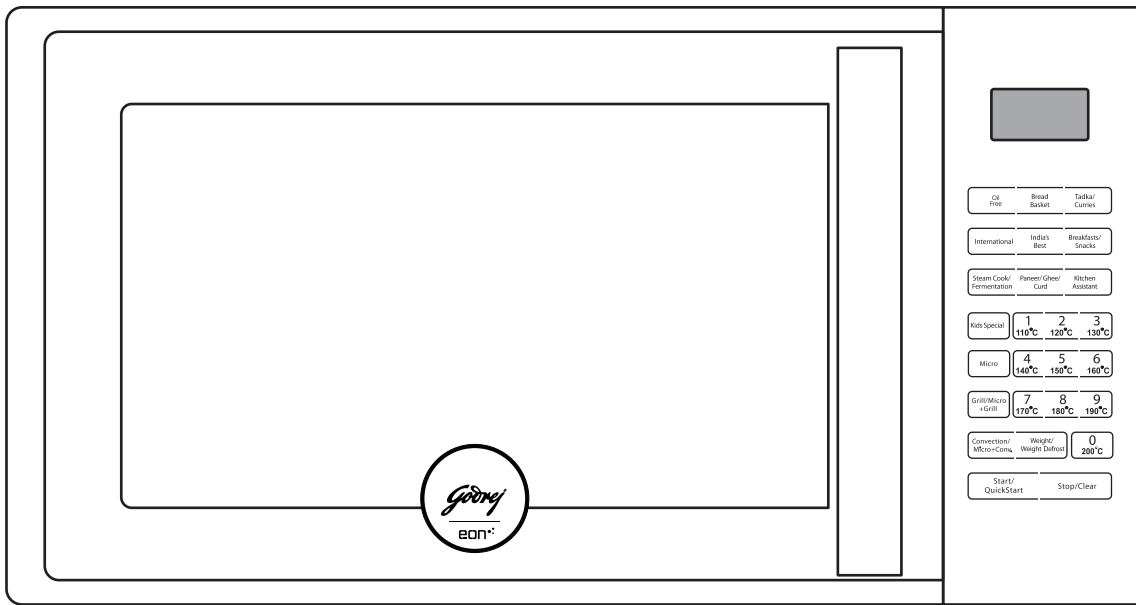


HOW TO GET THE BEST OUT OF YOUR GODREJ MICROWAVE OVEN...



User Manual GME 720 CP2 QZ 20 Ltr. Microwave, Convection

the above image is for representative purpose, actual image of the product may vary

Thank you for purchasing Godrej Microwave Oven

Please record the model number and serial number of this unit for future reference.

Staple your receipt here for proof of purchase.

Model No: _____

Serial No: _____

Dealer: _____

Dealer Phone No: _____

SPECIFICATIONS

Power Consumption:	230V~/50Hz, 1200W (Microwave)
	1200W (Grill)
	2200W (Convection)
Rated Microwave Output:	800W
Operation Frequency:	2450MHz
Product Dimensions :	450mm (W) x 260mm (H) x 370mm (D)
Oven Capacity:	20 Litres
Cooking Uniformity:	Turntable System
Net Weight:	13.90 kg

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE USE

Important Safety instructions

The Safety instructions mentioned below will tell you how to use your Microwave Oven without harming yourself and damaging your oven.

Warning – To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy

- Read all the instructions before using your oven
- Do not allow children to use this oven without close supervision

Precautions to avoid possible exposure to excessive microwave energy:

- a) Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to tamper with the safety interlocks.
 - b) Do not place any object between the microwave oven cavity and the door or allow soil or cleaner residue to accumulate on sealing surfaces
 - c) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damages to the:
 - I. Door (bent)
 - ii. Hinges and latches (broken or loosened)
 - iii. Door seals and sealing surfaces
 - d) It is hazardous for anyone other than properly qualified competent service personnel to repair, adjust or remove the cover which gives protection against exposure to microwave energy
1. **Do not heat the following items in the microwave oven:** Whole eggs in the shell, water with oil or fat, sealed containers, or closed glass jars.

These items may explode.

- Do not cover or block any openings in the oven
- Use your oven only for the operations described in this manual
- Do not run the oven empty, without food in it
- Do not deep fry in your microwave oven
- Do not remove the turn table while using the microwave oven

- Do not make popcorn, peanuts and suji roast in plastic utensil. Use only microwaveable glass utensil.
2. Only use utensils suitable for use in microwave oven
 3. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven
 4. The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface, and could adversely affect the life of the appliance and possibly result in a hazardous situation.
 5. When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
 6. To avoid a fire hazard do not severely overcook food. Severely overcooked foods can start a fire in the oven.
 7. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
 8. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames
 9. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
 10. Do not use this oven for commercial purposes. This appliances is intended to be used in household and similar application such as:
 - Staff Kitchen areas in shops, offices and other working environments;
 - Farm Houses;
 - By clients in hotels, motels and other residential environments;
 - Bed and breakfast type environments.
 11. When cleaning the door and the surfaces that touch the door, use only mild, non-abrasive soaps or detergents and a sponge or soft cloth
 12. Do not use corrosive chemicals or vapours, in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use

13. Do not use or store this appliance outdoors. Do not use this product near water for example near a kitchen sink, in a wet basement, or near a swimming pool, and the likes.
14. Do not tamper with the built-in safety switches on the oven door. The oven has several built-in safety switches to make sure the power is off when the door is open.
15. 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
16. If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before using it again
17. The temperature of accessible surfaces may be high when the appliance is operating. Keep cord away from heated surface, and do not cover the oven.
18. Do not immerse the electrical cord or plug in water
19. Pierce food with heavy skin such as potatoes, whole squashes, apples, tomatoes, brinjals, mutton, chicken before cooking
20. Cooking utensils may become hot because of heat transferred from heated food. Potholders may be needed to handle the utensils. Utensils should be checked to ensure that they are suitable for use in microwave ovens.
21. The microwave oven shall not be placed in a cabinet
22. Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
23. To reduce the risk of injury to persons:
 - Do not overheat the liquid
 - Stir the liquid both before and halfway through heating it
 - While cooking or reheating in microwave mode, ensure the vent of the lid is kept open at all times or the lid is partially open
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container
 - Use extreme care when inserting a spoon or other utensil into the container
24. 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
25. The appliances is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
26. The rear surface of the appliance shall be placed against the wall
27. 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.
28. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
29. Details for cleaning door seals, cavities and adjacent parts are given on page **CLEANING AND CARE.**
30. No temperature sensing probe to be inserted into the food placed inside the cavity of this oven by user, during switched ON state.
A temperature probe may be placed on the food once the food is taken outside the oven.
31. The microwave is intended to be used freestanding.

UTENSIL GUIDE

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used.
3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
4. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity.

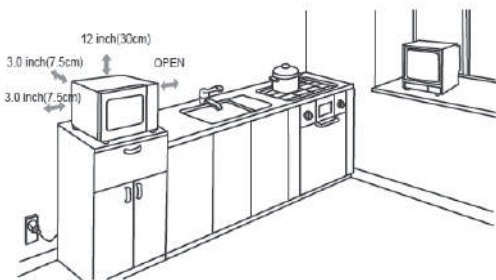
The list below is a general guide to help you select the correct utensils.

Cookware	Microwave	Grill	Convection	Combination*
Heat-Resistant Glass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	No	Yes	Yes	No
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No

* Combination: applicable for both "microwave+grill", and "microwave+convection" cooking.

INSTALLATION INFORMATION

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



A minimum clearance of 7.5 cm is required between the oven and any adjacent walls. One side must be open.

- a) Leave a minimum clearance of 30 cm above the oven.
- b) Do not remove the legs from the bottom of the oven.

- c) Blocking the intake and/or outlet openings can damage the oven
- d) Place the oven as far away from radios and TV as possible

- 2) Plug your oven into a standard household outlet. Be sure the voltage and frequency is the same as the voltage and the frequency on the rating label at the back of the Microwave Oven.

- 3) Do not operate the oven without glass tray, roller support and shaft in their proper positions (applicable for microwave ovens with turn tables)

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.

GROUNDING INSTRUCTIONS

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. It is recommended that a separate circuit serving only the oven be provided. Using a high voltage is dangerous and may result in a fire or other accident causing oven damage.

WARNING Improper use of the grounding plug can result in a risk of electric shock.

Note:

- 1) If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
- 2) Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

The wires in this mains cable are colored in accordance with the following code:

- Green and/or Yellow = EARTH
- Blue and/or Black = NEUTRAL
- Brown and/or Red = LIVE

ELECTRICAL REQUIREMENTS

The oven is designed to operate on a standard 230V/50Hz household outlet. Be sure the circuit is at least 15A or 20A and the

microwave oven is the **only appliance on the circuit**

RADIO INTERFERENCE

Operation of the microwave oven can cause interference to your radio, TV, or similar equipment.

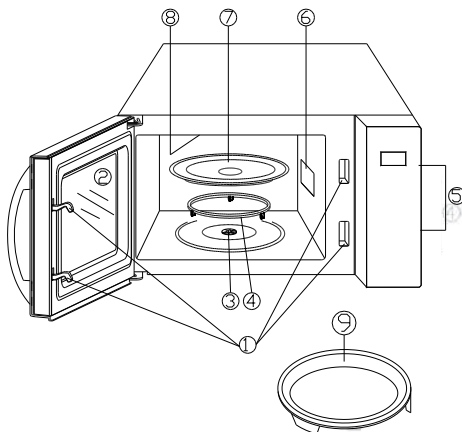
When there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean door and sealing surface of the oven.
2. Reorient the receiving antenna of radio or television.
3. Relocate the microwave oven with respect to the receiver.
4. Move the microwave oven away from the receiver.
5. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

EXTENSION CORD INFORMATION

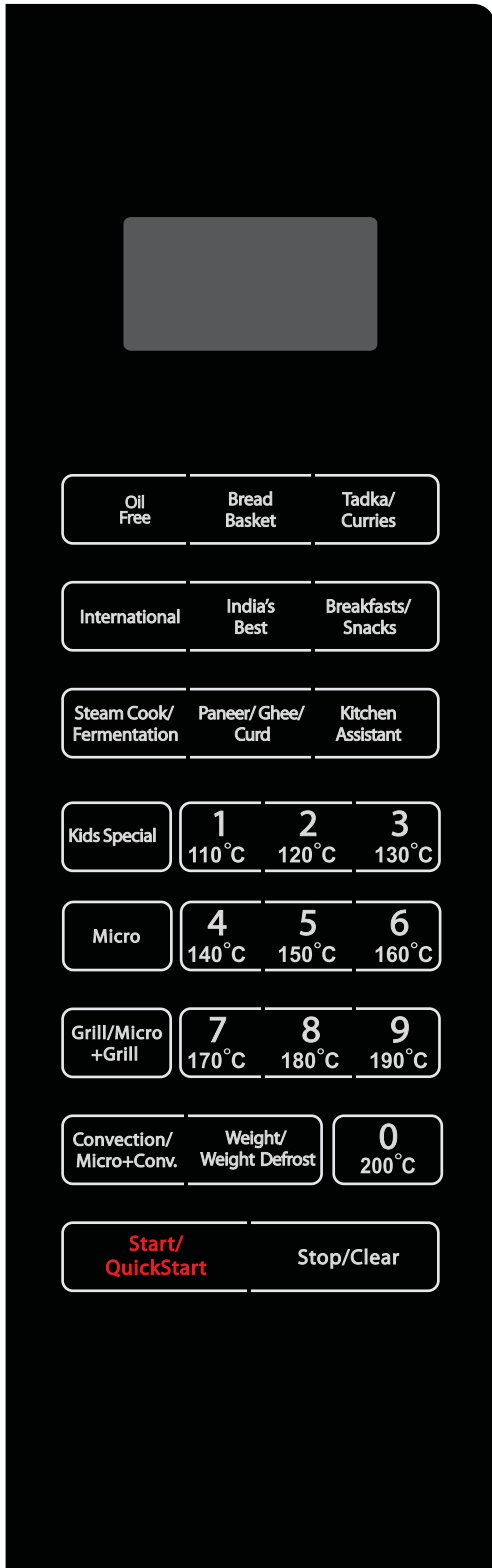
1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord
2. DO NOT USE AN EXTENTION CORD

PART NAMES



1. Door Safety Lock System
2. Oven Window
3. Shaft
4. Roller Ring
5. Control Panel
6. Wave Guide
(Please do not remove the mica plate covering the wave guide.)
7. Glass Tray
8. Grill Heater
9. Baking Plate

CONTROL PANEL



DISPLAY WINDOW

Used to indicate cooking time, etc.

AUTO COOK MENUS

Oil Free, Bread Basket, Tadka/Curries, International, India's Best, Breakfasts/Snacks, Steam Cook/Fermentation, Paneer/Ghee/Curd, Kids Special and Kitchen Assistant.

NUMBER PADS

Used to enter cooking time, temperature, recipe number, etc.

MICRO.

Press to select microwave cooking power level.

GRILL/MICRO+GRILL

Press to set a grill-cooking program.

Press to select one of two combination cooking settings.

CONVECTION/MICRO+CONV

Press to program convection cooking.

Press to select one of four combination cooking settings.

WEIGHT/WEIGHT DEFROST

Press to set defrost program based on weight enter. Touch to defrost food by weight.

START/QUICK START

Press to start cooking program.

Touch to start the oven quickly at full power.

STOP/CLEAR

Touch to stop cooking program or clear all previous settings before cooking starts.

HOW TO SET THE OVEN CONTROLS

If interrupt settings in the process of the cooking set, the system will automatically restore stand by status after 20 seconds. During cooking, press STOP/CLEAR button once or open the door, cooking will pause, then press the START/QUICKSTART button once to continue cooking. Continuous press STOP/CLEAR button twice to cancel this program. After the program is over, beeps sound and END appears in the display. Press any button or open the door to clear END before starting another cooking function.

MICROWAVE COOKING

Microwave cooking allows you to customize cooking power and time. First, you select a power level by pressing the MICRO pad several times (see the table below).

Then you set the cooking time using the numeric pads, before pressing the START/QUICKSTART pad. Suppose you want to cook for 5 minutes at 60% power level.

Press MICRO pad to select cooking power		
Press	Power	Description
once	100%(P100)	High
twice	90%(P-90)	
3 times	80%(P-80)	
4 times	70%(P-70)	Medium High
5 times	60%(P-60)	
6 times	50%(P-50)	Medium
7 times	40%(P-40)	
8 times	30%(P-30)	Med. Low
9 times	20%(P-20)	
10 times	10%(P-10)	Low
11 times	0% (P-00)	

1. Place food into the oven, and close the door.
2. Press MICRO several times to select the power level.
3. Press number pads to enter cooking time until the correct cooking time (5:00) is displayed.
4. Press START/QUICKSTART to start.

NOTE:

1. The longest cooking time you can set is 99 minutes and 99 seconds.
2. If you want to temporarily stop a cooking session, press the STOP/CLEAR pad once and then you can start the cooking again by press START/QUICK START, or press the STOP/CLEAR pad twice to cancel the cooking program altogether. The power level can be checked by pressing MICRO pad during the program running.

EXPRESS COOKING

This feature to program the oven to microwave food at 100% power conveniently. Place food into the oven, and close the door. Press START/QUICKSTART button several times to enter cooking time. The longest cooking time can set here is 10 minutes. The oven will auto-start.

GRILL

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes. The longest grill cooking time is 99 minutes and 99 seconds. Suppose you want to program grill cooking for 12 minutes.

1. Place food into the oven, and close the door.
2. Press GRILL/MICRO.+GRILL button once.
3. Use the number pads to enter cooking time.
4. Press START/QUICKSTART to start.

MICROWAVE +GRILL

This feature allows you to combine grill and microwave cooking in two different settings. The longest cooking time you can set is 99 minutes and 99 seconds.

COMBINATION 1: 30% time for microwave cooking, 70% for grill cooking. Use for fish, potatoes or au gratin. In this mode, "C-1", "GRILL", "MICRO" display.

COMBINATION 2: 55% time for microwave cooking, 45% for grill cooking. Use for pudding, omelettes, baked potatoes and poultry. In this mode, "C-2", "GRILL", "MICRO" display.

Steps: 1. Place food into the oven, and close the door.

2. Press GRILL/MICRO.+GRILL button twice or thrice to choose combination 1 or combination 2.
3. Use the number pads to enter cooking time.
4. Press START/QUICKSTART to start.

CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. This oven can be programmed for ten different cooking

temperatures (110°C--120°C--130°C--140°C--150°C--160°C--170°C--180°C--190°C--200°C).

The longest cooking time you can set is 99 minutes and 99 seconds. To cook with convection, press CONVECTION and number pad for temperature setting: Suppose you want to cook at 160°C for 40 minutes.

1. Press CONVECTION and use the number pad to set the desired temperature as per below table:

Number Pad	Temperature	Number Pad	Temperature
1	110	2	120
3	130	4	140
5	150	6	160
7	170	8	180
9	190	0	200

2. Press CONVECTION again to select the temperature.
3. Use the number pads to enter cooking time.
4. Press START/QUICKSTART to confirm

TO PREHEAT AND COOK WITH CONVECTION

Your oven can be programmed to combine preheating and convection cooking operations. The longest preheat time is 30 minutes and can not be set by the user. Suppose you want to preheat to 170°C and then cook 35 minutes.

1. Press CONVECTION and use the number pad to set the desired temperature as per the below table:

Number Pad	Temperature	Number Pad	Temperature
1	110	2	120
3	130	4	140
5	150	6	160
7	170	8	180
9	190	0	200

2. Press START/QUICKSTART to Confirm.
3. Once the designated temperature is reached the timer will stop. Then open the door and place the food at the centre of the turntable. Reset the remaining time using STOP/CLEAR.
4. Again for cooking with CONVECTION function, set the temperature and time as stated above in the CONVECTION function.

MICRO. +CONVECTION

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave automatically. Press MICRO.+CONVECTION button repeatedly to program convection temperature: Suppose you want to bake a cake for 24 minutes on COMB3.

1. Place food into the oven, and close the door.
2. Press MICRO.+CONVECTION button to select COMBO3.
3. Use the number pads to enter cooking time as desired.
4. Press START/QUICKSTART to confirm.

NOTE:

The combined power level can be checked by pressing MICRO.+CONVECTION button during program running. The longest cooking time you can set is 99 minutes and 99 seconds

WEIGHT/WEIGHT DEFROST

The oven can be used to defrost meat, poultry, and seafood. Suppose you want to defrost frozen meat.

1. Place frozen meat into oven, and close the door.
2. Press WEIGHT/WEIGHT DEFROST once to select 100 gm.
3. Press WEIGHT/WEIGHT DEFROST several times to select the desired weight up to 1800gm.
4. Press START/QUICKSTART to confirm.

NOTE: During defrosting, the oven will pause, user, is required to turn food over at beeping and then press START/QUICKSTART to continue.

AUTO COOK MENU

For food or the following cooking mode, it is not necessary to program the duration and the cooking power.

1. To select any AUTO COOK MENU like Oil-Free, Bread Basket, Tadka / Curries, International, India's Best, Breakfasts/Snacks, Steam Cook/Fermentation, Paneer/ Ghee/Curd, Kids Special, and Kitchen Assistant.
2. Press the particular AUTO COOK MENU.
3. Enter the recipe number.using number pads.
4. Select the weight using WEIGHT button.
5. Press START/QUICKSTART to confirm.

For Example:

To select chicken kababs from oil-free:

1. Press Oil Free option from the control panel.
2. Enter the recipe number 7 which belongs to chicken kabab.
3. Select the weight 500g.
4. Press START/QUICKSTART to confirm.

MULTI-STAGE COOKING

Your oven can be programmed for up to 3 automatic cooking sequences. Suppose you want to set the following cooking program.

Microwave cooking



Microwave cooking



Convection cooking

1. Place food into the oven, and close the door.
2. Enter the first microwave cooking program.
3. Enter the second microwave cooking program.
4. Enter the convection program.
5. Press START/QUICKSTART to start.

CHILD PROOF LOCK

The childproof lock prevents unsupervised operation by little children. To set the childproof lock: In waiting for the state, press STOP/CLEAR button for 3 seconds, then a beep will sound and the indicator light will come on. In the lock state, all buttons are disabled. To cancel the childproof lock: Press STOP/CLEAR button for three seconds, then a beep will sound and the indicator light will come off.

AUTOMATIC PROTECTION MECHANISM

1. **Cooling Feature:** The controlling system of the microwave oven has the feature of cooling. As for any cooking mode which cooking time above 2 minutes, after finishing cooking, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.
2. When the system enters into super high-temperature protection status, the digital display shows "E01" and continues to beep until the system comes back to normal condition and then press "STOP/CLEAR".
3. When the system enters into super low-temperature protection status, the digital display shows "E02" and continues to beep until the system comes back to normal condition and then press "STOP/CLEAR".
4. The system enters into protection mode when the system sensor is Open / Short Circuited. The display shows "E03" and continues to beep until pressing "STOP/CLEAR" button. Call consumer service to check and replace the faulty sensor.

