

# PHILIPS

Oven Toast Grill

Recipe book



**Your favourite recipe  
made easier and healthier**

# Easier and healthier way to bake, roast and grill

A nutritious healthy meal is a great way to bond with family and friends. With Philips Oven Toast and Grill it's now convenient to prepare meals which are tasty and healthy.

Start today with customised Indian recipes in this booklet. If you are a foodie, this appliance fits the best for trying new cuisines to savour your taste buds in a healthy way. It's all up to you, and your specific dietary needs- as you take control of your nutrition with Philips Oven Toast & Grill.



# Opti Temp Technology for easy cooking

Philips OTG is enabled with 10 customised one touch menus programmed with optimum temperature setting technology for easy and joyful cooking experience. Optimum temperature setting technology ensures uniform cooking of the ingredients with the benefit of optimum browning, better crispiness and supports higher nutritional retention.

It's exclusively designed Preheat mode heats the entire chamber which supports recipes like cakes, muffins, pizzas, bread, bun, bagel and cookies. Exclusively customised modes like Grill and Tikka makes cooking Indian cuisines a lot easier than before.



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## Chilli cheese toast

Mode	Toast
Cook time	Setting -6 or 7
Temp.	Default
Shelf placement	Middle rack



### Ingredients

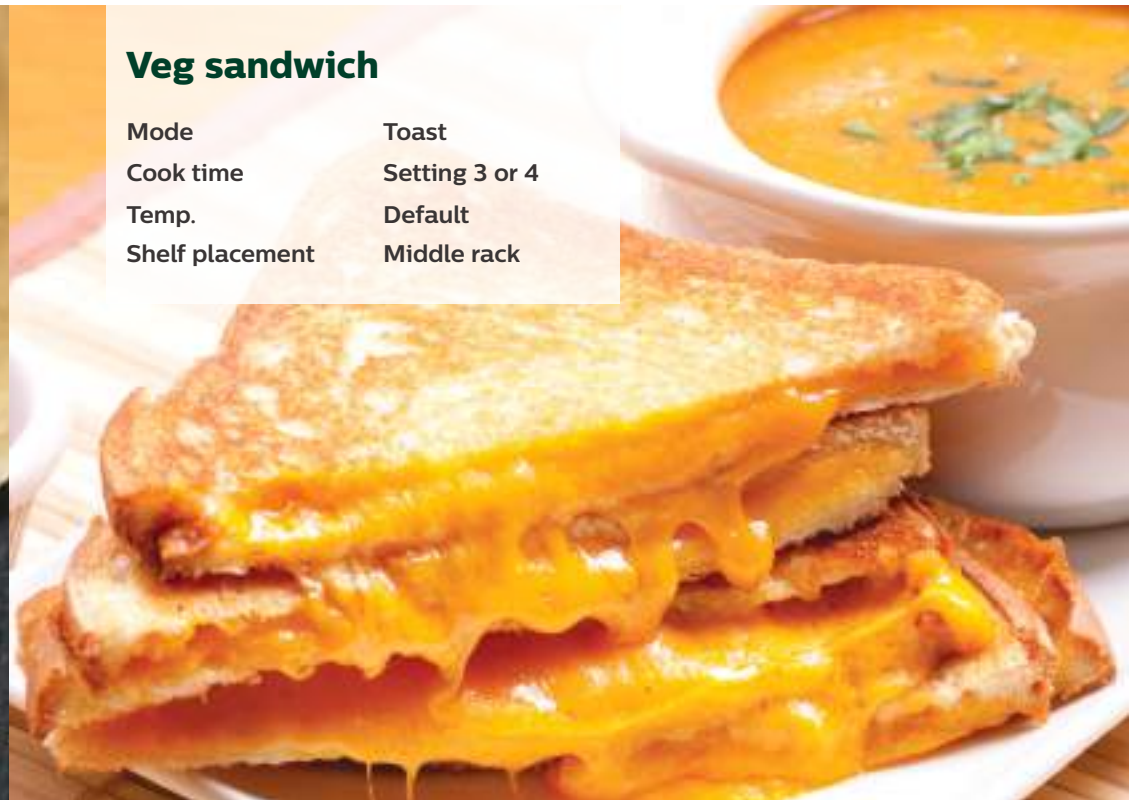
White Bread Slices	4 nos
Mozzarella+Cheddar Cheese	1 cup
Green Capsicum	1/2 cup
Boiled sweet corn	1/2 cup
Garlic (finely chopped)	2-3 cloves
Butter	2 tbsp
Green Chillies	1 tbsp
Black Pepper Powder	1/2 tsp
Red Chili Flakes	1-2 tsp
Dry Oregano or Mixed herbs	1 tsp
Milk if required	2 tbsp
Salt	to taste

### Instructions

1. Add all the ingredients except butter and mix well in a large bowl. Add milk if it is too thick to spread.
2. Spread the bread with butter (or any pizza sauce if required)
3. Spread the cheese mix over the bread.
4. Place the toasts in the baking tray.
5. Place the baking tray in the oven and cook.
6. Remove the tray using tongs and serve hot
7. Place toasts in wire rack with less amount of cheese topping to get the grilled marks

## Veg sandwich

Mode	Toast
Cook time	Setting 3 or 4
Temp.	Default
Shelf placement	Middle rack



### Ingredients

Bread	8 slices
Salad dressing/Mint chutney	8 tbsp
Thin sliced onions,tomatoes, cucumber,bell pepper	to stuff
Chilli flakes	3 tsp
Mixed herbs ( if required)	2 tsp
Salt	To taste
Cheese - slices or grated	8 nos
Butter	4 tbsp

### Instructions

1. Spread butter on one side and salad dressing/mint chutney on other side of bread
2. Place one slice of cheese over dressing and arrange sliced vegetables on it
3. Sprinkle some chilli flakes, mixed herbs and salt over it
4. Place another slice of cheese over it.
5. Spread butter on one side and salad dressing on other side of bread.
6. Stack the bread slice on it and keep the sandwiches in wire rack
7. Preheat the oven to 180°C for 10 min.
8. Place the wire plate in oven and cook
9. Check for the doneness, remove it using tongs and serve it hot

