The Kenstar Oxy Fryer aims to revolutionise Indian cooking. While you can enjoy your favourite fried food, you can also bake delectable desserts in it. It is the healthiest alternative available in the market to traditional deep frying. Apart from frying and baking, it is excellent for roasting and grilling as well.

Capable of cooking hundreds of recipes, the Oxy Fryer gives you more freedom in the kitchen than ever before.

Appetising fried snacks like samosas, sabudana vadas, french fries and many more can be made easily with the Oxy Fryer. Baked snacks such as cakes, choco-lava cakes, shahi tukda, choco-chip muffins, non-vegetarian starters like chicken croquettes, fried prawns, chicken tikka and chicken wings, are also achievable within minutes. The Oxy Fryer turns all kinds of fried food into tasty and healthy treats.
Recipes by Kenstar

Kenstar is proud to present a special Oxy Fryer Recipe Book for our valued customers. While developing it, we have kept the dynamic and diverse taste palettes of the global Indian mind in mind. Our chef, a CDMM holder is a certified entrepreneur, toker and choco-fanatic from the Institute of Baking &CakeArt, Bangalore. She runs cooking classes for food lovers in New Delhi and has done a diploma in Pharmacy from DAFE. Below is a list of 100 delicious recipes you can prepare with the Kenstar Oxy Fryer.
001
Moo Samosa

Oxy Fryer
Cooking Time: 35 Minutes
Temperature: 180° C and 190° C
Preparation Time: 1 Hour

Ingredients:
For wrappers:
1 1/4 tsp dry ghee or refined oil
1 tsp maida (100g)
1 1/2 tsp mixed dry ghee or refined oil (15g). Salt to taste.
Enough water sufficient to make a stiff dough.

For filling:
4-5 large potatoes boiled and mashed.
1 cup boiled peas.
Grated or finely chopped ginger.
2 tsp green chilies finely chopped.
1 tsp coriander seeds (Cumin seeds).
2 tsp coarsely crushed whole chilies (Garam masala).
2 dry red chilies broken into pieces.
Salt to taste.
1 tsp Amchur (Dry mango powder). powder.
1 tsp red chilli powder.
2 tsp isabgol (Confectioner).

Step 1: For wrappers
Sieve maida and add salt and melted ghee or oil. Mix well. Add just enough water to collect and make stiff dough. Do not knead the dough too much. Keep aside, covered for 25-30 minutes.

Step 2: For filling
Heat a little olive oil in a pan and add jeera (Cumin seeds). Let it turn brown. Add coriander seeds and dry red chilies. Saute for 30 seconds. In a pan pour all the dry masalas and add 1-2 tbsp water. Add the peas and boiled potatoes. Mix well and add coriander leaves. Remove from flame and let it cool.

Step 3
Take marble size balls of the dough and roll into a thin chapatti. Cut into two halves. Apply water on edges and fold like a cone. Fill some potato mixture and close the top by applying some water. Keep aside.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange the samosas in the fry basket and close it properly. Keep the Oxy Fryer at 190° C for 20 minutes and then at 180° C for 10-15 minutes to bring desired colour. Serve hot with green or tamarind chutney.
Macaroni Samosa

Step 1: For wrappers
Slave maida and add salt and melted ghee/oil. Rub to mix. Now add just enough water to collect and make a stiff dough. Do not knead the dough too much. Keep covered & aside for 20-30 minutes.

Step 2: For filling
Boil 5-6 cups of water in a bowl with 1 tsp salt and 1 tsp oil. Add macaroni and boil on high flame till it is done. Do not overcook. Strain the macaroni with cold water 2-3 times. Now drain water and set aside. Add few drops of oil to the boiled macaroni to avoid sticking.

Step 3
Heat a little olive oil in a wok and add garlic, ginger, and green chilli. Sauté for 15 seconds. Add sliced onions and stir fry for 20-30 seconds. Add carrots, after a minute add cabbage and then the capsicums. Add salt and ginger garlic paste. Mix well and pour 2-3 tbsp water and cover it. Cook on slow flame for 2-3 minutes. Now add the boiled macaroni and mix well. Add salt, pepper, vinegar and soya sauce and stir fry for a minute.

Step 4
Take marble size balls of the dough and roll into a thin chapatti. Cut into two halves. Apply water on edge. Fold like a cone. Fill some macaroni mixture. Close the top by applying some water. Keep aside.

Step 5
Pre-heat Oxy Fryer for 5 minutes. Arrange the samosas in try basket and close it properly. Keep the Oxy Fryer at 180°C for 20 minutes and then at 180°C for 10-15 minutes to bring desired colour. Serve hot with green or tomato chutney.

Spring Rolls

Step 1: For wrappers
Mix maida, salt and oil together. Add warm water gradually and make a smooth and elastic dough. Dip a cloth in water and squeeze well. Cover the dough with the moist cloth and keep it aside for half an hour. Divide the dough into 4-5 equal parts. Roll each part using a little dry flour if needed, into a big thin chapatti. Heat a griddle/tawa. Place a rolled chapatti on the tawa. Cook lightly on one side for about a minute and then turn. Reduce the flame and cook the other side also for 15-20 seconds till light brown spots appear. Remove it from the flame. Keep the warm tortillas wrapped in a cloth napkin or foil.

Note: Do not overcook wrappers, otherwise they would not remain soft and not roll well. Always wrap in a thick cloth napkin or in a foil to keep them soft.

Step 2: For filling
Heat the pan with 1 tbsp of olive oil. Add finely chopped garlic. Sauté for 30 seconds. Add sliced onions and stir till soft. Add green chillies and ginger garlic paste. Stir and cook for 1 minute till onions become shiny. Add carrots and cook for 1-2 minutes. Add cabbage and stir for 1-2 minutes. Add capsicum and stir for 1 minute. Add soya sauce, salt and pepper and toss it well. Now transfer the filling in a plate and let it cool.

Step 3
Take one wrapper and place some filling on one side. Fold the wrapper and seal the edges with the maida paste. Brush the rolls with milk. Repeat the procedure for all other rolls and keep them covered in a tray for 5-10 minutes.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange the spring rolls in try basket and close it properly. Keep the Oxy Fryer at 180°C for 10-15 minutes. Cut the fried spring rolls into pieces and serve hot with sauce.
**004**

**Burritos**

**Step 1**
Drain the beans and place in a pressure cooker with ½ chopped onion, garlic and 2 cups water. Close the cooker and wait till you hear the first whistle from the cooker. Reduce the flame and cook for 20 minutes. Now remove cooker from the flame. When the pressure drops, open the cooker and with a potato masher mash the beans well.

**Step 2**
Heat oil in a pan and add the chopped onions. Fry till it gets light brown. Now add the tomato puree and stir for a minute. Add the mashed beans, salt and red chilli powder. Mix it well. Bring to a boil. Lower the flame and cook, till a thick bean paste is ready. Now keep it aside.

**Step 3—For the Filling**
Heat oil in a pan. Cook onions and garlic till they get soft. Add ½ cup French beans and carrots. Stir-fry for 2-3 minutes on moderate flame till its tender and yet crisp. Add the mushrooms and stir for 1-2 minutes. Lastly, add cabbage, panner, coriander, wine (optional), vinegar, 1 tsp salt, ½ tsp red chilli flakes and ½ tsp pepper or as per your taste. Cook for 2-3 minutes. Remove from the flame. Mix well and add the jalepenos.

**Step 4—For the salad**
Mix all ingredients of the salad in a bowl and toss them together lightly.

**Step 5—Assembling the Burrito**
To assemble the Burrito, spread a very thin layer of refit beans on a tortilla, covering all edges with bean paste. This helps stick better. Place some filling in a row in the centre. Sprinkle 1 tbsp boiled rice on it. Put some salad. Fold over and roll forward to get a roll. Repeat with the remaining tortillas.

**Step 6**
Pre-heat Oxy Fryer for 5 minutes. Keep the burrito in fry basket and close it properly. Keep Oxy Fryer at 150°C for 15-20 minutes. Serve whole or cut into pieces, topped with some ready salsa and salad.

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**005**

**Cottage Cheese Sticks**

**Step 1**
Cut the paner into long pieces.

**Step 2**
Make a marinade of lemon juice, ginger-garlic paste, ajinomoto (Carom seeds), salt and red chilli powder. Dip the paner pieces in the marinade and then roll in dry corn flour. Keep it aside for 15-20 minutes.

**Step 3**
Roast 2-3 papad. Crush them to fine pieces. Take ½ cup water and dissolve 2 tbsp of corn flour in it. Dip the prepared paner pieces in the corn flour solution and then roll them on the crushed papad pieces.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes. Arrange paner in fry basket and close it properly. Keep Oxy Fryer at 150°C for 15-20 minutes. Serve hot with ketch-up or mint chutney.
**006**

**Creamy Corn Cutlets**

**Oxy Fryer**

**Cooking Time:** 25-30 Minutes  
**Temperature:** 180°C  
**Preparation Time:** 40 Minutes

**Ingredients:**  
1 tbsp olive oil,  
2 tbsp mustard,  
1 cup milk,  
1/4 cup dried oregano,  
1/4 cup dried basil,  
1/4 cup dried parsley,  
Salt and pepper to taste,  
1/4 cup细切的西芹,  
1/4 cup rolled corn,  
3 slices bread to make fresh bread crumbs,  
2 tbsp sesame seeds for topping.

**Step 1**  
Heat the olive oil in a pan. Add finely chopped onions and sauté till it’s soft. Add mustard and stir for half a minute. Reduce flame and add milk while stirring continuously. Add seasonings, salt and pepper to taste and cook till a thick paste is formed.

**Step 2**  
Save 1/4 cup bread crumbs and add the rest of the bread crumbs and corn in the white paste previously prepared. Mix gently and remove it from the flame.

**Step 3**  
Mix the saved bread crumbs with sesame seeds. Make round disks with the above mixture and coat with the sesame seeds and bread crumbs.

**Step 4**  
Pre-heat Oxy Fryer for 5 minutes. Arrange prepared cutlets in fry basket and close it properly. Keep Oxy Fryer at 180°C for 25-30 minutes. Serve hot with ketchup.

**007**

**Crispy Garlic Potato Fingers**

**Oxy Fryer**

**Cooking Time:** 15-20 Minutes  
**Temperature:** 180°C  
**Preparation Time:** 30 Minutes

**Ingredients:**  
2 large potatoes peeled, washed, and wiped with a cloth,  
2 tbsp garlic past,  
1 tbsp red chilli sauce,  
1/4 tsp salt,  
1/4 tsp red chilli powder/black pepper.

**Step 1**  
Take a small bowl and mix garlic-garlic paste, red chilli sauce, salt and pepper together.

**Step 2**  
Boil 3 cups of water with 1/2 tsp salt and blanch the potato fingers for 3-4 minutes. Filter and put dry the potatoes with a kitchen towel and transfer into a dry bowl.

**Step 3**  
Take the potato fingers and pour the above prepared sauce mixture on it and mix to coat the potato fingers.

**Step 4**  
Pre-heat Oxy Fryer for 5 minutes. Arrange potato fingers in fry basket and close it properly. Keep Oxy Fryer at 180°C for 15-20 minutes. Serve hot as starters with mocktails or drinks.
**Masala French Fries**

*Oxy Fryer*

**Cooking Time:** 15-20 Minutes  
**Temperature:** 165°C

**Preparation Time:** 30 Minutes

**Ingredients**
- 3 medium potatoes peeled and cut into fingers
- 2 tbsp olive oil
- 2 tbsp mixed herbs
- ¼ tsp red chilli flakes
- Salt to taste
- 1 tbsp lemon juice

For the garnish:
- 2 tbsp chopped coriander (dhaniya)

**Step 1**
Mix all the ingredients mentioned for marination.

**Step 2**
Boil 3 cups of water with ½ tsp salt and blanch the potato fingers for 3-4 minutes. Filter and pat dry the potatoes with a kitchen towel and transfer to a dry bowl. Pour the above prepared mixture and mix to coat the potato fingers.

**Step 3**
Pre-heat Oxy Fryer for 5 minutes. Arrange the potato fingers in fry basket and close it properly. Keep Oxy Fryer at 165°C for 25-30 minutes. Toss once or twice in between for even cooking.

**Step 4**
During last 2 minutes, sprinkle coriander leaves. Serve hot with tomato ketchup.

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**Mathri (Gwain/Jeera/Methi)**

*Oxy Fryer*

**Cooking Time:** 40 Minutes  
**Temperature:** 165° and 180°C

**Preparation Time:** 15 Minutes

**Ingredients**
- For wrappers:
  - 25g desi ghee/oil for 100g maida
  - 1 tbsp maida (100g)
  - 3 tbsp mixed desi ghee/oil (25g)
  - Salt to taste
  - Enough water to make a stiff dough.
- ¼ tsp cumin (Jeera seeds)/Methi kasud
- Mathri (Dry fenugreek leaves)/½ tsp Jeera (Cumin seeds)

**Step 1**
Serve the maida and add salt, oil, cumin seeds/methi (fenugreek)/jeera (Cumin seeds) and mixed ghee/oil. Mix well. Add just enough water to collect and make a stiff dough.

**Step 2**
Make lemon size balls of the prepared dough and just press between palms.

**Step 3**
Pre-heat Oxy Fryer for 5 minutes. Arrange mathri in fry basket and close it properly. Keep Oxy Fryer at 165°C for 20 minutes and then at 180°C for 10-15 minutes to bring desired colour. Store and keep in air tight container.
010

Crispy Semolina Fillet

Step 1
Ball milk with all the vegetables and seasonings. Then, sprinkle the suji slowly and keep stirring till thick and dry.

Step 2
Grease a flat tray and pour the whole mix in it and shape to make a ½” rectangle. Let it set for 5-7 minutes.

