



RECIPE BOOKLET



PERFECTION SIMPLIFIED

Geek Robocook is a 11-in-1 electric pressure cooker with the **Programmable Intelligent Cooking** technology. It intelligently manages temperature, heat, time and pressure to simplify your cooking. Yet guaranteeing you the perfection you've always strived for. Robocook improves on the concept of a regular pressure cooker with 7 additional safety guards and preset menus controlled by advanced microchips. While it takes away all the monotony of cooking it retains all the nutrition in the food. And what's more? It replaces a whole lot of kitchen utensils and allows you to cook more than a 100 different dishes in a single programmable cooker.



GEEK - FOR A SMARTER YOU

Geek range of products are designed and manufactured under the principles of perfect craftsmanship, smart productivity and unparalleled performance. They are contemporary in approach, futuristic in design and therefore are trendsetters in every category. Every Geek product delivers a refreshingly new user experience with its avant-garde looks, cutting edge technology, thoughtful features and extended lifetime.

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INGREDIENTS

White Rice (or) Aged Basmati
White Rice - 1 Cup (160ml)

Water: 2 Cups for White Rice
/ 1½ cup for Aged Basmati
White Rice

Salt: ½Tsp

Oil: ½ Tsp (Optional For Non
Sticky Rice)



RICE

5

Preparation Time: 2 Mins
Preset Cooking Time: 12 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Take The Rice and Rinse Well in Tap Water separately.
- Connect the power cord to ROBOCOOK and switch 'ON' button.
- Add the Rice, Water, and Salt inside inner cooking pot. TIP: Adding ½ Tsp of Oil to the mixture Keeps It Non-Sticking to each other and makes it fluffy to consume.
- Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' position.
- Press the RICE preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
- After Pre-Cooking is done the Cooking Countdown will appear and starts down from 12 mins. After 12 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Twist and turn the closing lid towards 'OPEN' position and remove the lid.

Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Relish the goodness of nutritiously cooked food with PIC Technology in GEEK ROBOCOOK

INGREDIENTS

Toor Dal - 1 Cup
Oil - 1 Tsp
Cumin Seeds - 1 Tsp
Mustard Seeds - ½ Tsp
Dry Red Chili - 1 No
Chopped Onion - ½ Cup
Salt - 1 Tsp
Garam Masala - ¼ Tsp
Water - 3 Cups
Coconut Paste - 2 Tsp
(Optional)
Coriander Leaves - To Garnish



6

Preparation Time: 5 Mins
Cooking Time: 40 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Soak the Dal In Water For 15-20 Minutes. Drain, Rinse and Set aside separately.
 - Connect the Power Cord to ROBOCOOK and switch 'ON' button.
 - Press the Saute Button in the dashboard and wait for 30 secs for the inner cooking pot to get heated up. Add the Oil and wait for 10secs till the oil is heated.
 - Add The Cumin Seeds and Mustard Seeds together wait until the Cumin Seeds turns brown.
 - Add the Dry Red Chili and ½ of Chopped Onion, Sauté Until Onion Gets Partly Cooked.
 - Add salt to taste, ¼ Tsp of Garam Masala, Soaked Dal and Sauté for a minute. Finally add 3 cups of water .Now press 'CANCEL' button to stop Sauté.
 - Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
 - Press the 'DAL' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
 - After Pre-Cooking is done the Cooking Countdown will appear and starts down from 40 mins. After 40 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
 - Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
 - Twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

SPICED DAL

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Serve Hot Dal garnished with Coriander and best tastes with Rice/Rotis

INGREDIENTS

Ghee - 2 To 3 Tsp
Cumin Seeds - ½ Tsp
Black Pepper - ½ Tsp
Ginger - Finely Chopped
Curry Leaves - Few
Cashews - 12
Asafoetida - 1 Pinch
Raw Rice - 1 Cup
Moong Dal - ½ Cup
3 Cups Water or Add As
Required
Salt to Taste



8

Preparation Time: 5 Mins
Cooking Time: 15 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Take The Rice and Moong Dal Rinse Well in Tap Water and keep it separately.
 - Connect the power cord to ROBOCOOK and switch 'ON' button.
 - Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
 - Now in empty inner cooking pot add Ghee in Sauté mode, Once melted add Cumin Seeds, Crushed Black Pepper, Asafoetida, Ginger and add Salt to taste sauté the mixture for few secs and Add cashews to it.
 - Once the cashew becomes golden brown color add the Rice and Moong Dal, Sauté it for few secs
 - Finally add 3 cups of water .Now press 'CANCEL' button to stop Sauté.
 - Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
 - Press the 'PONGAL' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
 - After Pre-Cooking is done the Cooking Countdown will appear and starts down from 15 mins. After 15 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
 - Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
 - Twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve Hot Pongal adding few drops of Ghee over it and best tastes with Sambar/Coconut Chutney

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PONGAL

INGREDIENTS

Ghee - 3 Tsp
Mustard Seeds - 1 Tsp
Channa Dal - 1 Tsp
Urad Dal - 1 Tsp
Onions (Chopped) - ½ Cup
Green Chillies (Chopped) - 1 Or 2
Ginger (Finely Chopped) - ½ Tsp
Curry Leaves - 8 To 9
Potato (Finely Chopped) - ¼ Cup
Carrots (Finely Chopped) - ¼ Cup
Green Peas (Fresh) - ¼ Cup
Tomatoes (Finely Chopped) - ½ Cup
Turmeric Powder - ¼ Tsp
Coriander Leaves - 2 Tsp
Rice - 1 Cup
Moong Dal - ½ Cup
Water - 3 Cups
Salt to Taste



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KITCHADI

11

Preparation Time: 5 Mins
Cooking Time: 15 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Take The Rice and Moong Dal Rinse Well in Tap Water and keep it separately.
 - Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
 - Add Ghee to the inner cooking pot and wait for few secs once melted Add Mustard Seeds and let them splutter
 - Now add Channa Dal and Urad Dal.
 - Stir-Fry till the dals become Golden color, Add Chopped onions and Sauté till The Onions Turn Translucent.
 - Add Tomatoes, Green Chillies, Ginger and few Curry Leaves to the mixture and sauté for few secs
 - Now add the cut veggies Potato, Carrots, Green Peas and then Add Turmeric Powder, Sauté it for 3 To 4 Minutes.
 - Now add the rinsed Rice along with Moong Dal and Mix Well. Finally add 3 cups of water along with Salt to taste .Now press 'CANCEL' button to stop Sauté.
 - Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
 - Press the 'KITCHADI' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
 - After Pre-Cooking is done the Cooking Countdown will appear and starts down from 15 mins. After 15 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
 - Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
 - Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve hot kitchadi adding few drops of Ghee, few roasted cashews and topping little coriander leaves over it which best tastes with Coconut Chutney

INGREDIENTS

Idly Batter - As required

Oil to grease Idly Tray

**IDLY**

Cooking Time: 15 Mins
Serves: 4

METHOD

- Grease the Idly Moulds with oil and Pour the idly batter in the Mould
- Fill the inner cooking pot with 3 cups of water and place the batter filled Mould inside the inner cooking pot.
- Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be 'UP' Position so that the steam gets released.
- Press the 'IDLY' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
- After Pre-Cooking is done the Cooking Countdown will appear and starts down from 15 mins. After 15 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
- Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.
- Remove the Idly from the mould with the use of ladle.

Serve the steaming hot Idly which best tastes with Sambar and Coconut Chutney.

INGREDIENTS

Basmati Rice – 2.5 Cups
Water – 4 Cups
1 Big Onion – Finely Chopped
1 Big Tomato – Finely Chopped
Ginger Garlic Paste – 2 Tsp
Cinnamon – 1 Inch
Fennel – ¼ Tsp
Cloves – 2 Nos
Cardamom, Bay Leaves, Star Anise – 1 Each
Mint & Coriander Paste – ½ Cup
Green Peas – 100 Gms
2 Carrots – Chopped to squares
1 Big Potato – Chopped to squares
Curd – ½ Cup
Turmeric Powder – ½ Tsp
Green Chili – 4 No's Chopped
Biryani Masala – 2 Tsp
Red Chili Powder – ½ Tsp
Garam Masala – ½ Tsp
Oil – 100 ml
Salt to Taste
Ghee – 2- 3Tsp (Optional)



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VEGETABLE BIRYANI

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Preparation Time: 15 Mins
Cooking Time: 15 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to 'ROBOCOOK' and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
 - Add 50ml of Oil inside the inner cooking pot and wait for few secs to get heated up. Sauté Cinnamon, Fennel, Cloves, Cardamom, Bay Leave, Star Anise.
 - Add Chopped Onion and Sauté For 2 Minutes, Then add Chopped Tomatoes, Green Chili, Ginger Garlic Paste and Cook Until the raw flavor Completely Goes Off.
 - Add Turmeric Powder, Biryani Masala, Red Chili Powder and Garam Masala to the mixture and then Add Mint And Coriander Paste, Continue To Sauté
 - Now add the balance Oil of 50ml to the mixture to sauté the cut veggies namely Potato, Carrots, and Green Peas.
 - Add ½ Cup of Curd to get the sour taste (Optional) .
 - Now add the rinsed Basmati Rice and Mix Well. Finally add 4 cups of water along with Salt to taste .Now press 'CANCEL' button to stop Sauté.
 - Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
 - Press the 'BIRYANI' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
 - After Pre-Cooking is done the Cooking Countdown will appear and starts down from 15 mins. After 15 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
 - Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
 - Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve Hot Biryani adding few roasted cashews and topping little coriander leaves over it which best tastes with Onion raita

INGREDIENTS

Cut Fish – 250 gms
 Onions – 2 medium sized
 (Finely Chopped)
 Tomato – 4 (2 ½ for Puree &
 1 ½ Chopped)
 Oil – 100 ml
 Mustard Seeds – 1 Tsp
 Fenugreek Seeds – Few
 Curry Leaves – 1 sprig
 Tamarind Paste – ¼ cup
 Fish Curry Masala – 2 Tsp
 Chili Powder – 1 Tsp
 Turmeric Powder – 1 Tsp
 Coconut paste – 2 Tsp
 Salt – To Taste

