

Haier

Microwave Oven

INSTRUCTION MANUAL

MODEL: HIL2302CRSH

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	HLD1000PSA
Rated Voltage	230V~50Hz
Rated Input Power/Microwave	1300W
Rated Output Power/Microwave	100W
Rated Input (Grill)	200W
Rated Input (Convection)	200W

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 not 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 The appliances are not intended to be operated by means of an external timer or separate remote-control system
- 27 The temperature of accessible surfaces may be high when the appliance is operating
- 28 **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 last U-Basic or "Utensils you can use in microwave oven or to be avoided in microwave oven". There may be certain non-metallic items 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
Pyrex dish	Follow manufacturer's instructions. The bottom of microwave dish must be at least 1/16 inch (3mm) above the turntable. Incorrect usage may cause the turntable to break.
Glassware	Microwave-safe only! Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid when only to heat food until last warm. Most glass jars are not heat resistant and may break.
Grocery	Heat-resistant oven grocery bin. Microwave there is no metal in it. Do not use cracked or chipped dishes.
Cyan coating cups	Follow manufacturer's instructions. Do not place with microwave. Metal lids to allow steam to escape.
Fraser plates and cups	Use for soft-boiled eggs only. Do not leave oven unattended while cooking.
Food cans	Use to heat food for reheating and warming for use with supervision for a stand-item cooking only.
Parchment paper	Use as a cover to prevent spattering 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 cut, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only! Use to cover food during cooking for better moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (steel and carry thermometers).
Wax paper	Use as a cover to prevent spattering and retain moisture.

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum foil	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- thimmed utensils	Metal reflects the food from microwave energy. Metal will not cause arcing.
Metal items	May cause arcing and could cause a fire in the oven.
Paper bag	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate food with plastic 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

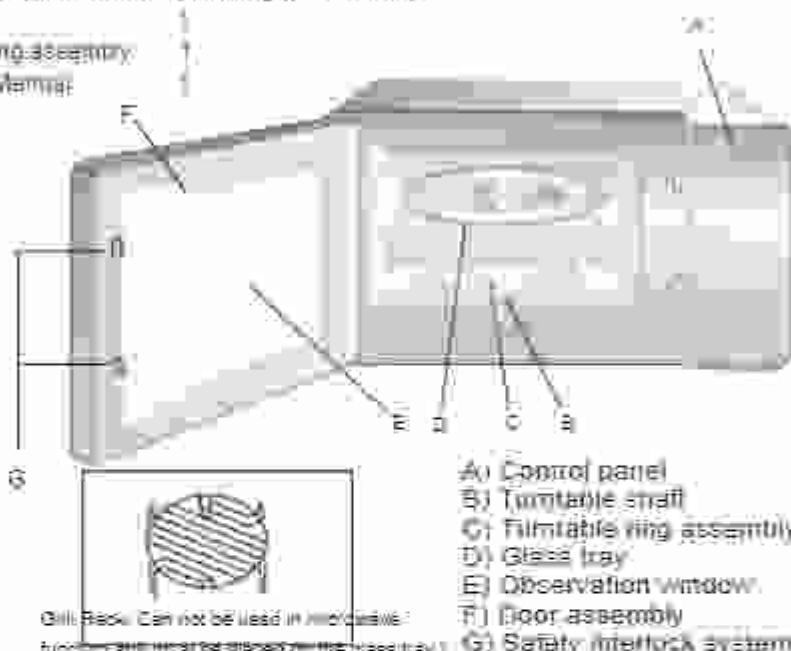
Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and carefully check your oven comes with the following accessories:

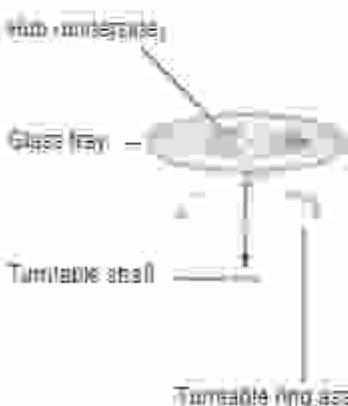
Glass tray

Turntable ring assembly

Interlock Membrane



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.

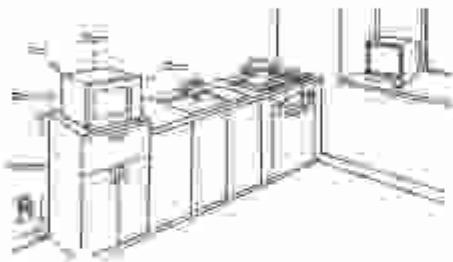
Countertop Installation

Remove all packing material and accessories. Examine the oven for any damage such as bends or breakage. 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 mice cover that is attached to the oven. Gently protect the magnetron.

Installation

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



- (1) The minimum installation height is 95cm.
- (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. Clock Setting

- (1) Press "CLOCK/KITCHEN TIMER" twice. "00:00" will display.
 - (2) Press the number keys and enter the current time. For example, time is "12:10", now please press "1 2 1 0" in turn.
 - (3) Press "CLOCK SET TIME" button, "colon" will flash and the clock will be ignited.
 - (4) If the minutes you're not within the range of 0:00~2:59, the setting will be invalid with **error message** **input**.
- Note: (1) In the process of **clock setting**, if the "STOP/CLEAR" button is pressed off, there is no operation within 5 minutes, the oven will go back to the former setting automatically.
- (2) If the clock need to be reset, please repeat step 1 to step 3.

2. Microwave Cooking

Select different microwave power level and set cooking time as you want. There are five power levels available for cooking. Keep in pressing "MICRO" to choose the power. Example: If you want to use 80% microwave power to cook for 10 minutes, you can operate the oven as the following steps:

- (1) Press "MICRO" once, the oven will display "F100".
- (2) Press "MICRO" once again to choose 80% power, the oven will display "P80".
- (3) Press the number buttons of "1" "0" "0" "0" in order, the oven will display "10 00".
- (4) Press "START=30SEC" to start cooking, ":" will light.

Note: "MICRO" Pad presses instructions:

Pressed Instructions	Display	Microwave Power
1	P100	100%
2	P80	80%
3	P60	60%
4	P40	40%
5	P20	20%

3 Grill Cooking

Example: If you want to use 100% to cooking for 30 minutes, you can operate the oven as the following steps:

- (1) Press the "GRILL" key, the oven will display "GRILL".
- (2) Press the number buttons of "3" "0" "0" in order, the oven will display "30:00".
- (3) Press the "START/-30SEC" key to start cooking, "will light".

4 Convection Cooking (With preheating function)

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 "CONVEC" key several times to select the temperature from 110~200°C.
- (2) Press the "START/-30SEC" key to start preheating. The temperature figure will flash when reach to the temperature in advance and buzzer will ring twice to remind you to put the food into the oven.
- (3) Press the number buttons to select the cooking time.
- (4) Press the "START/-30SEC" key to start cooking.

Note: a. Cooking time cannot be input until the preheating temperature arrives.

b. If the temperature arrives, user must be pressed to input the cooking time.

c. If the time not input in 5 minutes, the oven will stop preheating. The buzzer sound five times and turn back to waiting status.

5 Convection Cooking (Without preheating function)

- (1) Press the "CONVEC" key several times to select the temperature from 110~200°C.
- (2) Press the number buttons to select the cooking time.
- (3) Press the "START/-30SEC" key to start cooking.

6 Combination Cooking

Example: If you want to use combination to cook (C-1) for 40 minutes, you can operate the oven as the following steps:

- (1) Press the "COMBI" key now, the screen will display "C-1".
- (2) Press the number button of "2" → "3" → "4" in turn, the menu will display "10:00".
- (3) Press the "START/STOP" key to start cooking, "will light.

Note: * COMBI = Pre-processed Instructions

Presses minutes	Display	Microwave Power	Gill Power	Convection Power
1	C-1	●	●	●
2	C-2	●	●	●
3	C-3	●	●	●
4	C-4	●	●	●

7 KITCHEN TIMER

- (1) Press "K/CLK/KITCHEN-TIMER" [one], the screen will display 00:00. The first hour digits flash.
- (2) Press the number keys and enter the timer time (for example: 00:00 cooking time is 30 minutes and 00 seconds).
- (3) Press "START/STOP" to confirm setting.
- (4) When the timer time arrives, the buzzer will ring 5 times.
If the clock is set 12-hour system, the screen will display the current time.

Note: (1) Kitchen timer is a timer.

(2) During kitchen timer, any program cannot be set.

8. Reheat

(1) Press "REHEAT" key. The "H" will display. In-bye and "AUTO" indicator will light. Press the "REHEAT" key several times to select the cooking program you want.

(2) Press "START=STOP" key to confirm the "H" will display.

(3) Press "REHEAT" & **Weight** key. The first will display "150" and "g" indicators will light. Press the "REHEAT" & "Weight" key several times to select the the weight of the cooking food.

(4) Press "START=STOP" key to start cooking.

Reheat Chart

Menu	Quantity	Display
H-1 (Aut. Reheat)	150g	150
	250g	250
	350g	350
	450g	450
	500g	500
H-2 (Baked Potato)	250g	250
	350g	350
	450g	450
H-3 (Casserole)	Temp (approximate) 240g	1
	Temp (approximate) 400g	2
	Temp (approximate) 500g	3
H-4 (Bowl)	1(approximate) 70g	1
	2(approximate) 140g	2
	3(approximate) 210g	3

9 Defrost By time:

- (1) Press "DEFROST" once, the oven will display "0:1".
- (2) Input the figure of the time of cooking.
(The maximum cooking time is 99 minutes and 99 seconds.)
- (3) Press "START+3SEC" key to start defrosting.

10 Defrost By weight:

- (1) Press "DEFROST" and twice, the oven will display "0:2".
- (2) Input the figure of the weight of food.
(The max figure of the weight should be within 100-200g.)
- (3) Press "START+3SEC" key to start defrosting.

11 Ground meat:

- (1) Press "DEFROST" and thrice, the oven will display "0:3".
- (2) Input the figure of the weight of food.
(The max figure of the weight should be within 100-200g.)
- (3) Press "START+3SEC" key to start defrosting.

12 Seafood:

- (1) Press "DEFROST" four times, the oven will display "0:4".
- (2) Input the figure of the weight of food.
(The max figure of the weight should be within 100-200g.)
- (3) Press "START+3SEC" key to start defrosting.

13 Auto Menu Cooking:

The numeral pads 1—9 are matching with ten different subjects respectively.

Pad	Cook	Pad	Cook	Pad	Cook	Pad	Cook
1	Oil Free	2	International Recipe	7	Desserts&Soups	8	
2	Breads&Biscuit	3	Italian Specialty	8	Panner/Cheese/Curd	9	
3	Tea & Coffee	5	Breakfast & Snackie	9	Fermented Food	0	Dealfries/ Steam/Bread

Example: Cooking International Recipe, the 3rd menu

- (1) Press "4" button for 1 seconds, "04" will light, press "3" to
- (2) Press "Weight" button again to choose Weight.
- (3) Press "START+3SEC" to start cooking.

INSTACOOK MENU

GIL-FREE

Category	Recipe	Ingredients	100 gr	300 gr
DP4	CHICKEN LOLLY POPS	Chicken Wings	300 gr	300 gr
		Milk	1/2 cup	1/2 cup
		Eggs	1	1
		Pasta Sauce	1/4 cup	1/4 cup
		Green Chilli Paste	1/2 tsp	1/2 tsp
		Ginger Garlic Paste	1/4 tsp	1/4 tsp
		Garlic Paste	1/4 tsp	1/4 tsp
		Paprika Powder	1/2 tsp	1/2 tsp
		Salt	1/4 tsp	1/4 tsp
		Pepper (Optional)		
		Onions (Optional)		
		Bell To Taste		

Method of Preparation:
Marinate the chicken wings in a mixture of 1/4 cup yogurt, 1/2 cup milk, 1/2 tsp ginger garlic paste, 1/2 tsp green chilli paste, 1/2 tsp paprika powder, 1/2 tsp salt and 1/4 tsp pepper for 1 hour. Arrange the marinated chicken in a microwave safe plate and then place the plate in the microwave oven. Select weight, enter weight and time and turn on the switch.

Campus	Recipe	Ingredients	100 gr	300 gr
CGI	LAMB KABAB	Ground Mutton (Lamb)	100 gr	300 gr
		Garlic Powder	1/2 tsp	1/2 tsp
		Chili (Red Chilli)	1/4 tsp	1/4 tsp
		Coriander Powder	1/2 tsp	1/2 tsp
		Cumin Powder	1/2 tsp	1/2 tsp
		Salt	1/2 tsp	1/2 tsp
		Black Pepper	1/2 tsp	1/2 tsp
		Ginger Paste	1/2 tsp	1/2 tsp
		Green Paste	1/2 tsp	1/2 tsp
		Bell To Taste		

Method of Preparation:
A mix of 100 gr ground mutton (lamb) with 1/2 cup water, 1/2 tsp black pepper, 1/2 tsp cumin powder, 1/2 tsp coriander powder, 1/2 tsp garlic powder, 1/2 tsp ginger and green chilis paste, 1/2 tsp salt and 1/2 tsp black pepper. Mix the meat into a shape of kebab and arrange the shaped kebabs in a microwave safe plate and then place the plate in the microwave oven. Select weight, enter weight and time and turn on the switch.

OIL FREE

Category	Recipe	Ingredients	SDWgt	DWgt
GFB	CHICKEN TANDOORI	Chilled Breast Of Leg	600 g	600 g
		Red Chilli Powder	1 tsp	1/4tsp
		Lemon Juice	1 tsp	1/4tsp
		Mint	1/2tsp	1/4tsp
		Ginger Paste	1tsp	1/2tsp
		Garam Paste	1tsp	1/2tsp
		Brown Metals Powder	1tsp	1/2tsp
		Oil	1tsp	1/4tsp
		Chillies	1tsp	1/4tsp
		Salt To Taste		

Method of Preparation:

Marinade the chicken with all the ingredients. If you are using the oven make the lightly greased oven tray and place the marinated meat on the mesh tray in the oven. Then preheat the oven at 180 degrees and cook the chicken for 30 minutes.

Category	Recipe	Ingredients	SDWgt	DWgt
GFB	ARROZ	Wheat Flour	100g	100g
		Sugar	1tsp	1/2tsp
		Salt To Taste		
		Filling		
		Salt	1/2tsp	1/2tsp
		2tsp Ghee Paste	1/4tsp	1/4tsp
		Oil	1tsp	1tsp
		Green Chilli Chopped	5tsp	1tsp
		Tomato pieces (Chopped)	100g	100g
		Onions Slices	100g	100g
		Salt To Taste		
		Lemon Juice	1tsp	1/2tsp

Method of Preparation:

Pull salt and pepper to the wheat flour and beat them a smooth dough. Press the dough to make one flat状的面团. Add the sugar and salt to the dough. Then add the oil and ghee paste and mix well. Then add water with your fingers. Make a portion of the filling mixture and press again in them too. Repeat these in a lightly greased baking dish and place the filling dish on the mesh tray in the microwave oven. Select category entree and press start. Enjoy the flavor!

OILFREE

Category	Recipe	Ingredients	300g	500g
DES	BATI	Whole Wheat Flour (Dehusk Whole)	150g	250g
		Chana Dal, Peas	100g	150g
		Green Chilli Paste	20g	40g
		Turmeric	1tsp	2tsp
		Water	150ml	250ml
		Salt To Taste		

Method of Preparation
In a large mixing bowl add all the ingredients except water and salt. Add water little by little to make a soft dough. Knead well until smooth. Cover the dough with a wet cloth and let it rest for 15 minutes. Divide the dough into 10 equal portions. Roll each portion into a small ball. Turn them into flat circles. Heat oil in a pan and fry the circles until golden brown.

Category	Recipe	Ingredients	300g	500g
DES	CHICKEN ROTI	Chicken	500g	500g
		Chopped Green Peas	150g	250g
		Lemon juice	10ml	20ml
		Coriander	150g	250g
		Thickening	150g	250g
		Chili Paste		
		Salt To Taste		

Method of Preparation
Take a mixing bowl. Add all the ingredients except water and salt. Add water little by little to make a soft dough. Knead well for 15 minutes. Divide the dough into 10 equal portions. Roll each portion into a small ball. Turn them into flat circles. Heat oil in a pan and fry the circles until golden brown.

OIL-FREE

Category	Name	measures	oz	g
MEAT	CHICKEN BREASTS	Skinless Chicken Breast (10 oz)	10 oz	283 g
		1/2 Breast		
		1 oz Pcs	1 oz	28.3 g
		1 lb (4 pcs)	1 lb	283 g
		Coffee Ground	1/2 lbs	113 g
		Bacon	1/2 lbs	113 g
		Ground Beef (1 lb)	1 lb	283 g
		Butter	1/2 lbs	113 g
		Cheese	1/2 lbs	113 g
		Flour	1/2 lbs	113 g
		Eggs	1/2 lbs	113 g
		Garlic	1/2 lbs	113 g
		Onions	1/2 lbs	113 g
		Potatoes	1/2 lbs	113 g
		Tomatoes	1/2 lbs	113 g
		Wheat	1/2 lbs	113 g
		Yogurt	1/2 lbs	113 g

Meat & Poultry

This is a training book. All the ingredients, ratios and we measure, will be better suited for the meat and poultry cooking. Many cooks only like to cook the meat. Use the meat until the meat is fully cooked after 100% and never start. Turn the meat between

Category	Name	measures	oz	g
MEAT	CHICKEN BREASTS	Skinless Chicken	10 oz	283 g
		1/2 Breast		
		1 oz Pcs	1 oz	28.3 g
		1 lb (4 pcs)	1 lb	283 g
		Coffee Ground	1/2 lbs	113 g
		Bacon	1/2 lbs	113 g
		Ground Beef (1 lb)	1 lb	283 g
		Butter	1/2 lbs	113 g
		Cheese	1/2 lbs	113 g
		Flour	1/2 lbs	113 g
		Garlic	1/2 lbs	113 g
		Flour-Garlic	1/2 lbs	113 g
		Wheat	1/2 lbs	113 g
		Yogurt	1/2 lbs	113 g

Meat & Poultry

Maintain the chicken with the oil ingredients (10 oz). Arrange the marinade chicken in a tightly greased baking dish and place the baking dish on the oven rack at the maximum temperature selected category after weight and price test. Test again between

GILFREE

Category	Flavor	Impression	Rating	Rating
TYPE	CHICKEN	Chicken Breast & Pinenuts	100%	100%
		Pasta & Fennel	100%	100%
		Pasta & Peppercorn	100%	100%
		Egg White	+	+
		Cod Fish	100%	100%
		Wheat Free	100%	100%
		Bacon Milk	100%	100%
		Beef & Peppercorn	100%	100%
		Beef & Bacon	100%	100%
		Orange & Fennel	100%	100%
		Chili	100%	100%
		Lemon & Lime	100%	100%
		Salmon & Lime		

Method of Preparation:

1. Heat oil in a pan until hot. Add the chicken pieces and cook until golden brown. Remove the pieces and place the gravy onto the meat. Cook in the microwave oven. Select category, enter weight and create dish from this instruction.

Category	Flavor	Impression	Rating	Rating
TYPE	CHICKEN RAVIOLI	Chicken & Fennel	100%	100%
		Bacon & Bacon	100%	100%
		Beef & Bacon Peppercorn	100%	100%
		Chicken Breast & Bacon & Fennel	100%	100%
		Breaded meat	100%	100%
		Egg	+	+
		Salmon & Lime		

Method of Preparation:

1. Heat oil in a pan until hot. Add the meat and cook until golden brown. Remove the meat and place the gravy onto the meat. Cook in the microwave oven. Select category, enter weight and create dish from this instruction.

Oil Free

Category	Reason	Measurement	Start	End
Gifts	Customer Referrals	Spoke to customer	2019-01-01	2019-01-01
		Shared Sweet Details	2019-01-01	2019-01-01
		Spoke to Manager	2019-01-01	2019-01-01
		Spoke to Director	2019-01-01	2019-01-01
		Spoke to Colleague	2019-01-01	2019-01-01
		Future (Google)	2019-01-01	2019-01-01
		Mailed Birthday	2019-01-01	2019-01-01
		Shared Message	2019-01-01	2019-01-01
		Lunch break	2019-01-01	2019-01-01
		Work Commute	2019-01-01	2019-01-01
		Family Visiting	2019-01-01	2019-01-01
		Left at Table	2019-01-01	2019-01-01

高橋洋子先生の言葉

Most individuals experience some mild memory loss as they age, but forgetfulness that interferes with daily activities may be a symptom of Alzheimer's disease or another type of dementia. If you suspect that you or a loved one has memory problems, it's important to seek medical advice.

Category	Recipe	Ingredients	100g	200g
CF 12	CHEESE CORN BALLS	Baby Flower Corn (medium)	150g	300g
		Cheese (Shredded)	50g	100g
		Canned Sweet Corn (medium)	50g	100g
		Cream	50g	100g
		Chili powder	1g	2g
		Flour	100g	200g
		Corn flour	100g	200g
		Dry yeast	few	few
		Oil (for frying)		
		Salt to taste		

第二章 市场与企业战略

OILFREE

Category	Recipe	Ingredients	Weight	Weight
OIL FREE	GRILLED FRUITS	Fruits Coco Paste Soya Milk Rice Pasta Balls Fruit Powder Salt To Taste	250g 100g 100g 100g 100g 100g 100g 100g	250g 100g 100g 100g 100g 100g 100g 100g
		Cake Powder		
		Oil / Ghee		
		Water		

Method of Preparation

Wash the fruits with all ingredients except oil/ghee. Grind the separate powder. Slightly press the fruits and pour the water over all the ingredients in the mixing bowl. Blend them until smooth. Add salt to taste.

Category	Recipe	Ingredients	Weight	Weight
OIL FREE	PULAO RICE	Powder Washed And Peeled Coco Paste Lemon Juice Soya Paste Fruit Powder Pasta Balls Fruit Salt To Taste	250g 100g 100g 100g 100g 100g 100g 100g	250g 100g 100g 100g 100g 100g 100g 100g
		Cake Powder		
		Oil / Ghee		
		Water		

Method of Preparation

Wash the fruits and powder them. Add the water to the mixture. Add the cake powder. Add the oil/ghee. Add the soya paste. Add the lemon juice. Add the fruit powder. Add the balls. Add the pasta. Add the coco powder. Add the salt to taste.

OIL-FREE

Category	Name	Ingredients	200g	500g
OF13.	CHICKEN TACO SAUCE	Fancy To Go! Chicken Tacosauce	20g	50g

METHOD OF PREPARATION:
Heat chicken tacosauce in a small microwave safe bowl, place in oven proof dish, then bake in the oven back at 180 degrees Celsius for 10 minutes until hot and bubbly. Yum and delicious.

Category	Name	Ingredients	200g	500g
OF16.	FRENCH FRIES	Baked Potatoes (no Frozen Fries)	20g	50g
		Baked Potatoes As Recalled		
		Cold Water As Needed		

METHOD OF PREPARATION:
Take baked potatoes (200g) and potatoes (500g) add salt to taste. Cut off the peeler and dry them with paper towels. Arrange the potatoes in a single layer. Turn oven to 180 degrees Celsius and cook for 1 hour until golden brown. Please category, enter weight and press start. Turn oven off when done.