## Whole wheat bagel

Mode	Bagel
Cook time	Setting 4
Temp.	Default
Shelf placement	Middle rack



### Ingredients

Whole Wheat Flour	1 cup
All Purpose Flour	1 cup
Lukewarm Water	1 cup
Active Dry Yeast	3 tsp
Honey	2tbsp
Salt	3 tsp
Butter, softened	2 tbsp

#### For Caramel Water

Sugar	1 cup
Water	2 ltr

#### For Garnish

Poppy seeds	as required
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#### Others

All Purpose Flour	for dusting
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### Instructions

1. In the bowl add the flour, yeast, butter, water and salt. Knead well until you get soft smooth dough. Add more water if required to bring the dough together.
2. Cover the bowl with a moist cloth and allow it to rest and rise for about two hours at room temperature.
3. Preheat the oven to 220 C after 2 hrs
4. Place an empty baking tray at the last rack of the oven and pour some hot water to create steam in the oven.
5. Dust a baking sheet/ tray evenly with wheat flour and keep aside.
6. Divide the dough evenly into 6 portions, and then, using the palm of your hand roll into a soft ball. Set it to rise in a tray for another hour.
7. It should only increase slightly in volume during this time.

#### Caramel water

1. While the bagels are proving, heat a large saucepan with water on high heat.
2. Stir in the sugar and allow it to melt completely.
3. Reduce the heat to medium and lightly caramelize the syrup to a golden color, this process takes a good 20 minutes.
4. Uncover the dough portions and push your two thumbs through the center of each ball and manipulating it a little, to create a hole.

#### Shaping and Poaching Bagels

1. Prepare foils dusted with flour to place the poached bagels
2. Now drop bagel shaped dough individually into the simmering caramel water and allow them to simmer for 1 minute on each side.

3. If you have a large saucepan you can add more than one bagel, but take care not to crowd the pan.
4. Once poached, gently remove them with a slotted spoon to remove any excess water and place on a foil that is dusted with flour.
5. Transfer the poached bagels to the floured baking sheet/tray.
6. Sprinkle the poppy seeds over each bagel pressing very gently so they stick.

#### Baking the Bagels

1. Place the in the oven and close the oven door.
2. Bake the bagels with steam for 10 to 12 minutes until deeply golden browned and firm.
3. Allow them to cool down for at least half an hour before serving.

## Paneer kulcha

Mode	Pizza
Cook time	10 mins
Temp.	200°C
Shelf placement	Middle rack



### Ingredients

#### For the kulcha

All Purpose Flour (Maida)	2 cups
Sooji	1 tbs
Curd	1/2 cup
Cooking oil	1 tbs
Baking soda	1/2 tsp
Sugar and salt	1 tsp
Kalonji	for sprinkle
Butter melted	to brush

#### For the stuffing

Cooking oil	1/2 tsp
Chopped green chilli	1
Onions, chopped	1/4 cup
Paneer, crumbled	1 cup
Cumin (Jeera) powder	1/4 tsp
Salt	to taste

### Instructions

1. In a large mixing bowl, combine the sooji and yogurt and set aside for ten minutes.
2. Once the sooji has soaked in the yogurt, add maida, oil, baking soda, sugar and salt to it and knead together into a smooth.
3. The dough should be firm and hold together, but supple and soft to touch.
4. Cover the dough with a lid and let it rise for two hours.
5. Meanwhile, prepare the stuffing.
6. Place a pan on the heat and warm some oil in it. Add the chopped onions to it and saute along with the green chilies until the onions are softened and pale.
7. Next, add the paneer, turmeric powder and salt to it and cook for two minutes more. Turn the heat off and set the filling aside to cool.
8. Once the dough has risen, take it out to start making the kulchas.
9. Preheat the oven to 200 C for 10 mins.
10. Make small golf ball sized balls of the dough.
11. Roll out the dough into small circle about 2.5-3 inches in diameter.
12. Place a spoonful of the paneer filling in the center.
13. Bring all the edges of the circle together to seal the filling inside, like a tight pouch. Make sure there are no air pockets within.
14. Gently press the stuffed ball out once again slightly. Without adding too much flour, roll the kulcha out to a thick disc.
15. Next, sprinkle water on the kulcha, sprinkle kalonji and press down, so they stick.
16. Do not apply too much pressure at one place else the kulcha will tear and stuffing will come out. Kulchas are usually thicker than parathas.
17. Apply a little oil on the top and place the kulcha on the greased baking tray until it gets golden brown crust on the top - about 10 to 12 minutes.

## Wheat Pizza base

Mode	Pizza
Cook time	10 mins
Temp.	230°C
Shelf placement	Middle rack



### Ingredients

Whole Wheat Flour	3 cups
Extra Virgin Olive Oil	1 tbsp
Active Dry Yeast	2 tsp
Honey	1 tbsp
Salt	1 tbsp

### Instructions

1. Add all the dry ingredients and mix well
2. Add some warm water at a time and knead for 5-6 mins to make soft, fluffy and smooth
3. Place dough into a bowl greased with olive oil. Cover bowl with a piece of oiled plastic wrap and then with a clean kitchen towel. Let rise in a warm, draft free spot until doubled, about 2 hours.
4. Punch down dough with the back of your hand until it is deflated slightly.
5. Turn out dough onto a lightly floured board and gently knead to release air pockets.

6. Divide dough into 2 equal pieces or about 1.5-2 inch diameter balls for making mini pizza's.
7. Dust the surface with flour and roll the to the desired size and thickness.
9. Preheat oven to 230° C for 10 minutes. Place the dough on a prepared pizza stone or on a baking tray.
10. Brush the interior of the circle (excluding the 1 inch rim) with some olive oil and prick the oiled section of the dough deeply all over with a fork to prevent it from puffing.
11. Place the pan in the oven and bake until lightly golden, about 10 minutes. Remove pan from oven and place it on a wire rack to cool.
13. Experiment with your choice of toppings and sauces and then place the pizza into the oven to bake until the cheese melts.

Note:  
Please use professional grade active dry yeast, which resembles a sooji/ rava. The baking yeast which comes in the form of balls and which have to be soaked in warm water does not yield good results in making breads.

