



Cook with Pride

Regalia Bread Maker

Recipe Book





WONDERCHEF®

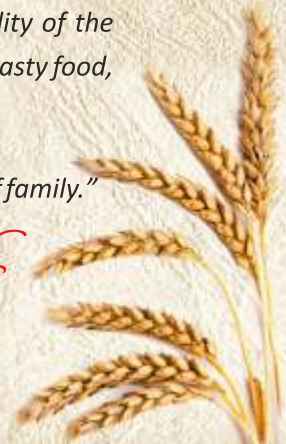
Cook with Pride



"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."

Sanjeev Kapoor





Contents

- | | | | |
|----|-----------------------------|----|---------------------|
| 5 | Banana And Walnut Loaf | 37 | Yogurt |
| 7 | Carrot and Raisin Loaf | 39 | Vegetable Stir Fry |
| 9 | Bread Loaf | 41 | Pizza Dough |
| 11 | Semolina Bread | 43 | Roti Dough |
| 13 | Oats Bread | 45 | Nachni Bhakri Dough |
| 15 | Chocolate Brownie | 47 | Bread Ka Halwa |
| 17 | Pistachio Brownie | 49 | Gujarati Handvo |
| 19 | Chocolate Sponge | 51 | Cinnamon Rolls |
| 21 | Apple And Ginger Cake | | |
| 23 | Coffee Pudding Cake | | |
| 25 | Chocolate Chip Cookie Dough | | |
| 27 | Mixed Fruit Jam | | |
| 29 | Orange Marmalade | | |
| 31 | Green Apple And Kiwi Jam | | |
| 33 | Pineapple Jam | | |
| 35 | Sticky Date Pudding | | |



Banana And Walnut Loaf

Ingredients

- 2 cups banana puree
- $\frac{3}{4}$ cup finely chopped walnuts
- 2 cups refined flour
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 2 eggs
- $\frac{3}{4}$ cup brown sugar
- 1 teaspoon vanilla essence
- 100 ml oil

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Beat eggs separately using electric beater to get more fluffy loaf
3. Add banana puree, walnuts, flour, baking soda, salt, beaten eggs, brown sugar, vanilla essence and oil into the bucket and close the bread machine
4. Select the cake mode, press start button and bake for around 2 hours (bake more if required)
5. Remove the bread from the bucket and let it cool
6. Slice and serve





Carrot and Raisin Loaf

Ingredients

- 2 cups peeled and grated carrot
- ½ cup raisins
- 1¼ cup refined flour
- 1 teaspoon baking soda
- 2 eggs
- 1 cup brown sugar
- ¼ cup oil

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Sieve together the flour and baking soda in a bowl
3. Add the carrot and mix well. Add the raisins and mix well. Set aside
4. Beat eggs separately using electric beater to get more fluffy loaf
5. Add beaten eggs, brown sugar, carrot-flour mixture and oil and close the bread machine
6. Select the cake mode, press the start button and bake for around 2 hours (bake more if required)
7. Remove the loaf from the bucket and let it cool
8. Slice and serve





Bread Loaf

Ingredients

- 4 cups + 4 teaspoons refined flour
- 2 teaspoons fresh yeast
- 2 teaspoons sugar
- 2 teaspoons butter
- 2 teaspoons salt

Method

1. Insert the bucket in to the Regalia Bread Maker and fix the blade
2. Take the yeast in a bowl. Add 1 teaspoon sugar and 1 tablespoon warm water, set aside to activate
3. Add the flour, remaining sugar, butter and salt to the bucket along with the activated yeast and 250 ml water
4. Close the bread machine and select the basic bread mode. Select the quantity and colour as desired. Press the start button and keep it for about 3 hours
5. Remove the bread from the bucket and let it cool
6. Slice and serve

Tips: If you are using quick mode, it will take 2 hours & only change is use warm water instead of room temperature water