Category	Name	Ingredients	200g	500g
OF17.	PRE-CUT LETTUCE	Pre Washed Lettuce Leaves	20g	50g
		Felt	+	+
		Bowl slices added to water	+	+
		Salad Dressing	+	+
		Salt & Pepper	+	+
		Fresh Lemon	+	+
		Fresh Onions	+	+
		Deli Paper	+	+
		Scissors	+	+
		Knife	+	+
		Chopping Board	+	+
		Salad Servers	+	+
		Oil & Vinegar	+	+
		Cheese Grated	+	+

METHOD OF PREPARATION:				
Wash the lettuce and break leaves gently with hands and place in a shallow bowl. Add oil and vinegar to taste. Add salt and pepper to taste. Add a few drops of lemon juice (by adding lemon juice to wet and sponge like lettuce it makes it taste better). Example: When I wash my lettuce with water, I add a few drops of lemon juice to the lettuce and then add oil and vinegar to taste. Please category, enter weight and press start. Turn oven off whenever.				

OIL-FREE

Category	Name	Ingredients	Unit	Unit
Salts	VEGETABLE CUTLET	Potatoe (100g)	1 kg	1kg per
		Green Peas (100g)	500g	1kg each
		Garlic (10g)	10g	100g
		Salt (5g)	10g	100g
		Tomatoe	100g	1kg each
		Any Tomatoe (100g)	100g	1kg each
		Bell chili (10g)	10g	1kg each
		Onion (10g)		
		Garlic (10g)		
		Tomatoe (100g)		

Method of Preparation

Blend all the ingredients together. Mash them slightly. Add all the remaining ingredients. Mix them well add some hot water to make a paste. Temper it in a hot greased iron pan like the way you do the methi in the rotisserie oven. Select a good filter (Wet) and press start. Turn once in-between.

Category	Name	Ingredients	Unit	Unit
Salts	HARA BABA KEBAB	Green Peas (100g)	500g	1kg
		Cooked Tomatoe (100g)	500g	1kg
		Potatoe (100g) Peas (100g)	500g	1kg
		Green Tomatoe (100g)	100g	1kg
		Onion (100g)	100g	1kg each
		Chopped Tomatoe (100g)	100g	1kg each
		Onion (100g)	100g	1kg each
		Chopped Tomatoe (100g)	100g	1kg each
		Oil	100g	1kg
		Salt (10g)		

Method of Preparation

Mix all the ingredients together. Add oil and make flat bread. Roll it. Add some oil. Add some salt. Make a small cavity in the middle. Add some oil and place the chutney inside. Roll it again. Make a small cavity in the middle. Add some salt. Serve it with some salt. Serve it with Salt.

OIL FREE

Category	Rating	Description	Rating	Rating
Meat	MIXED PLATTER	Pasta Salad w/ Cress	10 min	10 min
		Marinated Bellpepper (With The Skin)	10 min	10 min
		Beef Corn Sausage	10 min	10 min
		Potato Curry (ang Gatas)	10 min	10 min
		Tomatoes For the Quiche	10 min	10 min
		Beef Corn (Hilaw) Sausage	10 min	10 min
		For Mashed		
		Corn	10 min	10 min
		Fish Cakes	10 min	10 min
		Banana	10 min	10 min
		Pork Adobo	10 min	10 min
		String Beans	10 min	10 min
		Canned Tomato	10 min	10 min
		Canned Tomato	10 min	10 min
		Carrot	10 min	10 min
		Soy or Tuna		

Method of Preparation

1. Cut the meat into cubes and boil it with water until tender. Drain and remove the bones. Mix the meat with all the ingredients for the marinade. If you like, add some vegetables (potato, green beans, etc.) to the meat. 2. Heat oil in a pan and fry the meat until it is browned. 3. Add the vegetables and cook until they are soft. 4. Add the marinade and cook until the meat is fully cooked.

BREADS & NAAN

Category	Recipe	Ingredients	Instructions
Bread	MILK BREAD	All Purpose Flour (Maida)	1 cup
		Dry Yeast	2 tsps.
		Sugar	1 tbsp.
		Olive Oil	1/4 cup
		Water	1/2 cup
		Milk Powder	1/2 cup
		Butter	1/2 cup

Method of Preparation:

Take all the ingredients in a bowl and mix well. Add yeast, sugar and olive oil. Mix well. Add water little by little to make a soft dough. Cover the dough with a cloth. Let it rise for 15 minutes. Once the dough has doubled in size, punch it down. Divide the dough into equal portions. Roll each portion into a ball. Place the balls on a greased baking tray. Cover the balls with a cloth again and let them rise for another 15 minutes. Preheat the oven to 200 degrees Celsius. Bake the balls for 15 minutes. Once the balls are golden brown, remove them from the oven and serve.

DREADS & NAAN

Category	Recipe	Ingredients	Instructions
Base	Naan Bread	Whole Wheat Dry Yeast Sugar Salt Pasta Dough Conditioner Oregano Ghee (Clarified Butter) Milk Oil	1. In a large bowl, add the yeast, sugar, salt, oil, and milk. Mix well. 2. Add the pasta dough conditioner and mix until a smooth dough forms. Let it sit for 10 minutes. 3. Knead the dough until it becomes soft and elastic. Cover it with a cloth and let it rise for 1 hour. 4. Once the dough has doubled in size, punch it down and roll it out. 5. Heat a flat pan over medium heat. Place the naan on the pan and cook it until both sides are golden brown. 6. Serve with your favorite dishes or eat it as is.
	Feta & Garlic Butter	Butter Melted Feta Cheese Oregano Garlic Paste	1. In a small bowl, mix the melted butter, feta cheese, oregano, and garlic paste. 2. Spread the mixture onto the naan and serve.
	Cheese Naan	Cheese (Mozzarella, Cheddar, etc.) Milk Oregano Garlic Paste Mozzarella	1. In a large bowl, mix the cheese, milk, oregano, and garlic paste. 2. Knead the dough until it becomes soft and elastic. Cover it with a cloth and let it rise for 1 hour. 3. Once the dough has doubled in size, punch it down and roll it out. 4. Heat a flat pan over medium heat. Place the naan on the pan and cook it until both sides are golden brown. 5. Serve with your favorite dishes or eat it as is.
	Garlic Naan	Garlic Paste Milk Oregano Garlic Paste Mozzarella	1. In a large bowl, mix the garlic paste, milk, oregano, and garlic paste. 2. Knead the dough until it becomes soft and elastic. Cover it with a cloth and let it rise for 1 hour. 3. Once the dough has doubled in size, punch it down and roll it out. 4. Heat a flat pan over medium heat. Place the naan on the pan and cook it until both sides are golden brown. 5. Serve with your favorite dishes or eat it as is.

Method of Preparation

Take a large mixing bowl. Add the yeast, sugar, oil, and milk to it. Set it aside for 10 minutes. Mix well. Add the pasta dough conditioner and mix until a smooth dough forms. Let it sit for 10 minutes. Punch it down and roll it out. Heat a flat pan over medium heat. Place the naan on the pan and cook it until both sides are golden brown. Serve with your favorite dishes or eat it as is.

Note: For garlic butter, you can also use butter & garlic powder.

Note: When you have a hard边缘, cut them off and make them thinner. This will help them cook faster.

BREADS & NAAN

Category	Recipe	Ingredients	Time
BBQ	WHEAT BREAD	Water (Warm)	1 hr 30 min
		All Purpose Flour	1 hr 30 min
		Salt	1/2 ts
		Sugar	1/2 ts
		Dried Yeast	1/2 ts
		Corn Oil	1/2 ts
		Whole Wheat Flour	1 cup
		Milk (P2+ Butter Milk)	2 cups

Method of Preparation

Take water in a bowl and add yeast. Mix well and wait for 10 minutes. Take whole wheat flour, add whole milk, yeast water, corn oil, salt and sugar. Mix well to make a smooth consistency. Cover the dough for 15 minutes. Roll it in a flat pan. Turn again and roll. Make the edges thicker. Cover with a wet towel again for 10 minutes.

Now, turn the oven heat to 200 degrees and cook for 10 minutes.

Note: When you roll the bread, make sure to make the edges thick.

Category	Recipe	Ingredients	Time
BBQ	TUTTI FRUITTY BREAD	All Purpose Flour	1 hr 30 min
		Orange Powder	1/2 ts
		Sugar	1/2 ts
		Milk Powder	2 tsps
		Oil / Vegetable Oil	1/2 ts
		Flour	1/2 ts
		Water as Required	
		Salt As Required	

Method of Preparation

Take water in a bowl and add yeast. Mix well and wait for 10 minutes. Take whole wheat flour, add whole oil, oil, milk powder, orange powder, sugar, salt and water. Mix well to make a smooth consistency. Cover for 15 minutes. Roll it in a flat pan. Turn again and roll. Make the edges thicker. Cover the dough with a wet cloth again for 10 minutes.

Now, turn the oven heat to 200 degrees and cook for 10 minutes.

Note: When you roll the bread, make sure to make the edges thick.

BREADS & NAAN

Campus	Recipe	Ingredients	4.1200 ml
geo	STREUSEL BAV	All Purpose Flour (Whole)	1 1/2
		Sugar	1/3
		Dry Yeast	1/2
		Butter	2 Tbsp
		Olive Oil	1 Tbsp
		Salt	1/2
		Vinegar Powder	1/2
		Water (Wheat Free)	

Method of Preparation:

This will make 10 small rolls with a soft yeast edge and a crumbly streusel center. Heat oven to 350 degrees. In a large bowl, mix flour, sugar, salt and yeast. Add water, olive oil and butter. Mix until a ball forms. Let it rise for 15 minutes. Turn the dough out onto a floured surface and knead for 10 minutes. Divide the dough into 10 equal balls. Roll each ball into a 1 1/2" diameter circle. Place them on a lightly greased cookie sheet. Place them in the oven and bake for 20 minutes.

Step 1: To preheat the oven, select category and weight 0 class start.

Step 2: When you are done, empty the bin and start the next process plan.

Campus	Recipe	Ingredients	4.1200 ml
geo	NAAN (BAKERY)	All Purpose Flour	1 1/2
		Butter	1/2 Tbsp
		Rising Powder	1/2
		Olive Oil	1 Tbsp
		Salt	1/2
		Flour (Wheat Free)	
		Seeded Bread (Optional)	
		Water (Wheat Free)	

TEST PREPARATION:

Olive Oil

Sugar

Flour

Yeast

Method of Preparation:

This will make 10 naan breads. Preheat oven to 350 degrees. Grease two 9x13" baking dishes with oil. In a large bowl, mix flour, sugar, yeast, olive oil and salt. Knead for 10 minutes. Add water and mix until a ball forms. Place them on a lightly greased cookie sheet. Place them in the oven and bake for 15 minutes.

Step 1: To preheat the oven, select category and weight 0 class start.

Step 2: When you are done, empty the bin and start the next process plan.

BREADS & NAAN

Campus	Recipe	Ingredients	Amount (per)
BBB	Naan Bread	All-Purpose	1 cup
		Salt	1/2 t
		Yeast	1/2 t
		Active Dry Yeast	1 tbs
		Ghee Powder	1 tbs
		Whole Ghee	1 tbs
		Dried Yeast	1/2 t
		Flax Seeds	1/2 t
		Ground Black Pepper	1/2 t
		Oil	2 tbs
		Milkmaid Chesse	1/2 cup
		Cheese	1/2 cup
		Water	1/2 cup

Method of Preparation

Step 1: In a large bowl, mix all ingredients except oil and yeast. Knead a smooth ball. Wrap the dough in the cloth coverment and let rise in a warm place for 10 minutes. When the dough is risen and puffed up, add yeast and oil. Roll into a 16x16 inch rectangle. Cut the top half into 8 equal size rectangles. Place them on a preheated oven tray and cook for 10 minutes.

Step 2: When your done baking, remove from oven and let cool for 5 minutes.

Campus	Recipe	Ingredients	Amount (per)
BBB	Lamington Bread	All-Purpose	1 cup
		Salt	1/2 t
		Active Dry Yeast	1/2 t
		Whipped Butter	1 tbs
		Milkmaid Chesse	1/2 cup
		Cheese	1/2 cup
		Water	1/2 cup

Method of Preparation

Step 1: Preheat oven to 200, and let yeast rise for 10-15 minutes. In a large mixing bowl, add yeast, salt, oil, milkmaid cheese, butter, dry yeast and water. Mix well to make a smooth ball. Knead the dough for 10-15 minutes. Put a piece of cloth over the dough. Let it rise again for 10 minutes. Once again flatten the bread and cover it with a cloth. Let it rise again for 10 minutes.

Step 2: To finish the bread, add 1 egg slightly beaten to the bread.

Step 3: Once your bread is ready, remove the cloth from the top and bake in the oven.

BREADS & NAAN

Campus	Recipe	Ingredients	Yield per
BSU	Pizza Dough	All-purpose flour (whole wheat)	120g per
		Salt	4.5g
		Dry yeast	2.5g
		Sugar	1.5g
		Oil	3.5g
		Garlic	1.5g
		Chili flakes	0.5g
		Spices	0.5g
		verage Measures	

METHOD

This will make a soft pizza dough which takes about a minute to mix. You can cover the dough for up to 2 hours. Preheat your oven to 200°C (fan) or 220°C (normal). Add the yeast, water and sugar to a bowl and set aside. Mix the flour, salt and garlic, then add the oil and chili flakes. Mix the dry ingredients and mix with a fork. Cover and leave it for 20 minutes in a cool place.

Step 1: Preheat the oven to 200°C (fan) or 220°C (normal).

Step 2: When you have enough time, stretch the dough out on the hot grill mesh and place it in the oven.

Campus	Recipe	Ingredients	Yield per
BSU	Bread Toast	bread	1 piece
METHOD			
Always eat bread at the high grill mesh rack. Place this grill mesh rack in the oven.			
Step 1: Soak bread in water until it becomes soft.			
Step 2: When the bread reaches soft, the slices will not fall from the grill.			

BREADS & NAAN

Category	Recipe	Preparation	Yield
BBQ	BBQ STEAK SANDWICH	BBQ meat.	1/2lb each
		BBQ meat sandwich	1 sandwich
		Shredded lettuce	1 head
		Creamy BBQ Ranch Dressing	1 bottle
		BBQ barbecue pull apart rolls	1 batch
		BBQ chicken and cheese sliders	1 batch
		BBQ ribs and cheese sliders	1 batch
		BBQ meat	1 bag
		BBQ meat	1 bag
		BBQ meat	1 bag

Method of Preparation:

Arrange sandwich rolls you have made from above. Remove from oven and remove from foil. Take 1/2 of the cheese slice. Apply one tablespoon green mustard on each of the sandwich rolls. Place the meat slices on top of the bread. Add the shredded lettuce and the creamy BBQ ranch dressing on top of the meat. Add the BBQ barbecue sauce on top of the meat.

Step 1: Start heating the oven to 350 degrees F.

Step 2: When the meat is done, take it out & press with BBQ for 10 minutes.

Category	Recipe	Preparation	Yield
BBQ	TAMALE BAKING	meat mix	1/2lb
		dry yeast	1 bag
		sugar	1/4 cup
		water	1/2 cup
		chicken broth (optional)	1/2 cup
		cheese (optional)	1/2 cup
		water (as required)	1 bag
		self rising flour	1 bag
		unsalted butter (for greasing)	1 bag

Method of Preparation:

The best way to make tamales is to soak the corn for 24 hours, boil the corn and cook it with a lot of salt for about 10 minutes. Take a small amount of flour, mix it with the water and add the yeast. Add the yeast mixture and flour to the corn and mix it well. Add the meat mix and cheese (optional) to the corn. Cover it with a damp cloth and keep it aside for 10 minutes. Open the dough and add the filling. Roll our each portion into a tamale of 5 inches. Use little oil to roll the tamales. Tie them with a string.

Step 1: Keep the tamales in the oven for 30 minutes. Before serving, add the meat mix.

Step 2: When the tamales are ready, take them out and serve.

Step 3: When the tamales are ready, take them out and serve. Make at the time following the same procedure. Give the tamales to the kids and serve hot.

BREADS & NAAN

Category	Recipe	Ingredients	Time
BBH	BUTTER NAAN	All Purpose Flour	1 hr
		Milk	10 min
		Sugar	10 min
		Yeast	10 min
		Water As Required	
		Oil	10 min
		Butter/Melted	10 min
		Salt As Required	
		Butter For Scattering On The Naan	10 min

Method of Preparation

Take warm water in a bowl. Add yeast, sugar and salt and cover with a lid for some time now. Take another mixing bowl. Now add all the ingredients, including yeast mixture and flour into a small bowl. Mix using enough water. Cover it with a damp cloth and keep aside for 1 hour. Once the dough is ready, take oil and rub each naan like a base of 2 inches. Use the dry flour to coat the edges. Roll the naan with a rolling pin. Make sure the edges are well coated with flour. Make the edges thin. Scatter the butter on top and press gently.

Step 1: When the naan is ready, keep it in a flat dish and cover with a lid.

Step 2: When the naan needs more 5-6 minutes, turn it over and press again.

These steps will make the naan soft and fluffy. Scatter the butter at the end while serving.

Category	Recipe	Ingredients	Time
BBH	PLAIN PARATHA	Whole Flour	1 hr
		Milk	10 min
		Sugar	10 min
		Oil	10 min
		Water As Required	
		Salt To Taste	
		Water As Required	

Method of Preparation

In a large mixing bowl, add flour, salt, sugar and oil. Mix them well until they are well combined and smooth.

Now add yeast to the flour and mix it well. Cover the bowl with a lid and let it sit for 1 hour. Once the dough is ready, take the whole mix. Divide the dough into equal portions. Roll each portion into a ball. Press the edges of the ball and roll it into a flat circle. Put oil on the edges and roll it again. Repeat the same procedure for the remaining balls. Roll the balls into flat circles. When the oil is ready, scatter the butter on top of the flat circles. Roll the circles again. Scatter the butter again. When the butter is scattered, place the flat circles on a flat pan. Cook the parathas on a low flame for 5-6 minutes. Turn the parathas after 3-4 minutes. If such the parathas stick to the base, then flip them over and cook them again. This way, you can serve them.

BREADS & NAAN

Category	Recipe	Ingredients	Time (hrs)
BBHS	ALOO PARATHA	For The Paratha: <ul style="list-style-type: none"> For The Potato Stuffing 2 lbs Potatoes 1/2 cup Chopped Onion 1/2 cup Chopped Bell Peppers 1/2 cup Chopped Cabbage 1/2 cup Chopped Carrots 1/2 cup Chopped Tomatoes 1/2 cup Chopped Onions 2 Tbsp Butter 1 Tbsp Cumin Masala 1 Tbsp Red Chilli Powder 1/2 tsp Garam Masala 1/2 tsp Turmeric To The Dough: <ul style="list-style-type: none"> Wheat Flour Oil Salt To Taste Water Vinegar Vegetable Oil For Flying The Parathas: <ul style="list-style-type: none"> Oil Or Ghee As Preferred 	11 hrs

Method of Preparation:

Wash the potatoes and boil them until soft. Once you take the skin off, mash them well. Now add all stuffing ingredients differently. Take the red chilli powder from the dough and add it to the potato mixture. Add the onions to the filling mixture. If the filling mixture is too dry, add some water and add some oil to the mixture.

Now, take the water in a bowl. Add flour, vegetable oil and salt to taste.

Step 1: When the dough becomes smooth and elastic, it is ready.

Step 2: When the dough needs to be used, take a pinch of the dough and

make a small ball. Press the ball to make it flat. Now, add the potato mixture to the center.

BREADS & NAAN

Category	Recipe	Ingredients	Time
BB18	KOUSHK	Maida	1 hr
		Yogurt	1 hr
		Sugar	1 hr
		Yeast	1 hr
		Fresh Green	1 hr
		Cooked beans	1 hr
		Oil	1 hr
		Water	1 hr

Method of Preparation:

In a large bowl mix water with oil until well combined. Add yeast and let it stand for at least 5 minutes. In a mixing bowl mix yogurt & beans and mix them until well combined. Add the yeast mixture and mix it well. Pour this mixture in the bowl with oil and mix well. Cover the bowl with a clean cloth (apron) for 30 minutes. After 30 minutes add 1 cup of maida and mix well. If the dough is too soft add more maida. If the dough is too hard add water. Knead the dough until it becomes soft, about 20 minutes.

Dosa 1 (Bengaluru style Dosa):

Dosa 2 (When the other dosas have been fully cooked):

Heat a griddle or tawa over medium heat. Place the dosa on the tawa and cook for 2-3 minutes.

BREADS & NAAN

Category	Recipe	Ingredients	Time
BHET	ALOO KULCHA	For The Potato Stuffing	11:200 AM
		Balled & Meated Potato	7 min
		Green Chilli Chopped	2
		Coriander Leaves	2 min
		Ajwain	1/2 tsp
		Ghee/Milk	1/4 tsp
		Oil/Tomato	1/4 tsp
		Salt As Required	
		For Dough	
		Maida	1 cup
		Dry Yeast	1/4 cup
		Sugar	1 tbsp
		Warm Water	50 ml
		Flax Seeds	2 tbs
		Olive Oil	1/4 cup
		Yeast	1/4 cup
		Olive Oil	1/4 cup
		salt	1/4 cup

Method of Preparation:

In a mixer bowl add maida dry yeast and salt. Add 1/4 cup warm water for yeast to ferment. In a mixing bowl take maida, add 1/4 cup warm milk with yeast. Add the yeast mixture & mix it well. Cover the dough and keep it aside for 1 hour. Mix the potato filling, add some coriander leaves & Ajwain. Roll the dough and roll the balls in small cones. Apply some oil on top of potato filling & cover the edges of the cone with the filling at one end of the small cones. Press and press it well with hands to make it look like a cone. Heat the oven to 200 degrees. Preheat the oven with olive oil in water bath for 10 minutes or 500 degrees. Cook the cones through in preheated oven for 10 minutes and then turn down the heat to 180 degrees for 10 minutes.

Note: Before adding oil don't forget to wash hands.

Note: When the cone begins to puff take off from the oven & press start.

Note: If you want to add more oil then add 1/4 cup more.

BREADS & NAAN

Category	Recipe	Ingredient	Quantity
Roti	Naan	Flour	400 gms
		Oil	4 ml
		Yeast	10 gm
		Butter	100 gm
		Salt	110 ml
		Cumin Seeds	1 ml
		Garlic Powder	1 ml
		Chilli Powder	1 ml
		Soya	10 gm
		Onion Powder	1 ml
		Garlic Powder	1 ml

Method of Preparation

1. Mix flour, salt, sugar & baking powder. Mix in water, yeast & soya, add some soya oil & make a soft dough. Add the milk & yeast if required. After making the dough add melted butter & knead the dough well. Cover it with a cloth & let it rise for about 1 hour.

2. Knead the dough on a flat board & roll into the naan size. Press strongly, else it will be thin. Divide the dough into 10 equal parts & roll each into a ball. Put on a flat pan & cook over a gas flame until both sides become brown & crisp.

