

 **WONDERCHEF**
Cook with Pride



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RecipeBook

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Sanjeev Kapoor
G.O.T
GAS OVEN TANDOOR

Recipe
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PANEER TIKKA

Ingredients

- Cottage cheese (*paneer*) cut into 2-inch pieces 250 gms
- Medium green capsicums, cut into 2-inch pieces 2
- Onions, quartered and layers separated 2 medium
- Roasted gram flour (*besan*) 1/4 cup
- Hung yogurt 1/2 cup
- Kashmiri red chilli powder 1 tsp
- Salt to taste
- Garam masala powder 1/2 tsp
- Ginger-garlic paste 2 tsps
- Lemon juice 2 tsps
- Mustard oil 1 tbsps
- Turmeric powder 1/4 tsp
- Dried mango powder (*amchur*) 1/2 tsp
- Lemon juice 1/2 tsp



Method

1. In a bowl mix together yogurt, red chilli powder, salt, garam masala powder, ginger-garlic paste and lemon juice.
2. Heat mustard oil with turmeric powder in a small non stick pan till it begins to smoke. Take it off the heat and set it aside to cool. Add to the yogurt mixture and mix.
3. Add paneer, capsicum and onion pieces and mix so that the marinade coats all the pieces. Set aside for fifteen minutes.
4. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO**.
5. Thread paneer, capsicum and onion pieces alternately on skewers, place the skewers on the tandoor deck, close the lid and cook for six to eight minutes on high flame.
6. Serve hot sprinkled with chaat masala.

SHAKARKANDI

Ingredients

- Sweet potatoes (*shakarkand*) 4
- Lemon, halved 1
- Mint and coriander chutney 2 tbsps
- Chaat masala 2 tsps
- Black salt 1 tsp



Method

1. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO**.
2. Place sweet potato halves on the tandoor deck, cover and cook for eighteen to twenty minutes.
3. Remove and peel them. Slice them thickly and place on a serving plate.
4. Squeeze lemon over the slices. Sprinkle chaat masala and black salt and drizzle mint and coriander chutney over them. Serve immediately.

VEGETABLE PIZZA

Ingredients

- Refined flour (maida) 2 cups
- Active dry yeast 1/2 tsp
- Sugar 1 tsp
- Salt 3 1/2 tsp
- Olive oil 3 tbsp + to brush
- Pizza sauce 1 1/2 cups
- Grated mozzarella cheese 1 cup
- Yellow capsicum, cut into rings 1 medium
- Red capsicum, cut into rings 1 medium
- Green capsicum, cut into rings 1 medium
- Black olives, sliced 5-6
- Green olives, sliced 5-6

Method

1. Mix the yeast and sugar with three fourth cup of warm water and set aside for five minutes or till it froths.
2. Mix flour and salt in a bowl and make a well in the centre. Pour the yeast mixture and oil and knead into a sticky ball. Transfer onto a lightly floured surface and knead it until smooth.
3. Lightly grease a large bowl with olive oil. Transfer the dough into it, cover it with a damp cloth and keep it in a warm place to rise and double in volume.
4. Beat back the dough. Store in an airtight container in the refrigerator till required.
5. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO** for five to six minutes. Line the perforated deck with butter paper
6. Divide the dough into equal portions and roll out into round discs. Cut with a round cutter to make cocktail sized pizzas.
7. Apply pizza sauce on one side. Layer with a little cheese and top it with yellow capsicum, red capsicum, green capsicum, black and green olives. Sprinkle some more cheese on the top and arrange them on the perforated deck of the tandoor. Cover with the lid and cook for five to six minutes.
8. Serve hot.



