

FOOD PROCESSOR
SA 4052

GLEN

Live Better !



User's Guide & Recipe Book

We welcome you to the Glen family. A family that cares for your health and respects your taste.

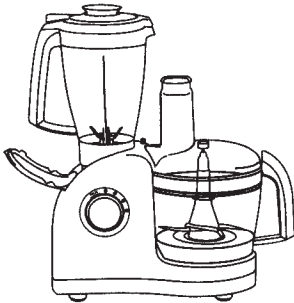
At Glen we have a reputation of bringing you the most innovative and advanced features to make your cooking convenient and enjoyable. The Glen SA 4052 with its modern streamline looks and new innovative features, bears the same distinctive mark of excellence.

In your kitchen you need to do over 16 tasks even before you start cooking. The Glen food processor does them all, from chipping, chopping, crumbing, crushing, mincing, mashing and julienning to kneading, grinding, juicing, blending, pureeing, shredding, slicing to whisking and much more. Lengthy kitchen chores reduced to just a few seconds.

Moreover with its low RPM it gives you the desired coarseness while processing food. A wide bowl, centralised feeder tube and sharp food grade blades ensure much better processing than conventional mixies. Manufactured under the stringest quality norms with the highest grade raw materials it comes with a powerful 700 W motor to ensure a trouble free performance for years to come.

To bring out the best of your new Glen food processor an array of exciting recipes, ranging from the everyday items to the exotic taste treats, are provided in this book. Each entry has been created especially for the Glen food processor. We hope you enjoy preparing these recipes as much as we enjoyed bringing them to you.

TECHNICAL SPECIFICATIONS



Voltage	:	230 V AC 50Hz
Power	:	700 W
Rating	:	30 minutes
Motor	:	Universal
Material (Basic Unit)	:	A.B.S.
(Bowl and cover)	:	Polycarbonate (Food Grade)
(Liquidiser Jar)	:	Polycarbonate (Food Grade)
(Grinder/Chutney Jar)	:	Stainless Steel (Food Grade)
Speed Control	:	PULSE OFF 1-Low, 2-Medium, 3-High
Motor Speed (RPM)	:	Liquidiser drive : 18000 (appx on speed 3) No Load. Food Processor drive : 1200 (appx on speed 1) No Load.
Weight	:	9 kgs approx
Carton Dimensions (mm) (w x d x h)	:	548 x 378 x 315
Capacity	:	
Processor Bowl	:	1.0 litres (0.75 litres for processing)
Liquidiser Jar	:	1.5 litres (0.80 litres for processing)
Grinder Jar	:	600ml/ 300g (depending on ingredients)
Chutney Jar	:	200ml/ 100g (depending on ingredients)

Specifications and features are subject to change without prior notice

CONTENTS

Identifying your Food Processor	4
Using your Food Processor	6
Using the Liquidiser Jar	8
Using the Grinder Jar / Chutney Jar	9
Using the Centrifugal Juicer	10
Using the Citrus Juicer	11
Processing Chart	12
Cleaning the Bowl, Blades, Lid and Pusher	13
Cleaning the Liquidiser/Grinder/Chutney Jar	14
Overload Protection	15
Safety Precautions	15

RECIPES

SOUPS

- FRENCH ONION SOUP 17
- SOUR 'N' HOT SOUP 17

STARTERS

- DHOKLA 18
- MOONG DAL DOSA 19
- SAMBAR 19
- HARE MASALE KA GOSHT 20
- SEEKH KABABS 20
- LASAUNI MURG 21

DRINKS

- NIMBU PANI 21
- AAM KA PANNA 22

CHUTNEY / SPICES

- TAMATAR KI CHUTNEY 22
- COCONUT CHUTNEY 23
- PUDEENA CHUTNEY 23

- SONTI 24
- GARAM MASALA 24
- SAMBAR POWDER 25

MAIN DISHES

- TANDOORI NAN 25
- SARSON KA SAAG 26
- HARI MIRCHI KA SALAN 26
- BUTTER CHICKEN 27

CHINESE DISHES

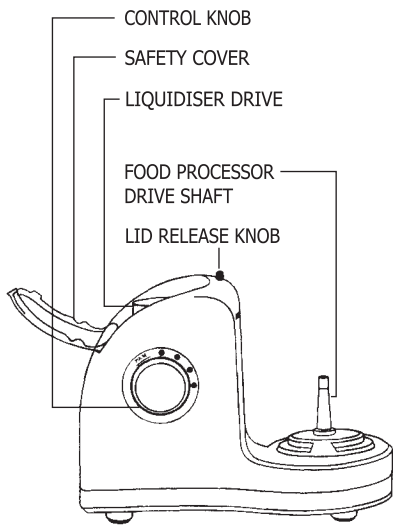
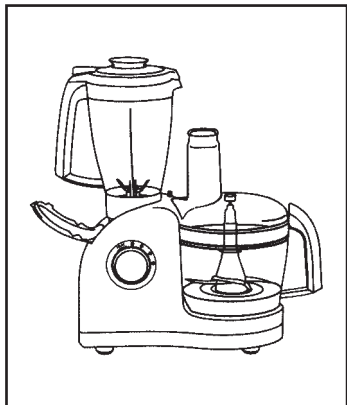
- SHREDDED LAMB IN HOT GARLIC SAUCE 28
- STIR FRIED SZECHUAN CABBAGE / BROCCOLI 28


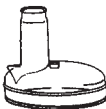



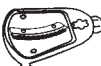







DESSERTS

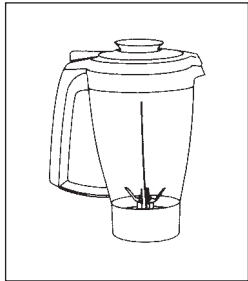
- GULAB JAMUN 29
- KULFI 30
- GAJAR HALWA 30

English Hindi Index

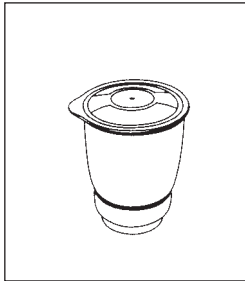
IDENTIFYING YOUR FOOD PROCESSOR



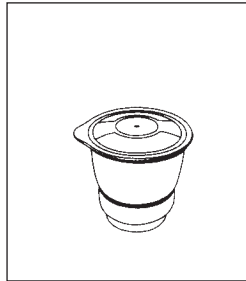
-  — FOOD PUSHER
-  — BOWL LID
-  — PLASTIC DISC
-  — SPINDLE
-  — SLICING DISC THICK
-  — SLICING DISC THIN
-  — CHIPPING DISC
-  — SHREDDING DISC
-  — COCONUT SHREDDING DISC (GRATING DISC)
-  — BOWL
-  — PLASTIC BLADE
-  — STAINLESS STEEL BLADE
-  — WHISKER DISC