3. When the roti is ready, keep it covered on the tawa till just start.

4. Remove the roti from the tawa & serve immediately for the meal.

Category	Recipe	Ingredient	Quantity
Roti	Laal Chawal Paratha	Whole Wheat flour	2 cups
		Oil	2 Tbsp
		Milk	1/2 cup
		Water	1/2 cup
		Salt	1/2 tsp

Method of Preparation

1. Mix flour, oil, salt & water. Knead the dough & cover it with a cloth & let it rest for 1 hour.

2. Keep tawa on low heat. Take 1/4th of the dough & roll it into a flat circle. Put the paratha on the tawa & cook it on both sides. Turn the paratha over & cook it on the other side. Repeat the same procedure. Do not put a lid over the tawa while cooking.

3. When the paratha is ready, remove it from the tawa & press it.

4. When the paratha turns the colour of light brown, take it off the tawa & serve it with the same procedure. Continue the process.

BREADS & NAAN

Category	Item	Description	(125g) [A]
Naan	Plain Naan	Flour	210 g
		Oil	4 ml
		Milk for dipping	100 ml
		Butter	100 g
		Salt	110 mg
		Oregano	1 mg
		Parmesan	5 mg
		Shredded Mozzarella	10 mg
		Sugar	10 mg
		Chili Flakes	1 mg
		Cumin Seeds	1 mg
		Garlic	1 mg

Naan Preparation

1. In a large bowl mix flour, salt, oil & cold water. Knead the dough until soft & add 1/2 the yeast, then add 1/2 the warm water & mix well. Add the remaining yeast & mix again. After mixing the dough has risen, punch it down & let it rest for 10 minutes. Then roll the dough out & keep the dough covered in a warm place or a sturdy bowl in a warm place. After 10 minutes punch the dough again & keep it in the microwave. Set the microwave after weight it press start. Once the dough rises & appears lighter in color, it's time to roll it out. Roll it out from the center outwards with a rolling pin. It's time to add the toppings.

Step 1: When the oven heats up, it's time to add the toppings & press start.

Step 2: When the oven bakes for 300 degrees min, don't forget to switch the oven off.

TADKA & CURRY

Category	Rating	Ingredients	100 gm	200 gm
Flour	TAJMAH - CHAWAL RASNAK	Wheat	2 kg	4 kg
		Green Chilli	1	2
		Chopped Onion	1	2
		Lemon	1/2	1/2
		Garlic	10 gm	10 gm
		Ginger	10 gm	10 gm
		Mustard Seeds	1/2	1/2
		Tomato Paste	15 gm	15 gm
		Red Chilli Powder	1 gm	1 gm
		Cumin Seeds	1/2	1/2
		Cardamom	1/2	1/2
		Cinnamon	1/2	1/2
		Bay Leaves	1/2	1/2
		Coriander	10 gm	10 gm
		Cloves	3	3
		Asafoetida	1	1

Method of Preparation:

Take a non-stick wok heat oil and add the ingredients according to the recipe given and Select Desi ghee after adding all the ingredients mix well and cook.

TADKA & CURRY

Category	Item	Measure	500 gm	650 gm
FOX	COCONUT FRAWNS	5 cups		
	Flax Seeds	200 gm	250 gm	
	Ground Coriander	1/2 cup	1/2 cup	
	Ground Cumin	1/2 cup	1/2 cup	
	Lemon JUICE	1/2 cup	1/2 cup	
	Red Chilli Powder			
	Coriander			
	Ground Cumin	1/2 cup	1/2 cup	
	Coco Paste	1/2 cup	1/2 cup	
	Ground Cumin	1/2 cup	1/2 cup	
	Green Chillies	6	6	
	Green CHILLIES Slices	6	6	
	Ground CHILLI Powder	1/2 cup	1/2 cup	
	Ground Cumin	1/2 cup	1/2 cup	
	Curry leaves	1/2 cup	1/2 cup	
	Lemon juice	1/2 cup	1/2 cup	
	Chilli Powder	1/2 cup	1/2 cup	
	Sesame Seeds	1/2 cup	1/2 cup	
	Ground Cumin	1/2 cup	1/2 cup	
	Ground CHILLI Powder	1/2 cup	1/2 cup	
	Curry leaves	1/2 cup	1/2 cup	
	Sesame Seeds	1/2 cup	1/2 cup	
	Chopped Coriander leaves	2 cups	2 cups	
	Whole Peppercorn			

Mixing of ingredients

In a mixing bowl add all marinade ingredients in a wet and less acidic condition for marination. Take enough quantity of water to mix all the ingredients. Add 1/2 cup water to the bowl. Mix well. Blend 1/2 cup water to get weightless batter.

Keep the batter ready for 10 minutes and then add the marinade. Mix well.

TADKA & CURRY

Category	Recipe	Ingredients	150 ml	250 ml
FRI	JALJEZWAN CHICKEN	Chopped Chicken	150 ml	250 ml
		Young Chilli	1/2	1/2
		Tomato Ketchup	1 Tbsp	1 Tbsp
		Dry Red chillies	2 nos	4 nos
		Garlic Paste	1/2	1/2
		Kew Lime Essence	1/2 ml	1 ml
		Almonds	1 nos	1 nos
		Juice	1/2	1/2
		Sugar	1/2	1/2
		Certified Mixed V/M G-Cap	2 tsp	2 tsp
		Oil	1/2	1/2
		Sethi's Rasam		

Method of Preparation

Step 1: Take a microwave safe bowl add all ingredients when the chicken turns brown, switch off microwave (apply & heat 5m)

Step 2: When the meat turns brown add all remaining ingredients to oil and press start. Serve hot.

Category	Recipe	Ingredients	150 ml	250 ml
FRI	KASHMIRI KALI PANEER	Cheese cubes	150 ml	250 ml
		Onion Tadka	1/2	1/2
		Onions Chopped	1/2	1/2
		Powdered Tandoori	1/2	1/2
		Chopped Cumin	1/2	1/2
		Chilli Powder	1/2	1/2
		Chopped Mint	1/2	1/2
		Tomato Puree	1/2	1/2
		Water	1/2	1/2
		Sethi's Rasam	1/2	1/2
		Oil		

Method of Preparation

Step 1: Take a microwave safe bowl add all ingredients; otherwise press Sethi's Rasam button (use oil wet and add quantity & press start)

Step 2: When the meat turns brown add all remaining ingredients with oil and press start. Serve hot.

TADKA & CURRY

Category	Item	Ingredient	200g	100g
1	Oil	Oil	100g	50g
2	Red Chilli	Red Chilli	10g	5g
	Pepper	Pepper	50g	25g
	Grated Ginge	Grated Ginge	10g	5g
	Curry Powder	Curry Powder	10g	5g
	Ginger	Ginger	10g	5g
	Chillies	Chillies	10g	5g
	Black Chilles	Black Chilles	10g	5g
	Yellow Chilles	Yellow Chilles	10g	5g
	Chopped Green Chillies	Chopped Green Chillies	10g	5g
	Hing	Hing	50mg	25mg
	Sugar	Sugar	10g	5g
	Tomato Ketchup	Tomato Ketchup	10g	5g
	Mashed Besan	Mashed Besan	10g	5g
	Salt To Taste	Salt To Taste		
	Chopped Coriander Leaves	Chopped Coriander Leaves		
	Garnish	Garnish		
	Winged Beans	Winged Beans		

Method & Preparation

Step 1: Heat the oil in a pan in a medium flame till it becomes hot. Take a small piece of ginger and add it to the oil. Add the yellow chilles, black chilles, red chillies and the green chillies.

Step 2:

Add the ketch up, besan and add the remaining ingredients and mix well add water start. Garnish with coriander leaves and serve.

TADKA & CURRY

Category	Recipe	Ingredients	100g	250g
ITEM	GREEN CHILLI MASALA	Morinda Root Green Chilli Sour Cream Rice Sun Dried Tomato Lemon Juice Salt Bitter Gourd Onions (Skinned) For Garnish	2 Tbsp 1 Tbsp 1/2 cup 1/2 cup 1 Tbsp 1/2 cup 1/2 cup 1/2 cup 1/2 cup	2 Tbsp 1 Tbsp 1/2 cup 1/2 cup 1 Tbsp 1/2 cup 1/2 cup 1/2 cup

Method of Preparation:

Step 1: Wash and remove stems from the green chillies. Remove the seeds from the chillies and wash them. Add onions and wash them well and add. Gently slice the onion. Add rice flour and mix well.

Step 2: Heat oil in a pan and add the green chillies and onions. Add the rice flour and mix well. Remove garnish with green chillies and serve.

Category	Recipe	Ingredients	100g	250g
ITEM	GRANITE LEAVES CURRY	Granite Leaves Coconut Grated Kashmiri Chilli Mustard Seeds Fenugreek Seeds Tamarind Powder Oil for Frying Salt to Taste	1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp	1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp 1 Tbsp

Method of Preparation:

Step 1: Wash and remove stems from the green chillies and add ingredients other than onion and garlic, to a well oiled vessel. (Garlic and onion kept aside).

Step 2: After the above removes add remaining ingredients in well oiled vessel and serve.

TADKA & CURRY

Category	Recipe	Ingredients	200 g	250 g
PC8	OTHER CURRY/TADEKA	Tomato Ketchup	160 ml	160 ml
		Ginger, Freshly Chopped	15 ml	15 ml
		Selling Goods, Chopped Peas	160 g	160 g
		Chopped Onions	160 g	160 g
		Green Chopped Peas	160 g	160 g
		Soya Sauce	16 ml	16 ml
		Tomato Ketchup	160 ml	160 ml
		Oil Salt	16 ml	16 ml
		Water	160 ml	160 ml
		Mustard	16 ml	16 ml
		Paste	160 ml	160 ml
		Garlic	16 ml	16 ml
		Red Chilli Powder	16 ml	16 ml
		Cardamom	16 ml	16 ml
		Whole Peas	160 g	160 g

Method of Preparation

Step 1: Take a microwave oven safe bowl, add all the ingredients listed above, mix well and heat. Step 2: Heat the ingredients listed from Step 1, after heating remove it from the microwave and add more salt. Serve hot.

Category	Recipe	Ingredients	200 g	250 g
PC8	PAINEER PEAS CURRY	Panner Cubes	200 g	250 g
		Onion, Finely Chopped	160 g	160 g
		Tomato Paste	160 g	160 g
		Tomato Ketchup	160 ml	160 ml
		Single Cream-Paste	16 ml	16 ml
		Coriander Powder	16 ml	16 ml
		Cream Powder	16 ml	16 ml
		Green Masala	16 ml	16 ml
		Amrit Powder	16 ml	16 ml
		Green Chillies (Optional)	16 ml	16 ml
		Heavy Cream	160 ml	160 ml
		Oil & Butter	16 ml	16 ml
		Cardamom	16 ml	16 ml
		Whole Peas	160 g	160 g

Method of Preparation

Step 1: Take a microwave oven safe bowl and add all the ingredients other than panner, cover with foil and heat. Step 2: Take the foil out, add panner, mix well and add oil, butter, cardamom, whole peas and serve hot.

TADKA & CURRY

Category	Name	Ingredients	Unit	BB
BBH	GRATED KASURI CURRY	Rawal (Kashmiri)	100 gm	100 gm
		Cocoons (Brewed)	100 gm	100 gm
		Dried Chopped	100 gm	100 gm
		Chilli Powder	1 gm	1 gm
		Minced Green Chilies	1	1
		Green Chilies	4 nos.	4 nos.
		Masoor Beans	100 gm	100 gm
		Curry leaves	5 gm	5 gm
		Onions Grated		
		Bitter Gourd		
		Coconut (Grated) 100 gm		

Method of Preparation

Step 1: Take a microwave oven safe bowl add all the ingredients other than grated coconut and coconut leaves, mixed and keep it ready for microwave operation.

Step 2: When the oven beeps remove and all remaining ingredients other than coconut leaves, add 100 gm. water. Cover the bowl with lid and press start. Remove garnish with coconut leaves and serve.

Category	Name	Ingredients	Unit	BB
BBH	GRILLED CHILLI PATTY	Minced G + Chilli Powder	100 gm	100 gm
		Masoor Beans	100 gm	100 gm
		Red Chillies	5	5
		Bitter Gourd		
		Bitter Gourd		

Method of Preparation

Step 1: Take a microwave oven safe bowl add all the ingredients other than oil with their respective category

Step 2: Add oil

Step 3: Mix the ingredients together and add the remaining ingredients in well and press start

TADKA & CURRY

Category	Recipe	Ingredients	200 ml	250 ml
RD12	PALAK MIRKA (MARBALA)	Cream	100 ml	125 ml
		Vegetable Stock Base	100 ml	125 ml
		Onion, Finely	100 gm	125 gm
		Chilli Oil based Filler	10 gm	12 gm
		Curry, Spices	10 gm	12 gm
		Water	100 ml	125 ml
		Salt	10 gm	12 gm
		Black Pepper	10 gm	12 gm
		Water (Optional)		

Method of Preparation

Step 1 Take a microwave safe bowl, add onion, add water, cover it with Kitchen foil and boil until onion starts soft. After the onion softens add gravy and water. Step 2 Take another MIC safe bowl, add all other ingredients to make a paste mix well and keep it for 10 min.

Category	Recipe	Ingredients	200 ml	250 ml
RD13	CARROT CURRY	Carrot Chopped	200 gm	250 gm
		Blended Salma's Chilled Paste	100 gm	125 gm
		Onion, Finely	10 gm	12 gm
		Red Chilli Powder	10 gm	12 gm
		Tomato Powder	10 gm	12 gm
		Mustard Seeds	10 gm	12 gm
		Curry, Spices	10 gm	12 gm
		Water	100 ml	125 ml
		Salt	10 gm	12 gm
		Black Pepper	10 gm	12 gm
		Water (Optional)		

Method of Preparation

Step 1 Take a microwave safe bowl, add all the ingredients, cover it with Kitchen foil and boil until onion starts soft.

Step 2 Add the blended paste to the mixture and mix well and keep it for 10 min. Add water if required and serve.

TADKA & CURRY

Category	Reagent	Ingredients	100 g	250 g
1	REAGENTS	Salt	1.5 gm	4 gm
		Chopped Potatoes	25 gm	75 gm
		Chopped Tomato	1 gm	1 gm
		Chopped Onion	1 gm	1 gm
		Mustard Seeds	0.5 gm	1.5 gm
		Cumin Seeds	0.5 gm	1.5 gm
		Green Chilli	1 gm	1 gm
		Turmeric	0.1 gm	0.1 gm
		Curry Leaves	0.5 gm	0.5 gm
		Turmeric Powder	0.05 gm	0.05 gm
		Red Chilli Powder	0.05 gm	0.05 gm
		Black Pepper	0.05 gm	0.05 gm
		Cardamom	0.05 gm	0.05 gm
		Poppy Seeds	0.05 gm	0.05 gm
		Oil	4.5 gm	11 gm
		Salt To Taste		
		Water As Required		
		Oil As Required For Tadka		

Method of Preparation

Step 1 : Take a non-stick pan heat oil add all the ingredients after that remove from the heat add water as required for tadka.

Step 2 : Then take a non-stick pan add the remaining ingredients mix well and press hard then add oil and add water as required for tadka.

TARKA & CURRY

Category	Recipe	Ingredients	100 gr	150 gr
TE	CHICKEN CHIKKAN MURGH	Skinned Chicken (Chopped lengthwise)	100 gr	150 gr
		Western Beets	100 gr	100 gr
		Pepperorns	1 small	1 small
		Chopped Green Chilli	1 tiny	1 tiny
		Tomato Paste	1 tiny	1 tiny
		Curried Powder	1 tiny	1 tiny
		Summ Towels	1 tiny	1 tiny
		Gilli's Chakki	1 small	5 ml
		Chopped Onion	1 tiny	1 tiny
		Chopped Tomato	1 tiny	1 tiny
		Red Chilli Powder	1 tiny	1 tiny
		Cottage Butter	1 tiny	1 tiny
		Garam Masala Powder	1 tiny	1 tiny
		Oil for Frying		
		Salt To Taste		

Method of Preparation

Step 1: Take a deep pan with oil, add all the ingredients given above, Roast on a high heat until they get burnt at the bottom [press start]

Step 2: When all the ingredients are well roasted, remove the oil and add the remaining ingredients and again roast until they get burnt [press start]

Category	Recipe	Ingredients	100 gr	150 gr
TE	PRawn MATAR CURRY	Prawns	100 gr	150 gr
		Green Peas	1 tiny	1 tiny
		Onion	1/2 cup	1 cup
		Tomato	1/2 cup	1/2 cup
		Chopped Green Chilli	1 tiny	1 tiny
		Chopped Onion	1 tiny	1 tiny
		Red Chilli Powder	1 tiny	1 tiny
		Curried Powder	1 tiny	1 tiny
		Summ Towels	1 tiny	1 tiny
		Garam Masala Powder	1 tiny	1 tiny
		Oil for Frying	2 tbsps	2 tbsps
		Salt To Taste		
		Oil for Roasting		

Method of Preparation

Step 1: Take a deep pan with oil, add all the ingredients given above, Roast on a high heat until they get burnt [press start]

Step 2: When all the ingredients are well roasted, remove the oil and add the remaining ingredients, Roast on a high heat until they get burnt [press start]

TADKA & CURRY

Category	Recipe	Ingredients	100 g†	250 g†
10.11	KASHMIRI KALU PAJEEF	Peeled Potatoes	200 gm	280 gm
		Sliced Onions	1/2 cup	1 cup
		Tomato Puree	1/4 cup	1/2 cup
		Yellow Mustard	1 tsp	4 tsp
		Mustard Paste	1/2 tsp	1/2 tsp
		Oil	1/4 cup	1/2 cup
		Chopped Cilantro	2 tbsp	4 tbsp
		Croissant Garnish	1 tsp	2 tsp
		Chilli Powder	1 tsp	1 tsp
		Salt to Taste		

Method of Preparation

Step 1: Take a microwave safe bowl add all the ingredients after that place it in microwave oven for 2 minutes. Select category enter weight and press start.

Step 2: After the beep remove and add the remaining ingredients. mix well until thick then garnish add cilantro. Serve hot.

Category	Recipe	Ingredients	100 g†	250 g†
10.12	CHILLI SOYA MINGGETS	Soya Minigets Fresh	200 gm	280 gm
		Bottled Gobhi Chopped	1/2 cup	1 cup
		Yellow Mustard	1/2 tsp	1 tsp
		Green Chilles Fine	1/2 tsp	1 tsp
		Soya Sauce	1/2 tsp	1/2 tsp
		Oil	1/4 cup	1/2 cup
		Cold Water Leaves For Garnish	2 tbsp	3 tbsp
		Salt to Taste		
		Olive Oil		

Method of Preparation

Step 1: Take a microwave safe bowl add all the ingredients after that place it in microwave oven for 2 minutes. Select category enter weight and press start.

Step 2: After the beep remove and add the remaining ingredients other than cold water leaves, mix well until thick then garnish add oil. Serve hot.

TADKA & CURRY

Category	Reorder	Ingredients	200g	500g	1kg
TOTAL	MIRCH KA KHICHDI	Deep Fried Green chillies	100g	100g	100g
		Chili flakes	10 gms	10 gms	10 gms
		Dried chilly powder	10 gm	10 gm	10 gm
		Mustard seeds	10 gm	10 gm	10 gm
		Asafoetida	1 gm	1 gm	1 gm
		Curry leaves	10 gm	10 gm	10 gm
		Cinnamon sticks	10 cm	10 cm	10 cm
		Cardamom pods			
		Coriander leaves & stalks			
		Bay leaves			
		Black cardamom			
		Cumin seeds			
		Grated coconut			
		Groundnut oil	100 ml	100 ml	100 ml
		Roasted Peanuts	100 gms	100 gms	100 gms
		Chana dal seeds	100 gms	100 gms	100 gms
		Sesame seeds	100 gms	100 gms	100 gms
		Cumin seeds	100 gms	100 gms	100 gms
		Poppy seeds	100 gms	100 gms	100 gms
		Ban Chilli	1	1	1
Method of Preparation:					
1. Add all "reorder" ingredients to make "Mirch ka Khichdi".					
2. Heat 100 gms of groundnut oil in a small fire. Add the ingredients mentioned in the above sequence. After adding each ingredient, add the next ingredient after a slight gap. This will keep the heat from getting too hot than the coriander leaves and the mustard seeds etc. Finally, just before serving, add the Ban Chilli.					

TADKA & CURRY

Category	Recipe	Ingredients	Unit	Qty	Unit	Qty
TC21	PRAWN XMAS CO	Bell Pepper	1pc	1 pc	1 pc	1 pc
		Tomatoes (Chopped)	1 bowl	1 bowl		
		Cumin Seeds	1tsp	1tsp		
		Dried Red Chilli	1pc	1pc		
		Curry Leaves	few	few		
		Onion (Finely)	1pc	1pc		
		Turmeric Powder	1/2tsp	1/2tsp		
		Wheat	100gms	100gms		
		Green Peas	1cup	1cup		
		Salt	1tsp	1tsp		
		Bell Pepper				

Method of Preparation:

Step 1 Take a microwave oven safe bowl, add all the ingredients under 'TC' section and mix well. Add salt to taste.

Step 2 After the bell pepper is cooked add the remaining ingredients and mix well again. Add 'Bell Pepper' last.

Category	Recipe	Ingredients	Unit	Qty	Unit	Qty
TC21	CRAB-CURRY	Big Size Crabs	1	1		
		Big Size Onion Sliced	1	1		
		Red Chilli (Whole)	1	1		
		Tomato (Pcs)	1/2cup	1/2cup		
		Curry Leaves	1tsp	1tsp		
		Coriander Sprouts	1tbsp	1tbsp		
		Garam Masala Powder	1tsp	1tsp		
		Garlic & Ginge Paste	1tsp	1tsp		
		Chilli Powder	1/2tsp	1/2tsp		
		Salt				
		Water (as Required)				
		Bell Pepper				

Method of Preparation:

Wash the crab thoroughly and remove any sand from the body. Remove the head and the legs and keep it aside. Remove the shell. Cut the crab into pieces. Add the cleaned crab meat with the cleaned shell and wash it and boil it in water.

Step 1 Take a microwave oven safe bowl. Add ingredients under 'TC' section and mix well. Add salt to taste.

Step 2 After the crab is cooked add the remaining ingredients and mix well again. Add 'Bell Pepper' last.

TADKA & CURRY

Category	Result	Ingredients	Unit	Quantity	Unit	Quantity
Food	PANCAKE CURRY	Panacea	200	200	g	g
		Chana Flour	1 kg	1 kg		
		Green Chilli	1	1		
		Ginger Paste	10 g	10 g		
		Curry Leaves	5	5		
		Mixed Spices	1/4	1/4		
		Water	1000	1000		
		Tomato Powder	100	100		
		Red CHILLI Powder	10 g	10 g		
		Sugar	100 g	100 g		
		Cinnamon	1/4	1/4		
		Salt to taste				
		1/2 - 1 Teaspoon Coriander				

Method of Preparation:

Step 1: Take a mixing bowl and add the ingredients other than panacea, water, sugar and salt. Mix well and keep aside. While doing this add 2-3 drops of lemon juice. If you add more lemon juice other than the coriander leaves add 1/2 cup of milk instead. Remove excess water with mixed flour.

