for the unexpired period of the original Warranty, in regard to the Repair / Replacement of parts of the Oven Toaster Griller.
- 6) The Oven Toaster Griller shall be used strictly for domestic purposes in accordance with the user's manual.
- 7) The Company shall not be held liable for any accident, loss or damage (direct or indirect) to person or property caused by reason of:
 - a) Repairs / Service attended by unauthorised service person.
 - b) Over-loading / Misuse / abuse or / and negligence on the part of the person.
 - c) Defects caused by improper / reckless use.
 - d) Use of spurious spares / old, non-genuine spares.
 - e) Failure to comply with any safety precaution or maintenance tip suggested by the Company.
 - f) Original serial number is deleted / defaced or altered.
- 8) The Company shall not be responsible for any special consequential damages or loss arising directly or indirectly for any delay in the performance of this Warranty.



- 9) The Company reserves the right to retain any part or component at the Regional Service Centre/branches or Authorised Service Centre or at its workshop and shall effect Repairs / Replacement of parts or components at its sole discretion.
- 10) This Warranty shall not in any case extend towards payment or any monetary consideration whatsoever, and shall be only limited to the product replacement.
- 11) Electrical parts are not covered under the warranty terms as they are subject to wear and tear. Replacement of these parts is chargeable.
- 12) Electrical appliances and wire points need regular check up by an authorised service person.
- 13) Electrical appliances are prone to voltage fluctuation risks, therefore precaution should be taken before use. Company shall not be responsible for any damage to electrical parts, arising out of this problem.
- 14) For repairs after the expiry of the warranty period, the Regional Service Centre/ Authorised Service Centre will levy a charge (based on the MRP) for the component replaced.
- 15) The decision of the company is final in all cases of complaints.
- 16) Any complaints / disputes shall be within the jurisdiction of the Courts of Bangalore.

COCONUT COOKIES



Settings:

Cooking time: 25 minutes
 Temperature: 170° Centigrade
 Shelf placement: Centre
 Heater select: Both
 (Pre-heat the oven for 10minutes)
 Serves :- 15 to 20

Ingredients:

300 gms.of Maida
 250 gms.of Butter
 150 gms.of Powdered Sugar
 300 gms.of Coconut Powder
 125 gms.of Glazed Cherries
 5 tsp of Crystal Sugar (normal refined sugar)
 Pinch of salt

Method:

Beat butter and sugar till light and fluffy. Sieve maida and salt. Mix all the ingredients together and knead into a soft dough.

Roll the dough and cut it into the shape of small cookies with the help of a biscuit cutter. If you don't have the cutter, simply roll out small balls from the dough and pierce them with the help of fork.

Place on baking tray. Bake at 170° Centigrade for 25 minutes.

Serve with tea or coffee.



PINEAPPLE SPONGE CAKE



Settings:

Cooking time: 30 minutes
Temperature: 180° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven 10 minutes)
Serves :- 6

Ingredients:

100 gms. of Maida
100 gms. of Butter
100 gms. of Sugar
¼ tspn of Baking Powder
2 no. of Eggs
1 tspn of Vanilla Essence

Method:

Sift maida & baking powder. Keep aside.
Beat the butter & sugar till it becomes light and fluffy.

Beat eggs and add vanilla essence until it becomes more than double in volume. Fold it in maida gradually till all the maida is used. Add milk.

Grease the baking tray and pour the batter in it and place it on the grill rack. Bake at 180° Centigrade for 30 minutes.

Cool on a wire rack and serve.