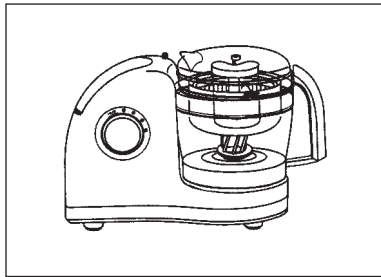
LIQUIDISER JAR



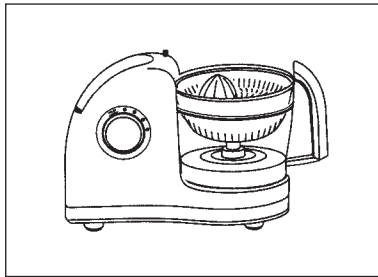
GRINDER JAR



CHUTNEY JAR



CENTRIFUGAL JUICER

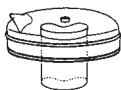


CITRUS JUICER

JUICER PUSHER



JUICER LID



FILTER MESH



JUICER BODY



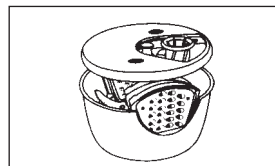
CONE



CITRUS FILTER BODY

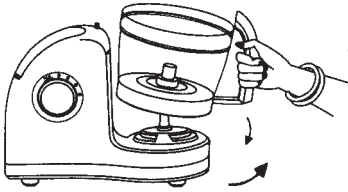


CONE DRIVE



ACCESSORIES STAND

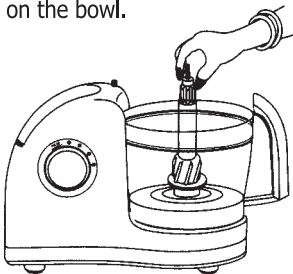
USING YOUR FOOD PROCESSOR



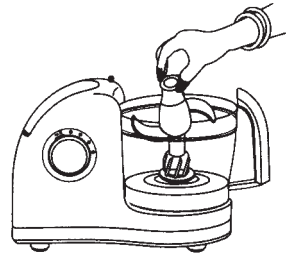
Before using ensure that the food processor is placed on a slab in a stable position. Lock the liquidiser drive safety cover.

The Glen food processor comes with an innovative new sealed bowl. Here the centre tube has been eliminated, to prevent the spillage of liquids especially while removing blades.

Lower the bowl on to the power drive shaft and turn anticlockwise to lock. The lugs on the basic unit should precisely fit the slots on the bowl.

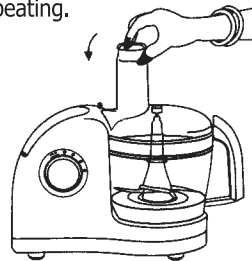


Lower the spindle onto the drive spindle inside the bowl, to fit properly.



Using the Blades

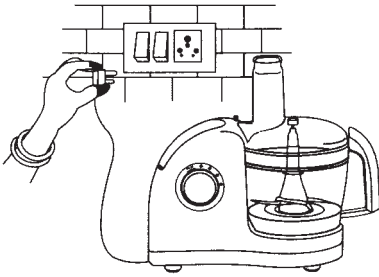
Select the blade to be used as per the function to be performed. The stainless steel blade is used for most functions like chopping, crumbing, crushing, mashing, mincing, pureeing etc. The plastic blade helps knead atta or is used for churning or beating.



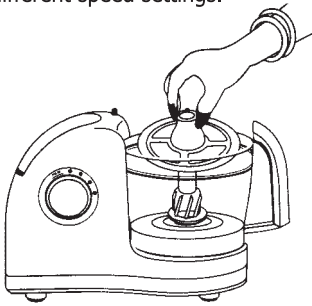
Add the food to be processed to the bowl. Place the bowl lid over the food processor bowl and rotate anti-clockwise to lock. The food to be processed can also be added through the feeder tube while the machine is functioning.

Note : The food processor will not function until the lid is locked properly.

To open the bowl lid, press the release knob and rotate the bowl lid clockwise.



Connect the food processor to a wall AC outlet. Switch ON or OFF using the knob. The coarseness of the food to be processed can be controlled using the three different speed settings.



Using the Whisker Disc

Place the whisker disc onto the spindle placed on the drive spindle. Ensure that it sits properly and settles down low inside the bowl.

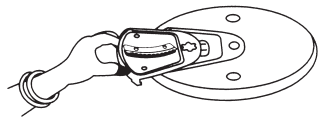
Add the food to be processed like egg or cream to the bowl. Place the bowl processor bowl and rotate anti-clockwise to lock. The food to be processed can also be added through the feeder tube while the machine is functioning.

The polycarbonate food Pusher can also be used as a measuring cup.

Using the Discs

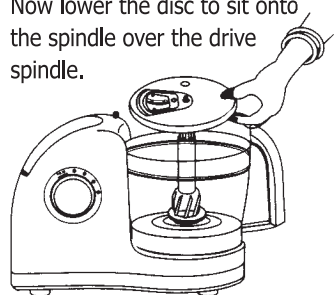
The food processor comes with a single plastic disc with four easy to fit interchangeable discs.

The chipping disc is used to make finger chips. The slicing disc is used to slice vegetables or fruits. There are two discs for thick and thin slicing. The shredding disc can be used for shredding vegetables like carrot, cucumber, potatoes or cheese. It can also help shred vegetables for chinese dishes. The coconut shredding disc (grating disc) is suitable for fine shredding of coconut.

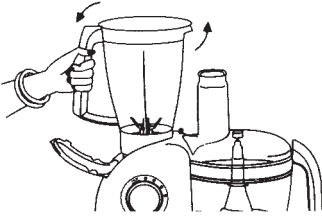


Select the blade and insert it into the plastic disc cavity, push down to ensure that it rests in position.

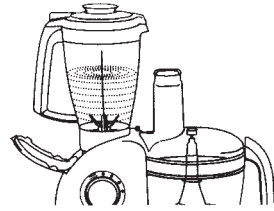
Now lower the disc to sit onto the spindle over the drive spindle.



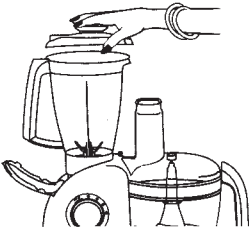
USING THE LIQUIDISER JAR



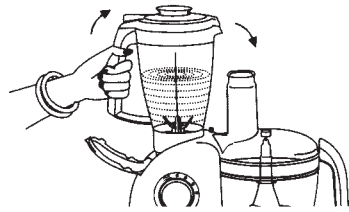
Open the safety cover on the liquidiser side by pulling it upwards. Place the liquidiser jar on to the drive and rotate anti-clockwise to lock.



