

INALSA

**RECIPES
INSIDE**

**FOOD
PROCESSOR**

MAXIE[®]
FOOD PROCESSOR Dx

INSTRUCTION MANUAL

Dear Customer,

Congratulations! On the purchase of your **INALSA food processor**, this is designed to include many superior features that permit you the fullest expression of your **food processing** skill and enthusiasm. You are now on the threshold of a whole new world of **food processing** pleasure.

At INALSA, we have a reputation of manufacturing innovative, high quality appliances such as Food Processors, Mixer Grinders, Juicer Mixer Grinders, Juice Extractors, Cooktops, Microwave ovens, Oven Toaster Grillers, Hand Blenders, Electric Kettles, Rice Cookers, and Electric Chimneys. Your newly acquired **INALSA food processor** bears the same distinctive hallmark of excellence.

It is all the result of vigorous quality consciousness in INALSA's design and development where uncompromising standards are maintained and rigid quality control measures are exercised on raw materials, components and finally, the finished product.

Your **INALSA food processor** has a lot of thoughtful features built in to make your **food processing** convenient. Please read these instructions carefully, so that you may get the best out of the power packed features in your **INALSA food processor**.

Welcome to the INALSA world of **food processing** pleasure!

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MAXIE Dx



Feature*

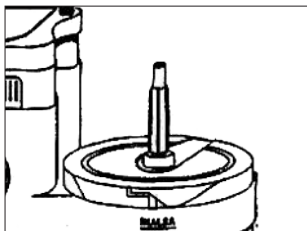
- 600W Powerful motor.
- Shock proof plastic body.
- 1.5lts. Blender jar.
- 1.0 lt. SS multipurpose jar.
- 400 ml SS Chutney jar
- Centrifugal & citrus juicer.
- Overload protector.
- 6 Blades and discs.

Technical Specification *

Model type & No.	Maxie Dx
Voltage	230V AC-50Hz.
Motor	Universal/ class B
Protection	Class II
Power Consumption	600 watts
Rating (no load)	30 minutes
Motor RPM at no load	18000 (approx)
Cord Plug	2-pin, 6A, 250V, PVC approx 2m long
Speed control	3 speed rotary switch with incher
Material of housing	ABS
Material of Dry grinding jar	Stainless steel
Capacity	FP bowl- 1.0litre Liquidizing jar: 1.5 litres Dry grinding jar: 1.0 litre Chutney jar : 400 ml
Attachments	Centrifugal juicer, Citrus juicer, French fries disc, Coconut shredding disc, Shredding cum Slicing disc, Chopper blade, Kneader blade, Egg whisker blade, Blender Jar, Dry Grinder Jar. Chutney jar.
Overload protector	Re-setting type

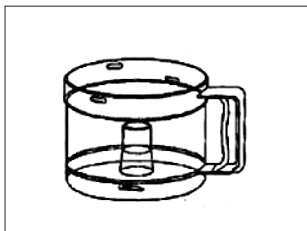
* Due to continuous improvements in product, specifications are subject to change without prior notice.

Know your Inalsa food processor



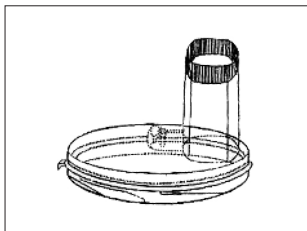
1. Basic Unit

The basic unit houses the heavy duty universal motor, and belt driven shaft sleeve for food processing.



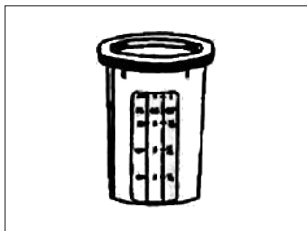
2. The Bowl

The all purpose bowl is made of transparent break resistant material that makes it strong, durable, antishatter and capable of taking boiling liquids. It has a working capacity of 1.0 litre. (0.75 litre for liquids)



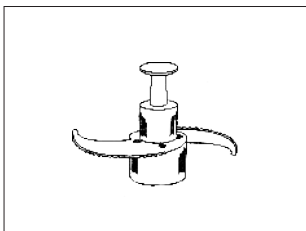
3. The Bowl Cover

The transparent bowl cover has an interlock system to prevent switching on the machine unless it is, in its place and locked. The feeder tube acts as an inlet for food when using the discs or for ingredients required to be introduced during blending operations.



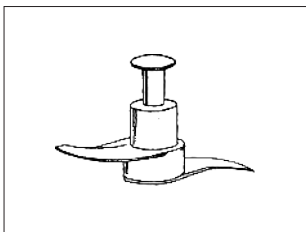
4. The Food pusher.

This food pusher fits into the, feeder tube and should be used to push the food down in the feeder tube. When slicing, shredding or chipping, apply variable pressure to suit the type of food being processed. The food pusher also acts as a liquid measure by virtue of the markings given on its side.



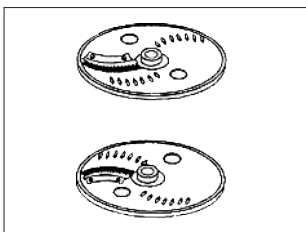
5. Stainless Steel Blade

This stainless steel blade is used for almost 80% of all food processing functions. Commonly used for chopping, mincing, pureeing, pulping, wet grinding, mixing, blending, processing etc. Please keep the blades of this attachment covered with plastic cover provided to avoid any injury



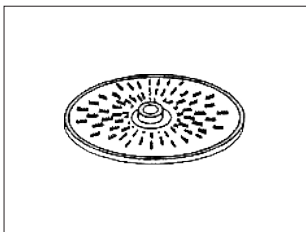
6. The Plastic Blade

This plastic blade is useful for kneading the dough, blending mayonnaise and cake mixtures or to combine sauces.