INSTACOOK MENU

OIL-FREE

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

Category	Recipe-	Ingredients:	500 gr
OF2	CHICKEN TANDOORI	Chicken Breast Or Legs	500 gr
		Red Chilli Powder	1½ tsp
		Lemon Juice	1½ tsp
		Yogurt	1 cup
		Ginger Paste	1½ tsp
		Garlic Paste	1½ tsp
		Garam Masala Powder	1½ tsp
		Chaat Masala	1½ tsp
		Salt To Taste	
<p>Method of Preparation: "Marinate the chicken with all ingredients for 3 hours. Arrange the marinate chicken in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	500 gr
OF3	LITTI	Wheat Flour	2½ cup
		Yogurt	1½ cup
		Salt To Taste	
		Filling	
		Sattu	2 cup
		Ginger, Garlic Paste	1¾ tsp
		Cloves	6
		Green Chilies Chopped	1 tsp
		Coriander Leaves Chopped	¾ cup
		Ajwain	1¾ tsp
		Onion Seeds	1¾ tsp
		Salt To Taste	
		Lemon Juice	1¾ tsp
<p>Method of Preparation: "Add salt and yogurt to the wheat flour and knead into a soft dough. Rest the dough for some time. For the filling mix sattu with all filling ingredients. Now, Divide the dough into lemon sized balls and spread them into small puris with your fingers. Place a portion of the filling mixture and once again roll them into balls.</p> <p>Arrange them on alightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select the category,enter the recipe code, select weight, and press start. Turn once in-between. Serve Hot"</p>			

Category	Recipe-	Ingredients:	500 gr
OF4	BATI	Whole Wheat Flour (Gehun Katta)	2 cup
		Semolina (Rava)	1 cup
		Besan (Bengal Gram Flour)	3 tbsps
		Milk	1½ cup
		Melted Ghee	1 cup
		Salt To Taste	
<p>Method of Preparation: "Mix all the ingredients, knead into a firm dough, and make round flatten shape batis. Arrange batis in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot"</p>			

Category	Recipe-	Ingredients:	500 gr
OF5	CHICKEN ROAST	Chicken	500 gms
		Ground Black Pepper	2 tsp
		Lemon Juice	2 tsp
		Garlic	2 tsp
		Thyme	2 tsp
		Salt To Taste	
<p>Method of Preparation: "Take a mixing bowl. Add oil, chicken, salt, pepper, garlic, lemon, thyme and mix well. Now, set it aside for 30 minutes to marinate. Arrange marinated chicken in a lightly greased crusty plate and place the crusty plate on the mesh rack and in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	500 gr
OF6	LEMON CHICKEN	Boneless Chicken Breast	500 gms
		Garlic Paste	2 tsp
		Grated Lemon Zest	1¼ tsp
		Lemon Juice	2 tbsp
		Dried Oregano	1¼ tsp
		Thyme Leaves	Few
		Salt, and Pepper To Taste	
<p>Method of Preparation: First, marinate the chicken with all ingredients for 1 hour. Arrange the marinated chicken in a lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	500 gr
OF7	CHICKEN KABAB	Boneless Chicken (Cut Into 1½" Pieces)	500 gms
		For Marinate	
		Onion Paste	1 cup
		Garlic, Ginger Paste	2 tbsp
		Cumin Powder	1 tsp
		Red Chilli Flakes	1 tsp
		Black Pepper (Freshly Crushed)	1 tsp
		Barbeque Sauce	2 tsp
		Oregano	1 tsp
		Thyme	2 tsp
		Salt To Taste	
<p>Method of Preparation: "Take a mixing bowl. Mix all the ingredients and then add the chicken. Mix well & set it aside for 1 hour. Keep the marinated chicken on a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	500 gr
OF8	RESHMI KABAB	Boneless Chicken	500 gms
		Garlic Paste	2 tsp
		Ginger Paste	2 tsp
		Coriander Leaves Paste	2 tbsp
		Onions Paste	2 tsp
		Yogurt	2 cup
		Almonds Grated	2 tbsp
		Juice Of Lemon	1
		Salt To Taste	
<p>Method of Preparation: "Marinate the chicken with all ingredients for 2 hours. Arrange the marinate chicken in a lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	500 gr
OF9	BAKED CHICKEN	Chicken	500 gms
		Tomato Sauce	1 cup
		Butter	3 tbsp
		Bread-Crums	1½ cup
<p>Method of Preparation: Take a mixing bowl to add butter, chicken, tomato sauce, salt, mix well and toss the chicken in the breadcrumbs and arrange chicken pieces in a lightly greased crusty plate. Place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, enter weight, and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	500 gr
OF10	CHICKEN 65	Chicken Breast - Boneless	500 gms
		Red Chilli Powder	1½ tsp
		Pepper Powder	1½ tsp
		Egg Whites	3
		Corn Flour	1 tbsp
		Wheat Flour	1 tbsp
		Butter Milk	1 cup
		Ginger Paste	1½ tsp
		Garlic Paste	1 tsp
		Orange Food Color	1 tsp
		Lemon Juice	1½ tsp
		Salt To Taste	
<p>Method of Preparation: Marinate the chicken with all ingredients for 2 hours. Arrange the marinate chicken in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF11	BAKED FISH	Fish	300 gms
		Butter	2 tbsp
		Sour Cream	2 tbsp
		Breadcrumbs	1½ cup
		Grated Cheese	1 tbsp
		Parsley (For Garnish)	
		Salt To Taste	
<p>Method of Preparation: Marinate fish with butter and sour cream for 30 minutes. Toss the marinated fish in breadcrumbs and arrange it in a lightly greased baking dish, sprinkle the grated cheese over it and place the baking dish on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Garnish with parsley. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF12	CHICKEN NUGGETS	All-Purpose Flour	¾ cup
		Garlic Paste	1½ tsp
		Ground Black Pepper	¾ tsp
		Chicken Breasts, Cut Into 1½-Inch Pieces	300 gr
		Breadcrumbs	1½ cup
		Egg	2
		Salt To Taste	
<p>Method of Preparation: "Take flour, garlic, pepper, salt, and chicken. Mix them well. Dip the chicken in the beaten egg, then in the breadcrumbs. Arrange them on a lightly greased baking dish and place the baking dish on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot."</p>			

Category	Recipe-	Ingredients:	300 gr
OF13	FISH AMRITSARI	Boneless Fish (Cut Into 2" Pieces)	300 gr
		Lemon Juice	1½ tsp
		Salt	½ tsp
		For Batter	
		Egg (Beaten)	2
		Besan	2½ tbsp
		Curd	2½ tbsp
		Ajwain	1½ tsp
		Ginger-Garlic Paste	1 tbsp
		Lemon Juice	1½ no
		Salt, Red Chilli Powder, Garam Masala,	As per taste
		Chaat Masala, Turmeric Powder	As per taste
		Breadcrumbs (For Coating)	1½ cup
<p>Method of Preparation: Apply lemon juice, salt to fish pieces and set aside for 10 minutes. Apply oil to the fish pieces. Make the batter with all ingredients other than Breadcrumbs. Rub the batter on the fish pieces and toss it in Breadcrumbs. Set it aside for 1 hour for marinating. Arrange the fish in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code and select weight press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF14	CHEESE CORN BALLS	Boiled Sweet Corn Kernels,	2 cup
		Cheese Grated	½ cup
		Potatoes, Boiled, and Mashed	½ cup
		Capsicum,	½ cup
		Breadcrumbs	1½ cup
		Maida	1 tbsp
		Corn Flour,	1 tbsp
		Oregano,	Few
		Salt To Taste,	
<p>Method of Preparation: Blend all ingredients together. Roll them to make cornballs. Arrange cornballs in a crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, select weight, and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF15	PANEER PAKORA	Paneer (Cut Into 1.5" Cubes)	300 gr
		For Batter	
		Besan	1½ cup
		Turmeric Powder	¼ tsp
		Red Chilli Powder	1½ tsp
		Garam Masala	1½ tsp
		Salt To Taste,	
		Water As Required	
<p>Method of Preparation: In a bowl, take all the batter ingredients, mix well and make a smooth paste of it. Place all the paneer pieces evenly coated with the batter, on the Tava. Keep the Tava on the high rack & pour oil on all pakoras. Select the category, enter the recipe code, select weight, and press start. Turn the pakoras once in between. Serve hot with Chutney or Sauce.</p>			

Category	Recipe-	Ingredients:	300 gr
OF16	SABUDANA VADA	Boiled Potato	2 nos.
		Sabudana (Soaked)	¾ cup
		Roasted & Crushed Peanuts	2 tbsp
		Chopped Green Chilli	2 nos.
		Finely Chopped Ginger	½ tsp
		Fresh Curry Leaves	Few
		Coriander Leaves (Chopped)	1 tbsp
		Salt to taste	
<p>Method of Preparation: In a bowl, take all ingredients other than oil. Mix well and make flat tikkis of it. Arrange all the tikkis in a lightly greased crusty plate, apply oil and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Serve hot with Sauce.</p>			

Category	Recipe-	Ingredients:	300 gr
OF17	FISH TANDOORI	Pomfret	300 gr
		For Marinate	
		Red Chili Powder	1½ tsp
		Garlic, Ginger Paste	1½ tsp
		Jeera	¾ tsp
		Garam Masala	1½ tsp
		Tandoori Masala	1½ tsp
		Dhania Powder	¾ tsp
		Amchoor Powder	¾ tsp
		Chaat Masala	¾ tsp
		Lemon Juice	1½ tsp
		Salt To Taste	
<p>Method of Preparation: Marinate fish with all marinade ingredients for 2 hours. Arrange the marinated fish in a lightly greased baking dish. Place the baking dish on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF18	THE GRILLED PRAWNS	Prawns	300 gr
		Onion Paste	1½ cup
		Ginger, Garlic Paste	2 tsp
		Red Chilli Powder	1½ tsp
		Pepper Powder	½ tsp
		Salt To Taste	
<p>Method of Preparation: Marinate the prawns with all ingredients for 30 minutes. Arrange the marinate prawns in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF19	FISH ROAST	Pomfret - Washed And Cleaned	300 gr
		Garlic Paste	1½ tsp
		Lemon Juice	1 tsp
		Chilli Powder	1½ tsp
		Turmeric Powder	½ tsp
		Pepper Powder	¼ tsp
		Garam Masala	1½ tsp
		Rice Flour	2 tbsps
		Salt To Taste	
<p>Method of Preparation: Mix all the ingredients to make a paste. Toss the fish into it and apply evenly on all sides. Set aside for 1 hr. Arrange the marinated fish in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Remove and serve.</p>			

Category	Recipe-	Ingredients:	300 gr
OF20	VEGETABLE CUTLETS	Potatoes boiled	1½ cup
		Green Peas boiled	½ cup
		Beans boiled	½ cup
		Beetroot boiled	½ cup
		Corn flour	½ cup
		Dry Mango Powder	1½ tsp
		Red Chilli powder	1½ tsp
		Salt to taste	
		Coriander leaves for garnish	
<p>Method of Preparation: Blend all boiled ingredients together. Mash them a lightly. Add all remaining ingredients, mix well in the shape of medium-sized cutlets. Arrange cutlets in a lightly greased crusty plate. Place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF21	ALOO TIKKI	Boiled Aloo	300 gms
		Green Peas Cooked	1½ cup
		Black Pepper Powder	¾ tsp
		Ginger Paste	1½ tsp
		Garam Masala	1½ tsp
		Red Chili Powder	1½ tsp
		Cumins Powder	1½ tsp
		Salt to taste	
<p>Method of Preparation: Mash potatoes and green peas together. Add all the remaining ingredients, mix well and shape them as medium-sized tikkis. Arrange tikkis in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF22	CHICKEN SAUSAGES	Ready To Cook Chicken Sausages	
<p>Method of Preparation: Arrange chicken sausages in a lightly greased crusty plate, place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between.</p>			

Category	Recipe-	Ingredients:	300 gr
OF23	FRENCH FRIES	Slice Potatoes Into French Fries	300 gr
		Sea Salt As Required	
		Coldwater As Needed	
<p>Method of Preparation: Take water in a mixing bowl, add potatoes into it, set it aside for 1 hr. Drain off the water, and dry them with a paper towel. Arrange the french fries in a lightly greased crusty plate and place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Remove and mix with salt. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF24	FISH CUTLETS	Fish boiled & bones removed	300 gr
		Egg	2
		Bread slices soaked in water	3
		Garlic paste	½ tsp
		Ginger paste	½ tsp
		Breadcrumbs	1½ tbsp
		Green Chilies	3
		Corn Flour	1½ tbsp
		Garam Masala	1½ tsp
		Turmeric Powder	½ tsp
		Coriander Leaves	1½ tbsp
		Salt to taste	
<p>Method of Preparation: Mash the fish and bread slices gently with the hands and adds all ingredients together with other than eggs, Breadcrumbs and mash them a lightly. Add all remaining ingredients, mix well and shape them as medium-sized cutlets. Arrange cutlets in a lightly greased crusty plate. Place the crusty plate on the mesh rack in the microwave oven. Select the category, enter the recipe code, select weight, and press start. Turn once in-between. Serve hot.</p>			

Category	Recipe-	Ingredients:	300 gr
OF25	SAMOSA	All-purpose flour	1 cup
		Ajwain	a pinch of
		Salt as required	
		Water as required	
		For Filling:	
		Boiled Potatoes	2
		Boiled Pies	¼ cup
		Grated Ginger	¼ tsp
		Red Chilli Powder	1 tsp
		Coriander Powder	½ tsp
		Cumins Powder	
		Kasoori Methi	
		Lemon Juice	
		Garam Masala	
		Chopped Coriander Leaves	
		Salt to taste	
<p>Method of Preparation: Mix the maida with salt, oil, ghee, and ajwain, combine to form a crumbly mixture. Now slowly add enough water to make a pliable dough, not too soft. Divide the dough and shape into balls. Now prepare the filling for the samosa by mixing all the ingredients for filling. Divide the dough into 4 equal parts and make into balls. Roll each ball into 6-inch diameter circles and cut each circle in half. Spread the paste a lightly all along the edge of one semicircle. Spread potato filling in the center leaving the edges to fold it into triangle shape pockets or desired shape seal the edges with a little water. Continue filling the rest of the Samosa's.</p> <p>Step 1: - Now Keep the 4 Samosa on the crusty plate and brush all sides with oil. Put the crusty plate on the grill high rack and Select the category, enter the recipe code, select weight, press start.</p> <p>Step 2; - When beep, turn the side and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
OF26	PANEER CUTLET	Grated Paneer	250 g
		Boiled Potato	2
		Breadcrumbs	1 cup
		Ginger, Garlic Paste	1 tsp
		Red Chili Powder	1 tsp
		Turmeric Powder	¼ tsp
		Garam Masala	1 tsp
		Coriander Leaves	2 tbsps
		Salt to taste	
<p>Method of Preparation: Mix the maida with salt, oil, ghee, and ajwain, combine to form a crumbly mixture. Now slowly add enough water to make a pliable dough, not too soft. Divide the dough and shape into balls. Now prepare the filling for the samosa by mixing all the ingredients for filling. Divide the dough into 4 equal parts and make into balls. Roll each ball into 6-inch diameter circles and cut each circle in half. Spread the paste a lightly all along the edge of one semicircle. Spread potato filling in the center leaving the edges to fold it into triangle shape pockets or desired shape seal the edges with a little water. Continue filling the rest of the Samosas.</p> <p>Step 1: - Now Keep the 4 Samosa on the crusty plate and brush all sides with oil. Put the crusty plate on the grill high rack and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2; - When beep, turn the side and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
OF27	BENGALI DOI ILISH	Hilsa Fish chunks(Ilish Mach)	250 g
		Green Chili	4
		Smooth Curd	200 g
		Turmeric Powder	1 tsp
		Sugar	1 tbsp
		Salt to taste	
<p>Method of Preparation: Rub fish chunks with oil, turmeric powder and salt, and leave fish chunks for 15 minutes. Take a microwave oven safe bowl, add curd, sugar, and green chili, mix well, place hilsa chunks in the curd mixture and coat from both sides. Cover the bowl with the lid and marinate it for 30 minutes. After marinate, arrange the fish pieces in a baking or crusty plate. Place the baking dish or crusty plate on the grill mesh rack in the oven.</p> <p>Step 1: -Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: -After the beep, remove and turn the fish pieces and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
OF28	BHAPA ILISH	Hilsa Fish Chunks	250 g
		Grated Coconut	2 tbsp
		Mustard Seeds	2 tsp
		Green Chili	3
		Curd	2 tbsp
		Garlic, Ginger	1 tsp
		Turmeric Powder	1 tsp
		Red chili powder	½ tsp
		Poppy seeds	1½ tbsp
		Salt to taste	
<p>Method of Preparation: Take a large bowl and mix together fish chunks, turmeric powder, red chili powder, and oil. Set aside for 15 minutes. In a grinder, mix all remaining ingredients other than curd and make a fine paste. Spread the paste and curd over the fish chunks. Leave aside for 20 minutes. Arrange the fish chunks in a baking dish or crusty plate. Place the baking or crusty plate on the grill mesh rack in the oven.</p> <p>1. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: -After the beep, remove and turn the banana leaves upside down and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
OF29	GUJIYA	Maida	1 cup
		Ghee	2 tbsp
		Water as required	
		For Stuffing:-	
		Desiccated Coconut	1 cup
		Grated Khoya	1 cup
		Powdered Sugar	1 cup
		Elaichi Powder	½ tsp
		Almonds Chopped	Few
		Cashew Chopped	Few
		Kishmish	Few
<p>Method of Preparation: In a bowl put maida, ghee, add water and knead a soft dough for gujiya. Keep the dough covered for 15 minutes and knead again. Divide the dough in small balls of equal size. Roll out each ball into a thin circle. Place the rolled out circle in a gujiya mold and fill the center with stuffing. Close the gujiya mold carefully & press firmly at edges to seal them properly. Remove the excess part of the dough bulging out of the mold. Remove gujiya from the mold. Prepare all the gujias in the same way.</p> <p>Step 1: - Arrange all gujias in on a crusty plate and place it onthe grill mesh rack in the oven. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: -After the beep, remove and turn gujias upside to down carefully and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
OF30	KHEEMA BALLS	Boiled Chicken Kheema	250g
		Boiled & Mashed Potato	2 cups
		Bengali Gram powder	2 tbsp
		Ginger, Garlic paste	1½ tsp
		Garam Masala	1 tsp
		Coriander powder	1 tsp
		Lemon juice	1½ tsp
		Salt to Taste	
<p>Method of Preparation: In a mixing bowl, mix all the ingredients together. Make balls from it. Arrange the balls in a greased crusty plate or baking dish. Place the crusty plate on the grill mesh rack in the oven.</p> <p>Step 1: -Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: -After the beep, remove and turn upside to down. Press start. Serve hot.</p>			

BREAD BASKET

Category	Recipe-	Ingredients:	1 (230 gms)
BB1	MILK BREAD	All-Purpose Flour (Maida)	2 cup
		Dry Yeast	1 tsp
		Sugar	1 tsp
		Oil	2 tbsp
		Salt to taste	
		Milk Powder	2 tsp
		Water as required	
<p>Method of Preparation: "Take warm water in a bowl, add dry yeast, sugar, mix well and cover with the lid, set it aside. Take another mixing bowl, add maida, oil, salt, milk powder, and dry yeast water, mix well to make a smooth, soft dough. Punch the dough for 10 minutes. Set it aside for 15 minutes. Punch the dough again for 7 minutes. Set the dough batter in a bread tin and cover with the lid set it aside again for 20 minutes.</p> <p>Step 1: To preheat the oven, select the category, enter the recipe code, select weight & press start.</p> <p>Step 2: When your oven beeps, arrange bread tin in on the turntable and press start. Cut and serve.</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB2	GARLIC BREAD	Warm Milk	¼ cup
		Dry Yeast	1 tsp
		Sugar	1 tsp
		Salt	pinch of
		Garlic, Finely Chopped	3 cloves
		Oregano	¼ tsp
		Unsalted Butter, Melted	1 tbsp
		Maida	1 cup
		Oil	2 tsp
		For Garlic Butter:	
		Butter, Melted	¼ cup
		Garlic, Finely Chopped	3 cloves
		Coriander Leaves, Finely Chopped	2 tbsp
		Other Ingredients:	
		Maida To Dust	3 tbsp
		Grated Cheese	¼ cup
		Chili Flakes	2 tsp
		Oregano	1 tsp
		Mixed Herbs	1 tsp
<p>Method of Preparation: "Take warm milk in a bowl. Add dry yeast, sugar, mix well and cover with a lid. Set it aside for 5 minutes. Add salt, butter, garlic, oregano, and maida. Mix well to make a smooth and soft dough. Add oil and punch the dough for 5 minutes. Set it aside for 15 minutes. Punch again the dough for 5 minutes. Set the dough batter in a bowl and cover with the lid. Set it aside again for 1 hour. Mix butter, garlic, coriander leaves in a bowl and spread it over the dough. Further, top it with cheese on half of the dough. Season with chili flakes, oregano, and fold the dough. Seal the edges. Brush and top with the prepared garlic butter, chili flakes, and mixed herbs. Make marks over bread without cutting them fully and place it on a lightly greased baking dish.</p> <p>Step 1: For preheat the oven Select the category, enter the recipe code, select weight& press start.</p> <p>Step 2: When you hear a beep, arrange baking dish in on the turntable and press start. Cut and serve.</p>			

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

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

Category	Recipe-	Ingredients:	1 (230 gms)
BB5	BURGER /PAV	All-Purpose Flour (Maida)	3 cups
		Salt	1 tsp
		Bread Improver	1 tsp
		Butter	3 tbsp
		Dry Yeast	1 tbsp
		Sugar	2 tsp
		Vanilla Powder	1 tsp
		Water As Required	
<p>Method of Preparation: "Take half a cup of warm water, add sugar, yeast and a pinch of flour, stir and cover. Keep aside for 5 minutes. Sieve the flour, add salt, and mix, add the yeast water. Make a soft dough using water as required, add butter and knead the dough for 10 minutes. Cover the dough and leave in a warm place for 30 minutes, until the dough is almost double in size. Knead the dough and make medium smooth roundels from it. Place them on a lightly greased baking tray. Keep the distance in between to let them rise and leave it for 20 minutes.</p> <p>Step 1: To preheat the oven, select the category, enter the recipe code, select weight& press start.</p> <p>Step 2: When your oven beeps, arrange baking tray on the turntable and press start.</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB6	DABELI KA PAV	All-Purpose Flour	3 cup
		Butter	2½ tbsp
		Baking Powder	1 tsp
		Oil	2 tbsp
		Salt	1 tsp
		Butter For Basting (Optional)	
		Sesame Seeds (Optional)	
		Water Or Milk As Required	
		Yeast Preparation	
		Dry Yeast	2 tsp
		Water	1/2 cup
		Milk	3 tsp
		Sugar	2 tsp
<p>Method of Preparation: "Take half a cup of warm water. Add sugar, yeast, and milk. Stir and cover. Keep aside for 5 minutes. Sieve the flour. Add all other ingredients, mix well and add the yeast water. Make a soft dough using water or milk as required. Set it aside for 15 minutes. Knead the dough and make medium smooth roundels from it. Place them on a lightly greased baking tray. Keep the distance between them to rise and leave it for 20 minutes.</p> <p>Step 1: For preheat the oven Select the category, enter the recipe code, select weight& press start.</p> <p>Step 2: When you hear a beep, arrange the baking tray on the low the grill mesh rack and press start.</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB7	FOCACCIA BREAD	All-Purpose Flour	2½ cups
		Salt	1 tsp
		Sugar	1 tsp
		Active Dry Yeast	1 tbsp
		Salt	1 tsp
		Garlic Powder	1 tsp
		Dried Oregano	1 tsp
		Dried Thyme	1 tsp
		Dried Basil	½ tsp
		Ground Black Pepper	a pinch
		Oil	2 tbsp
		Mozzarella Cheese	1 cup
		Olive Oil	2 tbsp
		Water As Required	

Method of Preparation: "In a large bowl, mix all ingredients other than cheese and olive oil to make a smooth, soft dough. Place the dough in the bowl, cover with a damp cloth and let it rise in a warm place for 30 minutes. Punch dough down and place it on a greased baking tray. Pat into a ½ inch-thick rectangle. Brush the top with olive oil. Sprinkle mozzarella cheese.

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

Step 2: When your oven beeps, arrange baking tray on low the grill mesh rack and press start. Serve warm."

Category	Recipe-	Ingredients:	1 (230 gms)
BB8	SANDWICH BREAD	All-Purpose Flour	2 cups
		Warm Water	½ cup
		Active-Dry Yeast	1 tsp
		Unsalted Butter	1 tbsp
		Milk Powder	3 tbsp
		Sugar	1tsp
		Oil	2 tbsp
		Salt To Taste	
		Water As Required	

Method of Preparation: "Take warm water in a bowl, add dry yeast, sugar and 2 tsp flour. Mix well and set it aside for 5 minutes. Take another mixing bowl, add maida, oil, salt, milk powder, butter, dry yeast, and water. Mix well to make a smooth, soft dough. Punch the dough for 10 minutes. set it aside for 15 minutes. Punch the dough again for 5 minutes. Set the dough batter in a bread tin and cover it with a lid. Set it aside again for 20 minutes.

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

Step 2: When your oven beeps, arrange the bread tin on the turntable and press start. Cut and serve.