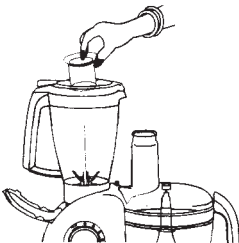
The liquidiser jar should not be filled more than $\frac{2}{3}$ of the jar capacity. Switch ON the machine and turn to position 1. The pulse position can be used for additional froth in milk shakes, coffee or lassi.



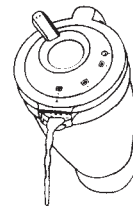
Add the ingredients to be processed. Place the lid on top of the liquidiser jar and rotate it anti-clockwise to lock.







Once the operation is complete switch OFF the machine and remove the liquidiser jar by rotating clockwise.



The central transparent cap of the liquidiser can be removed to add small ingredients during operation. The cap also doubles up as a small measuring jar by virtue of its markings.

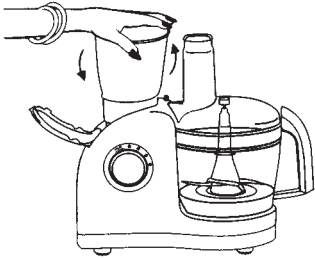


-  Open
-  Close
-  Sieve
-  Unlock

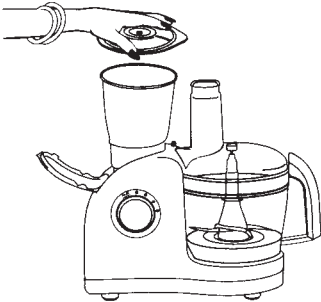
The liquidiser jar comes with a unique multi-flow lid. Slide the pointer near the handle to adjust the opening in the jar to either open, sieve or closed setting. Now conveniently choose your shake with or without ice.

USING THE DRY GRINDER JAR/ CHUTNEY JAR

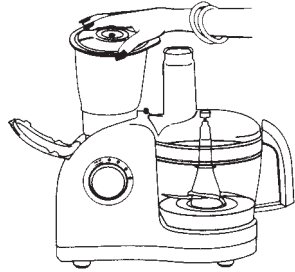
The blades of the grinder and chutney jar are made up of special food grade 304 stainless steel that do not affect the food quality even when they get heated up.



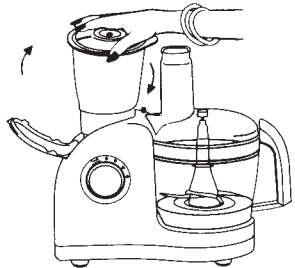
Place the grinder jar / chutney jar on to the drive and rotate anti-clockwise to lock. Ensure that the knob is at OFF position.



Add the ingredients to be processed. Place the lid on top of the grinder jar / chutney jar and press down to close. Hold the lid firmly and switch ON. Hold the lid during processing to avoid spillage.

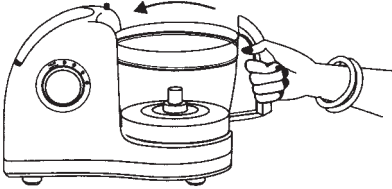


The grinder jar / chutney jar should not be filled more than $\frac{2}{3}$ of the jar capacity. Switch ON the machine and turn to position 1 and gradually to higher positions if required. Give a break of 1 minute after three minutes running.

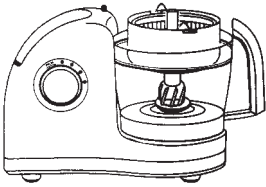


Once the operation is complete switch OFF the machine and remove the grinder jar / chutney jar by rotating clockwise. Handle carefully as it may be hot.

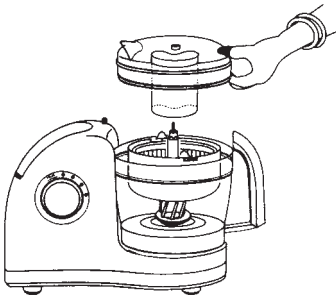
USING THE CENTRIFUGAL JUICER



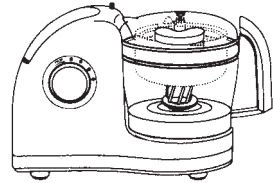
Close the safety cover on the liquidiser side. Place the bowl on the food processor drive shaft and turn anti-clockwise to lock. Lower the spindle inside the bowl.



Place the filter mesh inside the juicer body and rotate it clockwise to lock. Place the assembly on to the drive spindle.



Place the juicer lid on top of the food processor bowl and rotate anti-clockwise to lock.

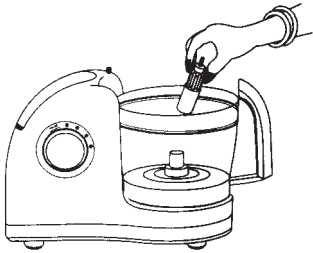


Switch ON the food processor to position 1. Insert the pre-cut hard fruits or vegetables to be juiced through the feeder tube. Gently Push down with the pusher. The juice gets collected in the food processor bowl while the pulp accumulates along the walls of the filter. To extract more juice you may run the juicer at speed 2/3 for a while, once the filter mesh is full with the pulp.

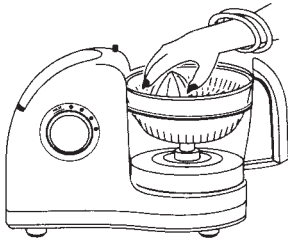
For cleaning remove the filter, shake in a bin and wash under tap water.

Note : Remove the pulp & restart in case of excessive vibrations during juicing. (Irregular pulp collection on the filter can cause vibrations) Press the release knob and rotate the juicer lid clockwise to open.

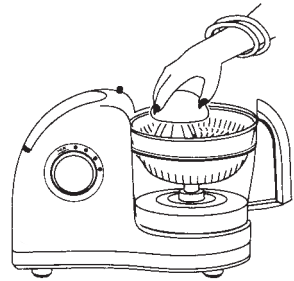
USING THE CITRUS JUICER



Place the bowl on the processor drive shaft and turn anti-clockwise to lock. Place the cone drive on to the food processor drive spindle.



Fit the filter body on to the Food processor bowl. Rotate anti-clockwise to lock. Place the cone into the axis of filter body. Check function using Pulse.



Switch ON the machine and turn to speed 1. Cut the citrus fruit to be juiced into two halves. Hold the fruit and gently press against the cone for juicing. The juice collects in the bowl.