TADKA & CURRY

Category	Item	Quantity	Cost	Cost %
1001	Onions	100g (Packets)	₹ 1.00	₹ 1.00
	Ghee	100gms	₹ 10.00	₹ 10.00
	Tomato Paste	100gms	₹ 1.00	₹ 1.00
	Curd	100g	₹ 1.00	₹ 1.00
	Sugar			
	Coconut			
	Garlic Cloves			
	Black Peppercorns			
	Green Chilli			
	Mustard Seeds			
	Curry Leaves			
	Potato			
	Carrot (Medium)			
	Onion (Large)			
	Tomato			
	Black Peppercorns			
	Paprika Powder			
	Coriander Powder			
	Mustard Seeds			
	Curry Leaves			
	Garlic Cloves			
	Green Chilli			
	Curry Powder			
	Ground Masala			
	Ground Turmeric			
	Salt & Garam			
Method of Preparation				
Step 1: Take a microwave oven safe bowl, add all the ingredients after the above listed order, mix well in the bowl, cover it with a lid and cook it for 2 minutes.				
Step 2: After the above time is over, open the lid and mix again, now add some oil, Garam masala, Coriander and Green chilis.				

TADKA & CURRY

Category	Base	Ingredients	200 g	250 g
FOOD	CARROT CURRY	Carrot Curried	200 g	250 g
		Onion, Chopped	1 cup	1 1/2 cups
		Green Chilies, Chopped	1	1
		Singh Paste	1 1/2 tbs	1 1/2 tbs
		Garam Paste	1 1/2 tbs	1 1/2 tbs
		Tomato Puree	1/2 cup	1/2 cup
		Water, Oats	1 cup	1 1/2 cups
		Zimmo Paste	1 1/2 tbs	1 1/2 tbs
		Masoori Paste	1 1/2 tbs	1 1/2 tbs
		Onions, Sautéed		
		Salt To Taste		
		Water As Required		

METHOD OF PREPARATION

Step 1: Take a microwave oven safe bowl and all the ingredients other than saffron, onion (these are to be added later) and salted category after mixing, please mix. Step 2: After the step above, add all the remaining ingredients in the bowl and mix well and saffron and garnish.

Step 3: After the step above, add the remaining ingredients as well as mix for 2 minutes on 500W.

Category	Base	Ingredients	200 g	250 g
FOOD	KETTLE KALI KATAR	Onion, Chopped	1 cup	1 1/2 cups
		Medium Onion	1 cup	1 1/2 cups
		Water, PC Cream	1/2 cup	1/2 cup
		Green Paste	1 cup	1 1/2 cups
		Green Chilli Paste	1 1/2 tbs	1 1/2 tbs
		Garam Paste	1 1/2 tbs	1 1/2 tbs
		Masoori Paste	1 1/2 tbs	1 1/2 tbs
		Zimmo	1 1/2 tbs	1 1/2 tbs
		Onions, Sautéed		
		Salt To Taste		

METHOD OF PREPARATION

Step 1: Take a microwave oven safe bowl and all the ingredients other than onion, water, green peas, masoori, masoori and salted category, after mixing, please mix. Step 2: After the step above, add all the remaining ingredients in the bowl and mix well and saffron and garnish.

TADKA & CURRY

Category	Recipe	Ingredients	200 gm	250 gm
Curry	BABY CORN MASALA	Baby Corn Cottage Cheese Tomato Ketchup Peeled (Okra/Chilli Powder) Ghee (Butter) Turmeric Powder Mustard Seeds Cumin Seeds Fenugreek Seeds Salt Oil/Taste Onions/Tomatoes	200 g 1 kg 1 kg 100 g 1 kg 1 kg 1 kg 1 kg 1 kg 1 kg 1 kg 1 kg	250 g 1.25 kg 1.25 kg

Method of Preparation

Step 1: Take a deep bowl add oil and at the bottom add the Baby Corn, Okra and Cabbage. Mix well and add salt, add 100gms of Chilli powder, mix well and add 100gms of Tomato Ketchup, mix well.

Step 2: After the step above add all the remaining ingredients other than Oil and taste and mix well. Finally add salt and mix again and serve hot.

Category	Recipe	Ingredients	200 gm	250 gm
Curry	KARELA FRY	Long (Karela) Brinjals Lemon Juice Turmeric Powder Red Chilli Powder Mustard Seeds Gated Methi Onions/Beetroot Salt/Taste	200 g 1 kg 1 kg 1 kg 1 kg 1 kg 1 kg 1 kg	250 g 1.25 kg 1.25 kg 1.25 kg 1.25 kg 1.25 kg 1.25 kg 1.25 kg

Method of Preparation

Wash the Karela and Brinjals, cut 1-2 cm thick and wash it well.

Step 1: Take a deep bowl add oil and at the bottom add the Brinjals, mix well and add the karela, mix well and add 100gms of Red Chilli powder, mix well and add 100gms of Turmeric powder, mix well.

Step 2: After the step above remove and add 100gms of Gated Methi, mix well and serve hot.

TADKA & CURRY

Category	Recipe	Ingredients	100 g	500 g
Root	CAULIFLOWER CHOWDERY	Cauliflower Florets Onion Chopped Green Chilies Cumin Powder Lemon Juice Tomato Puree Milk, Cream Ginger Paste Curry Leaves Oil to Season Salt to Taste	100 gms 10 gms 10 gms 10 gms 10 ml 10 gms 10 gms 10 gms 10 gms 10 gms 10 gms 10 gms	100 gms 10 gms 10 gms 10 gms 10 ml 10 gms 10 gms 10 gms 10 gms 10 gms 10 gms 10 gms

Method of Preparation

- Step 1: Take a microwave safe bowl add all the ingredients (except cauliflower florets and salt) Mix well (do not overmix) and keep aside.
- Step 2: After the heat removes and add the remaining ingredients, mix well again and set. Remove and serve.

Category	Recipe	Ingredients	100 g	500 g
Root	ABIR TADKA ROOT CURRY	Tomato (Diced & Peeled) Roasted Garlic Powder Red Chilli Powder Cumin Powder Mustard Seeds Cumin Seeds Olive Oil Pasta (Boiled) Salt to Taste	100 g 10 gms 10 gms 10 gms 10 gms 10 gms 10 ml 10 gms 10 gms 10 gms	100 g 10 gms 10 gms 10 gms 10 gms 10 gms 10 ml 10 gms 10 gms 10 gms

Method of Preparation

- Step 1: Take a microwave safe bowl add all the ingredients after that add oil (set). Mix well and keep aside (do not overmix).
- Step 2: After the heat removes and add the remaining ingredients well and mix again. Serve hot.

TADKA & CURRY

Category	Recipe	Ingredients	250 ml	500 ml
TCR	GREEN CHANA DAAL	Green Chana	1 cup	1.5 cups
		Tomato Chunks	1 cup	1.5 cups
		Green Chopped	1 cup	1.5 cups
		Green Chilli	1	1
		Coriander Powder	1/2 tsp	1/2 tsp
		Cumin Powder	1/2 tsp	1/2 tsp
		Fennel	1/2 tsp	1/2 tsp
		Turmeric Powder	1/2 tsp	1/2 tsp
		Dalchini Powder	1/2 tsp	1/2 tsp
		Spice Mix	1/2 tsp	1/2 tsp
		Water	1 cup	1 cup
		Salt To Taste		

Method of Preparation

Step 1: Take a pressure cooker add oil and saute the ingredients like chickpeas and water. Once the water comes to boil, switch off the flame.

Step 2: After the water boils add coriander, turmeric, cumin, dalchini and fennel powder.

Category	Recipe	Ingredients	250 ml	500 ml
TCR	RED MACHRI	Red Chickpeas & Water	1 cup	2 cups
		Tomato Chunks	1 cup	1.5 cups
		Green Chopped	1 cup	1.5 cups
		Green chilly	1 cup	1.5 cups
		Coriander	1 cup	1.5 cups
		Fennel	1 cup	1.5 cups
		Turmeric powder	1/2 tsp	1/2 tsp
		Cumin powder	1/2 tsp	1/2 tsp
		Salt	1/2 tsp	1/2 tsp
		Curry leaves	1/2 tsp	1/2 tsp
		Chopped ginger	1/2 tsp	1/2 tsp
		Water	1 cup	1 cup
		Coriander Powder	1/2 tsp	1/2 tsp
		Salt	1/2 tsp	1/2 tsp
		Oil	1/2 tsp	1/2 tsp
		Cardamom	1/2 tsp	1/2 tsp

Method of Preparation

Step 1: Take a pressure cooker add oil and saute the ingredients like the red chickpeas and water. Once the water boils add coriander, turmeric, cumin, fennel, ginger and salt.

Step 2: After the water boils remove the excess ingredients from the pan pour into some rice.

TADKA & CURRY

Category	Recipe	Ingredients	200 gm	20 gm
TADKA	TOMATO & SHREDDED	Tomatoes (Chopped)	1 cup	1/2 cup
		Chopper Binge	1/2	1/2
		Chopped Cumin	1/2	1/2
		Ginger Chilli	1/2	1/2
		Cumin Seeds	1/2	1/2
		Saffron	1/2	1/2
		Chopper Green Coriander	1/100 gm	1/10 gm
		Coriander Seeds	1/2	1/2
		Sugar	1/2	1/2
		Black Pepper		
Dal Pota				

Method of Preparation

Step 1: Take a microwave oven safe bowl, add all ingredients other than tomatoes separately and add saffron in water and keep it aside.

Step 2: After the saffron, remove excess water, add remaining ingredients, mix well and place on stove top.

Category	Recipe	Ingredients	200 gm	20 gm
CURRY	MATA & MUSHROOM	Mushrooms (cut into halves)	1 cup	1/2 cup
		Green Peas	1/2 cup	1/2 cup
		Tomato	1/2	1/2
		Garlic	1/2	1/2
		Tomato Ketchup	1/2	1/2
		Chopped Onion	1/2	1/2
		Chopper Green Coriander	1/100 gm	1/10 gm
		Coriander Seeds	1/2	1/2
		Sugar	1/2	1/2
		Saffron (soak in water)	1/2	1/2
Balck Pepper				
Chopped Tomato				
Dal Pota				

Method of Preparation

Step 1: Take a microwave oven safe bowl, add all ingredients other than mushrooms, green peas, tomato, garlic and coriander seeds in water and keep it aside.

Step 2: After the saffron, remove excess water, add remaining ingredients other than coriander, mix well and place on stove top.

TADKA & CUTTERY

Category	Recipe	Ingredients	200 gm	250 gm
TYPE	EGG TADKA	Egg Masala Recipe	1 egg	1 egg
		Green Peas	100 gm	120 gm
		Chopped Cabbage	100 gm	120 gm
		Green Chillies	2	2
		Cooked Tomato	100 gm	120 gm
		Green Beans	100 gm	120 gm
		Onion	1 piece	1½ piece
		Oil for Frying		

METHOD OF PREPARATION:

Step 1: Take a microwave oven safe bowl and add all ingredients along with 1 egg, green peas and cabbage well and add salt according to taste.

Step 2: Add 1/2 cup water and mix well. Cover the bowl with foil and cook for 5 minutes on high power.

Category	Recipe	Ingredients	200 gm	250 gm
TYPE	MEETHA KADHU	Lemon leaves (chopped)	10 pieces	12 pieces
		Big size moth mirchi (whole)	1 pc	2 pcs
		Tomato (chopped)	1 pc	1 pc
		Onion	1 large	1 large
		Green chilli (chopped)	2 pc	2 pc
		Red chilly powder (red)	1 tsp	1½ tsp
		Timberi powder	½ tsp	¾ tsp
		Garam masala	1 tsp	1½ tsp
		Salt		

METHOD OF PREPARATION:

Step 1: In a microwave safe bowl add all ingredients other than lemon leaves together, mix well. Cover the bowl with foil and cook for 5 minutes.

Step 2: When the dish comes out take out some of the remains and add it to the base of the bowl to make the base soft. Serve it.

TANDOORI CHICKEN

Category	Name	Ingredients	100 g	250 gm
1.1.1	CHICKEN	Skinned chicken pieces	200 gm	500 gm
		Yogurt	150 gm	375 gm
		Chopped ginger	½ tsp	1 tsp
		Ginger Paste	2 tsp	5 tsp
		Garlic paste	1 tsp	1 tsp
		Whole cumin	½ tsp	1 tsp
		Black pepper	½ tsp	1 tsp
		Salt	1 tsp	2.5 tsp

Method of Preparation

Step 1: In a deep dish add all the ingredients other than salt. Mix well. Salt later after mixing.
 Step 2: When the marinade is well mixed add the salt and mix again.

Category	Name	Ingredients	100 gm	250 gm
1.1.1	BROCCOLI CURRY	Broccoli, Chopped	100 gm	250 gm
		Onion, Chopped	150 gm	375 gm
		Cumin Powder	1 tsp	1 tsp
		Black Pepper	½ tsp	½ tsp
		Tomato	100 gm	250 gm
		Coriander Powder	1 tsp	1 tsp
		Tomato Ketchup	½ tsp	½ tsp
		Sweet Coconut	100 gm	250 gm
		Lemon juice	1 tsp	1 tsp
		Butter	10 gm	25 gm
		Salt To Taste		

Method of Preparation

Step 1: In a microwave oven take bowl add all ingredients and mix well. Cover with a lid and cook for 5 minutes at maximum power level.

Step 2: When the heat needs, remove and add little more salt. Mix again. Serve hot.

TADKA & CURRY

Category	Recipe	Ingredients	200 g	250 g
Start	REEMA'S LAMB	Ground Lamb	1 kg	1 kg
		Small Onion	1 kg	1 kg
		Dom. Baby Cabbage	1 kg	1 kg
		Tomato Puree	1 kg	1 kg
		Large Chilli Powder	1	1
		Onion, Garlic, Fennel	1 kg	1 kg
		Cumin	1	1
		Bay Leaf	1	1
		Gated, Masala	1 kg	1 kg
		Oil for Frying		

Method:

Step 1: In a large non-stick pan add all ingredients except the lamb (start) (use the wet & dry method) & cook until tender.

Step 2: When the onion turns brown add all other remaining ingredients, mix well & heat for 5 mins. Serve hot.

Category	Recipe	Ingredients	200 g	250 g
Start	REEMA'S LAMB	Ground Lamb	1 kg	1 kg
		Onion, Garlic	1 kg	1 kg
		Small Onion	1 kg	1 kg
		Fennel, Cilantro	1 kg	1 kg
		Timatic Powder	1 kg	1 kg
		Big Chilli Powder	1 kg	1 kg
		Cumin, Cumin	1	1
		White Pepper		
		Salt		
		Oil for Frying		
		Large Chilli Powder		

Method:

Step 1: In a large non-stick pan add all ingredients except the lamb (start) (use the wet & dry method) & cook until tender.

Step 2: When the onion turns brown add all other remaining ingredients (in counter-clockwise direction starting from the left) (Gated, Masala, Oil for Frying). Serve hot.

TADKA & CURRY

Category	Rezept	Ingredienz	Wert	Wert
Rezept	SEALI POMAD	Frisch gebackene Brötchen	200 g	200 g
		100 g Butter	100 g	100 g
		Getrocknete Kokosnuss	100 g	100 g
		Mustard Seeds	1 Tlsp	1 Tlsp
		Spicemix	1 Tlsp	1 Tlsp
		Sahne		
		Olive Oil		

Method of Preparation:
Step 1: In a mixing bowl add flour, salt, yeast, oil and water. Mix until smooth.
Weigh and press ball
Step 2: Roll the ball into a thin oval and add mustard seeds and spicemix. Roll again.
Step 3: Cut the oval into 10 pieces and roll each piece into a small ball.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	150gpt	200gpt
(a)	DAHMI PULAO	Green Chilli Powder Ginger-Garlic Paste Biryani Spice Turmeric Cumin Coriander Dry Ginger Powder Fennel Powder Ghee Makhana Roasted Saffron	1tsp 1tsp 1tsp 1tsp 1tsp 1tsp 1tsp 1tsp 2tbsp 2tbsp	1tsp 1tsp 1tsp 1tsp 1tsp 1tsp 1tsp 1tsp 3tbsp 3tbsp
		For Garnishing		
		Chaat Masala Cilantro Cottage Lemon Raita		

Method of Preparation

Step 1: In a deep vessel add 200gpt all ingredients. Mix well. Cover with a lid and keep it aside for 1 hour.

Step 2: When the ingredients settle add water to well and leave it for 10 minutes. Strain the water and keep it aside.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	100g	200g
184	STUFFED BIRYANI	Basmati rice	16.00%	16.00%
		Rice	15.00%	15.00%
		Black pepper	1	1
		Cardamom	1.00%	1.00%
		Nutmeg	0.50%	0.50%
		Cinnamon	0.50%	0.50%
		Saffron	0.25%	0.25%
		Water or juice		
		Pork chops (boneless)		
		Meat	1	1
		Green chillies	16.00%	16.00%
		Galawati	16.00%	16.00%
		Garlic	16.00%	16.00%
		Lemon	16.00%	16.00%
		Salt	16.00%	16.00%
		Chopped onions	16.00%	16.00%
		Pork sausages		
		Chopped meat	1	1
		Paprika powder	16.00%	16.00%
		Tomato sauce	16.00%	16.00%
		Ketchup	16.00%	16.00%
		Mustard	16.00%	16.00%
		Cinnamon	1	1
		Curcumin	1	1
		Dried	1	1
		Saffron	1	1

Method of Preparation

Step 1: Wash the meat thoroughly and cut it into small pieces. Step 2: Mix the meat with salt and all remaining ingredients well and pass suit Panthenol.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	Time	Date
181	VEGETABLE BIRYANI	Rice	1 hr	1/1/09
		Onions	1 hr	1/1/09
		Curd (curd)	1 hr	1/1/09
		Green Chilli (green)	1 hr	1/1/09
		Green Peas	1 hr	1/1/09
		Red Bell Pepper	1 hr	1/1/09
		Gated Masala	1 hr	1/1/09
		Gated Paste	1 hr	1/1/09
		Onion Paste	1 hr	1/1/09
		Green Chilli (green)	1 hr	1/1/09
		Green Peppers	1	1
		Tomato Chunks	1	1
		Citronella	1 hr	1/1/09
		Onions	1	1
		Cilantro	1	1
		Onion Paste	1 hr	1/1/09
		Green Chilli	1 hr	1/1/09
		Mint Leaves	1 hr	1/1/09
		Coconut (coconut)	1 hr	1/1/09
		Lemon (lemon)	1 hr	1/1/09
		Curry Leaves		
		Water & Pepper		

Method of Preparation

1. In a large pressure cook, add 2 cups of water, 1/2 cup rice, 1/2 cup onion, 1/2 cup green chilies, 1/2 cup mint leaves, 1/2 cup curd, 1/2 cup coconut, 1/2 cup lemon juice and salt. Mix well. Select category after step 3, then press Start. When the Green Chilli removes, add the remaining ingredients. Mix well and press Start. Game Over!

INDIA'S SPECIALITY

Category	Recipe	Ingredients	1990	2001
184	VEG PULAO	Rice (Sona)	71 kg	7 kg
		Pasta (All Kinds)	14 kg	1 kg
		Corn (All kinds)	14 kg	1 kg
		Chicken (All kinds)	14 kg	1 kg
		Fish	14 kg	1 kg
		Carrot (Hindi)	16 kg	1 kg
		Potato	14 kg	1 kg
		Onions	1	1
		Yeast	1 kg	2 kg
		Salt	1 kg	1 kg
		Garlic Powder	1 kg	1 kg
		Sugar	1 kg	1 kg
		Garlic Paste	1 kg	1 kg
		Poppy Seeds	1 kg	1 kg
		Mustard Oil	1	2
		Oil	1	1
		Yoghurt	1 kg	1 kg
		Condiments	1	1
		Wheat & Ragi		
		Curd		

Method of Preparation

(a) In a wide non-stick shallow pan add all the ingredients mentioned above, except oil, salt, yeast & sugar. Mix well. Select two large flat plates. Place the mixture on one plate. Cover it with a wet cloth. Let it stand for 1 hour.

INDIA'S SPECIALITY

Category	Item	Ingredients	Time	Total
18C	CHICKEN KORMA	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Chicken Curry	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Chicken Tikka	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Pasanda	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Biryani	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Malai Korma	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Malai Tikka	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Malai Biryani	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Malai Pasanda	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000

Method of Preparation

Step 1: In a microwave safe dish add all ingredients other than rice, add water. Mix well. Set aside for 5 minutes. Meanwhile heat oil in a pan. Add cumin seeds, when it starts to splutter add onion. When onion turns golden brown add tomato, saute until soft. Add ginger garlic paste, saute until raw smell goes off.

Category	Recipe	Ingredients	Time	Total
18C	MUTTON CURRY	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Curried Mutton	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Jhol	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Korma	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Biryani	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Pasanda	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Tikka	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Jhol	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Malai	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Malai Korma	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Malai Biryani	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Malai Pasanda	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000
	Mutton Malai Tikka	Onion, Tomato, Cinnamon, Cloves, Star Anise, Coriander, Green Chilli, Salt, Sugar, Garam Masala, Butter, Milk, Cream, Oil, Lemon juice.	10 min	₹ 1000

Method of Preparation

Step 1: In a microwave safe bowl add all ingredients other than mutton, coriander leaves, oil, milk. Set aside for 5 minutes. Step 2: When the oven is heated add the mutton, oil, coriander leaves, milk, salt, garam masala, turmeric and mix well. Press the button for 10 minutes. After the time is over open the oven and garnish with coriander leaves.

INDIA'S SPECIALITY

Category	Product	Ingredients	Weight	Unit
1	Chana dal (split)	Chana dal (split) (1kg)	1kg	kg
	Chana dal	Chana dal	1kg	kg
	Chopped onions	Chopped onions	1kg	kg
	Ginger-garlic paste	Ginger-garlic paste	25 gm	1 kg
	Tomato	Tomato	25 gm	1 kg
	Red chilli powder	Red chilli powder	5 gm	1 kg
	Salt	Salt	5 gm	1 kg
	Channa flour	Channa flour	10 gm	1 kg
	Onion	Onion	10 gm	1 kg
	Garlic	Garlic	10 gm	1 kg
	Baby corns	Baby corns	10 gm	1 kg
	Carrot	Carrot	10 gm	1 kg
	Green beans	Green beans	10 gm	1 kg
	French beans	French beans	10 gm	1 kg
	Chilli powder	Chilli powder	10 gm	1 kg

Method of Preparation

Step 1: In a mixing bowl add the boiled chana dal, tomato, onion & cover them in category A weight 100 gm per person.

Step 2: When the mixture is well mixed add the water salt & red chilly powder (from category B weight 50 gm). Press start & serve.

INDIA'S SPECIALITY

Category	Item	Ingredients	Quantity	Unit
(A)	Chili	Red Chilli	100 gm	Gram
		Tomatoes	100 gm	Gram
		Onion (Large)	100 gm	Gram
		Garlic (Small)	10 gm	Gram
		Black Chilli	10 gm	Gram
		Green Chilli (Large)	10 gm	Gram
		Cumin Powder	10 gm	Gram
		Mustard Seeds	10 gm	Gram
		Garam Masala	10 gm	Gram
		Chili Red Chilli	10 gm	Gram
		Poppy	10 gm	Gram
		Saffron	1 gm	Gram
		Pepper Powder	10 gm	Gram
		Na	10 gm	Gram
		Bal Masa		
		Wheat & Ragi		
		Other & Spices For Garam		

Method of Preparation

(A) If it is necessary then take bowl and add all the ingredients mentioned above. Add water, oil, butter and salt to taste as required. Mix well for 10 minutes.