Step 3
Cut into 1 ½” squares. Dip the squares in the maids paste and then coat with corn flakes.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange fillets in fry basket and close it properly. Keep Oxy Fryer at 180°C for 15-20 minutes. Serve hot with chutney.

011

Dal Pudina Kabab

Step 1
Boil chana dal in an open vessel till soft, but not soggy.

Step 2
Grind the chana dal, ginger and green chillies together to a thick paste. Add a little water, if required. Now add pudina (Mint), onions, 2 tbsp bread crumbs, all the masalas and mix well to form a soft dough. Take a large lemon size ball of the mixture and give the shape of a flat round kabab.

Step 3
Wet the kababs with a little milk. Roll the same in dry bread crumbs.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange Kababs in fry basket and close it properly. Keep Oxy Fryer at 180°C for 25-30 minutes. Serve hot with dahi chutney or tomato ketchup and finely chopped onion.
012

Crispy Dhangri Kabab

Step 1
Boil the chana dal in an open vessel till soft but not soggy. Boil the mushrooms too.

Step 2
Grind the chana dal, mushrooms, ginger and green chilies together to a thick paste; use a little water, if required.

Step 3
Add 2 tsp bread crumbs and all the masalas together. Mix well to form soft dough.

Step 4
Divide the mushroom and chana dough into 7 equal parts and give shape of flat round kababs. Wet the kababs with a little milk and roll the same in the dry bread crumbs.

Step 5
Pre-heat Oxy Fryer for 5 minutes. Arrange Kababs in fry basket and close it properly. Keep Oxy Fryer at 100°C for 25-30 minutes. Serve hot with mint chutney or tomato ketchup.

013

Falafel

Step 1
Grind the uncooked chana, chilies (Coriander) and jeera (Cumin seeds) with 1-2 tbsp water to a paste. Add all other ingredients to the mixture and grind again. Check seasoning.

Step 2
Make round, fat, patties of about 1" diameter.

Step 3
Pre-heat Oxy Fryer for 5 minutes. Arrange Falafel in fry basket and close it properly. Keep Oxy Fryer at 100°C for 25-30 minutes. Serve hot with dill chutney or tomato ketchup.

Oxy Fryer
Cooking Time: 25-30 Minutes
Temperature: 100°C
Preparation Time: 40 Minutes

Ingredients
5 large mushrooms boiled,
⅛ cup chana dal,
¼" ginger grated,
2-3 green chilies chopped,
1 tsp red chili powder,
Salt to taste,
⅛ tsp roasted jeera (Cumin seeds) powder,
1 tsp coriander powder,
2 tsp chopped coriander,
1 cup bread crumbs,
⅛ tsp black salt,
1-2 tsp lemon juice.

Oxy Fryer
Cooking Time: 25-30 Minutes
Temperature: 100°C
Preparation Time: 40 Minutes

Ingredients
⅛ cup kabuli chana (chick peas) soaked overnight,
⅛ tsp sabut chana (Coriander),
⅛ tsp jeera (Cumin seeds),
⅛ tsp baking powder,
⅛ oven finely chopped,
1 ½ tsp lemon juice,
⅛ tsp salt,
⅛ tsp coriander,
1 tsp garlic very finely chopped,
⅛ cup chopped parsley or coriander.
Matar Makhane Ke Kabab

Step 1
Dry roast the makhana and cashews. Now grind the makhana and cashews to a rough powder.

Step 2
Dry roast the peas for 2 minutes. Grind the green peas, ginger and green chilies together to a paste.

Step 3
Mix the makhana and cashew powder with the peas paste. Add salt, garam masala, elachi (Cardamom) and pepper to it. Mix it well and give shape of kababs.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange kababs in fry basket and close it properly. Keep Oxy Fryer at 180°C for 25-30 minutes. Remove when done, sprinkle with chaat masala and serve hot garnished with lemon wedges.

Haryali Kabab (Green Kabab)

Step 1
Wash the spinach and put in a kadhai (frying pan). Cover and cook on low flame for 5 minutes. Remove from flame and squeeze.

Step 2
 Mash the boiled potatoes and peas together. Add ginger, green chilli, besan, 2 tbsp bread crumble and all the masalas to it. Make dough which does not stick to the surface of the plate.

Step 3
Make small balls of the dough and flatten to make tikkis. Coat the tikkis with dry bread crumble.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange Tikkas in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot with tomato ketchup.
016

Baked Baby Potatoes

Step 1
Add all the masalas and lemon juice in a bowl and mix it well.

Step 2
Thoroughly wash the potatoes in running water to remove all dirt.Boil them in salt water till soft. Prick each baby potato with a fork.

Step 3
Add the lemon juice and masala mix to the potatoes and mix well. Keep it aside in the fridge for 30-45 minutes.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange potatoes mixed with masalas in fry basket and close it properly. Keep Oxy Fryer at 190°C for 20-25 minutes. Remove and sprinkle some chat masalas and serve with green chutney.

017

Hariyali Paneer Tikka

Step 1
Grind together coriander, mint, fennel, ginger, onion/garlic, salt and lemon juice to a fine paste.

Step 2
Bite the paneer pieces almost till the end and keep aside. Stuff all the paneer pieces with the paste. Keep the stuffed paneer aside.

Step 3
Mix together the chutney with besan and salt. Rub this all over the stuffed paneer pieces. Keep aside the paneer pieces.

Step 4
Now put capsicum and onions in the left over chutney. Rub the pieces with chutney generously. Arrange the paneer pieces and vegetables on satay sticks separately.

Step 5
Pre-heat Oxy Fryer for 5 minutes. Arrange prepared satay sticks in fry basket and close it properly. Keep paneer skewers at 190°C for 20-25 minutes and vegetable skewers for 5-7 minutes. Serve hot with mint chutney or tomato ketchup.
Bhutte ke Kabab

Step 1
Mix the potatoes and corn kernels together and grind well. Add onions, ginger garlic paste, green chilies, garam masala, coriander leaves, mint, salt, and pepper. Also add the roasted besan and lemon juice to it and mix it well.

Step 2
Shape into kababs. Wet the kababs with milk and coat with dry bread crumbs.

Step 3
Pre-heat Oxy Fryer for 5 minutes. Arrange kababs in fry basket and close it properly. Keep Oxy Fryer at 190°C for 25-30 minutes. Sprinkle some chat masala on the hot kababs. Serve hot with tomato ketchup or dahi pudina chutney.

Barbeque Corn Sandwich

Step 1
Slice off the edges of the breads and cut horizontally.

Step 2
Heat oil in a pan, add onions and garlic to it. Cook for 3-4 minutes or until soft. Add mustard, Worcestershire sauce, sugar, tomato ketchup, chili sauce and stock or water. Bring to a boil and then reduce the flame and simmer for 8-10 minutes or until sauce reduces and thickens slightly. Add black pepper and salt.

Step 3
Heat 2 tsp of butter in a pan and炙 corn kernels till dark brown spots appear.

Step 4
Rub a little oil over the capsicum. Roast the capsicum and turn sides till black patches appear. Peel off the black skin, deseed and chop finely.

Step 5
Mix the corn, capsicum and barbeque sauce in a bowl. Spread prepared mixture on the bread and put the second bread on top.

Step 6
Pre-heat Oxy Fryer for 5 minutes. Arrange the sandwich in fry basket and close it properly. Keep Oxy Fryer at 190°C for 12-15 minutes. Repeat the same to make more sandwiches. Serve hot with chutney.
020
Cheesy Veg Wrap

Oxy Fryer
Cooking Time: 15-20 Minutes
Temperature: 190°C
Preparation Time: 1 Hour

Ingredients
For wrappers:
2 cups maida
1/4 tsp baking powder
1 tsp salt
4 tbsp oil
Water as required to make a soft dough.

For filling:
1/2 cup carrots finely chopped
1/2 cup beans finely chopped
1/2 cup capsicum small cubes
2 small onions finely chopped
1/2 tbsp olive oil
1/2 tsp tomato ketchup
1/4 tsp oregano
1/4 tsp salt
1/4 tsp parsley
Salt and pepper powder to taste,
3 tbsp freshly grated cheese

For searing:
1 tbsp maida dissolved in 1 tbsp water to make a thick paste.

Step 1
Partially boil all vegetables except the capsicum and subsequently strain the liquid.

Step 2
Take 1/2 tbsp oil in a pan. Sauté the onions till light golden brown. Add all the vegetables along with capsicum cubes and sauté for another 5-6 minutes. Add all the seasonings and tomato puree and cook for 2-3 minutes. Add a little salt and pepper. Let the filling cool.

Step 3
Sieve the maida and baking powder together. Add salt and oil, then rub it with the finger tips till you achieve bread crumbs like consistency. Now, knead using water or milk to get a soft dough. Let the dough rest for 10 minutes.

Step 4
Make 4-5 balls from the dough and roll into very thin chapattis of 6-7 inches diameter. Cook both sides on a non-stick tawa lightly. Ensure no brown specks appear.

Step 5
Put 2 tbsp of filling in the centre. Place some cheese over the filling and fold four sides to make square/rectangular wrap. Seal the roll using maida paste at the edges.

Step 6
Pre-heat Oxy Fryer for 5 minutes. Arrange rolls in fry basket and close it properly. Keep Oxy Fryer at 180°C for 15-20 minutes. Serve hot with tomato sauce.

021
Cheese Corn Samosas

Oxy Fryer
Cooking Time: 25-40 Minutes
Temperature: 180°C and 190°C
Preparation Time: 1 Hour

Ingredients
For wrappers:
1 cup maida (100g)
1/2 tbsp melted desi ghee/dada (15g)
6 tbsp water
Water enough to make a stiff dough.
1/4 tsp oregano

For filling:
1/2 onion finely chopped
1 tsp sweet corn kernels cooked
1 tbsp cheese powder
1/4 cup pizza cheese grated
Salt and pepper to taste
1 tsp chilli flakes
7-8 chopped olives
1/4 tsp oregano or pizza seasoning

Step 1
- For wrappers

Sieve the maida and add salt, oregeno and melted ghee to it. Mix well. Add just enough water to collect the dough. Do not knead the dough. Keep the dough aside, covered for 20-30 minutes.

Step 2
- For filling


Step 3
Take marble size balls of the dough and roll into a thin chapatti. Cut into two halves. Apply water on edges and fold into a cone. Fill some cheese corn mixture and close the top by applying some water. Keep it aside.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange Samosas in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20 minutes and then at 190°C for 10-12 minutes to bring desired colour. Serve hot with green chutney or ketchup.
**O22**

**Bread Rolls**

**Step 1**
Add ginger, green chillies and coriander leaves and all masalas to the mashed potatoes and mix well.

**Step 2**
Take some water in a bowl and dip a bread slice in it for a few seconds.

**Step 3**
Squeeze the water from the bread by pressing between palms gently.

**Step 4**
Place a tsp of the potato mixture over the damp bread. Roll and seal the edges of the bread in such a way that the filling does not come out from any part of the bread. Repeat the same process for making more rolls.

**Step 5**
Pre-heat Oxy Fryer for 5 minutes. Arrange rolls in fry basket and close it properly. Keep Oxy Fryer at 160°C for 20-25 minutes. Serve hot with ketchup or mint chutney.

**O23**

**Moo Bondax**

**Step 1**
Add ginger, green chillies, coriander leaves, curry leaves and all the masalas to the mashed potatoes. Mix well.

**Step 2**
Make round balls of lemon size.

**Step 3**
Dip the balls in thick bean batter. Coat with corn flakes. Repeat the same process for making more rolls.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes. Arrange bondax in fry basket and close it properly. Keep Oxy Fryer at 160°C for 20-25 minutes. Serve hot with ketchup or mint chutney.
**024**

**Mirchi Vada**

**Oxy Fryer**  
Cooking Time: 20-25 Minutes  
Temperature: 160°C

**Preparation Time: 20 Minutes**

**Ingredients**  
5-6 big thick achar fort mirch; make a slit and deseed them.  
For Filling:  
2 lg potato boiled and mashed.  
1 tsp garlic; masala powder.  
1/4 tsp ginger; rice chirki.  
1 green chilli finely chopped.  
1 tsp lemon juice.  
2 tbsp fresh coriander leaves finely chopped.  
1/2 tsp red chilli powder.  
1/2 tsp turmeric (Curcuma semi) powder.  
1/2 tsp amchoor (Dry mango powder).

For bean batter:  
1 cup bean.  
Salt and red chilli powder to taste.  
Enough water to make a thick coating batter.  
For coating:  
Crushed corn flakes mixed with little salt and red chilli powder to taste.

**Step 1**  
Add ginger, green chillies, coriander leaves, and all the masalas to the mashed potatoes and mix well.

**Step 2**  
Fill potato filling in deseeded chilies.

**Step 3**  
Dip the chilies in thick bean batter and coat with corn flakes. Repeat the same process for making more mirchi vades.

**Step 4**  
Pre-heat Oxy Fryer for 5 minutes. Arrange bands in fry basket and close it properly. Keep Oxy Fryer at 160°C for 20-25 minutes. Serve hot with ketchup or mint chutney.

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**025**

**Honey Chilli Potatoes**

**Oxy Fryer**  
Cooking Time: 15-20 Minutes  
Temperature: 180°C

**Preparation Time: 30 Minutes**

**Ingredients**  
For potato fingers:  
2 lg potatoes peeled, washed whole and wiped with a cloth, cut into long strips and partially boil in cold water for 4-5 minutes.  
2 tbsp ginger-garlic paste.  
1 tsp red chili sauce.  
1/4 tsp salt.  
1/4 tsp red chili powder/peek chile pepper.  
1/2 tsp chilli powder/peek chile powder.  
1/2 tsp turmeric powder.  
2 tbsp red chili powder/peek chile powder.  
2 tbsp vinegar.  
2 tbsp soy sauce.  
A pinch of red colour.  
1/2 tsp honey.  
1/4 tsp black pepper powder.  
1/2 tsp red chilli flakes.  
Spring onion greens and sesame seeds for garnishing.