7. Slicing cum shredding disc (Reversible disc)

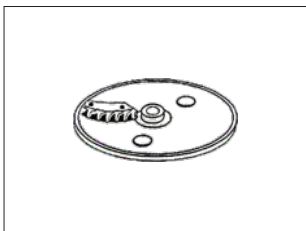
These disc have a slicing blade on one side and cutting edges for shredding on the other side. They offer the facility of slicing and shredding.



8. The coconut shredding disc.

The shredding disc is ideally suitable for fine shredding of coconut. It can also be used for mashing potatoes, shredding cauliflower and radish for parantha fillings etc.

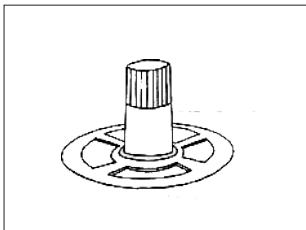
Note: While using the coconut shredding disc no pressure should be applied on the pusher. The pusher should be gently kept in feeder tube depending upon the quality of ingredients. The pusher should be removed a little before the shredding is complete.



9.The chipping disc

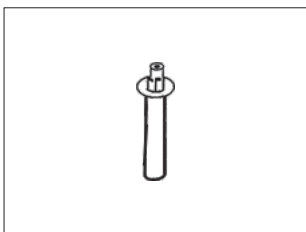
(French Fry Disc)

The chipping disc is specially designed to made potato chips.



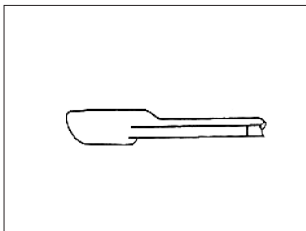
10. The egg whisker disc

The whisker disc is specially designed to whip cream, to churn butter or for preparing batters which require frothing consistency.



11. Stem

This is a detachable stem for all discs. To fix, insert in the disc from below & rotate anti clock-wise to lock.



12. The spatula

This specially designed spatula is used to scrape and clean the sides of the Bowl while the food is being processed.



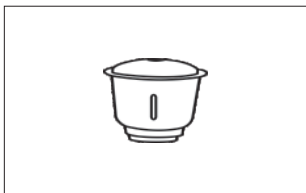
13. Wet Grinding/Liquidizer Jar

This jar blends soups, juices, shakes, purees evenly. All the wet grinding operations like dosa, idli and vada batters can be carried out effectively.



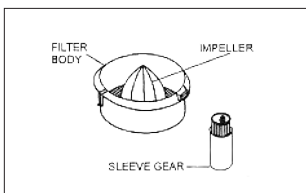
14 Dry Grinding Jar

This dry grinding Jar is made of stainless steel and has a plastic lid. It smoothly grinds black pepper, coffee beans, coriander, red chilies, turmeric etc.



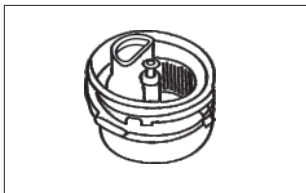
15. Chutney Jar

This chutney jar is made of stainless steel and has a plastic lid. It is used for making mint chutney, coconut chutney etc.



16. Citrus Juicer

This citrus juicer is used for juicing citrus fruits like sweet lime, oranges, lemon etc.



17. Centrifugal Juicer

This juicer works on FP side, it extracts juice from all hard fruits and vegetables like apple, carrots etc. and also from some citrus fruits.

Important Instructions

Do's

1. Before connecting the appliance check the mains voltage comply with the voltage specified.
2. Place your food processor at a convenient height so that you can operate it easily. You should be able to look down into the attachments to check the circulation of the ingredients.
3. Clear out some space around the machine and keep food processor away from direct heat and sun.
4. Take care as the cutting edges of the disc blades are very sharp.
5. Ensure that the bowl assembly is perfectly locked with the basic unit.
6. For unlocking the bowl cover turn the bowl cover clockwise by pressing the release switch on the upper base.
7. While using blending or dry grinding jars, fix the bowl and bowl cover as the machine will not work till the bowl cover is in place.
8. While using centrifugal juicer place the juicer body with filter on to the drive shaft and rotate the filter till it is locked with the body.
9. Always use a spatula during processing of the food.
10. Keep the food processor away from the reach of the children.

Don'ts

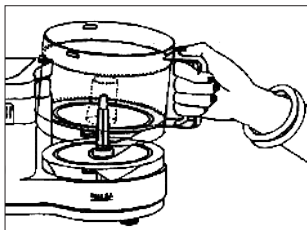
1. Do not apply undue pressure while using the coconut shredding disc.
2. The food processor should not be run for more than two minutes at a stretch normally. Turn off the switch and let it rest for at least one minute to cool down the motor.
3. Do not operate the centrifugal juicer unless juicer cover, filter is properly clamped with the juicer body.
4. Do not leave the food processor in running condition unattended.
5. Do not touch the moving parts during operation as they revolve at extremely high speeds and may cause injury.

6. Never allow the shredded, sliced or chipped food to touch the discs during operation. It could force the disc upwards and cause damage. If bowl begins to fill, empty it out in between.
7. Do not use fruits such as bananas & peaches which produce a thick paste that can clog the juicer filter.
8. For extracting the juice from citrus fruits like orange, mousmi etc. it is advisable not to use the food pusher so that seeds pop out automatically. for best results, it is advised to cut the fruits into two halves and remove seeds before extracting the juice.
9. Do not feed larger sized fruits into the feeder tube by force. This can overload the motor and juicer filter may get unbalanced.
10. Never lay a thin plastic sheet or cloth under the basic unit. It may get sucked up and block the ventilation holes in the base.
11. Do not allow the cord to hang over the edges of the table, or touch hot surface.
12. Do not push food into the feeder tube by fingers while it is in operation. If fruit become clogged in the feeder tube, use pusher to push it down. If it doesn't work turn off the motor, unplug the unit, then disassemble the food processor to remove remaining food.
13. Do not immerse the appliance in water.
14. Do not attempt to repair the food processor at home or allow any unauthorized person to do it either, in the event of any service problem please call your nearest service center.