REGIONAL SERVICE CENTRES

SOUTH ZONE	WEST ZONE
TTK PrestiGe Limited Old No. 17-A, New 18, Baliah Avenue (behind bank of India) Mylapore, CHENNAI-600 004. TTK Prestige Limited AA 19, Siva Prakasm Salai, Next to Ukkira Kali Amman Koil, Backside of Mahatma Gandhi Centenary Vidyalaya, Anna Nagar, Tennur, TRICHY-620 017. TTK Prestige Limited VRK Chambers, 198 & 198/1, 4th Cross, Lalbagh Road, BANGALORE - 560 027. TTK PrestiGe Limited Bombi & Sons Building, Damodar Collage Road, Comba, Margao, GOA -403 601. TTK Prestige Limited XXXV /1953, 1954, Mareena, Bldg., M.G. Road, Ravipuram, Ernakulam, COCHIN : 682 016. TTK Prestige Limited 01-06-1973, Saeed Plaza, 3rd Floor Lakdi-Ka-Pul, HYDERABAD-500 029. TTK PrestiGe Limited Sri Ramachandra Complex, D.No. 49-13-5, Ground Floor, Varun Bajaj Show Room Line, Benz Circle, VIJAYAWADA - 520 010	TTK PrestiGe Limited 2/B Wing, Ground Floor, Shruthi Sagar Co-Operative Housing Society, Old Police Quarters Lane, Andheri East, Opp Andheri Railway Station Near Bus Depot MUMBAI - 400 069. TTK Prestige Limited Kanchan Heights, Old Big Bazaar Complex, Block No 538, Sinhadag Road, Near Bank Of Maharashtra, Parvati, PUNE - 411 009. TTK Prestige Limited 102, 103, Hassh Business Centre, 1st Floor Above ICICI Bank, Near Ankur School, Fathepura, Paladi, AHMEDABAD - 380 007. TTK Prestige Limited 156, Devi Ahilya Marg, In front of Gajuraj Tent House, Jail Road, INDORE - 452 001.
NORTH ZONE	EAST ZONE
TTK Prestige Limited No.36, DLF Industrial Area, Kirti Nagar, (Opp. Fun Cinema), NEW DELHI - 110015. TTK Prestige Limited C/o Zurich India, B - 11, Meerut Road, Industrial Area, GHAZIABAD-201009. TTK PrestiGe Limited Plot No.438, Vill Basai Under Flyover, Near Railway Line, Main Basai Road, Gurgaon, HARYANA-122001. TTK Prestige Limited S C O 88, 2nd floor, Sector 47 D CHANDIGARH-160047 TTK Prestige Limited 1st Floor, Near Katewa Chambers, Near Shashtri Nagar Shopping Centre, Pital Factory, JAIPUR - 302002. TTK Prestige Limited F-1, First Floor, Rohit Bhavan, B-Block - 4, Sapru Marg, LUCKNOW-226001	TTK Prestige Limited 30, 1st Floor, Ganesh Chandra Avenue, KOLKATTA-700 013. TTK Prestige Limited C/o Ragini Enterprises, Plot No.124, Road No.22, Srikrishna Nagar, PATNA -800 001. TTK Prestige Limited Plot No-104, Surya Vihar, Near By Sushil Motor (TVS Show Room), Opp Of BSNL Office,,Link Road CUTTACK-753012. TTK Prestige Limited Uttam Arcade, 2nd Floor, Opp Forest Office, A.K.Azad Road, Rehabari,, GUWAHATI - 781 008. TTK Prestige Limited C/O B P Kuntai (C&F), 501 Kadir Market, Sakchi, JAMSHEDPUR-831 001



EGG-LESS CHOCOLATE CAKE



Settings:

Cooking time : 30 minutes
Temp 180° Centigrade
Shelf placement : centre
Heater select : both
(Pre-heat oven 10 minutes)
Serves :- 6

Ingredients

1/3 tin of condensed Milk
150 gms. of Maida
15 gms. of Co-Co Powder
1 tspn of Baking Powder
1 tspn of Soda-Bicarb
60 gms. of Butter
½ tspn of Vanilla Essence
1 cup of Milk
Pinch of salt

Method:

Sift Maida, baking powder, soda bicarb, cocoa powder and salt. Beat butter, sugar and condensed milk till the mixture turns fluffy.

Add vanilla essence and milk to the sift mixture. Beat till the mixture becomes smooth and light. Grease the baking dish and place the batter in it. Bake for 180° Centigrade for 30 minutes.

Cool it on a wire rack and serve.