Please note the other basic recipe and the following ingredients have been mentioned below in order to help you in preparation. Please go through the basic recipe also.

INDIA'S SPECIALITY

Category	Product	Ingredients	Time	Weight
Spices	Black Pepper	Black Pepper	10 min	100 gm
	Chili Powder	Chili Powder	10 min	100 gm
	Bitter Gourd (Sweet Processing)	Bitter Gourd	15 min	100 gm
	Black Pepper And Pepper	Black Pepper	10 min	100 gm
	Chili Chilli (Sweet) (Sweet) Pepper	Chili Chilli	10 min	100 gm
	Lalit Papri (Sweet) (Sweet) Pepper	Lalit Papri	10 min	100 gm
	Green Red Chilli	Chilli	10 min	100 gm
	Green Chilli	Chilli	10 min	100 gm
	Red Chilli	Chilli	10 min	100 gm
	Yellow Chilli	Chilli	10 min	100 gm
	White Chilli (Piri)	Chilli	10 min	100 gm
	Dried Red Chilli (Piri)	Chilli	10 min	100 gm
	Mild Chilli (Piri)	Chilli	10 min	100 gm
	Chilli Chilli (Sweet) (Sweet)	Chilli Chilli	10 min	100 gm
	Mango Pickle (Sweet) (Sweet)	Mango	10 min	100 gm
	Water			
	Salt To Taste			

Method of Preparation

Please note if you have any item which you do not want to add then just leave the amount as 0 or 0.0000 and dont keep it same.

Step 1: Take a mixing bowl and pour all the ingredients along with the required salt and water. Please note 0.0000 is equal to zero.

Step 2: When no more water is required add the required amount of oil and mix again.

INDIA'S SPECIALITY

Category	Product	Ingredients	Weight	Cost
SN	DAFFADHOO	Ground Fish	100 gm	Rs 100
		Potato	100 gm	Rs 100
		Onion	100 gm	Rs 100
		Milk	100 ml	Rs 100
		Cream	100 gm	Rs 100
		Garlic	4	Rs 100
		Salt	1 gm	Rs 100
		Chili Powder	1 gm	Rs 100
		Amchur (Dried Green Mango)	1 gm	Rs 100
		Baffadhu (Dried Fish) (100 gm)	100 gm	Rs 100
		Onion Powder		

Method of Preparation:

Step 1 Take a microwave safe bowl and add all ingredients other than fish, mix well and add some water to make a paste.

Step 2 When the fish paste becomes smooth add water to make a smooth batter. Serve soon.

Category	Product	Ingredients	Weight	Cost
SN	DAFFADHU	Ground Fish (100 gm)	100 gm	Rs 100
		Yellow Lentil (Kong Daal)	100 gm	Rs 100
		Tomato Chunks	10	Rs 100
		Green Chilies	1	Rs 100
		Oil	100 gm	Rs 100
		Red Chilli Powder	1.5 gm	Rs 100
		Chili Powder	1.5 gm	Rs 100
		Singh Daal	100 gm	Rs 100
		Garam Masala	10 gm	Rs 100
		Green Chilies (10 gm)	10 gm	Rs 100
		Mustard Seeds	10 gm	Rs 100
		Crushed Red Pepper	10 gm	Rs 100
		Coriander Leaves (10 gm)	10 gm	Rs 100
		Salt To Taste		
		Water & Oil (as per requirement)		

Method of Preparation:

Step 1 Take a microwave safe bowl now add all ingredients other than fish, mix well, add some water to make a paste.

Step 2 Mix well. Select category & weight and press start.

Step 3 When the fish paste becomes smooth add water to make a smooth batter.

INDIA'S SPECIALITY

Category	Product	Ingredients	Unit	Unit Price
1.1	Choco Choco WAF	Cream	kg	₹ 100/-
		White Wine Butter	kg	₹ 100/-
		Dry Red Chilies Powder	kg	₹ 100/-
		Black Pepper Powder	kg	₹ 100/-
		Mixed Spices	kg	₹ 100/-
		Orange Powder	kg	₹ 100/-
		Vanilla Extract	kg	₹ 100/-
		Coconut Powder	kg	₹ 100/-
		Chilli Powder	kg	₹ 100/-
		Timatic Powder	kg	₹ 100/-
		Orange Powder	kg	₹ 100/-
		Black Salt	kg	₹ 100/-
		Choco Cream	kg	₹ 100/-
		Choco Choco	kg	₹ 100/-
		Oil	kg	₹ 100/-
		Vanilla Extract	kg	₹ 100/-
		Lemon Juice	kg	₹ 100/-
		Sugar	kg	₹ 100/-
		Greater Curcuma (Kasoori)		
		Coriander Leaves for Garnish		
		Salt & Pepper		

Method of Preparation:

"In a mixer grinder, mix all the ingredients with ghee and sugar to make a smooth base.

Step 1: Take a microwaveable bowl and add all the ingredients other than the oil and water. Roast in the oven at 180°C for 10 minutes or until the powder becomes "dry and brownish".

Step 2: When the dry base turns into the required consistency, add ghee and salt and mix well. Add some water to form a smooth paste. Garnish with coriander leaves and serve hot.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	200 gm	250 gm
160	Shredded Potato Curry	Shredded Potato (Chopper)	150 gm	200 gm
		Roasting Oil	5 gm	5 gm
		Red Chilli	14 gm	14 gm
		Jeera	1 gm	1 gm
		Mustard Seeds	1 gm	1 gm
		Red Chilli Powder	1 gm	1 gm
		Green Chopped	7 gm	11 gm
		Ginger (Grated)	1 gm	1 gm
		White Peppercorns	1 gm	1 gm
		Black Pepper	1 gm	1 gm
		Paste (Garlic)	1 gm	1 gm
		Haldi	8 pieces	8 pieces
		Onion (Sliced)	1 gm	1 gm
		Oil	1 gm	1 gm
		Salt to taste		

Method of Preparation:

Step 1 Take a microwave oven safe bowl. Add all ingredients given in the above point. Mix well. Cover with a lid & warm ball glass start.

Step 2 When the mix gets warm, add 1/2 spoonful of oil and mix again. Remove microwave.

Category	Recipe	Ingredients	200 gm	250 gm
160	Shredded Potato	Potato	200 gm	250 gm
		Roasting Oil	15 gm	15 gm
		Tomato (Chopped)	15 gm	15 gm
		Green Chilli (Chopper)	1 gm	1 gm
		Coriander Leaves	2 thsd	3 thsd
		Garlic Leaves	11 gm	11 gm
		Black Pepper	1 gm	1 gm
		Onion (Tulsi)	1 gm	1 gm
		Canned Tomato	15 gm	15 gm
		Ginger-Garlic Paste	1 gm	1 gm
		White & Red chilly		
		Salt to taste		

Method of Preparation:

Step 1 Take a microwave oven safe bowl. Add all ingredients given in the above point. Mix well & cover with a lid & warm ball glass start.

Step 2 When the mix gets warm, add all remaining ingredients one by one and press soft (Ball glass).

INDIA'S SPECIALITY

Category	Product	Ingredients	100 gm	250 gm
Lens	Split Red Lentils	Red Lentils	100 gm	250 gm
		Water	100 ml	250 ml
		Salt	1 gm	2.5 gm
		Mustard Oil	1 Tbsp	2.5 Tbsp
		Red Chilli Powder	1 Tbsp	2.5 Tbsp
		Potato Chips	12	30
		Chopped Green Chilli	12	30
		Boiled Potatoes	12	30
		Cumin	1 gm	2.5 gm
		Roasted Amchur	1 gm	2.5 gm
		Garlic Paste	1 gm	2.5 gm
		Oil	111 ml	277 ml
		Tomato Ketchup	11	28
		Ginger Paste	1 gm	2.5 gm
		Copper Beans	111 gm	277 gm
		Canned Tomato	11 gm	27.5 gm
		Cumin Powder	1 gm	2.5 gm
		Coriander Powder	1 gm	2.5 gm
		Chilly Flakes	1 gm	2.5 gm
		Chopped Onion	11 gm	27.5 gm
		Red Chilli	1 gm	2.5 gm
		Butter	11 gm	27.5 gm
		Salt To Taste		
		Total Weight (kg)		

Method of Preparation

Step 1 Take a mixie jar add cumin, pepper salt, ginger, chilly flakes & coriander. Mix well till smooth consistency. Add 1/2 cup water & blend again. Add 1/2 cup oil & blend again. Let it stand for 1 hour.

Step 2 Take a microwave oven safe bowl add oil, onion, potato chips, butter & salt. Blend again.

Step 3 When the mixer jar is smooth add the remaining ingredients & mix well and press start. Garnish with coriander leaves and serve.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	200gpt	250gpt
101	Spicy Pattice	Plain Flour (Maida)	100 gms	125 gms
		Oil	50 gms	62.5 gms
		Chilli Powder	1 Tbsp	1.25 Tbsp
		Garlic (Semi) Dried	2 Tbsp	2.5 Tbsp
		Bay Leaves	3	4
		Cinnamon	3	3.75
		Coriander	4 Tbsp	5 Tbsp
		Sun-dried Tomato	100 gms	125 gms
		Fresh Coriander Green Chilli		
		Salt To Taste		

Method of Preparation

Step 1: Heat a pan with oil over a medium heat. Fry the cinnamon sticks, coriander seeds, sun-dried tomatoes, garlic, bay leaves and chilli powder until they start to crackle, stir & keep aside. Step 2: When the上述步驟完成後，將上述所有香料和調味料一起加入到麵粉中，並充分攪拌。

Category	Recipe	Ingredients	200gpt	250gpt
101	Spicy Pattice	Plain Flour	100 gms	125 gms
		Onion, finely chopped	100 gms	125 gms
		Bacon	100 gms	125 gms
		Green Chilli, finely chopped	3	3.75
		Onion, finely chopped	30 gms	37.5 gms
		Fresh Coriander Chopped	5 gms	6.25 gms
		Chilli Powder	1.5 Tbsp	1.875 Tbsp
		Red Chilli Flakes	1 Tbsp	1.25 Tbsp
		Dried Cilantro Powder	1 Tbsp	1.25 Tbsp
		Garlic Powder	1.5 Tbsp	1.875 Tbsp
		Chilli Powder	1.5 Tbsp	1.875 Tbsp
		Sun-dried Tomato	100 gms	125 gms
		Oil	50 gms	62.5 gms
		Salt To Taste		

Method of Preparation

Step 1: Heat a pan with oil over a medium heat. Fry the onion, bacon, green chillies, sun-dried tomatoes, garlic, coriander seeds and chilli powder until they start to crackle, stir & keep aside.

Step 2: When the上述步驟完成後，將上述所有香料和調味料一起加入到麵粉中，並充分攪拌。最後，將麵團捏成圓球狀，並在表面撒上一些麵粉，然後覆蓋起來，靜置15分鐘後，就可以開始發酵了。

INDIA'S SPECIALITY

Category	Result	Ingredients	100 gm	250 gm
Step 1	Spiced Jalebi	100 gms Chana Dal (Split & Boiled) 100 gms Jaggery 100 gms Powdered ginger Ghee (clarified butter) 100 gms Besan (Gram flour) 100 gms All purpose flour 100 gms Semolina 100 gms Sugar 100 gms Cardamom powder 100 gms Ghee (clarified butter)	15 gms 15 gms	25 gms 25 gms

Method of Preparation

Step 1: Take a microwave safe bowl and add all the ingredients other than jaggery, besan and cardamom powder. Mix well in a single bowl.

Step 2: Heat the oven (microwave). Cook the mixture for 2 minutes on high power and then take it out.

Category	Result	Ingredients	100 gm	250 gm
Step 1	ODDISHA CHICKEN CURRY	Chicken	150 gms	150 gms
		Onion (medium size)	15 gms	15 gms
		Tomato (medium size)	15 gms	15 gms
		Chopped ginger (10 gms)	15 gms	15 gms
		Green chilli (medium size)	15 gms	15 gms
		Tomato ketchup	15 gms	15 gms
		Curry leaves	15 gms	15 gms
		Garlic (4-5 pieces)	15 gms	15 gms
		Chopped coriander leaves	15 gms	15 gms
		Red chilly powder	15 gms	15 gms
		Turmeric powder	15 gms	15 gms
		Garam masala	15 gms	15 gms
		Salt	15 gms	15 gms
		Chopped coriander leaves	15 gms	15 gms

Method of Preparation

Step 1: Take a microwave safe bowl and add all the ingredients other than jaggery, besan and cardamom powder. Mix well in a single bowl.

Step 2: When the red chilly powder and salt is remaining ingredients other than cardamom powder mix all the jaggery with flour and jaggery will melt completely. **Step 3:**

INDIA'S SPECIALITY

Category	Item	ingredients	100 gm	250 gm
Oil	Groundnut oil	Groundnut oil	22 gm	55 gm
	Peanut oil	Peanut oil	21 gm	52 gm
	Sunflower oil	Sunflower oil	21 gm	52 gm
	Mustard oil	Mustard oil	16 gm	40 gm
	Cotton oil	Cotton oil	14 gm	35 gm
	Pigeon pea oil	Pigeon pea oil	13 gm	33 gm
	Mustard seed oil	Mustard seed oil	10 gm	25 gm
	Linseed oil	Linseed oil	9 gm	22 gm
	Timber oil	Timber oil	7 gm	18 gm
	Castor oil	Castor oil	6 gm	15 gm
	Linen oil	Linen oil	5 gm	13 gm
	Almond oil	Almond oil	4 gm	10 gm

Method of Preparation:

Bird 1 Take a mosquito wire strainer and all the ingredients which will be required for the well soap except the soap, great care should be taken because the soap will melt due to the heat generated by the oil and these can remove any form of oil.

Category	Item	ingredients	100 gm	250 gm
Oil	Groundnut oil	Groundnut Oil To Please	22 gm	55 gm
	Peanut oil	Peanut Oil To Please	21 gm	52 gm
	Sunflower oil	Sunflower Oil To Please	21 gm	52 gm
	Soyabean oil	Soyabean Oil To Please	20 gm	50 gm
	Tiny Peas Oil	Tiny Peas Oil To Please	20 gm	50 gm
	Peanut Beads Oil To Please	Peanut Beads Oil To Please	20 gm	50 gm
	Mustard Oil	Mustard Oil	16 gm	40 gm
	Linseed Oil	Linseed Oil	14 gm	35 gm
	Cotton Oil	Cotton Oil	13 gm	33 gm
	Linen Oil	Linen Oil	12 gm	30 gm
	Almond Oil	Almond Oil	10 gm	25 gm
	Castor Oil	Castor Oil	9 gm	22 gm
	Timber Oil	Timber Oil	7 gm	18 gm
	Castor Oil	Castor Oil	6 gm	15 gm
	Linseed Oil	Linseed Oil	5 gm	13 gm
	Almond Oil	Almond Oil	4 gm	10 gm
	Wheat Oil	Wheat Oil	3 gm	8 gm

Method of Preparation:

Bird 2 Take a mosquito wire strainer and all the ingredients which will be required for the well soap except the soap, great care should be taken (Bird 1) like the well soap, Beeswax and other starting materials like red soil, honey and Sawdust.

INDIA'S SPECIALITY

Category	Flavor	Ingredients	Weight	Cost/lt
Spices	Spicy	Cumin	100 gm	Rs 10/-
		Powder	100 gm	Rs 10/-
		Black Pepper	100 gm	Rs 10/-
		Red Chilli Powder	100 gm	Rs 10/-
		Coriander	100 gm	Rs 10/-
		Cinnamon	100 gm	Rs 10/-
		Cardamom	100 gm	Rs 10/-
		Chili (Beetle)	100 gm	Rs 10/-
		Ginger Paste	100 gm	Rs 10/-
		Mustard Seeds	100 gm	Rs 10/-
		Mustard Oil	100 gm	Rs 10/-
		Salt	100 gm	Rs 10/-
		Tea Powder	100 gm	Rs 10/-

Method of Preparation

Step 1 Take a mixing bowl add all the ingredients mentioned above and mix well with a wooden spoon.

Step 2 When the mixture becomes smooth add remaining ingredients mentioned and mix again.

Category	Flavor	Ingredients	Weight	Cost/lt
Spices	Spicy & Sweet	Mango Jam (Opposite)	100 gm	Rs 10/-
		Green Chilies	100 gm	Rs 10/-
		Tomato Chilies	100 gm	Rs 10/-
		Curry Leaves	100 gm	Rs 10/-
		Onion & Garlic	100 gm	Rs 10/-
		Green Chilies (Opposite)	100 gm	Rs 10/-
		Tomato Powder	100 gm	Rs 10/-
		Coriander Powder	100 gm	Rs 10/-
		Ginger Paste	100 gm	Rs 10/-
		Mustard Powder	100 gm	Rs 10/-
		Lemon Juice	100 gm	Rs 10/-
		Water & Pepper	100 gm	Rs 10/-
		Onion & Pepper	100 gm	Rs 10/-
		Chili & Lemon	100 gm	Rs 10/-
		Chili & Lemon Mix	100 gm	Rs 10/-
		Salt To Taste	100 gm	Rs 10/-

Method of Preparation

Step 1 Take a mixing bowl add all the ingredients mentioned above and mix well with a wooden spoon. Mix well and add pepper, after adding pepper mix again.

Step 2 When the mixture becomes smooth add remaining ingredients like chili & lemon mix, lime juice, salt, pepper and garnish with coriander leaves, Tomato etc.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	Wt per	250 gm
10A		Chana Dal	100 gm	25 gm
		Tomato puree	100 gm	25 gm
		Spiced Tomato	100 gm	25 gm
		Tatkele bawali	5 gm	1 gm
		Oil	2 gm	0.5 gm
		Salt		
		Water & required		
		For Paste		
		Chopped Beans	100 gm	25 gm
		Green chilli	10 gm	2.5 gm
		Garlic	5 gm	1 gm
		Water & required		

Method of Preparation

Take a deep bowl, add beans, green chilli, garlic, salt & water & mix well. Heat oil & fry beans & add paste & mix well & simmer for 5 minutes. Serve hot with rice or roti.

Category	Recipe	Ingredients	Wt per	250 gm
10B	Spicy Puri	Whole Wheat	300 gm	75 gm
		Tomato puree	100 gm	25 gm
		Chilli Powder	10 gm	2.5 gm
		Jeera	5 gm	1 gm
		Ginger Garlic Paste	5 gm	1.25 gm
		Spiced Tomato	50 gm	12.5 gm
		Jeera Masala	10 gm	2.5 gm
		Timbali Powder	5 gm	1.25 gm
		Salt	5 gm	1.25 gm
		Water	50 gm	12.5 gm
		Chopped Beans	50 gm	12.5 gm
		White Pepper	2 gm	0.5 gm
		Chopped Tomato	50 gm	12.5 gm
		Salt to Taste		
		Water & Required		

Method of Preparation

Step 1 Take a microwave safe bowl, add ingredients other than tomato puree, chopped beans, oil & water & required. After weighing these start Step 2. When the heat stops remove and cool it completely before adding the remaining ingredients and mix it again. Now it's ready to serve with any dish.

INDIA'S SPECIALITY

Cuisine	Recipe	Ingredients	200g	250g
North Indian	Naan bread	Maida		
		Water	300ml	350ml
		Red chilli powder	1tsp	1tsp
		Turmeric powder	1tsp	1tsp
		Ginger-garlic paste	1tbs	1tbs
		Tomatoes	1 large	1 large
		Basil leaves		
South Indian	Vada			
		Onion	1 medium	1 medium
		Tomato	1 large	1 large
		Potato cubes	1 large	1 large
		Garlic	1tbs	1tbs
		Chives	1tbs	1tbs
		Salt	1tsp	1tsp
		Coriander	1tbs	1tbs
		Basil leaves	1tbs	1tbs
		Chaat masala	1tsp	1tsp
		Chilli powder	1tsp	1tsp
		Besan	1tbs	1tbs
		Red chilli powder	1tsp	1tsp
		Oil	1tbsp	1tbsp
		Curry leaves		
		Lemon juice		

Method of Preparation

Mix the ingredients all together according to the method.

Step 1: Take a mixing bowl and add all ingredients other than besan flour, red chilli powder, oil and basil leaves. Mix well and add oil, salt, garam masala, red chilli powder and oil. Step 2: When the batter becomes sticky and all ingredients are mixed well then transfer it to a deep flat pan and spread the mixture in a thick layer. Step 3: Cook.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	200 gm	250 gm
100	Spicy Chilli Paste	Silky Fine Manual Chopper	15 gm	20 gm
		Paste Chopper	15 gm	20 gm
		Green Chilli	3	4
		Small Green Chilli	10 gm	15 gm
		Green Chilli Paste	10 gm	15 gm
		Garlic (White & Brown)	10 gm	15 gm
		Garlic Cloves	10 gm	15 gm
		Tomato (Medium)	10 gm	15 gm
		Red Chilli Powder	10 gm	15 gm
		Chilli Flakes		
		Oil - 2 Tbsp		

Method of Preparation

Step 1: Take a medium size bowl. Add all ingredients except Oil, mix well and add salt to taste. After weight paste step.

Step 2: When the paste looks smooth, add the remaining ingredients and mix well and press start. Remove the oil and add the tomato like this stage and serve it.

Category	Recipe	Ingredients	200 gm	250 gm
100	CHICKEN LIVER CURRY	Water (1 litre)	100 gm	125 gm
		Tomato (Chopped)	10 gm	10 gm
		Red Chilli Paste	10 gm	15 gm
		Onion (Large)	10 gm	15 gm
		Green Peppers (2 nos)	10 gm	15 gm
		Timurani Powder	10 gm	15 gm
		Coriander	1	1
		Crushed Garlic	10 gm	15 gm
		Mustard Seeds	10 gm	15 gm
		Spices	1	1
		Green Cardamom	1	1
		Ginger and Garam Masala	10 gm	15 gm
		Curry Leaves	1 gm	1 gm
		Curry Powder		
		Oil - 2 Tbsp		
		Water (1 litre for serving)		

Method of Preparation

Step 1: Take a medium size bowl. Add all ingredients except Oil, mix well and add salt to taste. After weight paste step.

Step 2: When the paste looks smooth, add the remaining ingredients and mix well and press start. Serve it.

INDIA'S SPECIALITY

Catagory	Recipe	Ingredients	100g	1kg
Item	Chutney (Sambal)	Tomato, Small	100g	1kg
		Chopped Onion	100g	1kg
		Chopped Tomato	50g	500g
		Mustard Seeds	5 gm	50 gm
		Curry Leaves	1 gm	1 gm
		Green Chilli	1 gm	1 gm
		Bay Leaf	1	1
		Amomum Powder	100g	1kg
		Powdered	100g	1kg
		Garlic-Ginger Paste	1 gm	1 gm
		Coconut Oil and/or Ghee	100g	1kg
		Water	100g	1kg
		Yellow Mustard	100g	1kg
		White Mustard	100g	1kg
		Mustard Seeds	100g	1kg
		Amomum Powder	100g	1kg
		Curry Leaves	100g	1kg
		Green Chilli	100g	1kg
		Bay Leaf	100g	1kg
		Amomum Powder	100g	1kg
		Water	100g	1kg
		For Freezing Purpose	100g	1kg
		Grated Coconut	100g	1kg
		Curry Leaves	100g	1kg
		Amomum	100g	1kg
		Green Chilli	100g	1kg
		Mustard Seeds	100g	1kg
		Yellow Mustard	100g	1kg
		White Mustard	100g	1kg
		Amomum Powder	100g	1kg
		Curry Leaves	100g	1kg
		Green Chilli	100g	1kg
		Bay Leaf	100g	1kg
		Amomum Powder	100g	1kg
		Water	100g	1kg

Method of Preparation

Step 1: Take a large bowl and add all ingredients other than Amomum leaves, Curry leaves and Bay leaf and mix well.

