



VESTA

Discover your inner chef
with amazing recipes



Oven Toast Grill's

RECEIPE BOOK



Grill Easy, Grill Yum!

Family meals offer a precious chance to bond, share stories, and create lasting memories. Whether you're an experienced cook or a busy professional, the Wipro OTG Oven empowers you to bake, roast, and grill effortlessly for your loved ones.

Unleash your culinary prowess with our exclusive OTG oven recipe booklet, boasting a diverse array of mouthwatering and foolproof recipes. From delectable baked treats to juicy roasted meats, the possibilities are endless.

So, ignite your Wipro OTG oven and embark on a flavorful cooking adventure.

Flawless grilling and roasting with Motorized Rotisserie

The Wipro OTG Oven boasts a specialised rotisserie function for impeccable slow roasting and grilling of meat dishes. Its innovative grilling system guarantees even heat distribution and consistent outcomes with every use. Enjoy the convenience of outdoor grilling from the comfort of your kitchen, thanks to its compact design.

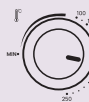
From succulent tikkas and juicy chicken to moist cakes and more, create delightful dishes with precise







Tomato Bruschetta



Pre-heat
temp
180°C



Function
Upper heating
element



Cook Time
8 min

Servings : 3-4 | Prep Time : 15 min

Ingredients :

- 1 Loaf Baguette Bread
- 30 Fresh Cherry Tomatoes
- 1 Medium-Sized Onion
- 1 tbsp Minced Garlic
- 2 tbsp Chopped Coriander Leaves
- 1 tsp Oregano
- 1 tsp Black Pepper powder
- Olive Oil(to taste)
- Salt - to taste

Instructions :

01. In a mixing bowl, combine chopped tomatoes, onion, coriander, garlic, black pepper, oregano, and olive oil. Using a bread knife, slice the baguette diagonally into ½-inch.
02. Grease the baking tray with oil and preheat the oven to 180°C. Arrange and Top: Arrange the bread slices on the baking tray and evenly spread the prepared tomato topping over each slice.
03. Drizzle a little olive oil over the bread slices. Place the baking tray in the oven and bake for 5-8 minutes at 180°C until perfectly crisp.

Enjoy the delightful flavours of freshly baked bruschetta!



Baked Potato Fries



Servings : 2 | Prep Time : 10 min

Ingredients :

5 Large Potatoes

2 tbsp Oil

½ tsp Red Chili Powder

½ tsp Black Pepper Powder

Salt (to taste)

Instructions :

01. Preheat the oven to 230° C for 15 minutes. Peel the potatoes and cut them into 1/2- inch by 3-inch strips. In a large bowl, combine the potatoes, oil, red chili powder, black pepper powder and salt. Lightly coat the potatoes with the mixture.
02. Turn on the upper heating element function of the OTG. Place the potatoes on the baking tray and bake for 10 minutes. After 10 minutes, flip the fries and bake for an additional 10 minutes.
03. Thicker-cut potatoes may require more time to cook, while thinner-cut potatoes will cook faster.

Enjoy the crispy and flavorful baked potato fries!



Tea Biscuits



Pre-heat
temp
200°C



Function
Upper & lower
heating element
with convection



Cook Time
13 min

Servings : 6 | Prep Time : 10-15 min

Ingredients :

1 cup All-Purpose Flour

½ cup Powdered Sugar

1 tsp Baking Powder

1 tbsp Melted Butter

½ cup Milk

Instructions :

01. Preheat the oven to 200° C for 15minutes.

02. In a mixing bowl, combine flour, powdered sugar, baking powder, melted butter, and milk and knead into a soft dough.

03. Set the oven to the 'upper & lower heating element with convection' function. Shape the dough into round biscuits of even size and place them on the baking tray. Bake the biscuits for 8-12 minutes until they are golden brown. Serve the delicious biscuits with tea.



Garlic Prawns



Pre-heat
temp
180°C



Function
Upper & lower
heating element
with convection



Cook Time
15 min

Servings : 3-4 | Prep Time : 10 min

Ingredients :

300g Deveined Medium Size Prawns

2 tbsp Lemon Juice

6 Garlic Cloves

1 tsp Dried Rosemary

1 tsp Crushed Black Pepper

3 tbsp Butter

Salt(to taste)

Instructions :

01. Preheat the oven to 180° C for 10 minutes.
02. In a mixing bowl, combine chopped garlic, rosemary, black pepper, and lemon juice. Add prawns to the bowl, toss lightly, and let them rest for 2 hours.
03. Turn on the 'upper & lower heating element with convection' function. Arrange prawns on a baking tray and brush with butter on both sides. Cook the prawns for 7 mins. Flip and cook for another 7 minutes until done.



Banana Cake



Pre-heat
temp
230°C



Function
Upper heating
element with
convection



Cook Time
30 min

Servings : 8 | Prep Time : 10 min

Ingredients :

- 3 Bananas
- 2 Eggs
- 50 grams of Unsalted Butter
- ½ cup All-Purpose Flour
- ½ cup Fine Sugar
- ¼ tsp Salt
- ½ tsp Baking Powder
- ¼ tsp Baking Soda
- ½ tsp Vanilla Extract

Instructions :

01. Preheat the oven to 230° C for 15 minutes. Sift flour, fine sugar, baking soda, baking powder, and salt into a bowl.
02. In another bowl add mashed bananas, vanilla extract, and eggs and mix well using an electric hand mixer. Incorporate all the dry ingredients into the banana mixture and mix thoroughly.
03. Grease the cake mold with butter and pour the batter into the mould. Set the oven to the 'Upper and Lower Heating Element with Convection' function and bake for 20–30 minutes until fully cooked. Remove the cake from the oven and allow it to cool. The cake is now ready to be served.



Paneer Tikka



Pre-heat
temp
200°C



Function
Upper heating
element with
convection



Cook Time
40 min

Servings : 4 | Prep Time : 4 Hrs 10 min

Ingredients :

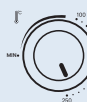
250 grams Paneer (cut into
cube-shaped pieces)
1 cup Capsicum (diced)
1 cup Onion (diced)
200 grams Hung Curd
3 tbsp Roasted Gram Flour
1 tbsp Ginger Garlic Paste
1 tsp Kashmiri Red Chili Powder
½ tsp Turmeric Powder
1 tsp Cumin Powder
1 tsp Coriander Powder
½ tsp garam Masala
½ tsp Black Pepper Powder
½ tsp Lemon Juice
1 tsp Salt
¼ tsp Sugar
¼ tsp Kasuri Methi
2 tbsp Butter

Instructions :

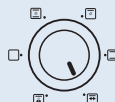
01. Mix roasted gram flour, ginger garlic paste, Kashmiri red chili powder, cumin powder, coriander powder, garam masala, black pepper powder, lemon juice, salt, sugar, Kasuri methi, and whisked curd in a large bowl. Coat the diced capsicum, onion, and paneer gently in the marinade paste and let it marinate for 4 hours in the refrigerator.
02. Preheat the oven to 200° C for 8 mins and grease the rotisserie skewer with oil. Arrange the paneer and veggies in the rotisserie skewer and brush them with butter.
03. Turn on the 'upper heating element with the rotisserie' function. Place the baking tray on the lower rack to catch drippings during the process. Cook for 17-19 mins until the paneer edges turn brown. Serve the paneer tikka with chutney and onion salad.