**MASALA FISH CURRY**

Preparation Time: 10 Min
 Cooking Time: 10 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to 'ROBOCOOK' and switch 'ON' button. Press The Sauté Button in Intelli Menu and wait for 30 secs for the inner cooking pot to get heated up
 - Add 50ml of Oil inside the inner cooking pot and wait for few secs to get heated up. Sauté Mustard Seeds, Fenugreek Seeds (Optional)
 - Then add Chopped Onions, Curry Leaves, Tomato, Tomato Puree, Sauté until Raw Flavor Goes off completely.
 - Add Fish Curry Masala, Red Chili Powder, Turmeric Powder, Salt to taste and continue the sauté
 - Add Tamarind Paste Along With 3 Cups Of Water Sauté Again For Few Minutes. Now press 'CANCEL' button to stop Sauté and Finally Add the Cut Fish
 - Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
 - Press the 'No VEG' preset Button in the ROBOCOOK and select the 'FISH' Option. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
 - After Pre-Cooking is done the Cooking Countdown will appear and starts down from 10 mins. After 10 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
 - Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
 - Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve hot Masala Fish Curry and topping little coriander leaves over it which tastes best with Rice/Idly/Dosa

INGREDIENTS

Chicken – 500 gms
Dry Roasted Powder Of the Four Ingredients (Black Pepper – 2 Tsp / Cinnamon – ½ Inch / Fennel – 1 Tsp / Cloves – 2)
Or Chicken Curry Masala - 2 tsp
Onion – 3 No's (Finely Chopped)
Tomato – 3 No's (Finely Chopped)
Ginger Garlic Paste – 4 tsp
Oil - 100 ml
Red Chili Powder – 2 tsp
Turmeric Powder – 1 tsp
Salt – to taste
Coriander Leaves - few
Coconut Paste – 3 tsp



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CHICKEN GRAVY

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Preparation Time: 10 Mins
Cooking Time: 20 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to 'ROBOCOOK' and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
 - Add Oil inside the inner cooking pot and wait for few secs to get heated up. Sauté Chopped Onions/Tomatoes, Add Ginger Garlic Paste Sauté For 3 Mins.
 - Now add the Dry Roasted Powder (Made of Black Pepper, Cinnamon, Fennel and Cloves) or Chicken Curry Masala.
 - Then Add Red Chili Powder, Turmeric Powder, and Salt to taste Sauté until all the ingredients gets well blended.
 - Now Add Coconut Paste along with Cut Chicken and continue Sauté for 2 mins. Finally Add 2 Cups Of Water.
 - Now Add Coconut Paste Along With Cut Chicken and continue Sauté for few mins. Finally add 3 Cups of Water. Now press 'CANCEL' button to stop Sauté.
 - Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
 - Press the 'No VEG' preset Button in the ROBOCOOK and select the 'CHICKEN' Option. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
 - After Pre-Cooking is done the Cooking Countdown will appear and starts down from 20 mins. After 20 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
 - Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
 - Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve hot Chicken Gravy and topping little coriander leaves over it which tastes best with Rice/Idly/Dosa & Rotis

INGREDIENTS

Mutton – 250 gm
 Onion – 2 (Finely Chopped)
 Tomato – 2 (Finely Chopped)
 Ginger Garlic Paste – 4 tsp
 Cloves - 3
 Cardamom- 2
 Fennel – 1 tsp
 Black Pepper - ½ tsp
 Cinnamon – ½ inch
 Mutton Masala – 1 tsp
 (Optional)
 Red Chilli Powder – ½ tsp
 Oil – 100 ml
 Salt to taste

**MUTTON GRAVY**

Preparation Time: 10 Mins
 Cooking Time: 40 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to 'ROBOCOOK' and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
 - Add Oil inside the inner cooking pot and wait for few secs to get heated up. Sauté Chopped Onions/Tomatoes, Add Ginger Garlic Paste Sauté For 3 Mins.
 - Now Add Roasted and Powdered (Cloves, Cardamom, Fennel, Black pepper, Cinnamon), along with Mutton Masala (Optional), Red Chilli Powder, Salt to taste Sauté Until All The Ingredients Gets Well Blended.
 - Now add the Cleaned Mutton and continue Sauté for 2 mins. Finally Add 2 Cups Of Water. Now press 'CANCEL' button to stop Sauté.
 - Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
 - Press the 'No VEG' preset Button in the ROBOCOOK and select the 'MEAT' Option. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
 - After Pre-Cooking is done the Cooking Countdown will appear and starts down from 40 mins. After 40 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
 - Wait for 10mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
 - Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve hot Mutton Gravy and topping little coriander leaves over it which tastes best with Rice/Idly/Dosa & Rotis

INGREDIENTS

Oil – 3 Tsp
Black Mustard Seeds – 1 Tsp
Dried Red Chili – 2
Curry Leaves – Few
Turmeric Powder – 1/2 Tsp
Coriander Powder – 1 Tsp
Asafoetida – 1/2 Tsp
Toor Dal – 150 gm
1 Medium Tomato – Sliced
1 Medium Onion – Sliced
1 Medium Carrot – Chopped
Green Beans (Chopped) – 1 Cup
Drumstick – 8 Pieces
Sambar Powder – 1.5 – 2 Tsp
Red Chilli Powder (Optional)
Salt – 1.5 Tsp
500ml Water
Tamarind Water – 1 Tsp
Jaggery or Brown Sugar – 1/2 Tsp
Salt to Taste



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SAMBAR

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Preparation Time: 10 Min
Cooking Time: 8 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Take The Toor Dal Rinse Well in Tap Water and keep it separately.
 - Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
 - Add Oil to the inner cooking pot and wait for few secs once melted Add Mustard Seeds and let them splutter
 - Add dried red chili, few Curry leaves and Tomatoes to the above spices.
 - Now add the cut veggies Potato, Carrots, beans, Melon and Drumstick saute for few secs and then add Turmeric Powder, Coriander powder and sambar – powder Sauté it until raw smell completely goes off.
 - Now add the rinsed Toor Dal and Mix Well. Finally add 3 cups of water along with Tamarind juice and Salt to taste .Now press 'CANCEL' button to stop Sauté.
 - Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
 - Press the 'SAMBAR' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
 - After Pre-Cooking is done the Cooking Countdown will appear and starts down from 8 mins. After 8 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming not required.
 - Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
 - Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve hot sambar adding few drops of Ghee, and topping little coriander leaves over it which tastes best with Idly/Dosa/Rice

INGREDIENTS

Soaked Chana – 1 Cup
 Oil – 1 Tsp
 Cumin Seeds – 1 Tsp
 Green Chili – 2 No
 Chopped Onion – 1 Cup
 Ginger Garlic – 1 Tsp
 Chopped Tomatoes – 1 Cup
 Turmeric Powder – ½ Tsp
 Garam Masala – ½ Tsp
 Chana Masala – ½ Tsp
 Chili Powder – ¼ Tsp
 Salt – 1 Tsp
 Water – 3 Cups
 Coriander Leaves – To Garnish

**CHANNA MASALA**

Preparation Time: 5 Mins
 Cooking Time: 40 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

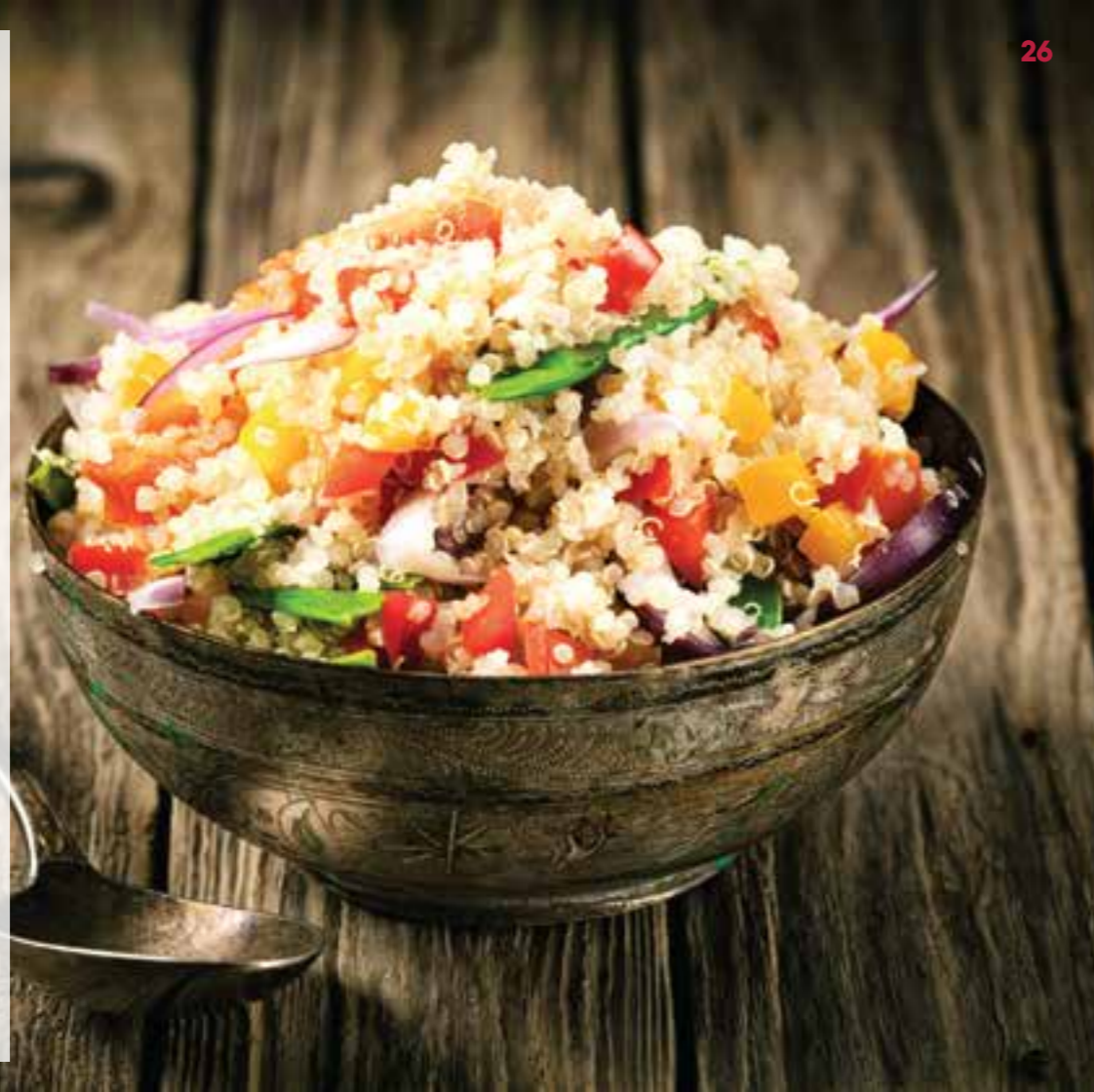
- Soak the Chana in cold Water for Overnight. Drain, Rinse and Set aside separately.
- Connect the Power Cord to ROBOCOOK and switch 'ON' button.
- Press the Sauté Button in the dashboard and Wait for 30 secs for the inner cooking pot to get heated up. Add the Oil and wait for 10secs till the oil is heated.
- Add The Cumin Seeds and wait until the Cumin Seeds turns Brown.
- Add the 1cup of Chopped Onion and 2 slit green chili's Sauté until Onion Gets Partly Cooked. Then add the chopped Tomatoes
- Now start adding the masalas namely Turmeric Powder, Garam Masala, Chana Masala, Chili Powder, and Sauté for a minute.
- Finally add the soaked Chana, 3 cups of water and salt to taste, stir well the Mixture. Now press 'CANCEL' button to stop Sauté.
- Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Press the 'CHANA' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
- After Pre-Cooking is done the Cooking Countdown will appear and starts down from 40 mins. After 40 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Twist and turn the closing lid towards 'OPEN' position and remove the lid.

Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve Hot Chana garnished with Coriander Leaves and tastes best with Roti/Naan

INGREDIENTS

Quinoa – 1 Cup
 Water -3 Cup
 Ghee - 3 Tsp
 Mustard Seeds - 1 Tsp
 Channa Dal - 1 Tsp
 Urad Dal - 1 Tsp
 Onions (Chopped) – ½ Cup
 Green Chilies (Chopped) - 1 Or 2
 Curry Leaves - 8 To 9
 Green Chilies (Chopped) - 1 Or 2
 Green Peas (Fresh) - ¼ Cup
 Turmeric Powder- ¼ Tsp
 Coriander Leaves - 2 Tsp
 Salt to Taste

**VEGETABLE QUINOA-PRESSURE COOKER FUNCTION**

Preparation Time: 5 Mins
 Cooking Time: 12 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Take The Quinoa Rinse Well in Tap Water and keep it separately.
 - Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up. Add Ghee to the inner cooking pot and wait for few secs once melted Add Mustard Seeds and let them splutter
 - Now add Channa Dal and Urad Dal. Stir-Fry till The dals become Golden color, Add Chopped onions and Sauté till The Onions Turn Translucent.
 - Add Green Chilies and few Curry Leaves to the mixture and Sauté for few secs. Now add the cut veggies Carrots, Green Peas and, Sauté it for 2 Minutes.
 - Now add the rinsed Quinoa along with it and Mix Well. Finally add 3 cups of water along with Salt to taste .Now press 'CANCEL' button to stop Sauté.
 - Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
 - Press the 'RICE' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
 - After Pre-Cooking is done the Cooking Countdown will appear and starts down from 12 mins. After 12 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
 - Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
 - Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve Hot and Healthy Veg Quinoa topped up with little coriander leaves over it tastes Best

INGREDIENTS

FOR OUTER COVER OF VEG MOMOS

- 1 Cup Maida
- ½ Teaspoon Oil
- ¼ Teaspoon Salt (Or) As Required
- 2 To 3 Tablespoon Water for Kneading (Or) As Required

FOR MAKING VEG MOMOS STUFFING

- Oil - 2 Tsp
- Onion (Finely Chopped) - ¼ Cup
- Cabbage (Finely Chopped) - ¼ Cup
- Carrots (Finely Chopped) - ¼ Cup
- French Beans (Finely Chopped) - ¼ Cup
- Capsicum (Finely Chopped) - ¼ Cup
- Spring Onions (Finely Chopped) - 2 No's (Reserve the Greens To Be Added Later)
- Garlic (Finely Chopped) - 4 No's
- Soy sauce - 1 Tsp
- Black Pepper Powder - 1½ Tsp
- Salt to Taste



28

VEG MOMOS-STEAMER FUNCTION

29

METHOD

STUFF PREPARATION

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Oil to the inner cooking pot and wait for few secs and add the finely chopped Garlic and sauté till it become Golden brown and add Chopped onions and Sauté till the Onions turns Translucent.
- Now add all the cut veggies Cabbage, Carrots, French Beans, Capsicum and, Sauté it for 3 Minutes.
- Finally add the Soy Sauce, Salt And Black Pepper powder and stir until the Raw flavor goes off.
- Now press 'CANCEL' button to stop Sauté and add the spring onion greens to it.

OUTER COVER AND MOMOS

- Roll each dough ball into a thin circle of about 2-3 inch diameter. Try to get the edges to be thin and the center to be thick.
- Place 1Tsp of Vegetable Stuffing in the Center and lift one side of the edge and start pleating.
- Start folding and forming the pleats one by one. Towards the end, join the pleats in the center.
- Prepare all Momos this way and keep them covered under a moist napkin.
- Fill the Robocook -Inner cooking pot with 3 cups of water and grease the idly moulds with oil and then place the Momos with space between them so that they don't get stick to each other.
- Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be 'UP' Position so that the steam gets released.
- Press the 'IDL'Y' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
- After Pre-Cooking is done the Cooking Countdown will appear and starts down from 15 mins. After 15 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
- Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.
- Remove the Veg Momos from the Mould with the help of ladle.

Serve the steaming hot Veg Momos which best tastes with sesame yellow and red garlic chilli sauce.

INGREDIENTS

Cauliflower florets - 20 nos
Water - To parboil cauliflower
Salt - as needed
Turmeric powder - 1/4 tsp

TO TEMPER

Oil - 2 Tsp
Mustard seeds - 1/2 Tsp
Urad dal - 1/2 Tsp
Cumin seeds - 1/2 Tsp
Big Onion (finely chopped) - 1 no
Tomato (finely chopped) - 1 no
Ginger-Garlic Paste - 1/2 Tsp
Red chilli powder - 1/2 tsp
Turmeric powder - 1/4 tsp
Garam masala powder - 1/2 tsp
Curry leaves - Few
Salt - as needed
Coriander leaves - as needed



30

CAULIFLOWER CURRY-SAUTE FUNCTION

31

Preparation Time: 10 Min
Cooking Time: 10 Mins

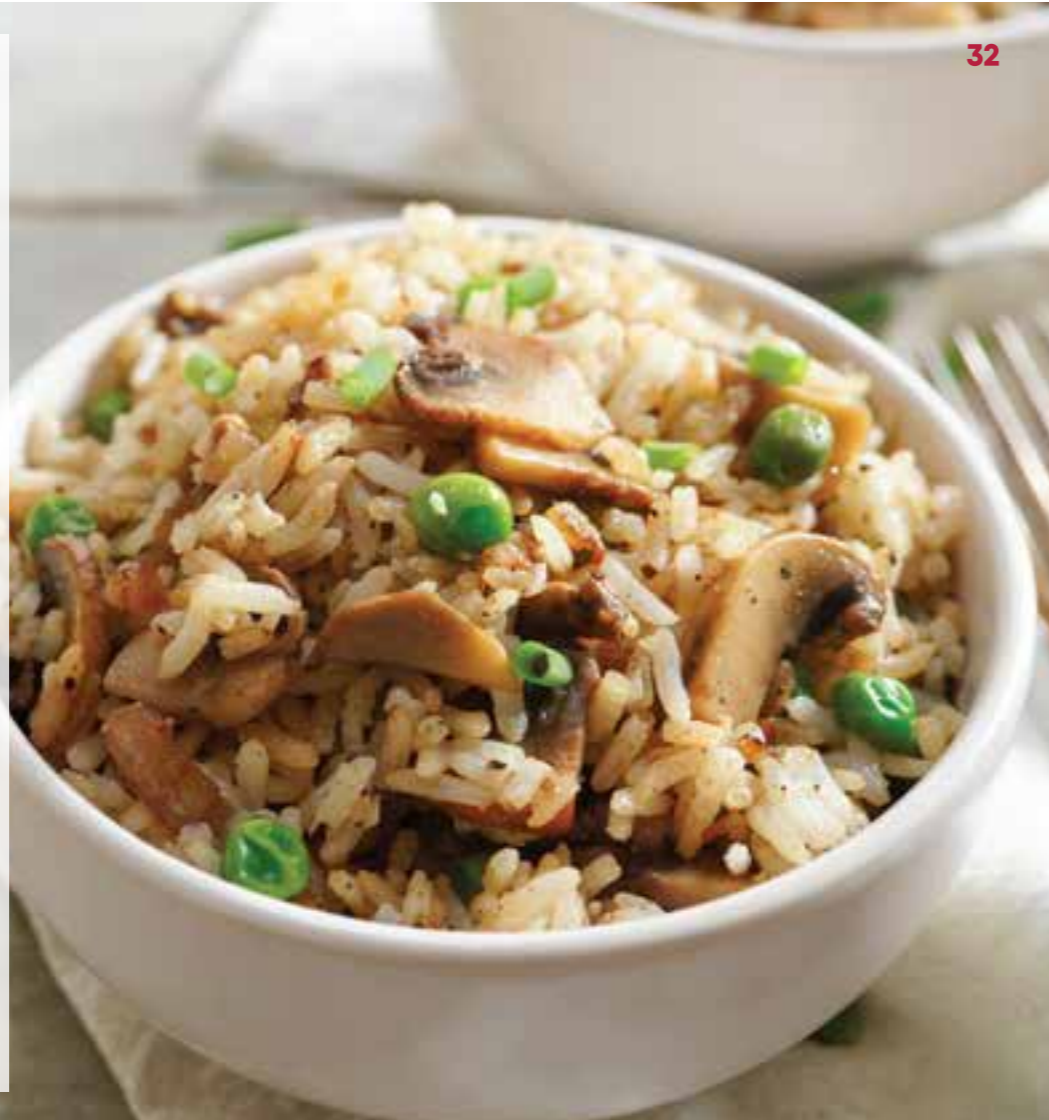
METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
- Add 5 cups of water to the inner cooking pot and wait until the water gets boiled. Now add the Chopped Cauliflower and turmeric powder with little salt.
- Allow the cauliflower to parboil for 5 minutes and then drain the excess water to collect the parboiled cauliflower and keep it aside.
- Dry the inner cooking pot and Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up and add oil.
- Once oil gets heated add mustard seeds, urad dal and cumin seeds. Add finely chopped onion, ginger-garlic paste, curry leaves and saute untill raw smell goes off.
- Add chopped tomato & saute until mushy add turmeric powder, salt & red chilli powder. Mix well for a minute. Lastly add the parboiled cauliflower florets, also add 1/4 to 1/2 cups of water along with it.
- Mix well. Cover cook for 5 to 10 minutes till cauliflower becomes soft & Tender.
- Finally garnish with finely chopped coriander leaves.

