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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



1

Whole Grain Apple Muffins

Ingredients

- All-purpose flour - $\frac{3}{4}$ cup (175 ml)
- Quick-cooking rolled oats - $\frac{1}{2}$ cup (125 ml)
- Bran - $\frac{1}{2}$ cup (125 ml)
- Cornmeal - $\frac{1}{4}$ cup (50 ml)
- Light brown sugar - $\frac{1}{2}$ cup (125 ml)
- Baking powder - 1 tbsp (15 ml)
- Cinnamon - $\frac{1}{4}$ tsp (1 ml)
- Egg - 1
- Milk - $\frac{1}{2}$ cup (125 ml)
- Vegetable oil - $\frac{1}{4}$ cup (50 ml)
- Grated apple - 1 cup (250 ml)

Method

1. Pre-heat **Wonderchef OTG to 200°C**. Grease 6-cup **Wonderchef Muffin Mould**.
2. In a large mixing bowl, stir together the flour, oats, bran, cornmeal, brown sugar, baking powder and cinnamon.
3. In another bowl, beat the egg with the milk and the vegetable oil.
4. Add the egg mixture to the flour mixture and stir until all the ingredients are evenly moistened - don't over mix.
5. Top the mixture with the grated apple and stir slightly.
6. Pour the batter into a well-greased muffin mould, filling the cups all the way to the top.
7. Bake for 18 to 20 minutes, until the muffins are lightly browned.
8. Remove from the mould and place on a rack to cool.

2



Paneer Tikka

Ingredients

- Green capsicum - 2 large (cut into 1" cubes)
- Paneer - 200 gm (cut into 1" cubes)
- Tomato - 1 large (cut into 1" cubes)
- Onion - 1 large (cut into 1" cubes)

Marinade

- Oil - 2 tbsp
- Chilli powder - 1 tsp
- Tomato puree - 1 tsp
- Lemon juice - 1 tbsp
- Coriander leaves (chopped) - ¼ tsp
- Turmeric powder - To taste
- Salt - For garnishing
- Radish slices/Lemon wedges

Method

1. In a large glass bowl mix all the marinade ingredients together thoroughly.
2. Add the vegetables and paneer and mix lightly. Set aside for 10 minutes.
3. Skewer the vegetables with paneer alternately onto skewers. Refrigerate for 2 hours.
4. Pre-heat **Wonderchef OTG oven to 180°C** for 5 minutes.
5. Place skewers on the tray. Select top and bottom element option with convection fan and cook at 200° C for 20 minutes.
6. Brush excess marinade over the vegetables before placing the tray in the middle rack position in the oven.
8. Remove using mittens and serve hot garnished with radish slices and lemon wedges.



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 **Wonderchef OTG** 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 5 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**

Maas Ke Sule

Ingredients

- Boneless Meat (1 ½” cubes) - 1 kg
- Ghee (for basting) - 100 ml

Marinade

- Raw Papaya (peeled, de-seeded & ground to a paste)- alternatively 1 tsp of Meat tenderiser can be used - 175 gm
- Ginger-Garlic Paste - 2 tbsp
- Red Chilli Powder - 1-2 tsp
- Thick Curd (beaten) - 250 gm
- Brown Onion Paste - 2 tbsp
- Garam Masala Powder - ½ tsp
- Salt and Pepper - To taste

Method

1. In a large glass bowl whisk together all the ingredients for the marinade.
2. Mix in the meat pieces and leave aside for 3 hours.
3. Pre-heat **Wonderchef OTG** to 200° C.
4. Skewer the meat onto the rotisserie. Select top and bottom element option with convection fan and cook at 200° C for 25 minutes basting it occasionally with ghee.
5. Serve hot along with onion rings, lemon wedges and green coriander chutney.



Murg Mussalam

Ingredients

• Chicken	- 1-2 kg	• Raisins	- 50 gm
• Beaten Curd	- 250 gm	• Ghee (clarified butter)	- 100 gm
• Onion (sliced)	- 1 large	• Green Cardamom	- 3
• Onion (ground)	- 1 large	• Cloves	- 3
• Salt	- ½ tsp	• Bay Leaves	- 2
• Pepper Powder	- ½ tsp	• Cinnamon	- 1" piece
• Chilli Powder	- 1 tsp	• Saffron	- ½ tsp
• Turmeric Powder	- ½ tsp	• Kewra Essence	- 1 tsp
• Coriander Powder	- ½ tsp	• Boiled Eggs	- 2
• Garam Masala Powder	- 1 tsp	• Cashew paste	- 50 gm
• Almonds, Pistachios (blanched, skinned & cut into slivers)	- 10	• Ginger-Garlic Paste	- 2 tbsp
		• Chicken Mince	- 150 gm

Method

1. Clean the chicken. Boil the eggs and finely chop one of them.
2. In a pan, heat 1 tbsp of ghee. Add sliced onions & fry till brown. Grind to a paste.
3. Lightly fry the cardamom, cloves, bay leaves and cinnamon in ghee. Add raw onion & ginger-garlic paste, coriander, black pepper and garam masala powder. Fry well.
4. In a large bowl whisk together the curd, fried mixture, cashew nut & brown onion paste, saffron and kewra essence along with the salt for the marinade. Apply the marinade all over the chicken and inside the chest cavity too.
5. Pre-heat **Wonderchef OTG** to 180°C for 5 minutes. Heat a tablespoon of ghee on a gas stove, add remaining marinade along with chicken mince and a little water. Cook till the mince is dry. Remove from the fire and mix in sliced nuts and the finely chopped egg.
6. Stuff the marinated chicken with the mixture. Put the chicken on the rotisserie rod. Select top and bottom element option with convection fan and cook at 200° C for 40 minutes basting it occasionally with ghee. Serve hot garnished with nuts and sliced hard boiled egg.



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 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 180°C medium high heat. Place chicken on the wire rack/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. Select top and bottom element option with convection fan and cook the kebabs for 15-20 minutes. 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 at least 2 hours.
3. Preheat **Wonderchef OTG** to 180°C. Spread chicken and vegetables evenly on a baking pan. Select top element option with convection fan and cook.
4. Cover with aluminum foil and bake for 30 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 10 minutes.