Before First Use

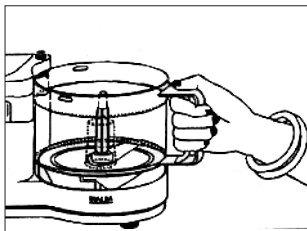
1. After unpacking the unit and before any use, make sure the mechanical parts of the unit and all its attachments are not damaged.
2. Wash the parts of the processor, especially those which will come into contact with the fruits. Assemble the unit before adding any fruits or vegetables.
3. Carefully go through the instruction manual before starting the operation.

How To Assemble Your Inalsa Food Processor

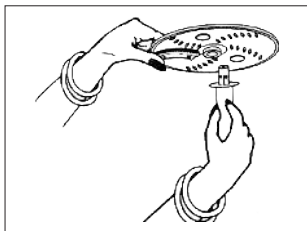


The Bowl

With the switch side of food processor facing you, hold the all purpose bowl by the handle and lower it onto the power drive shaft of the motor base, ensuring that the serrations given at the bottom of the bowl coincides with the arrow provides on the basic unit.



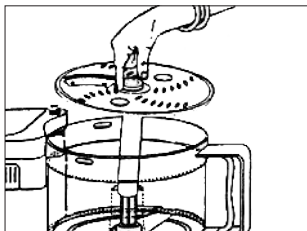
Turn anti-clockwise to lock the lugs on the basic unit, ensure that lugs are precisely fitted in the slots provided on the Bowl.



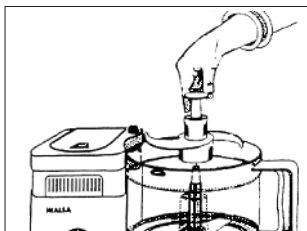
Discs

Take care as cutting edges of the discs are very sharp. Hold the side of the disc you want to use upwards, insert the stem from below and rotate it clockwise. This will lock the stem with the disc.

The slicer side is used for slicing vegetables, fruits, cooked or partially frozen meats and firm cheese or to coarsely shred cabbage.



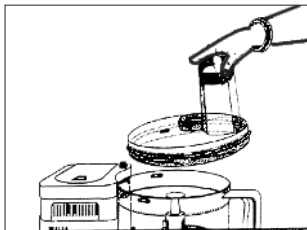
Shredding side replaces the traditional “Kaddu-kas” in India kitchen and is ideal for shredding hard vegetables like potatoes, carrots cucumbers and cheese etc. The shredding side is also ideal for julienne vegetables for chinese dishes.



Blades

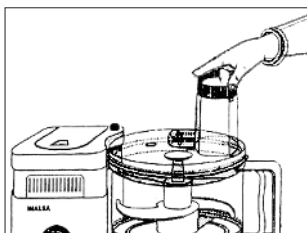
Lower the blade with centre knob onto the power drive shaft and rotate till it rests down.

The stainless steel blade and plastic blade settles low down inside. While the disc remain just above the rim of the bowl.



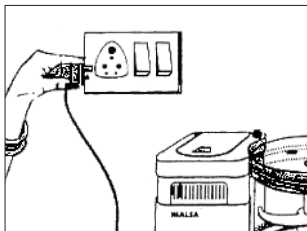
The bowl cover

Hold the bowl cover by the feeder tube and place it on the bowl with the feeder tube, pressing a little towards left of the bowl's handle, such the serrations given on the bowl cover coincide with the arrow given at the top of the bowl.



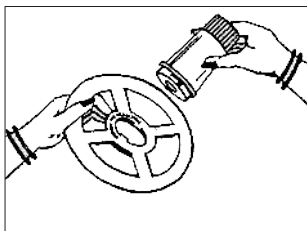
Slide the bowl cover anti-clockwise until it clicks to the rigid locked position. for unlocking the bowl cover, turn the bowl cover clockwise by pressing the release switch on the upper base. Insert the food pusher into the feeding tube.

Note: Until the bowl cover is locked into place, the unit will not switch 'ON'



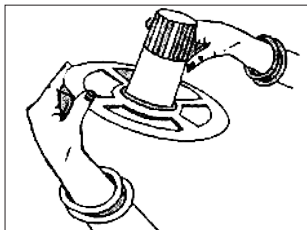
Connect the food processor to a wall AC outlet. The machine can be switched 'OFF' or 'ON' with the switch/

Now, the food processor is ready for the action.

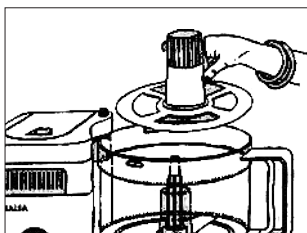


Whisker Disc

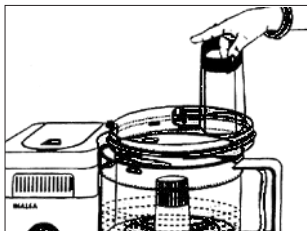
Old the egg whisker disc with embossed written matter on top side and insert the holder into the disc.