Semolina Bread

Ingredients

- 3½ cups semolina
- 1 tablespoon fresh yeast
- A pinch sugar
- 1½ teaspoons salt
- ½ tablespoon castor sugar
- ¼ cup olive oil or little more if required

Method

1. Insert the bucket in to the Regalia Bread Maker and fix the blade
2. Take yeast in a bowl. Add sugar and 1 tablespoon warm water, mix and set aside for 2 minutes to activate
3. Add semolina, activated yeast, salt, castor sugar, olive oil and 175 ml water into the bucket and close the bread machine
4. Select the basic bread mode. Select the quantity and colour as desired. Press the start button and bake for around 3 hours
5. Remove the semolina bread from the bucket and let it cool
6. Slice and serve





Oats Bread

Ingredients

- 1 cup oats
- 4 cups refined flour
- 2 teaspoons sugar
- 1 teaspoon salt
- 10 grams fresh yeast
- ¼ cup honey
- 3 tablespoons butter

Method

1. Insert the bucket in to the Regalia Bread Maker and fix the blade
2. Take yeast in a bowl. Add 1 teaspoon sugar and 1 tablespoon warm water and set aside for 2 minutes to activate
3. Add all the remaining ingredients in the bucket along with the activated yeast and 200 ml water. Close the bread machine and select the basic bread mode. Select the quantity and colour as desired. Press the start button and it will take around 3 hours
4. Remove the bread from the bucket and let it cool
5. Slice and serve





Chocolate Brownie

Ingredients

- 100 grams dark chocolate, melted
- 1 cup refined flour
- 1 teaspoon baking powder
- 90 grams butter
- $\frac{3}{4}$ cup castor sugar
- 2 eggs
- 1 teaspoon vanilla essence
- $\frac{1}{2}$ cup chopped walnuts

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Beat eggs separately using electric beater to get more fluffy brownie
3. Add flour, melted dark chocolate, baking powder, butter, castor sugar, beaten eggs, vanilla essence and walnuts into the bucket and close the bread machine
4. Select cake mode, press start button and bake for around 2 hours (bake more if required)
5. Remove the brownie from the bucket and let it cool
6. Slice and serve





Pistachio Brownie

Ingredients

- $\frac{3}{4}$ cup chopped pistachios
- 100 grams dark chocolate
- 1 cup refined flour + for dusting
- $\frac{1}{2}$ cup cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon coffee powder
- 1 teaspoon vanilla essence
- 1 cup butter
- 1 cup condensed milk

Method

1. Insert the bucket in to the Regalia Bread Maker and fix the blade
2. Add flour, cocoa powder, melted dark chocolate, baking powder, coffee powder, vanilla essence, butter, condensed milk and pistachios in the bucket and close the bread machine. Select cake mode, press start button and bake for around 2 hours
3. Remove the brownie from the bucket and let it cool
4. Slice and serve





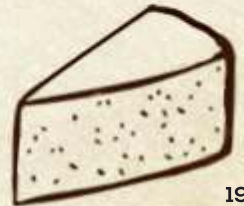
Chocolate Sponge

Ingredients

- $\frac{1}{4}$ cup cocoa powder
- $1\frac{1}{4}$ cups refined flour + for dusting
- Butter for greasing
- 1 teaspoon baking powder
- 1 cup castor sugar
- $\frac{1}{4}$ cup coffee decoction
- $\frac{1}{2}$ cup buttermilk
- 3 eggs beat en separately
- $\frac{3}{4}$ cup oil

Method

1. Insert the bucket in to the Regalia Bread Maker and fix the blade
2. Add all the ingredients in the jar and cover the bread machine
3. Select the cake mode and quantity according to your requirements. Select the colour and press the start button. It will take around 2 hours 20 minutes to bake
4. Open the cover and remove the bucket and let it cool
5. Slice and serve





