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RecipeBook

**TAURUS**  
Hard Anodized  
Pressure Cooker  
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Cook with Pride



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# SWEET CORN SOUP

## Ingredients

- Sweet corn kernels, boiled 1/2 cup
- Cream-style sweet corn 2 cups
- Oil 1 tbsp
- Small cabbage 1/4
- Carrot, finely chopped 1/4 medium
- Vegetable stock 4 cups
- White pepper powder 1/2 tsp
- Salt to taste
- Cornflour 3 tbsps
- Lemon juice 1 tsp



## Method

1. Heat oil in the **Wonderchef Pressure Cooker**. Grate cabbage and add it to the hot oil. Add carrot and saute on high heat for one to two minutes.
2. Add cream style sweet corn and mix well. Add vegetable stock and mix and allow it to come to a boil. Cover it with the glass lid and cook for three minutes without the whistle.
3. Mix pepper powder in two tablespoons water and add to the soup along with salt and mix well.
4. Add corn kernels and allow it to come to a boil again. Close the lid and cook for two minutes.
5. Mix cornflour in two tablespoons water and add to the soup and cook till it thickens. Serve hot.

# HOT & SOUR SOUP

## Ingredients

- Broccoli florets or cauliflower florets (parboiled) 1 cup
- Capsicum, cut into triangles 1/2 cup
- Baby corn, sliced and parboiled 1/2 cup
- Sliced carrots (parboiled) 1/4 cup
- Spring onions 10-15
- Garlic, finely chopped 1 tbsp
- Green chillies, finely chopped 1 tsp
- Tomato ketchup 2 tbsp
- Vinegar 3 tbsp
- Soy sauce 2 tbsp
- Green chilli sauce 1 tbsp
- Sugar 3 tbsp
- Oil 2 tbsp
- Cornflour 4 tbsp
- Salt to taste



## Method

1. Steam cook vegetables in **Wonderchef Pressure Cooker** and keep aside. Then fry green chillies and chopped garlic in oil in Wonderchef Granite Fry Pan. Add all the steam cooked vegetables and stir for 4-5 minutes on low fire.
2. For the preparation of soup gravy, make the very thin paste of corn flour and heat it till the consistency is little thick.
3. Add vinegar, sugar, soy sauce, green chilli sauce, tomato ketchup, and salt. Now add all the vegetables to the gravy and serve hot.

# THICK TOMATO SOUP

## Ingredients

- Tomatoes, roughly chopped 5-6 medium
- Olive oil 2 tbsps
- Onions 2 medium
- Cumin seeds 1/2 tsp
- Garlic cloves 3-4
- Salt to taste
- Black pepper powder 1/2 tsp
- Bread slices 4
- Fresh basil leaves 3-4

## Method

1. Heat oil in the **Wonderchef Pressure Cooker**. Roughly chop onions.
2. Add cumin seeds, onions and saute. Crush garlic and add along with tomatoes. Mix and add salt, black pepper powder and mix again.
3. Add three cups water, seal the cooker with the lid and after the pressure nozzle rises up, cook for ten to twelve minutes.
4. Open the lid when the pressure reduces and transfer the mixture into a blender jar and let it cool.
5. Trim the edges of the bread slices and add to the blender jar. Add basil leaves and blend everything till smooth.
6. Pour the soup back into the pan and heat. Serve piping hot.



# CARAMEL POPCORN

## Ingredients

- Dried corn kernels 2/3 cups
- Brown sugar 4 tbsps
- Oil 1 tbsp



## Method

1. Heat the **Wonderchef Pressure Cooker**. Add oil and corn kernels and cover with the inverted lid.
2. Shake the cooker from time to time. Cook till all the corn kernels pop. It will take five minutes.
3. Sprinkle brown sugar and mix well. Transfer to a bowl and allow it to cool.
4. Serve.

# TOMATO WITH PENNE

## Ingredients

- Penne (quill-shaped pasta) 250 gms
- Tomato puree 1 cup
- Olive oil 3 1/2 tbsps
- Onions, sliced 2 medium
- Garlic cloves, crushed 6
- Red chilli flakes 1 tsp
- Dried oregano 1 tsp
- Fresh basil leaves, roughly torn 5-6
- Salt to taste
- Sugar 1 tsp
- Grated parmesan cheese 2 tbsps



## Method

1. Heat olive oil in the **Wonderchef Pressure Cooker**, add onion and garlic and saute till light brown.
2. Add chilli flakes, dried oregano and basil and saute for one minute.
3. Add penne and saute for half a minute. Add tomato puree, salt, sugar and two cups of water.
4. Seal the cooker with the lid. After the pressure nozzle rises up, cook for five to seven minutes.
5. Remove the lid when the pressure has reduced completely. It can take seven to eight minutes. Transfer the penne into a bowl.
6. Serve hot garnished with Parmesan cheese.