Step 2: When the mixture is well mixed add Amomum leaves, Curry leaves and Bay leaf and mix again until well mixed.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	Wt(g)	Cost(g)
1830	FISH CURRY	Fish Washed & Cleaned Cilantro Leaves Chopped Tomato Puree Onion Green Chillies (Optional) Mustard Seeds Chopped Red chilly Curry Powder Salt Ginger	200 gm 10 gm	Rs 20/- Rs 10/- Rs 10/-

Method of Preparation

Step 1: Wash the fish well and remove the bones. Cut the fish into small pieces. Remove the skin and bones.

Step 2: Take a mixing bowl and add all the ingredients other than the fish and tomato puree. Mix well and keep aside. Add some oil to the pan.

Step 3: When the oil gets heated add fish to it. Cook until fish gets golden brown. Serve with rice.

Category	Recipe	Ingredients	Wt(g)	Cost(g)
1831	TOMATO RASAM	Fish Fillet Tomatoes Ginger Powder Green Chilli Onion Powder Green Tomato Puree Tomato Powder Mustard Seeds Curry Leaves Hing Red Chilli Oil Salt To Taste Water Tamarind Paste	200 gm 10 gm	Rs 20/- Rs 10/- Rs 10/-

Method of Preparation

Step 1: Take a mixing bowl and add all the ingredients other than the fish and tomato puree. Mix well and keep aside.

Step 2: After the fish is fried add remaining ingredients other than tamarind paste to the fish and mix well and keep aside.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	100g	155g
18.2	PANEER JHANSI	Cottage cheese cubes	200g	200g
		Tomatoes (chopped)	100g	100g
		Onion	100g	100g
		Garlic	4	4
		Chilli seeds	1/2 tsp	1/2 tsp
		Black pepper seeds	1/2 tsp	1/2 tsp
		Doves	4	4
		Lemon juice	1/2 lemon	1/2 lemon
		Mustard oil	4 tsp	4 tsp
		Mustard seeds	1/2 tsp	1/2 tsp
		Watercress salad		
		—		

Method of Preparation

Step 1 Take a non-stick base salatine, add all ingredients other than watercress and boil it until it reaches 80% done. Strain it.

Step 2 When the watercress, onions, garlic and cottage cheese are well cooked add the boiled doves, cottage cheese and serve.

Category	Recipe	Ingredients	100g	155g
18.2	BEST CHICKEN	Chicken breast fillets	150g	225g
		Onions	100g	100g
		Mustard Greens, Washed & Chopped	150g	225g
		Curry leaves	1/2 tsp	1/2 tsp
		Green chillies	1/2 tsp	1/2 tsp
		Ginger Paste	1/2 tsp	1/2 tsp
		Garlic Paste	1/2 tsp	1/2 tsp
		Tomato Paste	1/2 tsp	1/2 tsp
		Red chilli powder	1/2 tsp	1/2 tsp
		Loganberry		
		White Pepper		
		Black Pepper		

Method of Preparation

Step 1 Take a non-stick base salatine, add all ingredients other than onion, watercress and mustard seeds. Mix well and boil it until it reaches 80% done.

Step 2 Add the onion, watercress, black pepper and the remaining ingredients. Mix well. Cover the container to add pressure. Boil it until it reaches 100% done.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	200g	100g
USA	TOMATO CURRY	Tomatoes (Chopped)	200g	100g
		Fine Chopped Onion	12	6
		Red Chilli Powder	1 tsp	1/2 tsp
		Salt	1/2 tsp	1/4 tsp
		Garlic Powder	1/2 tsp	1/4 tsp
		Garam Masala	1/2 tsp	1/4 tsp
		Cardamom	1/2 tsp	1/4 tsp
		Clove	1/2 tsp	1/4 tsp
		Mustard Powder	1/2 tsp	1/4 tsp
		Balck Pepper	1/2 tsp	1/4 tsp
		Salt To Taste		

Method of Preparation

Step 1: Take a pressure cooker and boil 200g water. Add 100g onions and tomatoes. Add 1/2tsp salt, 1/2tsp red chilli powder and 1/2tsp garam masala.

Step 2: When the onions become soft add the 200g tomatoes and 100g cardamom powder. Add 1/2tsp black pepper, 1/2tsp clove, 1/2tsp mustard powder, 1/2tsp garlic powder and 1/2tsp salt. Add 1/2tsp garam masala. Pressure cook for 10 min.

Category	Recipe	Ingredients	200g	100g
USA	CHILLI CHICKEN	Chicken - Fillets	200g	100g
		Onion (Finely Chopped)	12	6
		Garlic Paste	1/2 tsp	1/4 tsp
		Chilly Paste	1/2 tsp	1/4 tsp
		Mustard Powder	1/2 tsp	1/4 tsp
		Garlic Powder	1/2 tsp	1/4 tsp
		Mixed Spices	1/2 tsp	1/4 tsp
		Salt	1/2 tsp	1/4 tsp
		Salt To Taste		

Method of Preparation

Step 1: Take a pressure cooker and add 200g water. Add 100g onions and tomatoes. Add 1/2tsp salt, 1/2tsp red chilli powder and 1/2tsp garam masala.

Step 2: When the onions become soft add the 200g chicken fillets. Pressure cook for 10 min. Add 1/2tsp black pepper, 1/2tsp clove, 1/2tsp mustard powder, 1/2tsp garlic powder and 1/2tsp salt. Add 1/2tsp garam masala. Pressure cook for another 10 min. Remove and serve.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	200g	300 g
18.30	PALAK PANEER	Fillets	200 g	300 g
		Palak Paste	2 tbs	3 tbs
		Onion Paste	1 tbs	2 tbs
		Red Pepper Powder	1/2 tbs	1/2 tbs
		Sugar-Ginger Paste	1/2 tbs	1/2 tbs
		Green Chilli Paste	1/2 tbs	1/2 tbs
		Easy Bechamel	1/2	1/2
		Cream Paste	1/2 tbs	1/2 tbs
		Green Masala Powder	1/2 tbs	1/2 tbs
		Besan (Gram flour)		
		Ball Bhaji		

Method of Preparation

Step 1 Take a non-stick pan add oil and heat it add onion paste and sauté until golden brown add ginger-garlic paste and sauté.

Step 2 When the onion paste is brown add the green masala powder and sauté until golden brown.

Category	Recipe	Ingredients	200g	300 g
18.31	CHICKEN MURGH	1/2 Fridge Chunks (Bones)	200 g	300 g
		Onion Paste	1/2 tbs	1/2 tbs
		Desi Oil	1/2 tbs	1/2 tbs
		Desi Green Chilli	1	1
		Desi Red Chilli	1/2 tbs	1/2 tbs
		Red Chilli Paste	1/2 tbs	1/2 tbs
		Desi Methi Powder	1/2 tbs	1/2 tbs
		Desi Jeera	1/2 tbs	1/2 tbs
		Turmeric Powder	1/2 tbs	1/2 tbs
		Onion Bechamel		
		Ball Bhaji		

Method of Preparation

Step 1 Take a non-stick pan add oil and heat it add onion paste and sauté until golden brown add ginger-garlic paste and sauté when the onion paste is brown add the red chilli paste and sauté. Remove and serve hot.

INDIA'S SPECIALITY

Category	Recipe	Ingredients	200g	300g
1	ALU MATAH	Bonito	15 gms	20 gms
		Green Peas	100 gm	150 gm
		Tomato	100 gm	150 gm
		Onion Chilli	10 gm	10 gm
		Tomato Powder	14 lbs	14 lbs
		Oil	10 ml	10 ml
		Garlic Paste	10 gm	15 gm
		Salt	10 gm	10 gm
		Chopped Tomato	100 gm	150 gm
		Pida Chilli Powder	1 lbs	1 lbs
		Garlic Chilli	10 gm	10 gm
		Oil To Taste		
		Chopped onions For garnish		

Method of Preparation:

Step 1 Take a mixing bowl add all the ingredients and keep aside Add oil, garlic paste to onion, tomatoes and add salt. Mix well. Add Pida Chilli powder, garlic chilli and mix well.

Step 2 When the oil heats remove oil and all remaining ingredients other than onion and tomatoes. Garnish with onion and serve.

Category	Recipe	Ingredients	200g	300g
2	CHICKEN CHILLI	Pasta (Bhature) Fine Chopper	20 gm	20 gm
		Pida Chilli Powder	1 lbs	1 lbs
		Yellow Oil	10 gm	10 gm
		Onion Chilli	10 gm	10 gm
		Tomato Powder	10 gm	10 gm
		Salt To Taste	10 gm	10 gm
		Garlic Paste	5 gm	5 gm
		Oil To Taste		

Method of Preparation:

Step 1 Heat a non-stick base sauce pan and add all ingredients other than pasta and oil. Mix well and saute on a medium heat.

Step 2 When the oil heats, remove oil and add the remaining ingredients. Mix well and add pasta and serve hot.

INDIA'S SPECIALITY

Camping	Recipe	Ingredients	100 g	300 g
1st	Chana Dal	Chana	15 gms	45 gms
		Tomato Chopped	4 gms	12 gms
		Potato	5 gms	15 gms
		Onions Chopped	10 gms	30 gms
		Ginger Garlic Paste	1/4 tea	1/2 tea
		Spice Powder	1/2 tea	1/4 tea
		Water	50 ml	150 ml
		Oil	1/2 tea	1/4 tea
		Garlic Paste	1/2 tea	1/4 tea
		Yogurt	15 gms	45 gms
		Chana Dal	15 gms	45 gms
		Chana Dal Chopped	10 gms	30 gms
		Oil	20 gms	60 gms
		Spice Paste		
		Chana Dal		

Method of Preparation:

Step 1 Take a mixer jar add oil, a little ginger paste, onion, potato, tomato, chana dal, potato and mix well and select category after selecting press start.

Step 2 When the chana dal is finely cut add all remaining ingredients in well and press start. Same like.

INTERNATIONAL RECIPE

Category	Prep	Ingredients	150g	200g
MEAL	SPANISH FOCO	Red Bell Pepper Tomato (chopped) Tomato Paste Onion (chopped) Olives Fajita Deli Style Tomato	150g 150g 75g 150g 150g 150g 150g	200g 200g 100g 200g 200g 200g 200g

Method: SPANISH FOCO

Step 1: Take a microwave oven safe dish and pour 900ml water, tomato paste, olive oil, pepper and some fajita mix into it and stir.

Step 2: Add the other ingredients and boil until you get a soupy consistency.

Category	Prep	Ingredients	150g	200g
MEAL	CORVETTE	Total (Corvete To Cutlets)	150g	200g
		Chopped Onion	150g	200g
		Salt & Pepper	150g	200g
		Tomato	150g	200g
		Soye Sauce	150g	200g
		Grated Ginger	150g	200g
		Chili (Pestho) Paste	150g	200g
		Floured Cornmeal	150g	200g
		Garlic Powder	150g	200g

Method: Corvete

Step 1: In a MW safe dish add olive oil, season all onion, total 3 lbs each. (will have some onion left which we will use later). Add the ginger and tomato. Add the soy sauce, pepper, salt, chili, garlic powder. When the meat is ready remove the dish from the oven and set aside (you can either leave it or cover the dish with foil until you are ready to use).

INTERNATIONAL RECIPE

Category	Name	Ingredients	150gr	190 gr
ME	SPINACH & PORK	Fond Base	1	1
		Bitter	100gr	100gr
		Chopped Cabbage	100gr	100gr
		Chopped Green Pepper	100gr	100gr
		Minced Meat	100gr	100gr
		Sliced Eggs	100gr	100gr
		Tomato (diced)	100gr	100gr
		Red Chili Powder	1 tea	1 tea
		Grated Cheese	100gr	100gr
		2 eggs		

Method of Preparation

Step 1: Take a fond base, boil, add bacon, add green cheese to the fond base and arrange the vegetables in the fond base, add the meat on the fond vegetables. Pour the base in the fond base, add, pour the eggs, then add category, either weight, meat start, 1/2 to glasses and serve.

Category	Name	ingredients	150gr	190 gr
ME	MOTTELED MEALY	Grounded (Bacon)	100gr	100gr
		To bacon (Whipped)	50gr	100gr
		Canned Tuna	100gr	100gr
		Minced Bacon (Jalap)	100gr	100gr
		Chili Pepper	100gr	100gr
		Red Onion (finew)	100gr	100gr
		Roasted Coffee Beans Powder	1 tea	1 tea
		Sugar	1 tea	1 tea
		Bitter	100gr	100gr
		Salad Dressing	100gr	100gr
		Pasta (rice)	1	1
		Grated Cheese		
		Optional For The Tomato (J)		
		Bacon (Cannery)		
		Canned Bacon		
		Chopped Boiling Onion		

Method of Preparation

Take a fond base add 2 eggs boiled, then add 1/2 smooth tomato, garlic, green onion, 100gr mince (Cumin's) add 100gr eggs, then mix all together.

Step 1: Out of the base take the bacon but the jerked and 1/2 the tortilla and some sliced vegetable add 100gr mince (Cumin's) then add the bacon (Jerked) 100gr meat, 100gr tortilla, 100gr mayonnaise and 100gr 2 eggs then add 100gr cheese (optional) afterward press start, Take out tortilla from oven and 100gr cheese until 100% done and serve.

INTERNATIONAL RECIPE

Category	Recipe	Ingredients	Time	Cost
Meat	Scrambled Eggs	1 large egg Salt Black Pepper Sour cream Cooked Milk (Whole) Cheese (Shredded)	10 min.	\$1.00

METHOD OF PREPARATION

Step 1: Take eggs in a bowl and beat well with salt and pepper. Beat well until smooth.

Step 2: When the eggs are beaten well add sour cream.

Step 3: After the eggs are well beaten add cooked milk and cheese and stir it continuously until the eggs are well mixed. Serve hot. You can also add some pepper and salt and garnish with cheese. Serve hot.

Category	Recipe	Ingredients	Time	Cost
Meat	Pork Chops	2 lbs. Salt Black Pepper Olive oil Garlic powder	30 min.	\$10.00

METHOD OF PREPARATION

Method 1: Cut the butter and cool meat for 15 minutes.

Step 1: Cut the meat into small pieces and marinate with olive oil, garlic powder, salt and pepper.

Step 2: When the meat is ready, cook and press the meat.

Step 3: Garnish with onions and cheese. Serve hot. You can also add some pepper and salt. Serve hot.

INTERNATIONAL RECIPE

INTERNATIONAL RECIPE

Category	Recipe	Ingredients	200g	300g
W	CLASSICAL CROISSANT PASTRY	Egg	1	1
		Light Butter	100g	150g
		Flour	250g	300g
		Pepper	1/2tsp	1/2tsp
		Basilict (Biscuit), Dried	200g	300g
		Sugar, Cinnamon, Nutmeg	1tbsp	1tbsp
		Vanilla	1/2tsp	1/2tsp
		Cream Cheese	100g	150g
		Salt to taste		

Method of Preparation

- Step 1: Mix all ingredients together until a smooth dough is formed. Wrap the dough in plastic wrap and refrigerate for 15 minutes.
- Step 2: When the oven heats up, press start to heat it to oven.
- Step 3: After 10 mins, remove the oven from the oven and turn off the oven.

Category	Recipe	Ingredients	200g	300g
W	SPANISH COOKIES	All Purpose Flour	110g	150g
		Mixed Spice	1.5tsp	2tsp
		White Sugar	50g	75g
		Vanilla Extract	1/2tsp	1/2tsp
		Ground Cinnamon	10g	15g
		Gingered Almonds	15g	24g

Method of Preparation

- Combine flour, sugar, mixed spice, ground cinnamon, gingered almonds, and vanilla extract in a bowl. Mix well. Combine butter and cream cheese in another bowl. Mix well until smooth. Add the cream cheese mixture to the dry mixture. Mix well. Place the mixture in a greased baking tray and bake at 180 degrees Celsius for 15 minutes.
- Step 1: Preheat oven to 180 degrees Celsius. Mix all ingredients together until a smooth dough is formed. Wrap the dough in plastic wrap and refrigerate for 15 minutes.
- Step 2: When the oven heats up, press start to heat it to oven.
- Step 3: After 10 mins, remove the oven from the oven and turn off the oven.

INTERNATIONAL RECIPE

Category	Recipe	Ingredients	200 g	100 g
Witt	BAKED CHICKEN	Baked Chicken	200 g	100 g
		Green Tomato	1 nos	1 nos
		Green Chilli (2 nos)	2 nos	1 nos
		Ground Coriander Seeds	1 Tsp	1 Tsp
		Yellow Food Colour	1/1000	1/1000
		Salt & Oil Paste	1/1000	1/1000
		Potato (1 nos)	1 nos	1 nos
		Oil	1/1000	1/1000

Method of Preparation

In a mixer jar add all the above ingredients and grind it to a smooth paste. Mix well using salt paste from the mixture box evenly a spoon full that are available. Spread the paste on a large enough to use it as a filling for buns. Add oil (10ml) to all the buns then beside among the some amount of paste.

Blend 1. Select category, Enter weight, Press Start to start the work.

Blend 2. When the work done, take the prepared mixture and add some oil and mix it again.

Category	Recipe	Ingredients	200 g	100 g
Witt	ENGLISH MUFFIN BAKING	Whole Milk	100 ml	50 ml
		Seasoned Bass	1/1000	1/1000
		Grounded Chilli	1/1000	1/1000
		Flour (Enough To Make stiff Dough)		
		Sugar	1/1000	1/1000
		Soda (Bicarbonate of Soda)	1/1000	1/1000

Method of Preparation

This a simple bowl and spoon mixing recipe sugar and flour to make a stiffened dough. Then add milk to form a dough with oil. This will form a very soft buns and very soft in texture. Some time we add some flour to make it more soft.

Blend 1. Select category, Enter weight, Press Start to start the work.

Blend 2. When the work done, take the prepared mixture and add some oil and mix it again.

INTERNATIONAL RECIPE

Category	Recipe	Ingredients	Quantity	Unit
Ice	CHOCOLATE PUDDING (ENRICHED)	Green Coffee	200g	grams
		Water	100ml	millilitres
		Honey	40g	grams
		Sugar	40g	grams
		Vanilla	10g	grams
		Eggs (Yolk & White Separately)	3	-
		Nutmeg Extract	5g	grams

Method of Preparation:

Take the needed amount of coffee and then add 100g green coffee plus water and mix well. Mix all the ingredients well and boil it.

Step 1: Take away from heat when mixture has thickened. Cover the bowl with a lid and leave it.

Step 2: Leave the lid on the bowl for about 1 hour.

Category	Recipe	Ingredients	Quantity	Unit
Ice	APPLE SOUFFLE (FRENCH)	Apples, Peels & Grated	350g	grams
		Eggs (White to be Whisked)	12	-
		Flour	250g	grams
		Sugar	250g	grams
		Chlorophyll	15g	grams
		Lemon Juice	100ml	millilitres

Method of Preparation:

In a small mixing bowl, mix flour, sugar and eggs (white to be whisked) with apple juice like you would when making a souffle and add the egg whites to this mixture.

Step 1: Pour the mixture into a souffle dish and place it in a preheated oven.

Step 2: Cook the souffle for 15 minutes covering with foil if necessary to save it.

INTERNATIONAL RECIPE

Category	Prep	Ingredients	Time	100g
Appetizer	15 min - 1 hr 30 mins	Green Peppers (Cut in Large Slices)	1 min	100g
		Yellow Peppers (Cut in Large Slices)	1 min	100g
		Baby Corn (Cut in Small pieces)	1 min	100g
		Cottage Cheese (Feta) Large Slices	1 min	100g
		Mozzarella	1 min	100g
		White Cheddar Large Slices	1 min	100g
		Pasta Peperoni	2 min	100g
		Ground Turkey	2 min	100g
		Ground Beef	2 min	100g
		Eggs	2 min	100g
		Fresh Oats	2 min	100g
		Salt & Pepper For Serve	1 min	100g
		Boiling Chopped Potatoes For Garnish	1 min	100g
		Ball of Tomato		
		Beaten Egg Whites		

Method of Preparation:

The following recipe will yield 100g each green and yellow peppers, 100g cottage cheese, mozzarella, white cheddar, ground turkey, garlic, eggplant, sliced salami and eggs. Blend all ingredients and allow to settle for 4 hrs. Arrange the pieces such that it is presented in layers.

Step 1: Selectively add weight based steps to the meal. The oven.

Step 2: When the oven reaches the set temperature it must add eggs and cheese to the dish and bake until golden brown.

INTERNATIONAL RECIPE

Category	Prep.	Ingredients	Time	Cost
Wet	SILVER COKE (FRENCH)	Sugar Cane	10 min	\$1.00
		Rib	10 min	\$1.00
		Bacon	10 min	\$1.00
		Tomato	10 min	\$1.00
		Onions	10 min	\$1.00
		Bacon Powd.	10 min	\$1.00
		Bacon Soda	10 min	\$1.00
		Pot	1	1
		Oil	10 min	\$1.00
		Tomato Paste	10 min	\$1.00
		Chopped Tomato	10 min	\$1.00

Method of Preparation:
Take a mixing bowl, Add flour and bacon powder and mix it well. Then add oil, sugar, tomato, onions, bacon and water and mix.
Step 1: Select category, enter weight, press start to process the dish.
Step 2: When the dish is ready, you can take it out from the oven and serve it with bacon and potato chips.

Category	Prep.	Ingredients	Time	Cost
Wet	WHITE CHOCOLATE	Milk Chocolate Chips	10 min	\$1.00
		Bacon	10 min	\$1.00
		Bacon Soda	1	1
		Pot	10 min	\$1.00
		Tomato	10 min	\$1.00
		Bacon Powd.	10 min	\$1.00
		Vanilla Extract	10 min	\$1.00
		Bacon Soda	10 min	\$1.00
		Butter	10 min	\$1.00

Method of Preparation:
Take a mixing bowl, Add sugar, salt and extract to it. Then add bacon, Milk chocolate chips, bacon soda and butter and mix.
Step 1: Select category, enter weight, press start to process the dish.
Step 2: When the dish is ready, you can take it out from the oven and serve it with bacon and potato chips.

INTERNATIONAL RECIPE

Category	Results	Ingredients	Weight	Wt/Unit
INT	CHICKEN WINGS ITALIAN	Chicken Wings	100 g	50.0 g
		Olive Oil	400 ml	400 ml
		Garlic	100 g	100 g
		Salt	100 g	100 g
		Black Pepper	100 g	100 g
		Rosso Wine	100 ml	100 ml
		Water	100 ml	100 ml
		Tomato Paste	100 g	100 g
		Parmesan	100 g	100 g
		Cheese	100 g	100 g
		Garlic Powder	100 g	100 g
		Mustard	100 g	100 g

Method of Preparation

Take chicken wings, wash it, cut into pieces, remove the bone, keep the wings in a shallow dish, add oil and salt and mix well.