Stuffed Garlic Bread



Pre-heat
temp
240°C



Function
Upper heating
element with
the rotisserie



Cook Time
30 min

Servings : 2 | Prep Time : 15 min

Ingredients :

- 2 cups All-Purpose Flour
- 1 tsp Dry Yeast
- 1 tsp Sugar
- 8 Garlic Cloves
- 1½ cups Lukewarm Water
- 3 tbsp Olive Oil
- 2 tbsp Butter
- 1 tsp Salt
- 2 tbsp Oregano Seasoning
- ½ cup Cornmeal

Instructions :

01. In a bowl, combine the yeast, sugar, and ½ cup of lukewarm water. Set it aside for 15 minutes to activate the yeast. In a large bowl, mix together the flour, chopped garlic, oregano seasoning, olive oil, butter, and salt. Add the yeast mixture to the bowl and knead the dough for 5-6 minutes.
02. Place the dough in a greased bowl, cover it with plastic wrap or a damp towel, and refrigerate it for 12 hours or more. Afterward, divide the dough into equal-sized balls, cover them with a cloth, and let them rest for 10-15 minutes.
03. Preheat the oven to 240°C for 15 minutes. Turn on the 'Upper Heating Element with Rotisserie' function. Sprinkle a generous amount of cornmeal on a flat surface and roll out the dough to approximately 26cm in diameter on the dusted surface. On one-half side of the dough, spread mayonnaise, cheddar cheese, sweet corn kernels, jalapeno, oregano seasoning, and mozzarella cheese. Moisten the edges with water, fold the dough over to create a semi-circle, and press the edges together.
04. Grease the baking tray with butter. Place the garlic bread dough on the tray and make cuts in the shape of breadsticks, ensuring the knife does not touch the bottom. Grease the garlic breadsticks dough with butter and sprinkle oregano seasoning over it. Bake for 20-25 minutes until properly cooked. Serve and enjoy.



Rotisserie Tandoori Chicken



Servings : 6-8 | Prep Time : 6 Hrs

Ingredients :

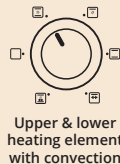
- 700g Whole Chicken
- ½ cup Hung Curd or Yogurt
- 25g Chicken Tandoori Masala Powder
- 1 tsp Kashmiri Red Chili Powder
- 1 tbsp Ginger Paste
- 1 tbsp Garlic Paste
- ¼ tsp Pepper Powder
- Salt (to taste)
- 2 tbsp Mustard Oil
- 2 tbsp White Vinegar
- 1 tbsp Lemon Juice

Instructions :

01. Wash the chicken, pat it dry, and set it aside. In a bowl, combine thick yogurt, ginger paste, garlic paste, chicken tandoori masala powder, Kashmiri red chili powder, salt, pepper powder, mustard oil, white vinegar, and lemon juice. Mix well to make a marinade. Apply the marinade evenly over the chicken, ensuring it is well-coated. Cover the chicken and let it marinate for 6 hours or overnight.
02. Preheat the oven to 220°C for 10 minutes. Place a baking tray on the lower rack of the oven to catch any drippings during the cooking process. Remove the chicken from the marinade and thread it onto the rotisserie rod, securing the chicken legs together with kitchen twine.
03. Preheat the oven and select the "Upper Heating Element with Rotisserie" function. Carefully place the chicken in the oven using the rotisserie handle. Cook the chicken for 40-50 minutes until it is crispy and caramelized, periodically basting it with any remaining marinade. Ensure the chicken is thoroughly cooked and reaches a safe internal temperature.
03. Once cooked, remove the chicken from the oven and let it rest for a few minutes. Serve the hot and flavorful Tandoori Chicken with chutney and lemon wedges on the side. Enjoy!



Garlic Naan



Servings : 3-4 | Prep Time : 30-40 min

Ingredients :

110g All-Purpose Flour

100ml Lukewarm Water

1 tbsp Active Dry Yeast

1 tbsp Olive Oil

1 tsp Sugar

½ tsp Salt

1 ½ tbsp Yogurt

Instructions :

01. In a bowl, pour 1/2 cup of lukewarm water and add sugar and yeast. Allow it to sit for 10 minutes until the yeast activates and becomes frothy. Next, add all-purpose flour, olive oil, salt, and yogurt to the yeast water mixture. Knead the ingredients together to form a smooth dough for about 12 minutes. Cover the bowl with a lid and set it aside for 1 to 1 ½ hours to allow the dough to rise.

02. Transfer the dough onto a floured surface and knead it for a few minutes until smooth and elastic. Divide the dough into 4-5 equal-sized balls and brush each ball with butter. Cover the dough balls with plastic wrap or a damp towel and let them rest for 20 minutes.

03. Line a baking tray with cooking paper. After 20 minutes, take one dough ball and flatten it on the floured surface using your fingertips, shaping it into a 6-7 inch round naan. Place the naan on the prepared baking tray. Sprinkle a pinch of onion seeds, finely chopped garlic, and coriander evenly on top of the naan. Repeat this process for the remaining dough balls.

04. Preheat the oven to 230° C for 10 minutes, then turn on the 'upper & lower heating element with convection' function. Place the baking tray on the middle rack and bake the naans for 4-5 minutes or until the tops turn golden brown. Brush butter on the cooked naans and serve them hot.



Aloo Tikki



Pre-heat
temp
200°C



Function
Upper & lower
heating element
with convection



Cook Time
25min

Servings : 4-6 | Prep Time : 10 min

Ingredients :

- 4 Potatoes (boiled)
- 1/2 cup Steamed Green Peas
- 1/2 Onion (diced)
- 2 tbsp Coriander Leaves (chopped)
- 1 to 2 Green Chilies (chopped)
- 1 tsp Kashmiri Red Chili Powder
- 1 tsp Roasted Cumin Powder
- 1 tsp Carom Seeds
- 1 tsp Crushed Garlic
- 1 tsp dry Mango Powder
- 1 tsp Chat Masala
- 1 tsp Garam Masala
- 1 or ½ tsp Salt

Instructions :

01. In a large bowl, add mashed potatoes, steamed green peas, chopped onion, green chilli, Kashmiri red chilli powder, roasted cumin powder, carom seeds, crushed garlic, dry mango powder, chat masala, garam masala, chopped fresh coriander, and salt. Mix well.
02. Preheat the oven to 200° C for 10 minutes.
03. Shape the prepared mixture into small balls and press to make round tikkis. Line a baking tray with parchment paper. Place the tikkis on the baking tray and brush them with oil. Set the oven to use the 'upper and lower heating element with convection' function. Bake for approximately 20–25 minutes, or until slightly golden brown.



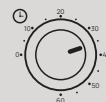
Tandoori Fish



Pre-heat
temp
200°C



Function
Upper heating
element with
convection



Cook Time
30-40 min

Servings : 4-6 | Prep Time : 1 Hr

Ingredients :

500 gm Fillet or any Other Fish

½ cup Thick Yogurt

1 tbsp Coriander Powder

1 tsp Cumin Powder

1 tbsp Red Chili Powder

½ tbsp Garam Masala

1 or ½ tsp Salt

1 tbsp Fresh Ginger Paste

1 tbsp Fresh Garlic Paste

1 tbsp Oil

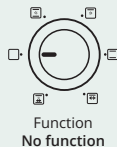
2 tbsp Lemon Juice

Instructions :

01. In a bowl, add thick yogurt, vegetable oil, ginger-garlic paste, chopped coriander, red chilli powder, cumin powder, garam masala, lemon juice, and salt. Mix well. Wash the fish and cut it into cube-shaped pieces. Apply the marinade to the fish pieces, gently rubbing it in. Allow the fish to marinate for at least an hour or overnight.
02. Line a baking tray with foil and grease it with oil. Preheat the oven to 200°C for 10 minutes. Place the marinated fish on the lined tray. Cook for 20–30 minutes.
03. Set the oven to the 'upper and lower heating element with convection' function. Turn the fish and cook for an additional 5 minutes. Serve the fish with chutney and onion salad on the side.



Onion rings



Servings : 4-6 | Prep Time : 20 min

Ingredients :

2 Large Onions, Peeled and Sliced into Rings

1/2 cup All-Purpose Flour

1/2 teaspoon Garlic Powder

1/2 teaspoon Paprika

1/4 teaspoon Cayenne Pepper

1/4 teaspoon Salt

1/4 teaspoon Black Pepper

1/2 cup Buttermilk

1 Egg

1 ½ cups Bread Crumbs

Instructions :

01. Preheat your OTG oven to 200°C for 10 minutes.
02. In a shallow bowl, mix together the flour, garlic powder, paprika, cayenne pepper, salt, and black pepper. In another bowl, whisk together the buttermilk and egg. Put the bread crumbs in a third bowl. Dip each onion ring into the flour mixture, shaking off any excess. Then dip the flour-coated onion rings into the buttermilk mixture, ensuring they are well coated.
03. Finally, dip the onion rings into the panko bread crumbs, pressing the crumbs onto the onion rings to help them adhere. Place the onion rings on a baking tray lined with parchment paper. Brush the onion rings with oil.
04. Set the oven function to 'No function'. Bake the onion rings in the preheated oven for 15-20 minutes or until they are golden brown and crispy. Serve the onion rings hot with your favorite dipping sauce.