## Veg Pizza

Mode	Pizza
Cook time	20-25 mins
Temp.	200°C
Shelf placement	Middle rack



### Ingredients

Pizza base around 9 inch dia	1
Pizza sauce	2 tbsp
Cubed onions, capsicum, paneer (around 1 inch)	1 cup
Preserved Jalapenos/black olives	4-5 pcs
Chilli flakes and mixed herbs	2 tsp
Salt	To taste
Mozzarella and cheddar cheese blend (grated)	1/2 cup

Note:  
• Leave 1/2 inch gap along the sides of pizza base to avoid overflow of melted cheese

### Instructions

1. Spread pizza sauce generously and evenly over the pizza base
2. Arrange cubed vegetables, jalepenos over it
3. Top it with cheese blend evenly.
4. Sprinkle with chilli flakes, mixed herbs and salt if required and place it in wire rack
5. Preheat the oven to 180°C for 10 min.
6. Place the wire plate in oven and cook
7. Check for the doneness and remove it using tongs
8. Serve it hot





## Non veg pizza

Mode	Pizza
Cook time	20-25 mins
Temp.	200°C
Shelf placement	Middle rack



## Margherita pizza

Mode	Pizza
Cook time	20-25 mins
Temp.	200°C
Shelf placement	Middle rack

### Ingredients

Pizza base around 9 inch dia	1
Pizza sauce	2 tbsp
Cubed onions, capsicum, tomatoes (around 1 inch)	1 cup
Fried chicken or cooked meat kheema	1/2 cup
Preserved Jalapenos/ black olives	4-5 pcs
Chilli flakes and mixed herbs	2 tsp
Salt	To taste
Mozzarella and cheddar cheese (grated)	1/2 cup

### Instructions

1. Marinate chicken pieces with desired masala, deep or shallow fry and cube it to a desired size or
2. Pre cook the minced meat with desi red masalas and keep it in a semi gravy consistency
3. Spread pizza sauce generously and evenly over the pizza base and place vegetables, chicken cubes, Jalapenos
4. Top it with cheese blend evenly.
5. Sprinkle with chilli flakes, mixed herbs and salt if required and place it in wire rack
6. Preheat the oven to 180°C for 10 min.
7. Place the wire rack in oven and cook
8. Check for the doneness, remove it using tongs and serve it hot

### Ingredients

All purpose flour (Maida) or high gluten flour	1 1/4 cup
Dry active yeast and sugar	1 tbsp
Salt	1 tsp
Water	1/2 cup
Tomato Passata	3 tbsp
Basil leaves	1/2 cup
Chopped garlic	2 -3
Sliced tomatoes & mozzarella cheese	1/2 cup

### Instructions

1. Mix water, yeast, sugar and rest for 5-10 mins. until frothy.
2. Add the mixture with maida, salt and combine to a soft dough
3. Knead well, tuck and rest the dough for 2 hrs. The volume will

be doubled up after two hrs.

4. Knead the raised dough again and flatten with desired thickness
5. Pierce the flattened dough with fork to avoid puffing up during baking
6. Spread tomato passata generously and evenly over the pizza base
7. Sprinkle chopped garlic and half of the basil leaves over it
8. Arrange sliced tomato pieces on it and top it evenly with grated mozzarella cheese.
9. Sprinkle with remaining basil leaves and place it in wire rack
10. Preheat the oven to 180°C for 10 min and place the wire plate in oven and cook
11. Check for the doneness using light function, remove it using tongs/hand gloves and serve hot.

## Veg au gratin

Mode	Bake
Cook time	5-30 mins
Temp.	160-180°C
Shelf placement	Middle rack



### Ingredients

Chopped and boiled mixed vegetables list	2 cups
Chopped onions	1/2 cup
Chopped Garlic	2-3
Butter	2 tbsp
White sauce	1.5 cups
Chopped coriander	3 tbsp
Salt and to taste	
Grated processed cheese	3/4 cup

#### For the white sauce

Butter	2 tbsp
Plain flour (maida)	2 tbsp
Milk	1 cups
Freshly grounded black pepper (kalimirch)	1/2 tsp

### Instructions

1. Heat the butter in a broad non-stick pan, fry onions, garlic
2. Add the mixed vegetables and sauté on a medium flame for 2 minute
3. Add the white sauce, salt and pepper powder, half the quantity of cheese.
4. Mix well and cook on a medium flame for 3 minutes, while stirring occasionally
5. Transfer the mixture into a baking dish (tin) sprinkle the cheese evenly over it
6. Preheat the oven to 180°C for 10 min.
7. Place the tin in wire plate and cook
8. Check for the doneness, remove it using hand gloves and serve it hot

Note:  
• For crispy cheese layer, cook for few extra minutes.

## Oven fries

Mode	Bake
Cook time	30-40 mins
Temp.	180-200°C
Shelf placement	Middle rack



### Ingredients

Russet potatoes (Large starchy potatoes suitable for french fries)	2-3 nos
Olive oil	2-3 tbsp
Chilli flakes	1 tbsp
Dry mixed herbs	1 tbsp
Salt	to taste

### Instructions

1. Wash, peel and cut the potatoes into a medium-sized juliennes or french fries sized
2. Remove excess moisture using paper towel
3. Mix it with all spices, oil salt and place it in a greased baking tray
4. Preheat the oven to 180°C for 10 min. (Preheat mode)
5. Place the baking tray in oven and cook
6. Check for the brownness level using light function, remove it using hand gloves/tongs and flip the fries evenly
7. Turn the baking tray to ensure even cooking

Note:  
• Frozen french fries available in markets can also be used  
• Use the same method for desired brownness level