Step 1: Soak chicken wings in salt water, wash it and keep it aside.

Step 2: When the oil is hot, arrange the chicken wings on the greased pan and fry them until crisp. Serve hot.

Category	Results	Ingredients	Weight	Wt/Unit
INT	BARBECUE ORANGE CHICKEN BLINDS	Chicken	100 g	50.0 g
		Orange	100 g	100 g
		Tomato Paste	100 g	100 g
		Garlic	100 g	100 g
		Pepper	100 g	100 g
		Salt	100 g	100 g
		Oil	100 g	100 g
		Orange Juice (Without Pulp)	100 g	100 g
		Garlic Powder	100 g	100 g
		Oil	100 g	100 g
		Orange Juice	100 g	100 g
		Garlic	100 g	100 g
		Tomato Paste	100 g	100 g
		Orange Juice (Without Pulp)	100 g	100 g

Method of Preparation

Marinate the chicken wings in BBQ ingredients for 2 hours.

Step 1: Take a shallow dish, add all the ingredients and mix well. Add some oil, mix well and marinate the chicken wings for 2 hours. After the marinade remove the chicken wings and add remaining ingredients other than orange juice, mix well and arrange well in a slightly greased baking dish and place it in oven for 1 hour at 180°C.

INTERNATIONAL RECIPE

Category	Recipe	Ingredients	100g	200g
(H2)	Spicy French Cheese (French)	Brie	200g	400g
		Cheese Fresh Cheddar	100g	100g
		Parmesan	200g	200g
		BBQ	100g	100g
		Green Party Cheese	100g	100g
		Cookies Bacon Dressing	200g	200g
		Sausage	100g	100g

Method of Preparation:

Step 1: Take the bacon, mix with the cheese and then removing from the oven and then we will add the sliced sausage, after weight add the BBQ.

Step 2: Then the meat needs to be baked, once it is done add the cheese (100g each) and then the bacon (100g each) and then add the Sausage.

Step 3: After the bacon, remove and then add the meat to the oven. Add the flour and then add the cheese (100g each) and then add the bacon to the meat.

Category	Recipe	Ingredients	100g	200g
(H2)	Spicy Chicken Mixed Chilli	Ground Chilli	200g	400g
		Orange juice	100ml	200ml
		Tomato	200g	200g
		Smoked Black Pepper Cones	100g	100g
		Cooked Rice Chilli	100g	100g
		Honey	200g	200g
		Lemon juice	100ml	200ml
		Edible oil		

Method of Preparation:

Place the chicken wings in a non stick roasting tray and then Marinate the chicken for 10 minutes.

Step 1: Selectively, after weight, then start to cook the chicken wings.

Step 2: When the meat is ready, add Edible oil, lemon juice, honey and then add the Spicy chicken mixed Chilli and then add the orange juice.

Step 3: After the meat, remove and then add the meat to the oven. Add the flour and then add the cheese (100g each) and then add the bacon to the meat.

INTERNATIONAL RECIPE

Category	Prep.	Ingredients	150g	400g
Meat	Prepared (Box - 150g)	Ground Beef	150g	400g
		Pork	150g	400g
		Ground Beef (Beef)	150g	400g
		Red Pepper (Bell) To Shred	150g	400g
		Yellow Curry Paste	150g	400g
		Chili Powder		
		Fish Fish Sauce	150g	400g
		Soy Sauce	150g	400g
		Water	150g	400g
		Canned	150g	400g
		Tomatoes	150g	400g
		Onion	150g	400g
		Ground Pork (Beef)	150g	400g
		Yellow Curry Paste		
		Free Range (Braised) 150g		
		Ground Beef		
		Ground Chicken		
		Ground Turkey		
		Ground Beef (Beef)		
		Ground Lettuce		
		Ground Cucumber		
		Ground Tomato		
		Ground Pepper		
		Ground Bacon		

Method of Preparation

Step 1 Take a stainless bowl, add all the ingredients mentioned above and mix well. Add some soy sauce, fish sauce, lime juice etc.

Step 2 When the marinade mixture is all mixed, add the beef, till saucers taste delicious. Now, mix well, refrigerate for 1 hour.

INTERNATIONAL RECIPE

Category	Recipe	Ingredients	150g	200g
101	Spicy Thai Omelette	Eggs	3	4
		Fresh Red Pepper	100g	150g
		Yellow Chilli Powder	15g	20g
		Salt	14.25g	18.375g
		Fresh Basil Leaves	16g	20g
		Cooked Red Papaya	15g	20g
		White Pepper		
		Black Pepper		

Method of Preparation

Crack the eggs in a bowl with 2 pieces of paper. Set aside.

Step 1 Take a WMF saute pan and add oil. Red papaya before tabasco mustard, basil, cracked black pepper, salt

Step 2 Add water after heating for 2 min.

Step 3 When the basil leaves become soft, add the egg mixture. Collect the heat with the lid over and serve it.

Step 4 Garnish with basil leaves without the addition of salt. Serve it.

Category	Recipe	Ingredients	150g	200g
101	Mexican Wrap	Oil	200g	200g
		Flour	144.4g	144.4g
		Salt	7.72g	7.72g
		Ginger	5.2g	5.2g
		Cooked Tomato	11.25g	11.25g
		Cooked Onion	7.5g	7.5g
		Black Pepper	1.25g	1.25g
		Chilli Powder	1.25g	1.25g

Method of Preparation

Step 1 Take a WMF saute pan and add oil. Red papaya before tabasco mustard, basil, cracked black pepper, salt

Step 2 When the basil leaves become soft, add chicken with basil, lime juice & salt and press it.

Step 3 After the lime leaves, cover and cook the wrap until the pressure is released and serve it.

INTERNATIONAL RECIPE

Category	Recipe	Ingredients	200g	500g
Meat	Egg & Tomato Omelette (EGG-CHEESE)	Egg (use Fresh Egg or Egg Cubes) (1 To Slice)	220g	500g
		Cheese (Sliced)	50 gms	100 gms
		Tomato (Chopped)	100 gms	100 gms
		Pasta (Noodles)	100 gms	100 gms
		Tomato Ketchup	10 gms	10 gms
		Bay leaves (dinner)	1	1
		Pasta	100 gms	100 gms
		Chilly Powder (Optional)	10 gms	10 gms
		Salt (Optional)	10 gms	10 gms
		Water	100 ml	100 ml
		Boiled (White Wine)	10 ml	10 ml
		Sugar		
		Oil (Optional)		

Method of Preparation

- Step 1: In 1st case extract yolk carefully, remove the leaves and repeat. Set aside.
- Step 2: Take a oven safe bowl and add cheese and tomato and pour pasta (Optional) between them and mix well. After select category either weight or size step.
- Step 3: When the oven heat reaches 200 and less 300 degree open your set the 200. When you open your oven it will be ready.

Category	Recipe	Ingredients	200g	500g
Meat	Omelette (EGG-CHEESE) (EGG-CHEESE)	Egg	4	5
		Mozzarella Cheese	140 gms	140 gms
		Egg (Whole)	100 gms	100 gms
		Oil	20 ml	20 ml
		Tomato (Optional)	100 gms	100 gms
		Pasta (Optional)	100 gms	100 gms

Method of Preparation

- Step 1: Take a oven safe bowl and add cheese and tomato and pour pasta (Optional) between them step.
- Step 2: When the oven heat reaches 200 and less 300 degree open your set the 200. When you open your oven it will be ready.

INTERNATIONAL RECIPE

Category	Name	Ingredients	100g	200g
100	CHICKEN PIZZA STICK ITALIAN	Bacon	200g	300g
		Bitter	100g	150g
		Oil	1 liter	1.5 liter
		Pasta (Small Chunks)	1 kg	1.5 kg
		Green Peppers (Sliced)	100g	150g
		Tomato Marinara	100g	150g
		Pasta	100g	150g
		Salt	1 liter	1 liter
		Pepper	100g	150g
		Black & White Anchovies	100g	150g
		Tomato Paste Or Tomato Puree	100g	150g
		Broccoli Mushrooms Or Spinach	100g	150g

Method of Preparation:

Step 1 Take a large bowl and add bacon, pasta, pizza sauce, oil, pepper, salt, and your selected category, weight, press start.

Step 2 When the oven beeps, remove and add ankles at 2nd class start.

Step 3 When the oven beeps, remove and turn, turn over a few times until browned or until the oven beeps again, then remove and serve.

Category	Name	Ingredients	100g	200g
100	PIZZA STICKS (ITALIAN)	Cheese (Shredded)	200 g	300 g
		Bacon (Sliced)	10	10
		Green Peppers (Sliced)	10	10
		Beer	100g	100g
		Chips	100g	100g
		Concentrated Tomato Paste	100g	100g
		Rice (Curdled)	100g	100g
		Salami	100g	100g
		Salt	100g	100g
		Sugar	100g	100g
		Grated Cheese (Shredded)	100g	100g

Method of Preparation:

Step 1 Take a 1000g size bowl and add bacon, pasta, pizza sauce, oil, pepper, salt, and your selected category, weight, press start.

Step 2 When the oven beeps, turn everything up to 2nd class (1 minute, game, self, begin), and then turn off all ingredients and press start.

Step 3 When the oven beeps, remove and turn the bowl (self and manual) and turn it around and turn it over the time until it is done, press start to cook. Garnish with grated cheese and serve.

INTERNATIONAL RECIPE

Category	Barcode	Ingredients	200 ml	300 ml
ME	MUD SOO GAI POO (CHINESE)	Chicken Breast Fillets Skinless, boneless	200 g	300 g
		Paprika	1/2 tsp	1/2 tsp
		Ghee	2.5 tbsp	3 tbsp
		Water	11 cups	11 cups
		Black Pepper	1/2 tsp	1/2 tsp
		O	1/2 tsp	1/2 tsp
		Blood Marrowbone	800 gm	800 gm
		Chopped Cabbage	1/2 cup	1/2 cup
		Sugar	2 tbsps	2 tbsps
		Onion, finely	2 tbsps	2 tbsps
		Boiling Chopped	1/2 cup	1/2 cup
		Buy To Taste		

Method of Preparation:

Step 1: Heat oil in a wok pan over medium heat. Add water, black pepper, and blood marrowbone. When the water boils, remove and add paprika, onion, black pepper, and cabbage. Add sugar, salt, and sugar. Boil until the water is reduced by half.

Category	Barcode	Ingredients	200 ml	300 ml
ME	SCOTTISH-STYLE LAMB EN STEW (ENGLISH)	Dinner (CUT TO PIECES)	200 g	300 g
		Potatoes (CUT IN TO PIECES)	11 cups	11 cups
		Lamb (CUT IN TO PIECES)	11 cups	11 cups
		Onions (CUT IN TO PIECES)	1/2 cup	1/2 cup
		Tomato (CUT IN TO PIECES)	1/2 cup	1/2 cup
		Potato (CUT IN TO PIECES)	1/2 cup	1/2 cup
		Carrots (CUT IN TO PIECES)	1/2 cup	1/2 cup
		Bay Leaves	1	1
		Garlic (CUT IN TO PIECES)	1/2 cup	1/2 cup
		Pepper (CUT IN TO PIECES)	1/2 cup	1/2 cup
		Onion Thyme	1/2 cup	1/2 cup
		Stock Powder (Quilted)	1/2 cup	1/2 cup
		O	1/2 cup	1/2 cup
		Stock Powder (Quilted)	1/2 cup	1/2 cup
		White Wine Vinegar	1/2 cup	1/2 cup
		Buy To Taste		
		Worcester Sauce		

Method of Preparation:

Step 1: Heat oil in a wok pan over medium heat. Add water, black pepper, and blood marrowbone. When the water boils, remove and add paprika, onion, black pepper, and cabbage. Add sugar, salt, and sugar. Boil until the water is reduced by half.

INTERNATIONAL RECIPE

Category	Result	Ingredients	100g	200g
Food	Chicken Casserole (Italian)	Bacon (Cut into pieces)	200g	200g
		Egg, beaten	1 egg	2 eggs
		Tomatoes	100g	100g
		Italian Sausage	100g	100g
		Mozzarella	100g	100g
		Cheese	100g	100g
		Butter (melted)	100g	100g
		Black Olives	10g	10g
		Ginger	10g	10g
		Parsley, finely chopped	10g	10g
		Italian Pepper Flakes	10g	10g
		Water & Peppermint	100g	100g
		Chili Peppers	10g	10g

Method of Preparation:

Step 1: Take a non-stick pan and heat oil. Add onions, sauté until soft. Add bacon and add selected category after weight (press enter).

Step 2: When bacon is ready, add meat and sauté until brown. Add water and add selected category after weight (press enter). Add mint leaves and chili peppers. Serve hot.

BREAKFAST & SNACKS

Category	Recipe	Ingredients	100 g
BB1	SCAMPI BISQUE	100g scallops	Scallop
		100g fish	Fish
		100g rice	Rice
		100g tomatoes	Tomato
		green chillies	Green chillies
		100g	100g
		lemon	Lemon
		100g rice	100g rice
		100g eggs	Eggs
		100g beans	Beans
		100g mushrooms	Mushrooms
		100g	100g
		100g beans	Beans
		100g eggs	Eggs
		100g rice	Rice

METHOD Preparation

Step 1 Take a microwave safe bowl and add all ingredients other than boiled semolina, rice, 100g beans, 100g eggs, 100g mushrooms, 100g beans, 100g eggs.

Step 2 After the base, remove and add all remaining ingredients, mix well and press semi solid.

Category	Recipe	Ingredients	100 g
BB2	VERMICELLI BIRYANI	100g boiled vermicelli	Vermicelli
		100g fish	Fish
		100g beans	Beans
		100g rice	Rice
		100g tomatoes	Tomato
		100g	100g
		100g beans	Beans
		100g fish	Fish
		100g beans	Beans
		100g rice	Rice
		100g fish	Fish
		100g beans	Beans
		100g rice	Rice
		100g beans	Beans
		100g fish	Fish
		100g beans	Beans
		100g rice	Rice
		100g beans	Beans

METHOD Preparation

Step 1 Take a microwave oven safe bowl and add all ingredients may add 100g vermicelli, water may well add 100g beans, after weight press start.

Step 2 After the base, remove and add all remaining ingredients, mix well and press semi solid.

BREAKFAST & SNACKS

Category	Recipe	Ingredients	Weight
BBT	Breakfast Burrito	Small Bell Pepper, Chopped	15g
		Onion	10g
		Yellow Bell Pepper	5g
		Salt	1 Teaspoon
		Curry Leaves	1g
		Chilli Powder	1g
		Honey	1/4 Teaspoon
		Chopped Tomatoes	15g
		Fried Onion	1g
		Coriander	1g
		Smoked Paprika	1g
		Salt To Taste	

Method of Preparation

Step 1: In a microwave safe bowl add ingredients except Fried Onion, Honey, Smoked Paprika and Salt to taste.

Step 2: Wrap this over beans, Tomato and other remaining ingredients with foil and微波加热。

Category	Recipe	Ingredients	Weight
BBT	QUNIOA	Thin White Ffie	5g
		Raw Peanuts	10 mill
		Yellow Bell Pepper	5g
		Coriander	1g
		Coconut Shredder	15g
		Red chilly	1 Teaspoon
		Curry Leaves	1g
		Ghee Chilli	1g
		Smoked Paprika	1g
		Nutmeg	1g
		Asafoetida	1 Teaspoon
		Chana Daal	1g
		Salt To Taste	

Method of Preparation

Step 1: Take a microwave oven safe bowl and add ingredients except Chana Daal, Coriander, Nutmeg, Asafoetida and Salt to taste.

Step 2: After the prep, remove and wrap in foil and微波加热。

BREAKFAST & SNACKS

Category	Recipe	Ingredients	Time
Ent.	Spaghetti	Pasta (long) - 1kg Spaghetti - 200g Olive oil - 100g Instant yeast (optional) - 1 Tsp Cheese - 100g Cooking oil - 100g Onion, small (optional) - 1 Tsp Garlic - 1 Tsp Tomato (optional) - 2 Tsp Lettuce (optional) - 1 head Pecorino cheese - 1 Tsp Oregano - 1 Tsp Savory - 1 Tsp	1 hour
Ent.	Spaghetti	Pasta (long) - 1kg Spaghetti - 200g Olive oil - 100g Instant yeast (optional) - 1 Tsp Cheese - 100g Cooking oil - 100g Onion, small (optional) - 1 Tsp Garlic - 1 Tsp Tomato (optional) - 2 Tsp Lettuce (optional) - 1 head Pecorino cheese - 1 Tsp Oregano - 1 Tsp Savory - 1 Tsp	1 hour
Ent.	Spaghetti	Pasta (long) - 1kg Spaghetti - 200g Olive oil - 100g Instant yeast (optional) - 1 Tsp Cheese - 100g Cooking oil - 100g Onion, small (optional) - 1 Tsp Garlic - 1 Tsp Tomato (optional) - 2 Tsp Lettuce (optional) - 1 head Pecorino cheese - 1 Tsp Oregano - 1 Tsp Savory - 1 Tsp	1 hour
Ent.	Spaghetti	Pasta (long) - 1kg Spaghetti - 200g Olive oil - 100g Instant yeast (optional) - 1 Tsp Cheese - 100g Cooking oil - 100g Onion, small (optional) - 1 Tsp Garlic - 1 Tsp Tomato (optional) - 2 Tsp Lettuce (optional) - 1 head Pecorino cheese - 1 Tsp Oregano - 1 Tsp Savory - 1 Tsp	1 hour

Uses of Measurement

One of the most important social functions that families have is to act as a support system during times of crisis.

Category	Scope	Requirements	Test
POS	WIRELESS PAYMENT	None	None

Method of Preparation
Step 1: In a round-bottom flask containing 10 mL of dry benzene, add 1.0 g of 4-nitrophenyl boronic ester.

Category	Recipe	Ingredients	Notes
BST	SEA	Milk	Cream
		Ice Cream	Liquid
		Sugar-Free	
		Water-Free	

↳ Objectives

Step 1: Identify relevant stakeholders and interests related to the proposed land use change, either through direct consultation or public notice.

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BREAKFAST & SNACKS

Category	Recipe	Ingredients	230g
Breakfast	Avocado & Egg Muffins	Eggs Avocado Pecan Powder Cherry Tomato Seeds Rice Flakes Cottage Cheese (Optional) Tomato Powder Black Pepper Water (As Required)	230g
Method & Preparation			
Step 1: In a mixing bowl, beat eggs with water for 1 minute in mixer.			
Step 2: Add all the ingredients to the bowl and mix well.			
Step 3: When the mixture is smooth, add the rice flakes and mix well.			

Category	Recipe	Ingredients	230g
Beli	Sesame	Sesame Sesame Oil Sesame Powder Salt Sesame Seeds Mashed Spinach Dried Chilli Flakes Garlic Powder Honey Coconut Greek Chilled Salt To Taste	230g
Method & Preparation			
Step 1: Take a large mixing bowl and add all the ingredients except honey in a jar, sesame seeds, mashed spinach, dried chilli flakes, garlic powder, and salt to taste.			
Step 2: When the ingredients are combined, add honey to taste.			
Step 3: Mix well until the dough is formed.			

BREAKFAST & SNACKS

Category	Recipe	Ingredients	Cost (\$)
BREAD	BREAD CHICKEN	Bread Flour	250.00
		Mustard Seeds	1.00
		Wheat Germ	1.00
		Cherry Chopped	0.00
		Semolina Powder	0.00
		Eggs	0.00
		Candy Leaves	0.00
		Pineapple	0.00
		Black Pepper	0.00
		Salt	0.00
		Bay Leaf	0.00
		Comfrey leaves (in stems)	0.00

Methodology

Method of Preparation: Dissolve the salt in water and add the required amount of alkali.

2000, the most recent before 2000, after 2000 and prior to 2000.

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Step 11: Use a massive price cut blow and all the competitors will run away. Wait 3 days. Then start general consumers to buy again.

Boss 2: When the last boss is down and all the remaining enemies are defeated, the game ends.

BREAKFAST & SNACKS

Category	Recipe	Ingredients	Weight
Breakfast	Spicy Chana Bharta	Chana (Boiled) 100g Tomato 1pc Onion 1pc Chopped Green Chilies 1tsp Boiled & Peeled Tomato 100g Oil 2tbsp Salt Water 1cup Mustard Oil 1tsp Bhatura 1pc Ghee 1tsp Chutney 1tsp Salt To Taste	350g

Method of Preparation

Step 1 Take a microwave safe bowl and add all the ingredients other than Bhatura, Salt, Mustard oil, Bhatura, Ghee and Chutney. Mix well.
 Step 2 Heat the oil in a pan and add the remaining ingredients and mix well. Boil the Tomato in microwave oven until soft. Remove and mix well and serve it.

Category	Recipe	Ingredients	Weight
Breakfast	Spicy Lassi	Lassi (Yogurt, Curd) 250g Mango 1pc Curd 1cup Chopped Chilies 1tsp Turmeric Powder 1tsp Oil 2tbsp Sugar 1tsp Ghee 1tsp Mustard Oil 1tsp Salt To Taste Chaat Masala To Garnish	250g

Method of Preparation

Step 1 Take a microwave safe bowl and add all the ingredients other than Lassi, Sugar, Mustard oil, Bhatura, Ghee and Chutney. Mix well.
 Step 2 Heat the oil in a pan and add the remaining ingredients and mix well. Boil the Mango in microwave oven until soft. Remove, garnish with ghee and serve it.

BREAKFAST & SNACKS

Category	Recipe	Ingredients	Instructions
Breakfast	Smoothie	Eggs - 2 pieces Milk - Fresh Apple Green Apples - Fresh Grated Peeled Orange Ice Orange Juice Powder Black Pepper	1. Boil eggs 2. Blend all the ingredients except eggs in a blender 3. Add orange juice powder 4. Add black pepper

METHOD OF PREPARATION:

Step 1: Take a smoothie base solution and add all the ingredients other than egg in a blender. Blend well until smooth. Add orange juice powder.

Step 2: When the smoothie is ready, add orange juice powder to the container leaves, mix well and serve with ice cubes.

Category	Recipe	Ingredients	Instructions
Breakfast	Breakfast Smoothie	Orange Powdered Rice Bananas (Peter Rice) Peanut Lemon Cinnamon Vanilla Coconut Flakes Grated Green Chilies Curry Leaves Mustard Seeds Clementine Sage Chives salt to taste	1. Boil eggs 2. Blend all the ingredients except eggs in a blender 3. Add orange juice powder 4. Add black pepper

METHOD OF PREPARATION:

Step 1: Take a smoothie base solution and add all the ingredients other than egg in a blender. Blend well and strain before adding eggs and blend again.

Step 2: When the smoothie is ready, add the remaining ingredients and add orange juice powder and serve.

BREAKFAST & SNACKS

Category	Results	Ingredients	150 gm
Breakfast	Smoothie	Ice cream	150 gm

METHOD OF PREPARATION:
Blend all the ingredients together in the mixer jar until smooth. Pour some water in the mixer jar to dilute the smoothie if required. Blend again until smooth. Pour the smoothie in the serving glass. Garnish with fresh fruit slices. Serve.