Veg puff



Pre-heat
temp
200°C



Function
Upper & lower
heating element
with convection



Cook Time
20-25 min

Servings : 4-6 | Prep Time : 20-25 min

Ingredients :

- 1 Puff Pastry Sheet
- 1 cup Finely Chopped Mixed Vegetables
(Peas, Carrots, Potatoes, Beans, Corn)
- 1 small Onion, Finely Chopped
- 1 tsp Ginger-Garlic Paste
- 1 tsp Cumin Seeds
- 1 tsp Garam Masala
- 1 tsp Red Chili Powder
- Salt (to taste)
- 2 tbsp Oil
- 1 tbsp Butter

Instructions :

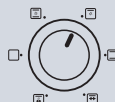
01. Preheat your OTG oven to 200°C.
02. In a pan, heat oil and add cumin seeds. Once the cumin seeds start to crackle, add the finely chopped onion and sauté until it becomes translucent. Add the ginger-garlic paste and sauté for another minute.
03. On a flat surface, dust some flour and place a thawed puff pastry sheet. Cut the pastry sheet into 4 equal parts. Take one part and roll it out slightly using a rolling pin. Place some vegetable filling in the center of the pastry sheet, leaving some space around the edges. Dot the filling with some butter.
04. Fold the pastry sheet over the filling to create a triangle shape and press the edges together to seal it. Place the filled puff on a baking tray lined with parchment paper. Repeat this process with the remaining pastry sheets and vegetable filling.
05. Turn on the 'upper & lower heating element with convection' function. Bake in the preheated oven for 20-25 minutes, or until the puff turns golden brown. Remove from the oven and let the puffs cool for a few minutes. Serve hot with your favorite sauce or chutney.



Pita bread



Pre-heat
temp
230°C



Function
Upper heating
element with
convection



Cook Time
5-7 min

Servings : 4-5 | Prep Time : 15 min

Ingredients :

2 cups All-Purpose Flour

1 tablespoon Instant Yeast

1 teaspoon Salt

1 tablespoon Sugar

1 tablespoon Olive Oil

3/4 cup Warm Water

Instructions :

01. In a mixing bowl, add the flour, instant yeast, salt, and sugar. Mix well. Add the olive oil and warm water to the mixture. Mix everything together until a dough is formed. Knead the dough for about 10 minutes until it becomes smooth and elastic. Cover the dough with a damp cloth and let it rest for 30 minutes to an hour, until it doubles in size.

02. Preheat the oven to 230°C for 10 minutes. Once the dough has risen, punch it down to release any air bubbles. Divide the dough into 6-8 equal portions and shape them into balls. Flatten each ball with a rolling pin into a disk, about 1/4 inch thick. Place the flattened disks onto a baking tray.

03. Set the oven to the appropriate function of 'upper & lower heating elements with convection'. Bake the pitas in the preheated oven for 5-7 minutes, or until they puff up and turn golden brown. Remove the pitas from the oven and place them on a wire rack to cool.

04. Once cooled, slice each pita in half to form pockets. You can fill the pockets with your favorite sandwich fillings or use them to scoop up dips and spreads. Enjoy the freshly baked pitas filled with delicious flavors or as a versatile accompaniment to your favorite dips and spreads.





Pre-heat
temp
180°C



Function
Upper heating
element with
convection



Cook Time
20-25 min

Servings : 8-10 | Prep Time : 15-20 min

Ingredients :

2 cups of All-Purpose Flour

1/4 cup Semolina

1/4 cup Vegetable Oil or Ghee

1 teaspoon Ajwain Seeds

1 teaspoon Salt

1/2 teaspoon Black Pepper Powder

1/2 teaspoon Red Chili Powder

1/2 cup Water

Instructions :

01. Preheat your OTG oven to 180°C for 10 minutes.

02. In a mixing bowl, add 2 cups of all-purpose flour, 1/4 cup of semolina, 1 teaspoon of ajwain seeds, 1/2 teaspoon of black pepper powder, 1/2 teaspoon of red chili powder, and 1 teaspoon of salt. Mix all the ingredients well.

03. Add 1/4 cup of vegetable oil or ghee to the dry ingredients. Mix it well with your fingers until the mixture resembles breadcrumbs or holds its shape. Gradually add 1/2 cup of water to the mixture and knead the dough. Ensure that the dough becomes firm and smooth. Cover the dough with a damp cloth and let it rest for 10-15 minutes, allowing it to relax and develop its elasticity.

04. Divide the dough into equal-sized small balls. Take each ball and roll it out into a flat disc shape, with a thickness of about 1/4 inch. Use a fork to prick the rolled-out dough discs. This helps prevent the dough from puffing up during baking.

05. Turn on the 'upper & lower heating element with convection' function. Place the mathris on a baking tray and bake them in the preheated OTG oven at 180 degrees Celsius for about 20-25 minutes, or until they turn golden brown in color. Once done, remove the mathris from the oven and let them cool completely before serving.



Stuffed Paneer Bati



Pre-heat
temp
180°C



Function
Upper heating
element with
convection



Cook Time
20-25 min

Servings : 4-6 | Prep Time : 15-20 min

Ingredients :

2 cups Whole Wheat Flour

1/4 cup Semolina

1 tsp Baking Powder

1/4 tsp Baking Soda

1/4 tsp Salt

1/4 cup Ghee

1/2 cup Milk (or as needed)

200g Crumbled Paneer (Cottage Cheese)

2 tbsp Chopped Coriander Leaves

1 tsp Grated Ginger

1 Green Chili, Finely Chopped

1/4 tsp Red Chili Powder

Salt (to taste)

Ghee or butter for brushing the bati

Instructions :

01. Preheat your OTG oven to 180°C for 10 minutes.

02. In a bowl, mix whole wheat flour, semolina, baking powder, baking soda, and salt. Add ghee and mix until it resembles breadcrumbs. Gradually add milk and knead into a stiff dough. Let it rest for 10 minutes.

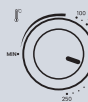
03. Combine crumbled paneer, coriander, ginger, green chili, red chili powder, and salt in another bowl. Mix well.

04. Divide the dough into portions, flatten each and create a depression. Stuff with paneer mixture, seal the edges, and reshape into balls.

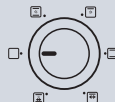
05. Place on a baking tray, brush with ghee, and bake in the preheated oven with 'upper & lower heating element with convection' for 20-25 minutes until golden brown.



Pesto Cheese Sandwich



Pre-heat
temp
190°C



Function
No function



Cook Time
10-12 min

Servings : 2

Prep Time : 5 min

Ingredients :

4 Slices of Bread

4 tablespoons of Pesto Sauce

1 cup of Grated Cheese

Butter or Olive Oil for Greasing

Salt and pepper (to taste)

Instructions :

01. Preheat your oven to 190°C for 10 minutes. Grease a baking tray with butter or olive oil.

02. Take 2 slices of bread and spread 2 tablespoons of pesto sauce evenly on each slice. Sprinkle half a cup of grated cheese on each slice. Season with salt and pepper to taste.

03. Place the remaining slices of bread on top to form 2 sandwiches. Place the sandwiches on the greased baking tray and put it in the preheated oven. Bake for 10-12 minutes, or until the cheese is melted and the bread turns golden brown.

04. Remove the baking tray from the oven and allow the sandwiches to cool for a few minutes. Cut them into halves or quarters and serve hot.

05. Enjoy your delicious pesto cheese sandwiches straight from the oven!



Pepperoni Pizza



Pre-heat
temp
230°C



Function
Upper & lower
heating element with
convection & rotisserie



Cook Time
12-15 min

Servings : 2-3 | Prep Time : 10-15 min

Ingredients :

1 pound Pizza Dough (store-bought or homemade)

1/2 cup Pizza Sauce

2 cups Shredded Mozzarella Cheese

1/2 cup Sliced Pepperoni

Sliced Mushrooms, Diced Onions,

Sliced Bell Peppers for Topping

Cornmeal or Flour for Dusting

Instructions :

01. Preheat your OTG oven to 230°C for 10 minutes.

02. Dust baking tray with cornmeal or flour. Roll out pizza dough to 12 inches in diameter.

03. Transfer dough to the tray. Spread pizza sauce, leaving a border. Sprinkle mozzarella cheese, add pepperoni and vegetables.