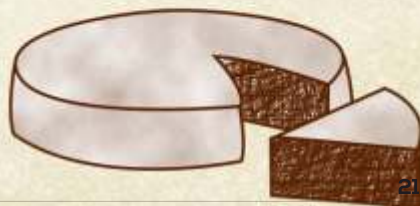
Apple And Ginger Cake

Ingredients

- 225 grams apples, peeled, cored and cut into 1 inch chunks
- 1 teaspoon grated ginger
- 1¾ cups refined flour
- ½ cup butter
- ½ cup brown sugar
- 1 egg, beaten
- 100 grams golden syrup
- ¼ teaspoon clove powder
- 1 teaspoon dried ginger powder

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Add butter, brown sugar, egg, ginger, golden syrup, flour, clove powder, ginger powder and apple chunks and close bread machine
3. Select the cake mode, press start button and bake for about 2 hours 20 minutes (bake more if required)
4. Remove the cake from the bucket and let it cool
5. Slice and serve





Coffee Pudding Cake

Ingredients

- 1 tablespoon + 1 teaspoon instant coffee powder
- 1¼ cups refined flour (maida)
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 3 tablespoons cocoa powder
- ¾ cup + 1 cup sugar
- 2 tablespoons melted butter
- 1 tsp vanilla essence
- ¾ cup milk
- 50 grams dark chocolate, grated
- 1½ cups warm milk

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Add all the ingredients into the bucket
3. Cover the machine and select the dessert mode, quantity and colour as desired
4. Press the start button and bake for 2 hours 20 minutes
5. Remove from the bucket and let it cool
6. Slice and serve





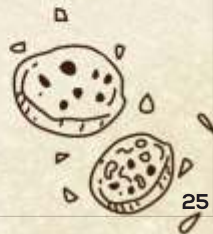
Chocolate Chip Cookie Dough

Ingredients

- 1 cup chocolate chips
- 1½ cups refined flour
- 1 cup butter
- ¾ cup powdered sugar
- ¾ cup brown sugar
- 1 egg
- 1 teaspoon vanilla essence
- ½ teaspoon baking soda

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Add butter, powdered sugar, brown sugar, egg, vanilla essence, refined flour, baking soda, chocolate chips and cover the bread machine
3. Select the dough mode and press the start button, it will take around 30 minutes
4. Use the dough as required. Shape the cookies and bake them at 180°C for 12-15 minutes





Mixed Fruit Jam

Ingredients

- 3 kiwis
- 2 green apples
- 2 mangoes
- 1½ cups sugar

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Add kiwi, green apple, mango and sugar together in the bucket and cover the bread machine and select the jam mode. It will take around 1 hour 20 minutes to make the jam
3. Remove the bucket from the machine and let the jam cool
4. Store in an airtight container and use as require





Orange Marmalade

Ingredients

- 4 oranges
- 2 cups sugar
- 2 tablespoons lemon juice

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Remove the skin of the orange, take out the segments and chop it. Julienne the peel
3. Add the orange segments, peels, sugar and lemon juice in the bucket, cover the bread machine and select the jam mode. It will take around 90 minutes to make the marmalade
4. Remove the bucket from the machine and let the marmalade cool
5. Store in an airtight container and use as required





Green Apple And Kiwi Jam

Ingredients

- 2 green apples, peeled and chopped
- 2 kiwis, peeled and chopped
- 3 tablespoons sugar
- 1 teaspoon lemon juice
- A pinch of salt

Method

1. Insert the bucket in to the Regalia Bread Maker and fix the blade
2. Add green apples, kiwis, sugar, lemon juice and salt in the bucket, cover the bread machine and select the jam mode. It will take around 90 minutes to make the jam
3. Remove the bucket from the machine and let the jam cool
4. Store in an airtight container and use as required





Pineapple Jam

Ingredients

- 1 pineapple, peeled and roughly chopped
- 1 cup pineapple juice
- 2 cups sugar

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Add the pineapple, pineapple juice and sugar in the bucket and cover the bread machine and select the jam mode. It will take around 90 minutes to make the jam
3. Remove the bucket from the machine and let the jam cool
4. Store in an airtight container and use as required