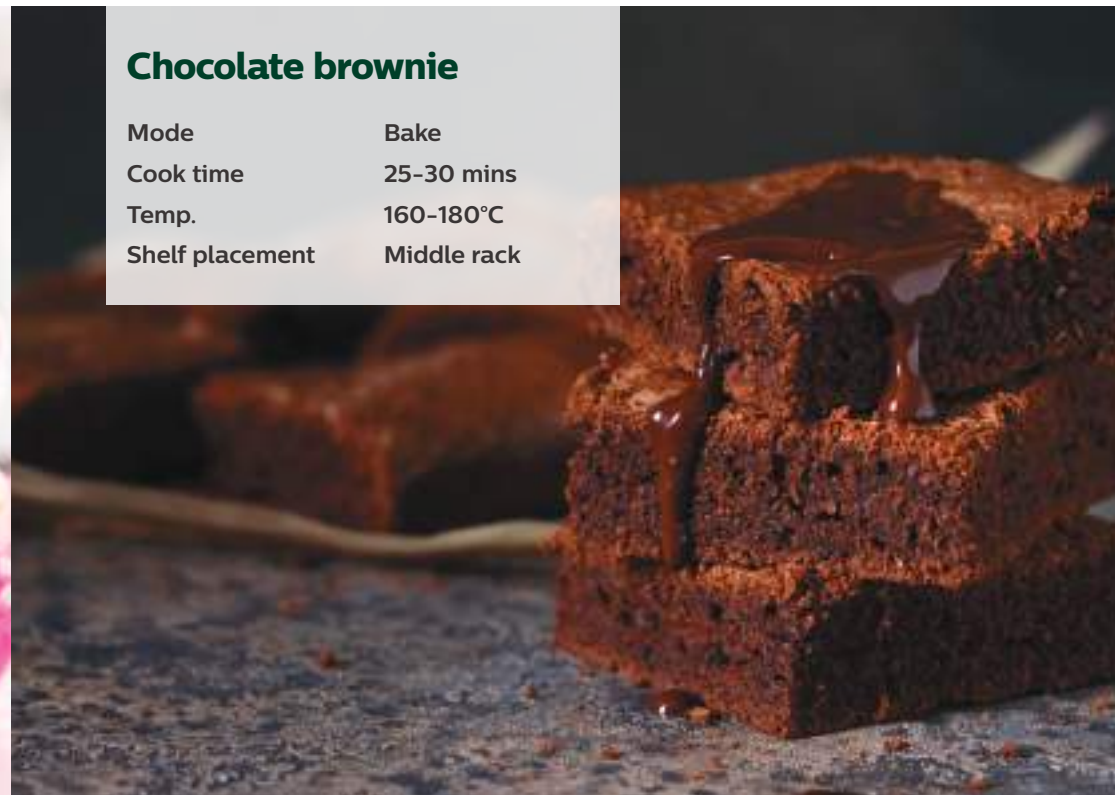
## Muffin/Cup cake

Mode	Bake
Cook time	10-12 mins
Temp.	180-200°C
Shelf placement	Middle rack



## Chocolate brownie

Mode	Bake
Cook time	25-30 mins
Temp.	160-180°C
Shelf placement	Middle rack



### Ingredients

Maida (All purpose flour)	1 cup
Baking powder	1 tsp
Cinnamon powder	1/4 tsp
Egg	1 no
Milk	100ml
Sugar	1/2 cup
Melted butter	1/2 cup
Vanilla essence	1/2 tsp
Choco chips	2 tsp

### Instructions

1. Sieve maida, baking powder, cinnamon powder and keep aside
2. Whisk egg, sugar, butter and vanilla essence and beat till foamy consistency.
3. Add the mixed flour, choco chips and mix with a spatula. Add milk if the batter is too thick to pour.
4. Preheat the oven to 180°C for 10 min.
5. Pour into cupcake mould upto 3/4th level and place it in wire rack.
6. Check for the doneness and remove it using thick hand gloves
7. Cool it and remove from mould

### Ingredients

Refined flour	1 cup
Eggs	2 nos
Melted butter	1 cup
Sugar	1 cups
Vanilla essence	1 tsp
Dark chocolate	100 gms
Salt	a pinch
Baking powder	1 tsp
Chopped walnuts	1/2 cup

### Instructions

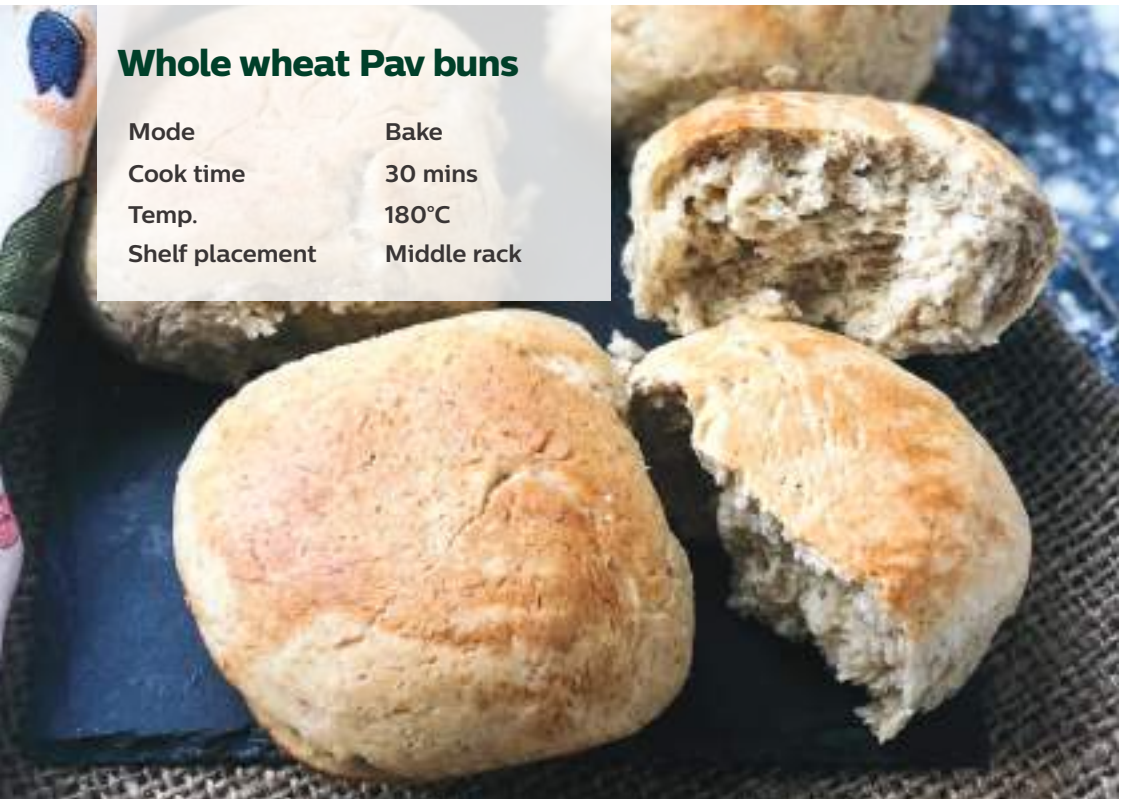
1. Melt chocolate, butter and keep aside
2. Beat sugar and eggs until frothy
3. Add maida, baking powder, salt, walnuts to the egg mixture and mix well using spatula
4. Now add the chocolate mix and beat until everything gets mixed
5. Pour the mixture in a greased baking tin and place it in a wire rack
6. Preheat the oven to 180°C for 10 min.
7. Place the wire rack in oven and cook
8. Check for the doneness and remove it using handgloves

Note:  
• Let it cool for sometime, remove it from baking tin and cut it to a desired size  
• Top it with chopped nuts/ whipped cream/ hot chocolate.