04. Turn on 'upper & lower element with convection and rotisserie'. Bake pizza in the preheated oven for 12-15 minutes until crust is golden brown and cheese is melted and bubbly. Enjoy!



Potato Croquettes



Servings : 8-9 | Prep Time : 10-15 min

Ingredients :

2 cups Mashed Potatoes

1/2 cup All-Purpose Flour

1/4 cup Bread Crumbs

1/4 cup Grated Parmesan Cheese

1/4 cup Chopped Fresh Parsley

2 cloves Garlic (Minced)

1 Egg (Lightly beaten)

Salt and Pepper (to taste)

1/4 cup Vegetable Oil

Instructions :

01. Preheat your OTG oven to 200°C for 10 minutes and line a baking tray with parchment paper.

02. In a mixing bowl, combine the mashed potatoes, flour, bread crumbs, Parmesan cheese, parsley, garlic, and egg. Mix until well combined. Season the mixture with salt and pepper to taste.

03. Take a small amount of the mixture and shape it into a croquette about the size of a golf ball. Repeat until you have used all the mixture. Brush the croquettes with vegetable oil on all sides.

04. Turn on the 'upper & lower heating element with convection' function. Place the croquettes on the prepared baking sheet and bake for 25-30 minutes, or until they are golden brown and crispy on the outside. Flip the croquettes over halfway through the baking time to ensure even browning on both sides.

05. Once they are done, remove the croquettes from the oven and let them cool for a few minutes before serving. Serve the croquettes with your favorite dipping sauce and enjoy!



Homemade Granola Bar



Pre-heat
temp
180°C



Function
Upper & lower
heating element
with convection



Cook Time
25-30 min

Servings : 2-8 | Prep Time : 10-15 min

Ingredients :

- 2 cups Rolled Oats
- 1 cup Chopped Nuts (such as Almonds, Cashews, or Walnuts)
- 1 cup Dried Fruit (such as Raisins, Cranberries, or Chopped Apricots)
- 1/2 cup Honey
- 1/2 cup Brown Sugar
- 1/2 cup Vegetable Oil
- 1 tsp Vanilla Extract
- 1/2 tsp Salt

Instructions :

01. Preheat your OTG oven to 180°C and line a baking pan with parchment paper.

02. In a large bowl, mix together the rolled oats, chopped nuts, and dried fruit. In a small saucepan, heat the honey, brown sugar, vegetable oil, vanilla extract, and salt over medium heat, stirring constantly until the mixture is smooth and the sugar has dissolved.

03. Pour the honey mixture over the dry ingredients and stir well to combine.

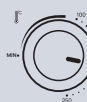
04. Pour the mixture into the prepared pan and use a spatula to press it down firmly and evenly.

05. Turn on the 'upper & lower heating element with convection' function. Bake the granola bars in the preheated oven for 25-30 minutes, or until the edges are golden brown. Remove the pan from the oven and allow the granola bars to cool completely in the pan.

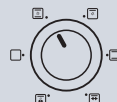
06. Once cooled, lift the granola bars out of the pan using the edges of the parchment paper. Cut the bars into your desired size and shape, and store them in an airtight container at room temperature for up to one week. Enjoy your homemade granola bars as a healthy and delicious snack!



Stuffed Capsicum



Pre-heat
temp
180°C



Function
Upper & lower
heating element
with convection



Cook Time
20 min

Servings : 3 | Prep Time : 30 min

Ingredients :

3 medium sized capsicums

3 cups vegetable fried rice

2 tbsp butter

1 tbsp oregano seasoning

Instructions :

01. Preheat the oven to 180°C and let it heat up for 10 minutes.

02. While the oven is heating up, prepare the vegetable fried rice. Remove the tops and seeds from the capsicums and coat the inside of each one with butter.

03. Stuff each capsicum with the prepared fried rice. Sprinkle some oregano seasoning over the capsicums.

04. Turn on the 'upper & lower heating element with convection' function. Bake the stuffed capsicums for 8 to 15 minutes, depending on their size.

Once done, serve the stuffed capsicums hot.



Aloo Samosa



Pre-heat
temp
200°C



Function
Upper & lower
heating elements &
convection & rotisserie



Cook Time
20 min

Servings : 5-6 | Prep Time : 10-15 min

Ingredients :

- 1 Finely Chopped Onion
- 1 piece Ginger grated
- 2 teaspoon Curry Powder
- 250 gm diced Peeled Potato
- 50 grams Peas
- 2 cloves Crushed Garlic
- 1 tbsp Refined Oil
- 1 tsp Mustard Seeds
- 4 Samosa Sheets

Instructions :

01. Sauté onion, garlic, and ginger in oil. Add curry powder and mustard seeds. Cook potatoes and peas with water.
02. Preheat the oven to 200°C for 10 minutes.
03. Fill samosa sheets and fold into triangles. Bake for 18-20 minutes. Serve hot with chutney.



Carrot Cake



Pre-heat
temp
180°C



Function
Upper & lower
heating elements



Cook Time
35-40 min

Servings : 6 | Prep Time : 10-15 min

Ingredients :

1 cup All-Purpose Flour

½ cup Powdered Sugar

1 cup Grated Carrot

½ cup Condensed Milk

½ cup Milk

½ tsp Baking Soda

¼ tsp Cinnamon Powder

1 tsp Orange Zest

1 tsp Baking Powder

½ cup Butter

½ cup Walnuts

1 tsp Vanilla Essence

Instructions :

01. Preheat the oven to 180°C for 10 minutes.

02. Whisk together the butter and sugar in a mixing bowl until it forms a smooth mixture.

03. In another mixing bowl, sift the all-purpose flour, baking powder, baking soda, and cinnamon powder, then mix well. Combine the dry ingredients with the butter-sugar mixture.

04. Add in the orange zest, vanilla essence, grated carrots, walnuts, and condensed milk into the batter. Gradually add in the milk and mix well, being careful not to overmix.

05. Pour the cake batter into an 8-inch greased and lined cake tin. Turn on the 'upper & lower heating element' function and bake at 180°C for 35 minutes. Once finished, the cake is ready to be sliced and served.



Vegetable Pizza



Pre-heat
temp
200°C



Function
Upper & lower
heating element with
convection & rotisserie



Cook Time
10 min

Servings : 3-4 | Prep Time : 10 min

Ingredients :

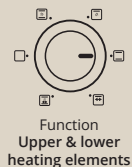
1 medium Pizza Base
130 grams Chopped Onion, Tomatoes
and Capsicum
50 grams Shredded Mozzarella Cheese
1 tbsp Pizza Sauce
½ tsp Oregano
½ tsp Chilli Flakes
Black Pepper (to taste)
Salt (to taste)

Instructions :

01. Preheat the oven to 200°C for 10 minutes.
02. In a bowl, combine the chopped capsicum, tomato, salt, pepper, oregano, and red chili flakes.
03. Spread the pizza sauce onto the pizza base, then place the seasoned vegetables on top. Sprinkle the shredded cheese evenly over the vegetables. Place the pizza on the grill rack in the oven.
04. Use the 'Lower Heating Element' function and bake for 10 minutes or until the cheese is melted and the crust is golden brown. Remove from the oven, slice, and serve hot.



Salami Bread Roll



Servings : 6-8

Prep Time : 15 min

Ingredients :

8 Brown Bread Slices

½ cup Grated Cheese

2 slices of Finely Chopped Salami

2 teaspoons Butter

1 spring Onion

Salt (to taste)

Black Pepper Powder (to taste)

Instructions :

01. Preheat the oven to 150°C for 10 minutes.

02. Trim the edges of the bread slices and gently flatten them with a rolling pin. In a bowl, combine the chopped salami, grated cheese, spring onion, black pepper powder, and salt.

03. Take a corner of a bread slice and place one teaspoon of the mixture on it. Roll up the bread slice tightly, similar to a cigar shape, and press it down firmly.

04. Take a corner of a bread slice and place one teaspoon of the mixture on it. Roll up the bread slice tightly, similar to a cigar shape, and press it down firmly.