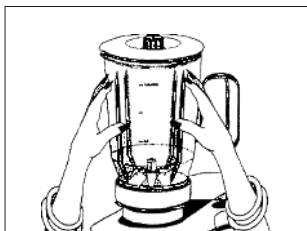
To lock the holder turn anti-clockwise



Then fix the bowl over the basic unit and insert the whisker, assembly into drive Shaft till it rests down.



Add the processing material into the Bowl. Fix the bowl cover of the main Bowl and run the unit for processing.

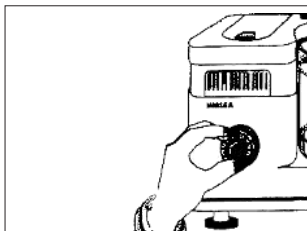


Liquidizer Jar & Dry Grinding Jar

Fit the liquidizer Jar or dry grinding Jar on the left hand side of basic unit, by opening the top lid, Then align the locks with the locking slots and twist anti-clockwise so that the jar locks into the position.



Put the ingredients inside the liquidizer jar or dry grinding Jar and shut the lid by pressing downwards. Also fix the food processor bowl & cover as the machine will not work till the Bowl cover is in place.

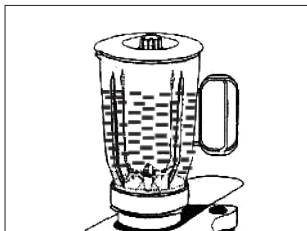


Switch 'ON' the machine. Turn the knob clockwise to the position 1, 2 & 3 as per requirement.

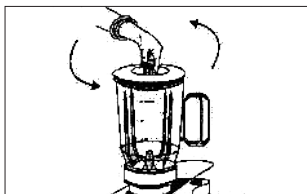
Position 1	Low speed
Position 2	Medium speed
	speed

Position 3	High speed
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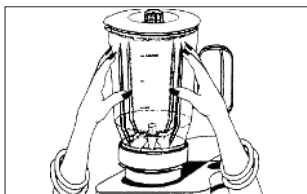
To use as an incher turn the knob anticlockwise to the position '0'



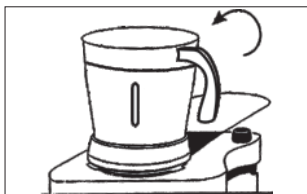
Fill the liquidizer jar upto 3/4 of its capacity. (for additional froth like lassi, cold Coffee, milk shakes use the inching position.)



Ingredients can be added during operation, by removing the measuring cap on the lid.



When the operation is complete, switch 'OFF' the machine and remove the liquidizer jar or dry grinder jar by turning it clockwise.

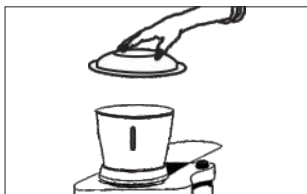


Dry grinding

Once the dry grinding jar is fit on the basic unit, put the ingredients (minimum upto 3/4th) & close the lid. To start with use pulse & then switch on and move to higher speed for fine grinding. Give break of minimum 1 min. after 3 min. running.

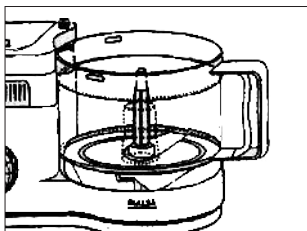


Do not run the DG jar without lid.



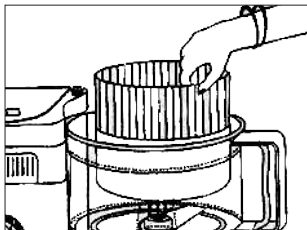
Chutney grinding

Once the chutney jar is fit on the basic unit, put in the ingredients and close the lid. To start with, use inch and then move to a higher speed for fine chutney grinding.

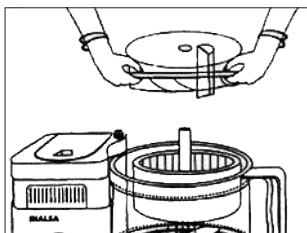


Centrifugal juicer

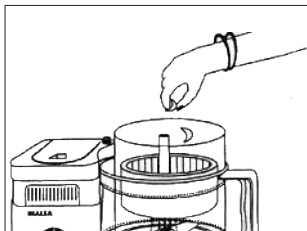
Fix the FP bowl on to the base.



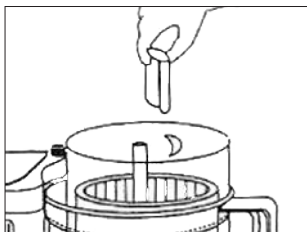
Place the juicer body with filter on to the drive shaft & rotate the filter till it is locked with the body.



Align the markings provided on the juicer cover and the F.P. bowl, lower the juicer cover on to the bowl and rotate anticlockwise to lock



Switch on the unit & drop fruits in the feeder tube.



Push down with a juicer pusher. The juice will collect in the bowl where-as the pulp accumulates in the juicer body along with walls of the filter. For best results prepare small quantities at a time and clean the filter frequently. For cleaning, unlock and remove the filter, shake in a bin and wash it under tap water.



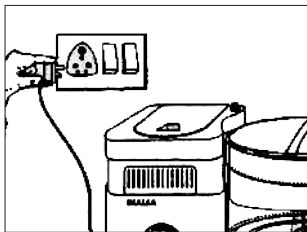
Citrus Juicer

Fit the sleeve gear (1) onto drive shaft till it rests.

Place the citrus filter body (2) on the regular Food Processor bowl and lock it by rotating anticlockwise.



Fit the impeller into filter body till it rests.