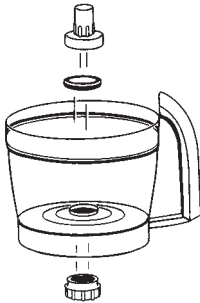
Press the release knob and rotate the filter body clockwise to unlock.

PROCESSING CHART

BLADES	FUNCTION	SPEED
Slicing Disc	Slicing of onions, potatoes, radish, coconut, cucumber etc.	1
Shredding Disc	Shred carrots, radish etc.	1
Chipping Disc	For finger chips, cabbage cutting etc.	1
Coconut Shredding	For coconut grating	1
Kneading Blade	Atta Kneading (250 gms) For removing shell of green peas	1 2
Chopping Blade	Chopping onion, leafy vegetables Mincing meat for keema Crumbing bread Tomato pureeing Potato mashing Mixing batters	1 & 2
Whisker Disc	Whisking eggs Churning cream for butter	1 & 2
Liquidiser Jar	Making shakes & lassi	1,2 & 3
Grinder Jar	Grinding dals & spices	1,2 & 3
Chutney Jar	Preparing chutney & pastes	1,2 & 3
Citrus Juicer	Extracting juice from citrus fruits (mausmi etc.)	1
Centrifugal Juicer	Extracting juice from hard fruits, like apple, pineapple & vegetables like carrot	1 & 2

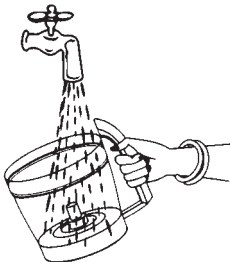
CLEANING THE BOWL, BLADES, LID & PUSHER

Unplug the food processor from the mains. Disassemble the pusher, bowl lid, bowl and remove the blades/discs.



It is recommended to unscrew the drive spindle/nut while cleaning. Hold the drive spindle and turn the nut clockwise to open. Wash with clean water and fix again. Ensure that no food particles are left on the rubber seal, to prevent leakages.

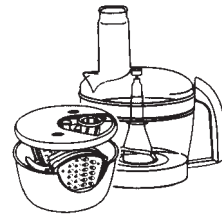
Wash the bowl, bowl lid and the pusher in tap water. Use soapy water and sponge to remove oily substances or deposits. Do not use metal-nylon brushes or boiling water.



The SS blade, plastic blade and the whisk disc have been specifically designed with minimum bends and edges so as to prevent food particles from depositing on them.

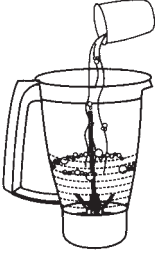
Unlock the discs from the plastic disc. Clean the blades or disc in tap water. Handle these carefully as they have very sharp edges.

When the appliance is stored for long durations, it is advisable to apply edible oil on the SS cutting blade.

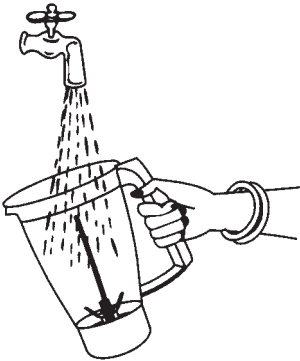


Most of the accessories like the disc, blades & spindle can be placed and stored in the compact accessories stand. The entire rack can be conveniently placed inside the bowl, so as to occupy minimum shelf space.

CLEANING THE LIQUIDISER/ GRINDER / CHUTNEY JAR



Pour a little liquid soap and water into the liquidiser / chutney jar, close the lid and run it on position 1 for a few seconds.



Pour out the soap solution and wash with tap water.

For the dry grinding jar remove the contents from the jar. Wipe the jar with a dry cloth and store.

OVER LOAD PROTECTION



To protect the motor from overload, an overload protection device is installed under the base of the basic unit. The rating of the same has been kept low (2.5 amp) so that in case of overload, it trips and safeguards the expensive motor. Remove the excess material from the jar, in case the motor stops. Allow the motor to cool for 2/3 minutes, then press the plunger. Now the food processor is ready to start again.

Note : Overload protection plunger is to be pressed to restart only after 2/3 minutes.

SAFETY PRECAUTIONS

- Keep the machine away from direct heat and sunlight, at a suitable height on a flat surface for easy operation.
- Do not use on top of a cloth or plastic sheet as these may get sucked in and block the ventilation slots on the bottom of the machine.
- Do not use the food processor empty.
- Do not allow children to handle the food processor.
- Do not attempt to attach or remove the blades or jars while the drive shafts are still in motion.
- Do not push the food through the feeder tube with fingers or spoons etc, always use the food pusher provided.
- Do not immerse the basic unit in water.
- Remove the blade / disc before emptying the contents.
- Handle the blades / discs with care as they are very sharp.
- Do not allow the food collected in the bowl to accumulate so much so as to touch the discs during operation. This could thrust the disc upwards and could cause damage.
- Always use the spatula for scraping off the contents from the side wall of bowl / jars.
- Before running the machine ensure that the jars and lids are firmly placed and locked. Do not remove or replace jars when the motor is on.
- Do not overload the machine.
- In case of smoke or smell put off the machine.



RECIPES



FRENCH ONION SOUP

You will need :

8 (450 gms.) Onions • 50 gms. Butter • 3 cloves Garlic • 2 tbsp. Flour • 6½ cups (1.5 Litres) Stocks or Water and Stock Cubes • 50 gms. Cheese • 1 tsp. Mustard • 5-6 slices Bread • Salt and freshly ground Black Pepper to taste • 2 tbsp. Sherry

How to Prepare

.....

- Halve onions. **Slice** with 2 cloves of garlic.
- Heat butter. Add sliced onions and garlic and cook over moderately low heat, stirring every now and then to prevent sticking, until the onions are golden brown. This will take about 30-40 minutes, but care must be taken not to allow the onions to burn.
- Add flour and stir till flour is also brown.
- Gradually add stock and sherry stirring continuously until all the stock has been used and the soup has come to boil.
- Season with salt and pepper and simmer for 20 minutes.
- Place cheese with remaining garlic clove in the Food Processor Bowl. **Chop** fine. Add mustard and **blend** well.
- Spread cheese mixture on one side of toasted bread.
- Place slice in soup bowls. Pour in the soup and when the slices of bread have risen to the top, place the bowls under a hot grill until the cheese turns golden brown. Serve hot.