## Dates walnut cake

Mode	Bake
Cook time	45-60 mins
Temp.	180°C
Shelf placement	Middle rack



## Whole wheat Pav buns

Mode	Bake
Cook time	30 mins
Temp.	180°C
Shelf placement	Middle rack

### Ingredients

Dates ( chopped)	250 gms
Caster sugar	50 gms
Egg	2 nos
All purpose flour	1 1/2 cup
Baking powder	1 tsp
Vanilla essence	1tsp
Salt	a pinch
Coffee powder(optional)	1 tsp
Walnut ( chopped)	75 gms
Butter	100 gms
Milk	150 ml

Note:  
• Cake will give nice and even brown colour with few cracks on the top.

### Instructions

1. Soak deseeded dates in milk for 20-30 min to make it soft
2. Cream butter, sugar until creamy. Add eggs and whisk more until fluffy
3. Add vanilla essence, Maida, baking powder, salt, coffee powder and mix well using hand blender
4. Add soaked dates, walnut to the mix and mix well. Add milk if the batter is too thick
5. Pour this batter into a greased and dusted baking tin.
6. Preheat the oven to 180°C for 10 min.
7. Place the tin on the wire rack, keep them in oven and cook
8. Check for the doneness using toothpick (it should not leave any wet batter when pierced and taken out) and remove using hand gloves.

### Ingredients

Whole wheat flour	1 cup
All purpose flour (Maida)	1 cup
Active dry yeast	2tsp
Milk, luke warm	1 cup
Honey	2 tbsps
Butter	2 tbsps
Salt	1/2 tsp
For brushing	
Milk	1/4 cup
Honey	2tbsps

### Instructions

1. In a large mixing bowl; add the flour, yeast, honey, salt, butter and milk.
2. Knead the pav bun dough until all the ingredients come together. Add a little water if required to bring it together.

3. Once it comes together, knead well for another 10 minutes and place the pav dough in a grease bowl. Cover the bowl and allow the pav dough to rise (about 2 hours)
4. After the first rise, make 6 round smooth balls and place it in a rectangular baking pan with side rims.
5. Cover with a lid or a cloth and allow the pav dough to rise for the second time for another 1 hour.
6. In a small mixing now, combine honey and milk and whisk it well.
7. Once the pav buns have risen; brush the honey milk mixture over the pav buns.
8. Preheat the oven to 180 and place the pav in the oven and bake for about 30 minutes until a nice brown crust is formed on the top.
9. Once done, remove the pav buns from the oven and allow it to cool completely. Once done, you can use the pav as desired.

Note:  
Please use professional grade active dry yeast, which resembles a sooji/ rava. The baking yeast which comes in the form of balls and which have to be soaked in warm water does not yield good results in making breads.

## Litti chokha

Mode	Bake
Cook time	30 mins
Temp.	180°C
Shelf placement	Middle rack



### Ingredients

Whole Wheat Flour	3.5 cups
Ghee	3/4 cup
Baking soda	1/4 tsp
Curd	2 tbsp
Ajwain	1/2 tsp
Salt	1 tsp

#### Ingredients for Filling (Litti)

Roasted Gram Flour (sattu)	1.5 cups
Finely chopped Ginger	1 inch
Garlic, finely chopped	2 cloves
Green Chillies, finely chopped	2
Coriander Leaves (chopped)	a bunch
Ajwain and kalonji	1/2 tsp
Fennel seeds	1/2 tsp
Mustard oil	1 tbsp
Salt	to taste
Lemon juice	1 tsp

### Instructions

1. In a large mixing bowl, sieve flour, salt and baking soda in a large bowl. Add ajwain and ghee and mix everything well until you get coarse crumbs. Add warm water little at a time and knead to make a firm and smooth dough.
2. Cover the dough in a wet muslin cloth and keep aside for 20 mins.
3. While the dough is resting, prepare the filling
4. In a large mixing bowl, mix sattu, ajwain, kalonji, fennel seeds, mustard oil, grated ginger, garlic, green chillies, coriander, salt and lemon juice. Stir well to combine all the ingredients.

5. Check the salt and spices and adjust to suit your taste. If you find the mixture too dry, add a little water to make a lumpy mix (which is still dry and not completely wet).
6. Keep this mixture aside.

#### Instructions for Litti.

1. Make small lemon sized balls from the dough and roll it like pooris. Hold the poori between your palm and fill 1 large tablespoon of filling mixture into the dough.
2. Gather the sides of the poori and bring them together on top and seal the ball. Press the ball gently to flatten it.

3. Proceed to make Litti balls the similar way and arrange them on a greased baking sheet. Brush the litti with ghee, so the tops get crisp while baking.
4. Preheat the oven to 180 C.
5. Once the oven is preheated, place the baking tray on the middle rack and bake the litti till golden in color - about 30 minutes.
6. Once baked, remove the Litti from the oven and allow them to cool a bit before serving.

## Pineapple upside down cake

Mode	Bake
Cook time	30 mins
Temp.	160°C
Shelf placement	Middle rack



### Ingredients

Unsalted Butter, softened	1 cup
Caster Sugar	1 cup
Vanilla	1 tsp
Whole Eggs	4
All Purpose Flour (Maida)	2.5 cups
Salt	1/2 tsp
Baking powder	1 1/4 tsp
Canned pineapple slices with syrup drained cherries or jam, for decorating	7

### Instructions

1. Preheat the oven to 160 C for 10 minutes
2. Beat the butter and sugar until fluffy
3. Gradually add the eggs and the Vanilla and beat until soft and fluffy

4. Add the flour, baking powder and salt and beat until the mixture is well combined
5. Grease a round cake tin or a spring form pan with butter and dust it with flour and keep aside
6. Arrange pineapple rings all-round the cake pan. Pour the cake batter on top of the pineapple and smooth it out so it's level
7. Bake in the oven for about for 30 minutes until when a tester/toothpick inserted inside comes out clean
8. Once baked, remove the pineapple upside down cake from the oven and allow it to stand for 5 minutes
9. Run a knife around the edges to loosen the pineapple cake from the sides.
10. Place a platter over the pineapple upside down cake pan and invert the cake onto the platter.
11. You can use cherries to decorate the holed portions of the pineapple and top it with whipped cream.