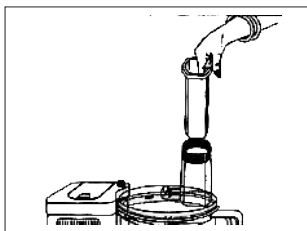


Connect the F.P. to wall AC outlet. Use the citrus juicer at minimum speed.

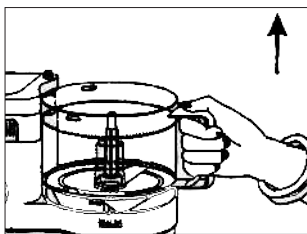
Disc selection guide

Blades & Discs	Stainless steel blade	Plastic blade	Thick slicing/shredding disc	Coconut shredding disc	Chopping disc	Whisker disc	Blender jar	Dry grinding jar	Chutney grinding jar	Centrifugal juicer	Citrus juicer
Operations											
Blending/Mixing											
Chipping											
Chopping											
Crumbling											
Crushing											
Wet grinding											
dry grinding											
Chutney grinding											
juicing (Hard Fruits & vegetables)											
Juicing (Citrus fruits)											
Julimining											
Kneading											
Mashing											
Mincing											
Mincing											
Pureeing											
Shredding/slicing thick											
Coconut shredding/deseeding											
Beating											
Whisking											
Churning											
Batter for cakes											
whips											
cus											
pulps											
shells											

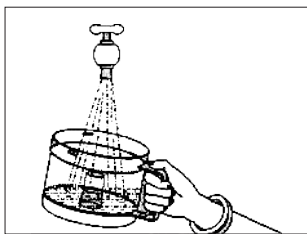
Cleaning and Maintenance of Food Processor, Bowl, Cover, Pusher



Take out the plug from the power supply. Remove the food pusher from the feeder tube. Then remove the bowl cover (lid) by pressing the black knob & rotating the lid clockwise. Lift off the lid.



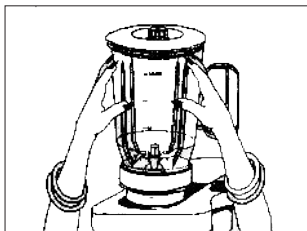
Disassemble the bowl by holding the handle, turn clockwise and lift it off the basic unit.



Wash bowl, lid, pusher in water and dry it. To remove grease, use warm soapy water and scrub gently with a sponge.

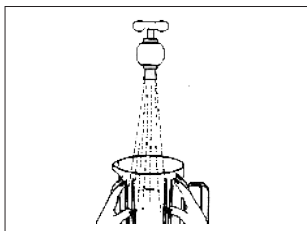
Do not use boiling water or metal/nylon brush.

Cleaning and Maintenance of Jars

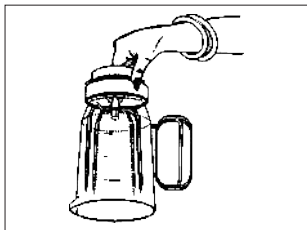


Liquidizer Jar

Disassemble the jar by holding the handle turn clockwise and lift it off the basic unit.



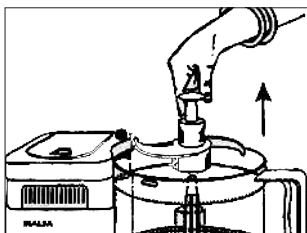
Clean the blade housing and jar with soapy water.



After cleaning, invert the jar on the table, insert the rubber washer and blade assembly into the jar and then fit on the housing & tighten anti-clockwise.

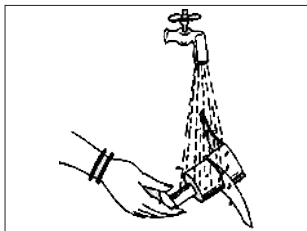
Dry Grinding Jar

After dry grinding, remove the contents and wipe the jar with a dry cloth.



Food Processor Blade/Discs

Remove blades carefully from the container or bowl, holding the blade by its knob.



Clean blades in the running water. Dry blades well, before storing.

It is recommended to apply edible oil on stainless steel cutting blades, when the appliance is stored for long duration.

Pulse Technique

Processing of the food should be done in short bursts than continuously this can be done by switching the machine 'ON' and 'OFF' intermittently through inching switch.

Safety Device**Over load Protector**

The food processor protects the motor against sudden over loads by tripping 'off' automatically. To re-start the machine allow the motor to cool down for two to five minutes.

To commence the operation press the red button of the OVER LOAD PROTECTOR located at the back of the of the Basic unit with the finger.

Mouth Watering Recipes

Moong dal dosa

Ingredients

- 1 1/3 cup (200gms.) Green gram • 1 tbsp, Chopped ginger • 3 Chopped green chilies • 1tsp. Salt • ½ tsp. Red pepper • ½tsp. Garam masala • ½ tsp. Ground cumin seeds • 1tsp. Ground coriander seeds • Oil for frying

Method

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

Hare Masale Ka Gosht

Ingredients

- 450gms. Boneless tender lamb • 3 tbsp.(45gms.) Ghee • 6 Spring onions • 12 Cloves crushed garlic • 1” Ginger 50 gms. Coriander leaves • 2 Green chilies • 50 gms. Mint • 1 cup (225ml.) Water • ½ tsp. Garam masala • 4 tbsp. Basil leaves • 4 (200 gms.) Tomatoes • ½ cup (140 gms) Curd • Vinegar for cooking meat.

Method

- Remove fat and cut meat into 1” cubes. Add salt and vinegar. Fry lightly.
- Place quartered onions in food processor bowl. Chop fine.
- Fry the chopped onions lightly. Add the meat and fry for 5 minutes.
- Place garlic, ginger, green chilies, coriander leaves, quartered tomatoes and mint in the food processor bowl. Chop fine. Add curd. Blend the mixture for 30 seconds.
- Add this paste and salt to the meat, stir well and add water. Cover and cook on a slow fire stirring occasionally, for about ½ hours or till the water dries up. If the meat is not tender add more water and continue to cook.
- Serve garnished with garam masala and chopped mint, basil and coriander leaves.