# MIXED SPROUTS USSAL

## Ingredients

- Mixed sprouts (moong, matki, chana) 1 cup
- Garlic cloves 6-7
- Green chillies 3-4
- Roasted cumin seeds 1 tsp
- Scraped coconut 1/4 cup + 2 tbsps
- Oil 2 tbsps
- Mustard seeds 1/2 tsp
- Curry leaves 15-20
- Onion, finely chopped 1 medium
- Turmeric powder 1/4 tsp
- Red chilli powder 1/2 tsp
- Salt to taste
- Grated jaggery 1 tsp
- Goda masala 1 tsp
- Sprigs of fresh coriander leaves a few



## Method

1. Grind garlic, green chillies, cumin seeds and 1/4 cup coconut with little water to a smooth paste.
2. Heat oil in the **Wonderchef Pressure Cooker**, add mustard seeds, curry leaves and onion and saute till fragrant.
3. Add turmeric powder and saute for 1 minute. Add the ground paste, mix and saute for 1-2 minutes.
4. Add sprouts and mix well. Add 1 cup water, red chilli powder and salt and cook. Add jaggery, goda masala and mix. Cover with a glass lid and cook till the sprouts soften.
5. Chop coriander leaves and add half of it to the pan and mix well.
6. Transfer into a serving bowl, garnish with remaining coconut and remaining coriander leaves and serve hot.

# CAULIFLOWER KHEEMA

## Ingredients

- Cauliflower, grated 1 medium
- Ginger piece, chopped 1 1/2 inch
- Garlic cloves 15-20
- Green chillies 3
- Oil 2 tbsps
- Cumin seeds 1 tsp
- Asafoetida 1/4 tsp
- Salt to taste
- Coriander powder 1 tsp
- Red chilli powder 1 tsp
- Yogurt 2 tbsps
- Cashewnuts, roasted and crushed (optional) 8-10



## Method

1. Chop ginger, garlic and green chillies in a chopper.
2. Heat oil in the **Wonderchef Pressure Cooker**. Add cumin seeds and asafoetida and saute till golden. Add ginger, garlic, green chillies and saute for one to two minutes.
3. Add cauliflower and mix well. Add salt, mix and cook for one minute.
4. Add coriander powder and red chilli powder and mix. Cover and cook on medium heat for one minute. Add yogurt and mix. Cover with a glass lid and cook on medium heat for five to seven minutes.
5. Garnish with cashew nuts and serve.

# LANGAR KI DAL

## Ingredients

- Whole black gram (sabut urad), soaked overnight 1 cup
- Ginger, chopped 1 inch
- Garlic cloves, chopped 8
- Green chilli, slit 1
- Salt to taste
- Turmeric powder 1/4 tsp
- Ghee 4 tbsps
- Cumin seeds 1 tsp
- Onions, chopped 4 medium
- Garam masala powder 2 tsps



## Method

1. Soak dal overnight, or for at least six hours. Drain and place in the **Wonderchef Pressure Cooker** with ginger, garlic, green chilli, salt, turmeric powder, one tablespoon ghee and three cups of water. Close the lid and place on medium heat. After the pressure nozzle rises up, cook for twenty-five minutes.
2. Remove the lid when the pressure is completely released. It will take ten to twelve minutes.
3. Heat the remaining ghee in a pan; add cumin seeds and saute till they begin to change colour. Add onions and saute till golden brown.
4. Stir in the cooked dal. Add one cup of water if the mixture is too thick. Add garam masala powder and simmer for two or three minutes.
5. Serve hot.

# PALAKWALI DAL

## Ingredients

- Fresh spinach leaves (palak), roughly shredded 15-20
- Split green gram skinless (dhuli moong dal) 3/4 cup
- Salt to taste
- Turmeric powder 1 tsp
- Oil 2 tbsps
- Asafoetida (hing) 1 pinch
- Cumin seeds 1 tsp
- Onions, chopped 2 medium
- Green chillies, seeded, chopped 2
- Ginger, chopped 1 inch
- Garlic cloves, chopped 6-8
- Lemon juice 1 tsp



## Method

1. Place moong dal with salt, turmeric powder and five cups of water in the **Wonderchef Pressure Cooker**. Place on medium heat and after the pressure nozzle rises up, cook on medium heat for five minutes.
2. Open the lid once the pressure is completely released. It will take four to five minutes.
3. Heat oil in a non-stick kadai; add asafoetida and cumin seeds. When the cumin seeds begin to change color, add onions and green chillies. Cook till the onions are soft and translucent.
4. Add ginger and garlic and cook for half a minute.
5. Add dal, bring to a boil and stir in spinach and lemon juice.
6. Simmer for two minutes and serve hot.