TANDOORI CHICKEN

Ingredients

- 1 whole chicken 800 gms
- Salt to taste
- Ginger-garlic paste 2 tsps
- Kashmiri red chilli powder 1 tsp
- Lemon juice 1 tbsp
- Chaat masala 1/2 tsp
- Onions, cut into rings 2 medium
- Lemons, cut into wedges 2

For Marination

- Yogurt 1 cup
- Ginger-garlic paste 3 tsps
- Garam masala powder 1/2 tsp
- Kashmiri chilli powder 1 tsp
- Black salt 1/2 tsp
- Filtered mustard oil / butter for basting 2 tsps



Method

1. Cut the chicken into two legs and two breast pieces. Make incisions with a sharp knife on them.
2. For the marination mix yogurt, ginger-garlic paste, garam masala powder, salt, red chilli powder, black salt and mustard oil. Add the chicken to this and mix well. Set aside to marinate for thirty minutes.
3. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO** for five to eight minutes.
4. Place the chicken pieces on the tandoor deck, cover and cook for sixteen to eighteen minutes. Baste with butter, cover and cook again for five minutes.
5. Sprinkle chaat masala and serve with onion rings and lemon wedges.

QUICK SEEKH KEBAB

Ingredients

- Minced mutton 1500 gms
- Butter 50 gms + for basting
- Onion, chopped 1 medium
- Green chillies, chopped 6
- Chopped fresh coriander 2 tsps
- Garlic paste 1 tbsp
- Ginger paste 1 tbsp
- Roasted cumin powder 1 tsp
- Garam masala powder 1/2 tsp
- Kashmiri red chilli powder 1 tsp
- Salt to taste
- Satay sticks, halved 2 tsps
- Chaat masala 2 tsps
- Lemon juice 2 tsps
- Mint chutney



Method

1. Heat the **Sanjeev Kapoor Gas Oven Tandoor DUO**.
2. Mix together minced mutton, butter, onion, green chillies and fresh coriander. Add garlic paste, ginger paste, roasted cumin powder, garam masala powder, Kashmiri red chilli powder and salt and mix well.
3. Divide the mixture into equal portions.
4. Pat the mince mixture with moist hands onto the satay sticks and shape into kebabs.
5. Place the kebabs on the greased perforated deck of the tandoor and cook for three to four minutes. Turn them around, baste with butter and continue to cook for further three to four minutes or till completely done.
6. Sprinkle with a little chaat masala and lemon juice and serve hot with mint chutney.

Chef's Tip: Do not overcook the kebabs — they should be moist and not dry.

PAV BHAJI

Ingredients

- Pavs 8
- Green capsicum, chopped 1 medium
- Shelled green peas, boiled and mashed 1/4 cup
- Cauliflower, grated 1/4 small
- Potatoes boiled, peeled and grated 4 medium
- Ginger 1 inch piece
- Garlic 8-10 cloves
- Oil 3 tbsps
- Onions, finely chopped 2 medium
- Green chillies, finely chopped 3-4
- Tomatoes, finely chopped 4
- Pav bhaji masala 1 1/2 tbsps
- Salt to taste
- Butter 3 tbsps
- Fresh coriander leaves, finely chopped bunch 1/4 medium
- Lemons, cut into wedges 2

Method

1. Heat the **Sanjeev Kapoor Gas Oven Tandoor DUO**. Grind ginger and garlic to a fine paste. Saute till light brown.
2. Add green chillies and ginger-garlic paste and saute for half a minute.
3. Add half of the tomatoes and cook on medium heat for three to four minutes, stirring continuously or till oil separates from the masala.
4. Add capsicum, green peas, grated cauliflower, potatoes and one and a half cups of water.
5. Mix well and bring the mixture to a boil. Simmer for ten minutes, pressing with the back of the spoon a few times, till all the vegetables are completely mashed.
6. Add pav bhaji masala, salt and the remaining tomatoes. Cook on medium heat for two minutes, stirring continuously.
7. Heat half of the butter in a thick-bottomed pan or a tawa.
8. Slice the pavs horizontally into two and pan fry them in butter for half a minute, pressing two or three times or till pavs are crisp and light brown.
9. Garnish the bhaji with coriander leaves, remaining butter and serve hot with pav accompanied with the reserved onions and lemon wedges.