**Step 1**  
For potato fingers  
Take a small bowl and mix ginger-garlic paste, red chilli sauce, colour, salt and pepper together.

**Step 2**  
Pat dry the potato fingers with a kitchen towel.

**Step 3**  
Take the potato fingers in a dry bowl and pour the above prepared mixture over it. Mix to coat the potato fingers.

**Step 4**  
Pre-heat Oxy Fryer for 5 minutes. Arrange fingers in fry basket and close it properly. Keep Oxy Fryer at 180°C for 15-20 minutes.

**Step 5**  
For sauce  
Take a bowl and mix tomato ketchup, red chilli sauce, soyasauce, vinegar, sugar and pepper powder. Mix well.

**Step 6**  
Take a kadhai. Heat 1-2 tbsp oil in it. Add onion rings and fry till soft. Add ginger-garlic paste and then the capsicum rings. Cook such that it turns crunchy.

**Step 7**  
Add all the sauces, chilli flakes, and pepper. Mix well and cook till the sauce gets a little cooked and thickens up slightly.

**Step 8**  
Add Oxy Fried potatoes in it. Mix it well and now add honey, spring onion greens and sesame seeds. Mix and cook for 2 more minutes. Serve hot.
**Corn Rolls**

**Step 1**
Heat oil in a pan and add the onions. Cook till the onions turn golden. Add green chilli, capiscums, corn, ketchup, vinegar, salt and pepper. Mix well and cook for 3-4 minutes till it’s almost dry. Let it cool.

**Step 2**
Take all bread slices with the trimmed edges and roll with a rolling pin to block the holes. Keep it aside.

**Step 3**
Make the sealing paste. Take coating batter in a large bowl, big enough to hold the complete roll.

**Step 4**
Now place corn mixture at a distance of ½” from the edge and roll out tightly. Seal edges using the sealing paste.

**Step 5**
Wet the rolls with water/milk and roll over the sesame seeds on a plate and cover using a cling film and keep it in the fridge till serving time.

**Step 6**
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180°C for 15-20 minutes. Cut the rolls into 2 pieces. Serve hot with tomato sauce.

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**Burger-Tikki**

**Step 1**
Mash the boiled potatoes. Mix together all the masalas, onions, ginger, green chillies, lemon juice, peas, coriander leaves and 2-3 tbsp bread crumbs.

**Step 2**
Make round tikkis with the potato mixture. Press gently and roll the edges on the table-top to smoothen the sides.

**Step 3**
Pre-heat Oxy Fryer for 5 minutes. Arrange the tikkis in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot.
**Vegetable Croquettes**

**Step 1** - For white sauce
Heat butter in a pan. Add 1 tbsp maids and stir for half a minute. The mixture will turn frothy. Reduce the flame and add milk while stirring continuously. Stir, till it coats the back of the spoon. Add seasonings, salt and pepper to taste and remove from flame.

**Step 2**
Heat 1 tbsp olive oil in a deep pan. Add onion and green chillies and sauté for a minute. Add carrot, cauliflower, capers and salt and continue to sauté till all the vegetables are slightly softened.

**Step 3**
Transfer them into a bowl. Grate the boiled potatoes into the bowl. Adjust salt and mix all the ingredients well together. Add the white sauce and mix. Also add the white bread crumbs. Shape the mixture into small cork shaped croquettes.

**Step 4**
Wet the croquettes with a corn flour solution and coat with dry maids. Again wet the croquettes and coat with dry bread crumbs. Do this 2-3 times. Arrange the croquettes on a plate and cover them with cling wrap and freeze to be used when required.

**Step 5**
Pre-heat Oxy Fryer for 5 minutes. Arrange the croquettes in fry basket and close it properly. Keep Oxy Fryer at 180°C for 25-30 minutes. Serve hot with green chutney or sauce.

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**Pizza**

**Step 1**
Heat the pizza base in a pre-heated Oxy Fryer for 5 minutes.

**Step 2**
Spoon some pizza sauce and spread leaving 1/2” gap all around the edges. Sprinkle grated cheese on sauce layer.

**Step 3**
Mix all the vegetables in a bowl. Add 1/2 tsp seasoning, salt and pepper according to taste and 1 tsp oil. Mix properly. Place this topping mixture over the cheese layer. Now sprinkle rest of the pizza cheese and pizza seasoning from the above.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes. Arrange the pizza in fry basket and close it properly. Keep Oxy Fryer at 180°C for 10-12 minutes. Serve hot with tomato sauce.
O30

Bread Pizza

Step 1
Grill the bread in Oxy Fryer for 4-5 minutes.

Step 2
Spoon some pizza sauce and spread leaving 1/2” all around the edges. Sprinkle grated cheese on sauce layer.

Step 3
Mix all the vegetables in a bowl. Add ½ tsp seasoning, 1 tbsp oil and salt and pepper according to taste. Mix properly. Place this topping mixture over the cheese layer. Now sprinkle rest of the pizza cheese and pizza seasoning from the above.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange the pizza in fry basket and close it properly. Keep Oxy Fryer at 180° C for 6-10 minutes. Serve hot with tomato sauce.

Oxy Fryer
Cooking Time: 4-10 Minutes
Temperature: 180° C
Preparation Time: 20 Minutes

Ingredients
- 4 bread slices
- Pizza topping sauce
- Grated pizza cheese for topping
- Cooking oil for brushing

Ingredients for topping:
- 1 onion chopped
- 1 capsicum chopped
- 1 tomato deseeded and chopped
- 1 tbsp greenish mushrooms/corn
- 1 tsp pizza seasoning

O31

Noodley Tikkis

Step 1
Mix together the grated potatoes, mixed vegetables, onion, green chilies, ginger, soya sauce and salt in a bowl.

Step 2
Take little amounts of the mixture and shape them into round or oval tikkis. Dip them in milk and wrap the boiled noodles all around the tikka.

Step 3
Pre-heat Oxy Fryer for 5 minutes. Arrange the noodle tikkis in fry basket and close it properly. Keep Oxy Fryer at 100° C for 25-30 minutes. Serve hot with tomato sauce.
**O32**  
**Dahi Kabab**

**Step 1**  
Hang curd and then lightly squeeze to drain out any extra water.

**Step 2**  
In a bowl, take hung curd along with all the ingredients and mix together nicely.

**Step 3**  
With greased palms, roll small balls and flatten each ball to get small round Tikka. Keep aside in the refrigerator for half an hour to set well.

**Step 4**  
Roll the kababs in dry maaza and keep them aside.

**Step 5**  
Pre-heat Oxy Fryer for 5 minutes. Arrange the kababs in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot with green chutney or tomato ketchup.

**Ingredients**  
2 cups yogurt (dahi) hung overnight (7-8 hours).  
1 cup grated parer.

2-3 slices bread for bread crumbs.  
1 tsp black pepper.

1-2 green chillies finely chopped.  
2 tsp chopped coriander leaves.

1½ tsp finely chopped ginger or 1 tsp ginger garlic paste.

Add to taste:

½ tsp garam masala.

1 tsp kashmiri mirch.

Dry fenugreek leaves.

For coating:

3-4 tbsp bread crumbs or dry maaza.

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**O33**  
**Baked Chick-Pea Stars**

**Step 1**  
Drain the soaked chana. Add ½ tsp of salt and enough water to submerge the chana. Pressure cook the chana for 20-25 minutes or till soft. Remove from flame and mash finely with a potato masher.

**Step 2**  
Add ginger-garlic paste, coriander powder, onions, jeera (Cumin seeds) powder, coriander leaves, salt, pepper, green chilli and 1 tbsp curd and mix lightly with hands.

**Step 3**  
Flatten the mixture to ½” thickness and cut star shaped cutlets. Mix 1 tbsp curd with mint and spread this over the round cutlets. Sprinkle sesame seeds to coat on all the sides.

**Step 4**  
Pre-heat Oxy Fryer for 5 minutes. Arrange the stars in fry basket and close it properly. Keep Oxy Fryer at 160°C for 25-30 minutes. Serve hot with tomato ketchup or mint chutney.
Oxy Fryer
Cooking Time: 15-20 Minutes
Temperature: 200°C
Preparation Time: 1 Hour

Ingredients
- 300g ladies’ finger
- 6 tbsp lemon juice
- 1 tbsp ginger garlic paste
- 1 tbsp green chilies
- 1 tsp red chili powder
- 1 tsp coriander powder
- 1 tsp turmeric powder
- 1 tsp tamarind paste
- 1 tsp jaggery
- 1 tsp mustard seeds
- 1 tsp cumin seeds
- 1 tsp fennel seeds
- 1 tsp fenugreek seeds
- 1 tsp cardamom powder
- 1 tsp nutmeg powder
- 1 tsp turmeric powder
- 1 tsp salt
- 1 tsp sugar
- 1 tsp asafoetida
- 1 tsp garam masala
- 1 tsp fenugreek seeds
- 1 tsp cumin seeds

Step 1
Mix the potatoes, salt, green chilies, coriander powder, red chili powder and roasted cumin powder in a bowl and divide into four equal portions. Add salt, chilli powder, garam masala, green chilies and coriander leaves to the mashed potatoes and mix well.

Step 2
Mix gram flour, salt, soda bi-carbonate, red chilli powder, anchovies (dry mango powder), garam masala powder in another bowl. Add sufficient water to make a thick and smooth batter.

Step 3
Spread a portion of the potato mixture on each of the four bread slices, cover them with the remaining bread slices and press gently. Halve the sandwiches. Dip the bread sandwiches in the batter and keep it in the fridge for half an hour.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange the muffins in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot with tamarind chutney or green chutney or tomato sauce.

Stuffed Achaari Soya Chaap Tikka

Step 1 - Treating of chaap
- Boil 4-5 cups of water with 2 tsp salt. Four frozen chaap in hot water for 1½ hour and in case of fresh chaap for 15 minutes and slice with a lid. After completion of salt time, drain them with a strainer and squeeze well. Pit dry on kitchen towel, if necessary.

Step 2 - For first marinade
- Mix all ingredients together. Pour the whole chaap without bones in this marinade. Seal to cool. Keep it for 30-45 minutes.

Step 3 - For stuffing
- Heat 2 tbsp oil, add onions and cook till light brown. Add green chillies. Add the achaar masala and all other masalas. Remove from flame and let it cool to room temp. Now add grated panier and cheese. Mix well.

Step 4 - For the second marinade
- Take a flat dish. Put the cheese and butter in it and mix for 15-20 seconds. Mash both together. Add hung curd and mix well. Add all the other ingredients and mix well till smooth. Marinade is ready.

Step 5
- Now stuff the chaap pieces with the prepared stuffing. Put the chaap pieces in the second marinade. Mix well to cool. Keep aside for 45 minutes.

Step 6
- Pre-heat Oxy Fryer for 5 minutes. Arrange the chaap pieces in fry basket and close it properly. Keep Oxy Fryer at 200°C for 15-20 minutes. Serve hot with onion relish and chilies pudi (Mint) chutney.

Bread Pakoras

Step 1
Mix the potatoes, salt, green chilies, coriander powder, red chili powder and roasted cumin powder in a bowl and divide into four equal portions. Add salt, chilli powder, garam masala, green chilies and coriander leaves to the mashed potatoes and mix well.

Step 2
Mix gram flour, salt, soda bi-carbonate, red chilli powder, anchovies (dry mango powder), garam masala powder in another bowl. Add sufficient water to make a thick and smooth batter.

Step 3
Spread a portion of the potato mixture on each of the four bread slices, cover them with the remaining bread slices and press gently. Halve the sandwiches. Dip the bread sandwiches in the batter and keep it in the fridge for half an hour.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange the muffins in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot with tamarind chutney or green chutney or tomato sauce.
086

Cheesy Spinach Toasties

Step 1
Melt butter in a pan. Add onions and garlic and roast till light golden colour.

Step 2
Add maize and roast for 1-2 minutes. Add milk, stir and let it boil. Add spinach, green chilli, cream, salt and pepper. Mix and cook till it thickens.

Step 3
Apply the paste on the toasted breads and sprinkle grated cheese.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange the toasts in fry basket and close it properly. Keep Oxy Fryer at 190°C for 10-12 minutes. Serve hot.

Oxy Fryer
Cooking Time: 10-12 Minutes
Temperature: 190°C
Preparation Time: 40 Minutes

Ingredients
4 toasted bread slices cut into triangles,
2 tbsp butter,
1 tbsp maize,
1 small onion finely chopped,
2-3 flakes garlic finely chopped,
1 bunch of spinach leaves and crushed coarsely,
1 tbsp coarsely crushed green chillies,
3 tbsp grated pizza cheese,
1/4 cup milk,
2 tbsp fresh cream,
Salt and pepper to taste.

087

Tahini Sprout Sandwich

Step 1
Cut edges of the bread.

Step 2
In a mixer grinder, grind the tahini mixture to a smooth paste. Now mix the remaining ingredients along with tahini in a bowl.

Step 3
Pan roast the slices without oil. Apply a little butter on each slice. On the base of one slice, spread the tahini mixture and put the second bread on top. Cut into two. Repeat the same to make more sandwiches.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange the toasts in fry basket and close it properly. Keep Oxy Fryer at 190°C for 10-15 minutes. Serve hot.
**Oats Hearts**

**Step 1**
Keep 1/2 cup Quaker oats aside for coating.

**Step 2**
Mix 1 cup Quaker Oats with yogurt and add all the remaining ingredients.

**Step 3**
Make 8 balls of the above mixture.

**Step 4**
Flatten each ball and shape into hearts or cut with a heart shape cookie cutter. Do not flatten too much.

**Step 5**
Spread the remaining 1/2 cup Quaker oats on a plate. Put about 1/2 cup milk or water in a flat dish/bowl. Dip each heart in milk/water for a second and immediately press both sides of each heart in Quaker oats. Press the hearts between the palms to make the Quaker Oats coat properly.