# PINEAPPLE CURRY

## Ingredients

- Pineapple, peeled 1 medium
- Oil 3 tbsps
- Cinnamon sticks 2 half-inch
- Cloves 5
- Star anise 1/2
- Shallots, sliced 10-12
- Roasted peanuts 1/4 cup
- Sliced garlic 2 tsps
- Fresh red chillies 2-3
- Scraped coconut 1/2 cup
- Turmeric powder 1/4 tsp
- Cucumber, peeled and cubed 1 large
- Salt to taste
- Tamarind pulp 2 tsps
- Thick coconut milk 1 cup



## Method

1. Heat oil in the **Wonderchef Pressure Cooker**, add cinnamon, cloves, star anise and shallots and saute.
2. Crush peanuts.
3. Add garlic to the cooker and saute till browned.
4. Cut pineapple into medium cubes and add to the cooker.
5. Grind together fresh red chillies and coconut with a little water to a paste.
6. Add turmeric powder, ground coconut, cucumber and a little water in the cooker and mix.
7. Add peanuts and salt and mix well. Add tamarind pulp and thick coconut milk and mix. Cover with the glass lid and cook, on medium heat, for twelve to thirteen minutes or till both pineapple and cucumber soften and the gravy thickens.
8. Serve hot.

# PUMPKIN CURRY

## Ingredients

- Unpeeled red pumpkin (lal bhopla/kaddu), diced 250 gms
- Grated fresh coconut 4 tbsps
- Mustard seeds 1/2 tsp
- Garlic cloves 4
- Oil 2 tbsps
- Curry leaves 7-8
- Onion, chopped 1 medium
- Salt to taste
- Turmeric powder 1/4 tsp
- Green chillies, slit 4
- Coconut milk 1 cup
- Red chilli powder 1 tsp
- Chopped fresh coriander leaves 1 tbsp
- Lemon juice 1 tsp



## Method

1. Grind coconut, mustard seeds and garlic to a fine paste.
2. Heat the oil in the **Wonderchef Pressure Cooker** add curry leaves. When they begin to change color, add onion and saute till pink.
3. Add pumpkin, salt and turmeric powder and saute for two or three minutes.
4. Add slit green chillies and coconut milk and bring to a boil. Seal the cooker with the lid and place on medium heat. After the pressure nozzle rises up, cook for six minutes. The pumpkin should be completely cooked and tender.
5. Remove the lid when the pressure has reduced completely. It will take four to five minutes. Add the ground paste and chilli powder and mix well. Simmer for three or four minutes.
6. Garnish with coriander leaves and serve hot with steamed rice.

# GEHUN KI KHICHDI

## Ingredients

- *Crushed wheat (lapsi)* 2 cups
- *Oil* 4 tbsps
- *Cumin seeds* 1 tsp
- *Asafoetida (hing)* 1 pinch
- *Carrot, cut into 1/2-inch pieces* 1 medium
- *French beans, cut into 1/2-inch pieces* 10
- *Potato, cut into 1/2-inch pieces* 1 medium
- *Tomatoes, chopped* 2 medium
- *Salt* to taste
- *Chopped fresh coriander leaves* 2 tbsps



## Method

1. Soak crushed wheat in three cups of water for half an hour. Drain and set aside.
2. Heat the oil in the **Wonderchef Pressure Cooker**. add cumin seeds and when they begin to change color add asafoetida, carrot, French beans, potato and tomatoes. Saute for a while.
3. Add the drained wheat and saute for three or four minutes.
4. Add five cups of water and salt. Seal the cooker with the lid and after the pressure nozzle rises up, cook for seven to ten minutes.
5. Remove the lid when the pressure has reduced completely. It will take seven to eight minutes.
6. Serve garnished with coriander leaves.

# DAHI KA GOSHT

## Ingredients

- *Boneless mutton, cut into cubes* 800 gms
- *Yogurt* 1 1/2 cups
- *Oil* 3 tbsps
- *Onions, sliced* 2 medium
- *Ginger paste* 2 tps
- *Garlic paste* 2 tps
- *Green chillies, minced* 5
- *Salt* to taste
- *Bay leaves* 2
- *Coriander powder* 1 tsp
- *Cumin powder* 1 tsp
- *Mace-cardamom powder* 1/2 tsp
- *Coriander leaves freshly chopped* 2 tbsps



## Method

1. Heat one tablespoon oil in a non-stick kadai and saute the onions till brown. Grind the onions to a fine paste.
2. Marinate the mutton in a mixture of yogurt, ginger paste, garlic paste, minced green chillies and salt for one hour, preferably in a refrigerator.
3. Heat remaining oil in the **Wonderchef Pressure Cooker** and add the bay leaves.
4. Add marinated mutton and cook till the gravy starts boiling. Stir in the coriander powder, cumin powder, browned onion paste and half a cup of water.
5. Seal the pressure cooker with the lid. After the pressure nozzle rises up, cook for twenty five to thirty minutes.
6. Remove the lid when the pressure is released. It will take eight to ten minutes. Sprinkle the mace-cardamom powder over the mutton.
7. Serve hot garnished with chopped coriander leaves.