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

Category	Recipe-	Ingredients:	1 (230 gms)
BB10	BREAD TOAST	Bread Slices	4
<p>Method of Preparation: "Arrange bread slices on the high the grill mesh rack. Place the grill mesh rack in the oven.</p> <p>Step 1: Select the category, enter the recipe code, select weight &press start.</p> <p>Step 2: When the oven beeps, turn the slices upside down and press start. "</p>			

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

Category	Recipe-	Ingredients:	1 (230 gms)
BB12	TANDOORI ROTI	Wheat Flour	1 cup
		Dry Yeast	1 tsp
		Sugar	1 tsp
		Curd	½ cup
		Oil To Finish Up The Dough	1 tbsp
		Ghee To Brush All The Rotis	4 tbsp
		Water As Required	
		Salt To Taste	
		Wheat Flour For Rolling	
<p>Method of Preparation: "Take warm water in a bowl. Add dry yeast, sugar. Mix well and cover it with a lid. Set it aside for 10 minutes. Take another mixing bowl, combine all the ingredients other than ghee, including the yeast mixture and knead it into a smooth, soft dough using enough water. Cover it with a damp cloth and keep it aside for 30 minutes. Divide the dough into 6 equal portions. Roll out each portion into a diameter of 5 inches. Use little dry flour for rolling the roti.</p> <p>Step 1: Keep the Tava on the low rack. Keep it inside the microwave. Select the category, enter the recipe code, select weight& press start.</p> <p>Step 2: When the oven beeps, keep 2 rolled out roti on Tava& press start.</p> <p>Step 3: When the oven beeps again, turn & again press start. Make all the roties following the same procedure. Brush the ghee to the roties and Serve hot."</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB13	BUTTER NAAN	All-Purpose Flour	1 cup
		Wheat Flour	¼ cup
		Sugar	1 tsp
		Instant Yeast	½ tsp
		Water As Required	
		Curd	2 tbsp
		Butter, Melted	1 tbsp
		Salt As Required	
		Butter For Spreading On The Naan	3 tbsp
<p>Method of Preparation: "Take warm water in a bowl. Add dry yeast, sugar, mix well and cover with the lid. Set it aside for 5 minutes. Take another mixing bowl. Combine all the ingredients, including the yeast mixture and knead into a smooth, soft dough using enough water. Cover it with a damp cloth and keep it aside for 2 hours. Divide the dough into 6 equal portions. Roll out each portion into a diameter of 5 inches. Use little dry flour while rolling the roti.</p> <p>Step 1: Keep the Tava on the low rack. Keep it inside the microwave oven. Select the category, enter the recipe code, select weight& press start.</p> <p>Step 2: When the oven beeps, keep 2 rolled out naan roti on Tava& press start.</p> <p>Step 3: When the oven beeps, turn & again press start.</p> <p>Make all the naan roties following the same procedure. Brush the butter to the naan roties and Serve hot."</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB14	PLAIN PARATHA	Wheat Flour	1 cup
		Melted Butter	2 tbsp
		Butter Milk	¼ cup
		Ghee As Needed	
		Salt To Taste	
		Water As Required	
<p>Method of Preparation: "In a bowl combine wheat flour, salt, ghee. Rub them well. Gradually add milk & butter then water & knead a soft dough.</p> <p>Step 1: Keep Tava on the rack; keep inside the microwave to preheat the Tava. Select the category, enter the recipe code, select weight& press start. Divide the dough into 5 equal portions (approx. of 45-46 gms). Roll out each portion to a diameter of 6" spread ½ tsp ghee/oil all over & dust some dry flour. Fold to half & again repeat the same procedure. So that you get a long strip. Apply a few drops of ghee on the strip. Again, roll the strip to form a ball. Roll out the ball to 5" diameter for paratha. When the oven beeps, remove the Tava keep 2 rolled out paratha on Tava& press start.</p> <p>Step 2: When the oven beeps, turn the parathas& again press start. Make all laccha parathas following the same procedure. Apply some ghee on top (optional) & crush the paratha so lightly to open up the layers. Serve hot with gravy/curry of your choice. Wrap in foil & store. "</p>			

Category	Recipe-	Ingredients:	1 (230 gms)
BB15	ALOO PARATHA	For The Potato Stuffing:	
		Boiled & Mashed Potato	1 cup
		Green Chili, Chopped	2
		Coriander Leaves	2 tsp
		Ajwain	½ tsp
		Garam Masala	¼ tsp
		Chili Powder	¼ tsp
		Salt As Required	
		For The Dough:	
		Wheat Flour	2 cup
		Salt To Taste	
		Oil (Optional)	½ tsp
		Water As Required	
		For Frying The Parathas	
		Oil Or Ghee As Required	
<p>Method of Preparation: "In a bowl combine wheat flour, salt, ghee. Rub them well. Gradually add milk & butter then water & knead a soft dough.</p> <p>Step 1: Keep Tava on the rack; keep inside the microwave to preheat the Tava. Select the category, enter the recipe code, select weight& press start. Divide the dough into 5 equal portions (approx. of 45-46 gms). Roll out each portion to a diameter of 6" spread ½ tsp ghee/oil all over & dust some dry flour. Fold to half & again repeat the same procedure. So that you get a long strip. Apply a few drops of ghee on the strip and add potato stuff. Again, roll the strip to form a ball, Roll out the ball to 5" diameter for paratha. When the oven beeps, remove the Tava keep 2 rolled out paratha on Tava& press start.</p> <p>Step 2: When the oven beeps, turn the parathas& again press start. Make all laccha parathas following the same procedure. Apply some ghee on top (optional) & crush the paratha so lightly to open up the layers. Serve hot with gravy/curry of your choice. Wrap in foil & store. "</p>			

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

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

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

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

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

TADKA / CURRIES

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

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

Category	Recipe-	Ingredients:	
TC2	SCHEZWAN CHICKEN	Boneless Chicken	250 gr
		Spring Onions	¾ cup
		Tomato Ketchup	2 tbsp
		Dry Red Chilies	2 nos.
		Garlic Paste	1 tsp
		Red Chilli Sauce	1 tsp
		Ajinomoto	1 tbsp
		Vinegar	¼ tsp
		Sugar	1 tsp
		Corn flour (Mixed With ¼ Cup Water)	2 tsp
		Oil	2 tbsp
		Salt To Taste	

Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than chicken, ketchup, vinegar, cornflour and mix well. Select the category, enter the recipe code, select weight& press start. Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and & press start. Serve hot. "

Category	Recipe-	Ingredients:	250 gr
TC3	KASHMIRI KAJU PANEER	Paneer Pieces	250 gr
		Kaju Paste	4 tsp
		Onions Chopped	¼ cup
		Chopped Ginger	1 tsp
		Chopped Garlic	1 tsp
		Chilli Powder	1 tsp
		Khus Khus Paste	3 tbsps
		Tomato Puree	1 cup
		Milk	1 cup
		Garam Masala	1 tsp
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, kaju paste, khus khus paste, tomato puree and mix well. Select the category, enter the recipe code, select weight & press start.</p> <p>Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and & press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	250 gms
TC04	DUM ALOO	Aloo (Potatoes)	250 gms
		Ghee	1½ tbsps
		Tomato Puree	1½ cup
		Curd	½ cup
		Spices	
		Cloves	3
		Bay Leaves	2
		Black Peppercorns	5
		Green Cardamoms	3
		Brown Cardamom	3
		Cinnamon Stick	2
		Paste	
		Onion (Chopped)	2
		Flakes Garlic	4
		Ginger	½" inch
		Black Peppercorns	5
		Poppy Seeds	½ tsp
		Coriander Seeds	½ tsp
		Cumin Seeds	½ tsp
		Dry Red Chilies	3
		Turmeric Powder	¼ tsp
		Ground Mace	a pinch
		Ground Nutmeg	a pinch
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all the ingredients other than potato, tomato puree, curd, and all the paste items. Mix well and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Remove and Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC05	CAPSICUM CURRY	Capsicum, Chopped	250 gms
		Onion, Chopped	1½ cup
		Green Chilies, Slit Lengthwise	4
		Ginger Paste	1 tsp
		Garlic Paste	1 tsp
		Turmeric Powder	½ tsp
		Chole Masala	1 tbsp
		Cumins Seeds	1 tsp
		Mustard Seeds	1 tsp
		Oil As Required	
		Salt To Taste	
		Water As Required	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all the ingredients other than capsicum, chole masala and water. Mix well and Select the category, enter the recipe code, select weight, and press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Remove and Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC06	KARELA FRY	Karela (Cut Into Thin Round)	250 gms
		Lemon Juice	2 tsp
		Turmeric Powder	¾ tsp
		Red Chilli Powder	1½ tsp
		Jeera Powder	1½ tsp
		Garam Masala	1½ tsp
		Oil As Required	
		Salt To Taste	
<p>Method of Preparation: "Marinate karela with the lemon juice, turmeric, salt for 20 minutes and wash it well. Step 1: Take a microwave oven safe bowl, add all the ingredients other than garam masala and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Remove and Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC07	CAULIFLOWER ONION FRY	Cauliflower Florets	250 gms
		Onion Chopped	2
		Green Chilies	3
		Coriander Powder	3 tsp
		Lemon Juice	2 tsp
		Turmeric Powder	¼ tsp
		Mustard Seeds	½ tsp
		Cumin Seeds	1 tsp
		Curry Leaves	Few
		Oil As Required	
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all the ingredients other than cauliflower florets and salt. Mix well and Select the category, enter the recipe code, select weight, and press start. Step 2: After the beep, remove and add the remaining ingredients, mix well and press start. Remove and Serve hot. "</p>			

Category	Recipe-	Ingredients:	250 gms
TC08	GOBI SUBZI	Cauliflower Florets	¾ cup
		Green peas	¾ cup
		Chopped Cabbage	¾ cup
		Green Chillies	3
		Cashew Nut Paste	¾ cup
		Garam Masala	2 tsp
		Curd	1½ cup
		Oil As Required	
<p>Method of Preparation: " Step1: Take a microwave oven safe bowl, add all ingredients other than cabbage, green peas, and curd and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: After the beep, remove and add all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC09	METHI ALOO	Methi leaves (chopped)	3 cups
		Big size potato (cut in pieces)	2 nos.
		Tomato (chopped)	2 nos.
		Oil	1½ tbsp
		Green Chilli (chopped)	2 nos.
		Red Chilli powder, haldi,	1½ tsp
		Turmeric powder	¼ tsp
		Garam masala	1½ tsp
		Salt to taste	
<p>Method of Preparation: "Step 1: In a microwave oven safe bowl add all ingredients other than methi leaves, tomato, and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add all other remaining ingredients, mix well and cover the bowl with the lid. Press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC10	ALOO GOBI	Cauliflower Florets	1 cup
		Potatoes Sliced	1 cup
		Ginger Chopped	1 tsp
		Turmeric Powder	¼ tsp
		Red Chili Powder	1 tsp
		Garam Masala	1 tsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	
<p>Method of Preparation: Step 1: In a microwave oven safe bowl, add all ingredients other than cauliflower, coriander leaves, mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add other remaining ingredients other than coriander leaves, mix well and press start. Garnish with coriander leaves. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC11	KADDU KI SUBZI	Kaddu (cut into pieces)	250 gr
		Chopped tomato	1 cup
		Chopped green chili	1 tsp
		Finely chopped ginger	1 tsp
		Garam masala	1 tsp
		Red chili powder	1 tbsp
		Turmeric powder	¼ tsp
		Amchoor powder	1 tsp
		Oil as required	
		Salt to taste	
		Coriander leaves for garnish	
<p>Method of Preparation: "Step 1: In a microwave oven safe bowl add all ingredients other than kaddu, tomato, coriander leaves, mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add other remaining ingredients other than coriander leaves, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC12	JEERALOO	Potatoes, Chopped	250 gr
		Cumin Seeds	2 tsp
		Green Chillies, Chopped	1 tsp
		Turmeric Powder	¼ tsp
		Red Chili Powder	1 tsp
		Lemon Juice	1 tsp
		Oil As Required	
		Salt As Per Taste	
		Coriander Leaves For Garnish	
<p>Method of Preparation: "Step 1: In a microwave oven safe bowl add all ingredients other than potatoes, lemon juice, coriander leaves, mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add other remaining ingredients other than coriander leaves, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC13	AMRITSARI DAL	Urad Dal	1 cup
		Chana Dal	1 cup
		Tomatoes	1 cup
		Onion Chopped	1 cup
		Mint Leaves	Few
		Ginger, Garlic Paste	1 tsp
		Green Chillies Chopped	2
		Butter As Required	
		Salt To Taste	
<p>Method of Preparation: Step 1: In a microwave oven safe bowl add all ingredients other than urad dal, tomato, chana dal and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	200 gr
TC14	TADKA DAL	Red Lentils (Masoor Dal)	1 cup
		Yellow Lentils (Moong Dal)	1 cup
		Tomato Chopped	2
		Onion Chopped	1
		Oil	1 tbsp
		Red Chilli Powder	1 tsp
		Turmeric Powder	¼ tsp
		Ginger Paste	½ tsp
		Garlic Paste	½ tsp
		Green Chilies Chopped	2
		Mustard Seeds	¼ tsp
		Dried Red Chilies	2
		Coriander Leaves For Garnish	
		Salt To Taste	
		Water As Required	
<p>Method of Preparation: "Step 1: In a microwave oven safe bowl add all ingredients other than red lentils, yellow lentils, tomato, water, coriander leaves, and salt, and mix well. Place the bowl in the microwave oven, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: After the oven beeps, Remove, add the remaining ingredients other than coriander leaves, and mix well and press start. Remove, garnish with coriander leaves, and serve hot."</p>			

Category	Recipe-	Ingredients:	
TC15	DALMA	Moong dal, soaked	200 gr
		Raw banana	¼ cup
		Drumsticks	¼ cup
		Potato	¼ cup
		Tomato	¼ cup
		Pumpkin	¼ cup
		Brinjal	¼ cup
		For tadka	
		Oil	2 tbsp
		Dry chilies	3
		Grated coconut	4 tbsp
		Chopped onion	1 cup
		Turmeric powder	¼ tsp
		Bay leafs	Few
		Jeera	1 tsp
		Water as required	
		Salt to taste	
<p>Method of Preparation: Step 1: In a microwave oven safe bowl add all ingredients other than all vegetables and mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add other remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	200 gr
TC16	MUTTON MINCE	Mutton mince (kheema)	200 gr
		Green peas	1 cup
		Onion	1 cup
		Tomato puree	1 cup
		Ginger-Garlic paste	1 tsp
		Red chili powder	1 tsp
		Garam masala	1 tsp
		Turmeric powder	¼ tsp
		Oil	2 tbsps
		Salt to taste	
		Coriander for garnishing	
<p>Method of Preparation: Step 1: In a microwave oven safe bowl add all ingredients other than mince, tomato puree, coriander leaves, and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add other remaining ingredients than coriander leaves, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC17	PULISSERI	Grated Coconut	2 cup
		Onion, Finely Chopped	1
		Curds	3 cup
		Cumin Seeds (Jeera)	½ tsp
		Coriander Powder	½ tsp
		Fenugreek Seeds (Methi)	½ tsp
		Garlic Paste	½ tsp
		Turmeric Powder	¼ tsp
		Mustard Seeds	½ tsp
		Curry Leaves	Few
		Green Chili, Broken	1
<p>Method of Preparation: Step 1: In a microwave oven safe bowl add all ingredients other than curd and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC29	SHAHI SHORBA	Onions, Chopped	1½ cup
		Butter Melted	3 tbsp
		Whole Wheat Flour	3 tbsp
		Mint Leaves Paste	3 tbsp
		Coarsely Chopped Walnuts	1½ tsp
		Sugar	2 tsp
		Black Pepper Powder	½ tsp
		Salt To Taste	
		Water As Required	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, Add butter, wheat flour, onions and mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove, and add all remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
TC18	MIX VEGETABLE CURRY	Carrots (Cut Into Pieces)	¼ Cup
		Potatoes (Cut Into Pieces)	¼ Cup
		French Beans (Chopped)	¼ cup
		Green Peas (Chopped)	¼ cup
		Tomato (Chopped)	¼ cup
		Onion (Chopped)	2
		Mustard	¼ tsp
		Garlic Ginger Paste	½ tsp
		Red Chili Powder	1 tsp
		Turmeric Powder	¼ tsp
		Bay Leaves	2
		Cinnamon	2" stick
		Cloves	Few
		Cumins	1 tsp
		Garam Masala	1 tsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	
<p>Method of Preparation: Step 1: In a microwaveoven, safe bowl add all ingredients other than carrots, potato, beans, green peas, tomato, and coriander leaves, and mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: when the oven beeps, remove, Remove, add the remaining ingredients other than the coriander, mix well, and press start. Remove, garnish with coriander leaves, and serve.</p>			

Category	Recipe-	Ingredients:	
TC19	PANEER BHURJI	Paneer Grated	250 gms
		Oil	½ tsp
		Cumin Seeds	3
		Green Chilies	1 cup
		Onion Chopped	¼ tsp
		Turmeric powder	1 tsp
		Garam Masala Powder	1 tsp
		Ginger-Garlic Paste	1 tsp
		Tomatoes	1 cup
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all the ingredients other than grated paneer, tomato, and salt, and mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove, and add tomato, mix well and press start.</p> <p>Step 3: When the oven beeps, remove and add grated paneer, salt, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC20	RIDGE GUARD CURRY	Ridge Gourd (Peeled & Chopped)	2 cup
		Moong Dal	½ cup
		Urad Dal	½ cup
		Jeera	¾ tsp
		Mustard Seeds	½ tsp
		Red Chilli Powder	1½ tsp
		Onion (Chopped)	1½ cup
		Curry Leaves	Few
		Whole Red Chilies	3
		Turmeric Powder	¼ tsp
		Fresh Coconut	½ cup
		Hing	a pinch
		Oil as required	
		Salt to taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than ridge gourd, salt. Mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove the bowl, add the remaining ingredients mix well and press start. Remove and serve."</p>			

Category	Recipe-	Ingredients:	
TC21	FISH MASALA	Fish	250 g
		Onion Chopped	1 cup
		Tomato Chopped	½ cup
		Green Chilies, Chopped	½ tsp
		Coriander Leaves	2 tbsp
		Garam Masala	1 tsp
		Turmeric Powder	⅛ tsp
		Coriander Powder	½ tsp
		Chili Powder	1 tsp
		Lemon Juice	½ tsp
		Ginger-Garlic Paste	½ tsp
		Water As Required	
		Oil As Required	
		Salt to taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than fish, tomato, coriander leaves, water and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC22	BUTTER CHICKEN	Boneless Chicken	250gms
		Yogurt	1 tbsp
		Lime Juice	1 tsp
		Red Chilli Powder	1 tsp
		Roasted Cloves	2
		Roasted Pepper Corns	2
		Roasted Cinnamon	½ inch
		Cardamom	2
		Roasted Almonds	3
		Bay Leaves	1
		Oil	½ tbsp
		Chopped Onions	1
		Garlic Paste	½ tsp
		Ginger Paste	½ tsp
		Coriander Powder	½ tsp
		Cumin Powder	½ tsp
		Turmeric Powder	¼ tsp
		Tomato Puree	1 tbsp
		Chicken Stock	1 cup
		Kasuri Methi	1 tsp
		Butter	½ tbsp
		Salt To Taste	
		Coriander Leaves For Garnish	
<p>Method of Preparation: "Grind & make a paste of cloves, peppercorns, cinnamon, almonds & cardamom. Marinate the chicken with the above paste and butter, yogurt, salt, lime juice, red chili powder, bay leaves, coriander, cumin, turmeric powder & set aside for 1 hour. Step 1: Take a microwave oven safe bowl, add oil, onion, garlic, ginger paste, Mix well, select the category, enter the recipe code, select weightand, press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well, and press start. Remove and garnish with coriander leaves, and serve."</p>			

Category	Recipe-	Ingredients:	
TC23	SHAHI PANEER	Paneer (Cut In Thin Slices)	2 cups
		Milk	1 tsp,
		Turmeric Powder	1 tbsp
		Fennel (Saunf) Ground	2
		Bay Leaves	4
		Cardamoms	2
		Sticks Cinnamon	1tsp
		Cumin Seeds	4
		Fresh Seedless Green Chilies	
		Salt To Taste	
<p>Method of Preparation: Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than paneer slices, fennel (Saunf powder), milk and Mix well, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove, add all remaining ingredients, mix well smoothly, and press start. Remove and serve.</p> <p>Step 2: When the oven beeps, remove, add the remaining ingredients, mix well, and press start. Remove and garnish with coriander leaves, and serve."</p>			

Category	Recipe-	Ingredients:	
TC24	KARELA KA SUBJI	Karela, Chopped	2 cups
		Onion, Finely Chopped	1 tsp,
		Besan	1 tbsp
		Green Chilli, Finely Chopped	2
		Ginger, Garlic Paste	4
		Fresh Coriander, Chopped	2
		Oil As Required	1tsp
		Red Chilli Powder	4
		Coriander Powder	
		Turmeric Powder	
		Amchoor Powder	
		Cumin Seeds	
		Hing	
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than karela and besan and Mix well, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: when the oven beeps, remove, add the remaining ingredients, mix well, and press start. Remove and serve."</p>			

Category	Recipe-	Ingredients:	
TC25	ACHARI CHICKEN	Boneless chicken	250 gms
		Fennel seeds	1 tsp
		Chili powder	1 tsp
		Kalonji	1 tsp
		Mustard seeds	½ tsp
		Cumin	1 tsp
		Fenugreek seeds	½ tsp
		Ginger, Garlic paste	1½ tsp
		Turmeric powder	¼ tsp
		Dry red chilies	3
		Vinegar	2 tbsp
		Salt to taste	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, add all the ingredients other than vinegar and salt. Mix well, select the category, enter the recipe code, select weight, and press start, Step 2: When the oven beeps, remove and add the all-remaining ingredients mix well and press start. Remove and serve hot.</p>			

Category	Recipe-	Ingredients:	
TC26	CHICKEN STEW	Chicken (Cut Into Pieces)	2 cups
		Potatoes (Cut Into Pieces)	½ cup
		Carrot Medium (Cut Into Pieces)	½ cup
		Tiny Pearl Onions (Peeled)	½ cup
		French Beans (Cut Into Pieces)	½ cup
		Cauliflower Florets	½ cup
		Garlic (Crushed)	Few
		Corn Flour	¾ cup
		Bay Leaves	Few
		Parsley	1½ tbsp
		Celery Stalk (A lightly Crushed)	1½ tbsp
		Dried Thyme	Few
		Block Pepper Corns (Crushed)	Few
		Salt To Taste	
		Oil As Required	
		Water As Required	
<p>Method of Preparation: "Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than chicken. Mix well and Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, Remove and add remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
TC27	AVIAL	Carrot	½ cup
		Potato	½ cup
		Drumstick	½ cup
		French beans	½ cup
		Bottle gourd	½ cup
		Coconut milk	½ cup
		Curd (beaten)	½ cup
		Curry leaves	Few
		Mustard seeds	1 tsp
		Turmeric powder	¼ tsp
		Salt to taste	
		Oil as required	

Method of Preparation: "Step 1: Take a microwave oven safe glass bowl, add all the ingredients other than coconut milk, curd and mix well and select the category, enter the recipe code, select weight, and press start.
Step 2: When the oven beeps, Remove and add remaining ingredients, mix well and press start. Serve hot."