VEGETABLE LASAGNE

Ingredients

- | | | | |
|-------------------|----------|------------------------------|-----------|
| • Lasagne | 4 sheets | • Salt | to taste |
| • Babycorn | 6-7 | • Garlic, chopped | 2 tbsps |
| • Mushroom | 3-4 | • Paprika | to taste |
| • Zucchini | 1 | • Thyme | a few |
| • Yellow squash | 1 medium | • Black peppercorns, crushed | to taste |
| • Onion | 2 medium | • Tomato puree | 2-3 tbsps |
| • Red capsicum | 1/4 | • Tomato, blanched | 1/2 cup |
| • Yellow capsicum | 1/4 | • Cream | 1 cup |
| • Green capsicum | 1/4 | • Cream cheese | 2-3 tbsps |
| • Olive oil | 6 tbsps | • Mozzarella cheese | 100 gms |

Method

1. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO**. Roughly chop baby corns, button mushrooms, green zucchini, yellow squash and place them on the deck. Chop 1 onion into large chunks and add.
2. Chop green, red and yellow capsicums and add. Drizzle 2 tbsps olive oil, salt, 1 tbsp chopped garlic, a little paprika powder, a few thyme sprigs, 1/4 tsp crushed black peppercorns and mix.
3. Roast vegetables in the preheated tandoor. Set aside. Boil water with 1 tbsp olive oil in a deep non-stick pan.
4. Put lasagne sheets in the boiling water, reduce heat and cook for about 6-7 minutes. Heat 3 tbsps olive oil in a non-stick pan, add 1 tbsp garlic. Chop the other onion and add along with tomatoes, paprika powder and salt and mix.
5. Add tomato puree and simmer. Drain lasagne sheets and set aside on a plate to dry. Add roasted vegetables to tomato sauce and mix. Heat another non-stick pan, pour cream, salt, cream cheese spread and mix till well blended.
6. In the **Sanjeev Kapoor Gas Oven Tandoor DUO**, drizzle remaining olive oil. Place a lasagne sheet and spread roasted vegetables. Finely slice mozzarella cheese and place some slices over the vegetables.
7. Place another lasagne sheet and repeat the layers till all the vegetables and lasagne sheets are used up.
8. Pour cream cheese mixture over the top, place remaining mozzarella slices on top and bake in the preheated oven for 5 minutes or till the cheese melts. Serve hot.



BUTTER CHICKEN

Ingredients

• Boneless chicken , cut into 1½ inch pieces	400 gms	For Makhni Gravy	
• Lemon juice	1 tbsp	• Butter	2 tbsps
• Kashmiri red chilli powder	1 tsp	• Green cardamoms	2
• Salt	to taste	• Cloves	2
• Butter	2 tbsps	• Black peppercorns	2-3
For Marination		• Cinnamon	1 inch
• Yogurt	1/2 cup	• Ginger paste	1 tsp
• Ginger paste	2 tps	• Garlic paste	1 tsp
• Garlic paste	2 tps	• Tomato puree	1/2 cup
• Kashmiri red chilli powder	1/2 tsp	• Red chilli powder	1/2 tsp
• Garam masala powder	1/2 tsp	• Salt	to taste
• Salt	to taste	• Sugar	2 tbsps
• Mustard oil	2 tps	• Kasoori methi	1/2 tsp
		• Fresh cream	1/2 cup

Method

1. Apply a mixture of red chilli powder, lemon juice and salt to the chicken pieces and set aside for half an hour in the refrigerator.
2. Hang yogurt in a muslin cloth for fifteen to twenty minutes to remove extra water.
3. Add ginger and garlic pastes, red chilli and garam masala powders, salt and mustard oil. Apply this marination to the chicken pieces and place them in the refrigerator for three to four hours.
4. String the chicken pieces onto skewers and cook in moderately hot **Sanjeev Kapoor Gas Oven Tandoor DUO** for ten to twelve minutes or until almost done. Baste with butter and cook for another two minutes. Remove and set aside.
5. To make the Makhni gravy, heat butter in a **Wonderchef Wok**. Add green cardamoms, cloves, peppercorns and cinnamon.
6. Saute for two minutes, add ginger and garlic paste and saute for two minutes. Add tomato puree, red chilli powder, salt and half cup of water.
7. Bring the mixture to a boil. Reduce the heat and simmer for ten minutes. Add sugar or honey and powdered kasoori methi.
8. Add the cooked tandoori chicken pieces. Simmer for five minutes and add fresh cream. Serve hot with naan or paratha.



