

 **WONDERCHEF**<sup>®</sup>  
Cook with Pride

**Prato Electric  
Rice Cooker 1.8L**







# WONDERCHEF®

Cook with Pride



*"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 these wonderful products and become a part of my Wonderchef family."*







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# SOYA PULAO

Cooking Time  
**15-20 min**

## Ingredients

- Soya Nuggets soaked ..... ½ cups
- Basmati rice soaked ..... 1¼ cups
- Salt ..... To taste
- Oil ..... 2 tbsp
- Cumin seeds ..... 1 tsp
- Turmeric powder ..... ¼ tsp
- Red chilli powder ..... ½ tsp
- Coriander powder ..... 1 tsp
- Ginger grated ..... ½ tsp
- Garam masala powder ..... ¼ tsp
- Tomato finely chopped ..... 1 medium
- Green peas ..... ½ cup
- Fresh coriander leaves finely chopped ..... 1½ tbsp



## Method

- Mix together soya nuggets, 1 cup water and salt in a bowl and cook in the microwave for 2-3 minutes. Place the non-stick pot inside **Wonderchef Prato Electric Rice Cooker**, pour oil and cover it with the lid and select cook mode. Heat oil for 1 min add cumin seeds and sauté till the switch comes to keep warm.
- Drain and add basmati rice and mix. Add turmeric powder, red chilli powder, coriander powder, ginger, garam masala powder and mix well. Add soya nuggets, tomato, salt, green peas, coriander leaves and mix.
- Add 2½ cups water and mix well. Cover the pot with the glass lid and select cook mode. The pulao will be ready when the Prato Electric Rice cooker automatically shifts from **“Cook”** mode to **“Keep Warm”** mode.

# CHICKEN BIRYANI

Cooking Time  
**18-22 min**

## Ingredients

• Boneless chicken	500 grams
• Basmati rice	1½ cups
• Oil to deep fry	3 tbsp
• Cinnamon	1 inch stick
• Bay leaves	2
• Cloves 5-6	5-6
• Cumin seeds	1 tsp
• Green cardamoms	3-4
• Onions sliced	2 medium
• Green chillies slit	3
• Turmeric powder	1/4 teaspoon
• Tomatoes chopped	2 medium
• Salt	to taste
• Ginger paste	3/4 teaspoon
• Garlic paste	3/4 teaspoon
• Red chilli powder	1/2 teaspoon
• Thick yogurt	1 cup
• Onions sliced and fried brown	3 medium
• Garam masala powder	1/2 teaspoon
• Ginger cut into thin strips	1 inch piece
• Fresh mint leaves torn	a few
• Fresh coriander leaves torn	a few
• Milk	1/2 cup
• Rose water	few drops
• Eggs boiled and sliced	4

## Method

- Cut chicken in one inch pieces. Boil rice and set aside. Place the non-stick pot inside **Wonderchef Prato Electric Rice Cooker**, pour oil and cover it with the lid and select cook mode. Heat oil for 1 minute, add cinnamon, bay leaves, cloves, cumin seeds, green cardamoms and sauté for half a minute.
- Select “Cook” mode add sliced onions and sauté. Add slit green chillies and chicken cubes and continue to sauté. Add turmeric powder and mix. Add tomatoes and salt and mix. Add ginger-garlic paste, red chilli powder and yogurt. Mix well.
- Add half the fried brown onions. Add the boiled rice on top. Sprinkle garam masala powder, ginger strips, mint leaves and coriander leaves. Sprinkle milk, rose water and remaining browned onions.
- Cover the pot with the lid and let the biryani cook automatically. The chicken biryani will be ready when the Rice Cooker automatically shifts from “Cook” mode to “Keep Warm” mode. Garnish with the egg slices and serve hot.