Category	Recipe-	Ingredients:	
TC28	KADAI CHICKEN	To marinate:	250 gms
		Chicken	1 tsp
		Red chili powder	½ tsp
		Turmeric powder	1 tsp
		Ginger garlic paste	1 tsp
		Lemon juice	1 tbs
		Salt to taste	
		To prepare Gravy:	
		Onion	1½ cup
		Tomato	1 cup
		Chopped capsicum	½ cup
		Cardamom	2
		Cloves	3
		Cinnamon	1
		Star anise	1
		Ginger garlic paste	1 tsp
		Coriander powder	½ tsp
		Cumin powder	½ tsp
		Bay leaf	3
		Red chili powder	½ tsp
		Coriander leaves for garnish	2 tbs
		Salt to taste	

Method of Preparation: "Marinate the chicken with all marinade ingredients for 20 minutes.
Step 1: Take a microwave oven safe bowl, add all ingredients other than marinated chicken, tomato, coriander leaves, and mix well. Select the category, enter the recipe code, select weight, and press start.
Step 2: When the oven beeps, remove and add all remaining ingredients other than coriander leaves, mix well & press start. Garnish with coriander leaves. Serve hot."

Category	Recipe-	Ingredients:	
TC29	SARSON KA SAG	Sarson (Green Mustard) Chopped	2 cup
		Palak Chopped	2 cup
		Onion Chopped	4
		Garlic, Ginger Paste	2 tsp
		Green Chilies (Finely Chopped)	2 tsp
		Corn Flour	2 tbsp
		Powdered Gul (Jaggery)	2 tbsp
		Red Chilli Powder	2 tsp
		Ghee As Required	
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than sarson, spinach, corn flour and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well, and press start. Remove, set to cool and grind the mixture to a rough paste and serve hot."</p>			

Category	Recipe-	Ingredients:	
TC30	MUTTON LEVER CURRY	Mutton lever	2½ cup
		Tomato (Chopped)	1 cup
		Red chili powder	2 tsp
		Onions (Chopped)	1 cup
		Black Pepper Powder	½ tsp
		Turmeric Powder	¼ tsp
		Cinnamon	2
		Coriander seeds	2 tsp
		Cumin seeds	1 tsp
		Cloves	4
		Green Cardamoms	5
		Ginger and Garlic Paste.	2 tsp
		Curry Leaves	Few
		Oil as required	
		Salt to taste	
		Coriander leaves for garnish	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than mutton, tomato, coriander leaves, and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove, add the remaining ingredients other than coriander leaves, mix well and press start. Serve hot."</p>			

INDIA'S BEST RECIPES

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

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

Category	Recipe-	Ingredients:	
IB3	VEGETABLE BIRYANI	Rice	1½ cup
		Ghee	1 tbsp
		Carrot Chopped	¼ cup
		French Beans Chopped	¼ cup
		Green Peas	¼ cup
		Red Chilli Powder	½ tsp
		Garam Masala	¾ tsp
		Garlic Paste	¼ tsp
		Ginger Paste	¼ tsp
		Green Chillies Chopped	¼ tbsp
		Onion Chopped	1
		Tomato Chopped	1
		Cinnamon	½ inch
		Cloves	4
		Cardamom	4
		Coconut Milk	1cup
		Cashew Nuts	Few
		Mint Leaves	Few
		Coriander Leaves	Few
		Lemon Juice	½ tsp
		Salt To Taste	
		Water As Required	
<p>Method of Preparation: "Step 1: In a microwave oven safe bowl add all ingredients other than rice, tomato, coconut milk, water, cashew nuts, mint leaves, coriander leaves, lemon juice, and salt. Mix well, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove, add the remaining ingredients, mix well and press start. Serve hot."</p>			

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

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

Category	Recipe-	Ingredients:	
IB6	RASAM	Red Gram Dal	1½ cup
		Tomatoes	2
		Garlic Paste	½ tsp
		Garlic Grated	½ tsp
		Ginger Chopped	½ inch
		Green Chilies Chopped	1
		Turmeric Powder	¼ tsp
		Mustard Seeds	½ tsp
		Cumin Seeds	½ tsp
		Dried Red Chilies	2
		Hing	a pinch
		Curry Leaves	Few
		Pepper Powder	½ tsp
		Oil	2 tbsp
		Salt To Taste	
		Water As Required	
		Coriander Leaves For Garnish	
<p>Method of Preparation: "Step 1: In a microwave oven safe bowl add all ingredients other than red gram dal, tomato, water, and coriander leaves. Mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove, add the remaining ingredients other than coriander leaf and mix well and press start. Remove, garnish with coriander leaves, and serve hot."</p>			

Category	Recipe-	Ingredients:	
IB7	SAMBHAR	Red Gram Dal	1½ cup
		Turmeric Powder	¼ tsp
		Bitter Gourd (Sliced Into Long Pieces)	¾ cup
		Brinjal (Sliced Into Long Pieces)	¾ cup
		Drum Stick (Sliced Into Long Pieces)	½ stick
		Ladies Finger (Sliced Into Long Pieces)	3
		Dried Red Chilies	4
		Curry Leaves	Few
		Tamarind	¾ cup
		Hing	¼ tsp
		Red Chilli Powder	1 tsp
		Oil	2 tbsps
		White Gram Dal (Fried)	1 tsp
		Coriander Seeds (Fried)	½ tbsps
		Mustard Seeds (Fried)	½ tsp
		Coriander Leaves For Garnish	
		Mustard Seeds For Tadka	
		Water	
		Salt To Taste	
<p>Method of Preparation: "Make a paste of fried white gram dal, coriander seeds, mustard seeds. Keep it aside. Mash the tamarind in a cup of water and strain. Keep it aside. Step 1: Take a microwave oven safe bowl add all the ingredients other than red gram dal and water. Mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IB8	DAL TADKA	Red Lentils (Masoor Dal)	1 cup
		Yellow Lentils (Moong Dal)	1 cup
		Tomato Chopped	2
		Onion Chopped	1
		Oil	1 tbsps
		Red Chilli Powder	1 tsp
		Turmeric Powder	¼ tsp
		Ginger Paste	½ tsp
		Garlic Paste	½ tsp
		Green Chilies Chopped	2
		Mustard Seeds	¼ tsp
		Dried Red Chilies	2
		Coriander Leaves For Garnish	
		Salt To Taste	
		Water As Required	
<p>Method of Preparation: "Step 1: In a microwave oven safe bowl add all ingredients other than red lentils, yellow lentils, tomato, water, and salt. Mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IB9	CHICKEN CHETTINAD	Chicken	200 gms
		Khus Khus Roasted	1 tbsp
		Dry Red Chilies Roasted	3
		Coriander Roasted	½ tsp
		Mustard Roasted	½ tbsp
		Cinnamon Roasted	½ inch
		Cardamom Roasted	2
		Cloves Roasted	2
		Chilli Powder	1 tsp
		Turmeric Powder	½ tsp
		Chopped Ginger	1 tsp
		Chopped Garlic	1 tsp
		Chopped Tomato	1
		Chopped Onions	1
		Oil	1 tbsp
		Curry Leaves	Few
		Lemon Juice	½ tsp
		Sugar	½ tsp
		Grated Coconut for Garnish	
		Coriander Leaves for Garnish	
		Salt To Taste	

Method of Preparation: "In a mixer, grind all the roasted ingredients with garlic and ginger to make a uniform paste.

Step 1: Take a microwave oven safe bowl to add all the ingredients other than chicken, tomato, coconut and coriander leaves. Mix well. Select the category, enter the recipe code, select weight, and press start.

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

Category	Recipe-	Ingredients:	
IB10	FISH CURRY	Fish - Washed & Sliced	250 gms
		Coriander Leaves – Chopped	1½ tbsp
		Tomatoes - Finely Chopped	2
		Garlic Cloves	6
		Green Chilies – Chopped	3
		Methi Seeds	1½ tsp
		Coriander Powder	1½ tsp
		Turmeric Powder	½ tsp
		Salt To Taste	
		Oil As Required	
		Water As Required	
		Oil As Required	

Method of Preparation: "Marinate the fish in salt, and turmeric powder for 15 minutes. Grind the coriander leaves, methi seeds, garlic, and green chilies into a paste.

Step 1: Take a microwave oven safe bowl, add all the ingredients other than the fish and above paste. Mix well, select the category, enter the recipe code, select weight, and press start.

Step 2: When the oven beeps, remove and add fish & coriander, methi seeds, green chili, garlic paste to the tadka and mix smoothly and press start. Remove and serve hot."

Category	Recipe-	Ingredients:	
IB11	TOMATO RASAM	Red Gram Dal	3 tbsp
		Tomatoes	5
		Garlic Paste	2 tsp
		Garlic Grated	2 tsp
		Ginger Chopped	1 inch
		Green Chillies Chopped	3
		Turmeric Powder	¾ tsp
		Mustard Seeds	1½ tsp
		Cumin Seeds	1½ tsp
		Dried Red Chillies	4
		Hing	a pinch
		Curry Leaves	Few
		Pepper Powder	2 tsp
		Oil	2 tbsp
		Salt To Taste	
		Water	
		Coriander Leaves For Garnish	
<p>Method of Preparation: "Step 1: In a microwave oven safe bowl, add all ingredients other than tomatoes, water, coriander, mix well. Place in the microwave, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: After the beep, remove & add remaining ingredients other than coriander leaves, mix well and press start. Remove and garnished with coriander leaves. Serve hot</p>			

Category	Recipe-	Ingredients:	
IB12	PANEER MASALA	Paneer (Cut Into Cubes)	250 gms
		Tomatoes (Chopped)	1 cup
		Oil	1½ tbsp
		Green Chilli	4
		Cumin Seeds	1 tsp
		Garlic Ginger Paste	1 tsp
		Cloves	4
		Turmeric Powder	¾ tsp
		Red Chilli Powder	2 tsp
		Pepper Powder	1 tsp
		Cardamom Powder	1 tsp
		Salt To Taste	
		Water As Required	
		Coriander Leaves For Garnish	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, water, and coriander leaves. Mix well, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add paneer and water and mix well and press start. Remove, garnish with coriander and serve."</p>			

Category	Recipe-	Ingredients:	
IB13	LEAFY VEGETABLE	Spinach Leaves, Washed & Chopped	2 cup
		Mustard Greens, Washed & Chopped	2 cup
		Cumin Seeds	1 tsp
		Green Chilli (Minced)	1 tsp
		Ginger Paste	1 tsp
		Garlic Paste	1 tsp
		Turmeric Powder	½ tsp
		Red Chilli Powder	
		Hing A Pinch	
		Oil As Required	
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl; add all ingredients other than spinach leaves, and mustard greens. Mix well, select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add the remaining ingredients, mix well. Cover the bowl with the lid, place it in the microwave oven and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IB14	TOMATO CURRY	Tomatoes (Chopped)	250 gms
		Finely Chopped Onion	3
		Red Chili Powder	1½ tsp
		Cumins	1 tsp
		Turmeric Powder	½ tsp
		Garam Masala	1½ tsp
		Garlic Crushed	4
		Curry Leaves	Few
		Oil As Required	
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than tomato and garam masala. Mix well. select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add the remaining ingredients and mix well. Cover the bowl with the lid, place it in the microwave oven and press start. Remove and serve hot."</p>			

Category	Recipe-	Ingredients:	
IB15	PRAWNS CURRY	Prawn – Shelled	250 gms
		Onions Cut Into Small Pieces	3
		Garlic Paste	1½ tsp
		Ginger Paste	1½ tsp
		Chilli Powder	1 tsp
		Turmeric Powder	½ tsp
		Mustard Seeds	½ tsp
		Oil	1 tbs
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than the prawns. Mix well, select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add the prawns and mix well. Place the bowl in the microwave oven and press start. Remove, and serve."</p>			

Category	Recipe-	Ingredients:	
IB16	PALAK PANEER	Paneer	250 gms
		Palak Paste	3 cup
		Onion Paste	2 cup
		Black Pepper Powder	½ tsp
		Ginger-Garlic Paste	1 tsp
		Green Chilli Paste	1 tsp
		Bay Leaves	3
		Cumin Seeds	1 tsp
		Garam Masala Powder	1 tsp
		Butter As Required	
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, spinach paste, and salt. Mix well, select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IB17	BHENDI FRY	Lady Finger (Okra / Bhendi)	250 gms
		Gram Flour	1 cup
		Sliced Onion	1 cup
		Sliced Green Chilli	3
		Coriander Powder	1 tsp
		Red Chilli Powder	1½ tsp
		Garam Masala Powder	1½ tsp
		Cumin Seeds	1 tsp
		Turmeric Powder	¼ tsp
		Oil As Required	
		Salt To Taste	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, add all ingredients other than ladyfinger. Mix well, select the category, enter the recipe code, select weight, enter weight, press start. Step 2: When the oven beeps, remove and add ladyfingers, mix well and press start. Remove and serve hot.</p>			

Category	Recipe-	Ingredients:	
IB18	ALOO MATAR	Potatoes	2 cup
		Green Peas	1½ cup
		Curd	1½ cup
		Green Chillies	2
		Turmeric Powder	¼ tsp
		Onion	2
		Tomatoes Puree	1½ cup
		Ginger	½ tsp
		Coriander Powder	½ tsp
		Red Chilli Powder	1 tsp
		Garam Masala	1 tsp
		Oil As Required	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than tomato puree, salt, green peas, coriander leaves, and curd. Mix well, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add all remaining ingredients other than coriander leaves, mix well and press start. Remove, garnish with coriander leaves, and serve."</p>			

Category	Recipe-	Ingredients:	
IB19	KADAI PANEER	Paneer	2 cup
		Tomatoes Chopped	1 cup
		Capsicums	1 cup
		Onions Cubed	2 cup
		Ginger Garlic Paste	2 tsp
		Turmeric Powder	½ tsp
		Coriander Seeds	1 tsp
		Red Chillies	Few
		Garam Masala	2 tsp
		Kasoori Methi	1 tsp
		Coriander Leaves Chopped	3 tbsps
		Cream	3 tbsps
		Salt To Taste	
		Oil As Needed	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, capsicum, tomato, coriander leaves, cream and mix well and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add all remaining ingredients, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IB20	PANEER MATAR	Paneer	2 cup
		Matar	1 cup
		Chopped Tomatoes	¾ cup
		Chopped Onions	1 cup
		Cumin Seeds	1 tsp
		Turmeric Powder	¼ tsp
		Red Chili Powder	1 tsp
		Garam Masala	1 tsp
		Ginger Paste	½ tsp
		Garlic Paste	½ tsp
		Oil Or Ghee	
		Coriander Leaves For Garnishing	
		Salt As Required	
		Water As Required	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, add all ingredients other than paneer, tomato, coriander, water and mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add all the remaining ingredients other than coriander leaves, mix well and press start. Remove garnish with coriander leaves, Serve hot.</p>			

Category	Recipe-	Ingredients:	
IB21	CHILLI CHICKEN	Boneless Chicken	300 gr
		Chilli Sauce	1½ tsp
		Soya Sauce	1½ tsp
		Pepper Powder	1½ tsp
		Vinegar	1½ tsp
		Corn Flour	1½ tbsp
		Red Chili Powder	1½ tsp
		Eggs	3
		Salt To Taste	
		Seasoning :	
		Soya Sauce	¾ tsp
		Chilli Sauce	¾ tsp
		Red Chilli Powder	¾ tsp
		Sugar	¾ tsp
		Veggies :	
		Onion Thinly Sliced	¾ cup
		Garlic Chopped	¾ tsp
		Capsicum	¾ cup
		Green Chillies Slit And Deseeded	¾ tsp
		Celery Chopped Finely (Optional)	½ cup
		Spring Onions For Garnish	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, add chicken and mix well. Select the category, enter the recipe code, select weight, and press start to cook. After the oven beeps, remove and add all ingredients other than seasoning and veggies mix well and set it aside for 20 minutes for marination.</p> <p>Step 2: When the oven beeps, remove and add seasonings, veggies, mix well and press start to cook. Garnish with spring onions, Serve hot.</p>			

Category	Recipe-	Ingredients:	
IB22	SARSON KA SAG	Sarson (Green Mustard) Chopped	2 cup
		Palak Chopped	2 cup
		Onion Chopped	4
		Garlic, Ginger Paste	2 tsp
		Green Chillies (Finely Chopped)	2 tsp
		Makkai Katta (Corn Flour)	2 tbsp
		Powdered Gul (Jaggery)	2 tbsp
		Red Chilli Powder	2 tsp
		Ghee As Required	
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than sarson, spinach, corn flour and mix well. Select the category, enter the recipe code, and select weight, press start. Step 2: When the oven beeps, remove, add the remaining ingredients, mix well, and press start. Remove, set to cool and grind the mixture to a rough paste and serve hot."</p>			

Category	Recipe-	Ingredients:	
IB23	EGG CURRY	Boiled Eggs	4
		Chopped Onions	1½ cup
		Tomato Puree	1 cup
		Ginger Garlic Paste	1 tsp
		Cumin	1 tsp
		Chili Powder	1 tsp
		Curry Leaves	Few
		Mint Leaves	Few
		Garam Masala	1 tsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, add all ingredients other than eggs, tomato puree, coriander leaves, and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: After the oven beeps, remove and add all remaining ingredients other than coriander leaves, mix smoothly and press start. Garnish with coriander leaves. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IB24	PANEER MAKHANI	Paneer	300 gms
		Tomato Puree	1½ cup
		Fresh Cream	1½ cup
		Green Chillies	2
		Red Chilli Powder	1 tsp
		Garam Masala Powder	1 tsp
		Dried Kasuri Methi	Few
		Butter As Required	
		Salt To Taste	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, add all ingredients other than tomato puree and fresh cream. Mix well, select the category, enter the recipe code, select weight, and press start. Step 2: After the oven beeps, remove, add the remaining ingredients, mix well and press start. Remove, and serve hot.</p>			

Category	Recipe-	Ingredients:	
IB25	VEG BIRYANI	Rice	1½ cup
		Ghee	2 tbsp
		Carrot Chopped	¼ cup
		French Beans Chopped	¼ cup
		Green Peas	¼ cup
		Red Chilli Powder	½ tsp
		Garam Masala	¾ tsp
		Garlic Paste	¾ tsp
		Ginger Paste	¾ tsp
		Green Chillies Chopped	¼ tbsp
		Onion Chopped	1
		Tomato Chopped	1
		Cinnamon	½ inch
		Cloves	4
		Cardamom	4
		Coconut Milk	1cup
		Cashew Nuts	Few
		Mint Leaves	Few
		Coriander Leaves	Few
		Lemon Juice	½ tsp
		Salt To Taste	
		Water As Required	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl; add all the ingredients other than rice, tomato, coconut milk, water, cashew nuts, mint leaves, coriander leaves, lemon juice, and salt, and mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add the remaining ingredients other than coconut milk, cashew nuts, lemon juice, mix well and press start.</p> <p>Step 3: After the oven beeps. Remove, and all remaining ingredients, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IB26	CHICKEN BIRYANI	Basmati rice (half cooked)	1½ cup
		Boneless chicken	3 cup
		Curd	1½ cup
		Tomato puree	3 tbsp
		Ginger garlic paste	1 tsp
		Garam masala	1 tsp
		Red chili powder	1 tsp
		Onion paste	1½ cup
		Coriander leaves	Few
		Coriander powder	1 tsp
		Turmeric powder	¼ tsp
		Water as required	
		Salt to taste	
		Oil as required	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, add all ingredients other than rice, chicken, curd, tomato, water and mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add chicken, curd, tomato, mix well & press start.</p> <p>Step 3: When the oven beeps, remove and add half - cooked rice, water, and mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
IB27	VEG SANDWICH	Bread slices	6
		Chopped onion	1 cup
		Chopped tomato	1 cup
		Chopped capsicum	1 cup
		Grated cheese	4 tbsps
		Pepper	½ tsp
		Butter	4 tbsps
		Sauce/spread	4 tbsps
		Salt To Taste	

Method of Preparation:

"On a bread, slice apply butter, layer with sauce, spread chopped vegetables, and sprinkle grated cheese. Cover it with the other bread slice.

Step 1: Keep the sandwich on high rack. Select the category, enter the recipe code, select weight, and press start.

Step 2: When the oven beeps, change the side of the sandwich & again press start."

Category	Recipe-	Ingredients:	
IB28	SURAN TIKKI	Boiled Suran	300 gr
		Green Peas Cooked	300 gms
		Black Pepper Powder	1½ cup
		Ginger Paste	¾ tsp
		Garam Masala	1½ tsp
		Red Chili Powder	1½ tsp
		Cumins Powder	1½ tsp
		Oil As Required	
		Salt to taste	

Method of Preparation:

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

Category	Recipe-	Ingredients:	
IB29	GUAJRATHI HANDVA	Toovar Dal, Soaked	½ cup
		Urad Dal, Soaked	¼ cup
		Moong Dal, Soaked	¼ cup
		Chana Dal, Soaked	¼ cup
		Rice, Soaked	½ cup
		Curd	½ cup
		Lauki, Grated	1 cup
		Oil	2 tbsp
		Lemon Juice	1 tsp
		Soda	pinch of
		Sugar	1 tsp
		Chilli Powder	1 tsp
		Turmeric Powder (Haldi)	¼ tsp
		Ginger-Green Chilli Paste	2 tsp
		Salt To Taste	
		Mustard Seeds	½ tsp
		Sesame Seeds	1 tsp
		Ajwain	½ tsp
		Hing	pinch of
<p>Method of Preparation:</p> <p>"Blend the dals, rice in a mixer to a smooth mixture. Transfer the mixture to a bowl, add the curds and mix well. Cover and keep aside to ferment overnight. Add all other ingredients, mix well and set aside for 20 minutes. Pour the mixture in a lightly greased baking dish.</p> <p>Step 1: Place the baking dish in on the turntable, Select the category, enter the recipe code, select weight, and press start. "</p>			

Category	Recipe-	Ingredients:	
IB30	BAINGAN KA BARTA	Large Seedless Oval Eggplant	1
		Large Onion Grated	½ tsp
		Ginger Finely Chopped	½ tsp
		Garlic Finely Chopped	2
		Green Chillies Finely Chopped	1 tbsp
		Coriander Leaves Finely Chopped	¼ tsp
		Garam Masala	½ tsp
		Red Chilli Powder	¼ tsp
		Turmeric powder	1 pinch
		Asafetida (Hing)	1 tsp
		Lemon Juice	¼ tsp
		Cumin	¼ tsp
		Mustard Seeds	1 tbsp
		Oil	
		Water	
		Salt To Taste	
<p>Method of Preparation: Step 1: Place the eggplant (pierced on all sides with a fork) on the turntable in the microwave oven. Select the category, enter the recipe code, select weight& press start.</p> <p>Step 2: Remove After the beep, mash eggplant until soft and add all remaining ingredients, mix well, cover bowl with the lid and press start.</p> <p>Step 3: After the beep, remove, mix well and press start. Serve hot</p>			

Category	Recipe-	Ingredients:	
IB31	KAJU KATLI	Roasted Cashew Nuts Powder	1½ cup
		Sugar	¾ cup
		Rose Water	¼ tsp
		Cardamom Powder	¼ tsp
		Water As Required	
<p>Method of Preparation: "Step 1: Take a microwave oven- safe bowl, add sugar, cardamom powder and rose water, mix well and Select the category, enter the recipe code, select weight, and press start. Step 2: When the sugar melts off completely add the cashew nuts powder into it. Mix well and press start. After the beep, remove, mix well and blend the sugar syrup and powder. The mixture must be smooth. Pour the mixture into a lightly greased baking dish. Set to cool and cut to it into desired shapes."</p>			

Category	Recipe-	Ingredients:	
IB32	NAAN KHATAI	Maida	150 g
		Suji	50 g
		Powdered sugar	85 g
		Vanilla essence	1 tsp
		Butter	100 g
		Almonds & cashew nuts	A few
<p>Method of Preparation: "Cream the butter & sugar together till it turns fluffy. Add vanilla essence followed by maida & suji. Make a dough out of this mixture. Make medium-sized balls & put cashew nut on the top of each piece. Step 1: Arrange them on crusty plate and place the plate in on the grill mesh rack, Select the category, enter the recipe code, select weight & press start. "</p>			

Category	Recipe-	Ingredients:	
IB33	PEDA	Soft Khoya	250 gms
		Sugar Powdered	1 cup
		Cardamom Powder	¼ tsp
		Cardamom Seeds (Crushed)	¼ tsp
		Pistachios	Few
<p>Method of Preparation: Step 1: Take a microwave oven safe glass bowl, add all ingredients other than cardamom seeds and pistachios, mix well and Select the category, enter the recipe code, select weight, and press start. After the beep, remove and set to cool. When set well, make peda shape, garnish with cardamom seeds and pistachios on top, and serve.</p>			

Category	Recipe-	Ingredients:	
IB34	RAVA LADOO	Rava	1 cup
		Coconut Grated And Roasted	¾ cup
		Sugar Powder	¾ cup
		Cardamoms	3
		Melted Ghee As Required	
		Raisins And Cashew Nuts As Needed	
<p>Method of Preparation: Step 1: Take a Microwave oven safe glass bowl, add ghee, Rava, mix well and Select the category, enter the recipe code, select weight, and press start. (Stir twice in between) After the beep, remove and add powdered sugar, cardamoms, coconut, raisins. Add them to the blended mixture. Add ghee as needed and mix. Take small portions of the mix and roll to balls. Serve warm.</p>			

Category	Recipe-	Ingredients:	
IB35	FRUIT CUSTARD	Custard Powder	1 cup
		Milk	5 cup
		Sugar	1 cup
		Apple	2
		Banana	3
		Pineapple Slices	½ cup
		Strawberries	½ cup
		Black Grapes (Seedless)	½ cup
		Green Grapes (Seedless)	½ cup
		Cherries To Garnish	½ cup

Method of Preparation:

"Step 1: Take a microwave oven safe large glass bowl; add milk, sugar and mix well. Place the bowl in the microwave oven, select the category, enter the recipe code, select weight, and press start.