Serve Hot Cauliflower Curry topped up with Coriander and best tastes with Rice/Rotis

INGREDIENTS

Basmati Rice – 2 Cups
Button Mushrooms (Sliced) – 250 Grams
1 Big Onion – Finely Chopped
1 Big Tomato – Finely Chopped
Green Peas – 100 Gms
1 Big Potato – Chopped to squares
Ginger-Garlic Paste – ½ Tsp
Coconut Milk – 1 Cup
Water
Oil – 2 Tsp
Salt as Required
Cumin Seeds – 1 Tsp
Cardamoms – 3 Green
Cloves – 4 To 5 Nos
Black Pepper – 6 To 7 Nos
Cinnamon – 1 Inch



32

MUSHROOM PULAV-RICE COOKER FUNCTION

33

Preparation Time: 15 Mins
Cooking Time: 15 Mins

METHOD

- Connect the power cord to 'ROBOCOOK' and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add 50ml of Oil inside the inner cooking pot and wait for few secs to get heated up. Sauté the spices Cumin seeds, Cinnamon, Cloves, Cardamom and Black Pepper for few seconds.
- Now add Ginger Garlic Paste and sauté until the raw flavor completely goes off. Add Chopped Onion and tomatoes Sauté for 2 Minutes until it become translucent.
- Continue Sauté with the cut potatoes and finally add the sliced Mushroom as last ingredient as it will get cooked fast.
- Now add the rinsed Basmati Rice and mix well with 3 cups of water and 1 cup of coconut milk along with salt to taste .Now press 'CANCEL' button to stop Sauté.
- Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Press the 'PULAV' preset Button in the ROBOCOOK. PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking.
- After Pre-Cooking is done the Cooking Countdown will appear and starts down from 15 mins. After 15 mins of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if warming is not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button.
- Ensure the pressure is released completely on both the methods.
- Now twist and turn the closing lid towards 'OPEN' position and remove the lid.
Care: Some Hot water droplets will fall from the lid so be safe while opening and handling the lid.

Serve Hot Mushroom Pulav adding few roasted cashews and topping little coriander leaves over it which best-tastes with Onion Raita

INGREDIENTS

Spring Onion (Chopped) – 2 Tsp
 Garlic (Minced) – 1 Tsp
 Cabbage (Finely Chopped) – ¼ Cup
 Carrots (Finely Chopped) – ¼ Cup
 French Beans (Finely Chopped) – ¼ Cup
 Sweet Corn Kernels – ¼ Cup
 Cornstarch (white corn flour) – 1 Tsp
 Ground Black Pepper – ½ Tsp
 Vinegar – ½ Tsp
 Butter (Or) Oil as required
 Water or Vegetable Stock – 2 ½ Cups
 Salt to taste

**MIXED VEG SOUP-SOUP MAKER FUNCTION**

Preparation Time: 10 Mins
 Cooking Time: 15 Mins

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Oil to the inner cooking pot and wait for few secs and Add the finely chopped Garlic and sauté till it become Golden brown and add Chopped onions and Sauté till the Onions turns Translucent.
- Add the finely chopped veggies namely Carrots, Cabbage, Sweet corn kernels, French beans and necessary salt to taste. Stir and cook for 3 to 4 minutes.
- Add 2½ cups of water or vegetable stock. Stir well and make the mixture to boil. When it starts boiling, add salt (Add as required as we have already added salt for veggies).
- Add 2 tablespoons cornstarch (corn flour) in a separate small bowl add 3 tablespoons water and mix well until it becomes liquid without lumps.
- Now add the cornstarch-liquid mixture to the cooking pot and stir continuously for a minute to prevent lump formation. Stir and cook until mixture turns thick and raw smell of cornstarch goes completely. Stir continuously for about 7-8 minutes. Finally add the crushed black pepper powder and serve well and hot.

Serve Hot Mixed Veg soup with coriander leaves toppings which best tastes with Garlic Bread/Soup Sticks

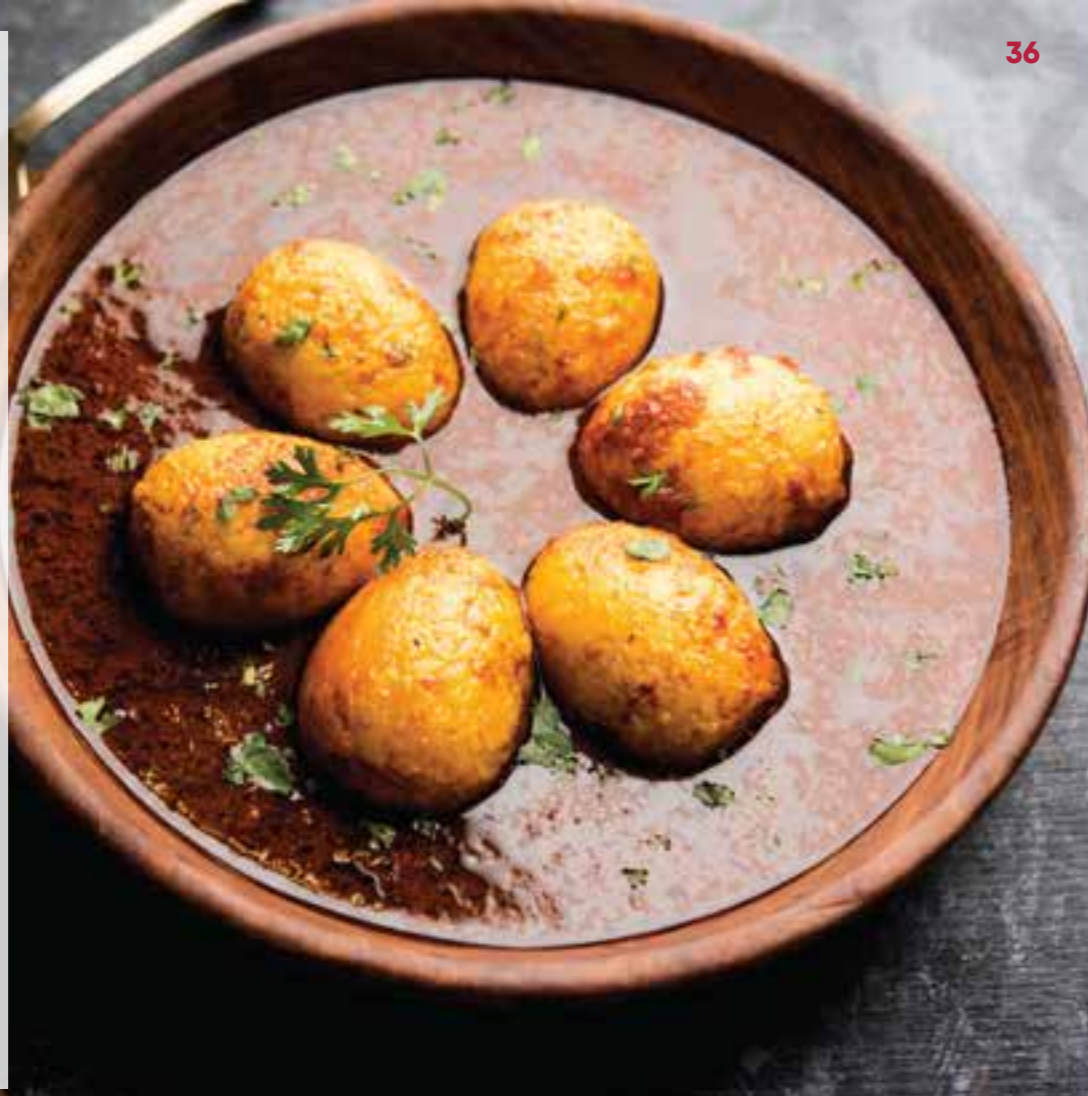
INGREDIENTS

TO FRY EGGS

Hard Boiled Eggs – 6 Nos
Red chili Powder – ½ tsp
Turmeric Powder – ¼ Tsp
Coriander powder ½ Tsp
Salt – to taste
Oil – 1 Tsp

OTHER INGREDIENTS

Cloves- 3 Nos
Cardamom – 2 Nos
Cinnamon Stick – 1 inch
Cumin Seeds – 1 Tsp
Chopped Onion – 2 Nos
Tomato (Chopped) – 3 Nos
Ginger Garlic Paste – 1 Tsp
Green Chilli – 2 Nos
Coriander Powder – 1 Tsp
Jeera Powder – ½ Tsp
Turmeric Powder – ½ Tsp
Red Chilli Powder – ½ Tsp
Garam Masala Powder – 1 Tsp
Black Pepper – ¼ Tsp
Cashew Powder – 4 Tsp
Roasted Gram Flour – 1 Tbsp
Coriander Leaves
Kasturi Methi – 1 Tsp
Salt to Taste
Water