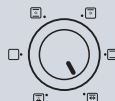
05. Bake the rolls for approximately 5 minutes or until they turn golden and crispy. Remove from the oven and serve the Salami and Cheese Bread Rolls hot as a delicious appetizer or snack.



Mushroom Tikka



Pre-heat
temp
180°C



Function
Upper heating
elements with
rotisserie



Cook Time
20 min

Servings : 2-3 | Prep Time : 10 min

Ingredients :

400g Button Mushrooms

½ cup Thick Curd

1 tbsp Gram Flour

1 tbsp Ginger-Garlic Paste

½ tsp garam Masala

½ tsp Coriander Powder

¼ tsp Cumin Powder

½ tsp Kasuri Methi

½ tsp Kashmiri Red Chili Powder

1 tbsp Lemon Juice

1 tbsp Oil

¼ tsp Salt

Instructions :

01. Preheat the oven to 180°C.

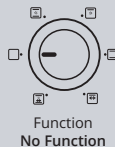
02. In a bowl, combine curd, gram flour, ginger-garlic paste, garam masala, coriander powder, cumin powder, kasuri methi, Kashmiri red chili powder, lemon juice, oil, and salt. Mix well.

03. Wash mushrooms and add to the marinade. Coat evenly and refrigerate for 30-45 minutes. Soak wooden skewers in water for 30 minutes. Skewer the mushrooms and place on a grill rack.

04. Set the oven to 'upper heating element with the rotisserie' function. Bake at 180°C for 40-45 minutes, turning halfway. Serve hot with chutney. Enjoy!



Apple Crust



Servings : 8 | Prep Time : 15 min

Ingredients :

- 4-5 Medium-Sized Apples, Peeled, Cored, and Sliced
- 1 tablespoon Lemon Juice
- 1/4 cup Granulated Sugar
- 1 teaspoon Ground Cinnamon
- 1/4 teaspoon Salt
- 1 tablespoon All-Purpose Flour
- 1 pre-made Pie Crust (store-bought or homemade)

Instructions :

01. Preheat your oven to 180°C (350°F) and allow it to preheat for about 10-15 minutes.
02. Prepare the apples by peeling, coring, and slicing them. In a separate bowl, combine the apples with sugar, cinnamon, and any desired spices. Transfer the apple mixture to a baking dish.
03. In another bowl, mix together flour, oats, brown sugar, and butter until the mixture resembles coarse crumbs. This is your crumb topping.
04. Sprinkle the crumb topping evenly over the apple mixture in the baking dish. Place the dish in the preheated oven and set a timer for 30-40 minutes. The Apple Crisp is ready when the topping turns golden brown and the apples are tender. You can use a toothpick or fork to test the tenderness of the apples.
05. Remove the Apple Crisp from the oven and let it cool for a few minutes before serving. Serve warm with a scoop of vanilla ice cream or whipped cream, if desired. Enjoy!



Cheesy Chicken and Broccoli Casserole



Servings : 4-6 | Prep Time : 10-15 min

Ingredients :

- 2 cups Cooked Chicken Breast (Diced)
- 2 cups Broccoli Florets (steamed)
- 1 cup Cooked Rice
- 1 cup Shredded Cheddar Cheese
- 1/2 cup Mayonnaise
- 1/2 cup Sour Cream
- 1/4 cup Grated Parmesan Cheese
- 1/4 cup Breadcrumbs
- 2 tablespoons Melted Butter
- 1 teaspoon Garlic Powder
- 1/2 teaspoon Onion Powder
- Salt and Pepper (to taste)

Instructions :

01. Preheat your oven to Function 3: Upper heating element with convection at a temperature of 375°F (190°C).
02. In a large mixing bowl, combine the diced chicken, steamed broccoli, cooked rice, shredded cheddar cheese, mayonnaise, sour cream, garlic powder, onion powder, salt, and pepper. Mix well until all the ingredients are evenly combined.
03. Transfer the mixture into a greased baking dish, spreading it out evenly. In a separate small bowl, combine the grated Parmesan cheese, breadcrumbs, and melted butter. Mix well to form a crumbly topping. Sprinkle the breadcrumb mixture evenly over the casserole.
04. Place the baking dish in the preheated oven and bake for approximately 25-30 minutes, or until the casserole is heated through and the top is golden brown and bubbly. Once done, remove the casserole from the oven and let it cool for a few minutes before serving. Enjoy!



Lasagna



Pre-heat
temp
190°C



Function
Upper heating
element with
convection



Cook Time
45-55 min

Servings : 8-12 | Prep Time : 20-30 min

Ingredients :

Lasagna noodles

1 pound (450g) Ground Beef or Italian Sausage

1 Onion (finely chopped)

2 cloves of Garlic (minced)

1 can (14 ounces/400g) Crushed Tomatoes

1 can (6 ounces/170g) Tomato Paste

1 teaspoon Dried Basil

1 teaspoon Dried Oregano

1/2 teaspoon Salt

1/4 teaspoon Black Pepper

1 cup (250g) Ricotta Cheese

2 cups (200g) Shredded Mozzarella Cheese

1/2 cup (50g) Grated Parmesan Cheese

Fresh Basil Leaves (optional, for garnish)

Instructions :

01. Preheat your oven to 375°F (190°C).

02. Cook the lasagna noodles according to the package instructions until al dente. Drain and set them aside. In a skillet over medium heat, brown the ground beef (or Italian sausage). Add the finely chopped onion and minced garlic. Cook until the onion is translucent. Add the crushed tomatoes, tomato paste, dried basil, dried oregano, salt, and black pepper to the skillet. Simmer the mixture for 10 minutes.

03. In a separate bowl, mix the ricotta cheese with salt and black pepper. Spread a thin layer of the meat sauce in a baking dish. Begin layering the ingredients in the following order: cooked lasagna noodles, ricotta cheese mixture, and shredded mozzarella cheese. Repeat this layering process until all the ingredients are used, ending with a layer of meat sauce and mozzarella cheese on top. Cover the baking dish with foil and bake it in the preheated oven for 30 minutes.

04. Remove the foil and bake for an additional 10-15 minutes, or until the cheese is melted and golden brown. Allow the lasagna to cool for a few minutes before serving. Optional: Garnish with fresh basil leaves before serving.



Quiche



Pre-heat
temp
180°C



Function
Upper heating
element with
convection



Cook Time
30-35 min

Servings : 6-8 | Prep Time : 15-20 min

Ingredients :

- 1 pre-made Pie Crust (or you can make your own)
- 4 Eggs
- 1 cup Milk
- 1 cup Shredded Cheese (such as Cheddar or Swiss)
- 1 cup Diced Cooked Ham or Bacon
- 1/2 cup Chopped Vegetables (e.g., Spinach, Onions, Bell Peppers)
- Salt and pepper (to taste)

Instructions :

01. Preheat your oven to 350°F (180°C) using the Upper Heating Element with Convection function (if available). Roll out the pie crust and place it in a pie dish, gently pressing it to fit the shape of the dish.
02. In a bowl, beat the eggs and milk together until well combined. Season the mixture with salt and pepper. Sprinkle the diced ham or bacon, chopped vegetables, and shredded cheese evenly over the pie crust.
03. Pour the egg and milk mixture over the fillings, ensuring that it covers everything. Place the quiche in the preheated oven and bake for approximately 30-35 minutes, or until the top is golden brown and the filling is set.
03. Once cooked, remove the quiche from the oven and let it cool for a few minutes before slicing and serving.



Eggless Sponge Cake



Pre-heat
temp
180°C



Function
Upper heating
element with
convection



Cook Time
30-40 min

Servings : 8-10 | Prep Time : 10-15 min

Ingredients :

- 1 and 1/2 cups All-Purpose Flour
- 1 cup Granulated Sugar
- 1/2 cup Vegetable Oil
- 1 cup Milk (you can use any non-dairy milk for a vegan version)
- 1 tablespoon Vinegar
- 1 teaspoon Vanilla Extract
- 1 and 1/2 teaspoons Baking Powder
- 1/2 teaspoon Baking Soda
- A pinch of salt

Instructions :

01. Preheat the oven to 350°F (180°C) with convection.
02. Mix flour, sugar, baking powder, baking soda, and salt in a bowl.
03. Whisk together oil, milk, vinegar, and vanilla in a separate bowl.
04. Gradually combine wet and dry ingredients until smooth.
05. Grease and flour a cake pan.
06. Pour batter into the pan and place in the oven.
07. Bake for 30-40 minutes until a toothpick comes out clean.
08. Let the cake cool in the pan briefly, then transfer to a wire rack to cool completely.