SOUR 'N' HOT SOUP

You will need :

• 6 cups (1.3 litres) Chicken Stock • 1 Carrot • ¼ Cabbage • 4 (330 gms.) Capsicums • 75 gms. Beans • 75 gms. Beans Sprouts • 3 Mushrooms soaked in water • 100 gms. Peas or Sweet Corn • 3 cubes Panner • 3 tbsp. Vinegar • 4 tbsp. Soyabean Sauce • 1 tbsp. Chinese Chilly Sauce • 2 tbsp. Cornflour (heaped) • 2 tbsp. Sherry • 1 Egg White

How to Prepare

.....

- Bring the chicken stock to boil. Add salt and pepper.
- Mix vinegar, soyabean sauce, Chinese chilly sauce and sherry. Stir cornflour in ¼ cup cold water. Add this mixture to the boiling stock. Stir constantly.

- Place cabbage wedges horizontally in the Feeder Tube. **Shred** using firm pressure. Then position carrots horizontally in the Feeder Tube. **Shred** using firm pressure. Follow the same procedure for the capsicums and beans.
- Add the shredded vegetables, panner and bean sprouts to the boiling stock. Simmer for 15 minutes.
- Add lightly beaten egg white, stirring continuously.
- Check seasoning and serve hot.

DHOKLA

You will need :

- 2 cups (200 gms.) Bengal Gram • $\frac{3}{4}$ cup (80 gms.) Black Gram • $\frac{1}{2}$ " Ginger
- 8 Green Chillies • 6 tbsp. (90 gms) Oil • 1 tsp. Mustard Seeds • a pinch of Asafoetida • 3-4 Curry leaves • $\frac{1}{2}$ tsp. Sugar • 1 tsp. Baking Soda • 2 tsp. Salt • $\frac{1}{2}$ tsp. Turmeric • 1 cup (275 gms.) Curd • 2-3 tbsp. Lemon Juice or Tamarind Water

How to Prepare

- Mix the two cup grams and soak for 5-6 hours.
- Place the grams in the Food Processor Bowl. Add curd, sugar and salt. **Grind** until a fine texture is obtained. Remove to a bowl.
- **Grind** ginger, asafoetida and 2 green chillies. Add to the above mixture.
- Add all the remaining ingredients except baking soda and lemon juice/tamarind water and leave for 12 hours or till the mixture starts to ferment.
- Add baking soda and 1tsp. lemon juice. Mix well and pressure cook the mixture for 20 minutes.
- Heat oil and fry mustard seeds and curry leaves. Add to steamed mixture.
- Remove from pressure cooker and cut into small pieces.
- **Slice** and seed the remaining green chillies. Soak them in the lemon juice/tamarind water. Pour the juice over the small pieces and serve garnished with green chillies.

MOONG DAL DOSA

You will need :

- 1 1/3 cups (200 gms.) Green Gram • 1 tbsp. chopped Ginger • 3 chopped Green Chillies • 1 tsp. Salt • 1/2 tsp. Red pepper • 1/2 tsp. Garam Masala • 1/2 tsp ground Cumin Seeds • 1 tsp. ground Coriander Seeds • Oil for frying.

How to Prepare

.....

- Soak green gram for 5 hours.
- Drain and transfer to Food Processor Bowl. Add ginger, green chillies, a little water and **grind** till a smooth paste is formed. The batter should be of pouring consistency. Add seasoning. Mix well.
- Heat tawa. Smear a little oil. Pour ladleful of batter. Spread to form a thin pancake. Pour a tsp. of oil around and over it. cook for 2-3 minutes. Turn the other side and cook for a minute or two.
- Serve with chutney.

SAMBAR

You will need :

- 2 cups (200 gms.) Yellow Lentils • 4 (200 gms.) Onions • 2 tbsp. grated Coconut • 4 tsp. Salt • 1 tsp. Mustard Seeds • 1 spring of Curry Leaves • 50 gms. Tamarind • A pinch of Turmeric and Asafoetida • 2 tbsp. Sambar Powder • Oil for frying

How to Prepare

.....

- Soak tamarind in water.
- Cook lentils on low heat with salt and turmeric till the grains break partly.
- Transfer lentils to Food Processor Bowl. **Grind** to form a smooth paste.
- Heat oil. Add quartered onions and fry to separate the layers. Add mustard seeds, curry leaves, asafoetida dissolved in little water, grated coconut and sambar powder. Cook for a few minutes.
- Add tamarind water to the lentils.
- Add onion mixture and bring to boil. Reduce heat after a minute.
- Coarsely chopped fried tomatoes can be added to the sambar before serving.

HARE MASALE KA GOSHT

You will need :

- 450 gms boneless tender Lamb • 3 tbsp. (45 gms.) Ghee • 6 Spring Onions
- 12 cloves crushed Garlic • 1" Ginger • 50 gms Coriander Leaves • 2 Green Chillies • 50 gms Mint • 1 cup (225 ml.) Water • ½ tso Garam Masala • 4 tbsp. Basil Leaves • 4 (200 gms.) Tomatoes • ½ cup (140 gms) Curd • Vinegar for coating meat.

How to Prepare

- Remove fat and cut meat into 1" cubes. Add salt and vinegar. Fry lightly.
- Place quartered onion in Food Processor Bowl **Chop** fine.
- Fry the chopped onions lightly. Add the meat and fry for 5 minutes.
- Place garlic, ginger, green chillies, coriander leaves, quartered tomatoes and mint in the Food processor Bowl. **Chop** fine. Add curd. **Blend** into mixture for 30 seconds.
- Add this paste and salt to the meat, stir well and add water. Cover and cook on a slow fire stirring occasionally, for about 1½ hours or till the water dries up. If the meat is not tender add more water and continue to cook.
- Serve garnished with garam masala and chopped mint, basil and coriander leaves.

SEEKH KABABS

You will need :

- 500 gms. boneless Meat • ½ cup (150 gms.) Curd • 2 tbsp. (15 gms.) ground Parched Gram (Channa) • 1 tbsp. desiccated Coconut • 1½ tsp. Salt • 4-6 ground Cardamoms • 1 tsp. Red Pepper • 1 tsp. ground Mace • 1 pinch ground Nutmeg • 1 tsp. ground Cumin Seeds • 1 tsp. ground poppy Seeds • 3 tsp ground Black Pepper • Paste of 1½ "Ginger, 12 cloves Garlic, ½ 30gms.) Onion • 1 tbsp. (15 gms) Oil.

How to Prepare

- Place mutton in food processor Bowl. **Mince** into a fine paste.
- **Blend** all ingredients, except meat and oil, to make masala paste.
- Mix minced meat with the paste and leave for ½ hour to marinate.
- Shape the mixture over skewers in the form of seekhs.
- Apply oil on seekhs. Place skewers on a rack. Push rack into a preheated Grill Chamber with burner on 'high' position. Leave for a few minutes.

