

GLEN

Live Better !

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. Your newly acquired Glen tandoor bears the same distinctive mark of excellence.

To bring out the best of your new Glen tandoor an array of exciting recipes are provided in this book. Each entry has been created especially for the Glen tandoor. We hope you enjoy cooking these recipes as much as we enjoyed bringing them to you.

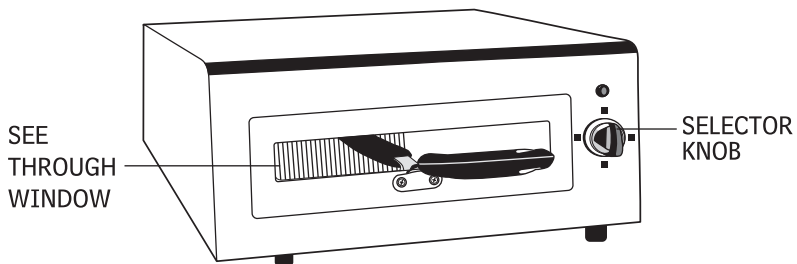
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RECIPES

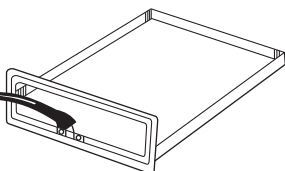
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IDENTIFY YOUR TANDOOR

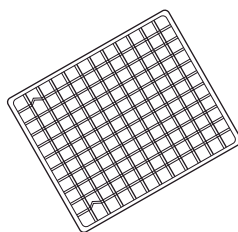


BASIC UNIT

Handle



SLIDING TRAY



WIRE RACK

SETTING UP YOUR TANDOOR

- Unpack the Tandoor and accessories.
- Position the Tandoor in a suitable place.
 - ♦ Please ensure that the Tandoor is kept 8" away from the rear wall and 8" away from other appliances.
 - ♦ Make sure that the Tandoor is out of children's reach as the outer surface becomes very hot, when in operation.
 - ♦ To avoid risks of fire, keep curtain or any inflammable material away from the Tandoor.
- The Tandoor is to be used on 6 amp. electric power supply socket.

PRELIMINARY OPERATION

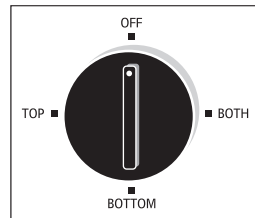
- Insert the plug of the Tandoor into the socket.
- Set selector knob to position 'BOTH'
- Slide out the tray of the Tandoor after 5 minutes. First use might result in a peculiar odour and some smoke, which is absolutely normal.

CONTROL KNOB

• Selector Knob

The Selector Knob has 4 possible settings - 'TOP', 'BOTTOM', 'BOTH', 'OFF', Each has its own special function.

Selector Knob



Position	Application
Top	Grilling, Toasting, Roasting
Both	Tandoor
Bottom	Roasting

USING THE TANDOOR

- Preferably, the Tandoor should be pre-heated for 7-10 minutes, for better results.
- Place the food to be processed on the tandoor tray.
- Slide the tray into the tandoor chamber.
- Set the selector knob as per requirement.

SAFETY PRECAUTIONS

- Keep the Tandoor away from direct heat and sunlight.
- Do not place the Tandoor against the wall, provide a space of 8" between the wall and the appliance. Ensure that it does not come in contact with curtains or other sensitive material.
- Do not remove the tray or wire rack with bare hands, always use the tray handle and gloves.
- Do not touch the exteriors of the appliance as the metal surfaces are very hot during operation or immediately after use.
- Do not immerse in water or use any abrasive cleaner. Use damp cloth to wipe the exteriors of the Tandoor. Do not allow droplets to enter the heating plate.
- Do not operate on cloth or vinyl tables, rubber mats, carpet etc.
- Do not splash water on the glass when it is in operation as it may crack the glass.
- Do not allow the food or aluminum foil to come in contact with the elements.
- Do not put plastic or lacquered utensil inside or on top of the Tandoor.