Veggie Kabobs



Pre-heat
temp
200°C



Function
Upper & lower
heating elements
with rotisserie



Cook Time
8 min

Servings : 4-5 | Prep Time : 15-20 min

Ingredients :

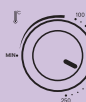
- 1 Red Bell Pepper
- 1 Yellow Bell Pepper
- 1 Green Bell Pepper
- 1 Onion
- 1 Zucchini
- 1 Eggplant
- 1/4 cup Olive Oil
- 1 tablespoon Balsamic Vinegar
- 2 cloves Garlic, Minced
- Salt and pepper (to taste)
- Skewers

Instructions :

01. Preheat your oven to 400°F (200°C) using the rotisserie function.
02. Wash and chop the vegetables into bite-sized pieces.
03. Thread the vegetables onto skewers, alternating between the different vegetables.
04. In a small bowl, whisk together the olive oil, balsamic vinegar, minced garlic, salt, and pepper.
05. Brush the vegetable skewers with the oil mixture, making sure to coat them evenly.
06. Place the skewers on the rotisserie rod and secure them in place.
07. Cook the vegetable skewers in the preheated oven for about 20-25 minutes, or until the vegetables are tender and slightly charred.
08. Remove the skewers from the oven and let them cool slightly before serving. Enjoy your veggie kabobs!



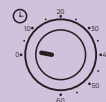
Masala Papad



Pre-heat
temp
200°C



Function
Upper & lower
heating elements
with rotisserie



Cook Time
2-3 min

Servings : Based on Quantity | Prep Time : 10-15 min

Ingredients :

Papads (any variety)

Finely Chopped Onions

Finely Chopped Tomatoes

Finely Chopped Green Chilies

Finely Chopped Coriander Leaves

Red Chili Powder

Salt (to taste)

Lemon Juice

Instructions :

01. Preheat your oven to 180°C (350°F) without selecting any specific function.

02. Place the papads on a baking tray or directly on the oven rack. Adjust the cooking time based on the thickness and desired crispness of the papads. It usually takes around 2-3 minutes, but keep a close eye on them to prevent burning.

03. While the papads are cooking, prepare the masala topping. In a bowl, combine the finely chopped onions, tomatoes, green chilies, and coriander leaves.

04. Season the masala mixture with chaat masala, red chili powder, salt, and a squeeze of lemon juice. Adjust the spices according to your taste preference.

05. Once the papads are crisp and golden brown, remove them from the oven and let them cool for a minute.

06. Sprinkle the prepared masala topping over the papads.

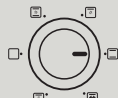
07. Serve the masala papads as a delicious and flavorful snack. Enjoy!



Baked Kofta



Pre-heat
temp
180°C



Function
Upper & lower
heating elements



Cook Time
20-25 min

Servings : 4-6 | Prep Time : 15-20 min

Ingredients :

500 grams Ground Meat (Beef, Lamb,
or Chicken)

1 Onion (finely chopped)

2 cloves of Garlic (minced)

1/4 cup Breadcrumbs

1/4 cup Fresh Parsley (chopped)

1/4 cup Fresh Cilantro (chopped)

1 teaspoon Ground Cumin

1 teaspoon Ground Coriander

1/2 teaspoon Paprika

1/2 teaspoon Salt

1/4 teaspoon Black Pepper

Cooking Oil for Greasing

Instructions :

01. Preheat your oven to 180-200°C
(Function 2) with both the upper
and lower heating elements on.

02. In a mixing bowl, combine the
ground meat, finely chopped onion,
minced garlic, breadcrumbs,
chopped parsley, chopped cilantro,
ground cumin, ground coriander,
paprika, salt, and black pepper. Mix
well until all the ingredients are
evenly incorporated.

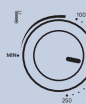
03. Shape small portions of the
mixture into cylindrical koftas,
making approximately 10-12 koftas
in total. Place them on a greased or
lined baking tray, making sure to
leave space between each kofta.

04. Bake the koftas in the preheated
oven for 20-25 minutes, turning
them halfway through the cooking
time. This will ensure that they cook
evenly and become browned on all
sides.

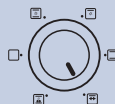
04. Serve the baked koftas with rice,
salad, or flatbread as desired. They
make a delicious and flavorful meal.
Enjoy!



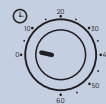
Tandoori Roti



Pre-heat
temp
180°C



Function
Upper heating
with the
rotisserie



Cook Time
3-5 min

Servings : 4-6 | Prep Time : 45-60 min

Ingredients :

2 cups Whole Wheat Flour

1 teaspoon Salt

1 teaspoon Sugar

1 teaspoon Baking Powder

1 tablespoon Oil

Warm Water (as needed)

Instructions :

01. In a mixing bowl, combine the whole wheat flour, salt, sugar, and baking powder. Add the oil and yogurt, and mix well. Gradually add warm water as needed to form a soft dough. Knead the dough for a few minutes until it becomes smooth and elastic.
02. Cover the dough and let it rest for at least 30 minutes. Preheat your oven to 200°C (390°F) with the upper heating element and the rotisserie function.
03. Divide the dough into small portions and roll each portion into a thin circle. Dust the circles with flour to prevent sticking.
04. Place the rolled roti onto the rotisserie spit, making sure it is evenly balanced. Place the rotisserie spit into the oven and cook for about 3-5 minutes, or until the roti is cooked through and has slightly charred spots.
05. Carefully remove the roti from the rotisserie spit and repeat the process with the remaining dough, rolling and cooking each roti individually.
05. Serve the hot and freshly cooked tandoori rotis with your favorite curries or dishes. Enjoy the delicious homemade rotis!



Stuffed Mushroom



Pre-heat
temp
180°C



Function
Upper heating
element with
convection



Cook Time
15-20 min

Servings : 4-6 | Prep Time : 15-20 min

Ingredients :

- 12 Large Mushrooms
- 1/2 cup Breadcrumbs
- 1/4 cup Grated Parmesan Cheese
- 2 cloves Garlic (minced)
- 2 tablespoons Fresh Parsley (chopped)
- 2 tablespoons Olive Oil
- Salt and pepper (to taste)

Instructions :

01. Preheat your oven to 180°C (350°F) with the upper heating element and convection.
02. Clean the mushrooms and remove the stems.
03. In a bowl, mix breadcrumbs, Parmesan cheese, minced garlic, chopped parsley, olive oil, salt, and pepper.
04. Stuff each mushroom cap with the breadcrumb mixture.
05. Place the stuffed mushrooms on a baking tray.
06. Bake for 15-20 minutes until golden brown and cooked through.
07. Remove from the oven and let them cool slightly before serving.



Oven-Baked Chicken Wings



Servings : 2 | Prep Time : 10 min

Ingredients :

500 grams Chicken Wings

2 tbsp Olive Oil

1 tsp Garlic powder

1 tsp Onion Powder

1 tsp Paprika

1/2 tsp Salt

1/4 tsp Black Pepper

Instructions :

01. Preheat your oven to 200°C (390°F) with the upper heating element and convection.
02. In a bowl, mix together olive oil, garlic powder, onion powder, paprika, salt, and black pepper.
03. Add the chicken wings to the bowl and toss them until evenly coated with the spice mixture.
04. Arrange the coated chicken wings on a baking tray lined with parchment paper.
05. Place the baking tray in the preheated oven and bake for 25-30 minutes, or until the chicken wings are cooked through and golden brown.
06. Once done, remove the chicken wings from the oven and let them cool for a few minutes before serving.
06. Serve the delicious oven-baked chicken wings as an appetizer or a main dish, and enjoy!