- Rotate skewers periodically to ensure uniform grilling. It takes about 10 minutes to cook.
- Remove and serve hot with slices of tomato, onion, cucumber, lemon wedges and mint chutney.

LASAUNI MURG

You will need :

- 1 (800 gms.-1kg.) Chicken • 4 small Cardamoms • 4 Cloves • 1½" Cinnamon
- 10 Peppercorns • 1 (60 gms.) Onion • 2 whole pods Garlic • 1 cup (275 gms.) Curd • 6 tbsp. (90 gms.) Oil • 1 tsp. Garam Masala • 4 Lemons • Salt to taste
- A bunch of Coriander Leaves.

How to Prepare

- Skin the chicken, Cut into 6-8 pieces. Prick the pieces with a fork.
- **Chop** coriander leaves. Remove.
- Place onion, peeled garlic, 1 tsp. salt and the juice of 2 lemons in the Food Processor Bowl. **Puree** till a coarse paste is formed.
- Rub paste on chicken pieces. Put aside the remaining paste.
- Heat oil. Add cardamoms, cloves, cinnamon and peppercorn when the oil is very hot. After 1 minute, reduce the heat to medium and remove the spices.
- Add the remaining paste to the oil and stir till golden brown.
- Add curd and continue stirring for 5 minutes.
- Add the chicken pieces and reduce the heat to low position. Cook for 15 minutes or until the liquid dries up.
- Garnish with garam masala and chopped coriander leaves. Serve hot.

NIMBU PANI

You will need :

- 2 2/3 glass (600 ml.) Cold water or Soda • 2 Limes • ¾ tsp. Salt • Freshly ground Black Pepper • Slices of Lime to decorate • 6-8 Ice Cubes • 4/5 tsp. Sugar.

How to Prepare

- Place the water/soda, lime juice, salt, sugar and black pepper in the Liquidiser Jar. **Blend** well to dissolve the sugar. Pour into glasses.
- Place ice cubes in the Food Processor Bowl. **Crush.**
- Add crushed ice to glasses, decorate with slices of lime and serve.

AAM KA PANNA

You will need :

- 4 large semi-ripe Mangoes • 4 tbsp. Sugar • A pinch of Salt • 1 tsp. ground White Pepper • 6 cups (750 ml.) Water

How to Prepare

- Soften the mangoes by pressing them all over.
- Spear with a fork and hold over a naked flame, turning frequently to scorch the skin completely. Cool slightly and peel off the skin.
- Place scrapped pulp in the Food Processor Bowl. Add sugar, salt and pepper. **Blend** well adding water through the Feeder Tube.
- Cook the mixture till it comes to a boil. Put aside to cool. Then pour into a glass jar.
- Store in the refrigerator, and serve when required.

TAMATAR KI CHUTNEY

You will need :

- 9 (450 gms.) Tomatoes • 1 1/8 cups (225 gms.) Sugar • 2/3 cup (150 ml.) Water • 2 Cloves Garlic • 2 Bay Leaves • 2/3 Cup (150 ml.) Malt Vinegar • 2 tsp. Cumin Seeds • 1tsp. Garam Masala • 1 tsp. Coriander Seeds • 1 tsp. Nigella Seeds • 1/2 tsp. Chilly Powder • 1 tsp. Salt.

How to Prepare

- Place the skinned tomatoes in the Food Processor Bowl. Chop coarsely.

- Dissolve sugar in water over a low heat.
- Add tomatoes, crushed garlic, bay leaves and all the remaining ingredients to the sugar syrup. Reduce heat and boil for 45 minutes, uncovered, until the mixture thickens and the tomatoes are reduced to a pulp. Stir from time to time to ensure that the mixture does not stick to the bottom.
- Allow the mixture to cool completely. Pour into a jar and store. Makes about 450 gms. Stay good for 2-3 weeks.

COCONUT CHUTNEY

You will need :

- 1 fresh Coconut • 2 cups (550 gms) Curd • 1" Ginger • 2 tsp. Oil • 1 tsp. Mustard Seeds • 2 Curry Leaves

How to Prepare

- Position coconut pieces in the Feeder Tube. **Shred**, using the coconut shredding disc.
- Remove to a bowl and stir in curd till a semi-thick consistency is obtained.
- Season with salt and ground ginger. Cool.
- When ready to serve, heat oil in a small saucepan. Add mustard seeds and curry leaves. When the seeds pop, remove the pan from the fire and pour contents over the coconut-curd mixture.

PUDEENA CHUTNEY

You will need :

- 100 gms. Mint • 50 gms. Coriander Leaves • 1 tbsp. Salt • tsp. ground Cumin Seeds • 2 Green Chilies • 2 tbsp. Lemon Juice • ½ (30 gms.) Onion • 2 tsp. Sugar

How to Prepare

- Put all ingredients in the Chutney Jar and **blend** to a smooth paste.
- Put in an air-tight bottle and refrigerate.
- Use as and when required.

SONTH

You will need :

- 115 gms. whole Green Mango • 3 1/3 Cups (750 ml.) Water • 3 tsp. Salt
- 1 tsp. dried Ginger • A pinch of Red Colouring • 1/2 tsp. Garam Masala • 300 ml. Jaggery • 30-60 gms. Sugar • 1tsp. Red Pepper • 1tsp. ground roasted Cumin Seeds

How to Prepare

- Boil whole green mango, red pepper and jaggery in 2 2/3 cups (600ml.) water until the dried mango slices are soft. Alternatively pressure cook and allow pressure to drop on its own.
- Pour into Food Processor Bowl and **Blend**, adding little water every now and then through the Feeder Tube till a smooth paste is obtained. Add salt, garam masala, ground dried ginger, cumin seeds and red colouring. Mix thoroughly.
- Dilute with 2/3 cup (150ml.) water if too thick and add a little more colouring to make it brick red.

GARAM MASALA

You will need :

- 1 tbsp. (20 gms.) Cardamom Seeds • 1 tbsp. (20 gms.) Cinnamon • 1 tsp (7 gms.) Cloves • 1 tsp. (7 gms.) Black Cumin Seeds • A pinch of Mace and Nutmeg

How to Prepare

- Lightly roast all ingredients on a tava.
- Grind all the ingredients together in the grinder jar. Pass through a fine sieve and store in an air-tight bottle. Keeps well for a fortnight.

SAMBAR POWDER

You will need :

- 1 tsp. dry Fenugreek Leaves • 2 tbsp. Bengal Gram • 4tsp. Coriander Seeds

How to Prepare

- Roast all ingredients mildly on low heat.
- Grind roasted ingredients.
- Store in an air-tight container.