Step 2: When the oven beeps, remove and add custard powder, mix well and press start. Slice the apple, banana, pineapple into pieces and put them into a bowl, which is large enough to hold all the contents. The grapes and the strawberries need not be cut and should be added along with it. Add custard to the fruits and mix gently. Set to cool and serve

Category	Recipe-	Ingredients:	
IB36	SUJI KA HALWA	Suji – Roasted	2 cup
		Milk	2 cup
		Sugar	2 cup
		Ghee	1½ cup
		Cardamom Powder	1½ tsp
		Cashews	8
		Almonds	8
		Raisins	Few
		Water As Required	

Method of Preparation:

"Step 1: Take a microwave oven safe glass bowl; add the suji. Select the category, enter the recipe code, select weight, and press start (Stir once in between).

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

Category	Recipe-	Ingredients:	
IB37	SANDESH	Paneer (grated)	250 g
		Milkmaid	75 g
		Rosewater	1½ tbsp
		Elaichi seeds	1 tsp
		Chopped Pista	Few
		Khoya (mashed)	150 gm

Method of Preparation:

"Step 1: In a microwave oven safe bowl add grated paneer, Khoya, rose water & milkmaid. Mix well. Select the category, enter the recipe code, select weight, and press start.

Step 2: When the oven beeps, stir well & press start. Allow to cool. Hang in Muslin cloth for 20 minutes if it is too wet. Make balls out of the mixture & roll them in elaichi powder & chopped pista. Refrigerate till set."

INTERNATIONAL RECIPES

Category	Recipe-	Ingredients:	
IN1	TOFU (THAI)	Tofu (Cut Into Cubes)	200 gr
		Chopped Onion	½ cup
		Sesame Oil	1½ tsp
		Olive Oil	1½ tsp
		Soya Sauce	2 tsp
		Grated Ginger	1 tsp
		Chunky Peanut Butter	¼ cup
		Flaked Coconut	
		Sesame Seeds	1½ tbsp
<p>Method of Preparation:</p> <p>"Step 1: In an MWO safe bowl add olive oil, sesame oil, onion, tofu, Soya sauce, peanuts butter, ginger, stir carefully without breaking the tofu, until well incorporated, and Select the category,enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove the bowl from the microwave oven, add flaked coconut, and sprinkle sesame seeds. Cover the bowl with the lid and press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	
IN2	ITALIAN VEGGIE PIZZA	Pizza Base	1
		Butter	1 tbsp
		Chopped Cabbage	¼ cup
		Chopped Green Pepper	¼ cup
		Chopped Mushrooms	¼ cup
		Sweet Peas	¼ cup
		Chopped Carrot	¼ cup
		Tomato Ketch Up	2 tbsp,
		Red Chili Powder	1 tsp
		Grated Cheese	½ cup
		Salt To Taste	
<p>Method of Preparation:</p> <p>Step 1: Take a pizza base, apply butter, ketchup, and some grated cheese on the pizza base and arrange all vegetables on it, pour the remaining grated cheese on the top of vegetables. Put pizza base on the grill mesh rack, place it in the oven and select the category, enter the recipe code, select weight, and press start. Cut into pieces and Serve hot.</p>			

Category	Recipe-	Ingredients:	
IN3	MOYETTES (MEXICAN)	Mushrooms (Quartered)	1 cup
		Tomatoes (Chopped)	1 cup
		Crushed Garlic	1 clove
		Chopped Green Chilies	1 tsp
		Onions Chopped	1 cup
		Red Chili Powder	½ tsp
		Roasted Cumin Seeds Powder	1 tsp
		Sugar	2 tsp
		Butter	3 tbsp
		Salt To Taste	
		Bread Buns	
		Grated Cheese	
		(Option For The Topping)	
		Shredded Cabbage	
		Grated Carrot	
		Chopped Spring Onions	

Method of Preparation:

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

Step 1: Cut off the tops from the buns, scoop out the canter, and fill the canter with some mixed vegetable and top with some grated cheese; apply 1 tbsp butter a lightly on to all buns. Arrange all buns in on a crusty plate and put it on the grill rack and Select the category, enter the recipe code, select weight, and press start. Take out moyettes from oven and top with cabbage, carrot, spring onions and serve."

Category	Recipe-	Ingredients:	
IN4	SPANISH FLAN	White Sugar	2 cup
		Eggs	6
		Sweetened Condensed Milk	1 cup
		Evaporated Milk (Thick)	1 cup
		Vanilla Extract	¼ tsp
<p>Method of Preparation:</p> <p>"Step 1: Take sugar in a microwave oven safe bowl, add little water and Select the category, enter the recipe code, select weight, and press start to melt the sugar.</p> <p>Step 2: When you hear a beep, remove and press start to preheat the oven.</p> <p>Step 3: After the beep, add beaten eggs, condensed milk, evaporated milk and vanilla extract, into melted sugar and blend all ingredients until smooth. Pour the egg mixture in a Baking dish. Set the baking dish in a pre-heated oven and press start. Let cool completely to serve."</p>			

Category	Recipe-	Ingredients:	
IN5	SPANISH BAKED FISH	Fish	300 g
		Butter	2 tbsp
		Sour cream	½ cup
		Breadcrumbs	1 cup
		Grated cheese	¼ cup
		Parsley (for garnish)	
<p>Method of Preparation:</p> <p>"Marinate fish with butter and sour cream for 15 minutes.</p> <p>Step 1: Put the marinated fish in a microwave oven safe bowl and cover with the lid then select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, press start to preheat the oven.</p> <p>Step 3: Sprinkle with breadcrumbs and grated cheese over fish and put in on high rack and press start. Garnish with parsley. Serve hot." oven and press start. Let cool completely to serve."</p>			

Category	Recipe-	Ingredients:	
IN6	SPANISH BAKED CHICKEN	Chicken	300 g
		Tomato Sauce	2 tbsp
		Butter	1 tbsp
		Bread-Crums	2 tbsp
		Boiled Rice For Serve	2 cup
<p>Method of Preparation:</p> <p>"Step1: Take a microwave oven safe bowl, add chicken with butter, salt & pepper and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, press start to preheat the oven.</p> <p>Step 3: Put the chicken in a baking dish (top rack) pour over tomato sauce highly seasoned, sprinkle with bread-crumbs and press start."</p>			

Category	Recipe-	Ingredients:	
IN7	LASAGNA (ITALIAN)	Butter (Melted)	2 tbsp
		Flour	2 tbsp
		Milk	1 cup
		Garlic	½ tsp
		Chicken Broth	½ cup
		Cheese	1 cup
		Onions Chopped	2
		Salt To Taste	
		Basil (Dried)	½ tsp
		½ Tsp Oregano Leaves (Dried)	½ tsp
		½ Tsp Pepper	½ tsp
		Lasagne Layers (Cooked)	4
		Chicken Chunks	1 cup
		Spinach	50 gms
		*Béchamel Sauce; *	1½ Cup
		*Béchamel Sauce; *	1½ Cup
		Flour	10 gram
		Butter	10 gram
		Milk	100 gram
		Bay Leave	3
		Nutmeg	pinch of
		Salt	pinch of
		A Pinch Of Block Pepper	Few

Method of Preparation:

"Step 1: Take a microwave oven safe bowl, add butter, onions, spinach, flour, salt, milk, broth, cheese, basil, oregano, pepper, chicken chunks and stir. Select the category, enter the recipe code, select weight, and press start. When the oven beeps, remove and keep it aside to cool. Spread the béchamel sauce mixture in the bottom of the baking dish and spread the cheese. Arrange the Lasagne layer over the sauce. Pour some chicken, spinach mixture, cheese, over the lasagne layer and spread remaining sauce evenly over lasagne layers and sprinkle with cheese.

Step 2: Press Start to preheat the oven.

Step 3: When the oven beeps, insert baking dish in preheated oven and press start to bake."

Category	Recipe-	Ingredients:	
IN8	QUICHE (FRENCH)	Eggs	2
		Light Cream	½ cup
		Nut Mug	Pinch of
		Pepper	½ tsp
		Spinach (Broccoli, Optional)	300 gr
		Bacon (Cooked & Crumbled)	2 slices
		Cheese	½ cup
		Chopped Onions	¼ cup
		Salt To Taste	
<p>Method of Preparation:</p> <p>"Step 1: Mix all ingredients together and pour it into a lightly greased oven- safe bowl, Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, press start to preheat the oven.</p> <p>Step 3: After the beep, remove and put quiche on the grill rack and press start to bake."</p>			

Category	Recipe-	Ingredients:	
IN9	THAI CHICKEN BALLS	Ground Chicken	300 g
		Breadcrumbs	1 cup
		Green Onions (Sliced)	½ cup
		Ground Coriander Seeds	Few
		Chopped Fresh Cilantro	2 tbsp
		Sweet Chili Sauce	2 tbsp
		Fresh Lemon Juice	1 tsp
		Oil	2 tbsp
<p>Method of Preparation:</p> <p>"In an MWO safe bowl mix together the chicken and Breadcrumbs, onion, coriander, Cilantros, chili sauce, lemon juice. Mix well. Using damp hands, form the mixture into evenly shaped balls that are either small enough to eat as mini balls or large enough to use it as a filling for burgers. Apply oil a lightly to all the balls from outside. Arrange the balls on the crusty plate.</p> <p>Step 1: Select the category, enter the recipe code, select weightand, press start to pre-heat the oven.</p> <p>Step 2: When the oven beeps, place the crusty plate in on the grill rack and press start to bake the balls. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IN10	THAI SPICED SHRIMP (PRAWNS)	Medium Shrimp (Peeled & Deveined)	300 g
		Fresh Lemon Juice	3 tbsp
		Soy Sauce	1 tbsp
		Mustard	1 tbsp
		Garlic, Minced	2 cloves
		Brown Sugar	1 tbsp
		Curry Paste	2 tsp
<p>Method of Preparation: "Take a microwave oven safe bowl, add and mix together the lemon juice, soy sauce, mustard, garlic, brown sugar, curry paste, shrimp and marinate it in the refrigerator for 1 hour. Transfer the marinade to a baking tray. Step 1: Select the category, enter the recipe code, select weight, and press start to preheat the oven. Step 2: When the oven beeps, place the baking tray in on the grill rack and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IN11	CHOCOLATE-BREAD PUDDING (ENGLAND)	Breadcrumbs	300 gr
		Milk	½ liter
		Butter	50 gram
		Sugar	100 gram
		Chocolate	70 gram
		Eggs (Yolks& White Suppurate)	4
		Vanilla Essence	¼ tsp
<p>Method of Preparation: "Soak the Breadcrumbs in milk and dry them, add butter mixed sugar, chocolate, and egg yolks, vanilla essence, and egg white. Mixes all the ingredients well and set it aside. Step 1: Select the category, enter the recipe code, select weight, and press start to preheat the oven. Pour the pudding in a lightly greased baking dish. Step 2: Place the baking dish on the grill rack and press start."</p>			

Category	Recipe-	Ingredients:	
IN12	CARROT CAKE (FRENCH)	Grated Carrots	1½ cup
		Flour	1 cup
		Sugar	1 cup
		Cinnamon	½ tsp
		Nut Meg	½ tsp
		Baking Powder	1 tsp
		Baking Soda	½ tsp
		Egg	1
		Oil	½ cup
		Vanilla Extract	¼ tsp
		Chopped Walnuts	¼ cup
<p>Method of Preparation: "Take a mixing bowl, add flour sugar, cinnamon, nutmeg, baking soda, baking powder. Mix well. Now add oil, egg, carrots, vanilla and walnuts and stir. Step 1: Select the category, enter the recipe code, select weight, and press start to preheat the oven. Step 2: When the oven beeps, pour the mixture into a lightly greased baking dish put in preheated oven and press start to bake."</p>			

Category	Recipe-	Ingredients:	
IN13	APPLE CAKE (FRENCH)	Finely Chopped Apples	2 cups
		Sugar	1½ cup
		Egg (Beaten)	1
		Flour	1 cup
		Cinnamon	½ tsp
		Baking Powder	½ tsp
		Vanilla Extract	¼ tsp
		Raisins (Kismis)	2 tbsps
		Nuts (Chopped)	2 tbsps
<p>Method of Preparation: "Place apples in the large mixing bowl, add sugar, stir and let stand for a ½ hour. Add egg, flour, cinnamon, baking powder, nuts, and raisins and blend well. Step 1: Select the category, enter the recipe code, select weight, and press start to preheat the oven. Step 2: When the oven beeps, pour the mixture into a lightly greased baking dish and press start to bake. Serve with powdered sugar sprinkled over cake."</p>			

Category	Recipe-	Ingredients:	
IN14	CHICKEN ALFREDO (MEXICAN)	Chicken Breasts (Skinless, Boneless)	300 gr
		Eggs	2
		Milk	1 cup
		Grated Cheese	1 cup
		Heavy Cream	½ cup
		Parsley (For Garnish)	
		Butter As Required	
<p>Method of Preparation: "Take the chicken in a mixing bowl and add beaten eggs, milk, and butter, mix well and set it aside for 3 hours for marinating. Step 1: Take a microwave oven safe bowl, add marinated chicken, Select the category, enter the recipe code, select weight, and press start. When the oven beeps, take out the chicken pieces from the mixture, roll in Breadcrumbs, set all the pieces in a baking dish, and top it with grated cheese. Step 2: Place the baking dish on the grill rack and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IN15	MACARONI AND CHEESE (FRENCH)	Butter	½ cup
		Onion, Finely Chopped	1 cup
		Flour	3 tbsps
		Milk	1½ cup
		Grated Tasty Cheese	½ cup
		Cooked Macaroni (Drained Well)	2½ cup
		Paprika	1 tsp
<p>Method of Preparation: "Step 1: Take onion, flour, milk, mix well and blend all smoothly. Pour the mixture into a microwave oven safe bowl and Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, add butter, macaroni, cheese and sprinkle with paprika, stir and press start. Step 3: After the beep, remove and collect the mixture into another The grill safe utensil and top it with extra grated cheese. Put it on the grill rack and Press start."</p>			

Category	Recipe-	Ingredients:	
IN16	NEW YEAR'S NOODLES (CHINA)	Noodles	3 cups
		Mushrooms (Chopped)	1 cup
		Vegetable Broth	1 cup
		Soy Sauce	2 tbsp
		Corn Starch	3 tbsp
		Sugar	1 tsp
		Peanut Oil	2 tbsp
		Minced Garlic	1 tsp
		Minced Ginger	1 tsp
		Chopped Cabbage	1 cup
		Bean Sprouts	1 cup
		Chopped Spring Onion	½ cup
		Chopped Scallions (For Garnish)	2
<p>Method of Preparation:</p> <p>"Soak mushrooms in warm water for 15 minutes and cut it into bite sized pieces. While the mushrooms are soaking, make the sauce by mixing vegetable broth, soy sauce, cornstarch and sugar in a small bowl and set it aside. Step 1: Take the noodles and water into a microwave oven safe bowl and Select the category, enter the recipe code, select weight, and press start. Allow it to cool.</p> <p>Step 2: When the oven beeps, take another bowl; add oil, garlic, ginger, mushrooms, cabbage, bean sprouts, and spring onion, stir and press start.</p> <p>Step 3: After the beep, remove and add sauce, noodles and press start Garnish with scallions and serve."</p>			

Category	Recipe-	Ingredients:	
IN17	FRITTATA (ITALIAN)	Eggs	4
		Red Capsicums	½ cup
		Yellow Capsicum	½ cup
		Zucchini	½ cup
		Fresh Basil Leaves	Few
		Crushed Black Pepper	½ tsp
		Thai Fish Sauce	
		Oil As Required	
		Salt To Taste	
<p>Method of Preparation:</p> <p>"Beat the eggs in a bowl with salt & pepper. Set it aside.</p> <p>Step 1: Take an MWO safe bowl to add oil, red capsicum, yellow capsicum, zucchini, basil, crushed black pepper, stir and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and pour the egg mixture in it, cover the bowl with the lid, mix well and press start.</p> <p>Step 3: When the oven beeps, remove and turn over and press start. Serve hot. "</p>			

Category	Recipe-	Ingredients:	
IN18	SCRAMBLED EGGS (ENGLAND)	Eggs	5
		Mozzarella Cheese	¼ cup
		Butter (Melted)	¼ cup
		Milk	3 tbsp
		Onion (Chopped)	2 cup
		Mushrooms (Chopped)	2 cup
<p>Method of Preparation:</p> <p>"Step 1: Take a microwave oven safe bowl; add butter, onion, mushrooms stir and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and break eggs into a bowl. Whip until fully beaten. Add milk, mix well and press start. Place a cheese slice on the top of the eggs, cover with the lid and stand until cheese melts. Serve hot."</p>			

Category	Recipe-	Ingredients:	
IN19	PASTA CHICKEN (ITALIAN)	Chicken Breast (Diced)	300 g
		Broccolis (Diced)	½
		Garlic Cloves (Minced)	5
		Basil	¼ tbsp
		Oregano	¼ tbsp
		Carrots (Cut Into Small Pieces)	½ cup
		Ripe Tomatoes	½ cup
		Shell Pasta	1½ cup
		Olive Oil	1½ cup
		Tomato Juice Or Chicken Broth	½ cup
<p>Method of Preparation:</p> <p>"Step 1: Take an MWOSafe bowl; add water, pasta, and broccoli, mix well and Select the category, enter the recipe code, select weight, and press start. Keep it aside.</p> <p>Step 2: When the oven beeps, take another MWO safe bowl, add oil, tomatoes, garlic, basil, oregano, and chicken mix all ingredients and press start.</p> <p>Step 3: When the oven beeps, remove and drain the boiled pasta and broccoli add into cooked chicken. Stir well and cover the bowl with the lid and press start to cook. Garnish with grated cheese and serve. "</p>			

Category	Recipe-	Ingredients:	
IN20	MOO GOO GAI PAN (CHINESE)	Chicken (Breast Halves, Skinned, And Sliced)	300 g
		Pepper	1 tsp
		Garlic	3 cloves
		Water	1 cup
		Corn Starch	3 tbsp
		Oil	2 tbsp
		Sliced Mushrooms	½ cup
		Chopped Cabbage	¾ cup
		Sugar	2 tbsp
		Soy Sauce	2 tbsp
		Scallions (Chopped)	1 cup
		Salt To Taste	
Method of Preparation:			
"In a bowl, toss chicken with salt, and pepper, garlic, and corn starch mixture. Set it aside.			
Step 1: Take an oven safe bowl add to oil, mushrooms, cabbage, sugar Mix well and Select the category, enter the recipe code, select weight, and press start.			
Step 2: When the oven beeps, remove and add chicken, Soy sauce, scallions stir well and press start. Serve hot."			

Category	Recipe-	Ingredients:	
IN21	COUNTRAY STYLE CHICKEN STEW (ENGLAND)	Chicken (Cut Into Pieces)	300 g
		Potatoes (Cut Into Pieces)	1 cup
		Carrot (Cut Into Pieces)	½ cup
		Onion, Cut Into Pieces	1 cup
		Tiny Pearl Onions (Peeled)	5
		French Beans (Cut Into Pieces)	½ cup
		Cauliflower Florets	½ cup
		Springs Of Parsley	3
		Sugar	Few
		Soy Sauce	2 inch
		Scallions (Chopped)	½ tsp
		Salt To Taste	3
		Garlic (crushed)	2 tbsp
		Whole Wheat Flour	6 cloves
		Salt To Taste	2 tbsp
		Water As Required	
Method of Preparation:			
"Step 1: Take oil in an oven safe bowl, add flour, chicken, garlic, stir and Select the category, enter the recipe code, select weight, and press start.			
Step 2: When the oven beeps, remove and add potatoes, carrot, turnip, french beans, cauliflower, onions, bay leaf, parsley, celery, water, thyme, and peppercorns, salt. Stir all ingredients and press start. Serve hot."			

Category	Recipe-	Ingredients:	
IN22	CHICKEN CASSEROLE (ITALIAN)	Chicken (Cut Into Pieces)	300 g
		Baby Onions)	1 cup
		Tomatoes	1 cup
		Tomato Paste	1 cup
		Marjoram	¼ tsp
		Oregano	¼ tsp
		Button Mushrooms	1 cup
		Black Olives	1 cup
		Garlic	1 clove
		Chopped Parsley	Few
		Salt, and Pepper To Taste	
		Water As Required	
		Oil As Required	
Method of Preparation:			
"Step 1: Take a microwave oven safe bowl; add oil, garlic, onions, marjoram, and oregano, chicken, black olives, stir well and Select the category, enter the recipe code, select weight, and press start.			
Step 2: When the oven beeps, remove and add tomatoes, tomato paste, mushrooms, water, parsley, salt & pepper. Stir and press star. Serve hot."			