Bread Pudding



Servings : 2-3 | Prep Time : 5-10 min

Ingredients :

4 cups Stale Bread (cubed)

2 cups Milk

1/2 cup Granulated Sugar

3 large Eggs

1 teaspoon Vanilla Extract

1/2 teaspoon Ground Cinnamon

1/2 cup Raisins (optional)

Instructions :

01. Preheat your oven to 350°F (175°C).

In a large mixing bowl, combine the milk, sugar, eggs, vanilla extract, cinnamon, and nutmeg. Whisk until well combined.

02. Add the cubed stale bread to the mixture and gently stir until all the bread is coated. Let it sit for about 15 minutes, allowing the bread to soak up the liquid. If desired, you can add raisins to the mixture at this point and gently incorporate them.

03. Grease a baking dish and pour the bread mixture into it, spreading it evenly.

04. Place the baking dish in the preheated oven and bake for about 35-40 minutes, or until the top is golden brown and the pudding is set.

05. Once done, remove the bread pudding from the oven and let it cool for a few minutes.

06. Serve the bread pudding warm or at room temperature. You can enjoy it as is or with a scoop of vanilla ice cream or a drizzle of caramel sauce for added flavor.



Coconut Macaroons



Pre-heat
temp
180°C



Function
Upper & lower
heating elements



Cook Time
15-20 min

Servings : 12-18 | Prep Time : 10-15 min

Ingredients :

2 cups Shredded Coconut

1/2 cup Sweetened Condensed Milk

1 teaspoon Vanilla Extract

2 large Egg Whites

Pinch of Salt

Instructions :

01. Preheat your oven to 350°F (180°C) using both the upper and lower heating elements.
- 02 . In a mixing bowl, combine the shredded coconut, sweetened condensed milk, and vanilla extract. Mix until well combined.
03. In a separate bowl, beat the egg whites with a pinch of salt until stiff peaks form.
- 04 . Gently fold the beaten egg whites into the coconut mixture.
05. Line a baking sheet with parchment paper or lightly grease it.
06. Spoon the coconut mixture onto the baking sheet, shaping them into small mounds.
07. Bake in the preheated oven for 15-20 minutes or until the macaroons turn golden brown. small mounds.
08. Remove from the oven and let them cool on a wire rack.
08. Enjoy your homemade Coconut Macaroons!



Noodles Spring Rolls



Servings : 8 | Prep Time : 20-25 min

Ingredients :

8 spring Roll Wrappers

2 cups Cooked Noodles (such as

Rice Noodles or Glass Noodles)

1 cup Shredded Cabbage

1/2 cup Sliced Bell Peppers

1/2 cup Sliced Mushrooms

1/4 cup Chopped Spring Onions

2 cloves Garlic (minced)

1 tablespoon Soy Sauce

1 tablespoon Oyster Sauce

1 tablespoon Sesame Oil

Salt and pepper (to taste)

Cooking Oil for Frying

Instructions :

01. Preheat the oven to 180-200°C (350-400°F) using Function 5 (Upper and Lower Heating Elements with Convection). Sauté the minced garlic in oil until fragrant.

02. Add the shredded cabbage, carrots, bell peppers, mushrooms, and spring onions to the skillet. Stir-fry until slightly softened. Mix in the cooked noodles.

03. In a bowl, combine the soy sauce, oyster sauce, sesame oil, salt, and pepper. Pour the sauce over the noodle and vegetable mixture. Stir to coat evenly.

04. Place a spring roll wrapper on a clean surface. Spoon the filling onto one end of the wrapper. Fold the sides towards the center and roll tightly. Seal the edges with water.

05. Repeat the process with the remaining wrappers and filling. Place the spring rolls on a parchment-lined baking tray. Brush them with oil.

06. Bake the spring rolls in the preheated oven for 15-20 minutes until golden and crispy.

06. Allow the spring rolls to cool slightly before serving. Serve them with your favorite dipping sauce. Enjoy!



Nankhatai



Pre-heat
temp
180°C



Function
No Function



Cook Time
15-20 min

Servings : 20-25 | Prep Time : 15-20 min

Ingredients :

- 1 cup All-Purpose Flour
- 1/2 cup Gram Flour (Besan)
- 1/2 cup Powdered Sugar
- 1/2 cup Ghee (Clarified Butter)
- 1/4 teaspoon Cardamom Powder
- A pinch of Salt
- Chopped Nuts for Garnishing (optional)

Instructions :

01. Preheat the OTG to 180°C (356°F) or use the default baking temperature for your function.
02. In a mixing bowl, combine the all-purpose flour, gram flour, powdered sugar, cardamom powder, salt, and ghee. Mix well until the mixture becomes crumbly.
03. Shape the dough into small round balls and place them on a greased baking tray or a tray lined with parchment paper, leaving some space between each ball.
04. Bake the Nankhatai in the preheated OTG at 180°C (356°F) for about 15-20 minutes or until they turn light golden brown.
05. Once baked, remove the Nankhatai from the oven and let them cool on a wire rack.
06. If desired, garnish the Nankhatai with chopped nuts for added flavor and decoration.
07. Store the cooled Nankhatai in an airtight container to maintain their freshness.
08. Enjoy these delicious homemade Nankhatai at any time as a delightful treat or with a cup of tea.



Roasted Vegetables



Pre-heat
temp
200°C



Function
Upper heating
element with
convection



Cook Time
25-30 min

Servings : 4-6 | Prep Time : 15-20 min

Ingredients :

Assorted Vegetables (e.g. Potatoes, Carrots,

Bell Peppers, Zucchini, Broccoli, Cauliflower)

Olive Oil

Salt

Pepper

Herbs and Spices (optional, such as

Rosemary, Thyme, Garlic Powder)

Instructions :

01. Preheat the oven to 400°F (200°C).

02. Cut vegetables into similar-sized pieces and place them in a bowl.

03. Drizzle the vegetables with olive oil and season with salt, pepper, and any desired herbs or spices. Mix well to ensure the vegetables are evenly coated.

04. Spread the seasoned vegetables in a single layer on a lined baking tray.

05. Bake in the preheated oven at 400°F (200°C) for 25-35 minutes, stirring occasionally to ensure even cooking. The vegetables should be golden brown and tender when done.

06. Remove from the oven and serve the roasted vegetables as a flavorful side dish or use them in your favorite recipes.



Gajar Ka Halwa



Pre-heat
temp
180°C



Function
Upper heating
element with
convection



Cook Time
45 min

Servings : 4-6 | Prep Time : 20-30 min

Ingredients :

500 grams Grated Carrots

500 ml Milk

1/2 cup Sugar (adjust according to taste)

2 tablespoons Ghee (clarified butter)

1/4 cup Chopped Nuts (cashews, almonds,
pistachios)

1/4 teaspoon Cardamom Powder

1 tablespoon Raisins (optional)

Instructions :

01. Preheat oven to 180°C (350°F).
02. Combine grated carrots and milk in a baking dish.
03. Bake for 30 minutes, stirring every 10 minutes.
04. Add sugar and continue baking for 20-30 minutes until thickened. Sauté nuts in ghee until golden brown.
04. Add sautéed nuts, cardamom powder, and raisins to the carrot mixture. Bake for 5-10 minutes to meld flavors.
04. Remove from oven and serve warm. Enjoy!