## Full fish kebab

Mode	Broil
Cook time	45-60 mins
Temp.	200°C
Shelf placement	Middle/top rack



### Ingredients

Full fish (scales, internal parts removed) Fresh fish is preferred.	2
Ginger garlic paste	3 tbsp
Chilli powder	2 tbsp
Garam masala	1 tbsp
Freshly squeezed lemon juice	3 tbsp
Coriander powder	1 tbsp
Turmeric powder	1/2 tsp
pepper powder	1 tbsp
Salt	to taste
Cooking oil/Butter	to brush

#### Note:

- Marination time will ensure the penetration of masala flavour into fish
- Set higher temperature or place it in top rack for 5 min before taking out the fish for crisp and brown layer.

### Instructions

1. Clean the fish thoroughly with fresh water and make deep cuts with a regular interval.
2. Mix all ingredients except oil and make a thick paste
3. Apply this paste inside the cuts and surface of fish.
4. Marinate for 2-3 hours and place the fish in the wire rack
5. Preheat the oven to 180°C for 10 min. (Preheat mode)
6. Place the wire plate in oven and cook
7. Brush with oil on both sides to ensure perfect cooking of masala and to avoid dryness.
8. Check for the brownness level using light function and Flip the fish in between for even cooking and remove it using handgloves/tongs

## Broiled fish

Mode	Broil
Cook time	15-20 mins
Temp.	180-200°C
Shelf placement	Middle rack



### Ingredients

Processed fish	4-5 strips
Salt	to taste
pepper	to sprinkle
Mixed dry herbs	to sprinkle
Any dry seasoning powder	to sprinkle
Olive oil/Butter	to spray

### Instructions

1. Place the processed fish in baking tray and remove excess moisture using paper towels
2. Sprinkle the seasoning/dry herbs/ salt and pepper according to taste in both sides of fish
3. Spray with olive oil
4. Preheat the oven to 180°C for 10 min.
5. Place the baking tray in oven and cook
6. Flip in between to get the even cooking on both sides
7. Check for the doneness and remove it using tongs

Note:

- Since the fish is processed, it takes less time to cook depending on the thickness of fish
- Place it in top rack towards the end to get more brown top layer

## Broiled chicken

Mode	Broil
Cook time	45-60 mins
Temp.	200°C
Shelf placement	Middle/top rack



### Ingredients

Chicken legs	6
Onions ( Cut into big cubes and separate)	2 large
Tomato Paste	3 tbsp
Coriander Powder	1 1/2 tbsp
Garam Masala	1 1/2 tbsp
ginger garlic paste	1 1/2 tbsp
Chili Powder	1 tbsp
Ground Turmeric	1/4 tsp
Butter	2 tbsp
Oil	1 tbsp
Salt	to taste

Note:

- Place the baking tray in top rack for more brownness
- Marination time will ensure the penetration of masala flavour into chicken

### Instructions

1. Wash the chicken thoroughly and make a deep slits
2. Combine all ingredients except oil and onion and make a paste
3. Apply this paste all over the chicken, (concentrate in slits) and marinate it for 2-3 hours
4. Add oil/Butter in a pan and sautee onions for 2-3 min ( Don't brown)
5. Add these onions to marinated chicken and spread it in baking tray.
6. Preheat the oven to 180°C for 10 min. (Preheat mode)
7. Place the baking tray in oven and cook
8. Flip the chicken pieces every 10 min
9. Check for the doneness using light function and remove it using handgloves/tongs



## Choco chip cookies

Mode	Cookies
Cook time	15-20 mins
Temp.	150-160°C
Shelf placement	Middle rack

### Ingredients

Unsalted butter	1/2 cup
Sugar	3/4 cup
Egg	1 no.
Vanilla essence	1 tsp
Maida	1 1/4 cup
Cocoa powder	1/4 cup
Baking soda	1/2 tsp
Salt	a pinch
Walnuts	1/4 cup
Chocolate chips	3/4 cup

Note:  
 • Keep it under 175-180°C for soft cookies  
 • For plain cookies, proceed with the same recipe without adding cocoa powder

### Instructions

1. Cream butter and sugar until soft and fluffy
2. Add vanilla essence, egg and whisk well.
3. Add all dry powders, walnuts, choco chips and combine well with a spatula
4. Preheat the oven to 180°C for 10 min.
5. Divide the dough into equal portions.
6. Shape them into cookies and place on a greased baking tray and cook
7. Check for doneness and remove the tray using tongs
8. Let it cool for sometime



## Butter cookies

Mode	Cookies
Cook time	20-25 mins
Temp.	150-160°C
Shelf placement	Middle rack

### Ingredients

Unsalted butter	2 cup
Powdered Sugar	1/2 cup
Vanilla essence	1 tsp
Maida	1 1/2 cup
Baking powder	1/2 tsp
Salt	a pinch

### Instructions

1. Cream butter and sugar until soft & fluffy
2. Add vanilla essence and whisk well.
3. Add maida and combine well with a spatula
4. Preheat the oven to 180°C for 10 min.
5. Divide the dough into equal portions
6. Shape them into cookies and place on a greased baking tray and cook
7. Check for the doneness remove the tray using tongs and let it cool for sometime

Note:  
 • Butter quantity can be altered according to the desired softness of cookies.





## Multigrain cookies

Mode	Cookies
Cook time	20-22 mins
Temp.	150-160°C
Shelf placement	Middle rack

### Ingredients

Rice powder	1/4 cup
Wheat flour	1/4 cup
Ragi flour	1/4 cup
Corn flour	1/4 cup
Whole/powdered oats	1/4 cup
Milk powder	1 tbsp
Unsalted butter	150 gm
Powdered Sugar	1/2 cup
Vanilla essence	1/2 tsp
Baking powder	1/2 tsp
Salt	a pinch
Milk (Optional)	1/4 cup

### Instructions

1. Cream butter and sugar until soft & fluffy
2. Add vanilla essence, and whisk well.
3. Add all dry flours and combine well with a spatula
4. Preheat the oven to 180°C for 10 min.
5. Add milk if needed to get the desired consistency. Divide the dough into equal portions
6. Shape them into cookies and place on a greased baking tray and cook as below
7. Check for the doneness and remove it using hand gloves/tongs

Note:

- Let it cool for sometime
- Coconut cookies are softer cookies.
- Keep it under 175-180°C for soft cookies.