**Step 6**
Preheat Oxy Fryer for 5 minutes. Arrange the hearts in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot with tomato sauce.

**Baby Corn Cigars**

**Step 1**
Boil 2 cups of water and in it add 1 tsp of salt. Add the baby corns and boil for 10-15 minutes till soft. Drain the baby corns. Pat dry with a clean kitchen towel.

**Step 2**
Mix all ingredients of the marinade and marinate baby corns with this paste for a minimum 30 minutes.

**Step 3**
At serving time, mix all the ingredients of the batter to get a consistent coating. Dip baby corns in the batter and then roll them over in cornflakes/bread crumbs.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes at 180°C. Arrange the baby corns in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20-25 minutes. Roll over the cigars in between to cook uniformly. Serve hot with hot garlic sauce.
040

Garlic Toast with Cheese

Step 1
Prepare garlic butter by mixing all the ingredients together.

Step 2
Spread some garlic butter on each slice and top them with cheese. Sprinkle some chilli flakes and oregano. Spoon a little oil (if required).

Step 3
Pre-heat Oxy Fryer for 5 minutes. Arrange the bread in fry basket and close it properly. Keep Oxy Fryer at 100°C for 10-12 minutes to toast the bread. Serve hot with tomato sauce.

Oxy Fryer
Cooking Time: 10-12 Minutes
Temperature: 180°C
Preparation Time: 20 Minutes
Ingredients:
French bread or par-bake cut into slices,
Garlic butter:
4 tbsp softened butter
8-10 flakes crushed garlic
Pinch of salt
1/4 tsp black pepper powder
Topping:
1/2 cup grated cheese
1 tsp oregano
Some red chilli flakes to sprinkle
2 tbsp cooking oil (optional)

041

Aloo Dihnaaz

Step 1
Wash and peel the potatoes. Hold the potato length wise and remove the cap. Scoop out the potato using a potato scooper. Do not scoop till the end, or else the stuffing will come out.

Step 2
Boil the scooped potatoes till they are partially cooked.

Step 3
Mix together all the ingredients of the filling. Mash them well and make long rolls. Stuff the paneer filling into the potatoes.

Step 4
Put all the ingredients of the topping in a bowl and mix it well. Coat the stuffed potatoes with the curd mixture lightly.

Step 5
Sprinkle with sesame seeds.

Step 6
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 200°C for 15-18 minutes. Serve hot with tomato sauce.

Oxy Fryer
Cooking Time: 15-18 Minutes
Temperature: 200°C
Preparation Time: 45 minutes
Ingredients:
4 large potatoes peeled, sliced
1 tsp coriander powder
2 tbsp finely chopped coriander
1 tsp lime juice
1/2 tsp chhina (Curry seeds) powder
1/4 tsp red chilli powder
1/4 tsp garam masala

Filling:
100g paneer crumbled
1 tsp salt
1/4 tsp turmeric powder
1 tsp red chilli powder

Topping:
1/4 cup cream or ghee for 15-20 minutes
1/4 tsp red chilli powder
1 tsp coriander powder
1/4 tsp turmeric powder
1 tsp salt or to taste
A little more to sprinkle
1 tsp tandoori masala
1 pinch tandoori color
1/2 tsp kasuri methi (Dry 10 greek leaves)
**Oxy Fryer**

**Cooking Time:** 20-25 Minutes
**Temperature:** 180°C

**Preparation Time:** 40 Minutes

**Ingredients:**
- 1½ cup kale chane
- 1 tsp ginger-garlic paste
- 2 tbsp oil
- 1 tsp dried mint
- 2 tsp onion paste (in 2 cups seeds powder)
- 2-3 pinches cinnamon powder
- 1½ tsp red chili powder
- Salt and pepper to taste
- 2 tsp finely chopped pudina (Mint)
- ½ tsp dry bread crumbs

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### Kale Chane ke Shami Kabab

**Step 1**
Soak the kale chane and chana dal overnight or for 8-10 hours in water.

**Step 2**
Put kale chane, chane ki dal, onion and oil in a pressure cooker. Add the powdered spices to 1½ cups water and pressure cook to give 1 whistle. After the first whistle, keep on slow flame for 20 minutes. Remove from the flame and let the pressure reduce by itself.

**Step 3**
If there is extra water, dry the chana for sometime on the flame. There should be just enough water to grind the chana into a paste.

**Step 4**
Move the chana mixture to a bowl. Add ginger-garlic paste, bread crumbs, all the masalas and salt to taste.

**Step 5**
Make small balls of the paste and flatten them slightly. Coat with bread crumbs.

**Step 6**
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180° C for 20-25 minutes. Serve hot with tomato sauce and pudina (Mint) chutney.

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**Oxy Fryer**

**Cooking Time:** 15-20 Minutes
**Temperature:** 160°C

**Preparation Time:** 1 Hour

**Ingredients:**
- 2 Lassagne sheets
- 5-6 cups of boiling water
- 2 tsp oil
- 2 tsp salt
- 100g mozzarella cheese
- 2-3 sliced onions/gharimaj/kajpawon/some sweet corn

**Red Sauce:**
- 2 tsp oil
- 1 cup very finely chopped
- 2 medium size tomatoes chopped
- 200g tomato paste
- ½ tsp dollar orange
- ½ tsp red beet (or ½ fresh basil leaves)
- ½ tsp dried parsley
- 2 tsp sugar
- Salt and red chili powder to taste.

**Bechamel (White) Sauce:**
- 2 tbsp butter
- 2 tbsp milk
- 2 cups milk
- ½ tsp dollar orange
- ½ tsp dried basil (or ½ leaves fresh basil)
- ½ tsp dried parsley
- Salt and pepper to taste.

**Vegetable Filling:**
- 2 tbsp oil
- 1 carom seeds finely chopped
- 1 cup beans finely chopped
- 3 cup carrot finely chopped
- 2 small potatoes fried
- 1 cup sliced sweet corn
- 1 tsp tomato paste
- Salt and pepper to taste
- ½ tsp dried orange, basil and parsley
- ½ tsp dry bread crumbs
- May vary of seasonal vegetables - broccoli, zucchini, bell peppers, mushroom etc.

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**Baked Corn Lasagne**

**Step 1**
But 5-6 cups of water. Add oil and salt in the water. Add Lasagne sheets in the boiling water and cook till it is soft. Check in between that the sheets do not stick to each other. Filer the sheets through a sieve to remove water. Refrigerate cold water and place on a greased tray.

**Step 2**
For red sauce
Heal oil in a pan. Add white and salt until orange turn light brown. Add chopped tomatoes and cook till soft. Add tomato paste, all seasonings, salt and chili powder and cook for 5-6 minutes till slightly thick, stir continuously. Do not cook too long. Remove form flame.

**Step 3**
Partially boil the vegetables (carrot, beans, zucchini, broccoli, cauliflower, mushroom) in a micro poro plate covered with chen wrap for 2-2.5 minutes. Beat the corn in a cup of water. Refrigerate all vegetables in ice cold water to retain colour.

**Step 4**
For the filling
Heat oil and saute the onions till transparent. Add capuccino (bell pepper) and stir fry for 1.5 minutes. Add the partially boiled vegetables and saute for 2-3 minutes. Add the sweet corn, tomato purée and all the seasonings and mix well.

**Step 5**
Grass a brown bowl square bowl of 5.6” with little oil. Spread some red sauce at the base. Place one Lasagne sheet at the base. Cover with red sauce and spread ½ of the vegetable filling. Spread some grated cheese. Now again cover with Lasagne sheet and repeat with red sauce, ½ of vegetable filling, grated cheese and Lassagne sheet. Cover completely with red sauce and peppers white sauce.

**Step 6**
For white sauce
Beat milks with boil leaves and then strain to keep aside boil leaves. Heat butter in a pan and add milks and stir for half a minute. The mixture will turn奶油. Reduce the flame and add the flavoured milk while stirring continuously. Stir and cook till it coat the bases of the spoon. Add basil leaves seasonings, salt and pepper to taste and remove from flame. Now cover it completely with the white sauce and sprinkled grated cheese and garnish with some black olives or sweet corn.

**Step 7**
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 160°C for 15-20 minutes till cheese melts and turn golden brown. Serve hot with tomato sauce.
Cheese & Bean Enchilladas

Step 1
Ready the flour tortillas.

Step 2 - For the red sauce
Heat 2 tbsp of oil in a pan. Add garlic. Stir and add other ingredients of the sauce. Cook for about 5-7 minutes till the sauce starts to thicken and is no longer runny.

Step 3 - For the filling
Heat 1 tsp of oil. Add garlic and onions and stir till light golden. Add capsicum and stir. Add salt, oregano, pepper and red chilli flakes. Add jalapeno and panzer and cook for 1-2 minutes till it turns semi dry. Remove from flame and add cheese. Mix and keep aside.

Step 4
To assemble, take a tortilla, keep it on a flat surface and spread 1 tsp of red sauce on it covering all the sides. Place some filling in a row in the centre of tortilla and roll forward to get a roll. Repeat with all the remaining tortillas.

Step 5
Take an Oxy Fryer proof serving plate or dish, spread 2-3 tsp sauce at the base of the platter down. Pour the rest of the sauce on the tortillas, sprinkle with grated cheese and cover with a foil.

Step 6
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180°C for 10-15 minutes. Serve hot.

Vegetable Quiche

Step 1
Sieve maida, add sugar and salt. Mix butter in the maida mixture only with your finger tips till it resembles bread crumbs.

Step 2
Sprinkle chilled milk over the flour and try to collect the dough, but do not knead the dough. Once collected, cover the dough with plastic bag. Refrigerate the dough for 10-15 minutes.

Step 3
Roll out the dough to upto 3/8” thickness and cut in rounds and press into pie tins which need not be greased unless necessary. Trim off the excess dough by rolling the rolling pin on the flutes. Pierce all over with a fork.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. New Oxy Fryer at 140°C for 15-20 minutes till the pastry shells turn light golden. Remove from oven and cool the pastry shells.

Step 5 - For quiche filling
Take 2 tbsp of oil in a pan. Saute onions till light golden brown. Add all the vegetables along with the capsicum cubes and saute for another 5-6 minutes. Add all the seasonings and tomato puree and cook for 2-3 minutes. Add a little salt and pepper. Let the filling cool.

Step 6 - For white sauce
Heat butter in a pan. Add 1 tsp maida and stir for half a minute. Mixture will turn frothy. Reduce the flame and add milk while stirring continuously. Stir till it coats the back of a spoon. Add sugar and stir well to mix. Add salt and pepper to taste and remove from flame. Mix some grated cheese in the filling.

Step 7
In the halved pie shell, spread some grated cheese at the base, then make layer of vegetable filling followed by white sauce layer and then cover with grated cheese all over. Garnish with chives and capsicum juliennes. Again keep in Oxy Fryer at 130°C for 8-10 minutes till cheese get brown. Serve hot with tomato sauce.
046
Achaari Paneer Tikka

Step 1
Collect all seeds.

Step 2
Heat 1 tbsp oil in a kadhai and add all the seeds. Let them crackle and then add the beans. Roast the bean mixture for 2-3 minutes but don’t brown.

Step 3
Add ginger-garlic paste and cook for 1-2 minutes. Remove from flame.

Step 4
Pour the mixture in a bowl. Add hung curd, cream, all masalas, oil, salt, and popper. Mix well.

Step 5
Add paneer and vegetables in the prepared masala.

Step 6
Arrange the marinated paneer and vegetables in satay sticks separately.

Step 7
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep paneer in Oxy Fryer at 200°C for 10-15 minutes and vegetables for 6-10 minutes. Serve hot with tomato sauce/ mint chutney.

047
Veg Momos

Step 1
Mix the masala and salt and knead to a stiff dough with water (knead for 7-8 minutes on a marble slab and keep it covered to rest for 10-15 minutes after greasing with little oil).

Step 2
Heat oil and add the ginger-garlic paste. Cook till brown. Add the grated carrot and cabbage. Turn over high flame, til glossy. Take it off the flame and mix soy sauce, salt, vinegar and black pepper to it. Let it cool.

Step 3
Roll the dough into a thin sheet (translucent) and cut a square sheet using knifes. Place filling in the centre. Pinch the corners of the sheet and bring it to the centre. Pinch the joints together.

Step 4
**Mushroom Tikka**

**Oxy Fryer**

**Cooking Time:** 10-15 Minutes  
**Preparation Time:** 60 Minutes

**Ingredients:**  
- 100g medium mushrooms  
- 1 piece 2” cinnamon stick  
- 2 black cardamoms  
- 2-3 cloves  
- 6 black peppercorns  
- 1 tsp salt

**For marinade:**  
- ¾ cup hung curd  
- 1 tsp lemon juice  
- Salt, pepper and red chili powder to taste  
- ⅛ tsp ajwain (Carom seeds)

**Step 1**  
Boil 3 cups of water in a large deep pan with the whole spices and ½ tsp salt. When the water starts boiling, add mushrooms to it. Boil it for 3-4 minutes. Drain and refresh under running water.

**Step 2**  
In a large bowl combine hung yogurt, kasoori methi (Dry fenugreek leaves), ginger-garlic paste, red chili powder, tandoori masala, ajwain (Carom seeds), mint leaves, coriander leaves, lemon juice, cori flour and salt. Mix well and keep aside.