SPECIFICATIONS

Power 1000 W

Voltage 230V AC 50Hz

RECIPES

MASALA CHEESE TOAST



You will need :

8 slices of Bread (white or brown),
50 gms. Butter, 200 gms. Grated
Cheese, ½ tsp. Mustard Powder,
3 (150 gms.) Onions, 2 (100 gms.)
Tomatoes, 1 tsp. Fresh Green
Coriander

How to Prepare

- Butter one side of 4 slices
- Chop fine onions, tomatoes and coriander.
- Mix with all the other ingredients so that the mixture can be easily spread.
- Spread ⅓ th of the mixture on the buttered side of each slice.
- Place in Tandoor.
- Set the selector knob to 'Both' position. Toast for 2-3 minutes or more depending upon the required crispness.
- Serve hot with tomato or Tobasco sauce.

Serves Four

ITALIAN PIZZA



You will need :

For the Dough

¾ cup (400 gms.) Flour, 3 tbsp. (40 ml.)
Milk, 25 gms. Fresh Yeast, 1 Egg,
1 tsp Salt, 80 gms. Butter

For the Spread

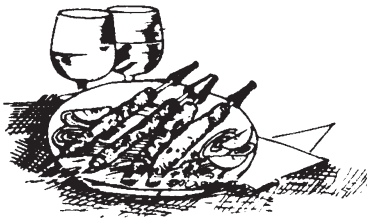
8-10 (500 gms.) Tomatoes, 2 (100 gms.)
Onion, 4 cloves Garlic, ½ tsp. Pepper,
100 gms. Butter, 1 tsp. Salt, 3-4 Basil
Leaves, ½ tsp. Oregano, ⅓ cup (75 gms.)
Refined Oil, 1 tsp. Cornflour, 350 gms.
Mozzarella Cheese, Boiled juliennes of
Capsicum, Slices of Salami or Pepperoni
can be added for a non-veg variation

How to Prepare

- Mix the ingredients for the dough to form a smooth ball. Cover with a polythene sheet and keep aside for an hour for it to rise.
- Chop onions, garlic and fry in the oil.
- Add pureed tomatoes and cook for 2-3 minutes.
- Add salt, pepper and basil leaves. Cook till paste thickens. Add cornflour to thicken further.
- Spread dough on a greased pizza tray. Put into preheated Tandoor.
- Pull out the tray after 3 minutes, spread the pizza spread and top with thinly sliced Mozzarella cheese and any other desired topping. Sprinkle oregano. Place back in the Tandoor.
- The pizza top will get brown as the cheese melts.

Serves Six

SEEKH KABAB



You will need :

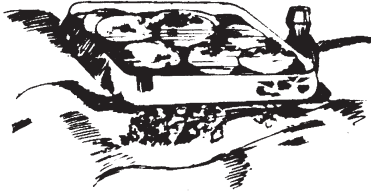
500 gms. Minced Meat, $\frac{1}{2}$ cup (150 gms.) Curd, 2 tbsp. (15 gms.) Parched Gram (Channa), 1 tbsp. Desiccated Coconut, $1\frac{1}{2}$ tsp. Salt, 4-6 Cardamoms, 1 tsp. Red Pepper, 1 tsp. Mace, 1 tsp. Nutmeg, 1 tsp. Cumin Seeds, 1 tsp. Poppy Seeds, 1 tsp. Black Pepper, $1\frac{1}{2}$ " Ginger, 12 cloves Garlic, $\frac{1}{2}$ (30 gms.) Onion, $1\frac{1}{4}$ tbsp. (15 gms.) Oil

How to Prepare

- Grind all the ingredients except meat, curd and oil.
- Add curd to make a masala paste.
- Mix minced meat with the paste and leave for $\frac{1}{2}$ hour to marinate.
- Roll like a seekh.
- Apply oil on seekhs. Put on the wire rack. Push into a preheated tandoor.
- Set the selector knob to 'Both' position. Allow to cook for about 7-8 minutes.
- Remove and serve hot with slices of tomato, onion, cucumber, lemon wedges and mint chutney.