Category	Results	Ingredients	150 gm
Breakfast	Porridge	Flax Seeds (Brown Flax)	2 gm
		Dried Fruits	2 gm
		Banana	150 gm
		Instant Powder	1 gm
		Water	150 ml
		Sugar	1 gm
		Vanilla Extract	1 gm
		Cinnamon Powder	1 gm
		Butter	1 gm
		Lettuce Leaves	2 gm
		Mustard Seeds	100 gm
		Green Chilies + Peas (Chopped)	2 gm
		Almond Powder	1 gm
		Eat To Taste	
		Onion (finely)	
		Grated Coconut (Finely)	
		Oil (A little less than Finely)	
		Chopped Fennel	

METHOD OF PREPARATION:	
Take 150 gm of oats, 150 gm of milk, 150 gm of banana (mashed), 150 gm of dates (mashed) and 150 gm of water in a bowl. Add ground flax seeds (2 gm) and dried fruits (2 gm). Mix well and boil for 5 minutes.	
Boil 150 gm of water in a small pot and add 150 gm of ghee. Pour the boiled water in the microwave oven, cover tightly with a lid and microwave for 1 minute. Open the lid and add the boiled water to the porridge. Mix well and garnish with fresh fruit slices.	
Keep the porridge in the refrigerator for 1 hour before serving.	

BREAKFAST & SNACKS

Category	Recipe	Ingredients	250 g
Breakfast	Smoothie	Strawberries	100 g
		Water	100 ml
		Non-Dairy Creamer	10 ml
		Instant Coffee	10 g
		Salt To Taste	

Method of Preparation

Step 1: Place all the ingredients mentioned above in a blender and blend until smooth. Pour the smoothie in a glass and serve it.

Category	Recipe	Ingredients	250 g
Breakfast	CHOCOLATE MUFFINS	Flour	1 cup
		Cocoa Powder	1/2 cup
		Sugar	1/2 cup
		Vanilla Extract	1 Tbsp
		Oil	2 Tbsp
		Curd Milk	1/2 cup
		James Bond	1/2 cup
		Water	1

Method of Preparation

Step 1: Heat a mixing bowl and add all ingredients to make a smooth batter. Mix well and pour the batter in muffin tray and bake them in the oven until done completely. Serve freshly baked muffins with coffee.

Category	Recipe	Ingredients	250 g
Breakfast	CHOCOLATE BAKE	Milk powder	1 cup
		Non-dairy creamer	1 cup
		Whi chocolate	1/2 cup
		Water	1/2 cup
		Sweetened condensed milk	1/2 cup

Method of Preparation

Step 1: In a microwaveable dish place bowl add milk powder then whisk it well with water. Add non-dairy creamer, Whi chocolate and sweetened condensed milk. Mix it well in the bowl. Put the mixture in the oven and cook for 5 minutes. Once it is done remove it from the oven and serve it with a scoop of vanilla ice cream.

DESSERTS & SOUPS

Category	Result	Ingredients	250 g
Dessert	Apple Pie	Butter (unsalted) 100g	100g
		Sugar	100g
		Flour Whole	50g
		Groundnut Butter	10g
		Water As Required	

Method of Preparation:

Step 1: Take a mixing bowl take 100g butter (unsalted) add sugar and mix well until the butter becomes lighter in color (this step)

Step 2: Add the flour and groundnut butter mix well until the mixture becomes smooth. The mixture must be smooth. Pour the mixture in a shallow tray and keep it in the oven at 180 degrees Celsius.

Category	Result	Ingredients	250 g
Dessert	APPLE PIE	Flour whole wheat	100g
		Cream cheese	100g
		Sugar	100g
		Vanilla essence	10g
		Yoghurt	100g
		Orange juice	100g
		Orange zest	10g
		Orange extract	10g

Method of Preparation:

Whisk the cream with the orange juice until smooth.

Step 1: Add sugar and mix well until the mixture becomes smooth. The mixture must be smooth. Pour the mixture in a shallow tray and keep it in the oven at 180 degrees Celsius.

Category	Result	Ingredients	250 g
Dessert	Cream Pudding	Milk	100g
		Eggs	5 egg
		Sugar	100g
		Vanilla extract	10g
		Orange juice	100g
		Orange extract	10g

Method of Preparation:

Step 1: Take a mixing bowl add all the ingredients (milk, eggs, sugar, vanilla extract, orange juice, orange extract) mix well until the mixture becomes smooth.

DESSERTS & SOUPS

Category	Recipe	Ingredients	250 ml
box	Milkshake	Milk	150 ml
		Egg	1 pc
		Powdered sugar	1 Tbsp
		Vanilla essence	1 Tbsp
		Butter	100 gm
		Chocolate essence	1 Tbsp

Method of Preparation

Cream the butter & egg. Together add flour, powdered sugar, essence & chocolate essence & mix well. Make small balls with a spoon & roll them in the flour.

Put them in the oven at 180°C for 10 minutes. Once done, remove from the oven & let it cool down. Once cooled, break them into pieces and serve them with the coffee.

Category	Recipe	Ingredients	250 ml
box	BREAD PUDDING	bread cubes	250 gm
		Eggs	3 nos
		Milk	1 cup
		Sugar	1 Tbsp
		Chocolate	25 gm
		Eggs (Whisk white & yolks)	6
		Vanilla essence	1 Tbsp

Method of Preparation

Soak bread cubes in milk & egg white for 30 min. Mix sugar, chocolate, egg white & whisk all ingredients well & mix it with the milk.

Preheat oven to 180°C. Grease a baking tray with oil. Pour the mixture in the tray & bake for 20 minutes. Once done, remove from the oven & let it cool down.

Category	Recipe	Ingredients	250 gm
box	Ice cream	Condensed Milk	1 cup
		Choco Chunks	1/2 cup
		Milk	1/2 cup
		Vanilla Flavoured	1 Tbsp
		Hazelnut Geltin	1 Tbsp

Method of Preparation

Soak the hazelnut geltin in cold water for 10 minutes. In a large bowl, mix condensed milk, chocolate chunks, vanilla essence & milk. Add the soaked geltin & mix well. Pour the mixture in a tray & refrigerate for 2 hours. Once set, cut into small pieces & serve.

DESSERTS & SOUPS

Category	Recipe	Ingredients	250 g
Dess	Apple Crumble	All-purpose flour	1 cup
		Ground Cinnamon	1/2 tsp
		Sugar	2/3 cup
		Butter	2/3 cup

Method of Preparation

Step 1 Take a microwave safe bowl and add all the ingredients other than butter and cinnamon. Mix well until no lumps remain. Add the butter and cinnamon. Mix well and place in the oven. After the heat has been set, add the sugar and mix again.

Category	Recipe	Ingredients	250 g
Dess	Pudding	Soft Cheese	240 g
		Sugar	1 cup
		Cinnamon Powder	1/2
		Cinnamon Seeds (Optional)	1/2 tsp
		Vanilla	1/2

Method of Preparation

Step 1 Take a microwave safe bowl and add all the ingredients other than butter and cinnamon. Mix well until no lumps remain. Add the butter and cinnamon. Mix well and place in the oven. After the heat has been set, add the sugar and mix again.

Category	Recipe	Ingredients	250 g
Dess	Rice Kheer	Rice	1 cup
		Milk	1 cup
		Cardamom Seeds	1/2
		Vanilla	1/2
		Edible Tressel Powder	1/2 TSP
		Edible Nutella	1/2
		Edible Chocolate	1/2
		Sugar	1 cup
		Water As Required	

Method of Preparation

Step 1 Take a microwave safe bowl and add all the ingredients other than cinnamon, vanilla, butter and chocolate powder. Place the bowl in the microwave and cook until no lumps remain. Step 2 When the heat has been removed add cinnamon, vanilla and butter. After the heat has been set add all the sugar and mix again.

DESSERTS & SOUPS:

Category	Recipe	Ingredients	Weight
001	BROWNIE	Flour	100g
		Margarine	200g
		Eggs	100g
		Baking Powder	1 Tsp
		Cocoa Powder	100g
		Water	100ml

Method of Preparation:

Step 1: Take the margarine and sugar in a mixing bowl until the sugar is completely dissolved. Add cocoa powder, flour, eggs, baking powder and water. Mix well until smooth. Pour into a light greased 9 inch round cake tin. Place in the oven at 180 degrees until weight of 1000g has been reached. Remove from the oven and leave to cool.

Category	Recipe	Ingredients	Weight
001	CAKE	Flour	100g
		Eggs	100g
		Chopped Fennel	100g
		Carrot juice	100ml
		Double cream	50g
		Ground cinnamon (optional)	1 Tsp

Method of Preparation:

Step 1: Take a mixing bowl and large bowl, adding ingredients other than flour, sugar, salt and cinnamon. Pour the bowl of dry ingredients into the large bowl. Add all remaining ingredients and blend.

Category	Recipe	Ingredients	Weight
001	FRUIT CUSTARD	Custard Powder	100g
		Flour	100g
		Eggs	100g
		Milk	100ml
		Sugar	100g
		Chopped ginger	100g
		Double cream	50g
		Double cream (optional)	50g
		Green Peppercorns	10g
		Orange To-Gather	10g

Method of Preparation:

Step 1: Take a mixing bowl and large bowl, adding ingredients other than flour, sugar, salt and cinnamon. Pour the bowl of dry ingredients into the large bowl. Add all remaining ingredients and blend.

Step 2: When the oven is preheated and add custard powder mix well and then start. Give the apple 20 minutes to cook and then add it to the flour until large enough to hold its own shape. Then garnish with the orange pieces and then place it in the oven until 1000g has been reached. Remove from the oven and leave to cool.

DESSERTS & SOUPS

Category	Result	Ingredients	Instructions
dessert	Ice Cream	Sugar	1 cup
		Milk	1 cup
		Eggs	2 large
		Cream	1/2 cup
		Cinnamon	1/8 tsp
		Vanilla	1/2 tsp
		Orange	1/2 cup
		Water & Lemon	

Method of Preparation

Step 1 Take a mixing bowl add all the ingredients and mix it well until smooth (no lumps or pieces).

Step 2 When the ice cream turns soft add the remaining ingredients, mix well and freeze for 1 hr.

Category	Result	Ingredients	Instructions
dessert	Cold Pudding	Sugar	1/2 cup
		Condensed Milk	1/2 cup
		Orange Juice	1 cup
		Milk	1/2 cup
		Butter	1 cup
		Cinnamon Powder	1/2 tsp
		Orange Flakes	1/2 cup
		Orange Rind	1/2 cup

Method of Preparation

Step 1 Take a mixing bowl add all the ingredients (the last added last) after adding the last ingredient add the orange juice and vanilla oil to the liquid and mix well.

Category	Result	Ingredients	Instructions
dessert	Pudding	Milk	1/2 cup
		Orange Juice	1/2 cup
		Eggs	2 large
		Cinnamon	1/8 tsp
		Cashew Nuts	1/2 cup
		Lemon	1/2 cup
		Orange	1/2 cup

Method of Preparation

Step 1 Take a mixing bowl add all the ingredients (the last added last) after adding the last ingredient add the orange juice and vanilla oil.

Step 2 When the ice cream turns soft add the remaining ingredients, mix well and freeze for 1 hr.

DESSERTS & SOUPS

Category	Recipe	Ingredients	150 gr
SOUP	Salad Potage	Potato (Boiled)	100g
		Onion (Boiled)	10g
		Sage	1g
		White Wine	100g
		Meat	100g
		Cream	50g
		Small Glass (Boiled)	50g
		Green Pepper	5g
		Bacon	5g

Additional Information

Step 1: Take a microwave safe bowl and add all the ingredients except the thickened wine, cream and bacon. Place in microwave for approximately 4 minutes.

Step 2: When the soup boils, remove and add the remaining ingredients, mix and serve hot.

Category	Recipe	Ingredients	250 gr
SOUP	BEVIXKAHEE	Salmon	100g
		Oil	50g
		Tomato (Boiled)	100g
		Sage	10g
		Potato	100g
		Beaten Egg (Boiled)	100g
		Mustard (Reduced)	10g
		Small Glass (Boiled)	10g
		Green Pepper	5g

Additional Information

Step 1: Take a microwave safe bowl and add all the ingredients except the thickened wine.

Step 2: Remove from the microwave and add the remaining ingredients and mix well.

Step 3: Serve the soup hot, garnished with a sprig of basil. Mix well and enjoy your meal!

DESSERTS & SOUPS

Category	Recipe	Ingredients	Weight (g)
SOUP	PUMPKIN SOUP	Pumpkin	200 g
		Cheese	100 g
		Chopped Onion	100 g
		Green Chilies	10 g
		Ginger (fresh) Grated	10 g
		Salt, Pepper	10 g
		Water	1000 ml
		Black Pepper	10 g
		Salt	100 g
		Tomato Ketchup	100 g
		Potato Souffle	100 g
		Eggs	100 g
		Cream	100 g
		Butter (as Required)	100 g
		Salt to Taste	10 g

Method of Preparation

Step 1 Take a microwave oven safe bowl and all the ingredients except water put them in the bowl except water and coconut oil. Now add some ketchup after weight comes with Step 2. When the bowl gets heated then add the rest of ingredients and mix it well.

Category	Recipe	Ingredients	Weight (g)
SOUP	HOT & SOUR SOUP	Water	1000 ml
		Onion	200 g
		Tomato	100 g
		Chili	As per taste
		Chopped capsicum	50 g
		Boiled shrimps	100 g
		Garlic	10 g
		Tomato	10 g
		Pepper	10 g
		Tomato sauce	200 g
		Onion	200 g
		Pepper	10 g
		Shrimps	100 g
		Tomato	10 g
		Garlic	10 g
		Onion	100 g
		Tomato	100 g

Method of Preparation

Step 1 In a microwave oven safe bowl add all the ingredients except water and mix it well. Now add some salt and pepper. Before heating it break it.

Step 2 When the bowl gets hot add all the chopped vegetables to it and add some black pepper and mix it well.

DESSERTS & SOUPS

Category	Recipe	Ingredients	Quantity
Dessert	VEGETABLE SOUP	Celery Celery	1 cup
		Sugar Potatoes Onions	1 cup
		Carrots Cabbage	1 cup
		Tomato Tomatoes	1 cup
		Vegetable Stock	2 cups
		Cream Milk	1 cup
		Grated Garlic	1 cup
		Water	1 cup
		Bay Leaves	1 cup
		Paprika Powder	1 TSP
		Salt & Pepper	

Method of Preparation

Step 1: Wash & trim all vegetables well. Cut the potatoes into large cubes, tomatoes into small cubes and carrots into small pieces. Add water to a pressure cooker and add vegetables. Pressure cook until the vegetables are soft.

Step 2: When the vegetables are soft, drain the water and add the cream, paprika, salt & pepper. Blend the vegetables until smooth. Serve.

PANEER/GHEE/ CURD

Category	Result	Ingredients	Weight
Food	Panner	Milk	500 ml
		Curd	100 gm

Method of Preparation:
 Mix 1 litre whole milk in a large bowl until it is well mixed and just slightly thickened. Heat over low heat, remove and pour the milk into a shallow tray or the wine. Cover the cheese, boil together with the coagulant until thickened lightly. Place the cheese and keep a heavy weight on top of the cheese tray. After 20-25 minutes the panner will be ready to use. (This may take longer if the cheese is not off set).

Category	Result	Ingredients	Weight
Food	Ghee	Clarified Butter	1 kg

Method of Preparation:
 Blend 1. Take a mixing bowl with double base bowl add butter with 250 ml milk well combine both with it and extract ghee. And weight ghee after the time comes and add 100 gm salt you get 1.4 kg ghee.

Category	Result	Ingredients	Weight
Food	Curd	Milk	500 gm
		Curd	100 gm

Method of Preparation:
 Open 1. Take a mixing bowl with double base bowl add 500 gm milk. The result will come in the next page.

FERMENTED FOOD

Category	Recipe	ingredients	BB
BE	COCONUT	Coconut Water Miso Peach slices Pineapple	150g
			150g
			300g
			150g

Method & Preparation

Step 1: Select category, enter weight, press start & the machine will tell you what to add as ingredients. This will:

Step 2: When the oven is on, select a mode, then heat oven and press start.

Category	Recipe	ingredients	BB
BE	BREAD DOUGH	All Purpose Flour Warm Water Salt Honey Eggs Milk Powder Sugar Oil Baking Powder	2 cups
			1 cup
			2 cups
			2 cups

Method & Preparation

Take yeast (1/4 cup), add 1/4 cup warm water, mix well and set aside to ferment. Take 2 cups all purpose flour, add 1/2 cup warm water, salt, oil, honey, eggs, sugar, oil and milk powder. Mix the dough for 10 minutes. Beat the dough for 5 minutes. Place the dough again for 5 minutes. Get the dough out in a bowl. Select category & enter weight & press start.

Category	Recipe	ingredients	BB
BE	PICKLED ONION	All Purpose Flour (Whole) Salt Onion Sugar Oil Milk Powder	2 cups
			1 bag

Method & Preparation

Take 1/2 cup onion, warm water, sugar, yeast and 1/2 cup of flour and cover. Keep aside for 5 minutes. Press the flour and salt, oil, onion, yeast and oil. Mix well and the yeast. Warm Water & oil and sugar using a whisker. Ferment Salt, yeast for 10 minutes. Roll the dough. Press the onions from the oil and mix with a fork. Cover the bowl in the oven. Select category & enter weight & press start.

FERMENTED FOOD

Category	Prep.	Ingredients	250 g
FO	fermented	Fermented Rice Fermented Rice Fermented Rice Curd Rice Mothi Seeds Soya Wheat Sprouts Wheat Sprouts Sodium Bicarbonate	100g 100g 150g 10g

Method of Preparation

Soak all ingredients in water for 1 hour. Then add all the ingredients in a large bowl. Mix well. Add yeast and salt. After mixing well, cover with a cloth and leave it for 12 hours.

Category	Prep.	Ingredients	250 g
FO	fermented	Wheat Sprouts Soya Jalneeli Flowers Eating Soda	100g 100g 100g 10g

Method of Preparation

Soak all ingredients in water for 1 hour. Then add all the ingredients in a large bowl. Mix well. Add yeast and salt. After mixing well, cover with a cloth and leave it for 12 hours.

Category	Prep.	Ingredients	250 g
FO	IDLI BATTER	Curd Rice Fermented Rice Soya Wheat Sprouts Mothi Seeds Potato Water Salt Yeast	100g 100g 100g 100g 10g 100g 100g 10g 10g

Method of Preparation

Soak all ingredients in water for 1 hour. Then add all the ingredients in a large bowl. Mix well. Add yeast and salt. After mixing well, cover with a cloth and leave it for 12 hours.

FERMENTED FOOD

Category	Recipe	Ingredients	250 g.
PER	APPAL EASTER	Flour 1 cup	1 cup
		Butter 1/2 cup	1/2 cup
		Peppermint extract 1/2 tsp	1/2 tsp
		Cream 1/2 cup	1/2 cup
		Cocoons 1/2 cup	1/2 cup
		Baking soda 1/2 tsp	1/2 tsp

Method of Preparation

Put all ingredients except flour in a mixing bowl and mix well. Add flour and mix until a smooth dough is formed. Knead the dough until it is smooth. Let it rest for 1 hour. Divide the dough into 10 equal pieces.

Category	Recipe	Ingredients	250 gr.
PER	MINT DOLCE	1/2 cup Butter	1/2 cup
		1/2 cup Flour	1/2 cup
		1/2 cup Sugar	1/2 cup
		1/2 cup Mint leaves	1/2 cup
		Water As Required	
		Eggs 2	2 eggs
		Butter Melted 1/2 cup	1/2 cup
		Salt As Required	

Method of Preparation

Toss mint with 1/2 cup sugar in a bowl and cover with foil. Let it rest for 1 hour. In another mixing bowl, combine all the ingredients including the yeast mixture and mix until a smooth soft dough is formed. Knead the dough until it is smooth. Let it rest for 1 hour. Divide the dough into 10 equal pieces.

DEODORISER/STEAM CLEAN

081 10S2

Category	Code	Preparation	Storage	Expiry Date
081	10S2	DEODORISER		

Method of Preparation
To use deodoriser areas like category 081 add area staff.

Category	Code	Preparation	Storage	Expiry Date
081	10S2	STEAMING	Water	1 Day

Method of Preparation
Heat water in the steam generator until it reaches 100 degrees Celsius. Add the deodoriser which has twice the area staff. Add the area staff. Heat the water until it reaches 100 degrees Celsius.

14. Multi-stage Cooking

Three stages of cooking can be sequentially set. If one of the stages is deleted, it should be after the first stage, and auto cooking should not be set here. The buzzer will ring once after each stage and the next stage will begin, and auto cooking should not be set here. Example: If you want to cook the food with 100% microwave power for 10 minutes > 80% microwave power for 15 minutes. Do it as following:

- (1) Press "MICRO" once to choose 100% microwave power;
- (2) Press number keys "1" "0" "0" in order to adjust the cooking time;
- (3) Press "MICRO" twice to choose 80% microwave power;
- (4) Press number keys "1" "5" "0" in order to adjust the cooking time;
- (5) Press "STOP/CLEAR" to start cooking.

15. Speedy Cooking

When the oven is in the waiting state, press "START/COOK" key to start cooking with full microwave power for 30 seconds (the maximum setting is 99 minutes and 99 seconds).

When the oven is in the microwave and convection combination mode, press "START/COOK" key to add 30 seconds cooking time.

In the Weight control, Multi-stage cooking or Auto Menu state (if valid)

16. Inquiring Function

① In cooling state, press "COOKER", "MICRO" or "CONVECT" and the current power will be displayed for 2-3 seconds.

② In cooling state, press "STOP/CLEAR", "POWER" to inquire the time for cooking. The cooking time will flash for 2-3 seconds.

17. Lock-out Function for Children

Lock in waiting state, press "STOP/CLEAR" for 5 seconds, there will be a long "beep" denoting entering into the children/lock state and a key indicator will light. The oven will display "00:00" or current time.

Lock putting in locked state, press "STOP/CLEAR" for 5 seconds, there will be a long "beep" denoting that the lock is released and the key indicator will go out.

18. Display Specification

- (1) When cooking finished, buzzer sounds for twice to alert user that the cooking finished. Until the oven door is open, the lamp will turn off automatically after ten minutes.
- (2) During setting the program, the oven will turn back to waiting state after five minutes.

Trouble shooting

Normal	
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.
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. Bad smells 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.

Trouble	Possible Cause	Remedy
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 (inspected by professional personnel if our company)
	(3) Trouble with outlets	Test outlet with other electrical appliances
Oven glass not heat	(4) Door not closed well	Closely Under 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.

HAIER AIR CONDITIONER

HAIER APPLIANCES (INDIA) PVT. LTD. (hereinafter referred to as "The Company") hereby offers the following warranty to the original consumer purchasing from The Company at this place. The Company, while not guaranteeing the long life of these units or products, only guarantees part or parts which prove to be defective in workmanship or material, and not due to abnormal or improper use.

This will happen after the following period:

Product	Warranty
Haier TV	One Year
Refrigerator	One Year
Washing Machine	One Year
Automobile	One Year
Microwave	One Year
Dehumidifier	One Year
VCR	One Year

1. The warranty does not cover damage of any kind caused by misuse, abuse, accident, lightning, fire, flood, insect infestation, power surges, voltage fluctuations, or other acts of God.

2. The Company will not be liable for damage to any part of the unit caused by the use of unauthorized parts or accessories.

3. The Company will not be liable for damage to any part of the unit caused by the use of unauthorized parts or accessories.

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Haier

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