# HERBED RICE WITH MUSHROOMS

## Ingredients

- *Brown rice* 1 1/2 cups
- *Fresh button mushrooms, halved* 6-7 medium
- *Olive oil* 2 tbsps
- *Onions, chopped* 2 medium
- *Garlic cloves, chopped* 2-3
- *Celery stalk, chopped* 1 inch
- *Salt* to taste
- *Dried oregano* 1 tsp



## Method

1. Soak brown rice in four or five cups of water for one hour. Drain.
2. Heat oil in the **Wonderchef Pressure Cooker**. Add onions, garlic and celery and saute till translucent.
3. Add the drained rice and salt and saute for one or two minutes. Add 3 3/4 cups of water and bring to a boil.
4. Stir in the mushrooms and bring to a boil again. Seal the cooker with the lid. After the pressure nozzle rises up, cook on medium heat for eighteen minutes.
5. Remove the lid once the pressure has reduced. It will take six to eight minutes. Add the dried oregano and mix.
6. Serve hot.

# MOONG DAL KHICHDI

## Ingredients

- *Green gram split with skin (chilka moongdal)* 1/2 cup
- *Rice* 1 cup
- *Pure ghee* 2 tbsps
- *Cumin seeds* 1 tsp
- *Stick cinnamon* 1-inch
- *Green chillies, slit* 2-3
- *Carrot, grated* 1 medium
- *Salt* to taste
- *Black peppercorns, crushed* 3-4
- *Lemon juice* 1 tbsps



## Method

1. Soak dal and rice in four cups of water for one hour. Drain.
2. Heat ghee in the **Wonderchef Pressure Cooker**. Add cumin seeds, cinnamon, green chillies, carrot and saute for two minutes.
3. Add dal and rice and mix well. Add salt, crushed black peppercorns, lemon juice and four cups of water. Seal the cooker with the lid and after the pressure nozzle rises up, cook for five minutes.
4. Serve hot, may be with hot ghee.

# ZAFRANI PULAO

## Ingredients

- Basmati rice 2 cups
- Ghee 4 tbsps
- Almonds 20
- Cashew nuts 12
- Raisins 25-30
- Nutmeg powder 1/4 tsp
- Green cardamom powder 1/2 tsp
- Milk 1/2 cup
- Sugar 1/2 cup
- Saffron 1 pinch



## Method

1. Wash rice twice and soak in just enough water to cover it for half an hour. Drain. Wash and pat dry raisins.
2. Heat ghee in the **Wonderchef Pressure Cooker** and gently fry almonds, cashew nuts and raisins. Drain and keep aside. When cool, slice almonds thinly and halve cashew nuts. In the same cooker add rice and saute gently for two to three minutes. Add nutmeg powder and green cardamom powder.
3. Boil milk and sugar adding saffron. Add to rice with three and a half cups of water. Add raisins. Stir once.
4. Seal the cooker with the lid and after the pressure nozzle rises up, cook for five minutes.
5. Garnish with almonds and cashew nuts. Serve hot.

# KESAR PISTA RICE

## Ingredients

- Rice 1 cup
- Saffron 1 pinch
- Pistachios, chopped 10
- Ghee 2 tbsps
- Green cardamoms 2
- Cloves 2
- Sugar 1/2 cup
- Raisins 10
- Milk 1/4 cup



## Method

1. Soak rice in four cups of water for half an hour. Drain.
2. Heat ghee in the **Wonderchef Pressure Cooker**. Add green cardamoms, cloves and soaked rice and saute. Add two cups of water, sugar, raisins and pistachios and mix.
3. Dissolve saffron in warm milk and add to the cooker.
4. When rice is cooked a little, seal the cooker with the lid and after the pressure nozzle rises up, cook for five minutes.
5. Open the lid and serve hot.

# GAJAR HALWA

## Ingredients

- Carrots, grated 7 medium
- Pure ghee 2 tbsps
- Milk 1/2 cup
- Sugar 7 tbsps
- Grated khoya/mawa 1/2 cup
- Green cardamom powder 1/4 tsp
- Raisins (kishmish) 1 tbsps
- Cashew nuts, chopped 5-6
- Almonds, blanched, chopped 5-6
- Green chillies, roughly chopped 6
- Salt to taste
- Vinegar 3 tbsps



## Method

1. Heat ghee in the **Wonderchef Pressure Cooker**. Add carrots and saute for five minutes. Add milk and sugar, seal the cooker with the lid. After the pressure nozzle rises up, cook on medium heat for six minutes.
2. Remove the lid when the pressure has reduced completely. It will take four to five minutes. Stir in the khoya.
3. Cook for two or three minutes, stirring continuously. Stir in the cardamom powder. Continue to cook till the excess liquid evaporates.
4. Add the raisins, cashew nuts and almonds and continue to cook for two more minutes. Serve hot or at room temperature.