**Cooking Time: 18-22min**



# VEGETABLE MOMOS

Cooking Time  
**12-15 min**

## Ingredients

- |   |              |
|---|--------------|
| • Refined flour .....                         | 1 cup        |
| • French beans finely chopped .....           | 10           |
| • Carrot finely chopped .....                 | 1 medium     |
| • Fresh button mushrooms finely chopped ..... | 4-5          |
| • Spring onions finely chopped .....          | 2            |
| • Bean sprouts .....                          | ¼ cup        |
| • Cashewnuts chopped .....                    | 8-10         |
| • Ginger finely chopped .....                 | 1 inch piece |
| • Green chilli finely chopped .....           | 1            |
| • Black peppercorns crushed .....             | 8-10         |
| • Light soy sauce .....                       | ½ tbsps      |
| • Sesame oil (til oil) .....                  | 1 tsp        |
| • MSG optional .....                          | ¼ tsp        |
| • Salt .....                                  | To taste     |
| • Spring onion greens chopped .....           | 1            |

## Method

- Mix the refined flour with five tablespoons of water and knead into a stiff dough. Cover with a damp cloth and set aside for fifteen minutes.
- For the filling, combine the French beans, carrot, mushrooms, spring onions, bean sprouts, cashewnuts, ginger, green chilli, peppercorns, soy sauce, sesame oil, MSG and salt in a large bowl.
- Divide the dough into sixteen equal portions and roll into small thin discs. Place a spoonful of the vegetable filling in the centre of each disc and bring the sides together in the centre, pinching firmly together to form a dumpling.
- Grease the steamer pan from inside and place the dumplings. Place the non-stick pot and pour 4-5 cups of water and then select **“Cook”** mode. Place the steamer pan on the non-stick pot and let momos get ready automatically. **“The Momos”** will be ready when the **Wonderchef Prato Electric Rice Cooker** automatically shifts from **“Cook”** mode to **“Keep Warm”** mode.
- Transfer to a serving plate. Garnish with spring onion greens and serve hot with Sichuan sauce.



# KANCHIPURAM IDLI

Cooking Time  
**12-15 min**

## Ingredients

• Rice .....	½ cup
• Black gram split (urad dal dhuli) .....	¼ cup
• Fenugreek seeds (methi dana) .....	½ tsp
• Turmeric powder .....	½ tsp
• Split Bengal gram (chana dal) .....	1 tsp
• Asafoetida .....	A pinch
• Black peppercorns .....	10
• Ghee .....	1 tsp
• Yogurt .....	½ cup
• Salt .....	To taste
• Fresh mint leaves .....	For garnishing
• Chutney .....	Frosting
• Green chutney .....	2 tbsps
• Hung yogurt .....	1 cup
• Salt .....	To taste

## Method

- Soak rice and black gram with fenugreek seeds for 3-4 hours. Drain and grind, with sufficient water, to a smooth and thick batter.
- Add turmeric powder, split Bengal gram, asafoetida, peppercorns, ghee, yogurt and salt. Mix well and ferment overnight.
- Install the non-stick pot and pour 4-5 cups of water and then select **“Cook”** mode. Place the steamer pan on the non-stick pot with glass lid.
- Fill individual silicone muffin moulds with the batter till  $\frac{3}{4}$ th. Place the moulds in the steamer pan and steam for 12-15 minutes.
- To make chutney frosting, take hung yogurt in a bowl. Add green chutney and mix well. Add salt and mix well. Fill a piping bag fitted with a nozzle with the frosting and set aside.
- Remove the moulds from the steamer pan once the idlis are cooked and set aside to cool. De-mould and place on a serving platter.
- Pipe out the frosting on top, garnish with mint leaves and serve immediately.





# KESARI BHAAT

Cooking Time  
**15-18 min**

## Ingredients

• Rice .....	1 cup
• Saffron .....	a few strands
• Sugar crystals (khadi sakhar) .....	25 grams
• Green cardamom powder .....	1/2 teaspoon
• Cashewnuts .....	1 tablespoon
• Raisins .....	1 tablespoon
• Pure ghee .....	1 tablespoon
• Sugar .....	1/2 cup

## Method

- Soak rice for half an hour. Install the non-stick pot, pour ghee place the lid and select “Cook” mode and heat the ghee , stir fry raisins and cashewnuts, drain and keep aside. In the same ghee add rice and sauté till rice starts separating.
- Dissolve saffron in warm water and keep aside. Add 1½ cups of water to the rice and add saffron water and let it cook. When half done add sugar and continue to cook. “**The Kesari Bhaat**” will be ready when the Prato Electric Rice cooker automatically shifts from “**Cook**” mode to “**Keep Warm**” mode.
- Finally add the cardamom powder and garnish it with fried dry fruits and sugar crystals. Serve hot.