**Step 3**  
Marinate the Blanchened mushrooms in the yogurt mixture for half an hour.

**Step 4**  
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 200° C for 10-15 minutes. Remove when done, sprinkle with chat masalas. Serve hot with mint chutney.

**Paneer Tikka**

**Oxy Fryer**

**Cooking Time:** 10-15 Minutes  
**Preparation Time:** 60 Minutes

**Ingredients:**  
- 200g paneer cut into ⅛” long and ½” thick pieces  
- 1 large capsicum cut into big cubes  
- 1 onion cut into 4 pieces and then separate layers.  
- Ingredients for marinade:  
  - 1⅛ cups thick curd  
  - 2 tsp lemon  
  - 1 tsp chil  
  - 2 tsp ginger-garlic paste  
  - 1 tsp salt  
  - ⅛ tsp cumin seeds  
  - 1 tsp kasoori methi (Dry fenugreek leaves)  
  - Salt, red chilli powder and pepper to taste

**Step 1**  
Hang the curd in a muslin cloth for about half an hour. Pour all the ingredients of the marinade in the curd. Rub the marinade over the stuffed paneer pieces. Keep the paneer pieces aside.

**Step 2**  
Now pour capscium and onions in the left over marinade. Rub the pieces with marinade generously. Now arrange paneer pieces and vegetables on satay sticks separately. Keep it aside for 1 hour.

**Step 3**  
Place the prepared satay sticks on the greased wire rack of grill in Oxy Fryer.

**Step 4**  
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep pan in Oxy Fryer at 200° C for 15-15 minutes and vegetables for 8-10 minutes. Sprinkle with chat masalas. Serve hot with pudina (Mint) chutney or tomato sauce.
O50

Brinjal Rolled Mops

Step 1
Pour 2 cups of water in a bowl, add ¼ tsp turmeric powder. Cut brinjals into thin long slices. Add to water and set aside.

Step 2
For marinade, mix together ginger-garlic paste, lemon juice 1 tbsp. red chilli powder, jeera powder and eat in another bowl.

Step 3
Drain the brinjal slices and add to the marinade mixture. mix well so that all the slices are well coated with the masalas. Set aside to marinate for 5 minutes.

Step 4

Step 5
Pre-heat Oxy Fryer for 5 minutes. Arrange brinjal slices in fry basket and close it properly. Keep Oxy Fryer at 180°C for 10-15 minutes.

Step 6
Transfer the brinjal slices onto a plate. Place some filling at one end and roll the slices. Arrange the rolls on a serving plate, garnish with mint leaves and serve.

O51

Broccoli & Peanut Kabab

Step 1
Heat 1 tbsp oil. Add finely chopped onions, ginger, green chillis and a pinch of salt. Saute till onions turn soft. Add broccoli and saute till slightly tender.

Step 2
Add peanuts and mix. Keep it aside.

Step 3
Heat 1 tbsp oil. Add oasts and saute for 30 seconds. Add milk and all masalas and cook on medium flame till sauce thickens and leaves sides.

Step 4
Add the broccoli mixture in sauce. Cool to room temperature. Add bread crumbs to bind.

Step 5
Shape the mixture into round tikka. Wet the kababs and coat with bread crumbs.

Step 6
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180°C for 25-30 minutes. Serve hot with tomato sauce.
052
Cornflakes French Toast

Step 1
Cut bread into triangles.

Step 2
Whisk together egg whites and sugar.

Step 3
Dip bread triangle in the egg white and sugar mixture and coat with dry cornflakes.

Step 4

053
Paneer Canapés

Step 1
Scoop out 1" pieces of paneer from the centre to make a cavity but not till the end.

Step 2
Heat 1 tbsp oil in a pan. Add jeera (Cumin seeds) and let it brown.

Step 3
Add finely chopped green chilies and onions. Sauté till soft.

Step 4
Add the finely chopped vegetables and cook lightly. Add all the masalas and the mashed paneer. Add lemon juice and fresh coriander leaves. Mix well. Let the filling cool slightly and fill the scooped paneer cubes lightly.

Step 5
Take a separate bowl. Add ginger-garlic paste, lemon juice, jeera (Cumin seeds) powder, salt and pepper. Mix well.

Step 6
Coat paneer cubes in the above mixture and keep it aside for 30 minutes.

Step 7
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180°C for 10-15 minutes. Serve hot with tomato sauce.
054
Paneer Pops

Step 1
Cut 1/4" thick and 2" long rectangular pieces of paneer.

Step 2
Take a separate bowl and add garlic paste, lemon juice, oregano, basil, red chilli flakes, oregano, basil, red.

Step 3
Coat panier pieces in the above mixture and keep it aside for half an hour.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 200° C for 10-15 minutes till golden. Serve hot with tomato sauce.

055
Sabudana Vada

Step 1
Wash the soaked sabudana and mixed with all other ingredients.

Step 2
Shape the mixture into flat tikkis.

Step 3
Slightly wet the tikkis with water and coat them with crushed peanuts.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Keep Oxy Fryer at 180° C for 20-25 minutes. Serve hot with green chutney.

Oxy Fryer
Cooking Time: 10-15 Minutes
Temperature: 200° C
Preparation Time: 20 Minutes

Ingredients
200g paneer cut into 2” cubes,
1 tsp garlic paste,
Salt and pepper to taste,
1/4 tsp dry oregano,
1/4 tsp dry basil,
1/4 tsp red chilli flakes,
1 tsp lemon juice

Oxy Fryer
Cooking Time: 20-25 Minutes
Temperature: 180° C
Preparation Time: 20 Minutes

Ingredients,
1 1/2 cup sabudana soaked for 2 hrs,
3 medium potatoes boiled and mashed,
1 cup coarsely crushed peanuts,
2 tsp ginger, finely chopped,
3 tbsp fresh coriander leaves,
3 tbsp green chillies finely chopped,
1 tsp lemon juice
Salt and pepper to taste.

For coating:
1 cup coarsely crushed peanuts.
056

Rice Croquettes

Step 1
Mash the boiled rice. Add all the ingredients except maida and the dry bread crumbs. Mix well.

Step 2
Shape the mixture into small corn-shaped croquettes.

Step 3
Wet the croquettes with little water and coat with dry maida.

Step 4
Again wet the croquettes and this time coat with dry bread crumbs. Do this 2-3 times. Arrange the croquettes on a plate, cover with cling wrap and freeze to be used when required.

Step 5
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180°C for 10-15 minutes. Cool them to room temperature.

057

Soya Tikki

Step 1
Squeeze the soya granules and mix with all other ingredients.

Step 2
Shape the mixture into flat tikki.

Step 3
Slightly wet the tikki with water and coat with dry soya granules.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot with green chutney.
Oxy Fryer
Cooking Time: 15-20 Minutes
Temperature: 190° C
Preparation Time: 30 Minutes

Ingredients
250g bhindi
1 tsp ajwain (Carom seeds)
¼ tsp tumeric
2 tsp coriander
1 tsp ginger or garlic paste
4-5 tbsp masala
1½ tsp of salt
1 tbsp lemon juice

Step 1
Wash and pat dry bhindi. Cut the heads and slice each bhindi into 4 pieces lengthwise.

Step 2
Place the cut bhindi in a shallow bowl. Sprinkle ajwain (Carom seeds), haldi (Turmeric), cumin, masala, ginger or garlic paste, dry fenugreek and salt on the bhindi. Sprinkle lemon juice and mix well to coat the bhindi with the spices.

Step 3
Pre-heat Oxy Fryer for 5 minutes. Arrange bhindi mixed with spices in fry basket and close it properly. Keep Oxy Fryer at 190° C for 15-20 minutes. Serve hot.

TIP
Mix all the ingredients to the bhindi at the time of cooking in Oxy Fryer as the salt added releases moisture which can make the bhindi soggy.
Ogg
Tandoori Gobhi

Step 1
Boil five cups of water in a large deep pan with whole spices, 1/4 tsp salt and a pinch of turmeric powder.

Step 2
When the water starts boiling, add all the cauliflower florets in it. Boil it for five minutes. Drain and refresh under running water.

Step 3
Heat a non-stick pan and dry roast the besan on low flame till it gives out a nice aroma. Transfer it into a bowl and keep it aside.

Step 4
In a large bowl mix the hung yogurt, roasted besan, kasoori methi (Dry fenugreek leaves), garlic paste, ginger paste, red chili powder, remaining turmeric powder, tandoori masala, ajwain (Carom seeds), mint leaves, coriander leaves, lemon juice and salt. Mix well and keep it aside.

Step 5
Marinate blended cauliflower florets in the yogurt mixture for half an hour.

Step 6
Pre-heat Ogg Fryer for 5 minutes. Arrange gambhi pieces in fry basket and close it properly. Keep Ogg Fryer at 200°F for 10-15 minutes turning sides in between. Serve hot with ketchup or mint chutney.

Chilli Paneer

Step 1
Stir the paner pieces such that they are attached at one end.

Step 2
Mix all the ingredients for marinade together. Thoroughly apply marinade to paner pieces and roll the paner in the dry corn flour such that it coats the paner.

Step 3
Pre-heat Ogg Fryer for 5 minutes. Arrange marinated Paneer pieces in fry basket and close it properly. Keep Ogg Fryer at 180°F for 15-18 minutes.

Step 4
For gravy, heat 1 tbsp olive oil in a kadhai. Add garlic, green chillies and ginger. Saute for 1 minute. Add red onions and saute for 1 minute. Add the whites of onions and saute for 1-2 minutes. Add ginger-garlic paste and capscicum, stir fry and cook till slightly softened. Add salt, pepper, sugar and reduce flame.

Step 5
Add sauce mixture. Cook for 3-4 minutes. Add water and let it boil. Now add the corn flour dissolved in 1/4 cup water. Cook for a few minutes till thick gravy is formed. Add paner and green onions. Cook for a few seconds till the sauce coats the paner. Serve hot.
Vegetable Manchurian

Step 1 - For Manchurian Balls
Take all the grated vegetables in a bowl and add ¾ tsp salt in it. Mix well and keep it aside for 10 minutes.

Step 2
Squeeze the vegetables well to remove excess water. Add all other Ingredients and also add little salt and mix well. Make small balls and keep it aside. While making balls always remember to add corn flour and maida in a quantity which is sufficient to just bind the vegetables. Don’t add flour in excess. (Corn flour makes ball tight and maida makes ball soft.)

Step 3

Step 4 - For Manchurian Sauce
Heat oil in a kadhai. Add chopped ginger, garlic and green chillies and sauté for a minute. Add onions and cook till soft. Add chopped vegetables and stir. Add gingered chilli paste made by mixing red chilli powder, ginger garlic paste and 1 tbsp water. Sauté for 3-4 minutes till vegetables become a little soft. Add all sauces, colour and seasoning and mix well.

Step 5
Add Manchurian balls and mix well to coat sauces. Add corn flour paste and cook till the sauce turns thick and transparent. Sprinkle coriander leaves/spring onion greens for garnishing and serve hot.

Stuffed Capsicum Baskets

Step 1
Mix all the ingredients for the filling and keep it aside.

Step 2
Cut the stem of the capsicum and remove caps. Scoop out the seeds. Sprinkle salt and pepper in the capsicums from inside. Keep it aside for 1-2 minutes.

Step 3
Fill the capsicum baskets with the potato filling leaving a small space on top. Sprinkle grated cheese and all the seasonings.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 170°C for 15-20 minutes. Serve hot.
**063**

**Baked Macaroni Pasta**

**Step 1**
Boil 5-6 cups of water. Add oil and salt in the water. Add the pasta in boiling water and cook till it is soft but not al dente. Fluff through a sieve to remove water.

**Step 2**
Heat butter or oil in a pan and toss the pasta in it. Add carrots, sauté for 2-3 minutes. Add capsicum and cook for 1 minute. Add salt and pepper to taste.

**Step 3**
For white sauce, boil milk with basil leaves. Strain and keep aside basil leaves. Heat olive oil in a pan. Add maida and stir for half a minute. Reduce flame and add flavoured milk while stirring continuously. Stir till it coats the back of the spoon. Add basil leaves seasonings, salt and pepper to taste and remove from flame.

**Step 4**
Mix pasta in hot sauce at the time of serving. Add a little extra sauce to coat the pasta. Pour the pasta in a borosil baking glass bowl. Sprinkle grated cheese over top.

**Step 5**
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180°C for 15-20 minutes. Serve hot.

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**064**

**Gobi Manchurian**

**Step 1**
Blanch gobi florets in hot water for 5-7 minutes and then in cold water. Drain.

**Step 2**
Mix all the ingredients of marinade together. Thoroughly apply marinade to the gobi pieces.

**Step 3**
Pre-heat Oxy Fryer for 5 minutes. Arrange marinaded Gobi pieces in fry basket and close it properly. Keep Oxy Fryer at 180°C for 15-18 minutes.

**Step 4**

**Step 5**
Pineapple Upside Down Cake

Step 1 - For tin preparation
Grease the tin and line with butter or paper. Now dust with maids. Arrange the pineapple slices at the base of tin. Place cherries in between the pineapple cavity. Melt sugar and caramelise. It will turn golden in colour. Pour the caramel between the empty spaces in the pineapple slices. Keep it aside.

Step 2 - For batter
Measure all the ingredients carefully. Sift maids, baking powder and baking soda together through a sieve. Beat butt er for 2-3 minutes. Add powdered sugar and beat for 2 minutes. Add condensed milk in batches and beat till a uniform mixture is formed. Add essence and colour and beat for 1 minute. Now add dry ingredients mixture and baking soda in wet ingredients alternately. Dry and fold using spatula. Transfer the batt er in a greased and lined tin.