# DOODHI HALWA

## Ingredients

- Bottle gourd (lauki/doodhi) 600 gms
- Ghee 2 tbsps
- Sugar 7 tbsps
- Grated khoya/mawa 1/4 cup
- Green cardamom powder 1/4 tsp
- Raisins (kishmish) 1 tbsps
- Cashew nuts, chopped 5-6
- Almonds, blanched, slivered 5-6



## Method

1. Peel and grate the doodhi.
2. Heat ghee in the **Wonderchef Pressure Cooker**. Add doodhi and saute for five minutes.
3. Add sugar, seal the cooker with the lid. After the pressure nozzle rises up, cook on medium heat for eight minutes.
4. Remove the lid when the pressure has reduced completely. It will take five to six minutes.
5. Add khoya and cardamom powder. Cook, stirring continuously, for two or three minutes, or till the excess liquid evaporates.
6. Add raisins, cashew nuts and almonds and continue to cook for two more minutes.
7. Serve hot or at room temperature.

# GOAN LAPSI

## Ingredients

- Broken wheat (*lapsi*), soaked 1 cup
- Sugar 3/4 cup
- Green cardamom powder 1/4 tsp
- Thick coconut milk 1 cup
- Cashew nuts, halved 7-8
- Raisins 1 tbsp
- Pure ghee 1 tsp

## Method

1. Drain and boil lapsi with two cups water in the **Wonderchef Pressure Cooker**. Cover with the lid and cook for three minutes.
2. Add sugar and stir till it dissolves completely.
3. Add green cardamom powder and mix. Add coconut milk and mix.
4. Add cashew nuts and raisins and mix. Add ghee and mix. Cover with the glass lid and cook for two minutes.
5. Serve warm.



# CHOLE

## Ingredients

- Chickpeas 1/4 kg
  - Onions 3
  - Tomatoes 6
  - Pomegranate seeds (crushed finely) 2 tsp
  - Salt to taste
  - Ghee as required
- Grind Together:**
- Ginger 1" piece
  - Green chillies 2
  - Turmeric powder 1/2 tsp
  - Cloves of garlic 3
  - Coriander seeds 1 tsp
  - Cumin seeds 1, 1/2 tsp



## Method

1. Soak chickpeas for 10-12 hours.
2. Then pressure cook in **Wonderchef Pressure Cooker** for 1/2 hour.
3. Cut onions into long, thin pieces.
4. Heat 2 tbsp ghee and fry onions to a dark brown color.
5. Add the ground spice and finely chopped tomatoes.
6. Cook well till rich in color.
7. Add the crushed pomegranate seeds and stir.
8. Add chickpeas and salt.
9. Cover and cook for another 15-20 minutes.
10. Serve hot with naan.

# MUTTON CURRY

## Ingredients

- Masoor ki dal 200 gms
  - Meat (with bones) 200 gms
  - Shahzeera 1/2 tsp
  - Laung 2-3
  - Elaichi (whole) 2-3
  - Dalchini (1") 3-4 stick
  - Tamarind (with juice) lemon size
  - Tomatoes (cut into pcs) 2
  - Coriander leaves 1/4 cup
  - Fresh pudina leaves 1 tbsp
  - Red chilli powder 1/2 tsp
  - Ginger-garlic paste 1 tsp
  - Turmeric powder 1/2 tsp
  - Onion (sliced) 1 medium
  - Vegetable cooking oil 3-4 tbsp
  - Salt to taste
- For the tempering:**
- Cumin & Mustard seeds 1/2 tsp
  - Curry leaves 6-8
  - Onion (thinly sliced) 1 small
  - Ghee 2 tbsp



## Method

1. Wash and pressure cook the dal in **Wonderchef Pressure Cooker** with 4 cups of water. Keep it aside.
2. In a heavy bottom vessel, heat the oil, fry onion till golden brown.
3. Add turmeric powder, ginger-garlic paste and tomatoes.
4. Lower the heat and fry for 2-3 minutes.
5. Add the meat pieces, fry a little.
6. Add 3-4 cups of water and cover the vessel with a lid.
7. Cook till the meat becomes tender.
8. Then add the tamarind juice, cooked dal, half of the coriander leaves, pudina leaves, garam masala consisting of shahzeera, dalchini, laung and elaichi.
9. Add 2 more cups of water and cook till the gravy becomes medium thick.
10. For tempering: Heat a kadhai, add ghee, mustard and cumin seeds.
11. When it crackles, add sliced onion & curry leaves & fry till onion becomes golden brown.
12. Pour this over the mutton curry and serve hot with rice or rotis.