36

DHABA STYLE EGG MASALA-SIMMER FUNCTION

37

Preparation Time: 5 Mins
Cooking Time: 15 Mins

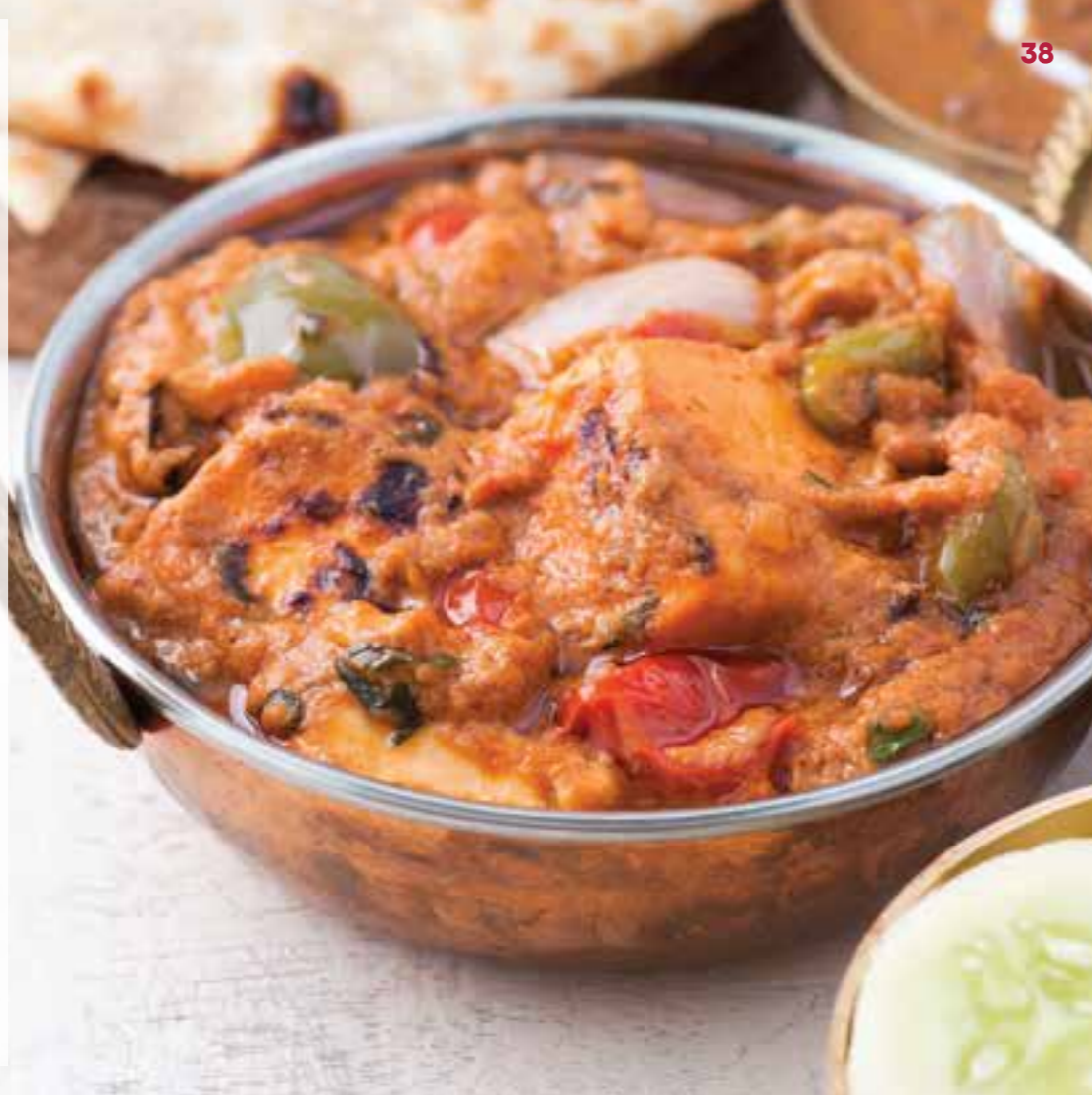
METHOD

- Connect the power cord to 'ROBOCOOK' and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Oil inside the inner cooking pot and wait for few secs to get heated up add Red Chilli Powder, Turmeric, Coriander Powder and Salt then sauté for few seconds until Raw smell completely goes off and then add Hard Boiled eggs and sauté for few mins then keep this separately aside.
- Clean the inner cooking pot and press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Oil and once it get heated up add the spices Cloves, Cardamom, Cinnamon, Cumin Seeds and saute until it becomes brown.
- Then add the chopped Onions, Ginger Garlic Paste, Green Chilli and Sauté For Few Mins.
- Add Coriander Powder, Jeera Powder, Turmeric Powder, Red Chilli Powder, Garam Masala Powder, Black Pepper and continue to Sauté until the raw smell completely goes off.
- After 3-4 Mins of sautéing add little amount of water, tomato, and sauté for 5 mins.
- Now at this stage add salt, cashew powder, roasted gram flour and cook for about 10 mins and keep sautéing.
- Finally add the Masala fried eggs and stir well. As toppings add Kasuri Methi and coriander leaves.

Serve Hot Dabba Style Fried Eggs topped up with Coriander and best tastes with Chappati/Rotis

INGREDIENTS

Ghee/Butter
Paneer / Cottage Cheese - 9
Cubes
Cumin Seeds - 1 Tsp
Bay Leaf - 1 No
Cinnamon Stick - ½ Inch
Onion(Finely Chopped) - 1 No
Ginger-Garlic Paste - 1 Tsp
Tomato Pulp - 1 Cup
Turmeric Powder - ½ Tsp
Coriander Powder - ½ Tsp
Kashmiri Red Chilli Powder - 1 Tsp
Cumin Powder - ¼ Tsp
Curd (Whisked)- ½ Cup
Garam Masala - ¼ Tsp
Kasuri Methi - ½ Tsp
Dry Fenugreek Leaves - Crushed
Salt to Taste
Water as Required



38

CROCK POT PANEER MASALA-SLOW COOKER FUNCTION

39

Preparation Time: 10 Mins
Cooking Time: 15 Mins

METHOD

- Connect the power cord to 'ROBOCOOK' and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add few drops of Ghee and once it gets melted add the chunks of Paneer and saute until it turns golden brown and keep it separately.
- Again add few drops of Ghee in the inner cooking pot and add in Cumin Seeds, Bay Leaf and Cinnamon Stick sauté until the spices turn aromatic.
- Now add in chopped onions and ginger-garlic paste saute well until raw smell goes completely and then add in the tomato pulp and sauté slowly till it releases the oil.
- Now add the turmeric, red chili powder, coriander powder, cumin powder, salt and sauté till the masalas are cooked well. Now add water along with whisked curd mix continuously. Allow the gravy to cook slowly for 5 minutes.
- Now add in fried paneer cubes to the above mix. Cover and cook for 5 minutes or till paneer absorbs the spices. Finally add in garam masala and crushed kasuri methi.

Serve Crock Pot Paneer Masala Topped Up With Coriander and Best Tastes With Chappati/Rotis

INGREDIENTS

Meat
Black Pepper Powder
White Pepper Powder
Onion (Finely Chopped) – 1 No
Herbs
Coriander Leaves
Salt
Oil



40

MEAT SOUS VIDE-SOUS VIDE FUNCTION

41

Preparation Time: 5 Mins
Preset Cooking Time: 20 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Take the Meat sprinkle the Black and White pepper powder mixed with salt over it and now turn the other side and follow the same process.
- Now place the Meat inside the vacuum cover add the chopped onions, finely chopped Garlic, Herbs and coriander leaves then tightly pack the unit and seal it.
- Connect the power cord to 'ROBOCOOK' and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
- Fill the inner cooking pot with water to the half level and wait for few mins to get heated up. Once the water gets heated add the sealed Meat package unit inside it.
- Place the closing lid over the top, Turn and place the Pointer in 'CLOSE' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Press the Manual Button and set "Medium" in the ROBOCOOK. Fix the timer to 2 Hours using the "+" Button.
- PIC technology Pre-Sets Temperature/ Pressure/ Timer for Pre-Cooking. After Pre-Cooking is done the Cooking Countdown will appear and starts down from 2 Hours.
- After 2 Hours of Cooking it stops with a BEEP sound and automatically switches to 'KEEP WARM' Mode. Press 'CANCEL' button if not required.
- Twist and turn the closing lid towards 'OPEN' position and remove the lid.
- Take the meat from the cover and place it separately. Now remove the water from the inner cooking pot and dry it. Again place the dried inner cooking pot inside the 'ROBOCOOK' and add some oil. Press the Sauté and wait for few minutes for the oil to get heated up.
- Once the oil is heated add the Pre-Cooked Meat and allow to cook it for few minutes now turn to the other side and cook for another few minutes.

Delicious Meat Sous Vide is ready and have it served hot and spicy.

INGREDIENTS

Pasta of your choice – 1 cup
 Water – 1-2 cups
 Olive oil- 3 tsp.
 Garlic – 4 cloves (peeled and crushed)
 Corn Kernels – 1/4 cup;
 Mozzarella cheese – optional
 Salt to taste
 Oregano – 2 tsp.
 Basil leaves – 1.5 tsp.
 Pasta seasoning – 1.5 tsp.
 Chili flakes – 1- 2 tsp.
 Corn flour powder – 2 tsp.
 Pepper powder – 1.5 tsp.
 Milk- 2 cups
 Cheese slices/Mozzarella cheese – 1-2 (depending on taste)



WHITE SAUCE PASTA

Preparation Time: 5 Mins
 Cooking Time: 25 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Pour 1 ½ Cups of water and 1 tsp. of olive oil let the water boil for few mins. Then add the pasta and give it a quick stir.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Manual' mode for cooking in the menu and select Taste as 'Quick'. Set the timer for 3 minutes.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 5 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Once you open the cooker, you will have the cooked pasta. Remove the Pasta from the cooker and drain it in cold water. Now add 1/2 tsp. of olive oil this ensures the Pasta do not stick to each other. Keep it aside.
- Remove the cooking pot, wash it and dry it with a kitchen cloth. Put it back into the cooker, & choose the Sauté mode.
- Add 1tsp of Olive oil in the cooker. Add the crushed garlic and let it fry in the oil for 30 seconds. Now add the corn kernels. Keep stirring for a minute.
- Add Pepper, Salt, Chili flakes, Pasta seasoning, Basil leaves, Oregano. Give it a good stir for a minute.
- In a small cup add 2 tsp. of corn flour and water and make it a semi watery paste.
- Add this paste into the cooker and keep stirring to avoid lumps. Now keep stirring and add milk continuously (You need to keep stirring to avoid lumps) you will see the forming of the white sauce in the inner pot.
- Now add the Pasta. Ideally the sauce should cover the pasta. If required, add some more milk till the Pasta is covered in milk. Now close the cooker.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position
- Choose 'Manual' mode; select 'Quick' as taste and choose 5 minutes cooking time.
- After cooking is done wait for 5 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker & your cooked white sauce pasta is ready.
- Select the Sauté button. Keep stirring the pasta and add cheese slices or grated Mozzarella cheese, depending on your taste and preference. You can add more cheese if you prefer rich pasta.

Garnish with chopped fresh Coriander leaves and serve hot the White Sauce Pasta

INGREDIENTS

Potato – 1 cup (peeled and chopped)
 Cooking Oil – 2 tbsp.
 Water – 3/4 cup
 Dried Red Chili – 2
 White Sesame seeds – 1tsp
 Fennel seeds – 1 tsp.
 Cumin powder – 1 tbsp.
 Asafoetida/Hing – 1/4 tsp.
 Coriander powder – 1 tsp.
 Turmeric powder – 1/2 tsp.
 Chili powder – 1 tbsp.
 Amchur powder – 1 tsp.
 Kasuri Methi – 1 tsp.
 Salt to taste
 Coriander leaves to garnish



TANGY JODHPURI DRY POTATO FRY

Preparation Time: 5 Mins
 Cooking Time: 25 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
- Add 2 Tsp. of oil to the inner cooking pot and wait for few sec to get heated then add White sesame seeds and fennel seeds. Once they splutter, add the Red chilies and give it a short stir.
- Now add the cubicles of cut potatoes and keep stirring
- Add Salt, Turmeric powder, red chili powder, cumin powder, coriander powder and amchur powder. Keep stirring for a minute until you see all these spices mix well with the potatoes add water to the potatoes.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position
- Choose the 'IDLY/STEAM' mode from the pre-set menu.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker, switch to Sauté mode. Add the Kasuri methi and give it a stir for 30 seconds. Garnish with chopped coriander leaves.

