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"For years I have done shows and written my books with just one thought in mind - empower women by enabling them to cook better. Besides a good recipe, a very important element for cooking well is the quality of the kitchenware used in your kitchen. To enable you to cook healthy and tasty food, Wonderchef develops unique & quality products across the world. Enjoy this range of premium cookware, appliances, bakeware and kitchen tools. Happy cooking"

Sanjeev Kapoor

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Vegetarian Recipes



Eggless Chocolate Walnut Cake

Ingredients

- All purpose flour - 1 cup
- Cocoa powder - ½ cup
- Instant coffee powder - 1 tsp
- Curd - 1 cup
- Sugar - ¾ cup
- Baking powder - 1¼ tsp
- Baking soda - ½ tsp
- Oil - ½ cup
- Vanilla Essence - 1 tsp
- Chopped Walnuts - ½ cup
- Chocolate chips - 2 tbsp (Optional)

Method

1. Pre-heat **Wonderchef OTG** to 200°C. Grease your cake tin. Sift together flour, cocoa powder and coffee powder. Keep it aside.
2. In a mixing bowl, beat together sugar and curd till creamy. Mix baking powder, baking soda and beat well. Let it rest for 2 -3 minutes or till bubbles start to appear on top.
3. Add oil. Add the flour mix and beat till you get a smooth batter. Beat in one direction. Pour the batter into the tin.
4. Sprinkle the top with chopped walnuts and chocolate chips. Bake at 200°C for 5 minutes and 170°C for 30-35 minutes or until a toothpick inserted in the center comes out clean.
5. Cool the cake in the tin for 5 minutes and then turn onto a wire rack for further cooling. Cool the cake completely before cutting for best results.
6. Enjoy your delicious walnut cake with ice cream.



Oven Baked Baby Potatoes

Ingredients

- Baby Potatoes - 20 - 30 washed and halved along with skin
- Jeera seeds - 1 tsp
- Mustard seeds - 1 tsp
- Oil - 2 tsp
- Turmeric - 1 tsp
- Ginger Garlic paste - 2 tsp
- Salt - to taste
- Garam masala - 1 tsp
- Chilli powder - 1 tsp
- Pepper powder - 1 tsp
- Lemon juice - 1 tsp
- Coriander Leaves - To garnish a handful
- Curry Leaves - 1 strand

Method

1. Preheat **Wonderchef OTG** to 200°C.
2. Heat oil in a kadai. Add mustard seeds, on spluttering add jeera seeds, turmeric, ginger garlic paste and curry leaves. Add washed potatoes along with skin and salt. Mix well. Switch off the flame.
3. Transfer this to the greased tin.
4. Bake potatoes for 30 - 35 minutes until till turns brown. Keep stirring every 10 minutes.
5. Remove from **Wonderchef OTG**, add garam masala, jeera powder, pepper powder, coriander leaves and lemon juice. Mix well. Serve hot with ketchup.



Cheese Chilli Toast

Ingredients

- Amul cheese, Mozzarella - 4 tbsp grated
- Green chillies - 2 finely chopped
- Capsicum - 1 finely chopped
- Onion - 1 finely chopped
- Coriander Leaves - 2 tbsp finely chopped
- Pepper powder - 1 tsp
- Salt - to taste
- Chilli sauce - 2 tsp
- Wheat Bread - 1 loaf

Method

1. Grate cheese and keep it aside.
2. Heat little oil in a kadai, fry onions, capsicum, green chillies till it turns transparent. Add pepper powder, chilli sauce, coriander leaves and salt to taste. Mix lightly. Finally mix this mixture with grated cheese.
3. Take a slice of bread, spread 2 tbsp of above mixture evenly.
4. Bake in pre-heated **Wonderchef OTG** at 180°C for 5 minutes or till the cheese melts. Serve hot Cheese Chilli toast with tomato sauce.