Category	Recipe-	Ingredients:	
IN23	SPAGHETTI (MEXICAN)	Skinless, Bone Less Chicken Breast (Cut Into Small Pieces)	200 g
		Spaghetti Noodles (Broken Into Half)	2 cup
		Chopped Tomato	1 cup
		Onion	1 cup
		Cumin	1 tsp
		Chili Powder	2 tsp
		Cheese	½ cup
		Oil As Required	
		Salt, and Pepper To Taste	
		Water As Required	
Method of Preparation:			
"Step 1: Take a microwave oven safe bowl; add oil, broken spaghetti, stir well and Select the category, enter the recipe code, select weight, and press start.			
Step 2: When the oven beeps, remove and add tomato, onion, chicken breasts, with cumin's, chili powder, salt, and pepper, mix well, pour water stir and cover the bowl with the lid and press start. Garnish with cheese. Serve hot."			

Category	Recipe-	Ingredients:	
IN24	GARLIC AND GINGER PRAWN'S (CHINESE)	Prawns	300 g
		Red Capsicums (Cut Into Strips)	1 cup
		Spring Onion Greens (Cut Into ½ Inch-Diamonds)	1 cup
		Grated Ginger	2 inch
		Chopped Red Chilly	2
		Garlic (Chopped)	4 cloves
		Soya Sauce	2 tsp
		Sugar	2 tsp
		Chicken Stocks	1 cup
		Corn Flour	2 tbsp
		Lemon Juice	1 tsp
		Coriander Leaves (Chopped)	2 tbsp
		Oil	2 tbsp
		Salt & Pepper To Taste	
<p>Method of Preparation:</p> <p>Step 1: Take an MWsafe bowl, add oil, garlic, ginger, red chili, and red capsicum stir and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add prawns. Soya sauce, sugar, chicken stock, mix well and press start. Mix the cornflour in a ¼ cup of water, add the flour mix and lemon juice into boiled prawns bowl. Garnish with spring onion greens and coriander leaves. Serve hot.</p>			

BREAKFASTS

Category	Recipe-	Ingredients:	
BS01	DALIYA KICHDI	Dalia (Broken Wheat)	1½ cup
		Mix Vegetable Chopped	1½ cup
		Onion Chopped	1½ cup
		Green Chillies	3
		Garlic, Ginger Paste	1½ tsp
		Turmeric Powder	a pinch
		Cumins Seeds	1½ tsp
		Coriander Powder	1½ tsp
		Oil As Required	
		Salt To Taste	
<p>Method of Preparation:</p> <p>Step 1: Take a microwave oven safe bowl, add all ingredients other than Dalia and coriander leaves. Mix well, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove, add the remaining ingredients other than the coriander leaves, mix well and press start. Remove, garnish with grated coriander and serve.</p>			

Category	Recipe-	Ingredients:	
BS02	HAKKA NOODLES	Hakka Noodles	1½ cup
		Spring Onions	1½ tbsp
		Carrot Chopped	¼ cup
		Garlic Chopped	½ tsp
		Capsicum Chopped	1½ tbsp
		Pepper Powder	½ tsp
		Chili Sauce	1½ tsp
		Soya Sauce	1½ tsp
		White Vinegar	1½ tsp
		Beans Chopped (Optional)	¼ cup
		Finely Shredded Cabbage (Optional)	¼ cup
		Mushrooms Chopped (Optional)	¼ cup
		Salt To Taste	
		Oil As Required	
<p>Method of Preparation:</p> <p>"Step 1: Take a microwave oven safe bowl, add all the ingredients other than noodles. Mix well, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add noodles, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
BS03	VERMICELLI UPMA	Vermicelli, Roasted	2 cup
		Onion, Chopped	1½ cup
		Curry Leaves	Few
		Mustard Seeds	½ tsp
		Cumin	1 tsp
		Urad Dal	2 tbsp
		Green Chili, Chopped	1 tsp
		Red Chili	2
		Ginger	½ tsp
		Salt As Required	
		Oil As Required	

Method of Preparation:

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

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

Category	Recipe-	Ingredients:	
BS04	BREAD UPMA	Bread slices (cut into small pieces)	2½ cup
		Oil	2½ tbsp
		Mustard seeds	1 tsp
		Jeera	1 tsp
		Curry leaves	Few
		Onion (chopped)	1 cup
		Chopped green chilies	4 nos.
		Chopped tomatoes	2 nos.
		Red chili powder	1 tsp
		Lemon juice	1 tsp
		Turmeric powder	¼ tsp
		Salt to taste	

Method of Preparation:

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

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

Category	Recipe-	Ingredients:	
BS05	BREAD CHIVDA	Bread Slices	250 gms
		Mustard Seeds	½ tsp
		Cumin Seeds	1 tsp
		Onion Finely Chopped	1
		Turmeric Powder	¼ tsp
		Hing	a pinch
		Curry Leaves	Few
		Raw Peanuts	1 tbsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	
<p>Method of Preparation:</p> <p>"Step 1: Take a microwave oven safe bowl; add all the ingredients other than bread slices, hing, and coriander leaves, mix well and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add all remaining ingredients other than the coriander leave and mix well and press start. Remove, garnish with grated coriander and serve."</p>			

Category	Recipe-	Ingredients:	
BS06	ROTI KA CHIVDA	Leftover Chapattis, Cut Into Small Pieces	4
		Mustard Seeds	½ tsp
		Cumin Seeds	1 tsp
		Onion Finely Chopped	1
		Oil	¼ tsp
		Hing	a pinch
		Curry Leaves	Few
		Raw Peanuts	2 tbsp
		Oil As Required	
		Salt To Taste	
		Coriander Leaves For Garnish	
<p>Method of Preparation:</p> <p>Step 1: Take a microwave oven safe bowl; add all the ingredients other than chapatti, hing, and coriander leaves. Select the category, enter the recipe code, and select weight. press start</p> <p>Step 2: After the beep, remove, add the remaining ingredients other than the coriander leaves, mix well and press start. Remove, garnish with grated coriander and serve.</p>			

Category	Recipe-	Ingredients:	
IB07	GUJARATI BHAJI-HANDVO	Toovar Dal, Soaked	½ cup
		Urad Dal, Soaked	¼ cup
		Moong Dal, Soaked	¼ cup
		Chana Dal, Soaked	¼ cup
		Rice, Soaked	½ cup
		Curd	½ cup
		Palak Chopped	½ cup
		Methi Chopped	½ cup
		Suva Chopped	½ cup
		Oil	2 tbsp
		Lemon Juice	1 tsp
		Soda	pinch of
		Sugar	1 tsp
		Chilli Powder	1 tsp
		Turmeric Powder (Haldi)	¼ tsp
		Ginger-Green Chilli Paste	2 tsp
		Salt To Taste	
		Mustard Seeds	½ tsp
		Sesame Seeds	1 tsp
		Ajwain	½ tsp
		Hing	pinch of
<p>Method of Preparation:</p> <p>"Blend the dals, rice in a mixer to a smooth mixture. Transfer the mixture to a bowl, add the curds and mix well. Cover and keep aside to ferment overnight. Add all other ingredients, mix well and set aside for 20 minutes. Pour the mixture in a lightly greased baking dish.</p> <p>Step 1: Place the baking dish in on the turntable, Select the category, enter the recipe code, select weight enter weight and press start. "</p>			

Category	Recipe-	Ingredients:	
BS08	PAV BHAJI	Potato, chopped	1 cup
		Cauliflower, chopped	½ cup
		Capsicum, chopped	½ cup
		Green Peas, chopped	½ cup
		Chopped onion	1 cup
		Chopped tomato	½ cup
		Garlic paste	1 tsp
		Red chili powder	1 tsp
		Pav bhaji masala	2 tsp
		Lemon juice	1 tsp
		Hara Dhania	½ cup
		Butter	2 tbsp
		Water as required	
		Salt to taste	
		Salt To Taste	
		Pav for serve	
<p>Method of Preparation:</p> <p>Step 1: Take a microwave oven safe bowl, add all ingredients other than pav, water, mix well and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: Remove After the beep, add all remaining ingredients, mix well press start. Step</p> <p>3: After the beep, remove, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
BS09	IDLY	Idly Batter	250 gr
<p>Method of Preparation: Pour idly batter in a lightly greased microwave safe idly stand. Pour some water in the bottom of the idly bowl and cover the bowl with the lid. Place the bowl in the microwave oven, select the category, enter the recipe code, select weight & press start. Remove After the beep & serve hot with sambar and coconut chutney.</p>			

Category	Recipe-	Ingredients:	
BS10	DOKHLA	Besan (Gram Flour)	2 cup
		Corn Flour	2 tsp
		Sugar	1½ tsp
		Turmeric Powder	½ tsp
		Citric Acid	1 tsp
		Soda-Bi-Carb	½ tsp
		Lemon Juice	2 tsp
		Mustard Seeds	¾ tbsps
		Green Chilies - Finely Chopped	2 tsp
		Amchoor Powder	½ tsp
		Salt To Taste	
		Oil As Required	
		Grated Coconut For Garnish	
		Coriander Leaves For Garnish	
		Water As Required	
<p>Method of Preparation: "Take gram flour, suji, curd, water, salt, and mix well into a batter. Cover it and set aside for 4 hours to marinate. Add green chilies, ginger paste, turmeric, lime juice, oil, soda-bi-carb, and mix into a smooth batter. Step 1: Pour into microwave oven safe a lightly greased bowl, place in the microwave oven, select the category, enter the recipe code, select weight, and press start. For tempering use, curry leaves, mustard seeds, oil, and green chilies. Garnish with coriander leaves and grated coconut. Serve with chutney."</p>			

Category	Recipe-	Ingredients:	
BS11	SWEET CORN SOUP	Corn Kernels	1½ cup
		Potato Finely Chopped	¼ cup
		Green Peas	¼ cup
		Chopped Carrots	¼ cup
		Chopped Beans	¼ cup
		Spring Onions Chopped	¼ cup
		Corn Starch	2 tbsps
		Butter As Required	
		Water As Required	
		Salt / Sugar To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl. Add all the ingredients other than water and cornstarch, mix well Select the category, enter the recipe code, select weight, and press start. Step 2: After the beep, remove and add cornstarch and water, mix well and press start. Serve warm with pepper."</p>			

Category	Recipe-	Ingredients:	
BS12	PUMPKIN SOUP	Pumpkin	250 gms
		Chopped Onion	1 cup
		Green Chilies	2
		Garlic, Finely Chopped	3
		Curry Powder	1 tsp
		Chili Powder	1½ tsp
		Black Pepper	Few
		Sugar	1½tsp
		Curry Leaves	Few
		Chicken Broth	1 cup
		Evaporated Milk	1 cup
		Coconut Milk	1 cup
		Butter As Required	
		Salt To Taste	

Method of Preparation:

"Step 1: Take a microwave oven safe bowl, add all the ingredients other than pumpkin, chicken broth, evaporated milk and coconut milk and mix well. Select the category, enter the recipe code, select weight, and press start.
Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start."

Category	Recipe-	Ingredients:	
BS13	ASPARAGUS SOUP	Asparagus (Chopped)	1 cup
		Carrots Chopped	1 cup
		Celery Chopped	1½ tbsp
		Garlic Paste	1 tsp
		Corn Starch	2½ cup
		Sugar	1½ tsp
		Bay Leaves	3
		Oil As Required	
		Water As Required	

Method of Preparation:

"Step 1: Take a microwave oven safe bowl. Add all ingredients other than water, cornstarch, sugar, mix them well and Select the category, enter the recipe code, select weight, and press start.
Step 2: After the beep, remove and add all remaining ingredients, mix them well and press start. Blend and strain the soup. Serve hot."

Category	Recipe-	Ingredients:	
BS14	MUSHROOM SOUP	Button Mushrooms	250 gms
		Chicken Stock	1½ cup
		Spring Onions, Chopped Finely	½ tbsp
		Ginger Paste	½ tsp
		Block Peppers	Few
		Salt To Taste	

Method of Preparation:

"Step 1: In a microwave oven safe glass bowl, add all the ingredients other than mushrooms and salt, mix them well and Select the category, enter the recipe code, select weight, and press start.
Step 2: After the beep, remove, add all remaining ingredients, mix well, and press start. Remove and serve."

Category	Recipe-	Ingredients:	
BS15	SWEET POTATO SOUP	Sweet Potato Chopped	250 gms
		Onion Chopped	1
		Nutmeg Powder	a pinch
		Black Pepper Powder	a pinch
		Milk Or Heavy Cream	1 cup
		Corn Flour	1 tbsp
		Vegetable Stock	1 cup
		Lemon Juice	1 tsp
		Butter	1 tbsp
		Salt To Taste	

Method of Preparation:

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

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

Category	Recipe-	Ingredients:	
BS16	HOT & SOUR SOUP	Water	1½ cup
		Chilli sauce	2 tsp
		Soya sauce	2 tsp
		Vinegar	As per taste
		Chopped capsicum,	½ cup
		Spring onions	½ cup
		Carrots	½ cup
		Cabbage	½ cup
		Paneer	½ cup
		Tomato sauce	2 tbsp
		Corn flour	2 tbsp
		Pepper	1 tsp
		Sugar	1 tsp
		Ajinomoto	a pinch
		Salt to taste	

Method of Preparation:

Step 1: In a microwave oven safe glass bowl add water, chili sauce, soya sauce, vinegar, sugar, salt, pepper Powder, and ajinomoto. Select the category, enter the recipe code, select weight& press start.

Step 2: When the oven beeps, stir well & add all the chopped vegetables, stir well & add corn flour, tomato sauce, paneer pieces & press start.

Category	Recipe-	Ingredients:	
BS17	BABY POTATO SOUP	Baby Potato	250 gms
		Onion Chopped	1
		Nutmeg Powder	a pinch
		Black Pepper Powder	a pinch
		Milk Or Heavy Cream	1 cup
		Corn Flour	1 tbsp
		Vegetable Stock	1 cup
		Lemon Juice	1 tsp
		Butter	1 tbsp
		Salt To Taste	

Method of Preparation:

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

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

Category	Recipe-	Ingredients:	
BS18	CHICKEN CORN SOUP	Chicken Stock	6 cup
		Chicken Breast (Boneless)	2 cup
		Corn Kernels	1 cup
		Corn flour	2 tbsp
		Soy Sauce	1 tbsp
		Eggs (Beaten)	2
		Spring Onions	¼ cup

Method of Preparation:

"Step 1: In a microwave oven safe bowl, add all the ingredients other than chicken stock, eggs, mix them well and Select the category, enter the recipe code, select weight, and press start.

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

When beeps, Remove and blend it and strain the soup. Serve hot."

Category	Recipe-	Ingredients:	
BS19	CHICKEN SOUP	Chicken	250 gms
		Spring Onion Chopped	½ cup
		Eggs	1
		Black Pepper Powder	1 tsp
		Coconut Milk	½ cup
		Chicken Stock	½ cup
		Sugar	1 tsp
		Salt As Per Taste	

Method of Preparation:

"Step 1: Take a microwave oven safe bowl, add all the ingredients other than coconut milk and chicken stock, mix them well and Select the category, enter the recipe code, select weight, and press start.

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

Category	Recipe-	Ingredients:	
BS20	VEGETABLE SOUP	Carrot – Chopped	½ cup
		Sweet Potato – Chopped	½ cup
		Onion – Chopped	½ cup
		Tomato Chopped	½ cup
		Vegetable Broth	2 cup
		Coconut Milk	1 cup
		Ginger Sliced	1 inch
		Garlic Chopped	2 clove
		Curry Powder	1 tsp
		Pepper Powder	1 tsp
		Salt To Taste	

Method of Preparation:

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

Step 2: When the oven beeps, remove and add coconut milk and vegetable broth mix well and press start. After the beep, Remove, allow to cool and blend in the vegetables in a juicer. Drain, reheat and serve."

Category	Recipe-	Ingredients:	
BS21	CHANNA CHAT	Green Chana / Kabuli Chana	¾ cup
		Potato Chopped	¾ cup
		Potato Chopped	¾ cup
		Onion Chopped	¾ cup
		Grated Raw Mango(Optional)	Few
		Green Chili Finely Chopped	Few
		Garam Masala	1 tsp
		Hing	A pinch
		Cumin Powder	1 tsp
		Chili Powder	1 tsp
		Lime Juice	1 tsp
		Coriander Leaves For Garnish	
		Salt To Taste	

Method of Preparation:

Step 1: Take a microwave oven safe bowl; add all the ingredients other than raw mango, hing, and coriander leaves. Place the bowl in the microwave oven. Select the category, enter the recipe code, select weight, and press start.

Step 2: After the beep, remove and add all remaining ingredients, mix well and press start. Garnish with coriander leaves, and serve.

Category	Recipe-	Ingredients:	
BS22	MASALA PEANUTS	Peanuts	250 gms
		Red Chilli Powder	1 tbs
		Gram Flour (Besan)	1½ cup
		Rice Flour	1 tbs
		Coriander Powder (Dhania)	1½ tsp
		Turmeric Powder	1 tsp
		Salt To Taste	2 tsp
		Water As Required	

Method of Preparation:

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

Step 1: In a microwave oven safe glass bowl, add all marinated ingredients. Select the category, enter the recipe code, select weight, and press start.

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

Category	Recipe-	Ingredients:	
BS23	KHANDVI	Besan	2 cup
		Butter Milk	4 cup
		Turmeric Powder	½ tsp
		Oil	¾ tbsp
		Sesame Seeds	2 tsp
		Mustard Seeds	¾ tsp
		Coconut Scraped	¾ tbsp
		Chopped Coriander	¾ tbsp
		Hing	a pinch
		Chopped Green Chilies	3
		Salt To Taste	
Method of Preparation:			
"Step 1: Take buttermilk in a microwave oven safe bowl, add besan, turmeric powder, oil, salt, sesame seeds, mustard, hing, coconut, coriander, green chilies & mix well to avoid lump formation. Place the bowl on the turntable in the microwave oven, select the category, enter the recipe code, select weight & press start.			
Step 2: When the oven beeps, remove, stir well and press start. When done, pour a cup full in a large flat plate. Spread as thin as possible with the back of a large flat spoon using circular outward movements. Allow to cool & cut into 1½-inch wide strips. Carefully roll each strip & Serve with chutney."			

Category	Recipe-	Ingredients:	
BS24	MURMURA CHIDWA	Poha (Thin Flattened Rice)	1 cup
		Murmura (Puffed Rice)	2 cup
		Peanuts	1 cup
		Almonds	Few
		Cashew Nuts	Few
		Black Raisins	Few
		Coconut Flakes	Few
		Chopped Green Chilies	3
		Curry Leaves	Few
		Mustard Seeds	½ tsp
		Turmeric Powder	¼ tsp
		Sugar	1 tsp
		Oil As Required	
		Salt To Taste	
Method of Preparation:			
"Step 1: Take a microwave oven safe bowl; add all the ingredients other than the poha, murmura and sugar. Mix well and select the category, enter the recipe code, select weight, and press start.			
Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start. Remove, and serve."			

Category	Recipe-	Ingredients:	
BS25	CHIVDA	Thin White Poha	2 cup
		Raw Peanuts	¾ cup
		Chana Dal	2 tbsp
		Cashew Nuts	½ cup
		Coconut Slices	½ cup
		Raisins	1 tbsp
		Curry Leaves	Few
		Green Chili	2 tsp
		Turmeric Powder	¼ tsp
		Hing	a pinch
		Sugar	1 tsp
		Oil As Required	
		Salt To Taste	

Method of Preparation:

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

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

Category	Recipe-	Ingredients:	
BS26	UGGANI	Puffed rice (murmura)	3 cup
		Besan (roasted)	2 tbsp
		Oil	1½ tbsp
		Mustard seeds (spluttered)	1 tsp
		Green chilli (chopped)	2 nos.
		Curry leaves	Few
		Coriander leaves (chopped)	2 tbsp
		Onion (chopped)	2 nos.
		Tomato (chopped)	2 nos.
		Lemon juice (optional)	1 tbsp
		Red chili powder	1 tsp
		Garam masala	1 tsp
		Turmeric powder	¼ tsp
		Salt to taste	

Method of Preparation:

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

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

Category	Recipe-	Ingredients:	
BS27	KOTHIMBIR VADI	Kothimbir (Hara Dhaniya)	300 g
		Besan	1½ cup
		Suji	4 tbsp
		Red chilli powder	1 tsp
		Baking powder	½ tsp
		Turmeric powder	1 tsp
		Salt to taste	
<p>Method of Preparation:</p> <p>"Mix all the ingredients together & make vadis out of it.</p> <p>Step 1: In a microwave oven safe idli maker bowl, add 1-cup water. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When you hear a beep, remove and place the vadis in idli plates. Keep in the bowl & cover and press start. Allow to standing for 3 minutes."</p>			

Category	Recipe-	Ingredients:	
BS28	SHAKARKANDI	Shakarkandi	250 gr
		Chat Masala	1 tsp p
		Salt to taste	
<p>Method of Preparation:</p> <p>"Step 1: In a microwave oven safe bowl, add ½ water. Keep the peeled off Shakarkandi in the bowl. Select the category, enter the recipe code, select weight & press start.</p> <p>Step 2: After the beep, remove and it turns upside down and press start. Remove and sprinkle salt & chaat masala & serve hot."</p>			

Category	Recipe-	Ingredients:	
BS29	CORN CHAT	Sweet Corn Kernels	¾ cup
		Tomato Chopped To Small Pieces	¾ cup
		Cooked Potato Cut To Small Pieces	¾ cup
		Cucumber Cut To Small Pieces	¾ cup
		Chopped Coriander	½ tbsp
		Lime Juice	¼ tsp
		Chat Masala	2 tsp
		Cumins Powder	1 tsp
		Red Chili Powder	1 tsp
		Salt To Taste	
<p>Method of Preparation:</p> <p>"Step 1: In a microwave oven safe bowl, add all ingredients other than cucumber, coriander, lemon juice. Mix well and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: After the beep, remove and add all remaining ingredients, mix well and press start."</p>			

Category	Recipe-	Ingredients:	
BS30	MUMPALLI ROAST	Mumpalli	250 gr
<p>Method of Preparation:</p> <p>"Step 1: In a microwave oven safe glass bowl, add mumpalli and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and mix well and press start. Serve hot."</p>			

STEAM COOK

Category	Recipe-	Ingredients:	
SF1	STEAM RICE	Soaked Rice	1½ cup
		Water as required	
<p>Method of Preparation:</p> <p>Step1: - Take a microwave oven safe bowl, add rice and water, mix well. Place the bowl uncovered on the turntable in the oven, select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2:- After the beep, remove, mix smoothly and cover with the lid and press start.</p>			

Category	Recipe-	Ingredients:	
SF2	STEAM VEGETABLE	Broccoli Florets	½ cup
		Cauliflower Florets	½ cup
		Carrot (Lengthwise Chopped)	½ cup
		Red Bell pepper (Lengthwise Chopped)	½ cup
		Yellow Bell Pepper (Lengthwise Chopped)	½ cup
		Butter	2 tbsp
		Lime Juice	1 tsp
		Garlic Chopped	1 tsp
		Salt to taste	
<p>Method of Preparation:</p> <p>Step1: - Take a microwave oven safe bowl, add all ingredients, mix well. Place the bowl with the lid on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and Serve Hot.</p>			

Category	Recipe-	Ingredients:	
SF3	STEAM SWEET CORN	Whole Sweet Corns	2
<p>Method of Preparation:</p> <p>Step1: -Remove the husk until three layers remain. Arrange the sweet corn on the turntable. Select the category, enter the recipe code, select weight & press start. (turn the corns upside down in between). When the oven beeps, remove and set to cool. Deseed and serve.</p>			