RESHMI KABAB



Settings:

Cooking time: 20 minutes
Temperature: 200° Centigrade
Shelf placement: Top
Heater select: Top
(Pre-heat oven 10 minutes)
Serves :- 2 to 3

Ingredients:

2 cups of Boneless Chicken Pieces
½ tsp of Salt
½ tsp of Pepper
½ tsp of Chilli Powder
½ tsp of Dhania Powder
2 tsp of Jeera Powder
2 tsp of Lemon Juice

For Marinating

1 tsp of Garlic Paste
1 tsp of Grated Ginger
Few Coriander Leaves
1 tsp of Oil
2 nos. of Green Chillies
2 tsp of Besan
½ cup of Malai (fresh cream)
Pinch of Chicken Colour

Method:

Wash and squeeze the chicken pieces well. Add salt, pepper, chilli powder, dhania powder, jeera powder, lemon juice and prick the chicken well. Add a pinch of chicken colour and keep aside for marinating. Mix garlic paste, oil, grated ginger, green chillies, besan and make paste.

Mix this paste with chicken pieces.

Put the pieces in a cup of beaten fresh cream (malai) and keep aside.

Place the chicken pieces on baking tray. Bake at 200° Centigrade for 25 minutes.

Serve hot.



• SUNITA CHAWLA

If somebody has had an intuition from childhood for becoming something later, stick to your dream, it can come true. And that's exactly what happened to Sunita Chawla.

Sunita Chawla is a renowned chef who consults for many companies and has written many recipe books on microwave, OTG, and conventional cooking.

Having done her BA in Economics from Madras University, she developed an interest in cookery after graduation and went on to do a Hostess course and Hotel Management with Applied Nutrition, Adyar, Chennai. She also did a Bakery course from Bakers Institute, Bangalore. Going by her family recommendations, she started participating in cookery competitions and won prizes often. This motivated her to continue participating and gradually she was noticed for becoming a judge in cookery shows. In 1991, a TV show in Chennai called 'Wonder Balloon' gave her a lot of recognition, after which she strongly felt the want to take her passion for cooking more seriously. Eventually she became one of the most recognised faces in the field of cookery the world over.



TANDOORI PANEER



Settings:

Cooking time: 10 minutes
Temperature: 180° Centigrade
Shelf placement: Top
Heater select: Top
(Pre-heat oven for 10 minutes)
Serves :- 2 to 3

Ingredients:

200 gms. of Paneer (cut into cubes)
3-4 nos. of Garlic Flakes (optional)
1 no. of Ginger Piece
2-3 nos. of Green Chillies (medium sized)
1 tsp of Jeera
¼ tsp of Red Chilli powder
2 tsp of Tomato Puree
2 nos. of Onion (cut into rings)
1 tsp of Ghee or oil
1 tsp of Orange Red Colour
Salt to taste

Method:

Grind garlic, ginger, jeera and green chillies to a fine paste. Add oil/ghee, salt, chilli powder to the paste. Add enough colour to the paste. Apply paste on the paneer pieces.

Place the paneer pieces on the grilling rack and grill at 180° Centigrade for 10 minutes.

Turn the sides of paneer midway during the cooking process. Once ready, garnish with onion rings.

Serve hot.



BAKED KARANJI (GUJIYA)



Settings:

Cooking time: 30 minutes
Temperature: 180° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven 5 minutes)
Serves :- 5 to 6

Ingredients:

1 cup of Maida
2 tbsp of Sooji (rava)
2 tbsp of Ghee
¼ cup of Milk (normal / cold)
50 gms. of Khoya (for filling)
½ cup of Sugar

Method:

Add sooji, maida, ghee and milk in a bowl and mix well to make soft and firm dough. Take the dough out and roll it out in the size and shape as for a poori.

Take the mould (for gujiya) and place the rolled out dough in the mould. Add roasted khoya and sugar in the middle.

Press and close the mould.

Place the moulds on the baking tray. Bake at 180° Centigrade for 30 minutes.