Seekh Ka Babs

Ingredients

- 500 gms. Boneless meat • 1/2 cup (150 gms.) Curd • 2 tbsp. (15 gms.) Ground parched gram (chana) • 1 tbsp. Desiccated coconut • 1/2 tsp. salt • 4 - 6 Ground cardamoms • 1 tsp. Red pepper • 1 tsp. Ground mace • 1 Pinch ground nutmeg • 1 tsp. Ground cumin seeds • 1 tsp. Ground poppy seeds • 3 tsp. Ground black pepper • paste of 1/2 " Ginger, 12 Cloves garlic, 1/2 (30 gms.) Onion • 1 tbsp. (15 gms.) Oil.

Method

- Place mutton in the food processor bowl. Mince into a fine paste.
- Blend all ingredients, except meat and oil, to make a masala paste.
- Mix minced meat with the paste and leave for 1/2 hour to marinate.
- Shape the mixture over skewers in the form of seekhs. Apply oil on seekhs. Place skewers on a rack.
- Push rack into a preheated grill chamber with burner on "high" position. Leave for a few minutes.
- Rotate skewers periodically to ensure uniform grilling. It takes about 10 minutes to cook.
- Remove and serve hot with slices of tomato, onion, cucumber, lemon wedges and mint chutney.

SAG GOSHT

Ingredients

- 450 gms. Boneless tender lamb • 6 tbsp. Curd • 2" Ginger • 4 Cloves garlic. • 1" stick Cinnamon • 2 Bay leaves • 4 Green cardamoms • 7 Ground peppercorns • 6 Ground cloves • 1 tbsp. Ground cumin seeds • 1 tsp. Garam masala • 1/2 tsp. Chilly powder • 1/2 tsp. ground coriander .seeds • 1 tsp. salt. • 450 gms. Spinach • 3 tbsp. Ghee • 1 (50 gms.) onion

Method

- Remove excess fat from meat. Wash and dry. Place in a bowl. Add curd and mix well.
- Place half of the ginger and garlic in Food Processor Bowl. Chop, and remove to a plate.
- Place the remaining ginger and garlic in the feeder tube. Slice fine.
- Remove to a plate. Halve the onion. Slice and remove.
- Add chopped ginger and garlic to the meat.

- Add the whole and ground spices together with the salt to the meat. Mix thoroughly, cover and leave to marinate at room temperature for approx. 4 hours.
- Place the washed spinach in the food processor bowl. Chop.
- Put marinated meat in a heavy-bottomed saucepan. Cook over low heat for about 45 minutes, stirring occasionally, until all the moisture has evaporated and the meat is tender.
- Add spinach and continue cooking over low heat for another 2-3 minutes or until the liquid has evaporated.
- Add 2 tbsp. ghee stirring continuously. Fry meat and spinach until ghee starts to separate. Remove to a serving dish.
- In a small pan, heat the remaining ghee, add sliced onion and sliced ginger. Fry till golden brown.
- Serve sprinkled with fried onion and ginger.

MURG MUSALLAM

Ingredients

For the marinade

- 1 (600 gms.) Broiler chicken
- 6 Cloves garlic
- 2" Ginger
- 2 Green chilies
- ½ tsp. Red pepper
- 1 tsp. Garam masala
- 1 tsp. Salt.
- ½ tsp. Turmeric
- ¾ cup (180 gms.) Curd.

For the masala

- 2 tbsp. Ghee
- 4 (200 gms.) Onions
- 6 Cloves garlic.
- 2" Ginger.
- 6 Peppercorns
- Mace
- 1 tbsp. hot water.
- 1 tbsp. (15 gms.) desiccated coconut
- 1 tsp. Nutmeg
- 1 tbsp. Ground coriander seeds.
- 1 tsp. Chopped. coriander leaves
- 1 1/3 cups (300 ml.) water or stock.

Method

- Clean the chicken and prick all over with a fork. If a little tough, make cuts on the breast and leg.
- Grind the marinade ingredients into a fine paste and mix with the curd.
- Rub the paste all over the chicken. Leave to marinate for about ½ hour.
- Place onions, ginger and garlic in food processor bowl. Chop.
- Heat ghee. Fry chopped onions and garlic till brown.
- Place fried onions, ginger and garlic in the food processor bowl together with all the spices for the masala. Blend into a fine paste.,

- Heat the ghee used for the onions, ginger and garlic. Add red pepper and lightly brown the marinated chicken.
- Rub the masala paste all over the chicken.
- Put the chicken breast in the pan. Add 1 1/3 cups (300 ml.) water or stock and simmer over medium heat till tender. If the water dries up while cooking, sprinkle a little hot water on the chicken. Cook for 5 minutes or till the moisture evaporates.
- Serve hot, sprinkled with chopped coriander leaves and garam masala.

Chana/Rajma Curry

Ingredients

- 2 cups (200 gms.) Kabuli chana or Rajma soaked overnight
- 4 (200 gms.) Onions
- 12 cloves Garlic
- 2" Ginger
- 4 Green chilies
- 3 (200 gms.) Tomatoes
- 3 tbsp. Ghee
- 2 tsp. Ground roasted coriander seeds
- 2 tsp. Roasted cumin seeds
- 2 tsp Garam masala
- 2 Bay leaves
- 1 1/2 tsp. Salt
- 50 gms. Tamarind soaked in warm water
- A bunch of Coriander leaves.