TANDOORI NAN

You will need :

- 3½ cups (450 gms.) Flour • 25 gms. Fresh Yeast • ½ tsp. Salt • 1 lightly beaten egg
- ½ cup (150 gms.) Curd • 2 tbsp. (30 gms.) Vegetable Oil • 2 tbsp. Nigella Seeds • 2 tbsp. Poppy Seeds

How to Prepare

- Dissolve yeast in a little bit of warm water.
- Shift flour into a bowl with yeast and salt.
- Grease the Food Processor Bowl. Add flour and yeast mixture, beaten egg, curd and oil. **Blend** for approx. 1 minute or until the dough forms into a ball and leaves the sides of the Bowl.
- Grease a bowl and put dough in it. Turn the dough over so that both sides are greased. Cover with a damp cloth or polythene bag and leave it in a warm place for about 1 hour or until the dough has doubled in size.
- Put back into the Food processor Bowl and **blend** for a minute or two.
- Divide the dough into 8 equal portions.
- Preheat tava by placing in Grill Chamber for 10 minutes, with burner on 'high' position.
- Lightly roll out each portion into an oblong shape about 15 cms. long and about 7.5 cms. wide with one end tapered.
- Brush inside of nan with a little cold water. On the other side brush a thin layer of oil, sprinkle a few poppy and nigella seeds.
- Place nan on preheated tava for 3 minutes in the Grill Chamber with burner on 'low' position or until nan is risen and well done. Remove the nan and serve hot.

SARSON KA SAAG

You will need :

- 1 Kg. Sarson Ka Saag • 2 cups (450 ml.) Water • 25 gms. Jaggery • 1tsp. Salt
- 1 tsp. Ginger • 2 tsp. Makki ka Atta

For the tadka

- 50 gms. Butter/Oil/Ghee • 1 tsp. Ginger • ¼ tsp. Red Pepper

How to Prepare

- Wash the sarson ka saag and chop off the hard stems.
- Place saag in the Food Processor Bowl. **Chop** fine. Remove and repeat same procedure with the ginger.
- Place the saag in a pressure cooker containing boiling water and add jaggery, salt and ginger. Cover with lid. Reduce heat and cook for 15-20 minutes. Allow pressure to drop on its own. Remove the lid. Cover the pan with a deep plate. Put some water in the plate and cook for 15 minutes. Remove lid. Add makki ka atta. Stir it well. Cover and cook for another 15 minutes. Remove from heat and cool.
- Put into Food Processor Bowl and **blend**.
- For the tadka, heat the oil, fry the ginger lightly and add the red pepper. Stir well.
- Add half of the tadka to the sarson pulp and let it come to boil once or twice.
- Remove to heated serving dish and pour the remaining tadka on top.

HARI MIRCHI KA SALAN

You will need :

- 300 gms. Green Chillies • 4 (250 gms.) Onions • 1½" Ginger • 6 colves Garlic
- A few Curry Leaves • 1 bunch Coriander Leaves • 50 gms. dessicated Coconut
- 50 gms. Peanuts • 1 tbsp. ground roasted Coriander Seeds • 2 tbsp. roasted Cumin Seeds • 50 gms. Sesame Seeds • 100 gms. Tamarind soaked in warn water

How to Prepare

- Cut Green chillies lengthwise. Remove seeds.
- Heat oil and deep fry green chillies till transparent. Remove and place on absorbent paper.

- Halve onions and put in the Feeder Tubes. **Slice.**
- Fry onions in the same oil till golden brown.
- Roast the dessicated coconut separately on medium heat till golden brown in colour. Remove.
- Add peanuts and sesame seeds. Roast for 5 minutes. Remove.
- Place coriander leaves in Food Processor Bowl. **Chop** Coarsely. Remove.
- Place onions, coconut, peanuts, sesame seeds, coriander seeds, ginger, garlic and cumin seeds in the Food Processor Bowl. **Blend** into a thick paste.
- Heat oil. Add paste and cook for 5 minutes.
- Add coriander leaves, curry leaves and green chillies, stirring continuously.
- Add tamarind Juice and stir for 10 minutes.
- Remove from fire. Sprinkle chopped coriander leaves and garam masala. Serve hot.

BUTTER CHICKEN

You will need :

- For the marinade • 1 (1 kg.) Chicken • 1 tsp. Salt • 3 tbsp. Lemon Juice • A pinch of Red Colouring • 12 cloves Garlic • 2tsp. ground Coriander Seeds • 2 tbsp. Vinegar • 1 tsp. ground Cumin Seeds • 1 tsp. Red Pepper • 4 tbsp. Curd

For the Sauce

- 4 tbsp. Butter • 10 (500 gms.) Tomatoes • 2 tsp. Salt • 1/2 tsp. Lemon Juice • 6 tsp. Sugar • 8 tbsp. Cream • A bunch of Coriander Leaves

How to Prepare

The marinade

- Place all dry ingredients in the Food Processor Bowl. Blend for 10 seconds.
- Add the remaining marinade ingredients and blend till a paste is formed.
- Make cuts in the chicken and rub the paste on the chicken. Leave to marinate for 1/2 hour.
- Roast the chicken pieces in a grill till well done on all sides.

The sauce and the chicken

- Place coriander leaves in Food Processor Bowl. **Chop** and remove.
- Place tomatoes in the Food Processor Bowl. **Puree** till smooth.
- Add the remaining ingredients except the butter to the tomato puree.
- Heat the butter and fry chicken pieces for 5 minutes.
- Add sauce and leftover marinade mixture and cook over slow heat for 10 minutes.
- Serve garnished with garam masala and chopped coriander leaves.

SHREDDED LAMB IN HOT GARLIC SAUCE

You will need :

- 1 Kg. Lamb (Pasanda cut) • 3 ½ (200 gms.) Onions • 200 gms. Carrots • 1 (50 gms.) Onion • Paste of 1½" Ginger & 6 cloves of Garlic • 10 gms. Ajinomoto • 4 tbsp. (60 gms.) Cornflour • 4 tbsp. (60 gms.) Oil • 2¼ cups (500 ml.) Chicken Stock • 2 tbsp. (30 gms.) Tomato Ketchup • 2 tbsp. (30 gms.) Sugar • 2 tbsp. (30 gms.) Chinese Chilly Sauce • Salt to taste • Oil for frying

How to Prepare

- Place boneless lamb in Feeder Tube and **Slice** into strips using medium pressure. Remove to a bowl and add Chinese chilly sauce.
- Place halved onions in the Feeder Tube. **Slice** and remove to a plate.
- Place carrots horizontally in the Feeder Tube and **Shred** into Juliennes.
- Heat oil. Fry strips of lamb, onions and carrots. Remove.
- Place onion in Food Processor Bowl. Puree for 30 seconds.
- Saute onion paste.
- Place Chinese chilly sauce, sugar, salt, tomato, ketchup, paste of garlic and ginger and ajinomoto in Food Processor Bowl. **Blend**.
- Add mixture to sauteed onion paste.
- Add lamb, onions, carrots and stock. Cook.
- Thicken with cornflour and serve hot.