CREAM TART



Settings:

Cooking time: - 20 minutes
Temperature: - 230° Centigrade
Shelf placement: - bottom
Heater select: - both
(Pre-heat oven 10 minutes)
Serves :- 8

Ingredients:

1 cup of Flour (Maida)
½ cup of Butter (unsalted)
½ tbsp of Castor Sugar (powdered sugar)
¼ tsp of Baking Powder
Pinch of salt
3-4 tbsp of Ice Cold Water
Beaten fresh Cream or Vanilla Ice Cream (for filling)
Glazed Cherries to Garnish

Method:

Sieve flour, baking powder and salt together. Add sugar, butter and ice cold water. Knead into soft firm dough and refrigerate for 20 minutes. Roll out the dough about ¼" thick. Cut into small tarts with a biscuit cutter. Press them into small tart moulds. Prick them with a fork all over.

Place all the tarts on the baking tray. Bake at 230° Centigrade for 20 minutes.

Once ready, set aside to cool. Fill them with beaten fresh cream or vanilla ice cream. Top it with cherry.

Serve cold.

ARBI GOSHT (COLOCASIA)



Settings:

Cooking time: 25 minutes
Temperature: 200° Centigrade
Shelf placement: Top
Heater select: Top
(Pre-heat oven for 5 minutes)
Serves :- 6 to 8

Ingredients:

½ kg of Arbi (medium sized)
2 nos. of Onions
3 tbsp of Oil
1 tsp of Ginger-Garlic Paste
¼ tsp of Dhania powder
¼ tsp of Turmeric Powder
2 tsp of Chopped Coriander
1 tsp of Chat Masala
Pinch of ajwain seeds (ajwain)
Salt to taste

Method:

Boil the arbi in a cooker for 4-5 minutes until it's properly boiled. Peel the skin. Flatten the pieces. Mix ginger-garlic paste, dhania powder, turmeric powder, ajwain, 1 tsp chat masala and salt.

Apply the paste to flattened arbi. Brush with little oil. Keep it on the grill rack. Grill at 200° Centigrade for 25 minutes.

Turn the sides of arbi pieces midway during the cooking process.

Serve hot with mint chutney or ketchup.



GRILLED MUSHROOM



Settings:

Cooking time: 10 minutes
Temperature: 150° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven for 5 minutes)
Serves :- 4 to 5

Ingredients:

300 gms. of Mushrooms
2 tsp of Red Chilli Powder
1 tsp of Dry Mango Powder (Amchoor)
1 tsp of Jeera Powder
1 tsp of Garam Masala Powder
½ tsp of Black Salt
2 tbsp of Oil
Salt to taste

Method:

Wash the mushrooms with hot water. Mix red chilli powder, amchoor, jeera powder, garam masala, black salt and salt with the mushrooms.

Add the oil and keep it on the baking tray. Bake at 150° Centigrade for 10 minutes.

Turn the sides of mushroom pieces midway during the cooking process.

Serve hot.



VEGETABLE CHEESE PIZZA



Settings:

Cooking time: 10 minutes
Temperature: 200° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven for 10 minutes)
Serves :- 2

Ingredients:

1 no. of medium Pizza Base
50 gms. of Onion Chopped
50 gms. of Tomatoes Chopped
30 gms. of Capsicum Chopped
50 gms. of Pizza Cheese (shredded)
1 tbsp of Tomato Sauce
½ tsp of Oregano
½ tsp of Red Chilli Flakes
Black Pepper to taste
Salt to taste

Method:

Smear the tomato sauce on the pizza base. Add salt, pepper, red chilli flakes and oregano to onion, capsicum and tomatoes and mix well. Top the pizza base with this vegetable mix.

Grate the pizza cheese on top of the pizza. Place the pizza on the grill rack. Bake at 200° Centigrade for 10 minutes.

Slice and serve hot.



TANDOORI ALOO



Settings:

Cooking time: 25 minutes
Temperature: 200° Centigrade
Shelf placement: Top
Heater select: Both
(Pre-heat oven for 10 minutes)
Serves :- 6

Ingredients:

½ kg of Boiled Potatoes
2 tbsp of Oil
1 tsp of Red Chilli Powder
1 tbsp of Tandoori Masala Powder
A pinch of Red Food Colour
1 tbsp of Cornflour
Salt to taste

Method:

Boil the potatoes in a cooker till they become soft. Cut them into pieces of desired size.