Method

- Boil the chana/rajma in salt water.
- Place all other ingredients except ghee, bay leaves and coriander leaves in the food processor bowl and blend to form a paste. Remove.
- Heat ghee. Add paste and cook till mixture separates from the oil.
- Add chana/rajma, bay leaves and garam masala to the mixture and cook for 15 minutes. Chop coriander leaves.
- Add tamarind juice and cook for 5 minutes. Remove bay leaves. Serve hot, garnished with chopped coriander leaves.

Vanilla ice cream

Ingredients

- 2 cups (450 ml.) Milk
- 3 Eggs separated
- 1 cup (200 gms.) sugar
- A few drops of vanilla essence
- 1 Cup (225 ml.) cream
- 1/8 tsp. Salt

Method

- Heat milk until nearly boiling.
- Place egg yolks and sugar in the food processor bowl. Blend till mixture is thick and pale. Slowly pour heated milk through feeder tube and blend again. Remove.
- Add vanilla essence. Set bowl over a pan of simmering water and cook, stirring until the mixture begins to thicken. Cool.

- Put cream in food processor bowl. Whisk lightly and fold into custard mixture.
- Place egg whites in food processor bowl. With feeder tube open, whisk until stiff peaks are formed. Fold into the mixture with a metal spoon.
- Turn the mixture into a shallow metal container and freeze, for approx. 30 minutes.
- If you want to freeze the ice cream then be sure to beat once again with double-bladed knife before serving. After beating pour back into container and put in freezer till required.

Variations

Chocolate ice cream: Substitute vanilla essence with 200 gms. chocolate,
Mango ice cream: Substitute vanilla essence with 100 gms. coffee.

Nimbupani

Ingredients

- 2 2/3 cups (600 ml.) cold water or soda
- 2 Lemons
- 3/4 tsp. Salt
- Freshly ground black pepper
- Crushed ice
- Slices of lime to decorate
- 6-8 Ice cubes
- 1 tsp. Sugar

Method

- Place the water/soda, lime juice, salt, sugar and black pepper in the food processor bowl. Blend well to dissolve the sugar. Pour into glasses.
- Place ice cubes in the food processor bowl. Crush.
- Add crushed ice to glasses, decorate with slices of lime and serve.

Aam ka panna

Ingredients

- 4 Large semi-ripe mangoes
- 4 tbsp. Sugar
- A pinch of salt
- 1 tsp. Ground white pepper
- 6 cups (750 ml.) Water

Method

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

Zeerapani

Ingredients

- 115 gms. Tamarind/Amchur • 15 gms. Fresh mint leaves • 1 tbsp. Ground white cumin seeds • 4 tbsp. Black salt 30 gms. Ground ginger • 3-4 tbsp. Lemon juice. • 7-9 Cups (1.6-2 liters) water • 3/4-1 tsp. Red Pepper • 1/2 tsp. Garam masala • 3 tsp. Salt • 2 tbsp. Sugar • 2-3 Slices lemon. Ice.

Method

- Rinse and soak tamarind overnight. Remove seeds and pass through a fine strainer.
- **Grind** together all the remaining ingredients.
- Pour tamarind juice into food processor bowl. Add ground ingredients.
- **Blend** together well. Strain and let it sit for 2 hours.
- Add lemon juice. Stir. Serve chilled or with crushed ice, garnished with mint leaves.

Coconut chutney

Ingredients

- 1 Fresh coconut • 2 Cups (550 gms.) curd • 1" Ginger • 2 tsp. Oil • 1 tsp. Mustard seeds • 2 Curry leaves.

Method

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

Sonth

Ingredients

- 115 gm. Whole green mango • 3 1/3 Cups (750 ml.) water. • 3 tsp. Salt • 1 tsp. dried Ginger • A pinch of Red Colouring • 1/2 tsp. Garam masala. 300 ml. Jaggery. • 30-60 gms. Sugar - • 1 tsp. Red pepper. • 1 tsp. Ground roasted cumin seeds.

Method

- Boil whole green mango, red pepper and jaggery in 2 2/3 cups (600 ml.) water until the dried mango slices are soft. Alternatively pressure cook and allow pressure to drop on its own.

- Pour into food processor bowl and blend, adding little water every now and then through the feeder tube till a smooth paste is obtained. Add salt, garam masala, ground dried ginger, cumin seeds and red colouring. Mix thoroughly.

- Dilute with 2/3 cup (150 ml.) water if it is too thick and add a little mocolounng to make it brick red.

Vichyssoise

Ingredients

- 6 (300 gms.) Leeks • 4 (450 gms.) Potatoes • 50 gms. Butter • 1 Clove crushed garlic • Salt and freshly ground Black pepper to taste • 8 cups (1.8 liters) Chicken stock • 114 cups (300 ml.) Cream

For garnishing

- A pinch of freshly ground nutmeg • 2 tbsp. Chopped chives

Method

- Slice the leeks thickly and cut potatoes into cubes.
- Place leeks in the Food Processor Bowl. Chop fine, for 8 seconds.
- Remove to a bowl. Repeat the procedure with potatoes.
- Melt butter in a large saucepan. Add leeks, potatoes and garlic. Cook for 5 minutes stirring continuously. Season and stir in the stock. - Bring to boil. Cover and simmer for 40-45 minutes. Cool slightly and strain off the liquid.
- Return the vegetables to the food processor bowl. Puree for 30 seconds. Add 1/4 cups (300 ml) of the liquid and blend for about 1 minute.
- Pour soup into a bowl and stir in remaining liquid.
- Chill soup thoroughly. Stir in the cream and garnish with nutmeg and chives before serving.