# MUSHROOM RISOTTO

Cooking Time  
**08-10 min**



## Ingredients

• Button Mushrooms .....	2
• Thyme .....	2
• Oyster mushrooms .....	2
• Thyme .....	A few
• Arborio rice .....	1 Cup
• Shallots .....	6-7
• Olive oil .....	1½ tbsp
• Butter .....	2½ tbsp
• White wine .....	2½ tbsp
• Vegetable stock .....	2½ cups
• Salt .....	To taste
• Cream .....	3 tbsp
• Parmesan cheese .....	1 tbsp
• Black peppercorns, crushed .....	½ tbsp

## Method

- Finely chop shallots. Slice all the mushrooms. Heat olive oil and 1½ tbsp butter in the non-stick pot of the **Wonderchef Prato Electric Rice Cooker**. Add the shallots and cook for ½ minute. Add the mushrooms and allow them to sweat.
- Add 1 sprig of thyme and stir. Add Arborio rice and stir. Sauté for 1-2 minutes. Add white wine and mix. Add 1½ cups vegetable stock and salt.
- Mix and select “Cook” mode. When the stock gets absorbed, add 1 more cup stock and stir. Cover with lid and cook.
- When the stock has been nearly absorbed, add cream, 1 tbsp butter, crushed peppercorns and Parmesan cheese. Mix well and cook for 1-2 minutes.
- Sprinkle a little Parmesan cheese, crushed peppercorns, garnish with a sprig of thyme and serve hot.

# TOMATO BASIL SOUP

Cooking Time  
**15-18 min**

## Ingredients

- Tomatoes chopped ..... 10-15 medium
- Fresh basil leaves ..... 2 tbsp shredded + a few leaves for garnish
- Olive oil ..... 1 tbsp
- Nutralite ..... 3 tbsp
- Onion chopped ..... 1 medium
- Garlic cloves chopped ..... 3
- Vegetable stock ..... 4 cups
- Salt ..... To taste
- Black peppercorns freshly ground ..... 10-12
- Double cream ..... ½ cup
- Sundried tomatoes soaked and cut into strips ..... 3-4

## Method

- Install the pot in the **Wonderchef Prato Electric Cooker** pour oil and Nutralite, plate the lid and select “Cook” mode. When the mode shifts to “Keep Warm” add the onion and cook gently until soft.
- Add the tomatoes, garlic and vegetable stock. Season with the salt and freshly ground peppercorns. And then let it cook for 12-15 min. Set aside to cool.
- Add the shredded basil and purée the mixture in a food fresh non-stick pan.
- Add more stock if the purée is too thick and adjust
- seasoning.
- Add the cream and leave it for 5 min on “Keep Warm”
- mode.
- Serve hot garnished with the reserved fresh basil and
- sun-dried tomato strips.



# CHOCOLATE MODAK

Cooking Time  
**12-15 min**

## Ingredients

- Chocolate grated ..... ½ Cup
- Oil ..... 1 tsp
- Salt ..... A pinch
- Stuffing
- Chocolate syrup ..... ¼ Cup
- Rice flour ..... 1 Cup
- Desiccated coconut ..... ¾ Cup



## Method

- Boil one cup of water in the non-stick pot with salt and oil. Pour the rice flour in a steady stream, stirring continuously, to prevent lumps from forming. Seal the pot with the lid and cook till steam begins to escape.
- Open the lid and sprinkle water, seal the pot with the lid and cook till steam begins to escape again.
- Mix well and remove the dough to a plate and wash the pot. Grease your palms with some oil and knead the dough till smooth. Divide the dough into eight equal portions.
- For the stuffing, mix together the coconut, chocolate syrup and grated chocolate and divide into eight equal portions.
- Grease your palms again, and spread one portion of the dough into a round disc, thinning the edges with your finger tips.
- Place one portion of the coconut mixture in the centre, gather the dough together in tiny pleats and press lightly to form a cone at the top.
- Grease the steamer pan and place the modaks. Install the non-stick pot inside the **Wonderchef Prato Electric Cooker**, pour 3-4 cups of water and place the steamer pan full of modak. Do not forget to cover it with lid. Select “Cook” mode and steam for 10-12 min.
- Serve hot.