Category	Recipe-	Ingredients:	
SF4	STEAM SWEET POTATOES	Whole Sweet Potatoes	2
<p>Method of Preparation:</p> <p>Step1: - Pricks the sweet potatoes with a fork and place it on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. (Turn upside down in between). After the beep, remove and set to cool. Peel the sweet potato cover and serve hot.</p>			

Category	Recipe-	Ingredients:	
SF5	STEAM BROCCOLI	Broccoli Florets	2 cup
		Garlic Chopped	1 tsp
		Lemon Juice	1 tsp
		Olive oil	1 tbsp
		Salt to taste	
		Water	½ cup
<p>Method of Preparation:</p> <p>Step1: - Take a microwave oven safe bowl, add all ingredients, mix well. Place the bowl with the lid on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and Serve Hot.</p>			

Category	Recipe-	Ingredients:	
SF6	STEAM FISH	Pomfret Large size	250 g
		Grated Coconut	1 cup
		Coriander Leaves paste	½ cup
		Mint Leaves paste	½ cup
		Green Chili Paste	1 tsp
		Garlic, Ginger Paste	1 tsp
		Lime Juice	1 tsp
		Rec Chili Powder	1 tsp
		Turmeric Powder	¼ tsp
		Oil As required	
		Salt To Taste	
		Banana Leaf	
<p>Method of Preparation:</p> <p>Take all ingredients other than pomfret in a mixing bowl, mix well and apply both sides to pomfret. Arrange pomfret in a half portion of banana leaf. Fold the other half banana leaf and close with teeth picks.</p> <p>Step 1: - Take a wide glass bowl, add fish, cover the bowl with the lid and place on the turntable in the oven. Select the category, enter the recipe code, select weight, and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
SF7	STEAM SPROUTS	Bean Sprouts	2 cups
		Onion Chopped	1 cup
		Tomato Chopped	½ cup
		Green Chili Chopped	½ cup
		Red Chili Powder	1 tsp
		Lime Juice	1 tsp
		Chaat Masala	1 tsp
		Coriander Leaves for Garnish	1 tsp
		Salt to taste	¼ tsp
		Water as required	
<p>Method of Preparation:</p> <p>Step1: - Take a microwave oven safe bowl, add all ingredients, mix well. Place the bowl with the lid on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and Serve Hot.</p>			

Category	Recipe-	Ingredients:	
SF8	STEAM IDLY	Idly Batter	200 g
<p>Method of Preparation:</p> <p>Step1: -Pour idly batter in a lightly greased microwave safe idly stand. Pour some water in the bottom of the idly bowl and cover the bowl with the lid. Place the bowl in the microwave oven, select the category, enter the recipe code, select weight & press start. Remove After the beep & serve hot with sambar and coconut chutney.</p>			

Category	Recipe-	Ingredients:	
SF9	STEAM DOKHLA	Besan (Gram Flour)	2 cups
		Corn Flour	1 cup
		Sugar	½ cup
		Turmeric Powder	½ cup
		Citric Acid	1 tsp
		Soda-Bi-Carb	1 tsp
		Lemon Juice	1 tsp
		Mustard Seeds	1 tsp
		Green Chilies - Finely Chopped	¼ tsp
		Amchoor Powder	
		Salt To Taste	
		Oil As Required	
		Grated Coconut For Garnish	
		Coriander Leaves For Garnish	
		Water As Required	
<p>Method of Preparation:</p> <p>"Take gram flour, curd, water, salt, and mix well into a batter. Cover it and set aside for 4 hours to marinate. Add green chilies, ginger paste, turmeric, lime juice, oil, soda-bi-carb, and mix into a smooth batter.</p> <p>Step 1: Pour into microwave oven safea lightly greased bowl, cover the bowl with the lid and place in the microwave oven, select the category, enter the recipe code, select weight, and press start. For tampering use curry leaves, mustard seeds, oil, and green chilies. Garnish with coriander leaves, and grated coconut. Serve with chutney."</p>			

Category	Recipe-	Ingredients:	
SF10	STEAM VEG- DIMSUM	Fillings ;-	
		Beans	¼ cup
		Carrots Chopped	¼ cup
		Capsicum Chopped	¼ cup
		Citric Acid	¼ cup
		Soda-Bi-Carb	¼ cup
		Lemon Juice	1 tsp
		Mustard Seeds	1 tsp
		Green Chilies - Finely Chopped	1 tsp
		Amchoor Powder	1 tsp
		Salt To Taste	1 tsp
		Oil As Required	
		Grated Coconut For Garnish	
		Coriander Leaves For Garnish	
		Water As Required	
		For Dough:-	
		All-Purpose Flour	1 cup
		Baking Powder	½ tsp
		Oil as required	
		Salt to taste	
		Water as required	

Method of Preparation:

Make the dough with flour, baking powder, salt, oil and water to a stiff dough, take a small portion of dough, roll it thin, Mix all filling ingredients, spoon some filling in, and seal the edges to shape it like a dim sum. Step 1: - Arrange a dim sum in a greased steamer plate and place the plate in a bowl. Pour some water in the bottom of the bowl, cover with the lid& keep it on the turntable. Select the category, enter the recipe code, select weight, and press start. Serve hot.

Category	Recipe-	Ingredients:	
SF11	STEAM MODAK	Ingredients for stuffing;	
		2 cups Coconut, grated	¼ cup
		1 cup melted Jaggery	¼ cup
		¼ cup Milk	¼ cup
		½ tsp Elaichi powder	¼ cup
		2 cups Coconut, grated	¼ cup
		Ingredients for dough;	
		2 cups Rice flour	1 tsp
		1 cups Water	1 tsp
		2 tbsp Oil	1 tsp

Method of Preparation:

Boil the oil & water, add rice flour in it, mix well and set aside for 20 minutes. Take a Microwave oven-safe bowl, add all the ingredients mentioned under stuffing mix well and set aside. Make balls of the rice dough. Make a small hollow in the center and place the stuffing in the middle. Now joint the open edges together and give it a shape like whole garlic. Take a microwave oven safe wide bowl, pour one cup of water in it and cook for 2 minutes to get water boil.

Step 1: - Arrange the modal in microwave oven safe steam plates and place it in the hot water bowl, cover with the lid and select the category,enter the recipe code, select weight, and press start. Set to cool and serve.

Category	Recipe-	Ingredients:	
SF12	STEAM VEG-DUMPLING	Boiled & Grated Potatoes	1 cup
		Grated Paneer	½ cup
		Chopped Spinach	½ cup
		Chopped Green Chili	1 tsp
		Chopped Garlic	1 tsp
		Baking Powder	½ tsp
		Maida	2 tbsp
		Nutmeg Powder	1 tsp
		Grated Cheese	1 tsp
		Pepper as per taste	
		Salt to taste	

Method of Preparation:

Step 1:- Mix all ingredients together and make 10-12 balls from it, place them in MWO steamer and Select the category, enter the recipe code, select weight, and press start.

Category	Recipe-	Ingredients:	
SF13	STEAM MOMOS	Stuffing's:-	
		Cabbage	¼ cup
		Carrot	¼ cup
		Capsicum	¼ cup
		French Beans	¼ cup
		Onion Chopped	¼ cup
		Garlic Chopped	½ tsp
		Soya Sauce	1 tsp
		Oil as required	
		Pepper as per taste	
		Salt to taste	
		Dough :	
		Maida	1 cup
		Oil as required	
		Salt to taste	
		Water as required	

Method of Preparation:

Make the dough with flour, salt, oil, and water to a stiff dough, take a small portion of dough, roll it thin, Mix all filling ingredients, spoon some filling in, and seal the edges to shape it like momos.

Step 1: - Arrange momos in a greased steamer plate and place the plate in a thebowl. Pour some water in the bottom of bowl, cover with the lid& keep it on the turntable. Select the category,enter the recipe code, select weight, and press start. Serve hot.

Category	Recipe-	Ingredients:	
SF14	STEAMED KOTHIMBHIR VADI	Coriander Leaves Chopped	2 cup
		Besan	1 cup
		Roasted Peanut Powder	½ cup
		Coriander Powder	1 tsp
		Cumins Powder	1 tsp
		Red Chili Powder	1 tsp
		Turmeric Powder	¼ tsp
		Garlic, Ginger Paste	1 tsp
		Green Chili Paste	1 tsp
		Asafetida	½ tsp
		Sesame Seeds e	3 tsp
		Oil as required	
		Sugar (optional)	
		Salt to taste	
		Water as required	

Method of Preparation:

Combine all ingredients, mix well and make a thick batter. Spread the batter in a plain cotton cloth and fold it. Place the cloth on the turntable. Take a cup of water in a microwave oven safe bowl or glass and place just beside of cloth on the turntable.

Step 1: -Select the category, enter the recipe code, select weight, and press start. After the beep, remove and set to cool. When the Kothimbhir Vadi is get cooled cut it in square or diamond shape. Serve hot.(if required shallow fry the kothimbhir Vadi with 1 tbsp of oil in the micro mode for 2 minutes).

Category	Recipe-	Ingredients:	
SF15	STEAM ASPARAGUS	Thin Asparagus 1½ inch sized	2 cup
		Rack Salt	½ tsp
		Water	1 cup
		Butter to serve	
		Hollandaise Sauce to Serve	

Method of Preparation:

Take a cup of water, salt, and asparagus in a microwave oven safe bowl, mix well, cover the bowl with the lid and place it on the turntable.

Step 1: -Select the category, enter the recipe code, select weight, and press start. After the beep, remove and serve with butter and hollandaise sauce.

Category	Recipe-	Ingredients:	
SF16	STEAM GREEN STEW	Broccoli Florets	1 cup
		Asparagus Chopped	1 cup
		Spinach Leaves	1 cup
		Green Peas	½ cup
		Green Beans	½ cup
		Butter	1 tbsp
		Garlic Chopped	1 tsp
		Pepper powder	1 tsp
		Salt to taste	
		Water as required	

Method of Preparation:

Step 1: -Take a microwave oven safe bowl, add all ingredients, mix well, cover the bowl with the lid and select the category, enter the recipe code, select weight, and press start.

Step 2: -After the beep, remove and add water, mix well and press start. Serve hot.

Category	Recipe-	Ingredients:	
SF17	STEAM CAULIFLOWER	Cauliflower Florets	1 cup
		Butter	1 tbsp
		Salt to taste	
		Water as required	

Method of Preparation:

Step 1: -Take a microwave oven safe bowl, add all ingredients, mix well, cover the bowl with the lid and select the category, enter the recipe code, select weight, and press start. After the beep, remove and Serve hot.

Category	Recipe-	Ingredients:	
SF18	STEAMED PEAS	Peas	2 cup
		Butter	1 tbsp
		Black Pepper	1 tsp
		Salt to taste	
		Water as required	
		Coriander leaves for Garnish	

Method of Preparation:

Step 1: -Take a microwave oven safe bowl, add all ingredients other than coriander leaves, mix well, cover the bowl with the lid and select the category, enter the recipe code, select weight, and press start. After the beep, remove and garnish with coriander leaves. Serve hot.

Category	Recipe-	Ingredients:	
SF19	STEAMED BABY CORN	Baby Corns	2 cup
		Butter	1 tbsp
		Black Pepper	1 tsp
		Salt to taste	
		Water as required	

Method of Preparation:

Step 1: -Take a microwave oven safe bowl, add all ingredients, mix well, cover the bowl with the lid and select the category, enter the recipe code, select weight, and press start. After the beep, remove and Serve hot.

FERMENTATION

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

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

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

Category	Recipe-	Ingredients:	
SF23	DOSA BATTER	Parboiled Rice	½ cup
		Regular Rice	½ cup
		Urad Dal	¼ cup
		Methi Seeds	½ tsp
		Poha	3 tbsps
		Water For Soaking	
		Water For Grinding	
		Salt As Required	
		Oil As Required	
Method of Preparation: Soak & make a smooth, enter the recipe code, select weight, and press start.			

Category	Recipe-	Ingredients:	
SF24	JALEBI BATTER	All-Purpose Flour	2 cup
		Besan	4 tbsps
		Turmeric Powder	1/8 tsp
		Baking Soda	1 pinch
		Water	2 cup
Method of Preparation: Soak & make a smooth batter with all the above ingredients and make the batter in a large bowl, place it in the oven and select the category, enter the recipe code, select weight, and press start.			

Category	Recipe-	Ingredients:	
SF25	IDLI BATTER	Parboiled Rice	½ cup
		Regular Rice	½ cup
		Urad Dal	¼ cup
		Methi Seeds	½ tsp
		Poha	3 tbsps
		Water For Soaking	
		Water For Grinding	
		Salt As Required	
		Oil As Required	
Method of Preparation: Soak & make a smooth batter with all the above ingredients and make the batter in a large bowl, place it in the oven and select the category, enter the recipe code, select weight, and press start.			

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

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

Category	Recipe-	Ingredients:	
SF28	DHOKLA BATTER	Gram Flour	1½ cup
		Rava (Optional)	1 tbsps
		Ginger-Green Chilies Paste	3 tsp
		Turmeric Powder	¼ tsp
		Asafetida	a pinch
		Baking Soda	1 tsp
		Lime Juice	1 tsp
		Water As Required	
		Salt To Taste	
<p>Method of Preparation: Combine all ingredients to make a smooth batter and pour the batter in a mixing bowl. Place it in the oven and select the category, enter the recipe code, select weight, and press start.</p>			

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

PANEER/GHEE/ CURD

Category	Recipe-	Ingredients:	
PG01	PANEER	Milk	6 cup
		Curd	¼ cup
<p>Method of Preparation:</p> <p>Step 1: Take a microwave oven safe bowl, add all the ingredients and mix well. Select the category, enter the recipe code, select weight, and press start. After the beep, remove and strain the milk in the cheesecloth. Drain the whey. Collect the cheesecloth together with the coagulated milk shredded tightly. Place it on a plate and keep a heavyweight on top of the cheesecloth. Check after 30-40 minutes. the paneer would be set. Once warm or cooled cut paneer into cubes or any shape.</p>			

Category	Recipe-	Ingredients:	
PG02	MASALA PANEER	Milk	500 ml
		Curd	2 tbsp
		Coriander powder	1 tbsp
		Jeera powder	1 tsp
<p>Method of Preparation:</p> <p>Step 1: Take a microwave oven safe glass bowl to add all ingredients and mix well. Select the category, enter the recipe code, select weight and, press start. When the oven beeps, remove and strain and press in a muslin cloth.</p>			

Category	Recipe-	Ingredients:	
PG03	GHEE	butter globules	3 cup
<p>Method of Preparation:</p> <p>Step 1: Take a microwave oven safe deep glass bowl, add butter globules, mix well, cover the bowl with the lid and Select the category, enter the recipe code, select weight, and press start. After the beep, remove and set to cool and store in a glass jar.</p>			

Category	Recipe-	Ingredients:	
PG04	CURD	Milk	8 cup
		Curd	¼ cup
<p>Method of Preparation:</p> <p>Step 1: Take a microwave oven safe deep glass bowl, add all ingredients and mix well. Select the category, enter the recipe code, select weight, and press start.</p>			

Category	Recipe-	Ingredients:	
PG05	PAYASAM	Milk	6 cups
		Vermicelli (Seviya)	1½ cups
		Sugar	1½ cup
		Cardamom	6
		Cashew Nuts	½ tbsp
		Almonds	½ tbsp
		Ghee	1 tbsp

Method of Preparation:

"Step 1: Take a microwave oven safe bowl, add all the ingredients other than milk, sugar, cardamom, Select the category, enter the recipe code, select weight, and press start.

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

Category	Recipe-	Ingredients:	
PG06	SEVIYA KHEER	Seviya	3 cup
		Milk	6 cup
		Condensed Milk	1½ cup
		Sugar	1½ cup
		Raisins	1½ tbsp
		Cashew Nut Pieces (Roasted)	1½ tbsp
		Almonds (Roasted)	1tbsp
		Powdered Elaichi (Cardamom)	Few
		Water As Required	

Method of Preparation:

"Step 1: Take a microwave oven safe bowl; add seviya and Select the category, enter the recipe code, select weightpress start.

Step 2: When the oven beeps, remove and add all the ingredients except elaichi powder and raisins mix well and press start.

Step 3: When the oven beeps, remove and add all remaining ingredients. Mix well and press start. Serve hot."

KITCHEN ASSISTANT

Category	Recipe-	Ingredients:	
AS1	LEMON SQUEEZE	Whole Lemon	2 no's
Method of Preparation:			
Step 1: -Place the lemons on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, take the lemons and cut it into half, now squeeze the lemon juice.			

Category	Recipe-	Ingredients:	
AS2	FRESH APPLE	Apples	1 no's
Method of Preparation:			
Step 1: -Place the apple on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove, cut into pieces and serve.			

Category	Recipe-	Ingredients:	
AS3	FRESH AMLA	Alma	150 g
Method of Preparation:			
Step 1: -Place the alma on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove, cut into pieces and serve.			

Category	Recipe-	Ingredients:	
AS4	GARLIC PEEL	Garlic Petals with skin	150 g
Method of Preparation:			
Step 1: -Place the garlic petals on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove garlic petal skin and use.			

Category	Recipe-	Ingredients:	
AS5	TEAR FREE ONIONS	Onions	150 g
Method of Preparation:			
Step 1: -Place the onions on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and cut into pieces.			

Category	Recipe-	Ingredients:	
AS6	ORANGE SQUEEZE	Orange	150 g
Method of Preparation:			
Step 1: -Place the orange on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, take the orange and peel the top cover and serve.			

Category	Recipe-	Ingredients:	
AS7	MANGO SQUEEZE	Mango	150 g
Method of Preparation:			
Step 1: -Place the mango on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove the mango, cut it into pieces and serve.			

Category	Recipe-	Ingredients:	
AS8	FRESH ALOE VERA	Aloe Vera	150 g
Method of Preparation:			
Step 1: -Place the Aloe Vera on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, take the aloe Vera and cut it into half, use aloe vera paste for skin or hair or health as well.			

Category	Recipe-	Ingredients:	
AS9	FANCY PAPAD CONES	Smooth Round Papad	8 no's
<p>Method of Preparation:</p> <p>Take A4 size paper, cut the paper into 4 equal-sized and fold all paper into triangular shape cones. Repeat the same for another 4 papads.</p> <p>Step 1: - Smoothly cut the papad half and fold it into a cone shape. Arrange all papads in paper cones place it on the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove the papads from paper cones and serve fancy cone papads.</p>			

Category	Recipe-	Ingredients:	
AS10	FANCY PAPAD ROLLS	Smooth Round Papad	8 no's
<p>Method of Preparation:</p> <p>Step1: - Make a papad roll and keep it in a paper and roll it. Repeat the same for all another papad and place it on the turntable in the oven. Select the category, enter the recipe code, select weight, and press start. After the beep, remove the papads from papers and serve fancy roll papads.</p>			

Category	Recipe-	Ingredients:	
AS11	CINNAMON ROAST	Cinnamon sticks	100 g
<p>Method of Preparation:</p> <p>Step 1: - Place the cinnamon sticks on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, take the roasted cinnamon sticks, put it in a chutney pot, and grind it to make a powder of it. Use a pinch of cinnamon powder in curries. It will give you good taste as well as cinnamon powder increase the knowledge as well.</p>			

Category	Recipe-	Ingredients:	
AS12	CASHEW ROAST	Cashew nuts	100 g
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add cashew nuts in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove the serve. Cashews are one of the lowest-fiber nuts, Cashews packed with vitamins, minerals, and antioxidants. These include vitamins E, K, and B6, along with minerals like copper, phosphorus, zinc, magnesium, iron, and selenium, all of which are important for maintaining good bodily function.</p>			

Category	Recipe-	Ingredients:	
AS13	ALMONDS ROAST	Almonds	100 g
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add almonds in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove the serve. Almonds having high-quality proteins with high levels of bioactive molecules, which may help prevent cardiovascular disease.</p>			

Category	Recipe-	Ingredients:	
AS14	FRESH HALDI MILK	Milk	100 g
		Turmeric Powder	¼ tsp
		Pepper Powder	¼ tsp
		Sugar as required (optional)	
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add all ingredients, mix well and Select the category,enter the recipe code, select weight, and press start. After the beep, remove the serve. Haldi milk helps to build immunity by reducing allergies, purifying the blood. Detoxifying the liver and promoting oral health.</p>			

Category	Recipe-	Ingredients:	
AS15	BADAM KESAR MILK	Milk	100 g
		Almonds (soaked) paste	1 tsp
		Saffron soaked in milk	Few
		Cardamom Powder	A pinch
		Sugar as required	
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add all ingredients, mix well and Select the category,enter the recipe code, select weight, and press start. After the beep, remove and serve. Badam Kesari milk used as medicine for Asthma, cough or cold to loosen the phlegm.</p>			

Category	Recipe-	Ingredients:	
AS16	COCONUT WHITE SEPARATION	Broken Coconut	100 g
<p>Method of Preparation:</p> <p>Step 1: - Place the broken coconut on the turntable in the oven, select the category,enter the recipe code, select weight, and press start. After the beep, take the coconut and separate coconut white from the shell easily with a knife.</p>			

Category	Recipe-	Ingredients:	
AS17	SESAME SEEDS ROAST	Sesame Seeds	100 g
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add sesame seeds in it and place on the turntable in the oven, select the category,enter the recipe code, select weight, and press start. After the beep, remove and use.</p>			

Category	Recipe-	Ingredients:	
AS18	CORIANDER SEEDS ROAST	Coriander Seeds	100 g
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add coriander seeds in it and place on the turntable in the oven, select the category,enter the recipe code, select weight, and press start. After the beep, remove and use.</p>			

Category	Recipe-	Ingredients:	
AS19	AJWAIN ROAST	Ajwain	100 g
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add Ajwain in it and place on the turntable in the oven, select the category,enter the recipe code, select weight, and press start. After the beep, remove and use.</p>			

Category	Recipe-	Ingredients:	
AS20	SALTY JAVAS	Javas	100 g
		Salt water as required	
Method of Preparation: Step 1: - Take a microwave oven safe glass bowl, add javas and salt water in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and store it in an airtight jar.			

Category	Recipe-	Ingredients:	
AS21	FENNEL ROAST	Fennel	100 g
Method of Preparation: Step 1: - Take a microwave oven safe glass bowl, add fennel in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and store it in airtight jar.			

Category	Recipe-	Ingredients:	
AS22	TAMARIND PULP	Tamarind	100 g
		Water	1 cup
Method of Preparation: Step 1: - Take a microwave oven safe glass bowl, add tamarind and water in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and use the tamarind pulp.			

Category	Recipe-	Ingredients:	
AS23	SLICED COCONUT ROAST	Coconut Sliced lengthwise	100 g
Method of Preparation: Step 1: - Take a microwave oven safe glass bowl, add coconut slices in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and use.			

Category	Recipe-	Ingredients:	
AS24	FENUGREEK SEEDS POWDER	Fenugreek Seeds	100 g
Method of Preparation: Step 1: - Take a microwave oven safe glass bowl, add fenugreek seeds in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and grind for powder.			

Category	Recipe-	Ingredients:	
AS25	KHUS KHUS ROAST	Khus Khus	100 g
Method of Preparation: Step 1: - Take a microwave oven safe glass bowl, add khus khus in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and use.			