Add salt, red chilli powder, tandoori masala, red food colour and corn flour to the potatoes. Mix it well. Add oil and keep it on the baking tray. Bake at 200° Centigrade for 25 minutes.

Turn the potato pieces midway during the cooking process.

Serve hot with mint chutney or ketchup.



BAKED CAULIFLOWER



Settings:

Cooking time: 20 minutes
Temperature: 200° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven for 10 minutes)
Serves :- 4 to 5

Ingredients:

1 no. of Small Cauliflower
2 tbsp of Oil
1 cup of Onion Paste
1 tbsp of Garlic-Ginger Paste
½ cup of Tomato Puree
1 tsp of Red Chilli Powder
½ tsp of Turmeric Powder
½ tsp of Garam Masala Powder
½ tsp of Dry Mango Powder (Amchoor)
Salt to taste

Method:

Put the cauliflower in boiling water and allow it to boil for 5-10 minutes.

Remove the cauliflower after boiling and allow it to cool.

In a pan, add oil, onion paste, ginger-garlic paste and roast it for a while. Now add tomato puree, red chilli powder, turmeric powder, garam masala, amchoor and salt and fry it for a while.

Apply this fried paste on the cauliflower and place it on the baking tray. Bake at 200° Centigrade for 20 minutes.

Serve hot.



TANDOORI FISH



Settings:

Cooking time: 30 minutes
Temperature: 200° Centigrade
Shelf placement: middle
Heater select: Top
(Pre-heat oven for 10 minutes)
Serves :- 6 to 8

Ingredients:

1 kg Fish
20 garlic Flakes
20 gms. Ginger
¼ tsp of Ground Cinnamon
¼ tsp of Ground Cloves
1 no. of Mace (Small Piece)
3 tbsp of Curds
2 tsp of Dry Mango Powder
3 tsp of red Chilli Powder
½ tsp of Orange Colour
Salt to taste

Method:

Clean the fish properly. Dry it with a clean cloth. Grind ginger and garlic finely. Mix it with ground cinnamon, cloves, mace, dry mango powder, colour, salt, chilli powder and curd. Rub it on the fish and keep it aside for 15 minutes.

Keep the whole fish on the grill rack. Grill at 200° Centigrade for 30 minutes. Turn the sides of the fish midway during the cooking process.

Serve hot with chutney.



CHICKEN TANGRI KABAB



Settings:

Cooking time: 25 minutes
Temperature: 200° degree Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven for 10 minutes)
Serves :- 2 to 3

Ingredients:

6 pieces of Chicken Leg
½ tsp of Red Chilli Powder
½ tsp of Pepper
½ tsp of Jeera Powder
1 tsp each of Dhanial and Ajwain
2 tsp of Lemon Juice
2-3 nos. of Green Chilli (small)
Few Coriander Leaves
2 tsp of Grated Ginger
1 tbsp of Oil
½ tsp of Garlic Paste
2 tsp of Corn Flour
1 no. of Egg White
Pinch of Chicken Colour
Chilli Powder to taste
Salt to taste

Method:

Squeeze the chicken legs. Pierce them. Sprinkle salt, chilli powder, pepper, jeera powder, and dhanial powder and lemon juice and keep them aside.

In a bowl, add oil, ajwain, garlic paste, ginger, green chillies, coriander leaves. Mix well. Add corn flour, pinch of chicken colour and egg white. Mix these ingredients and blend it well in mixer.

Apply this paste over the chicken legs and marinate for 25 minutes.

Place the marinated chicken legs on the baking tray. Bake at 200° Centigrade for 30 minutes. Turn the sides of the chicken midway during the cooking process.

Serve hot.