GARLIC NAAN

Ingredients

- *Garlic cloves, chopped* 30
- *Refined flour (maida)* 2 cups
- *Baking powder* 1/2 tsp
- *Baking soda* 1/4 tsp
- *Salt* to taste
- *Powdered sugar* 1 tsp
- *Milk* 3/4 cup
- *Yogurt* 1 tbsp
- *Fresh coriander leaves, finely chopped* 1 tbsp
- *Oil* 1 tbsp
- *Melted butter* 3 tbsps

Method

1. Sieve the refined flour with baking powder and baking soda into a deep bowl.
2. Add salt, sugar, milk, yogurt and coriander leaves and knead into a medium soft dough. Apply oil over the surface, cover with a damp cloth and set aside for at least 30 minutes.
3. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO**.
4. Divide the dough into small portions. Flatten each dough ball between your palms, place a little chopped garlic over it and further roll it out. Pull one side slightly to give it an oblong shape.
5. Place these naans on the tandoor deck and cook, covered, for two to three minutes. Remove the lid, flip them over, cover and cook again for one to two minutes.
6. Serve hot drizzled with melted butter.



TANDOORI ROTI

Ingredients

- Whole wheat flour (atta) 2 cups
- Salt to taste
- Oil / butter as required



Method

1. Combine the flour and salt in a bowl. Add sufficient water and knead into a medium soft dough. Cover with a damp cloth and set aside for fifteen minutes.
2. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO**.
3. Divide the dough into small portions to make small rotis of four inch diameter.
4. Place the rotis on the perforated deck of the tandoor, cover and cook for three to four minutes on medium heat.
5. Remove the lid, flip the rotis and cook for further two to three minutes.
6. Smear with oil or butter and serve hot.

BHAJANI THALIPEETH

Ingredients

- Bhajnee flour 2 cups
- Salt to taste
- Turmeric powder 1/2 tsp
- Onion, finely chopped 1 medium
- Green chilli, finely chopped 1
- Chopped fresh coriander leaves 1 tbsp
- Oil 2 tps
- Banana leaves



Method

1. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO**.
2. Place the bhajnee flour in a deep bowl. Add salt, turmeric, onion, green chilli, coriander leaves and two teaspoons of oil and combine well. Add sufficient water, a little at a time and mix to make a soft dough. Divide the dough into marble sized portions.
3. Cut the banana leaves with a round cutter. Place a portion of the dough on it and put it into a round disc. Make a small hole in the center.
4. Place these on the perforated deck, cover and cook for five minutes.
5. Serve hot.

Chef's tip: To make bhajnee flour, dry roast one by one — 1 cup whole wheat, 1 cup rice, 2 cups jowar (whole sorghum grains), 2 cups bajra (millet grains), 1/2 cup black Bengal gram, 1/2 cup skinless split black gram and 1/2 cup coriander seeds. Allow the contents to cool, mix together and transfer into a blender. Grind to a fine powder. This is bhajnee flour and it can be stored up to 1 month.

ALOO ANARDANA KULCHA

Ingredients

- Refined flour (maida) 2 cups
- Salt to taste
- Baking powder 1/2 tsp
- Baking soda 1/2 tsp
- Powdered sugar 1 tsp
- Milk 1/2 cup
- Yogurt 1 tbsp
- Chopped fresh coriander leaves 2 tbsp
- Oil 1 tbsp
- Butter 3 tbsp
- Potatoes, boiled, peeled and grated 3-4 medium
- Roasted and powdered pomegranate seeds (anardana) 2 tsp
- Onions, finely chopped 2 medium
- Green chillies, finely chopped 2-3
- Red chilli powder 1 1/2 tbsp
- Chopped fresh mint leaves 2 tsp
- Onion seeds (kalonji) 4 tsp

Method

1. Sieve the refined flour, with salt into a deep bowl.
2. Add Sugar, milk, yogurt and half of the coriander leaves and knead into a medium soft dough. Apply oil over the surface, cover with a damp cloth and set aside for at least thirty minutes.
3. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO** for five to six minutes on high flame.
4. For the filling mix together potatoes, pomegranate powder, onions, green chillies, red chilli powder, salt, mint leaves and the remaining coriander leaves.
5. Divide the dough into small portions. Take one portion in your palm and make a hole in the center. Stuff it with potato mixture and roll it into a ball. Further roll into a small kulcha. Sprinkle onion seed on the side and press them lightly.
6. Place the kulchas on the perforated deck, cover and cook for two to three minutes.
7. Open the lid, flip the kulchas and cook for two to three minutes more.
8. Serve hot.