Tangy Jodhpuri Dry Potato Fry is ready to serve

INGREDIENTS

Maggi noodles – 2 packets
 Olive Oil – 2 tsp.
 Water – 2.5 cups
 Onion – 1 small, chopped
 Tomato – 2 small chopped
 Garlic – 3 peeled & crushed
 Green chili – 1 small and slit
 Oregano – 1 tsp.
 Pepper powder- 1 tsp.
 Basil leaves – 1 tsp.
 Chili flakes – 1 tsp.
 Cumin powder – 1 and 1/2 tsp.
 Lime juice – 4 tsp.
 Salt to taste
 Cucumber – Few slices pieces for garnishing
 Coriander leaves to garnish
 Grated Mozzarella cheese for garnishing – 1/4 cup; optional



MEXICAN MAGGI

Preparation Time: 10 Mins
 Cooking Time: 20 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add 2 Tsp. of oil to the inner cooking pot and wait for few sec to get heated. Now add crushed garlic, slit chilly & onions and stir for a minute. Add 1½ chopped Tomatoes also and stir well.
- Add Salt, Pepper, Cumin powder, Pepper powder, Chili flakes, Basil leaves and Oregano. Keep stirring for a minute.
- Add water and allow to boil for few minutes then add Maggi & the Maggi Masala of it. The noodles just need enough water to cover them
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Manual' mode and select 'Quick' as cooking option. Set cooking for 4 minutes.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker and switch to Sauté mode. Add Lemon juice and stir the Maggi. Add the remaining tomatoes, cucumber and coriander leaves for garnishing.

Top this up with the grated Mozzarella cheese to add another twist to this fusion dish.

INGREDIENTS

Green Beans -1 cup chopped
 Potato – 1 medium size
 chopped
 Cooking Oil – 2 tbsp.
 Urad dal – 1 tsp.
 Cumin seeds – 1 tsp.
 Mustard seeds – 1/2 tsp.
 Sāmbhar powder – 2 tsp.
 Coriander powder – 1 tsp.
 Turmeric powder – 1/2 tsp.
 Water -1/4 cup
 Green chili – 1 small
 Asafoetida – 1 tsp.
 Salt to taste
 Curry leaves – handful
 Coconut – 1/4 cup



TUMMY CHUMMY BEANS AND POTATO FRY

Preparation Time: 10 Mins
 Cooking Time: 20 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press The Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
- Add 2 Tsp. of oil to the inner cooking pot and wait for few sec to get heated
- Add Mustard seeds, Urad dal and Asafoetida and wait till the mustard seeds crackle.
- Now add the chopped beans and give it a stir for 30 seconds. Next add the chopped potatoes and stir for another 30 seconds
- Add Salt, Sāmbhar powder, Turmeric powder, Coriander powder and stir well to the mixture.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'IDLY' mode of the cooker and select 'Quick' as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Dry grind coconut, green chili and curry leaves in a mixer grinder and keep it separately.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker, switch to Sauté mode. Add the grind mixture in the potato beans curry and give it a quick stir. Now close the cooker lid for 2 minutes.- After 2 minutes, open the cooker to fresh aroma of the Comforting Beans Potato Fry

INGREDIENTS

Dalia -1/2 cup (Broken Wheat)
 Ghee – 3tsp.
 Raisins– 1 tsp. chopped
 Cashewnuts – 11/2 tsp.
 chopped
 Sugar – 1/2 cup
 Water -1 and quarter cup
 Cardamom powder – 1 tsp. for
 garnishing

**DALIA KI GUJARATI LAPSI**

Preparation Time: 5 Mins
 Cooking Time: 25 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up
- Add Ghee and let it melt a bit, then add the chopped Raisins and Cashewnuts. Stir until it becomes as light golden brown.
- Add the Dalia and stir well. Add Sugar and keep stirring for 5 minutes until the colour of the Dalia changes and then add water as required.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Sāmbhar' mode of the cooker and select 'Quick' as taste. Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker, switch to Sauté mode. Stir the Lapsi and add Cardamom powder.
- Again close the cooker lid for 2 minutes.
- After 2 minutes, open the cooker to fresh enticing taste of Dalia Ki Gujarati Lapsi

INGREDIENTS

Boiled Egg – 2 Nos.
Onion – 2 small chopped
Tomato – 1 big chopped
Coconut oil- 3 tbsp.
Ginger Garlic paste – 1 tbsp.
Grated coconut – 1/2 cup
Fennel seeds- 2 tbsp.
Dry red chili – 1 big
Salt to taste
Bay leaf -1
Curry leaves- handful
Coriander powder – 1 tsp.
Chili powder- 1 tsp.
Cloves- 3
Cardamom- 3
Garam masala – 1tsp
Cinnamon stick – 1 small piece
Milk – 1/2 cup
Coriander leaves for garnishing



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MALABAR STYLE EGG CURRY

53

Preparation Time: 10 Mins
Cooking Time: 20 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add 2 Tsp. of coconut oil to the inner cooking pot and wait for few sec to get heated
- Add 1 tsp. Fennel seeds, Dry chilly, 1 onion, grated coconut (or coconut cut into small pieces), 1 tomato. Give it a quick stir for 2-4 minutes.
- Add Salt, Chili powder, Coriander powder, Garam masala and keep stirring the ingredients for about 5 minutes. You will notice the spices getting well mixed and oil leaving to the side of the pot. Now switch 'OFF' the Robocook.
- Now take the cooking pot out of the cooker and transfer the sautéed ingredients to the mixer grinder jar and let it cool for few minutes.
- Put the cooking pot back into the cooker and continue in the Sauté mode. Add 1 tsp. of Coconut oil and then add Bay leaf, cardamom, cloves and cinnamon stick
- Add 1 chopped onion and ginger garlic paste and stir well. Sauté until the onions become golden brown in colour.
- Meanwhile add a little water to the mixie jar and blend the contents finely. Add the blended mixture to the cooking pot and continue to stir.
- Now Slice 2 boiled eggs and add to the cooking pot. Add the milk and keep stirring. Keep little milk for the final step.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Manual' mode of the cooker and select 'Quick' as taste and set timer for 8 minutes.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker now and switch to Sauté mode. Stir the Curry and add the balance milk & give a quick stir. Add Coriander leaves for garnishing.
- Close the cooker lid for 2 minutes to boil. After 2 minutes, open the cooker and enjoy the tempting Malabar style Egg curry

INGREDIENTS

Sour thick curd – 3 Cups
 Gram flour – 3 tsp.
 Water- 2-3 cups
 Asafoetida – 1 tsp.
 Cumin seeds – 1 tsp.
 Salt to taste
 Chili powder – 1&1/2 tsp.
 Coriander powder – 1 tsp.
 Cinnamon powder – 1/4 tsp.
 Sugar – 3 tsp.
 Cooking Oil- 2 tsp.
 Mustard seeds – 1 tsp.
 Curry leaves – 1 small sprig
 Dry red chillies – 2
 Coriander leaves to garnishing



SAURASHTRIAN TEEKHI KHADI

Preparation Time: 5 Mins
 Cooking Time: 25 Mins
 Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add 2 tsp. of cooking oil and add Cumin seeds and Curry leaves. Let the Cumin seeds crackle. Now add the Dry Chillies. Give a good stir for half a minute.
- Now take curd in a separate cup. Mix Gram flour, salt, Chili powder, Coriander powder, Asafoetida and whisk it well with a ladle and add this to the cooking pot and give a good stir for a minute.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Sambar' mode from pre-set menu, with 'Quick' as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker, switch to Sauté mode and stir the Khadi and add Coriander leaves for garnishing.
- Close the cooker lid for 2 minutes. After 2 minutes, open the cooker and enjoy the appealing Saurashtrian Teekhi Khadi.

INGREDIENTS

Carrots or Ghajar - 12 grated
(you can use a vegetable
chopper)

Ghee - 5 tsp.

Milk - 1 & 3/4 cups

Condensed milk - 1 tin Milkmaid
or Mithai mate (400 gms)

Cardamom powder - 2 tsp.

Cashew nuts - 10 chopped

Almonds - 10 chopped

Sugar - 1/2 cup

Pistachios (optional) - 10
chopped



CARROT HALWA

Preparation Time: 15 Mins

Cooking Time: 20 Mins

Natural Pressure Release Time:

15 Mins

20 Mins

10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Ghee and once it gets melted add the chopped cashewnuts and almonds. Give it a good stir
- Next add the grated Carrots. Keep stirring till the carrots are mixed well in the Ghee
- Next add Sugar and mix well for 1 minute then add Milk and keep stirring for 1 minute. Now add the Condensed milk to the above mixture.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Pongal' Pre-set mode, with 'Medium' as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker, switch to Sauté mode. Give it a stir and add Cardamom powder and garnish with Pistachios. Stir the Halwa and close the cooker lid for 2 minutes.
- After 2 minutes, open the cooker and enjoy the mouth-watering Carrot Halwa.

INGREDIENTS

Vermicelli/Ready-made Semiya
- 2 cups
Ghee -2 tsp.
Milk – 1 & 1/2 cups
Condensed milk – 1 tin Milkmaid
or Mithai mate (400g)
Cardamom powder – 1 & 1/2
tsp.
Cashewnuts – 10 chopped
Raisins – 10 chopped
Sugar - 1/2 cup



SEMIYA PAYASAM

Preparation Time: 5 Mins
Cooking Time: 30 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Ghee and once it gets melted add the chopped cashewnuts and Raisins. Give it a good stir
- Next add the roasted Vermicelli/Semiya. Keep stirring and add Sugar and mix well for 1 minute.
- Then add Milk, keep stirring for 1 minute. Now add the Condensed milk and give again a good stir.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Sambar' mode, with Medium as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker, switch to Sauté mode. Give it a stir and garnish with Cardamom powder. Stir the Payasam and close the cooker lid for 2 minutes.
- After 2 minutes, open the cooker and enjoy the aromatic and ever inviting Semiya Payasam. Add some milk to lighten the consistency of the Payasam, as required.

INGREDIENTS

For Marination:

Prawns – 250 Gms deshellled and deveined medium sized Prawns
Coconut oil – 1 tsp.
Salt – 1 tsp.
Ginger Garlic paste – 2 tsp.
Lime juice – 1 tsp.
Garam Masala – 1 tsp.
Turmeric powder – 1 tsp.
Pepper powder– 1 tsp.