Step 3 - Pre-heat Oxy Fryer for 5 minutes. Keep the tin in fry basket and close it properly. Keep Oxy Fryer at 140°C for 25-30 minutes. Check with a skewer if it comes clear. Cool for few minutes. Remove from tin. Cut into slices. Serve.
**Choco-Chip Muffins**

**Step 1**
Sift maida with baking powder. Keep it aside.

**Step 2**
Mix the butter and maida mixture together with your finger tips, till the mixture is crumbly. Do not over mix. Add sugar and mix lightly. Mix chocolate chips and vanilla essence if used.

**Step 3**
Divide the mixture into 2 parts. To one part add baking soda and to other part add vinegar. Mix the two parts. The mixture will start forming bubbles (bubbles appear). Add this to the cake mix very quickly. Mix fast and well. Transfer mixture to muffin cups.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes. Arrange the muffin cups in fry basket and close it properly. Keep Oxy Fryer at 140°C for 25-30 minutes till a wooden skewer inserted inside comes clean. Let the muffin cool for 10 minutes before removing from the tin. Turn onto wire rack to cool completely.

**Ingredients**
- 1 tsp sugar
- 1 tsp baking soda
- 1 tsp sugar
- 1 tsp vanilla essence (optional)
- Muffin cups and butter paper cups

**Custard Cookies**

**Step 1**
Cream the margarine using an electric beater till shiny. Pour the sugar powder in batches in the creamed margarine and cream further to disperse sugar uniformly.

**Step 2**
Sieve together maida, custard powder, baking powder and soda. Collect whole of creamed mixture using scrapers and pour the entire maida mixture on the creamed mixture. Fold the maida mixture with fingers but do not knead.

**Step 3**
Take a small baking tray. Make small balls (15g) from the dough and keep on tray. Press balls with a fork, lightly coated with dry maida.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes. Keep baking tray in fry basket and close it properly. Keep Oxy Fryer at 150°C for 25-30 minutes till golden colour. Remove from fryer and cool on the same tray for 25-30 minutes. Remove from the tray and store in air tight container.
**Eggless Brownies**

**Step 1**
Slice maid and add half of the nuts. Keep aside some for garnishing.

**Step 2**
Melt butter and chocolate with water in a microwave for 30 seconds first and stir. Again microwave for 30 seconds and stir. Repeat the whole process again till the chocolate melts completely. Add Milk Maid and mix well. Then add maid and the nut mixture and mix well slowly.

**Step 3**
Pour the batter in a square tin 5”.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes. Keep the tin in fry basket and close it properly. Keep Oxy Fryer at 140°C for 25-30 minutes. After it cools down take out the brownies out of the mould after 45 minutes to 1 hour. Let it cool for another hour before cutting.

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**TIP**
You can check if it is baked properly by inserting a clean knife in the centre. If it comes out clean, it means the brownies are baked properly.

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**Eggless Chocolate Sponge Cake**

**Step 1**
Sift maid with cocoa powder, baking soda and baking powder. Keep it aside.

**Step 2**
Beat Milk Maid for 4-5 minutes till it turns light and fluffy. You will observe a lot of bubbles after 30 seconds of switching off the beater. Gradually add sugar and again beat for 4-5 minutes till grittiness of sugar reduces. Add oil. Blend without switching on beater till oil merges partially. Then switch on the beater and beat well to make homogeneous mixture.

**Step 3**
Add flour and soda alternately in 2-3 rounds. After every addition beat the ingredients slowly. This process needs to repeat three times. Before last addition, clear the walls of the bowl using a spatula and then again beat at speed 1 only till the whole mixture becomes smooth and uniform and attains a thick pouring ribbon consistency. Put the mixture in a greased and lined, round cake tin.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes. Keep the cake tin in fry basket and close it properly. Keep Oxy Fryer at 140°C for 25-30 minutes. After 8 minutes de-mold the cake and let it cool completely. Cover the cake with aluminum foil and can store in fridge.
070

**Baked Curd**

**Step 1**
Take curd and cream in a bowl. Mix gently with a wire and whisk for 2 minutes.

**Step 2**
Add condensed milk slowly and keep stirring till mixed well. Add essence and colour and mix well.

**Step 3**
Transfer the mixture into small bake and serve bowls. Don’t overfill the mixture in the bowls. Keep space for fruit garnishing as well.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes. Arrange the bowls in fry basket and close it properly. Keep Oxy Fryer at 120°C for 15-16 minutes.

Note: How to check if it is done - when you shake the bowl, mixture should shake but stay together firm.

**Step 5**
Keep in the fridge for 2-3 hours to set in. After the dessert is set, arrange fruits on top and garnish with a mint leaf.

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**Nan Khatai**

**Step 1**
Beat dals and sugar with an electronic beater till it becomes creamy and the sugar disperses uniformly.

**Step 2**
Sieve together maida, beans, slaked (Cardamom) powder, baking powder and baking soda.

**Step 3**
Collect the creamed mixture using scrapers and pour the entire maida mixture into the creamed mixture. Fold the maida mixture with fingers but do not knead.

**Step 4**
Make small balls (approx. 12-13gm) from the dough and keep them on a baking tray.

**Step 5**
Pre-heat Oxy Fryer for 5 minutes. Arrange the baking tray in fry basket and close it properly. Keep Oxy Fryer at 140°C for 15-16 minutes.

**Step 6**
Remove the Nan Khatai from Oxy Fryer and cool on the same tray for 25-30 minutes. Remove from the tray and store in air tight container.
072
Oats & Honey Cookies

Step 1
Mix atta, maida, oats, baking powder and powder sugar together.

Step 2
Microwave liquid glucose (sugar syrup) with 1-2 tbsp water. Add liquid glucose, honey and oil to flour mix.

Step 3
Add enough milk to make dough. Do not knead. Roll the dough with a rolling pin and cut shapes with a cookie cutter.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange the cookies in fry basket and close it properly. Keep Oxy Fryer at 140°C for 20-25 minutes. Remove from oven and cool on the same tray for 25-30 minutes. Remove from the tray and store in an airtight container.

073
Jam Muffins

Step 1
Sift maida with baking soda and baking powder and keep it aside.

Step 2
Beat butter for 4-5 minutes till it becomes light and fluffy. Gradually add sugar and again beat for 4-5 minutes, till grittiness of sugar reduces.

Step 3
Add 2 tbsp of maida and a little buttermilk. Fold them with a spatula. Add the remaining flour and buttermilk also in rounds. Whisk jam lightly if too thick, but don’t make it smooth. Add the jam and fold lightly in the muffin mix, swirling it just once or twice. Do not mix too much.

Step 4
Line and grease muffin cups. Transfer the mixture into the cups, filling them about ¾ full. Sprinkle some tutti fruity bits on top of the batter for garnishing.

Step 5
Pre-heat Oxy Fryer for 5 minutes. Arrange the muffins in fry basket and close it properly. Keep Oxy Fryer at 140°C for 20-25 minutes. Cool on wire rack for 8-10 minutes.
**Fruity Bread Pudding**

**Step 1**
Take bread slices. Apply butter and jam on slices. Cut into 4 triangles or cubes. Arrange the bread pieces in a greased dish.

**Step 2**
In a pan take 1 cup of milk and 2 tbsp of sugar and boil till sugar dissolves. In the rest 1 cup take cold milk and dissolve the custard powder. Add this custard powder solution into boiling milk and stir till it thickens. Cool it to room temperature.

**Step 3**
Spread this custard on the bread layer in such a way that whole bread gets wet. Leave no portion dry. Sprinkle nuts and brown sugar.

**Step 4**
Pre-heat Oxy Fryer for 5 minutes. Keep the dish in fry basket and close it properly. Keep Oxy Fryer at 140°C for 12-15 minutes.

**Step 5** - For garnish
Spread fruits on the baked bread. Keep it in the freezer for 15-30 minutes. Serve cold.

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**Oxy Fryer**
Cooking Time: 25-30 Minutes
Temperature: 140°C
Preparation Time: 45 Minutes

**Ingredients**
- 100g plain flour (maida)
- 60g butter
- 30g powdered sugar
- 10-15 ml chilled milk/water

**For Apple filling**
- 2-3 tbsp toasted nuts
- 2 apples peeled and chopped
- 2-3 tbsp sugar
- 1 tsp ground cinnamon
- 1 tsp lemon juice

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**Apple Pie**

**Step 1**
Sieve maida with powdered sugar.

**Step 2**
Mix the butter in the maida mixture only with finger tips till it resembles bread crumb.

**Step 3**
Sprinkle chilled milk over the flour and try to collect the dough, but do not knead the dough. Cover it in a plastic bag.

**Step 4**
Refrigerate the dough for 10-15 minutes.

**Step 5**
Roll out the dough upto 1/8" thickness and cut in rounds. Then press it into the pie tins which need not be greased unless necessary. Trim off the excess dough by rolling the rolling pin on the tin.

**Step 6**
Prick all over with a fork.

**Step 7**
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 140°C for 15-20 minutes till the pastry shells turn light brown. Remove from oven and cool the pastry shells.

**Step 8** - For apple filling
Mix all the ingredients and cook on low flame in a pan till dry. Add the chopped nuts. Fill the cold shells with cold apple filling. Sprinkle brown sugar on the top of the filling. Again keep in Oxy Fryer at 140°C for 5-6 minutes. Serve hot.

Note: For covered pie with strips, bake along with filling for 25-30 minutes or until brown and crispy.
076'

**Honey & Nut Pie**

**Step 1**
Sieve maida with powder sugar.

**Step 2**
Mix butter in the maida mixture only with finger tips till it resembles bread crumbs.

**Step 3**
Sprinkle chilled milk over the flour and try to collect the dough, but do not knead the dough. Cover it in a plastic bag.

**Step 4**
Refrigerate the dough for 10-15 minutes.

**Step 5**
Roll out the dough upto 1/8" thickness and cut in rounds. Then press it into the pie tins which need not be greased unless new. Trim off the excess dough by rolling the rolling pin on the tin.

**Step 6**
Prick all over with a fork.

**Step 7**
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 140°C for 15-20 minutes till the pastry shells turn light brown. Remove from fryer and cool the pastry shells.

**Step 8**
For the filling, mix all the ingredients and cook on low flame in a pan till dry. Add the chopped nuts and bread crumbs. Fill the cold shells with cold filling. Sprinkle nuts on the top of the filling. Again keep in Oxy Fryer at 140°C for 5-6 minutes. Serve hot.

Note: Cover the pie with stripes, bake along with filling for 25-30 minutes or until brown and crispy.

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**077**

**Chocolate Tarts**

**Step 1**
Sieve maida with powder sugar.

**Step 2**
Rub butter in maida mixture only with finger tips till it resembles bread crumbs.

**Step 3**
Sprinkle chilled milk over the flour and try to collect the dough, but do not knead the dough. Cover it in a plastic bag.

**Step 4**
Refrigerate the dough for 10-15 minutes.

**Step 5**
Roll out the dough upto 1/8" thickness and cut in rounds and press into the pie tins which need not be greased unless new. Trim off the excess dough by rolling the rolling pin on the tin.

**Step 6**
Prick all over with a fork.

**Step 7**
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 140°C for 15-20 minutes till the pastry shells turn light brown. Remove from fryer and cool the pastry shells.

**Step 8**
For truffle filling, warm cream and butter in a pan, add fine chopped chocolate or melted chocolate in it. Mix properly to make a smooth mixture. Keep it aside to cool at room temperature. Fill the cold shells with truffle filling. Sprinkle cashew slices.
078

Christmas Fruit Cake

Step 1
Soak dry fruits in 1½ cup apple juice for 3-4 days. Filter to remove the liquid from the fruits. Save the liquid for batter.

Step 2
Measure all the ingredients carefully. Sift all dry ingredients together through a sieve.

Step 3
Now add wet ingredients into dry ingredients mixture and mix well.

Step 4
Add soaked and drained fruits and fold in the batter. Transfer the batter in a 5"x6" tin greased and dusted with flour. Decorate the soaked almonds and cherries to garnish.

Step 5
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 140°C for 30-35 minutes. Cool to room temperature. Serve.

Dry ingredients:
- 1½ cup powdered brown sugar
- 1 cup flour
- 1 tsp baking powder
- ¾ tsp baking soda
- ½ tsp cinnamon powder
- ½ tsp salt

Wet ingredients:
- ¾ cup roasted potatoes
- ½ cup condensed milk
- ½ cup melted ghee
- 1 tsp + ⅛ tsp salt

For soaked fruits:
- 1 cup dry fruits and fruit peels chopped

Dry fruits:
- 15g raisin
- 50g tutti frutti
- 15g chopped dates
- 20g glazed cherries
- 15g chopped cashews
- 2 teaspoons for orange peel
- ½ tsp cinnamon powder
- 3-4 pinches nutmeg powder
- ½ tsp salt

For garnishing:
- 7-8 almonds blanched and slided into two pieces
- 4-5 glazed cherries slided into 2 pieces

079

Gujia

Step 1 - For wrappers
Save maida and to it add melted ghee. Rub to mix. Add enough water to make a dough (not too hard, not too soft). Knead the dough for 4-5 minutes. Keep it covered and aside for 30-35 minutes. This will make the dough soft.

Step 2 - For filling
Heat khoya till smooth. Transfer it in a bowl and add all the other ingredients. Mix well with hands and keep it aside.

Step 3 - For assembling Gujia
Take lemon size balls and roll to a thick chapatti of 3”. Place chapatti in greased gujia mould. Place some filling on one side. Apply some water on edges and close the mould and press tightly and remove excess dough.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20 minutes and then 130°C for 10-15 minutes. Serve hot or cold.
Red Velvet Cupcakes

Step 1
Line 5-6 muffin cups with paper liners.

Step 2
In a medium sized bowl, sieve together flour, baking soda, baking powder and salt.

Step 3
In a large bowl, beat together butter and sugar until light. Add vanilla essence.