## Nankhatai

Mode	Cookies
Cook time	15-20 mins
Temp.	150-175°C
Shelf placement	Middle rack

### Ingredients

All Purpose Flour (Maida)	1 cup
Gram flour (besan)	2 tbsps
Sooji (Semolina/ Rava)	2 tbsps
Baking soda	1 pinch
Ghee and powdered sugar	1 cup
Cardamom (Elaichi) Pods/Seeds, powdered	1 tsp
Pistachios, chopped	1 tbsps

### Instructions

1. In a large bowl add all ingredients and mix for uniformly.
2. Add ghee to the flour mix and knead them together to make a smooth dough.
3. Make small sized balls, press each ball between your palms lightly.
4. Using a sharp knife draw a tic-tac de sign on the top and put chopped pistachio press them into the dough gently.
5. Preheat the oven to 180°C for 10 min.
6. Put the balls on a greased baking tray and cook
7. Check for doneness and remove the tray using tongs
8. Let it cool for sometime

Note:

- Maida, besan and sooji quantities can be adjusted according to need. eg : Sooji quantity can be increased for crispier nankhatais

## Lemon garlic roasted prawns

Mode	Roast
Cook time	15 mins
Temp.	180°C
Shelf placement	Middle rack



### Ingredients

Prawns, deveined	300 gms
Lemon juice	1 tbsp
Black pepper, coarsely pounded	1 tsp
Sprigs rosemary, torn into small pieces	3
Garlic, finely chopped	6
Butter	2 tbsp
Salt	to taste

### Instructions

1. Wash the prawns well and also ensure it is deveined
2. In a mixing bowl, combine all the ingredients along with the washed prawns. Cover and marinate the prawns for at least 2 hours.
3. Preheat the oven to 180 C for 10 minutes.
4. Choose the roast mode and set the oven temperature to 180 C.
5. Place the marinated prawns in the oven and roast for 15 minutes until you see slight roasted marks on the prawns and the prawns have changed to a pinkish color.
6. Remove the roasted prawns from the oven and serve hot.

## Tandoori chicken

Mode	Roast
Cook time	50-60 mins
Temp.	200°C
Shelf placement	Middle rack



### Ingredients

Full chicken (less than 2 kg)	1
<b>For marination</b>	
Hung Curd (Greek Yogurt)	1 cup
Ginger and garlic paste	2 tbsp
Lemon juice	2 tbsp
Garam masala powder	2 tsp
Coriander (Dhania) Powder	2 tbsp
Kashmiri red chilli powder	2 tbsp
Chaat Masala Powder	2 tsp
Black Salt (Kala Namak)	1 tsp
Salt	to taste
Turmeric	1 tsp
Mustard oil	4 tbsp

### Instructions

1. Make 1-inch slits on chicken on both and keep aside.
2. Mix all the ingredients mentioned in 'marination' to make a smooth paste.

3. Add chicken in it and rub the marinade well all over the pieces. Cling wrap the bowl and refrigerate it for minimum 3-4 hours.
4. Preheat the oven to 180° C for 10 mins.
5. Place the rotisserie rod through the center of the chicken. Tie the wings and the thighs using a culinary thread to the rod.
6. Pierce the hooks on either side of the chicken and screw it tight.
7. Once the oven is heated, place the rotisserie rod into the slots
8. In roast mode, set the temp. to 200 and time for 50-60 minutes

### Smoking the Tandoori Chicken

1. Hold a piece of charcoal on fire & place it in a small bowl in between chicken
2. Add 1tbsp ghee on charcoal, cover lid to trap smoke & serve when ready



## Mutton chops

Mode	Grill
Cook time	45-60 mins
Temp.	200°C
Shelf placement	Middle/ bottom rack

### Ingredients

Mutton chops (flesh with bones)	500 gms
Hung curd	1 cup
Ginger garlic paste	2 tbsp
Chilli powder	2 tbsp
Garam masala	1 tbsp
Coriander powder	1 tbsp
Turmeric powder	1/2 tsp
Pepper powder	1 tbsp
Freshly squeezed lemon juice	4 tbsp
Salt	to taste
Cooking oil/Butter	To brush

### Instructions

1. Clean the mutton chops thoroughly with fresh water
2. Add all ingredients to the mutton pieces and mix well. Check for the taste
3. Marinate it for 2-3 hours well either refrigerated or in room temperature
4. Place the chops in the wire rack
5. Preheat the oven to 180°C for 10 min.
6. Place the wire plate in oven and cook
7. Brush with oil in between to ensure perfect cooking of masala and to avoid dryness.
8. Check for the brownness level using light function and remove it using hand gloves/tongs

Note:  
 • Marination time will ensure the penetration of masala flavour into the meat  
 • Precooking will reduce the cooking time and retains the moisture (user preference)



## Grilled chicken strips

Mode	Grill
Cook time	30 mins
Temp.	200°C
Shelf placement	Lower rack

### Ingredients

Boneless chicken cut into 2 inch long and 1/2 inch wide strips	300 gms
Fennel and coriander seeds	1 1/2 tbsp
Cumin Seeds	1 tbsp
Cardamom	2-3 nos
Cloves	4 nos
Cinnamon	1 inch
Whole Red Chillies	4-5 nos
Tomato Ketchup	2 tbsp
Vinegar	2 tbsp
Chopped onions	1/2 cup
Garlic	14 -15
Ginger	2 inch
Freshly Ground Pepper	2 tsp
Oil	3 tbsp
Salt	to taste

### Instructions

1. Clean the chicken strips, mix it with pepper powder and keep aside
2. Dry roast all spices until you get a good aroma
3. Grind onions, tomato ketchup, dry roasted masalas, vinegar, ginger garlic into a thick paste.
4. Add the ground masala, salt, oil to chicken strips and mix well
5. Keep it for marination (2-3 hrs) and place the strips in wire rack
6. Preheat the oven to 180°C for 10 min.
7. Place the wire rack in oven and cook as below
8. Check for the brownness level using light function and Flip in between for even cooking