Serves Four

MALAI KABAB



You will need :

250 gms. Minced Mutton, 1 slice Wheat Bread, Milk to soak the bread, 1 (30 gms.) Onion, 2 Green Chillies without seeds, 1 tsp. Salt, ½ tsp. Red Pepper, ½ tsp. ground Coriander seeds, Flour for rolling kababs, 1 Egg

For Garnishing

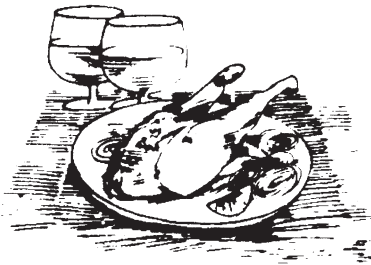
½ tsp. Salt, 1 tsp. Garam Masala, 2 shredded Green Chillies, ½ tsp. Red Pepper, 1 tsp. chopped Coriander Leaves

How to Prepare

- Mince the meat.
- Soak slice of bread in milk.
- Chop fine onions, ginger, green chillies and coriander leaves and mix with minced mutton, soaked bread (after squeezing out the milk), salt, red pepper, ground coriander seeds, garam masala and egg.
- Knead for 5 minutes. Divide mixture into 3 equal parts. Shape into round and flat cakes about 1½" in diameter and roll in dry flour.
- Fry in little hot ghee till browned from all sides.
- Place in a pyrex dish and pour sour cream. Sprinkle salt, red pepper, garam masala and coriander leaves.
- Set the selector knob to 'Top' position and grill for approx 7 minutes. Serve hot.

Serves Four

TANDOORI CHICKEN



You will need :

1 Chicken (cut at joints or whole), 3 tbsp. (50 gms.) Curd, 1" Ginger, 10 cloves Garlic, 1 tsp. Garam Masala, ½ tsp. Red Chilly Powder, 1 tsp. Salt, ½ tsp. Pepper, 2-3 drops Red Colouring, 2 Lemons, ½ tsp. Mace, ½ tsp. Nutmeg, 3½ tbsp. (50 gms.) Cooking Oil

How to Prepare

- Wash chicken and make slits with a knife.
- Mix lemon juice and salt. Rub into the slits. Keep aside.
- Grind ginger, garlic, curd, garam masala, red chilly powder, salt, pepper, mace, nutmeg and red colouring. Mix well.
- Apply this masala on the chicken. Leave to marinate for 2-3 hours.
- Preheat Tandoor (10-15 minutes), place chicken on a greased Tray.
- Baste chicken and cook till done.
- Garnish with garam masala, lemon juice, slices of lemon and serve hot.

Serves Four

PANEER/CHICKEN SHASHLIK



You will need :

500 gms. Paneer or 500 gms. Boneless Chicken, 8-10 (500 gms.) Tomatoes, 3 (250 gms.) Capsicums, 3-4 (200 gms.) Onions, 3" Ginger, 1 pod Garlic, 1 tsp. Red Chilly Powder, 1 tsp. Salt, ½ tsp. Turmeric, ¼ cup (75 gms.) Curd, 3 tbsp. (45 gms.) Cooking Oil, 1 tsp. Garam Masala, 1 tsp. Nutmeg, 1 tsp. Mace, 2 tbsp. Lemon Juice

How to Prepare

- Grind ginger and garlic to make a smooth paste.
- Mix curd, garam masala, salt, red chilly powder, turmeric, mace, nutmeg, lemon juice to form a paste.
- Slice paneer/chicken into small squares.
- Cut onions, tomatoes, capsicums into quarters.
- Mix the two with masala paste. Add marinate for half an hour.
- Place the paneer/chicken with tomatoes, onions and capsicums on the wire rack.
- Set the selector knob to 'Both' position and Roast for about 7-9 minutes or more, as per the desired browning.
- Fry left over masala in a small pan with 2 tsp. curd and serve with pulao.

Serves Four

PATRANI MACHCHI



You will need :

1 large (75 gms.) Pomfret,
Aluminium Foil

For The chutney

½ Coconut, A large bunch of
Coriander leaves, 5 Green
Chillies, 1 tsp. Cumin Seeds,
½" Ginger, 12 cloves Garlic,
12 Mint Leaves, 3 tsp. Lime
Juice, 1 tbsp. Sugar, 1 tsp.
Garam Masala, 1 tsp. ground
Cumin Seeds, Salt & Chilly
Powder to taste

How to Prepare

- Grind all the chutney ingredients to a paste without adding water.
- Cut the fish into 5 slices.
- Coat the fish slices with the paste.
- Wrap the fish in aluminium foil. Place it on the wire rack.
- Set the selector knob to 'Both' position and roast for about 8-10 minutes.
- Serve hot with pudina chutney.