Sticky Date Pudding

Ingredients

- 1 cup chopped dates
- 1½ cups refined flour + for dusting
- 1 teaspoon baking soda
- 90 grams butter + for greasing
- 1 cup brown sugar
- 1 teaspoon vanilla essence
- 2 eggs beaten separately
- Toffee sauce as required

Method

1. Boil 1 cup water and add to the dates and set aside
2. Insert the bucket in to the Regalia Bread Maker and fix the blade
3. Add all the ingredients except the toffee sauce into the bucket along with the dates. Cover the machine and select the dessert mode, quantity and colour as desired. Press the start button. It will take around 1 hour 40 minutes
4. Remove from the bucket and let it cool
5. Pour the toffee sauce over and serve





Yogurt

Ingredients

- 500ml milk
- 2 tablespoons yogurt

Method

1. Heat the milk in a non-stick pan until warm. Remove from the heat, add yogurt and mix well. Pour the mixture into a sterilised glass jar and cover it with a lid
2. Remove the bucket from the Regalia Bread Maker and place the jar inside. Select the yogurt mode and press the start button. It will take around 8 hours to set the yogurt
3. Remove from the Regalia Bread Maker and refrigerate
4. Use as required





Vegetable Stir Fry

Ingredients

- 1 large potato, cut into 1 inch pieces
- 1 medium red bell pepper, cut into 1 inch pieces
- 1 medium yellow bell pepper, cut into 1 inch pieces
- 1 medium green capsicum, cut into 1 inch pieces
- 1 cup chopped fresh broccoli
- 1 cup chopped spring onions
- 2 teaspoons oil
- 1 teaspoon minced garlic
- 2 teaspoons minced fresh ginger root
- Salt to taste
- Crushed black peppercorns to taste

Method

1. Insert the bucket in to the Regalia Bread Maker and fix the blade
2. Add oil, garlic, ginger, potato, red bell pepper, yellow bell pepper, green capsicum, broccoli, spring onions, salt and crushed peppercorns into the bucket and close the bread machine
3. Select the stir-fry mode. Press the start button and cook for around 30 minutes
4. Serve hot



Pizza Dough

Ingredients

- 1½ cups refined flour + for dusting
- 20 grams fresh yeast
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 tablespoon oil

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Take yeast in a bowl. Add sugar and 1 tablespoon warm water and set aside for 2 minutes to activate
3. Add all the remaining ingredients to the bucket along with the activated yeast and $\frac{3}{4}$ cup water
4. Close the bread machine and select the dough mode. It will take around 90 minutes
5. Remove the dough from the bucket and let it cool
6. Use as required





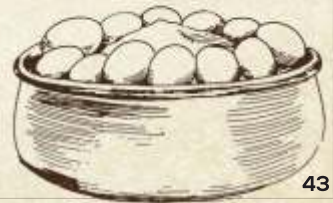
Roti Dough

Ingredients

- 2 cups whole wheat flour
- 1 teaspoon salt
- 2 tablespoons oil

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Add wheat flour, salt, oil and $\frac{3}{4}$ cup hot water in the bucket, close the bread machine and select the knead mode. It will take around 8 / 10 minutes
3. Remove from the bucket and cool
4. Use as required





Nachni Bhakri Dough

Ingredients

- 1½ cups ragi (nachni) flour + for dusting
- Salt to taste
- 1 tablespoon toasted sesame seeds (bhune til)
- 1 tablespoon ghee

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Add ragi flour, salt, ghee and ½ cup hot water (add more water if required) in the bucket, close the bread machine and select the knead mode. It will take around 8 / 10 minutes
3. Remove from the bucket and cool
4. Use as required