Note:  
 Marination time will ensure the penetration of masala flavour into the chicken

## Paneer tikka

Mode	Tikka
Cook time	30 mins
Temp.	200°C
Shelf placement	Middle rack



## Chicken Tikka

Mode	Tikka
Cook time	30 mins
Temp.	200°C
Shelf placement	Middle rack



### Ingredients

Cubed paneer	200 gms
Cubed Onion, Capsicum, Tomatoes	2 cups
Hung curd (curd with less water)	1/2 cup
Ginger garlic paste	1 tbsp
Chilli powder	2 tbsp
Chaat masala	1/2 tbsp
Coriander powder	1 tbsp
Turmeric powder	1/2 tsp
<b>Pepper powder (optional)</b>	1 tbsp
Salt	to taste
Tandoori colour powder (optional)	a pinch

### Instructions

1. Cut the paneer and other vegetables into a desired size so that it can be pierced into a wooden skewer
2. Mix all ingredients and make a thick paste. Check for taste
3. Add the cubed vegetables, Paneer care fully, coat it completely and marinate it for 1-2 hrs
5. Pierce the vegetables, paneer one by one with small gaps in between in the skewer and tap it to remove excess marinade.
6. Place the skewers in the baking tray.
7. Preheat the oven to 180°C for 10 min.
8. Place the baking tray in oven and cook
9. Check for the doneness and remove it using tongs

Note:

- Flip in between to get the brown layer
- Marination time will ensure the penetration of masala flavour into tikkas

### Ingredients

Cubed chicken	200 gms
Cubed Onion, Capsicum, Tomatoes	2 cups
Hung curd ( curd with less water)	1 cup
Ginger garlic paste	3 tbsp
Chilli powder	2 tbsp
Garam masala	1 tbsp
Freshly squeezed lemon juice	3 tbsp
Coriander powder	1 tbsp
Turmeric powder	1/2 tsp
Pepper powder	1 tbsp
Salt	to taste

### Instructions

1. Cut the chicken and other vegetables into a desired size so that it can be pierced into a wooden skewer
2. Mix all ingredients and make a thick paste. Check for taste
3. Add the cubed vegetables, chicken care fully, coat it completely and marinate it for 2-3 hrs
3. Pierce the vegetables, chicken one by one with small gaps in between in the skewer and tap it to remove excess marinade.
4. Place the skewers in the baking tray.
5. Preheat the oven to 180°C for 10 min.
6. Place the baking tray in oven and cook
7. Check for the doneness and remove it using tongs

Note:

- Flip in between to get the brown layer
- Marination time will ensure the penetration of masala flavour into tikkas

## Veg cutlet

Mode	Tikka
Cook time	20-30 mins
Temp.	200°C
Shelf placement	Middle rack



## Hara bhara kebab

Mode	Tikka
Cook time	30 mins
Temp.	180°C
Shelf placement	Middle rack



### Ingredients

Potato	2 nos
Carrot	1
Beans	5-6 nos
Green peas	1/2 cup
Coriander leaves	1/2 cup
Corn flour	2 tbsp
Dry mango powder	1/2 tbsp
Oil	1 tbsp
Chilli powder	2 tbsp
Salt	to taste
Cooking oil/Butter	To brush

### Instructions

1. Cut vegetables into a desired size and cook it well (Pressure or normal)
2. Filter the water and mash it without any lumps and bigger pieces
3. Add all other ingredients and mix well
4. Shape it into cutlets of desired thickness and place it in a greased baking tray.
5. Preheat the oven to 180°C for 10 min.
6. Place the baking tray in oven and cook
7. Check for the doneness and remove it using tongs
8. Flip in between to get the brown layer

Note:  
 • Since the vegetables are precooked, slight browning of top layer is desired

### Ingredients

Green peas, steamed	1/4 cups
Spring mint leaves (Pudina)	8
Grated ginger	1 inch
Finely chopped onion	1
Green Chilli, finely chopped	1
Potatoes, boiled and mashed	4
Paneer	1 cup
Gram flour (besan)	2 tbsp
Chaat Masala Powder	1 tsp
Garam masala powder	1/2 tsp
Salt to taste	to taste
Oil	for cooking

### Instructions

1. Using the bake mode, preheat the oven for 10 minutes at 180 C.
2. Add the green peas, mint, ginger and green chilli into the mixer grinder and blend to get a coarse paste.
3. Transfer this to a large mixing bowl; add the remaining ingredients into the bowl, except the oil.
4. Mix well to combine all the ingredients. Check the salt and spice levels and adjust to suit your taste.
5. Once combined well, shape the kebabs into circular discs and place them on a greased baking tray.
6. Drizzle some oil over the kebabs and bake in the preheated oven for 25 to 30 minutes.
7. Half way through the baking turn the kebabs to the other side and drizzle some more oil and bake until golden brown on both sides.
8. Once done, serve the kebabs with Green chutney and date chutney

## Afghani tangri

Mode	Tikka
Cook time	45 mins
Temp.	210°C
Shelf placement	Middle rack



### Ingredients

Chicken drumsticks	4
<b>For marination</b>	
Hung Curd (Greek Yogurt)	1/2 cup
Cream	2 tbsp
Almonds, soaked and made into paste	1/4 cup
Ginger paste	1 tbsp
Garlic paste	1 tbsp
Coriander (Dhania) powder	1 tbsp
Chaat masala powder	1 tsp
Black pepper powder	1/4 tsp
Salt as required	to taste
Turmeric powder	1 tsp
Ghee or oil	2 tbsp

### Instructions

1. Wash the chicken well in warm water.
2. Make 1-inch slits on Chicken on both sides
3. Mix all the ingredients mentioned in 'marination' in a large bowl to make a smooth paste.
4. Add chicken into it and rub the marinade well all over the pieces. Cling wrap the bowl and refrigerate it for minimum 3-4 hours.
5. Preheat the oven to 210°C for about 10 mins
6. Place the marinated chicken on the baking tray & put in the oven
7. Bake the Chicken Tangri Kebab for half the time on one side, drizzle more ghee or oil in between and then turn it over and slather some of the masala from the pan and even it out.
8. Bake until the masala and top of the chicken looks little charred and done
9. For deep charred marks, place the tray on the top rack towards the last 10 minutes of the baking process and bake until the tandoori chicken gets the roasted texture.



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