Serves Four

STUFFED CAPSICUMS



You will need :

6 (½ kg.) Capsicums, 50 gms.
Butter, 1-2 (200 gms.) Potatoes,
100 gms. shelled Green Peas,
1½" Ginger, 2 (100 gms.) Onions,
2 bunches Coriander Leaves,
2 Green Chillies, Salt to taste,
½ tsp. Red Chilly Powder, 1 tsp.
Garam Masala, 2 tbsp. Bread
Crumbs

How to Prepare

- Boil the potatoes and green peas separately.
- Peel and mash the potatoes. Add the boiled peas, chopped onions, ginger, green chillies and coriander leaves. Mix red chilly powder, salt and garam masala.

- Cut the capsicum heads and remove the seeds.
- Stuff the mixture into the capsicums. Place them in a greased pan with the open side up.
- Put melted butter and a portion of the breadcrumbs on top of each of the capsicums. Place in the tandoor tray for 5-7 minutes.
- Serve hot.

Serves Four

TANDOORI NAN



You will need :

3½ cup (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.
- Sift flour into a bowl with yeast and salt.
- Add beaten egg, curd and oil and mix them into fairly firm dough.
- Knead well until the dough leaves sides of the bowl.
- Shape into a smooth ball.
- Put the dough back in the bowl. Cover with a damp cloth and leave it in a warm place to rise for about 1 hour or until the dough has doubled in size.
- Knead again for another minute or two.
- Divide the dough into 8 equal portions.
- Lightly roll each portion out into an oblong shape about 15 cms long and about 7.5 cm 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.
- Set the selector knob to 'Both' position.
- Place it in the preheated tandoor, applying a little water on the side touching the tandoor tray.
- Remove the nan and serve hot.

Serves Four

PUDINA PARANTHA



You will need :

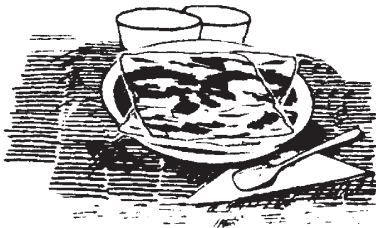
2 cups Wheat flour, water as required, $\frac{1}{2}$ tsp. salt, 2 tbsp. (30 gms.) vegetable oil, $\frac{1}{2}$ cup fresh Pudina leaves, Dried pudina leaves crumpled

How to Prepare

- Mix the flour with salt & fresh pudina leaves which have been washed well and chopped.
- Knead the dough using small quantities of water.
- Divide into 8-10 portions.
- Place one portion in your hand and roll it into a smooth ball.
- Roll the dough into a round and put a little ghee or butter.
- Fold it like a fan and then roll in into a ball.
- Sprinkle some dried pudina leaves on this ball & flatten to form a parantha.
- Set the selector knob to 'Both' position.
- Put the parantha into the tandoor preheated for 10 min, applying a little water on the side touching the tandoor tray.
- Remove the parantha and serve hot.
- Repeat for the remaining portions.

Serves Four

LACHCHA PARANTHA



You will need :

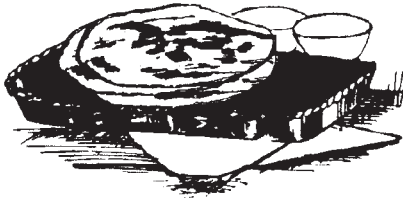
2 cups wheat flour, water as required, $\frac{1}{2}$ tsp. Salt, 2 tbsp. (30 gms.) vegetable oil

How to Prepare

- Mix salt to the flour. Knead the dough using small quantities of water as required. Divide into 8-10 portions.
- Place one portion in your hand and roll it into a smooth ball.
- Roll the dough into a round and put a little ghee.
- Cut the round with a knife twice vertically & twice horizontally. Put all pieces one on top of the other putting a little ghee on each piece.
- Press and flatten with hand into 4"x4" square to give you a perfect lachcha.
- Set the selector knob to 'Both' position.
- Place 4 paranthas into the preheated tandoor applying a little water on the side touching the tandoor tray.
- Remove the parantha and serve hot with cooked vegetable or daal.
- Repeat for the remaining portions.