Chocolate Chip Cookies

Ingredients

- All purpose flour - 1 cup
- Butter - ½ cup
- Cocoa powder - 2 tsp
- Powdered Sugar - ¾ cup
- Milk - ½ cup
- Choco chips - A handful

Method

1. Pre-heat **Wonderchef OTG** to 180°C for 5 minutes.
2. Mix butter and sugar, till soft and fluffy.
3. Add cocoa powder. Mix well.
4. Seive maida flour, add to this mixture and mix well.
5. Add milk and make the mixture soft enough.
6. Add a few choco chips and mix gently.
7. Drop in a spoon of batter on the baking sheet.
8. Put the baking dish in the oven and bake for 15 minutes.
9. Taste a cookie to check whether it is fully cooked or not. If not, bake for 5 minutes more.



Crispy Lime Cookies

Ingredients

- All purpose flour - ½ cup
- Powdered Sugar - ¼ cup
- Melted Butter/Ghee - 3-4 tbsp
- Lime juice - 1 tsp
- Raisins - A few for topping (Optional)
- Dry coconut Flakes - a few for topping (Optional)

Method

1. Pre-heat the **Wonderchef OTG** to 180°C for 10 minutes.
2. Mix flour, powdered sugar, lime juice with butter/ghee to form a soft dough like chapati. If required you can add milk as well.
3. Divide the dough into small balls, flatten each ball in your palms or you can roll the dough and shape it using cookie cutter.
4. Top these with raisins and dry coconut flakes.
5. Place these on a baking tray and bake for 10 - 15 minutes (Edges should change the color).
6. Allow it to cool.
7. Initially these cookies will be very soft and on cooling, it will turn out very crispy.

Non - Vegetarian Recipes



Kasthuri Machchi

Ingredients

- Rohu fish, sliced or cut in chunks - ½ kg
- Groundnut oil or ghee - 7 tbsp
- Onions, chopped - 4 large
- Ginger - 4 large
- Garlic - 8 cloves
- Curd - 1 cup
- Salt - to taste
- Sugar - 1 tbsp
- Tomato ketchup - ¼ cup
- Chilli sauce, or to taste - 1 tsp
- Bay leaves: - 4
- Pounded green cardamoms - 10
- Cinnamon - 5 sticks

Method

1. Marinate the fish with a little salt and turmeric and set aside.
2. Heat oil in pressure pan and fry fish lightly and keep aside.
3. Grind together the onions, ginger and garlic into the grinder and strain.
4. Whip the curd and add the onion-ginger-garlic juice along with salt, sugar, tomato ketchup and chilli sauce.
5. Heat the oil or ghee in a pan and season with bay leaves, pounded cardamoms and cinnamon.
6. Add curd and stir fry for 2 minutes.
7. Pour the curd mixture into a baking dish with a well-fitting lid or foil. Lay fish pieces in it.
8. Pre-heat **Wonderchef OTG** to 180°C. Bake for 30 minutes. Serve immediately.



Fish Kebab Recipe

Ingredients

- Fish - 900 gms
- Lemon Juice - $\frac{3}{4}$ cup
- Fresh Ginger (finely grated) - 2 tsp
- Garlic (crushed) - 3 cloves
- Salt - 1- $\frac{1}{2}$ tsp
- Coriander powder - 4 tsp
- Garam masala - 1 tsp
- Chilli powder - 1 tsp
- Yoghurt - 1 cup
- Plain flour - 2 tbsp
- Cooking oil - 1 tbsp

Method

1. Rinse fish with cold water and pat dry.
2. Now cut into 1 inch cubes and set aside.
3. Mix all the ingredients to make a marinade.
4. Pour this into large freezer bag and add the fish cubes.
5. Make sure fish is well covered by marinade.
6. Place freezer bag in the refrigerator for two hours.
7. Take away fish from marinade.
8. Discard the marinade and assemble fish cubes.
9. Spray the grill lightly with cooking oil and place the fish kebabs on the grill.
10. Cook for about 4-6 minutes each side in **Wonderchef OTG** 140°C or until the fish flakes easily with a fork.
11. Fish Kebab is ready to be served with hot rice.