# AAM KA SAALAN

## Ingredients

- Raw mangoes (cubed) 5
- Sugar 10 tbsp
- Red chili powder 1 tsp
- Turmeric powder 1/2 tsp
- Tomatoes 1 large
- Onions 1 large
- Curry leaves a few
- Coconut milk 2 cup



## Method

1. Cook raw mangoes in the **Wonderchef Pressure Cooker** for 5-7 minutes.
2. Strain water and then in a pan add mangoes and all the ingredients except onion and curry leaves.
3. Add 1 cup of coconut and allow it to simmer for about 5 minutes.
4. Then add the 2nd cup of milk into it and allow it to simmer for another 5 minutes.
5. In a fry pan temper the onion and the curry leaves till golden brown and pour it on top of the mango curry.
6. Aam ka saalan is ready, it can be served hot or cold.

# PASTA IN SPINACH SAUCE

## Ingredients

- Spinach 2 bunches
- Fenugreek leaves 2 bunches
- Carrots 2
- Onions 2
- Pasta 1/4 kg
- Tomatoes 3
- Cluster beans A handful
- Gram lentils 1/2 cup
- Ginger 1" piece
- Cloves garlic 6
- Green chillies 6
- Salt to taste
- Chilli powder 1/2 tsp
- Cumin seed 1 tsp
- Coriander leaves few



## Method

1. Boil pasta in salted water. Strain and set aside.
2. Fry garlic and ginger (ground to a paste) in a **Wonderchef Pressure Cooker**.
3. Add all vegetables chopped very finely.
4. Add all the leafy vegetables chopped finely and then the gram lentils.
5. Add turmeric powder, chilli powder, coriander/cumin seed powder, chopped chillies, coriander leaves and salt to taste.
6. Cook for 20 to 30 minutes without lid.
7. Churn till the mixture looks like a paste.
8. Just before serving, add chopped coriander and mix with the pasta.



# BHUNA KUKDA

## Ingredients

- Chicken 1 kilogram
- Whole dry red chillies 20
- Garlic 12 cloves
- Cloves 4-5
- Green cardamoms 4
- Cinnamon 2 inch stick
- Turmeric powder 1 tsp
- Salt to taste
- Mustard oil 2 tbsp
- Cumin seeds 1 tsp
- Yogurt 1/2 cup
- Fresh coriander leaves chopped 1/2 cup



## Method

1. Grind together garlic, red chillies, cloves, green cardamoms, cinnamon and turmeric powder to a fine paste. Apply this paste and salt to the chicken pieces and allow to marinate for two hours in the refrigerator.
2. Heat oil in a **Wonderchef Pressure Cooker**, add cumin seeds, when they begin to change color add the marinated chicken pieces and sauté on high heat. When all the moisture has evaporated, add yogurt with half a cup of water.
3. Close the cooker and cook under pressure till two whistles are given out. Open the lid when the pressure has completely reduced.
4. Adjust salt and stir-fry till the masala coats the chicken.
5. Serve hot, sprinkled with coriander leaves.

# CHICKEN CURRY

## Ingredients

- Chicken on bone, cut into pieces 750 grams
- Onions grated 2 medium
- Tomato puree 1/4 cup
- Pure ghee 1 tsp
- Fresh coriander leaves chopped 1 tbsp
- Cinnamon 1 inch
- Ginger paste 1/2 tbsp
- Garlic paste 1/2 tbsp
- Coriander powder 1 tbsp
- Turmeric powder 1/4 tsp
- Cloves 2-3
- Green cardamoms 4-5
- Garam masala powder 1 tsp
- Cumin powder 1 tsp
- Red chilli powder 1 tsp
- Salt to taste
- Oil for cooking



## Method

1. Heat ghee in a **Wonderchef Pressure Cooker**. Add green cardamoms, cloves and cinnamon and sauté. You can add oil if required.
2. Squeeze water from grated onion and add. Mix and sauté till onions are well browned.
3. Add garlic paste, ginger paste. Mix and sauté well.
4. Add turmeric powder, red chilli powder, coriander powder, cumin powder. Mix well and sauté well.
5. Add tomato puree and salt. Mix well and cook for 2 minutes.
6. Add chicken and mix well. Cook for about 3-4 minutes, mixing at intervals.
7. Add chopped coriander and mix well. Add 1½ cups water and stir to mix. Cover and pressure cook till 3 whistles.
8. Switch off heat and let the pressure reduce completely. Remove lid and add garam masala powder. Mix well.
9. Serve hot garnished with chopped coriander leaves.