Bread Ka Halwa

Ingredients

- 8-10 bread slices
- 4-5tablespoons ghee
- 1 tablespoon finely chopped almonds
- 1 tablespoon finely chopped cashew nuts
- 1tablespoon raisins
- ¼ teaspoon green cardamom powder
- ½ cup khoya, grated
- 2 tablespoon sugar
- ¼ cup milk

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Heat ghee in a non-stick pan, add the bread and saute till golden. Add almonds, cashew nuts, raisins and mix well
3. Add the fried bread and nuts to the bucket along with green cardamom powder, khoya, sugar and milk and close the bread machine
4. Select the dessert mode and press start button. It will take around 1-2 hours to cook
5. Serve hot



Gujarati Handvo

Ingredients

- 2 cups flour of chana dal, urud dal & rice
- 2 cups water
- 1/2 cup bottle gourd (lauki/dudhi), grated
- 1/3 cup onion, grated
- 1 piece green chilli, finely chopped
- 1 tsp ginger, grated
- 1/2 tsp soda bi-carbonate (baking soda)
- 1/2 tsp mustard seeds (rai)
- 1 tsp sesame seeds
- 1/4 tsp asafoetida (hing)
- 4 tbsp curd
- 1/2 cup potato, grated
- 1/2 cup green peas
- 2 clove garlic, grated
- 1/2 tsp turmeric powder
- 1 tbsp sesame seeds
- Salt to taste
- 5 pieces curry leaves
- 1/2 piece dry red chili

Method

1. In a bowl take lentils & rice flour, add around 4 tbsp of curd and water. Mix well
2. Cover the handvo batter with lid and keep it aside for fermentation overnight
3. Once fermented, add grated vegetables: bottle gourd, potato, green peas and mix well
4. Also add chopped garlic, ginger, green chillies, turmeric powder, sesame seeds and salt
5. Mix the batter well and check the consistency. Add a little water if required
6. In a pan take a tablespoon of oil and temper the mustard seeds. Add curry leaves, dry red chili, asafoetida and sesame seeds. Mix all of these in the batter and add 1/2 tsp of soda bi-carbonate & lemon juice & temper it with oil, seeds and curry leaves
7. Pour the handvo mixture in Regalia Bread Maker in bake mode for 40 minutes
8. Handvo should get nice golden brown color on the top and properly cooked inside



Cinnamon Rolls

Ingredients

- 1 tablespoon cinnamon powder
- 4 cups refined flour + for dusting
- 3 teaspoons fresh yeast
- 1 teaspoon + 1 cup castor sugar + as required
- 1 teaspoon salt
- 1 cup warm milk
- 3 eggs
- 2 tablespoons butter + for brushing
- Icing sugar for dusting

Method

1. Insert the bucket into the Regalia Bread Maker and fix the blade
2. Take yeast in a bowl. Add 1 teaspoon castor sugar and 1 tablespoon warm water and set aside for 2 minutes to activate
3. Add refined flour in a bucket along with activated yeast and salt
4. Take milk in a bowl. Add castor sugar and 1 egg and mix
5. Separate the whites and yolks from the remaining eggs and add the whites to the milk mixture. Mix well
6. Add milk mixture in the flour mixture and close the machine
7. Select dough mode, quantity and colour as desired and press start button. It will take around 90 minutes
8. After 90 minutes, remove the dough from the machine bucket and knock-back well
9. Take some castor sugar in a bowl. Add cinnamon powder and mix well

10. Melt butter and spread onto the rolled out dough. Sprinkle sugar-cinnamon mixture evenly on top and roll tightly into a cylinder. Cut into medium thick slices
11. Remove the blade from the machine bucket and place thick slices on a bucket. Cover with a wet muslin cloth and set aside to prove for 15 minutes
12. Remove the muslin cloth, close the machine, select the bake mode and bake for around 30 minutes
13. Remove the cinnamon rolls from the bucket and let it cool
14. Dust with icing sugar and serve immediately







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