# COOKER CAKE

Cooking Time  
**25-30 min**

## Ingredients

- Flour ..... 1 cup
- Cocoa powder ..... ¼ cup
- Baking powder ..... 1¼ tsp
- Butter ..... ¼ cup
- Castor sugar ..... ¾ cup
- Water ..... ¼ cup
- Eggs ..... 2
- Vanilla Essence ..... ½ tsp
- Salt ..... ½ tsp
- Round greased baking tin (low height) ..... 6 inch



## Method

- In a mixing bowl, sift the flour, cocoa powder and baking powder.
- Add in the butter, sugar, salt, water and vanilla, and beat the ingredients using a whisk.
- Add the eggs and beat the batter until smooth.
- Transfer into the baking tin.
- Install the pot in the **Wonderchef Electric Rice Cooker**. Pour 3-4 cups of water place the steamer pan with the cake tin and place the lid on top. Select “Cook” mode and then let it cook for 25-30 minutes.

# KHEER

Cooking Time  
**20-25 min**

## Ingredients

- Basmati rice..... ½ cup
- Almonds..... 6-8
- Pistachios..... 6-8
- Raisins..... 8-10
- Milk..... 1 litre
- Sugar..... ¾ cup
- Green cardamom powder..... ¼ tsp
- Saffron (kesar)..... 5-6
- Silver wark..... To garnish



## Method

- Wash and soak the rice in one cup of water for fifteen minutes.
- Drain, remove on an absorbent paper and pat dry using a muslin cloth. Grind it to a coarse powder.
- Blanch almonds and pistachios in one cup of hot water for five minutes. Drain, peel and cut them into slivers.
- Soak raisins in one-fourth cup water for ten to fifteen minutes, drain.
- Pour the milk in the electric rice cooker nonstick pot select “Cook” mode and bring it to a boil.
- Add the rice powder and sugar and cook till the rice is half done.
- Add the green cardamom powder, saffron, nuts and allow to cook slowly till the rice is cooked and the mixture is thick. Remove from heat, allow to cool a little, stir in the raisins and transfer into small clay bowls.
- Garnish with silver wark and serve chilled.



# VEGETABLE UPMA

Cooking Time  
**10-12 min**

## Ingredients

- Semolina (rawa/suji) ..... 1½ cups
- Carrot cut into cubes & blanched ..... ¼ inch cubes and blanched 1 medium
- French beans cut into ..... ¼ inch cubes and blanched 6-8
- Green peas blanched ..... ¼ cup
- Green capsicum ..... 1 medium
- Onion ..... 1 medium
- Green chillies ..... 3
- Ginger ..... 1 inch piece
- Extra virgin olive oil ..... 2 tbsps
- Mustard seeds ..... ½ tsp
- Curry leaves ..... 15-20
- Split black gram skinless (dhuli urad dal) ... 2 tsp
- Salt ..... To taste



## Method

- Chop onion, green chillies and ginger. Heat extra virgin olive oil in a nonstick pot. Add mustard seeds, ginger, curry leaves and urad dal and sauté for 1 minute.
- Add onion and sauté for 2 minutes. When the onion becomes golden, add semolina, green chillies, salt and sauté for 2-3 minutes.
- Pour water to the pot and cook till most of the water is absorbed. Add carrot, beans, peas and mix. Cover and cook for 3 minutes.
- Chop green capsicum and set aside.
- Add capsicum and mix. Cover again and cook till the semolina is properly cooked. Serve hot.
- You can also garnish with coriander leaves and/or freshly scraped coconut and serve.

# PHIRNI

Cooking Time  
**12-15 min**

## Ingredients

- Rice soaked ..... 5 tbsp
- Milk ..... 1 litre
- Saffron (kesar) ..... A pinch
- Sugar .....  $\frac{3}{4}$  cup
- Green cardamom powder .....  $\frac{1}{2}$  tsp
- Pistachios blanched, peeled and sliced ..... 10-15



## Method

- Drain and grind the rice to a coarse paste. Pour milk in the nonstick pot and bring milk to a boil. Add rice paste dissolved in a little water or cold milk.
- Cook till rice is completely cooked, stirring constantly. Add saffron and mix well.
- Add sugar and cardamom powder and cook till sugar is completely dissolved. Pour into earthenware or china bowls and garnish with pistachios.
- Chill in a refrigerator for an hour before serving.





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