STIR FRIED SZECHUAN CABBAGE / BROCCOLI

You will need :

- 500 gms. Cabbage or Broccoli • 3 tbsp. Oil • 1 ½ tbsp. chopped Garlic • 1½ cup (110 ml.) Water • 1 Chicken Cube • 1 tbsp. Chopped Ginger • 6 heads of Spring Onions

For the Sauce

- ¾ cup (170 ml.) Water • 1 tbsp. Wine • 1 tsp. Soyabean Sauce • 1 tsp. Monosodium Glutamate • 1 tbsp. Sugar • ½ tbsp. Cornflour • 1 tbsp. Water • 2 tsp. Chinese Chilly Sauce.

How to Prepare

- Cut cabbage into wedges and place vertically in the Feeder Tube. **Slice.** Remove. If using broccoli, cut the stems. **Slice** heads of spring onions. Remove.
- Place all the ingredients for the sauce in the Food Processor Bowl. **Blend.**
- Heat 3 tbsp. oil. Brown garlic, spring onions, ginger and add cabbage / broccoli. Add chicken cube, water, Chinese chilly sauce, ¼ tsp. salt and cook till cabbage/ broccoli is soft. Add the blended sauce ingredients to the cabbage / broccoli and cook until thick.

GULAB JAMUN

You will need :

For the syrup : 2½ cups (510 gms.) Sugar • 2½ cups (540 ml.) Water • 1 tbsp. Milk.

For the balls : 85 gms. Khoa • ½ cup (75 gms.) Flour • 1/8 tsp. Baking Powder • 170 gms. Panner • ½ cup (70 gms.) Castor Sugar

For trying : 2 cups (455 gms.) Ghee

How to Prepare

- Make a sugar syrup with 2½ cups sugar and water. Add milk to the boiling syrup. Strain through a muslin cloth and cool.
- Place khoa in Food Processor Bowl and **blend** it till a smooth dough is formed. Add panner and **blend** together well. Add sieved flour, baking powder and sugar through the Feeder Tube. **Blend** well. Leave the dough to rise.
- Divide the dough into small balls.
- Fry the balls in hot ghee over a medium fire, till evenly browned.
- Drain, cool and soak in syrup for 2-3 hours or overnight.
- Boil till the balls become soft and serve with the syrup.

KULFI

You will need :

- 4¼ cups (960 ml.) Milk • ¾ cup (170 gms.) Sugar • 3-4 drops Kewra Essence • 2 tbsp. Cornflour • 85-115 gms. Khoa • 2/3 cup (150 ml.) Cream • 15 gms. blanched Pistachios • 15 gms. blanched Almonds

How to Prepare

- Bring milk to boil. Reduce heat and simmer for 45 minutes until thick.
- Add cornflour dissolved in cooled milk or water and cook till mixture is of pouring consistency.
- Finely **chop** almonds and pistachios and keep aside.
- **Whisk** cream till frothy.
- Pour mixture into Food Processor Bowl. Add sugar and **blend** thoroughly.
- Cool Add khoa, kewra essence, chopped almonds, pistachios and whipped cream.
- Pour mixture into kulfi cones and freeze.
- When serving, rub cones with palm of hands. This will help kulfi to come out of the cone easily.

GAJAR HALWA

You will need :

- ½-¾ cup (115-140 gms.) Pure Ghee • 900 gms. Carrots • 1½ cups (280 gms.) Sugar • ½ cup (120ml.) hot Water • 230 gms. Khoa • 4 Silver Leaves (optional) • ground Cardamom Seeds

How to Prepare

- Position carrots in the Feeder Tube. **Shred**.
 - Heat ghee. Add ground cardamom seeds and stir over a slow fire for a few minutes.
 - Add shredded carrots and cook uncovered over medium heat for 5 minutes. Cover pan, reduce heat and simmer till nearly cooked and dry for approx. 10-15 minutes.
 - Prepare sugar syrup with 1½ cups sugar and ½ cup hot water to a caramelized consistency.
 - Add sugar syrup to the carrots and cook till the mixture is dry.
 - Add the khoa. Stir in well.
 - Remove pan from fire. Decorate with silver leaves.
- Optional : Almonds and pistachios for garnishing if required.

ENGLISH-HINDI INDEX

Asafoetida	Heeng
Bay leaf	Tej patta
Black gram	Urad dal
Capsicum	Simla mirch
Cream	Malai
Curd	Dahi
Cottage Cheese	Paneer (prepared from curd)
Cardamom-green	Choti elaichi
Clove	Laung
Coconut	Khopra, Nariyal
Coriander	Dhania
Cumin	Jeera
Curry leaves	Kadi patta
Flour	Maida
Garlic	Lahsun
Ginger	Adrak
Green chillies	Hari mirch
Mace	Javitri
Nigella seeds	Kalonji
Nutmeg	Jaifal
Peanuts	Moongphali
Poppy seeds	Khus Khus
Red pepper	Degi mirchi
Saffron	Kesar
Spinach	Palak
Tamarind	Imli
Turmeric	Haldi

WARRANTY

THIS GLEN Food Processor is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of one year from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge. The motor is fully warranted against any manufacturing defects for a period of 5 years from the date of manufacture (inscribed on the motor).

Terms to Warranty

- The Bill/Cash Memo should be presented.
- No repair work should be carried out by any unauthorised person.
- The Food Processor should be used as per the directions given in the user's guide. Any defects caused by improper or reckless use are not covered under guarantee.
- No modification/alteration of any nature is made in the Food Processor.

The company accepts no responsibility for any consequential losses arising out of misuse or negligence on the part of the user.

PRODUCT : FOOD PROCESSOR SA 4052

DATE OF PURCHASE _____

SERIAL NUMBER _____

NAME OF OWNER _____

ADDRESS _____

BILL NO. _____ DATE _____

DEALER'S STAMP & SIGNATURE

GLEN

Live Better !

Glen Appliances Pvt. Ltd.

Customer Care & H.O.

I-34, DLF Industrial Area Phase-I, Faridabad - 121 003, INDIA

Phone : 0129-2254191 Fax : 0129-2274344

E-mail : cr@glenindia.com Website : www.glenindia.com

Customer Care Toll Free 92666-55555