For Cooking:

Onions – 2 big chopped
Tomato – 2 big chopped
Cooking Oil – 2 tsp.
Coconut oil – 1 tsp.
Mustard seeds – 1 tsp.
Fenugreek seeds – 1 tsp.
Pepper kernels – 1 tsp.
Cardamom – 2
Cloves -4
Green Chillies – 2 slit
Curry leaves – handful
Coconut milk- 1/2 cup
Red Chili powder- 1 tsp.
Coriander powder – 1 tsp.
Salt to taste
Desiccated Coconut – 1/4 cup



60

COASTAL PRAWN GRAVY

61

Preparation Time: 20 Mins
Cooking Time: 30 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Clean & marinate the Prawns in a separate bowl with the ingredients mentioned for about 10 minutes.
- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Choose Sauté mode. Add Cooking oil and coconut oil into the pot. Add Mustard seeds and wait for them to crackle. Then add Fenugreek seeds, Pepper kernels, Cardamom and Cloves and curry leaves. Stir for 1 minute.
- Next add the slit Green chillies, chopped onions and tomatoes and give it all a good stir for about 2 minutes.
- Add Red chili powder, Coriander powder and salt. Keep stirring until you see the oil leaving to the sides of the cooking pot
- Add the Marinated prawns set aside in a bowl and keep stirring. Now add coconut milk and desiccated coconut.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Now close the cooker and choose the 'Fish' mode, with Medium as taste
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.

Open the cooker to be mesmerized by the colour and aroma of Coastal Prawn gravy

INGREDIENTS

Bread slices – 5 slices
Sugar – 1/3 of a cup (less than half)

Condensed milk – 1 tin (Milkmaid or Mithai Mate) 400gm

Milk – 1/2 a litre

Cardamom powder – 2 tsp.

Ghee – 12 tsp.

Cashew nuts – 12 pieces
chopped

Almonds- 12 pieces chopped

Raisins – 10 number



62

LUXURIOUS BREAD PUDDING

63

Preparation Time: 10 Mins
Cooking Time: 50 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Cut the sides of the Bread slices. Then cut each slice into 2 triangular pieces
- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add 5 tsp. of Ghee and wait for 30 seconds so that it melts and warms. Now place the Bread slices. You will be able to place around 5 slices at one instance. Let it roast a bit. Turn the sides of the Bread slices after 1 minute. You will see the Bread slices becoming a bit crispy and roasted.
- Remove these Bread slices from the cooker and keep it separately.
- Add another 5 tsp. Ghee and repeat the toasting process for the remaining bread pieces. Cool the toasted Bread slices in room temperature.
- After this take a dry cloth and wipe off the cooking pot to remove any bread crumbs in the pot.
- Add 2 Tsp. of Ghee and roast the Cashewnuts, Raisins and Almonds till it turns golden brown color.Keep it aside once along with the toasted bread once done
- Add Milk to the cooking pot. Add sugar and wait till you see the Sugar mix a bit. Now add the Condensed milk. Keep stirring.
- Keep stirring as you will see the Milk mix with the condensed milk and thickens in texture. After 5-8 minutes you will see the milk thickened. Add the Cardamom powder and stir. Now switch off the cooker.
- Now pour this thickened milk into a separate container and let it cool for 20 minutes in room temperature under a fan.
- Pour this milk on the bread slices we had placed separately earlier. Refrigerate it for 20 minutes.
- After 20 minutes, relish the very tempting Luxurious Bread Pudding.

INGREDIENTS

For Marination:

Rohu Fish – 6 big pieces, cut and cleaned
Sesame oil – 1 tsp.
Salt – 1 tsp.
Turmeric powder – 1 tsp.
Chili powder – 1 tsp.

For Cooking Paste:

Garlic – 8 big cloves
Ginger – 1 big piece
Onions – 1 big chopped
Tomato – 1 big chopped
Green Chillies- 1 big
Fenugreek seeds- 1 tsp.
Peanuts – 1 tsp.
Cumin seeds – 1 tsp.
Red chili – 1

For Cooking:

Sesame oil or Gingely Oil – 2 tsp.
Mustard seeds – 1 tsp.
Pepper powder – 1 tsp.
Bay leaf – 1
Onion – 1 big chopped
Curry leaves – handful
Coriander powder – 1 tsp.
Garam Masala – 1 tsp.
Water – 3/4 cup
Salt to taste
Coriander leaves for garnishing



64

ROHU FISH FRY GRAVY – PATNA STYLE

65

Preparation Time: 20 Mins
Cooking Time: 40 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Clean & marinate the Fish in a separate bowl with the ingredients mentioned for about 20 minutes.
- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Sesame oil into the pot. Add Mustard seeds and wait for them to crackle. Then add Curry leaf. Now add Bay leaf chopped onions and stir for about 1 minute.
- Make a paste of the Ingredients marked under For Cooking Paste
- Add this paste into the Cooking pot. Add some water and give it a good stir. Let the mixture boil for 5 minutes. Until the raw smell of the paste goes.
- Now add the marinated fish slices to the boiling gravy.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Fish' mode from pre-set menu with Medium as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker and choose Sauté mode add Coriander leaves for garnishing and stir slowly for few seconds

Enjoy this quick semi spicy Rohu Fish Gravy done in Patna style

INGREDIENTS

For Marination:

Rohu Fish/ Sear Fish – 6 big pieces, cut and cleaned
Sesame oil – 1 tsp.
Salt – 1 tsp.
Ginger Garlic paste – 2 tsp.
Chili powder – 1 tsp.
Coriander powder – 1 tsp.
Garam Masala – 1 tsp.
Pepper powder- 1tbsp
Fish Fry Masala – 3 tsp.
Lime juice (optional) – 5-6 tsp.
Turmeric powder – 1 tsp.

For Cooking:

Sesame oil or Gingely Oil – 3 tsp.
Cumin seeds – 1 tsp.
Onion – 1 big chopped
Bay leaf – 1
Curry leaves – handful
Salt to taste



66

FIFTY - FIFTY FISH (HALF STEAMED & HALF FRIED FISH) ⁶⁷

Preparation Time: 10 Mins
Cooking Time: 20 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Clean & marinate the Fish in a separate bowl with the ingredients mentioned for 6 hours or overnight.
- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Sesame oil into the pot and add Cumin seeds wait for them to crackle. Then add Curry leaf & Bay leaf. Now add the chopped onions and stir for about 1 minute. Add Salt as required.
- Now add the marinated Fish to the sautéed ingredients and mix well.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Fish' mode from pre-set menu with Medium as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.

Open the cooker and enjoy healthy semi steamed and semi fried Fish chunks.

INGREDIENTS

For Marination:

Chicken pieces – 6–8 pieces
cleaned
Salt – 1 tsp.
Chicken masala – 4 tsp.
Lime juice – 2 tsp.
Turmeric powder – 1 tsp.

Paste of the below:

Ginger – 1 chunk
Garlic – 12 cloves
Coriander seeds – 2 tsp.
Curry leaves – handful
Pepper pods- 1 tsp.

For Cooking:

Ghee – 4 tsp.
Dry chilly – 2
Fennel seeds- 2 tsp.
Khus khus – 1 tsp.
Peanuts – 2 tsp.
Coconut – 1 cup desiccated
Garam Masala – 1 tsp.
Cooking Oil – 2 tsp.
Turmeric powder – 2 tsp.
Onion – 2 chopped
Tomato - 3 big cut into medium
pieces
Bay leaf – 1
Curry leaves – handful
Water as required
Salt to taste



68

CHETTINAD CHICKEN GRAVY

69

Preparation Time: 15 Mins
Cooking Time: 20 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Grind the items under Paste of the below under the items marked for Ingredients for marination
- Clean & marinate the Chicken in a separate bowl with Chicken masala, Salt, Turmeric powder, Lime juice and the paste ground in Point 1, for 1 hour.
- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add desiccated coconut, dry chilly, fennel seeds, Khus Khus, Peanut, Garam masala and dry roast for about 5 minutes. Transfer the roasted ingredients to a mixer grinder and allow to cool.
- Add the cut Tomatoes also in the mixie jar. After about 5 minutes of cooling, grind this mixture adding water as required.
- Again go for the sauté mode in Robocook and add Ghee into the pot. Add Mustard seeds and wait till they crackle. Add Bay leaf and Chopped onions and stir for about 1 minute. Add Salt and Turmeric powder as required.
- Now add the marinated Chicken to the sautéed ingredients and mix well. Add the Tomato and spices mixture and stir for a minute. Sauté the mixed ingredients for few mins
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Chicken' mode from pre-set menu with Medium as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.

Open the cooker, give a quick stir and enjoy this spice embodied Chettinad inspired Chicken gravy.

INGREDIENTS

Green peas (fresh or frozen or dry)
– 1 cup

Potato – 1/3 cup peeled and
chopped

Water- As required

Corn Flour – 1 tsp.

Milk – 3/4 cup

Asafoetida - 1 tsp.

Cumin seeds – 1 tsp.

Cumin powder – 1 tsp.

Chili powder – 1 tsp.

Coriander powder – 1 tsp.

Turmeric powder – 1/2 tsp.

Cooking Oil- 2 tsp.

Onion – 1 big chopped

Tomato – 2 small chopped

Green chili – 2 small slit open

Salt to taste

Coriander leaves to garnishing

Fresh cream – 2 tsp.



70

EXPRESS GREEN PEAS WITH POTATO GRAVY

71

Preparation Time: 5 Mins
Cooking Time: 20 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add 2 tsp. Cooking oil and add Cumin seeds. After the Cumin seeds crackle, add green chillies, Onion and tomatoes. Give a good stir for 2 minutes.
- Add the chopped potato and then the Green peas. Add Salt, Asafoetida and Turmeric powder, Chili powder and stir well.
- Now take milk in a separate cup, Mix Corn flour, Coriander powder, Cumin powder, Garam masala and mix it well with a ladle.
- Add this to the cooking pot and then add water and give a good stir for about 2 minutes.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'IDLY' mode from pre-set menu with Medium as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker, switch to Sauté mode. Stir the gravy and add Coriander leaves for garnishing then finally add the Fresh cream.
- Close the cooker lid for 2 minutes, After 2 minutes

Open the cooker and enjoy the appetising Express Green Peas and Potato gravy.