Category	Recipe-	Ingredients:	
AS26	HEALTHY RAGI JAVA	Ragi Flour	100 g
		Water as required	
		Salt as required	
Method of Preparation: Step 1: - Take a microwave oven safe glass bowl, add ragi and water, mix well, mix well and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. Step 2: -After the beep, remove and add salt, mix well and press start. Ragi java Helps in Weight Loss and Ragi lowers your blood sugar levels in the body by activating insulin.			

Category	Recipe-	Ingredients:	
AS27	HEALTHY JOWAR PORRIDGE	Jowar Flour	100 g
		Water as required	
		Salt as required	
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add Jowar and water, mix well and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and add salt, mix well and press start. Jowar is a high-end source of phosphorus, calcium, protein, and fiber. The presence of iron and copper helps regulate proper blood circulation, which fuels cell growth, hair repair and enhances the overall functioning of the body.</p>			

Category	Recipe-	Ingredients:	
AS28	LEMON RICE	Rice Soaked	1½ cup
		Urad Dal	2 tsp
		Chana Dal	2 tsp
		Dry Red Chilies Broken	3
		Green Chilies slitted	3
		Lemon Juice as required	
		Mustard Seeds	1 tsp
		Turmeric Powder	¼ tsp
		Peanuts	½ cup
		Curry Leaves	few
		Salt to taste	
		Water as required	
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add all ingredients other than lemon juice, salt. Mix well and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. Step 2: -After the beep, remove and add salt, lemon juice, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
AS29	ONION ROAST	Onion Chopped Lengthwise	150 g
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add onions in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and use.</p>			

Category	Recipe-	Ingredients:	
AS30	FENUGREEK LEAVES DRIED	Fenugreek Leaves (Chopped into small)	150 g
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add fenugreek leaves in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. After the beep, remove and use it like Kasoori methi. Fenugreek leaves beneficial for treating poor liver functions and diabetes.</p>			

Category	Recipe-	Ingredients:	
AS31	MILK PASTEURIZE	Milk	2 cup
<p>Method of Preparation:</p> <p>Step 1: - Take a microwave oven safe glass bowl, add milk in it and place on the turntable in the oven, select the category, enter the recipe code, select weight, and press start. Pasteurization also increases the shelf life of milk.</p>			

**KITCHEN ASSISTANT
DEODORIZER/STEAM CLEAN**

Category	Recipe-	Ingredients:	
AS32	DEODORIZER		
Method of Preparation: To use deodorizer press the category, enter the recipe code, select the weight button once and press start.			

Category	Recipe-	Ingredients:	
AS33	STEAM CLEAN	Water	1 cup
		Lime juice	1 tbsp
Method of Preparation: Take water in a microwave oven safe bowl, add lemon juice, press the category, enter the recipe code, select weight button twice & press start. When the oven beeps, wipe out with a salt & clean napkin.			

KID'S SPECIAL

Category	Recipe-	Ingredients:	
SP01	BREAD PIZZA	Bread Slices	4
		Capsicum Chopped	1 cup
		Onion Chopped	1 cup
		Pizza Sauce	3 tbsp
		Grated Cheese	4 cubes
		Butter	2 tbsp
		Chili Flakes	Few
<p>Method of Preparation: Arrange the bread slice on the grill mesh rack and apply butter, pizza sauce, chili flakes over it top with chopped capsicum, onion. Pour grated cheese over toppings and place it in the oven. Step 1: -Select the category, enter the recipe code, select weight, and press start. After the beep, remove and cut into pieces and serve hot.</p>			

Category	Recipe-	Ingredients:	
SP02	RAVA UPMA	Roasted Rava (Suji)	2 cup
		Potato Finely Chopped	½ cup
		Chopped Tomato	½ cup
		Carrot Grated	½ cup
		Onion, Chopped	1 cup
		Green Chilies Finely Chopped	2
		Chana Dal	½ tbsp
		Urad Dal	½ tbsp
		Mustard Seeds	¼ tsp
		Jeera	½ tsp
		Green Peas	¼ cup
		Cashew	½ tbsp
		Ghee	½ tbsp
		Turmeric	a pinch
		Green Coriander For Garnish	
		Coconut Grated For Garnish	
		Water	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all ingredients other than Rava, tomato, cashew, coconut, coriander, water, mix well and select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add all the remaining ingredients other than coconut, coriander and mix well. Cover the bowl with a lid, place it in the microwave oven, and press start. Remove, garnish with coconut and coriander. Serve hot."</p>			

Category	Recipe-	Ingredients:	
SP03	STIR-FRIED OATS	Oats	2½ cup
		Raisins	Few
		Flour	1½ tbsp
		Cinnamon	3 stick
		Sugar	2 tsp
		Butter As Required	
		Salt To Taste	
		Water As Required	
<p>Method of Preparation:</p> <p>"Step 1: Take a microwave oven safe bowl; add all ingredients other than raisins, water, and flour. Mix well. Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add the remaining ingredients and mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
SP04	TEA	Milk	4 cup
		Tea Powder	3 tsp
		Sugar To Taste	
		Water As Required	
<p>Method of Preparation:</p> <p>"Step 1: In a microwave oven safe bowl, add all ingredients other than sugar, mix well and Select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add sugar, mix well and press start. Serve hot."</p>			

Category	Recipe-	Ingredients:	
SP05	POHA	Poha	3 cup
		Green Peas	¾ tbsp
		Chana Dhal	1½ tsp
		Urad Dhal	1½ tsp
		Onions (Chopped)	2
		Green Chili (Small Chopped)	3
		Carrot (Chopped)	3 tbsp
		Turmeric Powder	¼ tsp
		Cumin Seeds	1 tsp
		Salt To Taste	
		Oil As Required	
		Grated Coconut For Garnish;	
		Fresh Coriander For Garnish;	
<p>Method of Preparation:</p> <p>"Step 1: Take a microwave oven safe bowl; add all the ingredients other than poha, salt, sugar, lime and garnish ingredients, mix well and select the category, enter the recipe code, select weight, and press start.</p> <p>Step 2: When the oven beeps, remove and add the remaining ingredients other than garnish ingredients, mix well, cover the bowl with the lid and place it in the microwave oven and press start. Remove, garnish with coriander and grated coconut. Serve hot."</p>			

Category	Recipe-	Ingredients:	
SP06	SABUDANA KICHDI	Sabudana (Soaked)	3 cup
		Ground Nut Powder	1½ cup
		Chopped Green Chilies	4
		Boiled & Peeled Potato	1 cup
		Oil	2 tbsps
		Hing	a pinch
		Cumin Seeds	¾ tsp
		Sugar	1½ tsp
		Lime Juice	¾ tsp
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl; add all the ingredients other than sabudana, salt, sugar, and lime, mix well and select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add the remaining ingredients and mix well. Cover the bowl with the lid, place it in the microwave oven, and press start. Remove and mix well and serve hot."</p>			

Category	Recipe-	Ingredients:	
SP07	OMELET	Eggs – Beaten	4
		Onion - Finely Chopped	2
		Green Chilies - Finely Chopped	1 tsp
		Red Chilli Powder	1 tsp
		Oil	3 tsp
		Coriander Leaves For Garnish	
		Salt To Taste	
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl; add all the ingredients other than egg and coriander leaves. Mix well and select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add the beaten eggs, but not the coriander leaves, mix well and press start. Remove, garnish with coriander leaves, and serve"</p>			

Category	Recipe-	Ingredients:	
SP08	VEGETABLE PULAO	Basmati rice	1½ cup
		Gobi	½ cup
		Matar	½ cup
		French beans	½ cup
		Red chili powder	1 tsp
		Gajar	½ cup
		Jeera	1 tsp
		Laung	Few
		Tej Patta	3
		garam masala	1 tsp
		Water as required	
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, add oil, jeera, laung, tej patta & all vegetables and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add rice, water, salt, garam masala, red chili powder, mix well and press start. Step 3: After the oven beeps, mix well and press start. Serve hot.</p>			

Category	Recipe-	Ingredients:	
SP09	EGG BHURJI	Eggs	4
		Onion, chopped	1½ cup
		Green Chilli, chopped	1 tsp
		Turmeric Powder	¼ tsp
		Cumins	1tsp
		Chopped tomato	½ cup
		Garlic paste	1 tsp
		Red chili powder	1 tsp
		Garam masala	1 tsp
		Oil as required	
		Salt to taste	

Method of Preparation:

Step 1: Take a microwave oven safe bowl, add all ingredients other than eggs, mix well and Select the category, enter the recipe code, select weight, and press start.

Step 2: Remove After the beep, add beaten eggs, mix well and press start.

Step 3: After the beep, remove, mix well and press start. Serve hot.

Category	Recipe-	Ingredients:	
SP10	VEGETABLE CHAT	Sev	¼ cup
		Peanuts - Roasted & Crushed	¼ cup
		Boiled Potato - Diced Into Small Cubes	¼ cup
		Chick Peas (Kabuli Chana) – Boiled (Optional)	¼ cup
		Corn Kernel – Boiled	¼ cup
		Tomato - Chopped Finely	¼ cup
		Onion - Chopped Finely	1
		Green Chilli - Chopped Finely	2
		Fresh Coriander Leaves - Chopped	½ tbsp
		Chaat Masala Powder (Optional)	1 tsp
		Red Chilli Powder	½ tsp
		Lemon Juice	½ tsp
		Salt To Taste	

Method of Preparation:

Step 1: Take a Microwave oven safe bowl, combine all the ingredients, mix them well, keep the bowl on the turntable and Select the category, enter the recipe code, select weight, and press start. Remove and serve.

Category	Recipe-	Ingredients:	
SP11	VEGETABLE PASTA	Pasta	2 cup
		Chopped Tomatoes	½ cup
		Broccoli Florets	½ cup
		Sliced Carrots	½ cup
		Chopped Capsicum	½ cup
		Sliced Squash	½ cup
		Minced Fresh Basil	1 tbsp
		Thyme	1 tsp
		Fresh Oregano	1 tbsp
		Garlic, Ginger Paste	1 tsp
		Pepper Powder	1 tsp
		Grated Cheese for Garnish	2 tbsp
		Salt to taste	
		Water as required	
<p>Method of Preparation:</p> <p>Step1: -Take a microwave oven safe bowl, add pasta and water, mix well and place it in the oven, select, enter the recipe code, select weight, and press start.</p> <p>Step 2: -.After the beep, remove and add all remaining ingredients, mix well, press start. Serve Hot.</p>			

Category	Recipe-	Ingredients:	
SP12	KALAKAND	Condensed Milk	1 cup
		Crumbled Paneer	1½ cup
		Milk	¾ cup
		Cardamom Powder	½ tsp
		Nuts For Garnish	Few
<p>Method of Preparation: Step 1: Take a microwave oven safe bowl, add all ingredients other than cardamom powder, nuts, mix well and Select the category, enter the recipe code, select weight, and press start. After the beep, remove and add cardamom powder, mix smoothly and garnish with nuts, cut it into desired shapes. Serve warm</p>			

Category	Recipe-	Ingredients:	
SP13	APPLE CUSTARD	Apple Slices	2 cup
		Custard Powder	2½ tbsp
		Sugar	2½ tbsp
		Milk	2½ cup
<p>Method of Preparation: Take a microwave oven safe bowl, add all ingredients other than apples, mix well and Select the category, enter the recipe code, select weight, and press start. After the beep, remove and add apples, mix well, set aside to cool. Serve warm or cool.</p>			

Category	Recipe-	Ingredients:	
SP14	BROWNIE	Flour – Sifted	1½ cup
		Margarine	2 tbsp
		Sugar	1½ cup
		Baking Powder	1 tsp
		Cocoa Powder	¾ cup
		Walnuts	½ tbsp
<p>Method of Preparation: Mix the margarine and sugar in a mixing bowl until the sugar is completely dissolved. Add cocoa powder, flour, nuts, baking powder and mix well until smooth. Pour into a lightly greased flat glass bowl. Place in the microwave oven, select the category, enter the recipe code, select weight, and press start. Remove, allow to cool and serve.</p>			

Category	Recipe-	Ingredients:	
SP15	GAJAR HALWA	Carrots (Grated)	3 cup
		Kawa (Mawa Grated)	1cup
		Sugar	2 cup
		Milk Condensed	1 cup
		Milk	1 cup
		Cardamoms	Few
		Pistachio Flakes (Almonds)	Few
		Ghee As Required	
		Raisins	Few
<p>Method of Preparation: "Step 1: Take a microwave oven safe bowl, add all the ingredients other than milk, condensed milk, cardamom, flakes and raisins and mix well. Select the category, enter the recipe code, select weight, and press start. Step 2: When the oven beeps, remove and add the remaining ingredients, mix well and press start."</p>			

Category	Recipe-	Ingredients:	
SP16	TOMATO SOUP	Tomatoes – Large	5
		Mint Leaves	Few
		Salt & Pepper To Taste	
<p>Method of Preparation: Step 1: Keep tomatoes in a microwave oven safe bowl; add all ingredients and mix well. Select the category, enter the recipe code, select weight, and press start. Remove After the oven beeps, when cool; blend the tomatoes in a mixer. Strain and serve hot.</p>			

CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
11. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
12. Please do not dispose this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.

TROUBLE SHOOTING

Before calling for service check the following list to be sure that a service call is necessary. Reviewing additional information on items in the following table may prevent an unneeded service call

PROBLEM	POSSIBLE CAUSES
If nothing on the oven operates	<ul style="list-style-type: none"> - Check for a blown circuit fuse or a tripped main circuit breaker. - Check if oven is properly connected to the electric circuit in house. - Check if controls are set properly
If the oven interior light does not work	<ul style="list-style-type: none"> - The light bulb is loose or defective
If oven does not cook	<ul style="list-style-type: none"> - Check that the control panel was programmed correctly - Check that the door is firmly closed - Check that Start/Enter pad was touched
If over takes longer that normal to cook or cooks too rapidly	<ul style="list-style-type: none"> - Be sure the power level is programmed properly
If food cooks unevenly	<ul style="list-style-type: none"> - Be sure that the food is evenly placed - Be sure that the food is completely defrosted before cooking - Check placement of aluminum foil strips used to prevent over cooking
If food is under cooked	<ul style="list-style-type: none"> - Check recipe to be sure all directions (amount, time and power levels) were correctly followed - Be sure the oven is the only appliance in the electrical circuit - Be sure that the food is completely defrosted before cooking
If food is over cooked	<ul style="list-style-type: none"> - Check recipe to be sure all directions (amount, time power levels & size of dish) were correctly followed
If arcing (sparks) occur	<ul style="list-style-type: none"> - Be sure microwavable dishes were used. - Be sure wire-twist ties were not used - Be sure that the over was not operated when empty - Be sure that metal racks is not used in the microwave mode

FREQUENTLY ASKED QUESTIONS

QUESTION	ANSWER
Can I use a rack in my microwave oven so that I may reheat or cook in two rack positions at a time	Only use the rack that is supplied with your microwave oven. Use of any other rack can result in poor cooking performance and/or arcing and may damage your oven.
Can I use either metal or aluminum pans in my microwave oven?	Usable metal includes aluminum foil for shielding (use small, flat pieces). Never allow metal to touch the walls or door
Sometimes the door of my microwave oven appears wavy. Is this normal?	This appearance is normal and does not affect the operation of your oven.
What are the humming noises I hear when my microwave oven is operating?	This is the sound of the transformer when the magnetron tube cycles on and off.
Why does the dish become hot when I microwave food in it?	As the food becomes hot, it will conduct the heat to the dish. Use hot pads to remove food after cooking. The dish may not be microwave safe.
What does standing time mean?	Standing time means that food should be left in the oven for a short period of time after the cooking is over which allows the cooking to finish
Can I pop popcorn in my microwave oven? How do I get the best results?	Yes. Pop packaged microwave popcorn following manufactures guideline or use the pre programmed popcorn pad. Do not use regular paper bags Use the listening test by stopping the oven as soon as the popping slows to a pop every 1 to 2 secs. Do not try to repop unpopped kernels.
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out the top vent.

MICROWAVE OVEN WARRANTY

The Godrej Microwave Oven comes with a FOUR years warranty on the magnetron and a ONE year warranty (except for plastic parts, glass components and decorative strips, knobs etc.) against defective material or workmanship on all components of the microwave oven. Godrej & Boyce Mfg. Co. Ltd. Appliance Division undertakes repairs, free of charge during the warranty period.

INSTRUCTIONS FOR THE CUSTOMER

1. Kindly ensure that the dealer fills the warranty details correctly and completely.
2. You should retain the warranty page for record and produce the same in the event of any warranty repairs.
3. In the event of a defect developing in the product, contact the nearest authorized Godrej & Boyce Service Centre for obtaining warranty service and inform the defect, model details and Serial No.

TERMS AND CONDITIONS

1. Repairs and replacement of parts will be carried out through the authorized customer service centre.
2. For units installed beyond the municipal limits of the jurisdiction of the authorized customer care centre all expenses incurred in collecting the units or parts thereof from the company's customer care centre, as well as expenses incurred with depositing of service personnel / technician's towards conveyance and other incidents will be borne by the customer.
3. The concerned customer care centre will advise the customer whether to effect the repair at site or at the customer care centre.
4. While the company will make every effort to carry out the repairs at the earliest, it however is made expressly clear that the company is under no obligation to do so in a specified period of time.
5. The company or its authorised customer care centre / service dealer reserves the right to retain any parts, components replaced at its discretion.
6. Warranty does not cover accessories to the equipment.
7. The warranty is confined to the first purchaser of MWO only and non-transferable.
8. Call registered with the centralized helpline / authorized service centre, where in only cleaning of the unit/ parts in the unit due to dust accumulation on portions of the units are not to be considered as defects.
9. **In case of any damages to the product, customer abuse, repairs by unauthorized personnel & misuse detected by the authorized service centre personnel, the warranty conditions are not applicable.**
10. If any coloured internal or external components are replaced, effort will be made to ensure that the shades match with the original or other components. However, the replaced shades, pattern, tints may vary from the customer's unit due to usage of the unit. Any matching components changed at customer's request will be charged, except the component which is actually needed.
11. **The unit shall be operated with variation +/-5% of the rated voltage. Fluctuation beyond specified tolerance will not be covered under warranty. Customer shall not operate the product below 210V under any circumstances.**
12. Parts not covered - Main door, Glass, Bulb, Rubber, Plastic Components.
13. This warranty does not cover any type of painting, plating including rusting etc. or defects thereof.
14. **The Appliance or any part thereof is subjected to neglect, abuse or misuse, tampering, alteration, accident, fire, floods or other acts of God, or damage by rodents or insects, the COMPANY is not responsible for any damage caused to the appliance & Shall not be liable for any consequential loss or compensation. nor refund of purchase price or replacement of the appliance.**

Godrej & Boyce Mfg. Co. Ltd.- Appliance Division

WARRANTY DETAILS

MODEL NO.
UNIT SR. NO.

DATE OF PURCHASE

CUSTOMER'S NAME & ADDRESS

TEL. _____

DEALER'S NAME & ADDRESS

TEL. _____

Customer's Signature:

Dealer's Signature:

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

Warranty is Void If:

1. The warranty card is not completed properly at the time of purchase.
2. The completed warranty card is not presented to the authorized personnel at the time of service of the product.
3. The microwave is not operated according to instructions given in the 'User Guide'.
4. Defects are caused by improper or reckless use, which shall be determined by the company personnel.
5. Any repair work carried out by persons other than authorised company personnel.
6. Defects caused beyond control like abnormal voltage, acts of God, or while in transit to service center or purchaser's residence.
7. The warranty is not valid in case the serial number is deleted, defaced or altered.
8. Damage to the microwave or any parts due to transportation or shifting is not covered by the warranty.
9. The warranty automatically expires after 12 month of original date of purchase, even if the microwave may not be in use for any time for whatever reasons during the warranty period.

GODREJ & BOYCE MFG. CO. LTD., Appliances Division

Branch	Address
Ahmedabad	4th Floor, APM Shopping Mall Near IOCL Petrol Pump, Shyamal-Karnavati, 100 ft. Road, Satellite, Ahmedabad - 380 015
Bangalore	3rd Floor, The Karnataka Film Chamber of Commerce Bldg. 28, 1st Main, Crescent Road, High Grounds Nr. Shivanand Circle, Bangalore - 560 001
Bhopal	217, Zone I, M.P. Nagar, Beh. Jyoti Talkies, Bhopal - 462 011
Bhubaneswar	Highway Complex, NH-5, Rudrapur, Bhubaneswar - 752 101
Chandigarh/Mohali	Plot No. A-40, Phase VIII-A, Industrial Area, Mohali - 160 059
Chennai	No. 1, Sidco Industrial Estate, Ambattur, Chennai - 600 098
Coimbatore	No. 585 - 590 3rd Floor, Sathya Towers, DB Road, R S Puram, Coimbatore - 641002
Delhi	Godrej Bhavan, 2nd Floor, Shershah Suri Marg, Mathura Road, Okhla, New Delhi - 110 065
Faridabad	Godrej Bhavan, 2nd Floor, Shershah Suri Marg, Mathura Road, Okhla, New Delhi - 110 065
Ghaziabad	Plot No. 229/230, Sardar Pashu Ahaar, Bulandshahar Road, Village-chaprola, Ghaziabad
Guwahati	Basundhara Enclave, 1st & 2nd Floor Ulubari, Guwahati - 781007
Hyderabad	201 & 202, Lala-1 Land Mark, 5-4-94 to 97, 2nd Floor, Above Digital Shoppy, Ranigunj, M.G. Road, Secunderabad -500 003
Jaipur	502-506, 5th Floor, Gaurav Towers, Malviya Nagar, Jaipur - 302 017
Kochi	2nd floor, Angels Arcade, South Kalamasserry, Near CUSAT PO Kochi - 682022
Kolkata	Plot-30, Block-GN, Sector-V, Salt Lake city, Kolkata - 700 091
Lucknow	C-3/3 & C-3/4, Sanjay Complex, Near All India Radio, Vidhan Sabha Marg, Lucknow-226001
Mumbai	Appliance Division, Plant 4, Pirojshahnagar, Vikhroli, Mumbai - 400 079
Nagpur	Dr. Bhiwapurkar Chamber, 2nd Floor, Opp. Yashwant Stadium, Dhantoli, Nagpur - 440 012
Patna	Grand Plaza 6th Floor, 6001-6004, Dakbunglow Crossing. Frazer Road. Patna-800001
Pune	Apollo Building Square, Plot No. 60, Survey No. 599, Sahaney Sujan Park, Lullanagar, Bibewadi Road, Pune - 411 040
Raipur	9/1, Besides Bharat Petrol Pump, Opp, Hotel Picadelly, Mahoba Bazaar, G.E. Road, Raipur - 492 001, Chhatisgarh
Ranchi	C/o. Surya Motors, Near Krishi Bazaar Samiti Pandra, Ranchi (Jharkand) - 835 222
Toll-Free :1800-209-5511	
Website: www.godrejappliances.com & www.godrejsmartcare.com E-mail: smartcare@godrej.com	

Protection of Environment:

Protection of environment" is one of the core values of Godrej and we seek your co-operation to make sure that the product, packaging and plastic material is not disposed as unsorted municipal waste.



This symbol is known as the "Crossed-out Wheellie Bin Symbol". It means that the product should not be disposed of with your general house-hold waste.

It should be disposed of only through the company's collection points with special treatment so as to prevent any damage to the environment. Please call: **1800 209 5511** for applicable buy back arrangement or **visit: www.godrejappliances.com/green-think** for details about Godrej Appliances authorised collection points.

Godrej | APPLIANCES