Fruit Crumble



Pre-heat
temp
175°C



Function
Upper & lower
heating elements



Cook Time
25-30 min

Servings : 4-6 | Prep Time : 15-20 min

Ingredients :

4 cups Mixed Fruits (such as Apples, Berries,
or Peaches), Peeled and Sliced

1/4 cup Granulated Sugar

1 tablespoon All-Purpose Flour

1 teaspoon Lemon Juice

1/2 cup Rolled Oats

1/4 cup All-Purpose Flour

1/4 cup Packed Brown Sugar

3 tablespoons Unsalted Butter (cold
and cut into small cubes)

Instructions :

01. Preheat your oven to 350°F (175°C)
or the desired baking temperature
for your OTG.
02. In a mixing bowl, combine the
mixed fruits, granulated sugar, 1
tablespoon of all-purpose flour, and
lemon juice. Toss until the fruits are
evenly coated.
03. In a separate bowl, mix together
the rolled oats, 1/4 cup all-purpose
flour, and packed brown sugar. Cut
in the cold butter cubes using a fork
or pastry cutter until the mixture
resembles coarse crumbs.
04. Spread the fruit mixture evenly in a
baking dish or individual ramekins.
Sprinkle the oat mixture over the
fruit, covering it completely.
05. Bake in the preheated oven for
about 30-35 minutes, or until the
topping is golden brown and the
fruit is bubbling.
06. Remove from the oven and let it
cool slightly before serving. Enjoy
the fruit crumble warm with a scoop
of ice cream or whipped cream, if
desired



Mutton Korma



Pre-heat
temp
175°C



Function
Upper heating
element with
convection



Cook Time
45-60 min

Servings : 4-6 | Prep Time : 20-30 min

Ingredients :

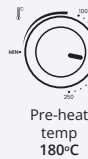
- 500 grams Mutton (cut into pieces)
- 2 Onions (finely chopped)
- 2 Tomatoes (pureed)
- 2 tablespoons Oil or Ghee
- 1 tablespoon Ginger-Garlic Paste
- 1/2 cup plain Yogurt, Whisked
- 1/2 cup Milk
- 1 teaspoon Red Chili Powder
- 1 teaspoon Turmeric Powder
- 1 teaspoon Coriander Powder
- 1/2 teaspoon garam Masala Powder
- Salt (to taste)
- Fresh Coriander Leaves for Garnishing

Instructions :

01. Preheat your oven to 180-200°C (356-392°F). In a pan, sauté the onions until they turn golden brown. Then, add the ginger-garlic paste and cook for a minute.
02. Add the mutton pieces to the pan and cook until they are lightly browned. Reduce the heat and add the tomato puree. Cook until the mixture is well cooked. Mix in the red chili powder, turmeric powder, coriander powder, and salt. Roast the spices for a minute. Add the whisked yogurt and cook until it is well incorporated.
03. Transfer the mixture to an oven-safe dish and cook in the preheated oven at Function 3 for 45-60 minutes, or until the mutton is tender.
04. Sprinkle the garam masala powder over the cooked mutton. Pour in the milk and mix gently. Garnish with fresh coriander leaves. Serve hot with rice, naan, or roti.



Aloo Paratha



Servings : 3-4 | Prep Time : 30-35 min

Ingredients :

- 2 cups Whole Wheat Flour
- 2 medium-sized Potatoes (boiled and mashed)
- 1 small Onion (finely chopped)
- 2 green Chilies (finely chopped)
- 1 teaspoon Ginger Paste
- 1 teaspoon Cumin Seeds
- 1/2 teaspoon Turmeric Powder
- 1/2 teaspoon Red Chili Powder
- 1/2 teaspoon Garam Masala
- 2 tablespoons Fresh Coriander Leaves (chopped)
- Salt (to taste)
- Ghee or Oil for Cooking

Instructions :

01. Mix whole wheat flour, salt, and water to make a soft dough. Set aside for 15-20 minutes. In another bowl, combine mashed potatoes, onion, green chilies, ginger paste, cumin seeds, turmeric powder, red chili powder, garam masala, coriander leaves, and salt.
02. Divide the dough into small balls. Roll out each ball into a 4-5 inch circle. Place 2 tablespoons of potato mixture in the center and seal the edges.
03. Preheat OTG to 180°C (356°F). Place parathas on a baking tray lined with parchment paper or greased.
04. Bake for 10-12 minutes until golden brown. Brush with ghee or oil. Serve hot.



Methi Muthiya



Pre-heat
temp
180°C



Function
Upper & lower
heating elements



Cook Time
20-25 min

Servings : 4-5 | Prep Time : 20-30min

Ingredients :

2 cups Fenugreek Leaves (methi),
finely chopped

1 cup gram Flour (besan)

1/2 cup Wheat Flour

1/4 cup Semolina (Sooji)

1 tablespoon Ginger-Garlic Paste

1 teaspoon Green Chili Paste

1 teaspoon Cumin Seeds

1/2 teaspoon Turmeric Powder

1/2 teaspoon Red Chili Powder

1/2 teaspoon Garam Masala

1/2 teaspoon Baking Soda

Salt (to taste)

2 tablespoons Oil

Water (as needed)

Oil for Greasing the Baking Tray

Instructions :

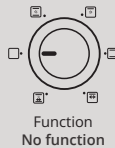
01. Preheat the OTG to 180°C (350°F).
In a bowl, combine fenugreek leaves, gram flour, wheat flour, semolina, ginger-garlic paste, green chili paste, spices, salt, and oil.
02. Mix to form a firm dough. Shape into small muthiya and place on a greased baking tray.
03. Bake in the preheated OTG at 180°C (350°F) for 20-25 minutes, until golden brown.
04. Let cool and garnish with fresh coriander leaves. Serve.



Baked Tortilla Chips



Pre-heat
temp
175°C



Function
No function



Cook Time
8-12 min

Servings : 3-4 | Prep Time : 15-20 min

Ingredients :

Corn Tortillas

Olive Oil

Salt (optional)

Seasonings of Your Choice (e.g. Chili

Powder, Paprika, Cumin, Garlic Powder)

Instructions :

01. Preheat OTG to 350°F (175°C). Cut tortillas into desired chip sizes.
02. Arrange chips in a single layer on a baking sheet or OTG rack. Brush with olive oil.
03. Optional: Season with salt and desired spices.
04. Bake for 8-12 minutes until golden and crispy.
05. Cool and serve with dips or salsas.



Basic Sponge Cake



Pre-heat
temp
180°C



Function
Upper heating
element with
convection



Cook Time
30-35 min

Servings : 4-6 | Prep Time : 15-20 min

Ingredients :

4 Eggs

1 cup All-Purpose Flour

1 cup Sugar

1 teaspoon Baking Powder

1/4 teaspoon Salt

1 teaspoon Vanilla Extract

Instructions :

01. Preheat OTG to 180°C (350°F). Beat eggs, sugar, and vanilla extract in a bowl.
02. Sift flour, baking powder, and salt into the mixture. Fold gently. Grease a cake pan and pour the batter.
03. Bake at 180°C (350°F) for 25-30 minutes. Remove from OTG and cool in the pan.



Palak Chola Dal Pandoli



Servings : 5 | Prep Time : 3-4 Hr

Ingredients :

- 1 cup Chola Dal (split Bengal gram)
- 1 cup Spinach Leaves (palak), finely chopped
- 1 Small Onion (finely chopped)
- 2 Green Chilies (finely chopped)
- 2 tablespoons Coriander Leaves (finely chopped)
- 1 teaspoon Ginger Paste
- 1 teaspoon Garlic Paste
- 1/2 teaspoon Cumin Seeds
- 1/2 teaspoon Turmeric Powder
- 1/2 teaspoon Red Chili Powder
- Salt (to taste)
- Oil for Greasing

Instructions :

01. Soak chola dal in water for 2-3 hours, then drain.
02. In a bowl, combine soaked chola dal, spinach, onion, green chilies, coriander leaves, ginger paste, garlic paste, cumin seeds, turmeric powder, red chili powder, and salt. Mix well to form a thick batter.
03. Preheat your OTG to 180°C (355°F) using Function 5: Upper and Lower Heating Elements with Convection. Grease a baking dish or thali.
04. Pour the batter into the greased dish and spread it evenly. Bake for 20-25 minutes until golden brown and cooked.
05. Allow it to cool for a few minutes, then cut into small pieces. Serve hot with chutney or dip.



Barbeque Chips



Pre-heat
temp
180°C



Function
Upper heating
element with
the rotisserie



Cook Time
25-30 min

Servings : 1 Pkt | Prep Time : 15-20 min

Ingredients :

Potatoes

Barbeque Seasoning

Oil

Salt (optional)

Instructions :

01. Preheat your OTG to 375°F (190°C) using the upper heating element with the rotisserie function. Wash, peel, and slice potatoes into thin, even-sized chips.
02. In a bowl, drizzle the chips with oil and gently toss to coat. Sprinkle barbecue seasoning and salt to taste, then toss again to evenly distribute the seasonings. Arrange the seasoned chips on skewers or the rotisserie rod, ensuring even spacing.
03. Place the skewers or rod in the preheated OTG and secure them to the rotisserie mechanism. Close the door and cook the chips for 15-20 minutes until they turn golden brown and crispy. Keep a close eye on them to prevent overcooking.
04. Remove the rod or skewers from the OTG and allow the chips to cool slightly before serving. Enjoy your homemade BBQ potato chips!



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