Step 4
Sift in the cocoa powder, add in red food colouring and mix everything until well combined on low speed.

Step 5
Gradually add half of the flour mixture followed by half of the buttermilk. Mix well. Add half of the remaining buttermilk. Add the last of the flour. Mix just until no streaks of dry ingredients remain to get a soft dropping batter. Do not over mix. Divide batter evenly into prepared muffin cups.

Step 6
Preheat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 140°C for 20-25 minutes. Keep until a toothpick inserted into the centre of a cupcake comes out clean. Turn cup cakes out on a wire rack to cool before frosting.

Step 7
In a large bowl, beat whipping cream with essence and icing sugar till stiff peaks appears. Spread or pipe onto cooled cup cakes.

Vegetable and Oats Muffins

Step 1
Mix flour, oats, baking powder, baking soda together. Add salt, pepper, dry basil and dry oregano. Also add chopped vegetables in the flour mixture and mix to coat.

Step 2
Beat curril smooth. Bolt the scooped potatoes till partially cooked.

Step 3
Add oil and whisk lightly to mix.

Step 4
Add flour and vegetable mix. Fold to mix well. Add milk to adjust the consistency.

Step 5
Pour the batter in silicon muffin cups. Top with sliced olives.

Step 6
Preheat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 140°C for 20-25 minutes. Serve hot with tomato sauce.
**Gur Para**

**Step 1** - For paras

Sieve maida and add melted ghee. Rub to mix. Add enough water just to collect the flour together to make a dough. Do not knead the dough.

**Step 2**

Roll the dough to ½” thick chapatti and cut into cubes.

**Step 3**

Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and deep-fry properly. Keep Oxy Fryer at 160º C for 20 minutes and then 180º C for 10-15 minutes. Cool them to room temperature.

**Step 4**

Take grated jaggery and water in a pan. Melt it. Add sauf (Fennel seeds) and cardamom powder. When the jaggery gets completely melted add the prepared paras in it and continue stirring till jaggery starts coating the paras. Transfer in a cold plate and keep on stirring till the chasni dries. Keep it aside to cool. Serve cold with tea or coffee.

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**Shakkar Para**

**Step 1**

For paras: Sieve maida and add melted ghee. Rub to mix. Add enough water to just collect the flour together and make a dough. Do not knead the dough.

**Step 2**

Roll the dough to ½” thick chapatti. Cut into cubes.

**Step 3**

Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and deep-fry properly. Keep Oxy Fryer at 160º C for 20 minutes and then 180º C for 10-15 minutes. Cool them to room temperature.

**Step 4**

Take sugar and water in a pan. Stir and cook till 2 string chasni. Add the prepared paras in it and continue stirring till chasni starts coating the paras. Transfer onto a cold plate and keep on stirring till chasni dries. Keep it aside to cool. Serve cold with tea or coffee.
Chicken Fingers

Step 1
Divide the chicken breast into two horizontal (if thick) from the middle to make it thinner. Cut the chicken into thin 3 fingers. Pat dry the fingers.

Step 2
Mix all the ingredients of the marinade. Add the chicken fingers and keep aside for 1-2 hours or even overnight.

Step 3
Spread the bread crumbs on a flat plate. Mix oregano and red chilli flakes to it. Mix well. Pick up one piece of marinated chicken and coat with dry bread crumbs to completely cover it. Spread chicken fingers on a plate and cover with a plastic wrap. Keep in the fridge till serving time.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange chicken fingers in fry basket and close it properly. Keep Oxy Fryer at 160°C for 15-20 minutes. Serve hot with green chutney.
**Chicken Spring Rolls**

**Step 1 - For the wrappers**
Mix maids, salt and oil together. Add warm water gradually and make a smooth and elastic dough. Dip a cloth in water and squeeze well. Cover the dough with this moist cloth and keep aside for 1½ hours. Divide the dough into 4-6 equal parts. Roll out each part using a little dry flour if needed, into a thin chapatti. Keep a girdle tawa. Place a rolled chapatti on the tawa. Cook lightly on one side for about a minute and then turn. Reduce flame and cook the other side also for 15-20 seconds till light brown spaces appear. Remove from flame. Keep tortillas wrapped in a cloth napkin or foil.

Note: Do not overcook wrappers, otherwise they do not remain soft and will not roll well. Always wrap in a thick cloth napkin or foil to keep them soft.

**Step 2 - For Filling**
Mix chicken, salt and corn flour. Boil 4 cups of water and add the flour cooked chicken to boiling water. Boil for 1 minute till they turn whitish. Remove from water.

**Step 3**
Heat oil with 1 tbsp oil. Add ginger-garlic and stir. Break an egg and scramble it for 5-10 seconds. Add onion and coriander and stir. Mix in the boiled chicken, salt, pepper, soy sauce. Transfer filling to a plate and let it cool.

**Step 4**
Take one wrapper and place some filling on one side. Fold the wrapper and seal the edges with maids paste. Brush the rolls with milk/egg.

**Step 5**
Pre-heat Oxy Fryer for 5 minutes. Arrange spring rolls in fry basket and close it properly. Keep Oxy Fryer at 180°C for 15-20 minutes. Cut into pieces and serve hot with sauce.

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**Chicken Tikki**

**Step 1**
Divide the chicken breast into two horizontal (if thick) from the middle to make it thinner. Cut the chicken into thin fingers. Pat dry the fingers with a kitchen towel.

**Step 2**
Mix all ingredients of the marinade. Add the chicken fingers and keep aside for 1-2 hours or even overnight.

**Step 3**
Spread bread crumbs on a flat plate. Mix oregano and red chili flakes. Mix well. Pick up one piece of marinated chicken and coat with dry bread crumbs to completely cover it. Spread chicken fingers on a plate and cover with a plastic wrap. Keep in the fridge till serving time.

**Step 4**
**Chicken Momos**

**Step 1**
Mix the matka & salt and knead to a stiff dough with water (knead for 7-8 minutes on marble slab and keep it covered to rest for 10-15 minutes after greasing with little oil).

**Step 2**
Heat oil and add the ginger-garlic paste. Cook till brown. Add the minced chicken and saute for 2-3 minutes. Add the capsicum and cabbage. Turn around over high flame till glossy. Take it off the flame and mix in the Soya sauce, salt, vinegar and black pepper. Cool.

**Step 3**
Roll the dough into a thin sheet (translucent) cut a square sheet using knife. Place filling in the centre. Fold the corners of the sheet and bring it to the centre. Pinch the joints together.

**Step 4**

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**Fish Kabab**

**Step 1**
Mix all the ingredients together in a bowl. Grind them together to make a smooth paste.

**Step 2**
Beat eggs well and add a pinch of salt. Keep it aside.

**Step 3**
Mix bread crumbs and sesame seeds together in a flat plate.

**Step 4**
Make small balls with the fish mixture and flatten them to give them a kabab-like shape. Make 2" round sized kababs.

**Step 5**
Dip kababs first in egg and then in bread crumbs and sesame seeds. Keep aside in fridge to set for 1 hour.

**Step 6**
Golden Fried Prawns

Step 1
Wash the prawns. Rub them well with lemon juice and salt. Keep them aside for 15 minutes. Wash and pat dry using a kitchen cloth.

Step 2
In a bowl mix all ingredients of the marinade. Marinade the prawns in it for at least one hour in the fridge.

Step 3
Mix all ingredients of the batter till smooth.

Step 4
Pick up the prawns from the marinade. Roll over corn flour spread out in a plate. Dip the prawns in batter.

Step 5
Heat oil. Reduce flame and put 5-6 prawns at a time in oil. Fry 2-3 minutes on medium flame.

Step 6
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180°C for 12-15 minutes.

Step 7
Garnish with shredded lettuce leaves and capsicum. Serve hot with sour or any dip of your choice.

Fish Fingers

Step 1
Rub a little lemon juice on the fish fingers. Keep it aside for 30 minutes. Wash fish well. Transfer to a kitchen towel and pat till dry.

Step 2
Mix all ingredients for the marinade in a bowl. Add the fish and mix well. Keep it aside for 1 hour.

Step 3
Spread bread crumbs on a flat plate. Pick up one piece of marinated fish and roll over dry bread crumb. Coat and cover the fish completely with bread crumbs. Corn flakes on all the sides. Place coated fish fingers on a plate in a single layer and cover with a plastic wrap. Keep in the fridge till serving time.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot with ketchup or mint chutney.
Oxy Fryer
Cooking Time: 15-20 Minutes
Temperature: 180°C
Preparation Time: 45 Minutes

Ingredients:
1 cup maida
1 tbsp oil
1/4 tsp salt
Warm water required to make soft dough.

For searing:
2 tbsp maida dissolved in 2-3 tbsp water.

For the filling:
1 tbsp slice oil,
1/2 tsp ginger minced,
1/4 tsp green chilies,
1 onion thinly sliced,
2 tbsp coriander finely chopped,
1/4 tsp salt,
1/2 cup shredded cabbage,
1/4 cup capsicum julienne,
100g large prawns cleaned and de-sheared put longitudinal into two parts,
1/4 tsp poppy;
1 tsp seeded chilli sauce,
1 tsp soy sauce.

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Step 1 - For the wrappers
Mix maida, salt and oil together. Add warm water gradually and make smooth and elastic dough. Dip a cloth in water and squeeze well. Cover the dough with this moist cloth and keep it aside for ½ an hour. Divide the dough into 4-5 equal parts. Roll out each part using a little dry flour if needed, into a big thin chapatti. Heat a griddle/tawa. Place a rolled chapatti on the tawa. Cook lightly on one side for a minute and then turn. Reduce flame and cook the other side as well for 15-20 seconds till light brown spots appear. Remove from flame. Keep warm tortillas wrapped in a cloth napkin or foil.

Note: Do not overcook wrappers, otherwise they do not remain soft and will not roll well. Always wrap in a thick cloth napkin or in foil to keep them soft.

Step 2 - For Filling
Heat oil with 1 tbsp of oil. Add ginger, garlic and stir. Add onion and sauté till soft. Add all the vegetables and stir fry for 1 minute. Add prawns. Cook for 1 minute till pink in colour. Add salt, pepper, chilli sauce and soy sauce. Mix well. Transfer filling to a plate. Let it cool.

Step 3
Take one wrapper and place some filling on one side. Fold the wrapper and seal the edges with maida paste. Brush the rolls with milk/egg.

Step 5
Pre-heat Oxy Fryer for 5 minutes. Arrange spring rolls in fry basket and close it properly. Keep Oxy Fryer at 180°C for 15-20 minutes. Cut into pieces and serve hot with sauce.

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Chicken Samosas
Oxy Fryer
Cooking Time: 40 Minutes
Temperature: 160°C and 180°C
Preparation Time: 1 Hour

Ingredients:
For wrappers:
1 1/2 cups maida,
1 1/2 tbsp mixed dry gluten/soya oil (15g),
Salt to taste,
Enough water to make a stiff dough.

For the filling:
250g boneless chicken,
1 tsp ginger grated or finely chopped,
1 onion finely chopped,
2 tsp garlic finely chopped,
1/2 green chillies finely chopped,
1 tsp chopped mint leaves,
2 dry red chillies broken into pieces,
Salt to taste,
1/2 tsp garam (Cumin seeds),
1 tsp crushed coriander,
1 tsp amchoor (Dry mango powder) powder,
1 tsp red chilli powder,
1 tsp green masala,
2–3 tsp coriander leaves.

Step 1 - For wrappers
Sieve maida and add salt and mixed gluten or oil. Rub to mix. Add just enough water to collect the dough and make a stiff dough. Do not knead the dough too much. Keep it aside covered for 20–30 minutes.

Step 2 - For filling
Boil chicken with some water and salt. Once cooked take it off and let it cool. Chop the chicken with a knife. Heat a little olive oil in a pan, add jeera (Cumin seeds). Let it turn brown. Add coriander seeds and dry red chillies. Sauté for 30 seconds. Add all the dry masalas in a bowl and add 1-2 tbsp water. Pour in pan. Add mint leaves and coriander leaves. Mix well. Add chopped chicken. Mix well. Remove from flame and let it cool.

Step 3
Take metal size balls of the dough and roll into a thin chapatti. Cut into two halves. Apply water on the edges. Fold like a cone. Fill some chicken mixture. Close the top by applying some water. Keep it aside.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange samosas in fry basket and close it properly. Keep Oxy Fryer at 160°C for 20 minutes and then at 180°C for 10-15 minutes to bring desired colour. Serve hot with green or tamarind chutney.
Q93
Brawn Samosas

Step 1 - For wrappers
Glue malai and add salt and melted ghee or oil. Roll to mix. Add just enough water to collect and make a stiff dough. Do not knead the dough too much. Keep aside covered for 20-30 minutes.

Step 2 - For filling

Step 3
Take marble-size balls of the dough and roll into a thin chapatti. Cut into two halves. Apply water on edges. Fold like a cone. Fill some prawns mixture. Close the top by applying some water. Keep aside.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Arrange samosas in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20 minutes and then at 180°C for 10-15 minutes to bring desired colour. Serve hot with green or tamarind chutney.

Q94
Burger-Chicken Tikki

Step 1
Add all the ingredients in the raw minced chicken. Mix well.

Step 2
Shape the mixture into flat tikki.

Step 3
Slightly wet the tikki with water and coat with dry soya granules.

Step 4
Pre-heat Oxy Fryer for 5 minutes. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot with green chutney and ketchup.
**Chilli Chicken**

**Step 1**
Mix all the ingredients of marinade together. Apply the marinade on the chicken pieces and keep them aside for 30 minutes.