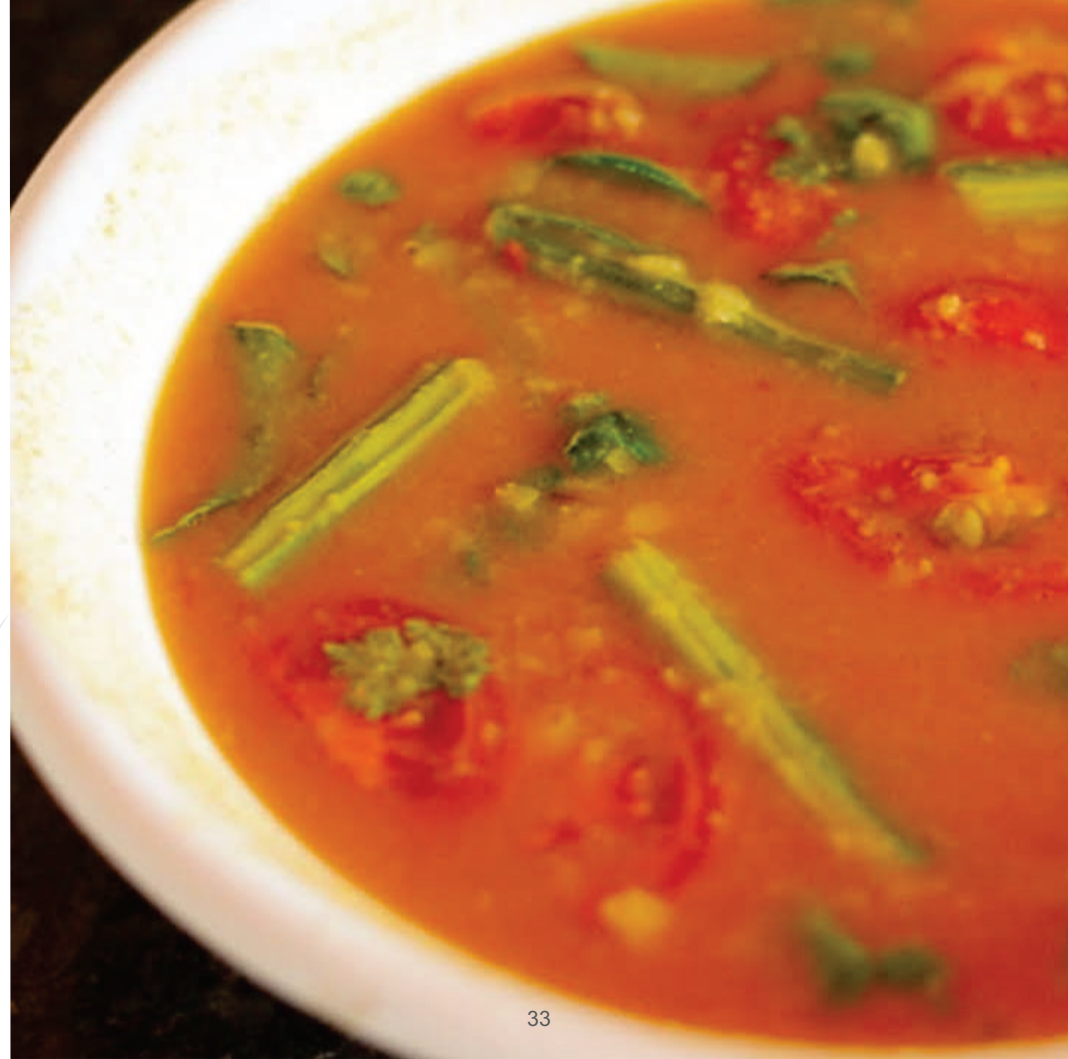
# SAMBAR

## Ingredients

•Vegetable oil	1 ½ tbsp
•Whole dry red chillies	6
•Whole dry red kashmiri chillies	3
•Bengal gram	1 tbsp
•Asafoetida	1 cm piece
•Coconut grated	½ cup
•Curry leaves	2 sprigs
•Coriander seeds	¼ cup
•Cumin seeds	½ tsp
•Fenugreek seeds	½ tsp
•Water	5 ½ cups
•Red gram	1 cup
•Turmeric powder	½ tsp
•Salt	4 tsp
•Tamarind soaked in 1 cup hot water	25 g
•Onion cut into 6 pieces	1(100 g)
•Drumsticks peeled and cut	2
•Vegetable oil	2 tbsp
•Mustard seeds	½ tsp