RAW BANANA CUTLET



Settings:

Cooking time: 20 minutes
Temperature: 230° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven for 5 minutes)
Serves :- 4 to 5

Ingredients:

4 nos. of Raw Bananas
1 no. of Finely Chopped Onion
2 nos. of Finely Chopped Green Chillie
2 tsp of Chopped Coriander Leaves
½ tsp of Grated Ginger
1 tbsp of Oil
½ tsp of Jeera Powder
½ tsp of Amchoor Powder (dry mango powder)
Salt to taste

Method:

Boil raw bananas in a cooker. Peel out the skin after it is boiled. Smash the bananas and add green chillies, onion, ginger, jeera powder, amchoor and salt as per taste. Mix well.

Make flattened balls in the shape of cutlet. Grease it with oil and place it on the grill rack. Bake at 230° Centigrade for 20 minutes.

Serve hot with chutney.



STUFFED GRILLED TOMATOES



Settings:

Cooking time: 10 minutes
Temperature: 200° Centigrade
Shelf placement: Top
Heater select: Top
(Pre-heat oven for 5 minutes)
Serves :- 3 to 4

Ingredients:

6 nos. of big Tomatoes (firm)
2 nos. of Green Chillies (hopped fine)
1 no. of Onions (chopped fine)
2 nos. of Small Boiled Potatoes
3 tsp of Oil
1 tsp of Red Chilli Powder
½ tsp of Chat Masala
Few Coriander Leaves (finely chopped)
½ tsp of Boiled Peas
Little Grated Paneer (for garnishing)
Salt to taste

Method:

Scoop the seeds out of the tomatoes. Apply a little salt inside the tomatoes. Keep it upside down for a few minutes.

In a bowl add mashed boiled potatoes, peas, green chillies, onions, red chilli powder, chat masala, coriander leaves and salt.

Stuff this mixture in the scooped tomatoes. And brush some oil on the tomatoes and place them on the baking tray. Bake at 200° Centigrade for 10 minutes.

Garnish with grated paneer and chopped coriander leaves.

Serve hot.



PANEER TIKKA



Settings:

Cooking time: 20 minutes
Temperature: 180° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven for 10 minutes)
Serves :- 3 to 4

Ingredients:

250 gms. of Paneer (cut into big cubes)
1 no. of Capsicum (cut into small squares)
1 no. of Tomatoes (cut into small squares)
2 nos. of Onions (cut into fine rings)
1 tbsp of Curds
½ tsp of Ginger-Garlic Paste
1 tbsp of Tandoori Masala
½ tsp of Turmeric Powder
½ tsp of Red Chilli Powder
1 tsp of Cornflour
1 tbsp of Oil
Salt to taste

Method:

Cut paneer into small cubes. Mix the curd along with salt, ginger-garlic paste, tandoori masala, red chilli powder, turmeric, corn flour and the vegetables. Keep it aside for marination for about 30 minutes.

Apply oil to the paneer and vegetable pieces. Place them on the baking tray. Bake 180° Centigrade for 20 minutes.

Serve hot.

Note: This recipe can also be made using the rotisserie function in OTG models with rotisserie feature.



NAWABI KABAB



Settings:

Cooking time: 20 minutes
Temperature: 230° Centigrade
Shelf placement: Centre
Heater select: Both
(Pre-heat oven for 10 minutes)
Serves :- 4 to 5

Ingredients:

250 gms. of Boiled Potatoes
50 gms. of Grated Paneer
50 gms. of Boiled Peas
¼ tsp of Ginger (chopped)
1 tsp of Chilli Powder
½ tsp of Dry Mango Powder (amchoor)
1 tsp of Cumin Seeds
2 tsp of Coriander Leaves (chopped)
3 tsp of Oil
¼ cup of Almonds (finely chopped)
10 gms. of Grated Cheese
20 gms. of Grated Khoya
2 tbsp of Roasted Gram Flour
2 nos. of Anjeer (finely chopped)
Salt to taste

Method:

Mash potatoes. Add boiled peas, grated paneer, chopped ginger, salt, chilli powder, amchoor powder, cumin seeds, finely chopped almonds and anjeer, cheese, khoya and roasted gram flour. Mix well.

From this dough, make long kabab shape pieces. Apply oil and place on the baking tray. Bake at 230° Centigrade for 20 minutes.

Turn the kabab pieces midway during the cooking process.

Serve hot with mint chutney.