GULAB JAMUN

Ingredients

For the syrup

- 1½ cups (510 gms.) Sugar • 2½ cups (540 ml.) Water • 1 tbsp. Milk For the balls • 85 gms. Khoya • ½ Cup (75 gms.) flour • 1/8 tsp. Baking powder • 170 gms. Paneer • ½ cup (70 gms.) Castor sugar

For frying

- 2 cups (455 gms.) Ghee

Method

- Make a sugar syrup with 2½ cups sugar and water. Add milk to the boiling syrup. Strain through a muslin cloth and cool.

- Place khoa in Food Processor Bowl and blend till a smooth dough is power and sugar through the feed tube. Blend well. Leave the dough to rise.
- Divide the dough into small balls.
- Fry the balls in hot ghee over a medium fire, till evenly browned.
- Drain, cool and soak in syrup for 2-3 hours or over night.
- Boil till the balls become soft and serve with the syrup.

Pundeena Chutney

Ingredients

- 100gms. Mint • 50gms. Coriander leaves • 1 tbsp. Salt • 2tsp. ground Cumin seeds • 2 green chilies • 2 tbsp. Lemon juice • ½ (30 gms.) Onion • 2 tsp. sugar

Method

- Put all ingredients in food processor bowl and blend to a smooth paste.
- Put in an air- tight bottle and refrigerate.
- Use when required.

Garam Masala

Ingredients

- 1 tbsp. (20gms.) Cardamom seeds • 1tbsp. (20 gms.) Cinnamon • 1tsp. (7 gms.) Cloves • 1 tsp. (7 gms.) Black cumin seeds • A pinch of mace and nutmeg.

Method

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

Panch Phoran

Gredients

- 1¼ tbsp. (25 gms.) Cumin Seed • 1¼ tbsp. (25 gms.) Nigella Seeds 1¼ tbsp. (25 gms.) Aniseed • 1¼ tbsp. (25 gms.) Fenugreek Seeds • 1¼ tbsp. (25 gms.) brown Mustard Seeds

Method

- **Grind** all the ingredients together.

Barbecue Masala

Ingredients

- ½ tsp. amchur • ½tsp. Roasted black cumins seeds • ¼ tsp. Salt • ½ tsp. fenugreek leaves • ¼ tsp. Poppy Seeds • ½ tsp. pomegranate seeds

Method

- **Grind** all the ingredients together.

Sam Bar Powder

Ingredients

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

Method

- Roast all ingredients.
- **Grind** roasted ingredients.
- Store in an air-tight container.

French Onion Soup

Ingredients

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

Method

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

CONVERSION TABLE

Dals	100gms. = 1 cup
Granulated sugar	200gms. = 1 cup
Castor sugar	125gms. = 1 cup
Flour	125gms. = 1 cup
Cream	240gms. = 1 cup
Water	225ml. = 1 cup
Milk	225ml. = 1 cup
Cooking oil	225gms = 1 cup
Curd	275gms = 1 cup

Note:

1 cup = 225 ml. = 8 fluid ounces = ½ pint.

ABBREVIATIONS USED

tbsp.	tablespoon
tsp.	teaspoon
gms.	grams
"	inches
cms.	centimeters
ml.	milliliter

The tomatoes, onions and potatoes given in the recipes refer to medium-sized ones.

ENGLISH-HINDI INDEX

Asafoetida	Heeng
Almonds	Badam
Basil	Tulsi
Bay leaf	Tej Patta
Bengal Gram	Channa dal
Black Gram	Ura dalor sabut maanh ki dal
Brinjal	Baingan
Cabbage	Bandh gobi
Capsicum	Simla mirch
Cardamom	Elaichi
Carom seeds	Ajwain

Cauliflower
Cinnamon
Cloves
Coconut
Coriander seeds
Coriander leaves
Cottage cheese
Cream
Cumin seeds
Curd
Curry leaves
Fenugreek seeds
Fenugreek leaves
Flour
Garlic
Ginger
Gram flour
Green chilies
Green gram
Jaggery
Mace
Mint
Mustard Oil
Mustard seeds
Nigella seeds
Nutmeg
Parsley
Peanuts
Pepper
Pomegranate seeds
Poppy seeds
Sesame oil
Sesame seeds
Silver foil
Spinach
Tamarind
Turmeric
Vinegar
Whole wheat flour
yeast
Yellow lentils

Phool gobi
Dalchini
Laung
Naryal, Khopra
Sookha dhania
Hara dhania
Panner (prepared from curd)
Malai
Zeera
Dahi
Kadi patta
Methi dana
Methi saag
Maida
Lahsun
Adrak
Besan
Hari mirch
Moong dal
Gur
Javitri
Pudeena
Sarson ka tel
Rai
Kalonji
Jaifal
Ajmood
Moongphali
Kali mirch
Anardana
Khus Khus
Til oil
Til seeds
Varak
Palak
Imli
Haldi
Sirka
Atta
Khameer
Tur dal

Packing list

<u>S.NO.</u>	<u>ITEM</u>	<u>QTY. (NOS.)</u>
1.	Basic unit	One
2.	Bowl	One
3.	Bowl cover	One
4.	Food pusher	One
5.	Stainless steel blade (chopper)	One
6.	Plastic blade (kneader)	One
7.	Slicing cum shredding disc	One
8.	Coconut shredding disc	One
9.	French fries disc	One
10.	Stem	One
11.	Spatula	One
12.	Liquidiser jar with lid	One
13.	Dry grinding jar with lid	One
14.	Chutney grinding jar with lid	One
14.	Instruction manual cm recipe book	One
15.	Egg whisker disc with holder	One
16.	Centrifugal juicer attachment	One
17.	Citrus juicer attachment	One