EGGLESS BROWNIE

Ingredients

- Refined flour (maida) 1 cup
- Baking powder 1/2 tsp
- Baking soda 1/2 tsp
- Cocoa powder 1/4 cup
- Butter 100 gms
- Castor sugar 1 cup
- Yogurt 5 tbsps
- Coffee powder 1 tsp
- Vanilla essence 1/4 tsp
- Walnuts, chopped 1/4 cup
- Milk as required
- Chocolate sauce to drizzle



Method

1. Preheat the **Sanjeev Kapoor Gas Oven Tandoor DUO** for five to six minutes.
2. In a large bowl sieve together refined flour, baking powder, baking soda and cocoa powder.
3. In another bowl beat butter and sugar with a Pavoni Silicone Ladle till soft and creamy. Add yogurt, coffee powder, vanilla essence and walnuts and mix well.
4. Add the flour mixture and mix well. Add milk and mix well.
5. Line the tandoor deck with butter paper. Grease it and pour the batter all around. Level the surface. Close with the lid and cook for twelve to fifteen minutes on high heat. Reduce heat and cook for five to seven minutes.
6. Set aside to cool slightly before removing. Slice and serve drizzled with chocolate sauce.

MAWA CUPCAKES

Ingredients

- Mawa, crumbled 1 1/2 tbsps
- Butter softened 150 gms
- Powdered sugar 3/4 cup
- Milk powder 5 tbsps
- Refined flour (maida) 1 1/2 cups
- Cornflour 2 tbsps
- Baking powder 1 tsp
- Soda bicarbonate 1 tsp
- Green cardamom powder 1/4 tsp
- Buttermilk 1/4 cup
- Milk 2 tbsps



Method

1. Heat the **Sanjeev Kapoor Gas Oven Tandoor DUO**. Pour some water into the lower deck of the tandoor.
2. Cream the butter and powdered sugar in a bowl with a wooden spoon till light and fluffy. Sift the milk powder into the bowl and continue to mix. Add the mawa and mix again. Sift the flour, cornflour, baking powder, soda bicarbonate and green cardamom powder into the bowl and mix. Add buttermilk to adjust the consistency. If the batter is still thick add a little milk and mix.
3. Pour the batter into individual muffin moulds. Tap the moulds lightly to level the batter. Place them on the perforated deck of the pre heated Gas Oven Tandoor and cook for twenty five minutes. Cool before unmoulding.
4. Serve warm or cold.

AATA BISCUITS

Ingredients

- *Whole wheat flour (atta)* 1 1/4 cups
- *Bran* 2 tbsp
- *Refined flour (maida)* 1 cup
- *Butter, chilled* 110 gms
- *Powderd sugar* 1/2 cup
- *Milk* as required

Method

1. Heat the **Sanjeev Kapoor Gas Oven Tandoor DUO**.
2. Take whole wheat flour in a bowl. Add bran, refined flour and mix. Add chilled butter cut into small pieces and mix with fingertips till the mixture resembles breadcrumbs.
3. Add powdered sugar and mix. Add cold milk (or water or a mixture of the two) and knead lightly taking care not to overwork the dough.
4. Sprinkle some flour on the worktop and roll out the dough to one-fourth inch thickness. With different shaped cookie cutters cut out biscuits.
5. Fill water in the lower tray and heat it to form steam.
6. Place butter paper on the perforated deck and grease it. Place the biscuits on the perforated deck of the Gas Tandoor, keeping a little space between each.
7. After six to eight minutes, turn the biscuits around to get a uniform colour. Cook for another four to five minutes.
8. Cool and store in airtight tins.