## Method

1. Heat oil in a pan for about 1 minute and roast together whole chillies, Bengal gram, asafoetida, coconut, 1 sprig curry leaves, coriander, cumin and fenugreek seeds till coconut turns golden brown.
2. Grind roasted ingredients into a paste, adding a little water (½ cup) from time to time.
3. Put 3 cups water, red gram, turmeric powder and salt in **Wonderchef Pressure Cooker**. Stir.
4. Close cooker. Bring to full pressure on high heat. Reduce heat and cook for 4 minutes.
5. Remove cooker from heat. Allow to cool naturally.
6. Open cooker. Mash dal completely with back of a ladle to blend with liquid. Add ground paste, tamarind pulp, onion, drumsticks, remaining curry leaves (1 sprig) and water (2 cups). Stir.
7. Close cooker. Bring to full pressure on high heat. Remove cooker immediately from heat. Reduce pressure by placing cooker in a basin of cold water for about 2 minutes. Open cooker.
8. For tempering, heat oil in a pan for about 1 minute. Add mustard seeds. When crackling, pour over sambar. Stir. Serve hot.



# CHOCOLATE CAKE

## Ingredients

- Refined flour (maida) 1 cup
- Cocoa powder 4 tsp
- Baking powder 1 tsp
- Sugar 1 cup
- Egg 2
- Milk 3/4 cup
- Oil 3/4 cup



## Method

1. In a bowl sieve the flour and cocoa powder and add baking powder, sugar and mix well.
2. In another bowl break and whisk the eggs well. Add milk and oil and mix well. Add the mixture to the dry flour mix and blend well so that no lumps are left. Grease a non-stick vessel with little oil and transfer the cake mix and seal the top with aluminum foil.
3. Boil two cups of water in a **Wonderchef Pressure Cooker** and place the vessel in it. Cover and cook without the whistle for half an hour.
4. Allow it to cool and remove the cake from the vessel. Make the icing of your choice or serve cut into slices with tea.

# FRIED RICE

## Ingredients

- Water 4½ cups
- Basmati rice washed 4 cups
- Chicken pieces 450 g
- Vegetable oil 7 tbsp
- Spring onions including tender green portion sliced 3 cups
- Carrots peeled and grated 1 cup
- Celery chopped ½ cup
- Capsicum de-seeded and chopped 1 (150g)
- Eggs beaten 4
- Salt 4 tsp
- Pepper freshly ground ¼ tsp
- Soya sauce 3½ tbsp



## Method

1. Pour 3½ cups water into **Wonderchef Pressure Cooker**. Bring to boil on high heat. Add rice. Stir once.
2. Close cooker. Bring to full pressure on high heat. Reduce heat and cook for 2 minutes.
3. Remove cooker from heat. Allow to cool naturally for 5 minutes. Release pressure with slight lifting of vent weight.
4. Open cooker. Fluff up rice gently with a fork to separate grains. Remove rice onto a flat dish. Keep aside to cool. Wash cooker.
5. Pour remaining water (1 cup) into cooker. Put grid in cooker. Place chicken on grid.
6. Close cooker. Bring to full pressure on high heat. Reduce heat and cook for 10 minutes.
7. Remove cooker from heat. Release pressure with slight lifting of vent weight.
8. Open cooker. Remove and shred chicken. Discard bones.
9. Heat oil in a large pan for about 3 minutes. Add onions, carrots, celery and capsicum. Stir and fry for about 3 minutes. Stir in eggs and cook till almost set (approximately 1 minute). Add rice and salt. Mix well, turning rice over and over quickly to coat the grains with egg. Add chicken and pepper. Turn over and over constantly for about 3 minutes. Sprinkle soya sauce and stir for about 1 minute. Serve hot.

# ***DAL KHICHDI***

## **Ingredients**

- *Green gram with skin soaked* 1/2 cup
- *Kolam rice soaked* 1/2 cup
- *Ghee* 2 tbsp
- *Cloves* 7-8
- *Cinnamon* 2 Stick
- *Asafoetida* 1/4 tsp
- *Ginger chopped* 1 inch piece
- *French beans chopped* 7-8
- *Carrot cubed* 1 medium
- *Green peas* 1/4 cup
- *Salt* to taste
- *Turmeric powder* 1/2 tsp
- *Carrot grated* 1 medium
- *Green chillies* 1-2



## **Method**

1. Heat ghee in a **Wonderchef Pressure Cooker**.
2. Add cloves, cinnamon, asafoetida, ginger, green gram and rice. Mix well.
3. Sauté for 2-3 minutes.
4. Add French beans, cubed carrot, green peas, salt, turmeric powder, grated carrot and 5 cups of water and mix.
5. Break green chilli and add. Close the pressure cooker with the lid and cook under pressure till 2-3 whistles are given.
6. Open the cooker when the pressure reduces completely and serve piping hot.