**Step 2**
Keep in pre-heated Oxy Fryer at 180°C for 12-15 minutes till light golden.

**Step 3**
Mix all the sauces for the gravy in a bowl. Add salt, pepper and sugar also.

**Step 4 - For gravy**

**Step 5**
Add chicken and green onions. Cook for a few seconds till the sauces coat the chicken. Serve hot.
**Mexican Baked Fish**

*Step 1*
Rub the fish well with lemon juice, salt, red chilli powder, pepper and garlic. Keep it aside for ½ hour.

*Step 2*
Soak whole red chillies in water for 15-15 minutes or till soft.

*Step 3*
Drain the chillies and grind them with all the ingredients in a grinder to get a fine paste.

*Step 4*
Heat oil in a pan and add the prepared paste. Bring to a boil and dry the mixture on medium flame to a thick paste, so that it can coat the fish pieces. Remove from fire.

*Step 5*
Coat fish with mixture.

*Step 6*

**Baked Fish in Curry Bechamel**

*Step 1*
Rub lemon juice on fish. Keep it aside for 15 minutes. Pat dry with a kitchen cloth.

*Step 2*
Boil the milk with onions, carrots and a bay leaf. Remove from flame. Cover and keep it aside to cool.

*Step 3*
Strain the cooled milk and keep aside both, the milk and the vegetables.

*Step 4*
Heat 2 tbsp butter in a pan, add 2 tbsp flour and stir till it changes colour. Remove from flame. Add the strained milk and seasoned cube water to the butter and flour mixture while stirring continuously. Return to flame and cook till the sauce thickens and starts coating the back of the spoon. Add pepper, sugar, strained vegetables and curry powder. Check salt and adjust if required. Remove bay leaf. Keep aside.

*Step 5*
Pre-heat Oxy Fryer for 5 minutes. Place fish in Oxy Fryer pan and keep Oxy Fryer at 160°C for 5 minutes each side till light golden. Turn the fish over in between to cook uniformly. Remove from pan.

*Step 6*
Place fish in an Oxy Fryer proof dish. Pour the sauce over the fish.

*Step 7*
Pre-heat Oxy Fryer for 5 minutes. Arrange the dish in fry basket and close it properly. Keep Oxy Fryer at 160°C for 15-20 minutes.
**Q98**

**Chicken Croquettes**

**Oxy Fryer**
**Cooking Time:** 20-25 Minutes
**Temperature:** 190°C

**Preparation Time:** 30 Minutes

**Ingredients**
- 400g chicken with bones
- ¼ tsp garlic crushed
- ¼ tsp crushed garlic
- ¼ cup chopped onions
- ½ cup mashed potatoes
- 2 tbsp chopped parsley
- ½ cup milk
- 1 tsp soy sauce
- 1 tsp tomato ketchup

**Other Ingredients:**
- 2 tbsp butter
- 2 tbsp oil
- 6 tbsp plain flour (maida)
- 1 tbsp chopped parsley
- ½ cup chopped mushrooms (4-5)
- ¼ cup chopped onions
- ½ cup milk
- 1 tsp finely chopped parsley
- ¼ tsp salt
- ¼ tsp white pepper
- ½ tsp hot chili flakes
- 2 cubes (40 gms) cheddar cheese (grated)
- 1 tsp finely chopped jalapeno or diced canned green chilies

**Coating Ingredients:**
- 1 egg white mixed with 1 tbsp water
- 4 tbsp corn flour
- 2 tbsp finely chopped parsley
- 3 bread slices chummed in a mixer to get fresh crumbs (¼ cup)

**Step 1**
Put chicken with garlic, salt and water in a pressure cooker. Keep on high flame till pressure develops or a whistle comes. Reduce flame and keep on low flame for 2 minutes. Remove from flame and let the pressure drop. Shred the chicken finely, discarding the bones. Keep the liquid stock aside.

**Step 2**
Heat oil or butter in a pan. Add flour and stir on low flame for ½ minute. Add garlic and mushrooms or onion. Sauté for 2 minutes.

**Step 3**
Add boiled chicken and stir for 1 minute. Add ½ cup stock and milk. Stir constantly till very thick and the mixture leaves the sides of the pan. Remove from flame. Add parsley, salt, white pepper, red chilli flakes, coriander/green chilies, ½ cup fresh bread crumbs and cheese. Mix lightly. Check seasonings. Let it cool.

**Step 4**
Shape into rolls. Roll on a flat surface to make uniform croquettes. Press the sides against the surface to get smooth sides.

**Step 5 - For coating**
Mix bread crumbs with salt and parsley. Roll a croquette over corn flour spread on a plate. Dust off excess. Dip in egg white. Again roll over corn flour and then dip in egg white. Finally roll in seasoned bread crumbs. Refrigerate till serving.

**Step 6**
Pre-heat Oxy Fryer for 5 minutes. Arrange the croquettes in fry basket and close it properly. Keep Oxy Fryer at 180°C for 20-25 minutes. Serve hot with tomato sauce/cheese dip.

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**Q99**

**Chicken Wings**

**Oxy Fryer**
**Cooking Time:** 10-15 Minutes
**Temperature:** 180°C

**Preparation Time:** 30 Minutes

**Ingredients**
- 12 chicken wings (600 - 900g, choose small size)
- 1 tbsp garlic paste
- 1 tsp soy sauce
- 2 tsp vinegar
- ¼ tsp garlic
- ¼ tsp chili
- 2 tsp oil
- 2 dry red chillies soaked for 10 minutes in ¼ cup hot water

**For batter:**
- 2 egg whites
- 2 tbsp plain flour (maida)
- A pinch of corn flour
- ¼ tsp salt
- ¼ tsp pepper
- A pinch of orange red colour

**For coating sauce:**
- 8 tbsp tomato ketchup
- 1 ½ tsp vinegar
- 1 ½ tsp soy sauce
- A pinch of salt and pepper

**Step 1**
Grind the soaked red chillies along with garlic and ginger to a paste. To this paste, add 2 tbsp soy sauce, 2 tsp vinegar, 1 ½ tsp paprika, 1 tsp salt and 1 tsp oil. Marinade the chicken wings in this paste. Keep aside in the refrigerator for at least 2-3 hours or till serving time.

**Step 2**

**Step 3**
Pre-heat Oxy Fryer for 5 minutes. Arrange the wings in fry basket and close it properly. Keep Oxy Fryer at 180°C for 10-15 minutes. Keep aside when done.

**Step 4 - To serve**
Heat 2 tsp oil in a pan. Reduce flame. Add ketchup, vinegar, soy sauce, salt and pepper. Mix well. Add fried wings, stir for 2 minutes to coat all the pieces with the sauce. Serve hot wings immediately with chilli sauce.
**Tiger Prawn Crispy Lollipop**

**Oxy Fryer**
- Cooking Time: 10-12 Minutes
- Temperature: 190°C

**Preparation Time: 30 Minutes**

**Ingredients**
- 6 pieces (large prawns or 8 pieces medium sized prawns, peeled and de-veined)
- A few wooden skewers (bamboo sticks)
- Juice of ½ a lemon
- ½ tsp salt
- For marinade:
  - 2 tsp garlic paste
  - 2 tsp ginger paste
  - ½ tsp salt
  - 4 tsp lemon juice
- For batter:
  - ½ cup yogurt (plain)
  - 1 cup flour
  - ½ tsp poppy powder
  - ½ tsp turmeric (yellow) powder
  - 1 tsp chhura masala
  - 1 tsp coriander (kholi) powder
  - 1/4 tsp turmeric (haldi)
  - 1 tsp baking powder
  - 4 tbsp chopped mint (pudina)
  - ½ tsp salt or to taste
  - ½ cup water

**For coating:**
- 1/4 cups crushed cornflakes
- ½ tsp chilli flakes
- To sprinkle:
  - Chat masala

**FAQs**

**Q1. How does the Oxy Fryer work?**
**Ans.** The Oxy Fryer uses a simple yet innovative mechanism, which helps it fry food without oil. The powerful fan of Oxy Fryer circulates air in the food basket leading the air to heat up faster. Specialy designed inner lines of the food basket contribute to air flow by swirling it. This heats up the ingredients of the basket from all corners simultaneously, making your food lighter, delicious and crispy. Conventional methods of frying use excessive amount of oil to achieve the same crispy essence. The Oxy Fryer therefore, makes your food low in calories too.

**Q2. Does cooking in the Oxy Fryer impact the nutritional value of the food?**
**Ans.** No, it does not impact the nutritional value of the food, in fact it retains the maximum nutrients.

**Q3. How do I remove the food basket from the pan?**
**Ans.** Push the button present on the handle of the food basket and it will come out easily.

**Q4. Where can I find an authorized Kanstar service center?**
**Ans.** You need to call our customer care center for logging the complaint by dialing 1800-258-2580 or you can visit www.kanstar.in and can get nearby service center details.

**Q5. Can I store the extension cord for the Oxy Fryer?**
**Ans.** Yes, you can use an extension cord but remember to use a 3 Pin plug.

**Q6. Why is pre-heating required before cooking in the Oxy Fryer?**
**Ans.** When you start preparation, the Oxy Fryer is at the room temperature, which takes time to reach the specific temperature required for food preparation. Therefore, pre-heating the Oxy Fryer is essential.

**Q7. Is it necessary to use a 3 pin socket?**
**Ans.** Yes, a 3 pin socket is necessary.

**Q8. What are the precautions needed while cooking in the Oxy Fryer?**
**Ans.** Oxy Fryer should be placed on a flat surface only. Oxy Fryer electricity point must be of 6 amp. Gap between Oxy Fryer and the wall should be more than 5 inches. Frequent taking out of the food basket should be avoided. Do not rotate the timer in antclockwise direction forcefully during cooking. Switch off the unit when not in use.

**Q9. Can I wash food basket/frying pan in a dishwasher?**
**Ans.** Yes, you can wash Oxy Fryer food basket and frying pan in a dishwasher.

**Q10. Can I use baking tin inside the food basket?**
**Ans.** Yes, you can use baking tin inside the food basket, e.g. stainless steel and silicon baking tins.

**Q11. Can I remove frying basket during cooking?**
**Ans.** Yes, you can pull out your frying basket any time during cooking.

**Q12. How can I clean food basket of the Oxy Fryer?**
**Ans.** The Food basket has a special coating. Hence, it should be soaked in hot water with liquid detergent and should be cleaned with a soft sponge.

**Step 1**
Sprinkle ½ tsp salt and juice of ½ a lemon over the prawns. Mix and keep aside for 15 minutes. Wash well and pat dry.

**Step 2**
Mix all the ingredients of the marinade in a bowl. Add prawns and mix gently. Keep aside for at least 30 minutes.

**Step 3**
Mix all ingredients of the batter in another bowl. Add prawns with the marinade to the bowl. Skewer one prawn on one wooden stick or big toothpicks.

**Step 4**
Roll skewered prawns in the cornflakes mixture and refrigerate for 15 minutes.

**Step 5**
Pre-heat Oxy Fryer for 5 minutes. Arrange the skewers in fry basket and close it properly. Keep Oxy Fryer at 190°C for 10-12 minutes. Serve with pudina chutney.
Ques. 14. Can I prepare 4-5 recipes one after the other?
Ans. Yes, you can prepare any number of dishes one after the other.

Ques. 15. What are the recommended recipes for the Oxy Fryer?
Ans. The Oxy Fryer is brilliant for recipes that involve deep-frying, pan frying, tandoori, grilling and baking.

Ques. 16. If I want to try out my own recipe, how do I judge the temperature at which I should set the Oxy Fryer?
Ans. There are no specific guidelines, but you can try the following:
For the dishes which you fry at a very low flame, keep Oxy Fryer at 130-140°F. The temperature for the dishes to be fried at medium flame and high flame should be 150-160°F and 160-190°F, respectively. If you want the tandoori effect, you should set the Oxy Fryer at 230°F.

Ques. 17. Any other pointers that I should remember while trying out my own recipe?
Ans. It is always better to coat your food items with crushed cornflakes/soy/crushed peanuts/bread crumbs.

Ques. 18. While making fries, I often face the problem of them sticking to the base of the basket. How do I avoid this?
Ans. 1. Turn the sides of your marinated vegetables/chicken after 3-4 minutes and then continue frying in the Oxy Fryer.
2. You can also use aluminium foil, but make sure to prick the foil with wooden toothpicks after placing your marinated vegetables, to keep some holes open for air circulation.

Ques. 19. Is there a need to turn the sides of food items in the Oxy Fryer?
Ans. It is not a problem, if you do not flip your food items. But, if you do so, at least once after half time passes, your food will be evenly cooked.

Ques. 20. How do I turn or remove cooked food from the basket? Since the basket is hot and quite deep, my hands might get burnt.
Ans. You can use silicon tongs to remove food and a silicon or wooden spatula to turn sides of your food.

Ques. 21. How do I get the best results while cooking French fries?
Ans. You should parboil potato fingers in salted water before oyster-frying.

Ques. 22. Which are the fresh potato varieties that I can use to get the best fries?
Ans. You can try using patato also.

Ques. 23. How can I get the best results while cooking chicken recipes?
Ans. Try using freshly cut chicken and avoid using frozen chicken as much as possible. In case, you are using frozen chicken, once thawed, do not freeze again before using.

Ques. 24. Can I grind cornflakes in a grinder for coating over snacks?
Ans. If you do so, cornflakes will get powdered. It's better to crush them instead, either with hands or with the help of a rolling pin.

Terms & Conditions
1. Oil may be required for food preparation as per recipe; however, for frying in Karanpat Oxy Fryer, no oil is required.
2. Oil usage in frying depends upon personal taste and discretion. Food fried in Karanpat Oxy Fryer is much healthier as compared to other traditional cooking methods.
3. Images of food items are for representation purpose only. Actual presentation of food may vary from the images shown.
4. Timing for preparation of food may vary depending upon input electricity voltage, ingredients, quality/type and other factors.