Easy Grilled Chicken

Ingredients

- Balsamic vinegar - ¼ cup
- Lemon Juice - 1 lemon
- Olive oil - 2 tablespoons
- Dijon mustard - 2 tablespoons
- Brown sugar, packed - 2 tablespoons
- Worcestershire sauce - 1 tablespoon
- Garlic, minced - 2 cloves
- Dried thyme - ½ teaspoon
- Dried oregano - ½ teaspoon
- Dried rosemary - ¼ teaspoon
- Kosher salt and freshly ground black pepper - to taste
- Boneless, skinless chicken breasts - 4
- Chopped fresh parsley leaves - 2 tablespoons

Method

1. In a medium bowl, whisk together balsamic vinegar, lemon juice, olive oil, Dijon, brown sugar, Worcestershire, garlic, thyme, oregano and rosemary; season with salt and pepper, to taste. Reserve 1/4 cup and set aside.
2. In a gallon size Ziploc bag or large bowl, combine balsamic vinegar mixture and chicken; marinate for atleast 1 hour to overnight, turning the bag occasionally. Drain the chicken from the marinade.
3. Pre-heat **Wonderchef OTG** at 160°C medium high heat. Add chicken to grill and cook, flipping once and basting with reserved 1/4 cup marinade until cooked through, about 5-6 minutes on each side.
4. Serve immediately, garnished with parsley, if desired.

Seekh Kabab

Ingredients

- Chicken mince (keema) - 500 grams
- Onion chopped - 1 medium
- Chicken fat - 50 grams
- Green chillies chopped - 6
- Fresh coriander leaves chopped - 2 tablespoons
- Garlic paste - 1 tablespoon
- Ginger paste - 1 tablespoon
- Roasted cumin powder - 1 teaspoon
- Garam masala powder - ½ teaspoon
- Kashmiri red chilli powder - 1 tablespoon
- Salt - to taste
- Butter - for basting
- Chaat masala - 2 tablespoons
- Lemons - 2
- Mint chutney - as required

Method

1. Pre-heat the **Wonderchef OTG** to 200°C. Mix together the minced chicken, chicken fat, onion, green chillies and fresh coriander. Grind to a fine consistency.
2. Add the rest of the ingredients except the oil and mix well. Divide the mixture into twelve equal portions. Pat the mince mixture with moist hands onto skewers and shape into kebabs.
3. Cook the kebabs in the **Wonderchef OTG** till almost done. Baste with butter or oil and continue to cook till completely done.
4. Sprinkle with a little chaat masala and lemon juice and serve hot with mint chutney.

OVEN BAKED CHICKEN WITH INDIAN SPICES

Ingredients

- Chicken breasts - 1 lb
- Carrots - 2 pieces (1 inch)
- Potato – 1 big - 1 inch pieces
- Chopped tomatoes - 1 small
- Sliced onions - 1 medium

For marinating the chicken

- Ginger garlic paste - 2 tsp
- Tandoori chicken masala - 1 tbsp
- Chicken masala powder - 1 tbsp
- Homemade garam masala powder - ½ tsp
- Yogurt - 1 tbsp
- Chilly powder - 1 tsp
- Turmeric powder - ½ tsp
- Tomato sauce - 1 tbsp (optional)
- Lemon juice - 1 tsp
- Pepper powder - 1 tsp
- Salt - as required

Method

1. Make a paste using all the ingredients for marinade.
2. Wash and clean the chicken pieces and marinate it with the paste. Keep it in the fridge for atleast 2 hours.
3. Preheat **Wonderchef OTG** to 180°C. Spread chicken and vegetables evenly on a baking pan.
4. Cover with aluminum foil and bake for 30-35 minutes flipping the chicken after 15 minutes.
5. The chicken should be ready after 30 minutes and will have some gravy. If the chicken is not cooked, keep it for another 10 minutes. You can use this tasty gravy with rice.
6. If you wish to grill the chicken till it becomes dry and brown, you can bake it uncovered for another 20 minutes.