Serves Four

TANDOORI ROTI



You will need :

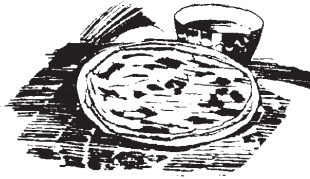
2 cups Wheat flour, water as required

How to Prepare

- Knead the dough using small quantities of water as required. Take the portions depending upon the size you want and roll each portion in the form of a roti about 4-5" in diameter.
- Set the selector knob to 'Both' position.
- Preheat the tandoor for 10 minutes.
- Place 4 chappatis of the above size in the tandoor tray applying a little water on the side touching the tandoor tray.
- Remove the Tandoori Roti and serve hot with cooked vegetable or daal.
- Repeat for the remaining portions.

Serves Four

STUFFED PANEER PARANTHA



You will need :

2 cups Wheat flour, water as required

For the Stuffing

100 gm of Paneer (Crumpled), 1 finely chopped onion, ½ cup finely chopped coriander leaves, 2 green chillies finely chopped, salt as per taste

How to Prepare

- Knead the dough using small quantities of water. Divide into 8-10 portions
- Place one portion in your hand and roll it into a smooth ball.
- Mix all the ingredients of the stuffing together and divide this into 8-10 portions.
- Roll one portion of the dough and put one portion of the stuffing, seal the sides and flatten into a parantha.
- Put it into a preheated tandoor applying a little water on the side touching the tandoor tray.
- Remove the parantha and serve hot.
- Repeat for the remaining portions.

Serves Four

PANEER TOAST



You will need :

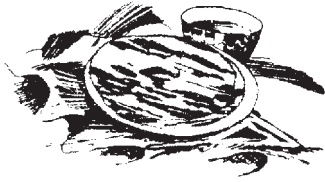
8 Slices of Bread (white or brown), 1 cup paneer crumpled, 1 Onion finely chopped, 1 Tomato finely chopped, 2 tsp chopped coriander leaves, 30 gm butter grated, 30 gm cheese grated

How to Prepare

- Mix all the ingredients together to form the stuffing.
- Take 4 slices of bread. Butter one side and put a little stuffing on each toast.
- Set selector knob to 'Both' position.
- Place in a preheated tandoor (10 minutes)
- Allow to toast for 2-3 minutes or more depending upon the crispness desired.
- Serve hot with tomato sauce.

Serves Four

MISSI ROTI



You will need :

2 cups wheat flour, 1 cup besan, 1 cup finely chopped dhania, 1 tsp salt as per taste, ½ tsp red chillies, 2 green chillies finely chopped, water as required

How to Prepare

- Mix all the above ingredients except the water.
- Knead the dough using small quantities of water.
- Divide into 8-10 portions depending upon the desired size and roll each portion in the form of a roti 4 to 5" in diameter.
- Smear each portion with ghee or butter. Fold each portion like a fan and then roll it into a ball.
- Flatten each portion and place 4 rotis in a preheated tandoor (10 min) applying a little water on the side touching the tandoor tray.
- Remove the roti and serve hot.
- Repeat for the remaining portions.

Serves Four

ENGLISH-HINDI INDEX

Basil	Tulsi	Mint	Pudeena
Capsicum	Simla mirch	Mustard Oil	Sarson ka Tel
Cardamom	Elaichi	Nigella Seeds	Kalonji
Clove	Laung	Nutmeg	Jaifal
Coriander Leaves	Hara Dhania	Peanuts	Moongphali
Curd	Dahi	Pepper	Kali Mirch
Cumin	Jeera	Poppy seeds	Khus Khus
Garlic	Lahsun	Red Pepper	Degi Mirch
Ginger	Adrak	Tamarind	Imli
Gram Flour	Besan	Turmeric	Haldi
Green Chillies	Hari Mirch	Whole Wheat Flour	Atta
Mace	Javitri	Yeast	Khameer

WARRANTY

This GLEN Tandoor 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.

This warranty is not valid if:

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty.
- The Bill/ Cash memo and copy of warranty card is not presented.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

PRODUCT NAME : TANDOOR GL 5014

SERIAL No.:

DATE OF PURCHASE

DEARLER'S STAMP & SIGNATURE