INGREDIENTS

Noodles – 1 packet
Olive oil – 3 tsp.
Garlic – 3 cloves crushed
Onion – 1 chopped
Carrot – 1/4 cup chopped into tiny pieces
Green Beans – 1/4 cup chopped into tiny pieces
Capsicum – 1 chopped length wise
Cabbage – 1/4 cup chopped into tiny pieces
Schezwan sauce – 1 and 1/2 tsp.
Chili sauce – 1 and 1/2 tsp.
Soy sauce – 1tsp* (optional)
Salt to taste



72

SPICY SCHEZWAN NOODLES

73

Preparation Time: 5 Mins
Cooking Time: 20 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add 2 tsp. of Olive oil and add crushed garlic. Give it a good stir till you can smell the garlic blending in the oil.
- Next add Onion, Carrot, Cabbage, Beans, Capsicum and salt and then stir for 5 minutes. you will see the vegetables shrink a bit.
- Now add the Schezwan sauce, Chili sauce and Soy sauce. Let all the ingredients mix for about 5 minutes.
- Switch off the cooker and transfer this mixture from the cooking pot to a different vessel.
- Place the Cooking pot back into the Cooker. Switch, "On" and then choose the Sauté mode. Add 1 cup of water and 1 tsp. of Olive oil & stir. Now open the noodles from the packet and add into the Cooking pot. (The noodles should be just covered in water.)
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Now close the Cooker with the lid and choose Manual mode with Medium as taste and set the timer for 3 minutes.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Open the cooker, switch to Sauté mode. Stir the noodles and add the fried vegetables (that we had kept aside) and give a good stir.
- You can add more water and use the Manual mode in case you noodles to become softer.
- Close the cooker lid for 2 minutes so that noodles and vegetables settle in.
- After 2 minutes, open the cooker and get your chopsticks ready for the spicy Schezwan noodles.

INGREDIENTS

Moong Dal – 1/2 cup
Cooking oil- 2 tsp.
Garlic – 2 cloves crushed
Ginger – 1 big chunk
Green Chillies – 2 big slit
Onion – 1 chopped
Tomato – 1 chopped
Cumin seeds- 1 tsp.
Curry leaves – 1 sprig
Chili powder- 1 tsp.
Asafoetida – 1 tsp.
Turmeric powder – 1 tsp.
Coriander leaves for garnishing
Salt to taste
Water- 2 cups



74

FIERY MOONG DAL GRAVY

75

Preparation Time: 5 Mins
Cooking Time: 15 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Wash the Moong dal and soak in water for 5 minutes. Drain the water after 5 minutes and keep aside.
- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Cooking Oil followed by Cumin seeds. After Cumin seeds crackle add the curry leaves, Ginger, Garlic, green chillies, Asafoetida and chopped onions. Stir for 1 minute.
- Add Tomatoes, Turmeric powder, Chili powder and salt. Add Moong dal & water.
- Choose the 'Dal' mode from pre-set menu and Quick as taste option.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.
- Open the cooker, switch to Sauté mode. Stir the Dal and add Coriander leaves for garnishing. Bring the Dal to a boil.
- Close the Cooker for 2 minutes.
- After 2 minutes, open the cooker and enjoy the tantalising Fiery Moong Dal gravy.

INGREDIENTS

For Cooking:

Raw mango – 1 cup diced and cut into 4-5 pieces

Jaggery – 2 tsp.

Tamarind – 1 small piece

Salt to taste

Coconut oil – 2 tsp.

Mustard seeds- 1 tsp.

Turmeric powder – 1 tsp.

Asafoetida – 1 tsp.

Curry leaves- 1 sprig

Ginger – 1 small piece mashed

Water – 1 & 1/2 cup

For Masala to be ground:

Coconut - 1 cup desiccated

Dry Chillies – 2 small

Urad dal – 2 tsp.

Chana Dal – 2 tsp.

Toor dal – 1 tsp.

Cumin seeds – 1 tsp.

Fenugreek seeds – 1/4 tsp.

Roasted Bengal gram – 1 tsp.

Curry leaves- 5



76

KARNATAKA PURE RAW MANGO GRAVY

77

Preparation Time:	5 Mins
Cooking Time:	20 Mins
Natural Pressure Release Time:	10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.

- Add all the ingredients under Masala to be ground and stir well once it gets dry roasted move these into a mixer grinder jar and cool in room temperature for 10 minutes. Add some water & blend these ingredients

- Add Coconut oil into the Robocook cooking pot and add the Mustard seeds. After the Mustard seeds crackle, add Curry leaves, Ginger & Asafoetida.

- Now add the cut Mango pieces & Tamarind piece add Salt, water and stir well for a minute then add the Jaggery powder finally add the blended mixture and stir well.

- Choose the Sāmbhar mode from pre-set menu with Medium as taste.

- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.

- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.

Open the cooker & stir the welcoming Raw Mango gravy.

INGREDIENTS

Prawns – 250 gms deshelled and deveined

Cooking Oil – 3 tsp.

Ginger Garlic paste – 2 tsp.

Green Chili – 1 slit

Onion – 1 big chopped

Tomato – 2 small chopped

Fennel seeds- 1 tsp.

Salt to taste

Coriander powder – 1 tsp.

Turmeric powder – 1 tsp.

Garam masala – 1 tsp.

Chili powder – 1 tsp.

Pepper powder- 1 tsp.

Curry leaves – 1 sprig

Bay leaf -1

Cardamom – 3

Cinnamon – small stick

Cloves- 3

Star Anise -2

Coconut milk – 3/4 cup



CHENNAI STYLE PRAWN SEMI GRAVY

79

Preparation Time:	10 Mins
Cooking Time:	20 Mins
Natural Pressure Release Time:	10 Mins (or) Can be released manually

METHOD

- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Cooking oil and once heated then add Fennel seeds. After the Fennel seeds crackle add the Bay leaf, Cardamom, Cinnamon, Cloves, and Star Anise.
- Now add Ginger Garlic paste, Curry leaves then add Chilly, chopped Onions, and followed by the chopped tomatoes. Stir for 3 minutes.
- Now add the cleaned Prawns. After few mins of sautéing add Salt, Turmeric powder, Coriander powder, Turmeric powder, Garam masala Chili powder and Pepper powder.
- Now stir for 5 minutes. Then add coconut milk and stir for 2 minutes.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Fish' mode from pre-set menu with Medium as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.

Open the cooker & give a quick stir and revel in the delicious Chennai style Prawn Semi Gravy

INGREDIENTS

Basmati Rice – 1 cup
Ghee – 2 tsp.
Cooking Oil – 3 tsp.
Mustard seed – 1 tsp.
Asafoetida – 1 tsp.
Garlic paste – 2 tsp.
Green Chili – 1 big slit
Onion – 1 big chopped
Tomato – 3 big chopped
Green Peas - 1/2 Cup
Salt to taste
Coriander seeds – 1 tsp.
Turmeric powder – 1 tsp.
Garam masala – 1 tsp.
Chili powder - 1 tsp.
Urad dal – 1 tsp.
Chana dal – 1 tsp.
Curry leaves – 1 spring
Coconut milk – 1/4 cup



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QUICK SHOT TOMATO RICE

81

Preparation Time: 10 Mins
Cooking Time: 30 Mins
Natural Pressure Release Time: 10 Mins (or) Can be released manually

METHOD

- Wash the Basmati Rice and soak it for 5-8 minutes. Leave it aside and start the remaining cooking process
- Connect the power cord to ROBOCOOK and switch 'ON' button. Press the Sauté Button in front dashboard and wait for 30 secs for the inner cooking pot to get heated up.
- Add Ghee and Mustard seeds. After they crackle add Urad dal, Chana dal, Coriander seeds, Curry leaves & Green chili.
- Now add cooking oil, Garlic paste, Onion, salt, Turmeric powder, Chili powder, Garam Masala. Then add Tomatoes, Coconut milk and Asafoetida and stir well for 5 minutes. Now add Green Peas and give it a stir.
- Now add the soaked Rice and give it a good stir. Add water such that it is just adequate. Too much water will change the Rice consistency.
- Place the closing lid over the top, Turn and place the Pointer in 'Close' Position. Ensure the lid is firmly closed and Pressure release button should be on 'DOWN' Position.
- Choose the 'Rice' pre-set menu option and select Quick as taste.
- Pre-Cooking will happen for few seconds and once the cooking is completed 3 Beep sounds will be heard and it will automatically switches to keep warm mode. Press 'Cancel' if not required.
- Wait for 10 mins to get Natural Pressure Release (OR) it can be released manually by pulling 'UP' the pressure release button. Ensure the pressure is released completely on both the methods.

Open the cooker & give a quick stir and revel in the appealing Tomato Rice.

WARNING

USE EXTREME CAUTION DURING OPERATION

1. DO NOT PLACE HANDS NEAR, OR COME IN CLOSE CONTACT WITH THE PRESSURE RELEASE VALVE WHEN PRESSURE RELEASE IS IN PROCESS. BURNS, SCALDING AND/OR INJURY MAY RESULT.
2. DO NOT TOUCH THE LID DURING THE COOKING PROCESS, OR WHILE UNIT IS HOT AND PRESSURIZED.
3. DO NOT COVER THE GAP BETWEEN THE LID AND THE OUTER COOKER. DO NOT COVER THE PRESSURE COOKER.
4. KEEP AWAY FROM CHILDREN
5. DO NOT PLACE THE INNER POT ON OTHER HEAD SOURCES.
6. DO NOT USE METAL UTENSILS WHEN REMOVING FOOD FROM THE INNER POT AS THEY MAY SCRATCH THE SURFACE OF THE POT.
7. DO NOT DISASSEMBLE THE UNIT. ONLY USE REPLACEMENT PARTS CERTIFIED AND PROVIDED BY THE MANUFACTURER.
8. DURING OPERATION, IF THE UNIT SOUNDS AN ALARM AND/OR THE DISPLAY SHOWS ERROR CODES (E01, E02, E03 OR E04), PLEASE STOP USING AND CONTACT CUSTOMER SERVICE FOR ASSISTANCE
9. AFTER COOKING, UNPLUG THE POWER SUPPLY BEFORE ENJOYING YOUR MEAL.



Harkin Global Solutions Pvt. Ltd. warrants to the original consumer or purchaser this Geek Electric pressure cooker is free from defects in material or workmanship for a period of two (2) years from the date of purchase. This limited warranty is good only to the original purchaser of the product and effective only when used in India.

For warranty service: Call **1800 121 922 922** or email **care@harkin.in**. Please have your Product's model number, your name, address, city, state, pincode, invoice details and phone number ready.



WARRANTY

THIS LIMITED WARRANTY DOES NOT APPLY TO

1. Failure of product to perform during power failures and interruptions or inadequate electrical service
2. Damage caused by transportation or handling.
3. Damage caused to the product by accident, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance. Improper use includes using an external device that alters or converts the voltage or frequency of electricity
5. Any unauthorized product modification, repair by unauthorized repair center, or use of non-approved replacement parts.
6. Normal maintenance as described in the User's Guide, such as cleaning or replacing filters, cleaning coils, etc.
7. Use of accessories or components that are not compatible with this product.

The cost of repair or replacement under these excluded circumstances shall be borne by the consumer.



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